



The
MASONS
Table

Event Space

The Masons Table is perfectly located, offering a central space for business events, meetings, seminars, social events and more.

Last updated November 2022

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?



Ideal Spaces and Delicious Food

Our unique atmosphere has ample room for you and your guests to be expressive and productive, or to enjoy an enjoyable occasion; fuelled by fantastic food and drinks.



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 for all relevant information.

Please decide your preferred date, note down all of your requirements and any preferences you may have, and **fill in our online enquiry form** so we can start the planning process and generate a proposal and quote for you.

We endeavour to respond to all enquiries received within working hours by the end of that working day.

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, depending on the number of guests and the type of table configurations that best suit you.

For seminars or small social gatherings, we recommend hiring the bar room: this is an intimate yet fully-equipped space, with natural light, ample room for up to 45 seated guests, and full A/V provisions.

For larger events, our main restaurant room is expansive and spacious, and offers a great environment for lively gatherings, brand launches, corporate dinners and more. The bar room can be combined with the main room for an exclusive space hire charge, and used as a separate space for welcome drinks, presentations, showcases and more.

We can set up our space in standard lines of tables, U-shape, theatre style, and other configurations. This enables a wide range of meeting types, such as town halls, breakouts, group presentations and more.

Please let us know your preferred layout, so we can draft a table plan for you.

Seating arrangements

You are free to choose either fixed/allocated seating or free seating for your guests, depending on your table layout.

For events with food ordering (e.g. guests have a choice of main courses), for ease of service we ask that all guests receive a name tag for their table with their chosen option. You may choose to arrange this yourself, or we can arrange this for you once you have provided a list of your guests' orders.

