



Menus

Our kitchen team has years of experience successfully catering to events, weddings and gatherings of all sizes - rest assured that your guests will enjoy a wonderful and memorable culinary experience during your event.

Let us put together a perfect lunch or dinner for your event. Choose from our extensive menus of Western and Asian cuisine, in both seated dining, and buffet service formats.

IN THIS SECTION:

- Seated three/four-course Dining Menu
- Canapés/Snacks Menu
- Buffet Menu
- Asian Buffet Sets
- Snack/Sharing Platters
- Beverage Menu

Lunch or Dinner - Seated Service

Price per guest	Lunch	Dinner
3 or 4 course	\$68-78++	\$75-85++

Soups & Starters

- Country-style mushroom soup with truffles, porcini mushrooms (V)
- French onion soup with cheese crostini (V)
- Smoked tomato soup with basil oil (V)
- Carrot and Cumin soup (V)
- Asparagus and Parma ham with soft boiled egg and Hollandaise sauce
- Salmon gravlax with citrus fennel salad and horseradish cream
- Baked scallops with salmon roe, micro cress, tomatoes, and chilli & lime dressing
- Tomato mozzarella, basil oil, balsamic reduction (V)
- Beetroot salad with goats' cheese, candied walnuts and citrus vinaigrette (V)

Main Courses

- Roasted chicken thigh with sautéed chive potatoes and Dianne sauce
- Herb-crusted chicken breast with pomme purée, broccoli and mustard sauce
- Braised Angus beef cheeks with pomme purée, pearl onions, mushrooms, carrots and red wine gravy
- Pan-fried sea bass with a medley of vegetables, baby spinach and lemongrass & seafood broth
- Baked herb-crusted salmon with warm bulgur salad, chick peas and charred/grilled lime
- Cajun pork chop with braised red cabbage, sage potato mash and apple compote
- Potato gnocchi with grilled spring vegetables and pine nut pesto sauce (V)
- Capsicum pesto pasta, plant-based 'chicken' meat (V)
- Pasta with aubergine, peppers, courgettes, raisins, pine nuts, Parmesan cheese and tomato sauce (V)

Desserts

- Lemon tart with berry coulis
- Chocolate lava cake with a mixed-berry compote and salted caramel glaze
- Matcha Cheesecake with a mango compote and coconut cream
- Sticky date pudding with caramel sauce
- Tiramisu, berries compote

Canapés/Snacks

Choose your favourite canapés - minimum order of 20 pieces for each option you choose. Please choose between individually plated canapé sets (i.e a plate for each guest), individual canapés (e.g. single portions to pass around), or a buffet of canapés.

All prices are subject to GST and Service charge ++

Vegetarian

- ▶ Tomato mozzarella skewer\$2.50
- ▶ Vegetarian frittata\$2.50
- ▶ Devilled egg.....\$2.50
- ▶ Roasted fingerling potato & sour cream.....\$2.50
- ▶ Falafel with tzatziki\$2.50
- ▶ Goat cheese & roasted pepper\$2.50

Seafood

- ▶ Tandoori prawn crostini\$3.20
- ▶ Gazpacho with crabmeat\$3.20
- ▶ Tuna & watermelon.....\$3.20
- ▶ Smoked salmon blinis.....\$3.20
- ▶ Crab cake sriracha mayonnaise\$3.20
- ▶ Mini fish and chips.....\$6.00

Meat

- ▶ Chicken goujon\$3.00
- ▶ Beef wrap & crudités\$3.00
- ▶ Chorizo & mozzarella.....\$3.00
- ▶ Beef meat ball, Pomodoro sauce\$3.50
- ▶ Mini beef burgers\$6.00

Dessert

- ▶ Macaroon.....\$2.50
- ▶ Mini red velvet cake\$2.00
- ▶ Mini fruit tart\$2.00
- ▶ Mini lemon tart\$2.00
- ▶ Hummingbird cake\$2.00
- ▶ Mini egg tart (puff pastry).....\$2.00
- ▶ Raspberry pistachio cake\$2.00
- ▶ Mix of traditional kueh\$2.00

Build your buffet package

Package	Your choice of					Price per guest
	Soup	Salads	Mains	Sides	Dessert	Lunch/Dinner
Light	1	2	2	2	1	\$58/65++
Classic	1	3	3	3	3	\$68/75++
Coleman	1	3	4	3	3	\$78/85++
Zetland	1	3	4 + Live carvery	3	3	\$88/95++

Soups

- Country-style mushroom soup with truffles, porcini mushrooms (V)
- French onion soup with cheese crostini (V)
- Smoked tomato soup with basil oil (V)
- Carrot and Cumin soup (V)

Main Dishes

- Roasted chicken thigh with Dianne sauce
- Braised Angus beef stew, pearl onions, mushrooms, carrots and red wine gravy
- BBQ pork ribs
- Pan-fried seabass, sauce vierge
- Poached salmon, lemon dill cream sauce
- Lamb tagine
- Potato gnocchi with grilled spring vegetables and pine nut pesto sauce (V)
- Grilled Mediterranean vegetable lasagne (V)
- Capsicum pesto pasta, plant-based 'chicken' meat (V)
- Pasta with aubergine, peppers, courgettes, raisins, pine nuts, Parmesan cheese and tomato sauce (V)

Live Carvery Station

Included as part of the Zetland package, or available with any other package for \$10++ supplement per guest.

