

CASTLE
GROVE
masonic hall



2025
WEDDING BROCHURE

events@castlegrovemasonichall.co.uk

0113 275 2526



CASTLE GROVE

masonic hall

2025

ROOM HIRE

	Half Day (4 Hours)	Full Day (8 Hours)
BALLROOM Dinner style seating - 150 people Cabaret style seating - 100 people Theatre style seating - 200 people Boardroom style seating - 40 people	£320	£600
OAK ROOM Dinner style seating - 48 people Cabaret style seating - 24 people Theatre style seating - 60 people Boardroom style seating - 20 people	£230	£420
WHITE ROOM Dinner style seating - 40 people Cabaret style seating - 16 people Theatre style seating - 35 people Boardroom style seating - 28 people	£230	£400
BOARD ROOM Dinner style seating - 12 people Boardroom style seating - 12 people Theatre style seating - 10	£120	£230



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ROOM HIRE

	Half Day (4 Hours)	Full Day (8 Hours)
LARGE TEMPLE Theatre style seating - 150 people This room is only for ceremonies and cannot be used for dining purposes	£400	
EXCLUSIVE USE Take advantage of the whole downstairs rooms and the large temple		£1800



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WEDDING BREAKFAST PACKAGES

Our wedding menu consists of a beautifully decadent and irresistible selection of starters, mains and desserts. The choice is all yours, create your own menu from each of our packages to enjoy with your guests on your wedding day.

If you're wanting a less formal meal for your wedding day, or you'd like to feed your evenings guests too, then we've got a wide range of buffet items to choose from to ensure there is something for everyone.

Please choose two starters, three main courses (this must include a vegetarian option) and two desserts for your party.

Dietary requirements will be catered for on an individual basis, please let us know in advance if any member of the party will need adaptations making.

Please be aware that any bookings that occur after April 2025 will be subject to a price increase in line with the bank of England's inflation plus 10%. Please speak to a member of the team for more information. All quoted prices over 12 weeks prior to the event may be subject to fluctuation.

OUR PACKAGES

SILVER PACKAGES - £45 per guest

GOLD PACKAGES - £60 per guest

PLATINUM PACKAGES - £70 per guest

Further Vegetarian, Vegan and Gluten Free options available upon request.

(V) - vegetarian | (VG) - vegan | (*VG) - can be made vegan

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CANAPES

SILVER - Each item priced at £4.00 per person

- Wild mushroom arancini balls (v)
- Onion and carrot bhajis with spiced yoghurt (*VG)
- Pork and chorizo sausage rolls (*VG)
- Duck spring rolls with honey soy (*VG)
- Melon balls and parma ham
- Tomato, basil and mozzarella skewers (v)

GOLD - Each item priced at £4.50 per person

- Thai chicken satay skewers
- Slow roast beef croquettes with homemade brown sauce
- BBQ pulled pork sliders with vinaigrette slaw
- Mini shepherd's pie with meaty gravy (*VG)
- Crispy fried Bocconcini mozzarella with spiced salsa (v)
- Goats cheese crostini with red onion marmalade (v)

PLATINUM- Each item priced at £5.00 per person

- Belly pork with sesame honey and soy
- Rare steak with peppercorn sauce
- Mini beef burger sliders with homemade ketchup (*VG)
- Mini fish and chips with tartar sauce
- Mini Yorkshire puddings with rare beef and a meaty gravy
- Sweet chilli prawn skewers
- Smoked salmon and sour cream blinis

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WEDDING BREAKFAST MENU

SILVER PACKAGE - £45 per guest

STARTER

Caprese salad, heritage tomatoes, olive oil brushed bruschetta.

Bubble and squeak croquettes, streaky bacon, homemade brown sauce.

Pressed ham hock, homemade piccalilli, artisan bread.

Chicken liver pâté, thyme butter, toasted croûte, tomato chutney.

Wild mushrooms, tarragon sauce, garlic ciabatta.

V + (*VG)

Roasted on the vine tomato and basil pesto soup.

V + (*VG)

MAIN

Spinach, sweet potato and lentil dahl, cumin roast potatoes, pilau rice.

VG

Braised feather blade of beef, baby onions, button mushrooms, crushed butternut squash, pancetta, shallot gravy.

Battered fish and chips, triple cooked chips, minted pea puree, tartar sauce.

Slow cooked belly pork, creamy mash potatoes, apple puree, ham hock croquette, kale, red wine and thyme sauce.