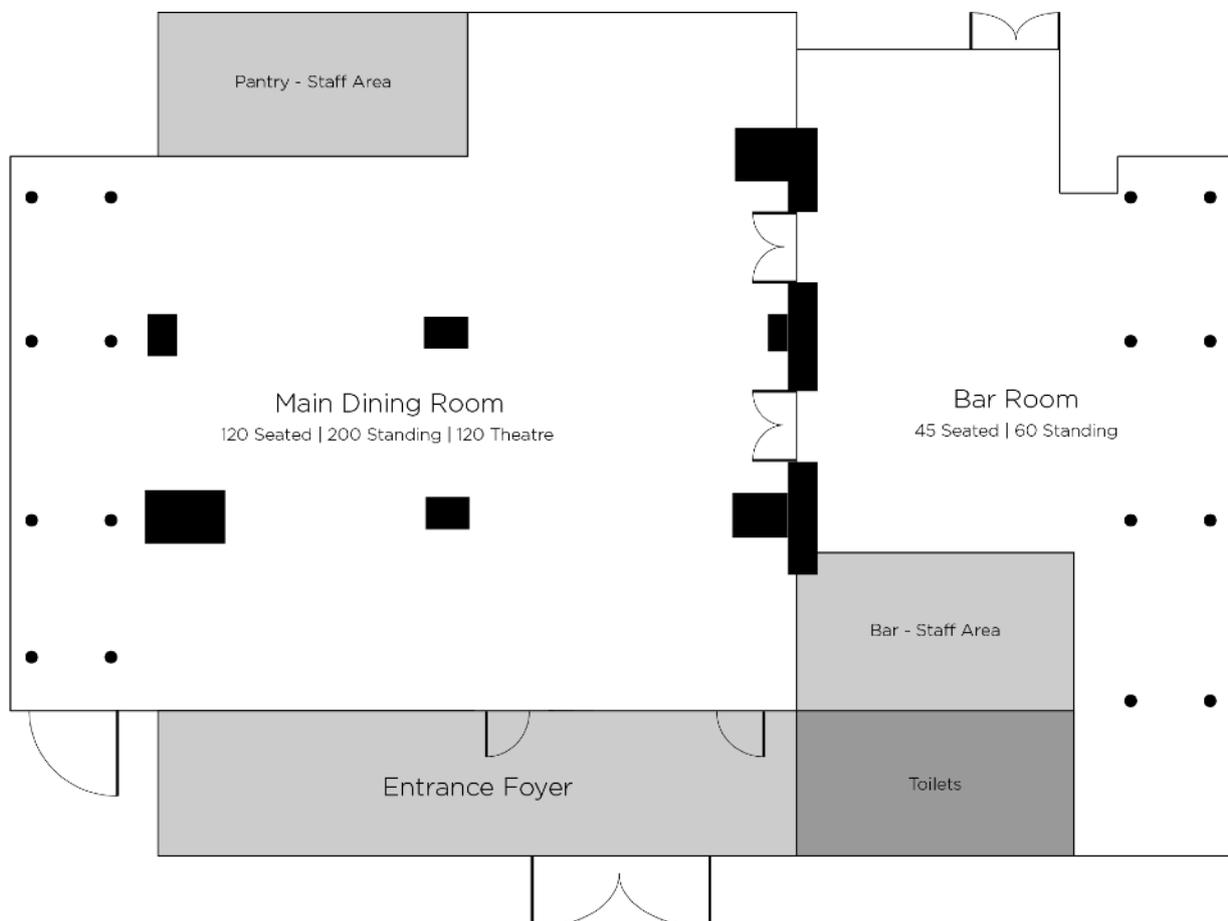


Capacity and Floor Plan

We are able to seat the following capacities in our rooms.

Please note that when our space is used at maximum capacity, there is limited room for A/V setups and therefore our table floor plan will be prescriptive.

| Guest Capacity | Main Room | Bar Room | Combined |
|----------------|--|----------|-------------------------------------|
| Seated | 120 (at maximum capacity, please note that there will be limited space per guest) | 45 | 150 (allowing room for walkways) |
| Standing | 200 | 60 | 350 |



A warm, intimate setting.





Space Rental

We charge a space rental fee for the use of our spaces.

| Space | Mon-Sat | Sun/PH |
|-----------|---------|--------|
| Main Room | \$1500 | \$2500 |
| Bar | \$1500 | - |

Your rental includes:

- Our event planning service and exclusive usage of the space;
- Background music via our Spotify;
- A reception table for you at the entrance;
- Usage of our signage easel at the entrance;
- Full set up of event requirements e.g. decorations;
- Full set up of tables (crockery, glasses, plates);
- Post-event cleaning.

Equipment and Facilities

Parking and access

Parking is **not available on site**. Public parking is available at the ROM, Fort Canning, Armenian Street, or at Funan, all just steps away. There is a wheelchair-accessible entrance at the rear of the building, with a lift.

Reception Table

We can place a reception table at main door, for you to register your guests or display decorative/branded items.

You may also place standees and banners outside the building, during your event only. We are unable to store or handle these for you.

Floral arrangements and decorations

Milly has been our florist and decorator 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.

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](#)

We provide placemats, glasses and cutlery; you can choose between fabric or paper napkins based on your budget. Other table decorations are chargeable, and our team can assist with decorating for an extra fee.

Photography

Our recommended photographer Ivan can be reached at +65 8318 8639 or www.lightsmithco.com

LightSmith is formed based on the love and passion for photography by both Delwyn and Ivan.

Be it capturing your moments for memories sake or creating new beautiful moments, we hope to be the one there to share these moments.

Audio/Visual Equipment

Use of our A/V equipment is charged at a flat rate of \$250++ per event.

Our system is based on 4K TVs, which are located within easy viewing distance of your guests. Audio is via our ceiling speakers, which can be connected to our 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 | |
|-----------|--|
| TVs | 1x 4K TV, on rolling stand 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 | A basic projector and small screen is available only where strictly necessary. |

Seminar/Meeting Package

Optimal for meetings, seminars and business events as well as daytime social events, our snacks are great for breaking up a busy workday and refuelling your team.

