



Weddings and Solemnisations



Tie the knot in historic and exquisite surroundings – The Masons Table is a perfect venue for ceremonies and receptions of all sizes.

Last updated April 2022

We're looking forward to planning your celebration 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 steps from the Registry of Marriages, Fort Canning Park, and Singapore's Civic District.

Ready to get planning?

We'd love to start planning your special day 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 Jacky** so she can generate a proposal and quote for you.

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

Take a virtual tour: visit ths.li/gytxOd or scan the QR code.



Space for every occasion



There are many options for seating your guests - the two areas of the restaurant work very well as guests naturally flow from one to the other throughout your event.

The bar area is ideal for a more intimate gathering; alternatively, it can be used as a separate space for your tea ceremony, solemnisation, or welcome drinks.

Seating options for your event depend on the number of guests and the type of table configurations that best suit you.

Our main room is capable of holding 120 seated guests, and our (fully separable) **bar room can hold 45 guests**. These numbers are subject to specific table layouts (i.e. certain table layouts limit the total capacity).

Please let us know your specific needs, so we can advise you of the relevant maximum capacity for your event.

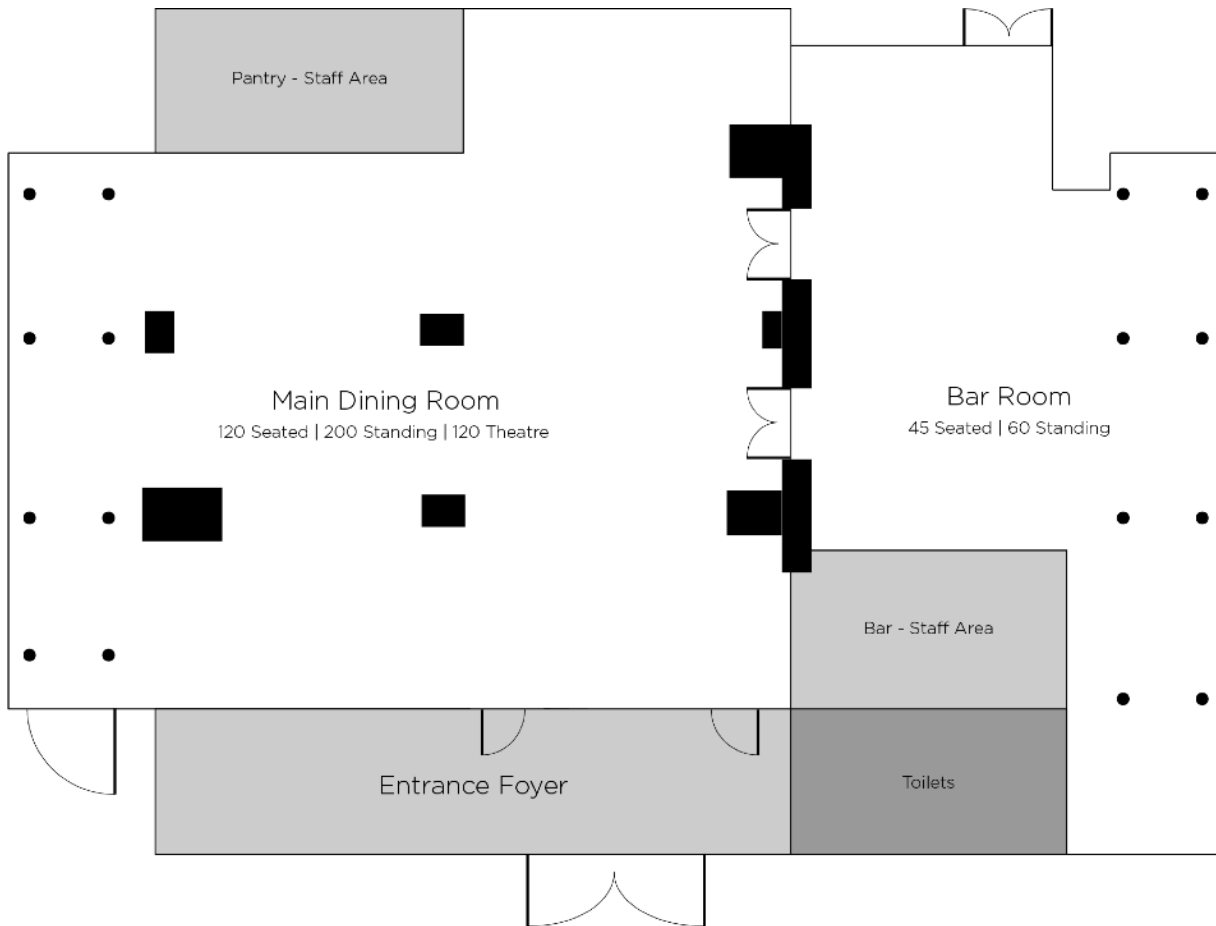
Seating arrangements and table settings

You can choose either fixed/allocated seating or free seating, and we will help you plan a suitable table floor plan based on your total number of guests, and the preferred breakdown of your tables (i.e. how many tables of 5 pax, 4 pax, 3 pax).