Pancetta wrapped chicken breast, dauphinois potato, seasonal vegetables, mushroom tarragon sauce.

Pan fried gnocchi, basil pesto sauce, tender stem broccoli, toasted pine nuts.

V + (*VG)

DESSERT

Blackberry and apple crumble, custard or ice cream.

V + (*VG)

New York cheesecake, strawberry compote.

V

Sticky toffee pudding, caramel sauce.

V + (*VG)

Fresh berry meringue, chocolate shards, edible flowers.

V

Vanilla and honey panna cotta, red berry sorbet.

V

Glazed lemon tart, rocher of whipped cream and raspberries.

V

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WEDDING BREAKFAST MENU

GOLD PACKAGE - £60 per guest

STARTER

Breaded halloumi fries, spiced tomato dip.	V
Chicken and leek terrine, fresh bean salad, truffle oil dressing.	
Goats cheese and caramelised onion tart, peppery rocket salad, balsamic glaze.	
Melon and parma ham, rocket and parmesan salad, sweet figs.	
Niçoise salad, olives, green beans, slightly runny free range eggs.	V
Onion bhaji, shredded lettuce, raita.	V + (*VG)
Spring rolls, asian salad, sweet soy sauce.	VG

MAIN

Pork fillet, pancetta lyonnaise potato, trimmed asparagus, rosemary and thyme jus.	
Slow cooked lamb rump, potato boulangères, tenderstem broccoli, kale, redcurrant jus.	
Honey and herb crusted rack of pork, garlic stuffing, melange of vegetables, apple cider sauce.	
Salmon lattice, crushed new potatoes, curly kale, roasted chantenay carrots, white wine sauce.	
Beetroot and caramelised onion lattice, roasted chanteney carrots, sweet chestnut jus.	VG
Stuffed sweet potato, roasted chickpeas, sourkrout, lemon tahini dressing, gem lettuce.	VG

DESSERT

Triple chocolate brownie, thick chocolate sauce, miniature cookies.	V
Mango and passionfruit mousse, viola flowers.	V
Banoffee tart, confit winter fruits.	V + (*VG)
Chocolate caramel brioche bread and butter pudding, custard.	V
Raspberry crème brûlée, shortbread.	V + (*VG)
Eaton mess, ginger cordial, white chocolate curls.	V

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WEDDING BREAKFAST MENU

PLATINUM PACKAGE - £70 per guest

STARTER

- Poached, smoked and roasted trio of salmon, lemon gel, micro coriander, crème fraîche.
- Brie and caramelised shallot tart, pickled salad, balsamic glaze. V
- Chicken Caesar salad, romaine lettuce, parmesan shavings, tangy anchovy dressing.
- Charred asparagus, spicy romesca sauce, toasted sourdough. V + (*VG)
- Salmon, sweet potato and coriander fish cakes, tahini dressing.
- Prawn and crayfish cocktail, charred baby gem lettuce, avocado, lemon and Marie Rose sauce.
- Tomato and pesto sourdough bruschetta, rocket, beetroot glaze. VG

MAIN

- Roasted duck breast, dauphinoise potato, caramelised chicory, pickled shiitake mushroom, blackberry sauce.
- Roast sirloin of beef, semolina roasted potatoes, Yorkshire pudding, heritage carrots, sprouting broccoli with traditional gravy.
- Seared lamb rump, basil new potatoes, fresh peas, pesto sauce.
- Pan fried sea bass with lime and ginger crab cakes, samphire served with a light velouté sauce.
- Creamy tofu and cashew asparagus tart, pickled baby onions, mange tout, rustica sauce VG
- Mushroom Wellington, semolina roasted potatoes, heritage carrots, porcini gravy. VG

DESSERT

- Lemon meringue tart with candied citrus. V
- Baileys chocolate pot served with baileys cream. V
- Chocolate orange délice with vanilla ice cream and orange macaron. V
- Selection of Yorkshire cheeses, celery, grapes and an assortment of biscuits. V
- Chocolate torte with ginger crumb. V + (*VG)
- Lemon posset with berries and biscuit crumb. V + (*VG)

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Carvery Menu

Main course £30 per head

Two course £35 per head

Three course £40 per head

Please choose one starter, three mains (one must be vegetarian), and two desserts.

STARTER

Roasted on the vine tomato and basil pesto soup.

V + (*VG)

Leek and potato soup with sourdough croutons.

V + (*VG)

Butternut squash soup with chilli and coriander.

V + (*VG)

Creamy mushroom soup.

V + (*VG)

MAIN

Rosemary garlic and mint leg of lamb.

