

Cardiff Masonic Hall Wedding Menus

May we congratulate you on your forthcoming wedding. Your wedding day is undoubtedly one of the most exciting and important days of your life and we would be delighted to play our part



From your first enquiry to seeing you off on your honeymoon you will have our fullest attention and the benefit of many years of professional service. We will be with you every step of the way with help, advice and recommendations.

Above all, it's your day and we never forget that! All part of our service is the Wedding Breakfast

Traditionally, the first meal you share as a married couple, so we want it to be exceptional. Select an option for each course. Our chef will cater for any dietary needs that your guests may have.

Please let us know if you would like different dishes from those listed, or require alternative room dressings or equipment. No weddings are ever the same and we are happy to help you make your special day unique and memorable.

Wedding Breakfast Menu One

To Start

Homemade cream of vegetable soup with vegetable ribbons

or

Smooth chicken liver terrine with red onion marmalade

or

Buffalo Mozzarella with vine tomatoes and basil pesto drizzle

or

Nest of melon with fresh strawberry crush

To Follow

Roast turkey with pork & sage stuffing and a rich gravy

or

Roast leg of pork with apricot and walnut stuffing

or

Fillet of salmon Hollandaise

or

Roast welsh beef with Yorkshire pudding and a port gravy

All served with our chef's selection of potatoes and fresh vegetables

To Finish

Strawberry shortbread cheesecake with strawberry puree

or

Chocolate Delice with chocolate ice-cream

or

Exotic fresh fruit salad with minted crème fraiche

or

Profiteroles with a warm chocolate and orange sauce

Freshly Brewed coffee with chocolate mints

£21.95 per person

Wedding Breakfast Menu Two

To Start

Wild Mushroom soup with shavings of Perl las cheese and drizzled with lemon oil
or

Crème of leek and potato soup with Welsh rarebit crouton
or

Champagne Salmon pate with dill sauce, green leaves and brown bread slices
or

Fan of Galia Melon and Pineapple slices and orange segments with raspberry coulis

To Follow

Braised shank of Welsh lamb with Brains beer jus with garlic mash and parsnip chips
or

Braised Sirloin of Celtic Beef with roasted baby onions with rich garlic and thyme jus
or

Supreme of Chicken filled with leeks, spinach and Caerphilly cheese and served with a mushroom Cariad white wine sauce.
or

Char grilled Salmon fillet with roasted tomato and asparagus served with a lime sauce

All served with our chef's selection of potatoes and fresh vegetables

To Finish

Chocolate and Penderyn Tart served with vanilla ice cream
or

Homebaked Shortbread with berries and vanilla ice cream.
or

Choice of Individual Cheesecakes
or

Glazed Lemon Tart served with strawberry & black pepper ice cream

Freshly Brewed coffee with chocolate mints

£24.95 per person

Wedding Breakfast Menu Three

To Start

Cream of Fennel soup with minted potatoes and curry oil

or

Salad of king prawns with a sweet chilli dressing topped with warm Thai spiced crab

or

Duck and wild mushroom terrine with apple chutney and dressed rocket

or

Slices of Galia melon with poached baby pear with exotic fruit and lemon coulis

or

Fillet of Smoked salmon in Welsh honey and mustard with rocket and lime dressing

To Follow

Honey glazed Welsh lamb with smoked bacon Rosti with wilted spinach and rosemary and garlic jus

or

Fillet Celtic Pride Beef with game pate served with Danzy Jones and wild mushroom cream sauce

or

Roast sirloin of Celtic Pride Beef dusted with herbs and garlic served with shallots and fennel finished with a red wine demi glaze

or

Fillet of Celtic Pride Beef wellington with honey roasted parsnips and thyme and Madeira jus

All main courses are served with a selection of fresh market potatoes and vegetables

To finish

Chocolate and Penderyn Tart served with vanilla ice cream

or

Seasonal Fresh Fruit Vacherins Meringues garnished with mango syrup, seasonal fruit & berries and champagne cream

or

Dessert Trio: Tiramisu Square, Strawberry Bavarois and Chocolate Mousse filled Chocolate Cups

or

Chocolate Palate: Warm chocolate chip pudding, trio of chocolate mousse and champagne & white chocolate chapeau served with crème anglaise and seasonal fruits

Freshly brewed coffee with chocolate dipped strawberries

£29.95 per person

Cardiff Masonic Hall Wedding Drinks Packages

Drinks Package A

On arrival

Glass of Bucks Fizz or orange juice 25cl

With your wedding breakfast

Two glasses of house red or white wine 25cl

To toast the Bride & Groom

Glass of sparkling wine 17.5cl

£14.00 per person

Drinks Package B

On arrival

Glass of Pimms, Bucks Fizz or orange juice 25cl

With your wedding breakfast

Two glasses of house red or white wine 25cl

To toast the Bride & Groom

Glass of champagne 17.5cl

£17.00 per person

Drinks Package C

On arrival

Glass of Champagne 17.5cl or Champagne Bucks Fizz 25cl

With your wedding breakfast

Two glasses of house red or white wine 25cl

To toast the Bride & Groom

Glass of champagne 17.5cl

£21.00 per person

Drinks Package D

On arrival

Glass of Champagne 17.5cl or Champagne Bucks Fizz 25cl

With your wedding breakfast

Half bottle superior red or white wine

To toast the Bride & Groom

Glass of champagne 17.5cl

£27.00 per person

Also available

Cocktails

from **£3.30**

Sherry 5cl

from **£2.00**

Spirits 2.5cl

from **£2.00**

Port 5cl

from **£2.00**

Liqueurs

from **£2.20**

Dessert Wines 12.5cl

from **£2.50**

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Wedding Prices

Wedding ceremony

Duke of Connaught Temple	£300
Edgar Rutter Temple	£200
Ceremony charge	£75

Dining

Duke of Connaught Suite	£450
Edgar Rutter Suite	£350
Lord Swansea Suite	£200

Menu one	£21.95
Menu two	£24.95
Menu three	£29.95
Extra sorbet course	£3.00
Children's meals from	£9.00

Drinks Packages

Drinks package A	£14.00
Drinks package B	£21.00
Drinks package C	£27.00

Evening Party

Party Buffet	£12.00
Welsh Finger Buffet	£13.50
Vegetarian	£13.50
Bespoke Buffet 8 items	£12.95
Bespoke Buffet 9 items	£14.55
Bespoke Buffet 10 items	£16.15
Bespoke Buffet 11 items	£17.75
Greek Buffet	£13.95
Gourmet Feast	£18.00
Indian Buffet	£18.00
Mediterranean buffet	£18.00
Hot Fork Buffet	£12.95



Tables are laid with banquetting roll and paper serviettes as standard.

Available at charge:

- Linen table cloths
- Linen Serviettes
- Table Runners
- Chair covers
- Cake stand
- Sword for cake
- Stairway dressed
- Bay Trees
- Red Carpet
- Embroidered linen
- Balloons
- Centre Pieces
- Place cards
- Menu cards
- Microphone & PA
- Balloons
- Flowers
- Toastmaster
- Changing rooms
- Disco
- Organist