The Seminar Package

\$110++ per guest

- ▶ Exclusive bar room rental
- ▶ Light buffet package
- ▶ Coffee and tea
- ▶ Choice of any two snack options from our menu (see below)
- ▶ Ice water
- ▶ Flipchart and markers; A4 paper also available
- ▶ A/V system including speakers, large 4K TV, and microphone (if required)
- ▶ Free WiFi access for all guests

Snack Options

Choose any two snack items - we will cater 1 piece of each per guest and serve it at your preferred break time, along with coffee and any other drinks you have purchased.

Add an additional item for \$3.30++ per person.

- ▶ Mini croissant
- ▶ Mini chocolate croissant
- ▶ Blueberry Danish
- ▶ Assorted sandwiches (parma ham, prawn, beetroot and goats' cheese)
- ▶ Vegetable samosa (V)
- ▶ Vegetable spring rolls (V)
- ▶ Mini chicken pie
- ▶ Spanish tortilla
- ▶ Banana bread
- ▶ Cookies





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 | \$78-88++ | \$85-95++ |
| 5 course | \$98++ | \$105++ |

Soups & Starters

- Country-style mushroom soup with truffles, porcini mushrooms (V)
- Leek and potato soup, croutons (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 laksa cream sauce
- Teriyaki salmon, carrot puree, fine beans, potatoes
- 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 and yuzu cake
- 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 per selection. Please choose between butler service (single portions served), or a buffet.

All prices are subject to GST and Service charge ++

Vegetarian

Vegan options are available, please enquire for more information.

| | |
|---|--------|
| ▶ Tomato mozzarella skewer | \$2.50 |
| ▶ Vegetarian frittata | \$2.50 |
| ▶ Devilled egg..... | \$2.00 |
| ▶ Roasted fingerling potato & crème fraiche..... | \$2.50 |
| ▶ Goats' cheese & roasted pepper compote..... | \$2.50 |
| ▶ Gazpacho, basil oil | \$2.20 |
| ▶ Feuillette Provencal..... | \$2.50 |
| ▶ Vegetable samosa | \$2.00 |
| ▶ Vegetable spring roll | \$2.00 |
| ▶ Corn chip nachos, cream cheese, guacamole, olives | \$2.50 |
| ▶ Beetroot tartare, goats' cheese, pomodoro | \$2.80 |
| ▶ Tofu skewer, pineapple salsa | \$2.80 |
| ▶ Mushroom vol au vent | \$2.50 |
| ▶ Blue cheese stuffed mushroom | \$3.00 |

Seafood

| | |
|---|--------|
| ▶ Prawn, sriracha mayo, roe | \$3.50 |
| ▶ Tuna mousse, cucumber | \$3.50 |
| ▶ Smoked salmon, sour cream, fried capers, cracker..... | \$2.80 |
| ▶ Smoked salmon roulade, herbed cream cheese | \$3.00 |
| ▶ Seared scallop, freshly grated wasabi..... | \$4.00 |
| ▶ Mini fish and chips..... | \$6.00 |

Meat

- Chicken goujon.....\$2.20
- Beef wrap & crudité\$2.80
- Seared Angus beef fillet, mustard dip.....\$3.00
- Corn chip nachos, beef, cheese, guacamole.....\$2.50
- Parma ham & asparagus wrap\$2.50
- Chorizo & mozzarella.....\$2.50
- Beef meat ball, Pomodoro sauce\$2.50
- Chicken vol au vent.....\$2.50
- Coronation chicken, rye cracker.....\$2.80
- Smoked duck, cranberry, rye.....\$3.00
- Pastrami bites, Dijonnaise sauce.....\$2.50
- Hoisin-tossed beef, crispy tofu.....\$3.00
- Mini beef burgers.....\$6.00

Dessert

- Mini Macaron (assorted flavours).....\$2.20
- Mini yuzu cake\$2.80
- Hazelnut praline\$3.00
- Mango daifuku\$3.00
- Mango passionfruit cake.....\$3.00
- Chocolate mousse cake\$3.00
- Blueberry cheesecake\$3.00
- Fruit skewer.....\$3.00