Traditional roast pork loin and crackling.

Turkey breast and seasoning.

Pan seared chicken breast.

Honey roasted gammon.

Roasted Beef.

Mushroom wellington.

(*VG)

Spiced lentil pie

V + (*VG)

Melted brie and mixed vegetable tart

V

SERVED WITH A TRIO OF VEG, YORKSHIRE PUDDING, GRAVY, ROAST POTATOES AND
CONDIMENTS.

V

DESSERT

Apple crumble served with custard.

V + (*VG)

Sticky toffee pudding with caramel sauce served with custard.

V

Chocolate brownie served with icecream.

V + (*VG)

Creme brulee with rocher of cream and berries.

V

Lemon posset with shortbread.

V

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.



CHILDREN'S MENU

CHILDREN UNDER THREE - free

CHILDREN UNDER TWELVE - £15.95

A child size portion of the meal chosen for the party's menu can be provided, alternatively, a meal can be selected from the options below, the chosen option will reflect all the children in the party. If you have more than 10 children at the event, we can provide a buffet point with two selections of each main, side, extra, dessert. Please speak to member of the team for more information:

PLEASE CHOOSE ONE MAIN:

Penne pasta with creamy tomato sauce & garlic bread (complete dish, no side applicable) (*VG)

Homemade chicken nuggets (*VG)

Veggie or beef burger (*VG)

Margarita pizza (*VG)

Pork sausages (*VG)

Fish goujons

Roasted chicken piece

PLEASE NOW CHOOSE ONE SIDE:

Jacket potato (VG)

Mashed Potato (V)

Chips (VG)

PLEASE THEN CHOOSE ONE EXTRA:

Vegetables with gravy (VG)

Baked beans (VG)

Mixed salad (VG)

PLEASE CHOOSE ONE DESSERT:

Ice-cream with sauce topping (*VG)

Fresh fruit kebab with chocolate sauce (*VG)

Chocolate brownie bites (*VG)

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AFTERNOON TEA

SEATED - £45 per person

A perfect alternative to a traditional wedding breakfast. Includes afternoon tea stands for two people.

BUFFET - £35 per person

Served as a buffet for guests to help themselves.

UNLIMITED TEA AND COFFEE INCLUDED IN BOTH OPTIONS

A SELECTION OF DAINTY SANDWICHES

Cucumber, dill and cream cheese	V + (*VG)
Egg mayonnaise and cress	V
Mature cheese and red onion chutney	V + (*VG)
Peppered roast beef and horseradish	
Honey roasted ham with wholegrain mustard	(*VG)

PASTRIES

Pork and rosemary sausage rolls	(*VG)
Quiche Lorraine	
Cheddar cheese and chilli pin-wheels	
Cashew and asparagus tart	VG

CAKES

Mixture of lemon and raspberry tarts	V + (*VG)
Orange drizzle slices	V + (*VG)
Double chocolate brownie	V + (*VG)
Fruit and plain scones with strawberry jam and clotted cream	

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COLD BUFFET

£30 per person - Choice of 2 salads, variety of 4 sandwich fillings and 2 pastries

SANDWICHES

Mature cheddar cheese (VG)
Honey roasted ham and mustard
Roasted beef and horseradish
Free range egg mayonnaise (V)
Tuna mayonnaise and cucumber
Chicken and Cajun mayonnaise
Falafel and hummus (VG)
Corination chickpea (VG)

PASTRIES

Pork and chorizo sausage rolls
Pork and rosemary sausage rolls (*VG)
Hot crust pork pie
Quiche Lorraine (V)
Cheddar cheese and tomato quiche (V)
Broccoli and Stilton quiche (V)
Cheddar cheese and chilli pin-wheels (V) (*VG)
Cashew and asparagus tart (VG)
Feta and mushroom toast cup (V) (*VG)

SALADS

Peppery greens with lemon dressing (VG)
Tomato, basil and shredded mozzarella (V)
Moroccan spiced couscous (VG)
New potato and chive (*VG)
Beetroot, feta and lentil (*VG)
Tomato and basil pasta (VG)
Green beans with baby plum tomatoes (VG)
Cumin roasted vegetable rice (VG)
Creamy coleslaw (*VG)
Simple salad - peppers, cucumber, tomato, mixed leaf (VG)

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HOT BUFFETS

FINGER BUFFET £30 per person - 5 items from the following items below

Selection of sandwiches, variety of four fillings

Seasoned potato wedges (VG)

