

CARDIFF MASONIC HALL DINING EXPERIENCE



MASONIC DINING PACK 2018/2019



CARDIFF MASONIC HALL

Dear Brethren & Companions All,

After much anticipation the wait is now over, our new Masonic Dining Pack for 2018 and 2019 is ready for you.

I am very pleased to say that lev Gryshyn, our expert Chef has prepared a fantastic menu selection for you this coming year.

I am sure you will be pleased to see that we have referred back to your feedback when we prepared the new exciting menus, which we hope you will enjoy. We have varied the meal of the week and freshened the A La carte options for you to choose from and we hope that the variety which is included in the package will be most welcomed.

Hannah Law our own Masonic Events Manager can be contacted via telephone 02920 396576 or email. Please copy in our Bar Manager Kim Paton to any emails regarding confirmations of bookings.

Hannah.Law@cardiffmasonichall.co.uk

Kim@cardiffmasonichall.co.uk

As we have seen material changes in Masonic dining at CMH in the past year, I would like to bring to your attention that booking in advance is required to avoid any disappointment.

We also highly recommend making use of the Initial Booking Form in this Pack to confirm the dates as far in advance as you can. Please note it is the Lodges/Chapters own responsibility to book their dates.

Please be aware that we require full payment prior to the event or on the event day itself. Also, we must have the final numbers of attendees by 3.30pm three working days before the event day to ensure product availability

I look forward to seeing you at some time during your coming events with us. In the meantime, should you require more information or plan to make a booking, please contact the Masonic Events Manager who will be delighted to assist you with all your requirements.

Yours sincerely and fraternally

Kevin Hearne

Managing Director

Masonic Menu of the Week

January, February and March 2019

£17.00

7st January to 13th January

Smoked Mackerel Pate served with Crusty Bread Roll

Roast Beef with Yorkshire pudding served with Potato and Seasonal Vegetables

Fruit crumble with custard

Coffee and Mints

14st January to 20th January

Soup of the Day served with Crusty Bread Roll

Cumberland Sausage with Mashed Potatoes, Onion Gravy and Peas

Cheesecake with fresh cream

Coffee and Mints

21st January to 27th January

Duck and orange pate served with Onion Jam and Crusty Bread Roll

Chicken with Truffle sauce served with Potato and Seasonal Vegetables

Lemon Meringue pie with fresh cream

Coffee and Mints

28st January to 3th February

Soup of the Day served with Crusty Bread Roll

Slow cooked pork with grain mustard sauce served with Potato and Seasonal Vegetables

French Apple tart with vanilla cream fraiche

Coffee and Mints

4th February to 10th February

Salmon Fishcake with spring onion cream fraiche

Beef Bourguignon served with Potato and Seasonal Vegetables

Fresh cream profiteroles with chocolate sauce

Coffee and Mints

11th February to 17th February

Soup of the Day served with Crusty Bread Roll

Chicken stuffed with Caerphilly cheese and sun-dried tomatoes served with Potato and Seasonal Vegetables

Chocolate Brownies with Ice cream

Coffee and Mints

18th February to 24th February

Brussels pate with onion jam and Crusty Bread Roll

Roast Pork with crackling and apple sauce served with Potato and Seasonal Vegetables

Eton Mess

Coffee and Mints

25th February to 3th March

Leek and Potato Soup served with Crusty Bread Roll

Braised Welsh Beef served with Potato and Seasonal Vegetables

Bara Brith Bread and Butter Pudding with Custard

Coffee and Mints

4th March to 10th March

Roasted Red Pepper and Goat Cheese tart with chive cream fraiche

Roast Chicken with Stuffing and gravy served with Potato and Seasonal Vegetables

Honey Cake with honey ginger sauce and Ice cream

Coffee and Mints

11th March to 17th March

Soup of the Day served with Crusty Bread Roll

Roast Lamb with Mint Sauce served with Potato and Seasonal

Cookie Cheesecake with fruit compote

Coffee and Mints

18th March to 24th March

Ham Hock Terrine with piccalilli and Sourdough Bread

Pork with apple and sage sauce served with Potato and Seasonal Vegetables

Fresh cream Trifle

Coffee and Mints

25th March to 31th March

Soup of the Day served with Crusty Bread Roll

Chicken wrapped in Bacon with red wine sauce served with Potato and Seasonal Vegetables