- Roast beef
- Roast leg of lamb
- Roast pork belly

Sides

- Roasted potatoes
- Honey glazed carrots
- Spiced pumpkin
- Braised cabbage
- Steamed broccoli with almonds
- Medley of mushroom
- Cauliflower gratin
- Pommes puree

Salads

- Wild rice salad, feta cheese
- Pesto pasta salad
- Herbed potato salad
- Caprese (Tomato, mozzarella, basil oil, balsamic reduction)
- Couscous, seasonal vegetable salad
- Coleslaw
- Green salad
- Ceasar salad
- Nicoise salad, tuna, fine beans, baby potato, olive, onion
- Fattoush salad, mixed greens, cucumber, tomatoes, sumac
- Beetroot salad, feta

Desserts

- Chocolate éclair
- Macaroons
- Assorted mini tartlets
- Red velvet cake
- Double chocolate fudge cake
- Lemon bar
- Chocolate mousse
- Oreo cheesecake

Set Asian Buffets

Indian Buffet

Lunch \$58++ | Dinner \$65++

- Biryani rice
- Chicken tandoori
- Mutton curry
- Cucumber raita
- Aloo gobi
- Papadum
- Stir-fried cabbage, mustard seeds
- Please select 2 dessert from our buffet menu



Supreme Indian Buffet

Lunch \$70++ | Dinner \$85++

- Biryani rice
- Chicken tandoori
- Fish masala
- Prata
- Cucumber raita
- Mango chutney
- Aloo gobi
- Papadum
- Stir-fried cabbage, mustard seeds
- Dhal
- Please select 2 dessert from our buffet menu

Indonesian Rijsttafel

Lunch \$58++ | Dinner \$65++

- Gado gado
- Chicken soto
- Plain rice
- Baked chicken, coconut
- Fish belado
- Egg gulai
- French beans, eggs
- Mixed satay (3 pieces per person)

Please select 2 dessert from our buffet menu

Snack and Sharing Platters

Our snack platters are great for sharing amongst your guests, whether you're in a meeting or just relaxing with drinks. Each platter is **suitable for 20 guests**, and all prices are ++

Cheese Platter

\$220++

- Brie
- Blue cheese
- Cheddar
- Crackers
- Dried fruit
- Grapes

Chips & Dips Platter

\$100++

- Tortilla chips
- Tomato salsa
- Sour cream
- Guacamole

Mezze Platter

\$200++

- Humus
- Caviar d'aubergine
- Marinated zucchini
- Feta
- Marinated cherry tomato
- Crudité
- Sour cream & spring onion dip

Charcuterie Platter

\$250++

- Bierschinken
- Mortadella
- Paprika Lyoner
- Parma ham
- Chorizo
- Pork rilette
- Toasted bread
- Pickles



Beverages

We tailor our range of a la carte and free-flow drinks packages to your exact needs, based on your event purpose, time, and budget.

Alcoholic Drinks

For alcoholic beverages, whether it's beer, wine, cocktails, or spirits, our extensive in-house range of beverages is sure to meet your exacting needs and tastes. We also have a wide network of suppliers and wine dealers who can supply your preferred drinks on request.

Wine deals

To allow you maximum flexibility in your drink choice, we offer the following three wine arrangements for bottle purchase:

- Option 1: You purchase all the wine from us at \$55++ per bottle - you can choose from our selection of house wines.
- Option 2: You bring in 10 bottles, and buy 10 bottles from us. We will waive the corkage of \$30++ per bottle, and charge \$60++ per bottle of house wine bought from us.
- Option 3: You bring in all the wine, we charge \$30++ corkage per bottle

Non-Alcoholic Drinks, Coffee and Tea

We have a large selection of non-alcoholic options, including soft drinks, juices, bottled mineral water and mocktails.

We also stock a range of premium teas, as well as premium Vittoria coffee. We can prepare this a la carte, or offer pots for your guests.



A corporate event in a unique setting, steeped in history.

We're looking forward to planning your event with you - in this booklet, you'll find all of the information you'll need to get started.

Why choose The Masons Table?



Delicious European Cuisine

Our curated menus of classic European favourites are prepared specially for your event and guests, and are sure to please the most discerning of palates.



Fantastic Service

Our team has decades of combined events experience, and are on hand throughout the hosting process to assist you with perfecting every aspect of your special occasion.



Beautiful Surroundings

The Masons Table is housed within the historic Freemasons' Hall of Singapore, and is just minutes from Singapore's Central Business District.

Ready to get planning?

We'd love to start planning your event right away - please take a look through the content of this booklet, especially the table layout and food options.

Please send your preferred date, all of your requirements, and any preferences you may have, to our **event manager** so she can generate a proposal and quote for you.

You can email **Jacky** at **events@themasonstable.com**, or message/call her at **(+65) 9181 2322**