

YOUR *Wedding*

The Masonic Hall can now conduct your wedding or civil ceremony in one of our function rooms, followed by a buffet lunch or 3-course banquet.

- We cater for 25 people to over 200 people
- 3 Course Dinner (with coffee & mints) or buffet (menu to suit all budgets)
- Ballroom/DJ
- Wedding Co-ordinator
- Choice of 4 function rooms
- Car Parking



Preston Masonic Hall, Ashlar House, Saul Street, Preston, PR1 2QU.





"WHEN YOU GET
MARRIED, CHOOSING
THE RIGHT VENUE IS SO
IMPORTANT..."

Preston Masonic Hall



Your Wedding at Preston Masonic Hall

The Hall has been at the centre of Preston since 1944. Over the years it has evolved from humble beginnings to the magnificent building you see today. That development means we can cater for anything from the most intimate to the most lavish occasion

Step inside and you pass into a different era of elegance and service. Tradition has always been at the heart of everything we've done, and our attention to detail will make your wedding day truly memorable.

Silver service has always been part of the dining experience at Preston Masonic Hall; rest assured that when you choose one of our full menu packages your guests will take away a lasting memory of a wonderful occasion.

You may choose from our list of menus, or our resident Chef will be happy to discuss any particular preferences you may have. Our wish is to make your special day memorable for yourselves and your guests.

All that is necessary now is for you to call our wedding coordinators and discuss how we can assist you in building a truly memorable experience for your family and friends.

Let Us Take The Stress Out Of Your Arrangements

At Preston Masonic Hall we can help take the weight off your shoulders by arranging those essential parts of the day as well as the extras which put the 'icing on the cake' for your special day.

Our services include:

Red Carpet Reception for the Bride and Groom
Colour Co-ordinated Napkins and Tablecloths
Hire of Cake Stand and Knife
Background Music

We can also arrange:

Wedding Car for the Bride and Groom
Table Decorations or Flowers
Flowers for the Bride and Bridesmaids
Master of Ceremonies or Toastmaster
Recommendation of Disc Jockeys and Entertainers



WEDDING BREAKFAST

Preston Masonic Hall

Bronze

£25.00 ONE CHOICE PER COURSE

STARTER

Chef's Home Made Soup

A blend of leeks, watercress and potatoes finished with a Chablis cream and herb croutons

Melon Nest

A nest of the sweetest melon filled with seasonal berries edged with a passion fruit coulis

Chef's Chicken Liver Pate

Served with onion chutney and toasted brioche

MAIN

Chicken Supreme

Pan fried breast of chicken, simply presented with mushroom and tarragon sauce

Braised Beef Steak

Cooked in a rich sauce of red wine, mushrooms and thyme

Roast Loin of English Pork

Smothered in honey, mustard and herbs and served with pan gravy and apple sauce

DESSERT

Choux Pastry Profiteroles

Filled with chantilly cream, served with chocolate sauce

Brandy Snap Basket

Filled with ice cream and served with fresh fruit salad

Traditional Bramley Apple Pie

Served with cream or custard

& COFFEE AND MINTS

Silver

£30.00 ONE CHOICE PER COURSE

STARTER

Chef's Home Made Soup

A delicate soup of asparagus, lettuce and sweet peas
Served with garlic croutons

Prawn Cocktail

With avocado and mango, brown bread
And Marie Rose sauce

Savoury Tartlet

A tartlet of mushrooms, goats cheese and thyme
On a dressed herb salad

MAIN

Traditional Roast Beef

Served with rich pan gravy, Yorkshire pudding and horseradish

Breast of Duck

Pan fried with a sweet wine sauce and caramelised pears

Salmon en Croûte

Scottish Salmon baked in a crisp butter pastry with lobster sauce

Roast Lancashire Turkey

With a chestnut stuffing, served with port and cranberry sauce

DESSERT

Banoffee Pie Bananas

smothered in rich toffee
and fresh cream on a biscuit base

A Duo of Chocolate Mousse

Presented on a white
chocolate sauce

Tiramisu

On a coffee cream
sauce

Sticky Toffee Pudding

With butterscotch
sauce

& COFFEE AND MINTS

Gold

£35.00 ONE CHOICE PER COURSE

STARTER

Chef's Home Made Soup

Roasted red pepper, plum tomato and basil soup, topped with baby cheese scones

Smoked Scottish Salmon and Prawns

Served with a cucumber, dill and potato salad

Galia and Canteloupe Melons

With Parma Ham and figs,
Drizzled with ginger syrup

MAIN

Rack of Lakeland Lamb

Cooked under a herb crust, with a redcurrant jus

Goosnargh Chicken

Breast of corn fed chicken filled with goats cheese, lemon and thyme, coated with a Chablis and asparagus sauce

