

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.



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 event.



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.

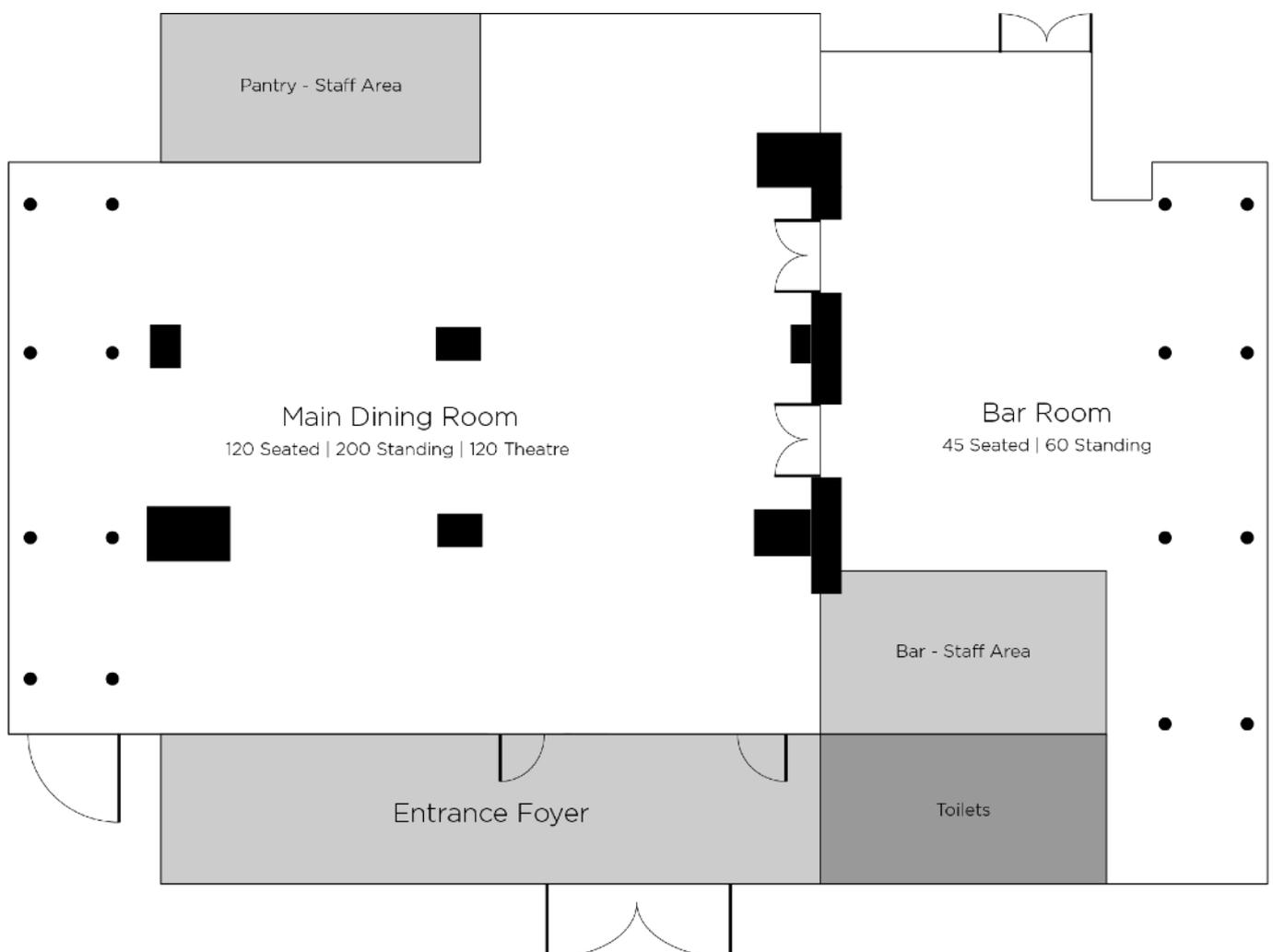
Space for every occasion

Based on your specific needs, our spaces are available for semi-exclusive or fully exclusive hire, from Monday to Sunday.

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 welcome drinks as guests arrive, or a more intimate gathering.

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

Guest Capacity	Main Room	Bar Room	Combined
Seated	120	45	200
Standing	200	60	250
Theatre-style	120	-	-



Build your menu

Per guest	Lunch	Dinner
3 course	\$60++	\$70++
4 course	\$72++	\$85++

Soups & Starters

- ▶ Chicken Consommé with spring vegetables
- ▶ Country-style mushroom soup with truffles, porcini mushrooms and garlic bread (V)
- ▶ French onion soup with cheese crostini (V)
- ▶ Smoked tomato soup with basil oil (V)

- ▶ Smoked chicken salad with pomelo, asparagus spears and honey thyme dressing
- ▶ Asparagus and Parma ham with poached 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
- ▶ Quinoa salad with feta cheese, sun-dried tomatoes and citrus emulsion (V)
- ▶ Beetroot salad with crispy goats' cheese, candied walnuts and citrus vinaigrette (V)

Main Courses

- ▶ Roasted chicken thigh with sautéed chive potatoes, Salsa Rossa and Dianne sauce
- ▶ Pistachio-crust chicken breast with pomme purée, broccolini and mustard sauce
- ▶ Braised Angus beef cheeks with pomme purée, pearl onions, mushrooms, carrots and red wine gravy
- ▶ Traditional roast beef with Yorkshire pudding, roasted vegetables and red wine gravy
- ▶ Pan-fried sea bass with a medley of vegetables, baby spinach and lemongrass & seafood broth
- ▶ Baked herb-crust salmon with warm bulgur salad, chick peas and charred/grilled lime
- ▶ Cajun pork chop with braised red cabbage, sweet potato mash and apple sauce
- ▶ Potato gnocchi with grilled spring vegetables and pine nut pesto sauce (V)
- ▶ Stuffed eggplant with Provençal vegetables, chive oil and tomato basil sauce (V)
- ▶ Pasta with aubergine, peppers, courgettes, raisins, pine nuts, Parmesan cheese and tomato sauce (V)
- ▶ Spinach with goats' cheese, and ricotta pie (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

Please refer to the drinks menu for our list of wines, spirits and soft drinks.