To avoid excessively long tables, we recommend limiting the number of guests to be seated at a table to 10 people.

Please note that all guests are required to comply with Vaccination-Differentiated Safe Management Measures (VDS); i.e. be fully vaccinated before attending the event.





Equipment and Facilities

Parking and access

Limited free public parking is available on-site subject to pre-booking - we will provide the relevant registration plate numbers to the building management. You may alternatively park on Armenian Street, or at Funan.

There is a wheelchair-accessible entrance at the rear of the building, with a handicap platform lift.

Floral arrangements and decorations

Milly has been our florist of choice for many years, and she knows our space well. She will work with your needs and match them to the lighting and table layout you have chosen for your wedding.

If you would like to use Milly's services, please contact her directly at **9821 9603**. You can find a sample of her work on Instagram [@wildbloomsg](#)

For table decorations, we provide placemats, glasses and cutlery; you can choose between fabric or paper napkins based on your budget. Other place settings are chargeable, and our team is available to assist you decorating for an extra fee.

Reception and Solemnisation table

We typically place a reception table at the entrance, straight in front of the main door, which you can use to register your guests or display your wedding photos or other decorative items.

We can also set up a solemnisation table if required, which is typically placed in the middle of the restaurant but can also be placed in the separate bar room, subject to exclusive space hire.



Audio/Visual Equipment

Our A/V equipment fee is **a flat \$150++ per event.**

This includes a projector and screen, our wall-mounted TVs, and a high-fidelity wireless microphone system.

Our restaurant is equipped with WiFi, and we have an Apple TV connected to the TVs. If you are using your own computer, you can plug in to either the projector or TVs using HDMI - we have cables in house.

Depending on your event needs, we can offer you our in-built speaker system for background music, or our standalone portable PA system. We will advise you of the best choice for your event during our meetings.

For background music, we recommend creating a Spotify playlist and sending the link to us so we can play it back on our music system. You may also choose to connect your device directly for playback.

We can also arrange to play videos for you - if you would like us to do this, please send us your video file in a standard playback format (.MP4 preferred).

We are happy to accommodate external A/V vendors including lighting and audio, subject to consultation and additional fees in the event extra setup time is required. Please note that our space is not equipped with high-amperage power, and that our floor is not able to support heavy equipment.

Audio	
Wireless Microphone System	Audio-Technica System 10 Pro 2x A-T ATW-T1002 wireless handheld microphones Wired mics available as backup
Mixer	Mackie 402VLZ4 4 channel analogue mixer
Portable P/A Speaker	LD Maui 5 800W
Overhead installed speakers	Amplified by 2x Yamaha R-N303 Receivers with Bluetooth, Spotify Connect and 3.5mm Line In
Video	
Screen	Portable projector screen
TVs	2x 4K TVs, wall mounted 1x HD TV in bar, wall mounted
Input	1x HDMI input in dining room 4-way HDMI splitter/matrixer
Casting	AirPlay via Apple TV
Projector	Epson EB-S05 presentation projector Input over HDMI (can be combined with output to TVs)

A wonderful meal for a special occasion

Let us plan your menu with you. Being highly flexible, we endeavour to provide you with a top-class dining experience.



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 meal during your reception or ceremony.

You may choose your number of courses and method of serving, for example:

- Fixed starter - One standard main - Fixed dessert
- Fixed starter - Choice of meat/fish/veg main - Fixed dessert
- Choice of soup or salad - Choice of meat/veg main - Choice of dessert or cheese

Our recommendation for the service structure will depend on the number of guests and your budget.

The menu planning process

1. Please take a look at our wedding menu on the next page, and highlight the dishes that you'd like to try. We recommend choosing two starters, a meat, fish and vegetarian main, and two desserts - even if you narrow your choices down to just one selection for each course.
2. Please let us know if there are any allergies, religious requirements (e.g. halal food), or dietary requirements (vegan/vegetarian/pescatarian or more) in your party. We also offer child meals, such as pizza or pasta, for younger diners.
3. Once you have picked a draft menu, we will discuss your selections and requirements with you, and we will arrange a food tasting at the restaurant, so you can try your choices in advance, and provide us with feedback so that we can meet your requirements (this tasting is chargeable, and we think it is a good idea to schedule it as a 'date night' during the week).
4. After you have finalised the menu, you can share it with your guests. If you are offering your guests a choice of meal, please collect their responses and send them to us **at least 10 days prior** to your wedding day. Please note that we are unable to entertain changes to the final numbers ordered, and the final bill will be calculated based on this total.