Sirloin of Beef

Roast Scotch sirloin with a burgundy wine, baby onions and mushroom sauce

DESSERT

**White Chocolate and
Raspberry Cheesecake**
With a rich double cream

French Lemon Tart
Served with a raspberry
compôte

St. Clement's Pudding
With orange and lemon zest,
Served with Sauce Anglaise

Three Cheese Platter, with celery, grapes and biscuits

& COFFEE AND MINTS

VEGETARIAN AND VEGAN OPTIONS

Mediterranean Vegetable Pancake

Coated with cheese sauce

Stuffed Peppers

Filled with rice and vegetables and
Topped with cheese

Vegetable Lasagne

Nut Cutlet

With tomato sauce

Mushroom Stroganoff

With a timbale of rice

Penne Pasta

With leek and mushroom sauce

Or tomato, red pepper and chilli sauce

**We cater for all diets including
allergies, vegetarian, vegan and
coeliac meals.**

**Please choose from one of the
options for a main course.**

Please let us know if you have guests who have special
dietary requirements.

For example, gluten-free meals, our Chef will meet any
requirements.

A background image of a wedding reception. On the left, a green bottle of champagne and two glasses are visible. On the right, a large, ornate white wedding cake with intricate scrollwork decorations sits on a silver platter. Red rose petals are scattered across the white tablecloth in the foreground. A semi-transparent yellow rectangle is overlaid on the left side of the image, containing the text.

SET MENU

Preston Masonic Hall

WEDDING MENU

£16.75 PER PERSON



Homemade Leek & Potato Soup
Garnished with garlic & herb croutons Roll & butter

Supreme of Chicken, wrapped in bacon, coated with a white
wine mushroom & tarragon sauce

Minted New Potatoes
Broccoli
Carrot & Swede

Warm Apple Pie with custard or cream

Coffee & mints



WEDDING MENU

£18.90 PER PERSON

A Tower of Seasonal Melon
With sorbet, Passion fruit and Mango coulis

Roast Leg of Lamb Coated with garlic & herbs,
with a Rosemary and Redcurrant Jus

Selection of Vegetables and Baby Roast Potatoes

Summer Pudding and whipped cream

Coffee & mints



WEDDING MENU

£20.75 PER PERSON

Crown of Gala Melon
Filled with plump Prawns & Marie-Rose sauce

Roast Sirloin of Local Beef Served traditionally with Yorkshire
Pudding & Horseradish

Chateau Potatoes and Seasonal Vegetables

Individual Chocolate cup filled with Strawberries & Cream
with Tiramisu Ice cream

Coffee & mints





EVENING BUFFETS

Preston Masonic Hall

THE BEST MAN BUFFET

£10.45 PER PERSON

A Selection of Sandwiches

Choose from white, wholemeal or granary breads

The Sausage Collection

Spicy Herb and Garlic Sausage Rolls - Mustard Dip

Traditional Cheese and Bacon Quiche

With Mature Cheddar and Best Back Bacon

Cheese and Mushroom Vol-au-Vents

Delicate Puff Pastry with Creamy Fillings

Cajun Potato Wedges

Spicy Wedges with a Chilli Dip

Vegetable Crudités

Crunchy Vegetables with a Choice of Tempting Dips

Crisps, Nibbles and Nuts



THE BRIDESMAID BUFFET

£11.25 PER PERSON

A Selection of Danish Open Sandwiches
A Variety of Appetising Toppings on Crusty Bread

Devilled Chicken With Barbecue Sauce
Spicy Drumsticks in a Tasty Sauce

A Pack of Pies
Selection of Meat, Pork and Gala Pies

Vol-au-Vent Variety
Delicate Puff Pastry with a Variety of Fillings

The Salad Bar

A Tempting Display of Four English and Continental Salads

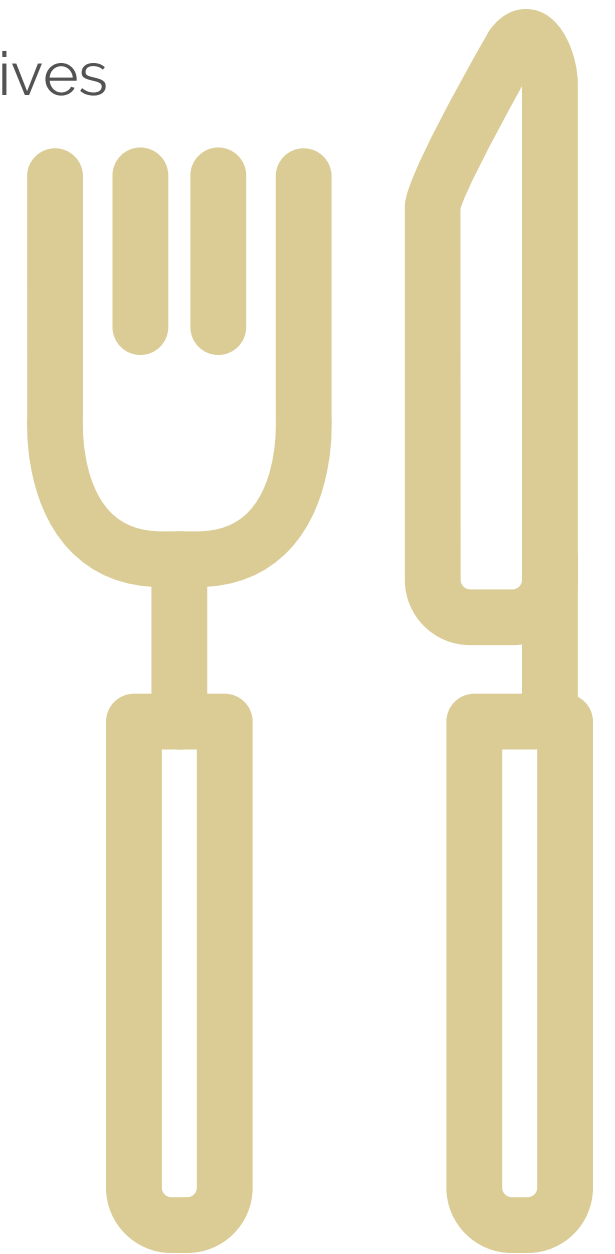
Baked Jacket Potatoes
Complimented with Cream Cheeses and Chives

