



HARROGATE MASONIC HALL



Wedding Pack

Masonic Lodge

Station Avenue

Harrogate

North Yorkshire

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Adam Vear, Catering Director

Your wedding is one of the most important days of your life; therefore, here at the Masonic Hall we pride ourselves on offering a bespoke service to meet your exact requirements. This wedding pack outlines hire prices and sample menus. However, nothing is out of the question when it comes to your big day, so we invite you to contact us in order to discuss any ideas or personal touches you might like.

Harrogate Masonic Hall can accommodate weddings of all sizes, ranging from 10 to 120 for the full wedding breakfast (seated meal) or up to 150 for the evening celebrations. The venue also holds a marriage licence enabling the wedding ceremony to be held in the Great Hall. This gives the added advantage of allowing the whole event from marriage to evening party to take place in the same venue. In addition we promise never to hire out the building to more than one function per day, giving you sole use and privacy for you and your guests.

Venue Hire

Hire of the Lodge (includes red carpet, bay trees, table linen and cake stand) £300

Hire of the Great Hall (for ceremony) £150

Drinks

Bucks Fizz Reception/Champagne Toast (£5 per head).

House Champagne (£30 per bottle).

House Wine (£15 per bottle).

You can also source your own champagne or wine at a cost (£6 per bottle corkage).

Selection of canapés available (£2 per head).

Menus

One of the ways that we make the experience bespoke is to price the individual courses rather than the whole menu, allowing you to create the perfect menu at a cost that suits you. Starters and mains are split into three price brackets, with sweets into two. We ask that you pick one option from each course. However it is possible to pick 2 or 3, but a pre-order of guests choices would be needed.

Starters

(£4 per head)

Pearls of melon marinated in mint and honey.
Plaice goujons with dill and chive yoghurt.
Fan of melon with a ginger glaze.
Chicken liver and brandy pâté.
Traditional prawn cocktail.
Cream of mushroom soup.
Chunky vegetable broth.
Tomato and basil soup.
Leek and potato soup

Starters

(£5 per head)

Goats cheese and red onion tartlet with balsamic syrup.
Glazed goats cheese with beetroot and watercress.
Classic Caesar salad with poached chicken.
Smoked mackerel and horseradish pâté.
Pear, blue cheese and watercress salad.
Smoked chicken and pancetta salad.
Smoked chicken and mango salad.
Fan of melon and parma ham.

Starters

(£6 per head)

Smoked duck salad with spiced plum chutney.
Gravadlax with buttered brown bread.
Con fit duck leg with a Cointreau jus.
Smoked salmon and prawn coronets.
Smoked salmon and spinach terrine.
Thai fish cakes with sweet chilli.
Queen scallops St Jaques.

Main Course

- Buffet Options -

Mains Buffet

(£10 per head)

Cold plated buffet consisting of:

Fine green beans and buttered almonds.

Tomato, mozzarella and basil.

Minted new potatoes.

Chicken coronation.

Vegetarian option.

Seafood platter.

Waldorf salad.

Tossed salad.

Sliced ham.

Sliced beef.

Coleslaw.

Mains Buffet

(£12 per head)

Hot carvery buffet consisting of:

Poached salmon and hollandaise.

Roast loin of pork.

Tarragon chicken.

Roast beef.

All served with appropriate traditional trimmings:

Mixed seasonal vegetables.

Yorkshire puddings

Roast potatoes

New potatoes

Main Course

- Individual Options -

Mains

(£12 per head)

Chicken supreme stuffed with mushroom and spinach, served with a beurre blanc sauce.

Poached chicken breast with honey and mustard sauce.

Roast salmon steak with lemon and caper butter.

Roast rump of beef and Yorkshire pudding.

Mains

(£14 per head)

Baked sea bass, en papillote with julienne vegetables, herb butter and pernod.

Braised belly pork, buttered leeks and a cider sauce.

Lamb shank with mashed potato and a minted jus.

Slow cooked duck and orange jus.

Roast leg of lamb with gravy.

Mains

(£16 per head)

Pork tenderloin stuffed with an apricot force meat, served with a creamy rosemary and brandy sauce.

Fillet of monk fish wrapped in parma ham on a bed of crushed potatoes and a Veronique sauce.

8oz beef wellington, mushroom duxelle, wrapped in filo pastry.

Rack of lamb with black pudding and a madeira sauce.

Vegetarian Choices

(£10 per head)

Sun dried tomato, mozzarella and asparagus filo parcels with a creamy chive sauce.

Spinach and dolcelatte crêpes, baked in a wholegrain mustard sauce.

Wild mushroom risotto with a tomato and basil sauce.

Buttered leek and Gruyère tarte au tin.

Vegetable Accompaniments

Please select 2 from each list to accompany the main course:

Dauphinoise potatoes.

Vietnamese rice salad.

Minted new potatoes.

Green herb risotto.

Sauté potatoes.

Roast potatoes.

Roasted Mediterranean vegetables.

Seasonal mixed vegetables.

Honey glazed carrots.

Cauliflower cheese.

Fine green beans.

Roast parsnips.

Sweets

(£4 per head)

Steamed ginger sponge and crème anglais.

Strawberry and passion fruit meringue.

Traditional apple crumble and custard.

Raspberry and hazelnut pavlova.

Traditional summer pudding.

Sticky toffee pudding.

Lemon possett.

Sweets

(£6 per head)

Apricot bread and butter pudding with crème anglais.

Grilled plums with cinnamon and mascarpone.

Mixed berry compote with vanilla panacotta.

Hot chocolate fondant with vanilla ice cream.

White chocolate and pistachio cheesecake.

Chocolate torte and vanilla ice cream.

Chocolate and brandy mousse.

All meals are served with tea and coffee.

Cheese and biscuits served as an additional course (£2.50 per head).

Evening Party Menu

(£7 per head)

Finger buffet consisting of:

Mini Yorkshire puddings with beef and creamed horseradish.

Assorted cheeseboard and French bread.

Tomato, mozzarella, basil.

Selection of sandwiches.

Selection of bruchettas.

Battered calamari.

Chicken goujons.

Vol au vents.

Spring rolls.

Samosas.

Scampi.

Bhajis.

Bacon butties (£3 per head).

Hog roasts are available, please call for information.

I hope these menus are of interest to you.

Please don't hesitate to contact us if you require any further information.

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