Apple Pie with custard

Coffee and Mints

Weekly Menu alternatives:

Seasonal Melon and Fresh Coulis;

Seasonal Fish of the Day;

Cheese and Biscuits;

Ice Cream

Masonic A la Carte Menu September to January 2019

1 course - £12

2 courses - £16

3 courses - £19

“Please note that the prices indicated are based on one selection per course as appropriate”

Starters

Chef's Soup

Select from Tomato and Basil, Leek & Potato, Vegetable,

Spiced Parsnip, Carrot & Coriander, Broccoli and Stilton, Roasted Red Pepper, French Onion, Courgette and Brie, Mushroom and Tarragon, Traditional Welsh Cawl, Pea and mint, Tomato and Fennel, Cauliflower and Parmesan.

Pates served with crusty bread

Chicken Liver Parfait, Ardennes Pate, Duck and orange Pate,

Brussel pate, Smoked Mackerel Pate

Chef's Luxury Pates and Terrines

Smoked Salmon and Dill Pate,

Ham hock terrine,

Country chicken terrine with pear chutney,

Smoked Trout and Champagne Pate

Salmon rilette with tomatoes and baby capers

Marinated Buffalo Mozzarella slices with Tomatoes and Pesto

Seasonal Melon and Fresh Coulis

Bacon, mushroom and brie tart, with Chive Cream fraiche

Crab cakes with pepper mayo

Goat cheese and caramelise onion tart with roasted beetroot salad

Mushroom Fricassee on Toasted Brioche and Smoked Bacon Lardons

Poached salmon with caperberries and herb mayo

Mellon and Parma ham with Pomegranate syrup

Spicy chicken wings with sweet chilli mayo

Egg mayonnaise

Cod and chorizo fishcakes with Spring onion Creme fraiche

Mix Indian starter

Mains

Served with potato and two seasonal vegetables unless otherwise indicated*

Chicken Breast Fillet with Sauce Cacciadore, White Wine & Mushroom, Chasseur, Tarragon & Truffle

Roast Beef with Yorkshire Pudding and Rich Gravy

Roast Pork with stuffing, apple sauce and crackling

Southern fried chicken with Cajun spice rice

Roast Chicken with stuffing and gravy

Slow Cooked Steak with Green Peppercorn sauce

Pork Escalope with parmesan sauce

Gammon steak with fried egg, pineapple, chips and peas*

Pork with Grain Mustard Jus

Coq au Vin

Chicken Stuffed with Feta and spinach

Chicken Stuffed with Caerphilly cheese and sundried tomatoes

Braised Daube of Beef in Rich Wine Sauce

Beef Stroganoff with rice

Roast Turkey with Chipolatas, Stuffing, Gravy

Roast Lamb with Mint Sauce and Gravy

Fish Pie, with chips and peas

Chicken with black pudding and Dijon mustard sauce

Chef's Curry with Rice, Chips and Poppadum

Chicken and mushroom pie with Chips and Peas

Slow cooked pork with Thyme and sage sauce

**Cumberland Sausage with Mashed Potatoes,
Onion Gravy and Peas**

Fish

Cod fillet with herb crust, sautéed potatoes

Battered Fish of the Day with chips and peas

Salmon with roasted cherry tomatoes and herb potato cake (+£2 Supplement)

Mullet with black olive ant tomato dressing (+£2 Supplement)

Sea Bass Fillet with fennel salad, lime and mint butter (+£3 Supplement)

Teriyaki Salmon with egg noodles salad (+£2 Supplement)

Vegetarian

Vegetable Wellington with roasted new potatoes and tomato sauce

Caramelised onion and gruyere cheese tart with chips and chive cream fraiche

Roasted pumpkin, parsnip and parmesan crumble

Tomato and mozzarella Tarte Tatin with rocket salad and green pesto

Desserts

Fresh Fruit Salad with Cream

Apple and Blackberry Pie with Custard

Trio of Ice Cream

Passion fruit cheesecake with fresh cream

French apple tart with Vanilla Cream

Lemon Tart with Blackcurrant Compote

Banoffee Roulade

Bread and Butter Pudding with Custard

Black currant and Blackberry frangipane, Chantilly cream

Chocolate Brownies with Ice Cream

Almond Crème Brûlée with short bread biscuit

Egg custard tart

Fresh cream Profiteroles with chocolate sauce

Fruit Crumble with Ice Cream

Strawberry Panna cotta with fruit compote

Lemon meringue pie with fresh cream

Fresh Cream Trifle

Chocolate tart

Sticky Toffee Pudding with Toffee Sauce

Selection of Cheeses and Savoury Biscuits

After Dinner Coffee	£1.60	Tea	£1.60
Coffee Cafetiere	£2.00	Speciality Teas	£2.00

- For Masonic dining, regular coffee is included in the Menu of the Week and in three course meals totalling to £19 or more per person from the main selection