Vegetarian Mediterranean Crolines
With a Selection of Fillings

Scotch Eggs

Tortilla Chips

Crisps, Nibbles and Nuts



The background of the image shows several champagne glasses filled with a bubbly beverage, likely champagne, with a white head of foam. The glasses are arranged in rows, and the background is softly blurred, showing warm, bokeh-style light spots. A solid yellow rectangular overlay is positioned in the center of the image, serving as a backdrop for the text.

DRINKS PACKAGES

Preston Masonic Hall

DRINKS PACKAGES

A glass of sherry on arrival

A glass of house wine with the meal

A glass of sparkling wine for the toast

£7.00

A glass of wine on arrival

A glass of house wine with the meal

A glass of sparkling wine for the toast

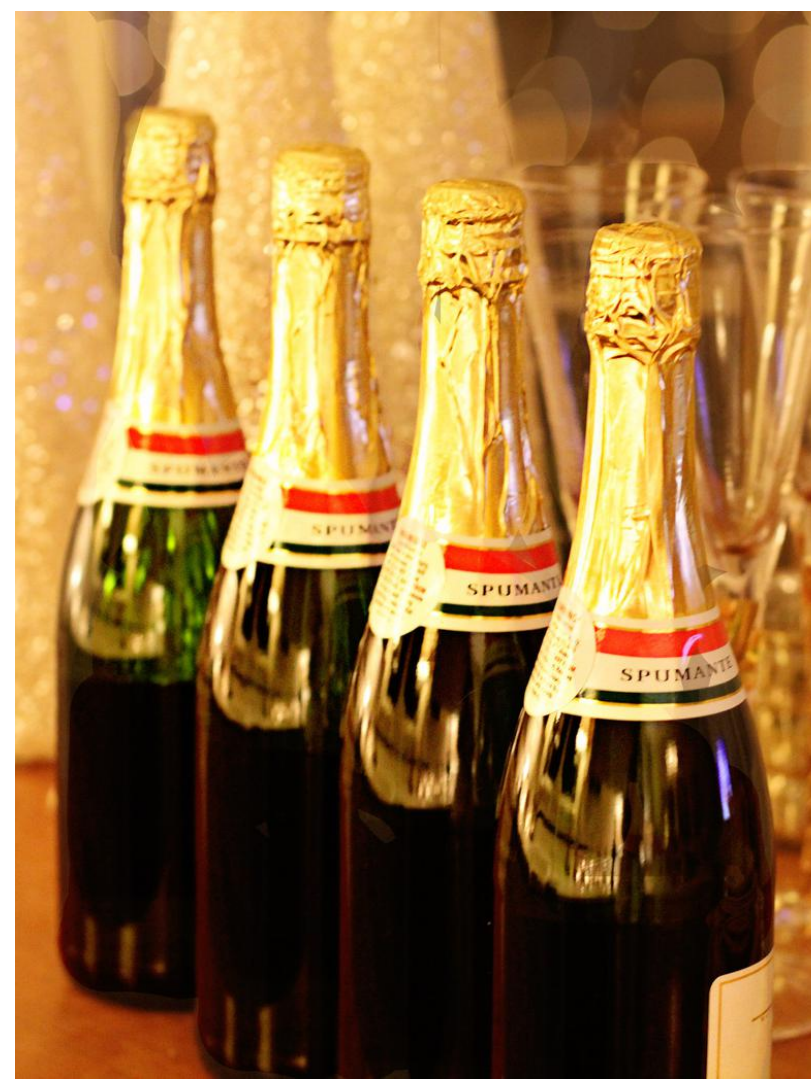
£7.70

A glass of Bucks Fizz on arrival

Two glasses of house wine with the meal

A glass of sparkling wine for the toast

£10.30



Contact

For Further Information

Call

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Email

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