





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.

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.







SIX Sample Menu

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

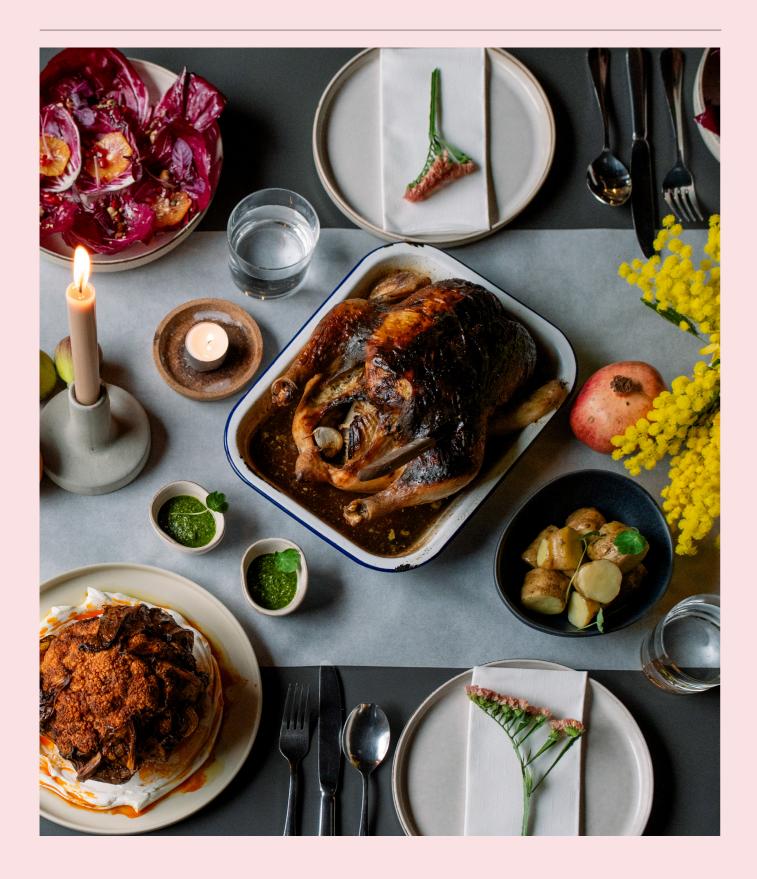
Banoffee Split, Hazelnut Crème Diplomate

Petit Fours

Selection of Handmade Petit Fours

Plant based menu also available.

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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

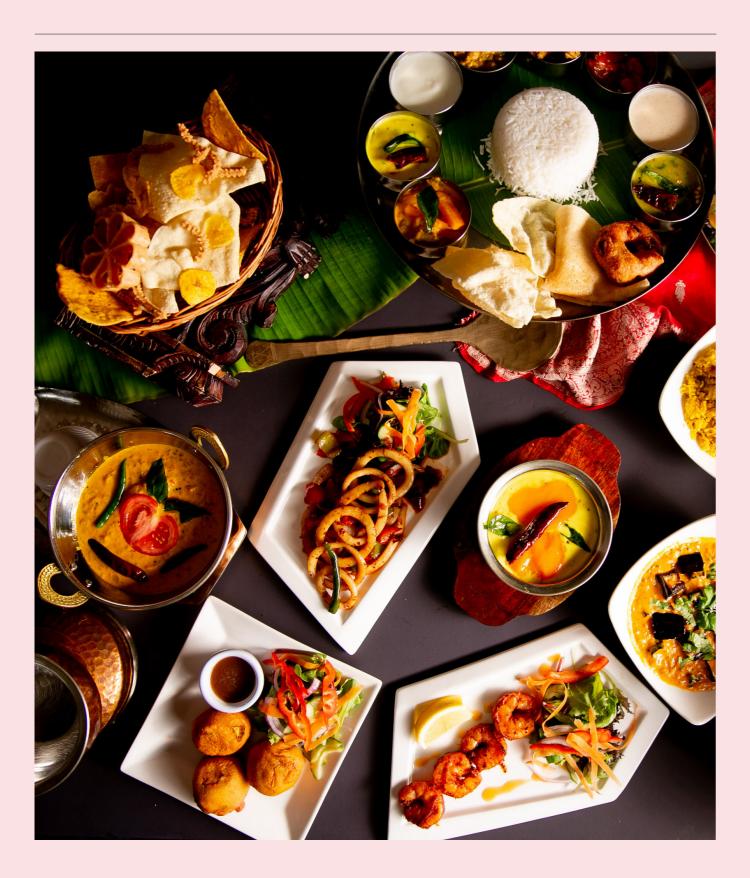
Served with a selection of seasonal side dishes and condiments.

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 Sample Menu

Upgrade Menu Option

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

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