LUXURY DINING MENU 2019

3 COURSES FOR **£30.00** PP/ ONE SELECTION PER COURSE

Starter:

Soup: Lobster Bisque with Sesame Crouton **OR** French Onion Soup with Welsh Rarebit Crouton

Beetroot salmon gravalax with sweet dill dressing

Duck and orange parfait with grape chutney

Smoked salmon and avocado terrine, lemon salt and pickled cucumber

Pressed duck terrine with radicchio, orange and pistachio salad

Butternut squash creme brulee with crostini bread sticks (V)

Main:

Roasted duck breast with vanilla mash, roasted plums and madeira jus

Pork tenderloin wrapped in Parma ham with fondant potato and sage sauce

Beef fillet with celeriac mash, confit carrots and herb gravy

Rump of lamb with dauphine potatoes, minted pea pure and rosemary jus

Sea Bass fillet with herb and lemon potato cake, creamed spinach and brown shrimp butter

Wild mushroom and truffle risotto (V)

Dessert:

Chocolate fondant with Madagascar vanilla ice cream

Pistachio and honey cheesecake

Passion fruit panacotta with crushed strawberries

Classic chocolate tart with pouring chocolate sauce and fresh berries

Warm raspberry and pistachio frangipane with elderflower ice cream

Glazed lemon tart with black currant sorbet

EXTRA CHEESE COURSE: SELECTION OF WELSH CHEESES @ **£6**

VARIETY OF CHEESES NEGOTIATED WITH THE CHEF FOR CUSTOMER PREFERENCE



CARDIFF MASONIC HALL

Initial booking form – TO BE SUBMITTED 10 WORKING DAYS PRIOR TO MEETING to assist the chef when ordering provisions

Please complete this 2-page form and return via email to: Hannah.law@cardiffmasonichall.co.uk
Please make sure to CC your email to: Kim@cardiffmasonichall.co.uk

Name and No of Lodge/ Chapter:

The Lodge/Chapter will be dining at Cardiff Masonic Hall In one of our three dining rooms on the following dates:

DATE	DINING OPTION	PLEASE STATE YOUR CHOICE OF ONE STARTER, ONE MAIN COURSE AND ONE DESSERT	APPROX. No	PREFERED TIME

- Please pre-select your menu for each dining date and return the form as soon as possible to avoid disappointment.
 - PLEASE NOTE SUPPLEMENT CHARGES MAY APPLY FOR ADDITIONAL CHOICES / OR CHOICES FROM OUTSIDE THE WEEKLY MENUS
- NAMES AND ADRESSES:

Secretary/ Scribe E	Treasurer (billing address)	Dining Organiser:
Name (print):	Name (print):	Name (print):
Full address:	Full address:	Full address:
Contact No:	Contact No:	Contact No:
E-mail address: _____	E-mail address: _____	E-mail address: _____

Cardiff Masonic Hall will only accept and confirm bookings on receipt of a completed Form. By completing and returning your form you accept the terms and conditions as stated over leaf.



CARDIFF MASONIC HALL

Masonic Dining

Drinks pre-order Please pass on the invitation to pre-order drinks at the bar.

Members and visitors can simply choose and pay before the ceremony and their drinks will be waiting for them in the bar without them having to wait before being served.

Lodge/Chapter	
Date	
Dining Time	
Numbers Dining	
Menu Choice	
Menu cost per person	
Dietary requirements	
Dining Room preferred/ Potential Room layout	
Temple booked	
Ceremony Start Time	
Committee room booked	
Installation y/n	
Election y/n	
Gun room	
Candles/candelabras	
Linen - Napkins, Cloths, Chair Covers	
Bar orders	
Bar tab required	
Bar tab contact	
Additional Items	

- Please inform Cardiff Masonic Hall of any details should they change as soon as possible.