Build your buffet package

| Package | Your choice of | | | | | Price per guest |
|---------|----------------|--------|------------------|-------|---------|-----------------|
| | Soup | Salads | Mains | Sides | Dessert | Lunch/Dinner |
| Light | 1 | 1 | 2 | 2 | 1 | \$60/70++ |
| Classic | 1 | 3 | 3 | 3 | 3 | \$70/80++ |
| Coleman | 1 | 3 | 4 | 3 | 3 | \$80/90++ |
| Zetland | 1 | 3 | 4 + Live carvery | 3 | 3 | \$90/100++ |

Soups

- Country-style mushroom soup with truffles, porcini mushrooms (V)
- Leek and potato soup, croutons (V)
- Smoked tomato soup with basil oil (V)
- Carrot and Cumin soup (V)

Salads

- Wild rice salad, feta cheese
- Pesto pasta salad
- Herbed potato salad
- Caprese (Tomato, mozzarella, basil oil, balsamic reduction)
- Quinoa, seasonal vegetable salad
- Coleslaw
- Green salad

Main Dishes

- Roasted chicken thigh with Dianne sauce
- Braised beef stew with pearl onions, mushrooms, carrots and red wine gravy
- BBQ pork ribs, spring onion, sesame seeds
- Pan-fried seabass, sauce vierge
- Poached salmon, lemon dill sauce
- Lamb hash (stew), carrot, mushroom, turnip
- 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 \$7++ supplement per guest.

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

Sides

- Roasted potatoes
- Roasted root vegetables

- Spiced pumpkin
- Bacon-tossed Brussels sprouts
- Steamed broccoli with almonds
- Medley of mushroom
- Cauliflower gratin

Desserts

- Chocolate éclair
- Macarons (various flavours)
- Assorted mini tartlets

- Red velvet cake
- Double chocolate fudge cake
- Yuzu cake
- Chocolate mousse
- Oreo cheesecake



Set Asian Buffets

Indian Buffet

Lunch \$60++ | Dinner \$68++

- ▶ Biryani rice
- ▶ Chicken tandoori
- ▶ Mutton curry
- ▶ Cucumber raita
- ▶ Aloo gobi
- ▶ Papadum
- ▶ Stir-fried cabbage, mustard seeds
- ▶ Fruit platter
- ▶ Chocolate eclair



Supreme Indian Buffet

Lunch \$75++ | Dinner \$90++

- ▶ Biryani rice
- ▶ Chicken tandoori
- ▶ Fish masala
- ▶ Prata
- ▶ Cucumber raita
- ▶ Mango chutney
- ▶ Aloo gobi
- ▶ Papadum
- ▶ Stir-fried cabbage, mustard seeds
- ▶ Fruit platter
- ▶ Chocolate eclair

Indonesian Rijsttafel

Lunch \$60++ | Dinner \$68++

- ▶ Gado gado
- ▶ Chicken soto
- ▶ Plain rice
- ▶ Baked chicken, coconut
- ▶ Fish belado
- ▶ Egg gulai
- ▶ French beans, eggs
- ▶ Mixed satay
- ▶ Fruit platter
- ▶ Ondeh cake

Snack Sharing

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

Mezze Platter

\$200++

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

Chips & Dips Platter

\$100++

- Tortilla chips
- Tomato salsa
- Sour cream
- Guacamole

Charcuterie Platter

\$250++

- Bierschinken
- Mortadella
- Paprika Lyoner
- Parma ham
- Chorizo
- Pork paté
- 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.

Non-Alcoholic Drinks, Coffee and Tea

As part of our seminar packages, we can offer tea, as well as coffee for your break time. We can prepare this a la carte, or offer pots for your guests.

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

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



**We're here to make your
event a success!**

Terms and Conditions

These Terms and Conditions are valid as of 03 November 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. **Please be reminded that the Goods and Services Tax (GST) will rise to 8% effective 01 January 2023.**

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.

Please note that in the unlikely event of the reimposition of COVID-19 safe management measures, we will require your event to comply with all relevant restrictions including limiting the number of guests, requiring proof of vaccination, or requiring pre-event testing.

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 subject to the availability of space, of which we will advise you. Items will be kept for a maximum of 7 days after the conclusion of your event, then disposed of.