Build your menu

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, broccolini 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 citrus 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

Choose your favourite canapés - minimum order of 20 pieces for each option you choose. Please note that due to safe management measures, all canapés will be individually plated for each guest.

Vegetarian

- Tomato mozzarella skewer\$2.00
- Vegetarian frittata\$2.00
- Deviled egg.....\$2.00
- Roasted fingerling potato & crème fraiche.....\$2.00
- Falafel with tzatziki\$2.00
- Goat cheese & roasted pepper\$2.00

Seafood

- Tandoori shrimp\$2.20
- Pea & prawn crostini\$2.20
- Gazpacho with crabmeat\$2.20
- Tuna & watermelon.....\$2.20
- Smoked salmon blinis.....\$2.20
- Crab cake sriracha mayonnaise\$2.20
- Chicken goujon.....\$2.20
- Mini fish and chips.....\$6.00

Meat

- Mini beef burger\$6.00
- Beef wrap & crudité\$2.50
- Chorizo & mozzarella.....\$2.50
- Beef meat ball, Pomodoro sauce\$2.50
- Chicken vol au vent.....\$2.50

Dessert

- Macaroon.....\$2.00
- Cake pop\$2.00
- Mini red velvet cake\$2.00
- Strawberry cheesecake pot.....\$2.00
- Mini Mango tart\$2.00
- Mini key lime pie.....\$2.00
- Lamington cake.....\$2.00
- Citrus date ball\$2.00

Beverages

Whether it's beer, wine, soft drinks, cocktails, mocktails or just water, we can put together a drinks package that suits your needs, budget and guests' preferences.

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 drinks on request.

Looking for a stunning centrepiece for your wedding party? We can also set up a champagne tower on special request - please let us know if you would like this and we will advise you on the champagne and set up costs.

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



The nitty gritty

These Terms and Conditions are valid as of 25 April 2022, and are subject to change without prior notice.

Pricing and Availability

The final quote offered to you, as well as all menus, amenities and facilities offered, are made in good faith and are valid at the time of booking.

Where bookings are made well in advance of the event date, unforeseen circumstances (including but not limited to inflation, tax rises, ingredient availability, unexpected facility/equipment damage, and so on) may require us to change the price quoted before your event.

In this case, we endeavour inform you of price changes at the earliest possible opportunity, and/or to offer you the best possible available alternative, or to come to an agreement regarding the substitution or removal of an item from your final price.

All guests must be fully vaccinated before attending an event, in line with Singapore's Vaccination-Differentiated Safe Management Measures (VDS). Our staff will conduct checks and reserve the right to refuse entry to unvaccinated individuals.

Deposit

Once we have finalised your package with you, we will advise you of the final price, and will ask you for payment of a deposit, usually 50% of the total price, to secure the date and venue.

We ask that you pay your deposit as soon as possible after the final quotation. Most choose to pay this in person at our restaurant in conjunction with their final planning meeting; however for convenience, we are able to send you an online payment link for a small additional fee.

Your deposit will be fully deducted from the grand total at the point of final payment, typically on the day of the event itself.

Please note that deposits are **non-refundable**, however in case of an emergency change to your event, your deposit can be transferred to another event (subject to availability and the difference in price).

Food and Beverage

All food and beverage orders, including the final count of the main course, must be confirmed **10 days prior to the event date**. Menus are subject to change due to the availability of seasonal produce - we will be in touch if this occurs.

Changes to numbers made beyond the 10 day cutoff **will not be refunded or deducted**; i.e. if you order 10 meals and 2 guests cancel 2 days before the event, you will still be required to pay for 10 meals. We will be able to serve this to you as a takeaway if requested.

Audio/Visual, Facilities and Storage

You must finalise your A/V setup at least 7 days before your event. All A/V requests and rentals are subject to availability and the restaurant's discretion. Any damage to the restaurant's equipment will be charged at fair value equivalent to the cost of replacement.

Facilities available are subject to change at short notice.

You may store items for your event at the restaurant, subject to the availability of storage space, which we will advise you of closer to the date. Stored items will be kept for a maximum of 7 days after the conclusion of your event, after which they will be disposed of.