CARDIFF MASONIC HALL

Final Booking Form- TO BE SUBMITTED 3 WORKING DAYS PRIOR TO MEETING to assist the chef when ordering provisions

Masonic Dining

Drinks pre-order Please pass on the invitation to pre-order drinks at the bar. Members and visitors can simply choose and pay before the ceremony and their drinks will be waiting for them in the bar without them having to wait before being served.

Lodge/Chapter	
Date	
Dining Time	
Numbers Dining	
Menu Choice	
Menu cost per person	
Dietary requirements	
Room Layout	
Dining Organiser	
Contact telephone	
Contact email	
Dining Room allocated	
Temple booked	
Ceremony Start Time	
Committee room booked	
Installation y/n	
Election y/n	
Gun room	
Candles/candelabras	
Linen - Napkins, Cloths, Chair Covers	
Bar orders	
Bar tab required	
Bar tab contact	
Additional Items	



CARDIFF MASONIC HALL

Terms and conditions

Menu alternatives:

- a) Notification of any menu alternatives must be received in writing at least **5 full working days** prior to your function day.
- b) Cardiff Masonic Hall reserves the right to charge for any extra requirements.
- c) Menu alternatives requested post the aforementioned period will be charged additionally.
- d) Vegetarian, coeliac, dairy-free and other dietary options are offered at no extra charge if booked in advance.

Forms:

Initial booking forms should be submitted no later than **10 working days** before the meeting.

Final numbers must be received with your final booking form no later than **3.30pm, 3 full working days** prior to your event. Please note our preferred message of communication is electronic means.

(NB: working days are Monday to Friday 10.30am to 3.30pm excluding Bank Holidays)

Bookings will only be accepted with receipt of a completed 2-page form.

In the event of a Ladies evening booking, a 25% deposit based on estimated numbers will be required on booking either by BACS payment or to the office in person.

Prices:

All prices quoted in this pack are including VAT. Cardiff Masonic Hall reserves the right to review and alter the prices without notice.

Cancellations by client:

Ladies Events - within 30 days of event 50% of estimated dining numbers (excluding beverage)

Ladies Events– within 14 days of event 100% of estimated dining numbers (excluding beverage)

Masonic Dining - within 14 days of event 50% of estimated dining numbers (excluding beverage)

Masonic Dining - within 7 days of event 100% of estimated dining numbers (excluding beverage)

Cancellation by Cardiff Masonic Hall:

The Company reserves the right, at any time and on any notice and without responsibility or liability to cancel any booking, should the Company deem such action necessary by reason of shortage of food supplies, strikes and/ or other industrial disputes or any other unavoidable occurrence outside the control of the Company.

Property of clients and visitors:

The Company accepts no responsibility for the goods of clients and visitors, who are requested to ensure that their own insurance provides them with appropriate cover. The Cloakroom is provided for clothing and cases for the convenience of patrons but without obligation on the part of the Company.

Wines & spirits:

Alcohol for general consumption may not be brought in to Cardiff Masonic Hall by any persons. Breach of this ruling will result in a fine of up to £50.

Rooms allocation:

We will allocate you a banqueting suite of our choice which will depend on your numbers and functionality for the business. However, we do reserve the right to change this within 24 hours of your event.

Meetings:

All meetings must terminate by 17.00 for a day meeting and evening meetings by 22.00 unless an alternate time is agreed by the Company when the booking is made.

Dining Times:

All dining meetings must terminate by 17.00 for a day meeting and evening meetings by 22.30 to be out of dining rooms. Dining times staggered in 20-minute slots between each function dining. Dining times are allocated on a first come first serve basis.

Linen:

Tables are laid with banqueting roll and paper serviettes at no charge unless linen is ordered. Linen prices: White linen napkins: 80p per cloth, white rectangular linen: £6.00 per tablecloth. White round linen: £7.00 per tablecloth. Chair covers only are: £2.20 with a sash of your colour choice: £2.50

Settlement of accounts:

All accounts must be pre-paid or at the very latest paid on the evening of the event. The account for the meal will be presented for full payment at the end of the event. If payment is not received on the night Cardiff Masonic Hall reserves the right to charge interest at the rate of 8% for every day thereafter that the invoice remains outstanding. Should there be any items in dispute, please settle the undisputed amount outlining any such disputed items.

Gun Rooms

70cl Bottles of Gin & Whisky will from Jan 1st 2019 be set at £30 per bottle