

Weddings



Weddings



Twilight

Wedding Package

Guest Numbers

Daytime Guests
15-175

Evening Guests
75-250

Event Spaces

Ceremony
Level 1 - Gallery
or
Level 5 - Viewing Box

Post-Ceremony Reception
Level 1 - Atrium

Party
Baltic Riverside

Food & Drink

This package includes the following for each guest:

Post-Ceremony Reception
Glass of prosecco
Add canapés for +£12pp

Party
Feasting buffet
Add welcome drink for +£7pp

Pricing

The price is determined by the day of the week and the number of guests for each part of the day.

	Mon-Thu	Fri-Sun & Bank Holidays
Ceremony Guests	£75pp	£80pp
Additional Evening Guests	£45pp	£45pp

Enquiries & Bookings

To find out more about Baltic's dining packages and organise a viewing, please contact our team on [hires@balticmill.com](mailto: hires@balticmill.com).

Once we have confirmed availability of your chosen date, a provisional booking can be made for up to 14 days. To confirm your booking, simply pay the relevant deposit within this 14 day period.

Deposit

A payment of £1000 is required to secure your booking. The deposit amount will then be taken off your final bill.

A full list of recommended suppliers is available on confirmation of your booking.



A sleek, modern restaurant located on our rooftop, SIX offers jaw-dropping panoramic views across the city and beyond. A modern British menu that reflects their passion for seasonal, local produce has earned them a Michelin Guide listing and two AA rosettes.

Three Course Wedding Breakfast

Chicken Liver & Port Parfait, Truffle Butter,
Thyme Brioche, Fig Chutney

Seafood Thermidor Tartelette, Soft Herb
Salad, Grain Mustard

Slow Roast Tomato & Tarragon Soup,
Roast Garlic Arancini (vg)

Slow Cooked Sirloin of Beef, Triple Cooked
Chips, Kampot Peppercorn Sauce

Steamed Cornish Plaice, Dashi Butter Sauce,
Fragrant Greens, Sweet Potato

Mushroom & Celeriac Pithivier, Truffle Puree,
Crispy Potato (vg)

Sticky Toffee Pudding, Butterscotch Sauce,
Vanilla Ice Cream (v)

Single Origin Chocolate Cremeux,
Black Cherry & Sea Salt (vg)

Tahitian Vanilla & Tahini Creme Brulee,
Sesame Snap (v)

Tasting Menu | Land & Sea

Snacks

Selection of Seasonal Snacks

Bread

Warm Milk Bread, Roast Chestnut Butter

Crab

Dorset Crab, Shellfish Custard,
Horseradish, Almond

Beef

Fillet of Dexter Beef, Foie Royale Nugget,
Roasted Onions

Banana

Banoffee Split, Hazelnut Crème Diplome

Petit Fours

Selection of Handmade Petit Fours

Plant based menu also available.

Menus change frequently, reflecting the
seasonality and availability of local produce.

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COOK HOUSE



Cook House Sample Menu

Upgrade
Menu
Option

A Cook House wedding breakfast is contemporary and convivial, with dishes served for the whole table to share. Listed in the Michelin Guide as “vibrant and fiercely seasonal”, Cook House chefs work with local suppliers for the majority of their produce, championing the amazing food industry within our region.

Starters

- Curried pea & ricotta fritters with mint yoghurt
- Asparagus with soft eggs & spring herb mayonnaise
- Pea, broad bean, feta & mint salad
- Mackerel & horseradish pate with pickled rhubarb & seeded crackers
- Spiced crab with chilli, lime & coriander on little gem
- Chicken & wild garlic terrine with cucumber pickle

Mains

- Chicken, asparagus, wild garlic & tarragon pie
- Slow roast goat shoulder with creme fraiche, dijon, peas & mint
- Whole roast celeriac with crème fraîche, dukkah, dill oil & capers

Served with a selection of seasonal side dishes and condiments.

Dessert

- Lemon curd, elderflower cream & candied fennel seed & almond pavlova
- Dark chocolate & hazelnut torte with sweet fennel cream & pickled raspberries
- Sweet custard & nutmeg tart with poached rhubarb & cream



URY draws on India's diverse cuisine to offer a decadent and authentic wedding banquet. Specialising in Sri Lankan and Indian dishes, URY's menu combines the freshest ingredients with spices and techniques tried and tested over centuries earning them an AA rosette.

Salad Bar

Sprouted chana salad
Tikka beetroot & garlic salad

Soup Kettle

Hot & sour soup

Starters

Vegetable samosa
Rice & lentil doughnut

Mains

Paneer butter masala
Dal makhani
Vegetable jalfrezi
Old Delhi butter chicken
Hot garlic kingfish curry

Sauces & dressings

Tamarind sauce
Tomato chutney
Coconut & mint chutney
Yoghurt mint sauce
Sambar

Rice & bread

Vegetable biryani
Malabar paratha
Thattu Dosa

Dessert

Pal payasam
Gulab jamun
Carrot halwa