Italian herbed pizza (V) (*VG)

Sticky chicken wings

Mini sausage roll bites (*VG)

Falafel with minted yoghurt (*VG)

Mini Yorkshire pork pies

Spicy chicken skewers

Sweet potato satay skewers (VG)

Crispy onion bhajis with coconut raita (VG)

Traditional Scotch eggs

Southern fried chicken

Fish goujons

Honey glazed pork sausages

Yorkshire scampi

Mini beef burgers sliders (*VG)

Triple cooked chips (VG)

FORK BUFFET - £35.95

PLEASE CHOOSE TWO OF THE FOLLOWING OPTIONS FOR YOUR MAIN:

Chilli con carne or chilli sin carne (*VG)

Aromatic chicken balti

Creamy beef stroganoff

Chicken or butter bean fricasee (*VG)

Beef or meat free lasagne (*VG)

Steak and ale pie

PLEASE CHOOSE TWO OF THE FOLLOWING OPTIONS AS SIDES:

Pilau rice (VG)

Mediterranean vegetable couscous (VG)

Fresh herb infused garlic bread (VG)

Seasoned potato wedges (VG)

Triple cooked chips (VG)

Jacket potatoes (VG)

Italian style Mixed salad (VG)

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MIXED BUFFET

MIXED BUFFET - £35.00 per person

A variety of 4 sandwich fillings, 1 pastry option and 2 salad options from the cold buffet section, and 2 items from the hot finger buffet section.

CHILDREN'S BUFFET

CHILDREN UNDER TWELVE - £15.95 per person

Minimum 10 children in the party

Please choose two options from main, side, extra, dessert on the 'childrens menu' page.

Further Vegetarian, Vegan and Gluten Free options available upon request.

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BUFFET ACCOMPANIMENTS

NIBBLES, ONE OPTION - £4.50 per person

Selection of olives (VG)
Crudités with a selection of dips (V)
Selection of pickles (VG)
Selection of chutneys (VG)
Selection of crisps (*VG)
Mixed nuts (VG)

TRAY BAKES AND CAKES, TWO OPTIONS - £4.50 per person

Lemon or orange drizzle loaf (V)
Chocolate chunk flapjack (V)
Rocky-road (V)
Cherry and almond flapjack (V)
Double chocolate brownie (V)
Victoria Sponge (V)

*All tray bakes and cakes can be made vegan on request.

TEA, COFFEE, AND BISCUITS - £2.80 per person

UNLIMITED TEA, COFFEE AND BISCUITS - £5.60 per person

*Time limit may be applied for longer events, fair use policy on biscuits.

ADDITIONAL HOT AND COLD ITEMS ON BUFFETS

Sandwiches - £4.50 per person
Pastries - £4.50 per person
Salads - £4.50 per person
Hot Items - £4.50 per person

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EVENING DINING

BUFFET BUNDLES AVAILABLE FOR EVENING DINING. PLEASE SEE
BUFFET SELECTION FOR PRICING AND OPTIONS

HOT SANDWICHES - £4.50

Sausage sandwich (*vg)

Bacon sandwich

Roasted falafel and hummus sandwich vg

Hot roast pork sandwich with apple sauce and seasoning - £6.50

SERVED IN BAPS, OFFERED WITH A SELECTION OF SAUCES

ACCOMPANIMENTS - £11

A small amount of each item below to have with your above sandwiches

Potato and chive salad (V)

Mixed leaf dressed salad (VG)

Traditional coleslaw (V)

Chips or wedges (VG)

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EVENING BEFORE DINING

Why not treat yourself and your close family and friends to a beautiful three course meal before your big day. Dine in the stunning Boardroom for just £400 upto 12 guests. You will be welcomed with a glass of prosecco, followed by a delicious meal.

Prosecco

-

Seasonal soup

Butter, artisan bread, cream swirl

-

Herb chicken

Seasonal vegetables, fondant potato, veloute sauce

Or

Salmon

Seasonal vegetables, fondant potato, dill sauce

-

Vanilla creme brulee

Shortbread biscuit, fruit garnish

-

Yorkshire tea or fresh percolated coffee

Chocolate mint

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8 STEPS TO THE PERFECT DAY



Step 1. Enquire via any of our online platforms, or by e-mail, to register your interest.



Step 3: Decision time! Secure your chosen date by returning a booking form and arranging payment of a 25% deposit (cost based on estimated numbers).



Step 2: A member of our team will book you in for a guided tour of the venue, ask any questions you may have and discuss our recommended suppliers.

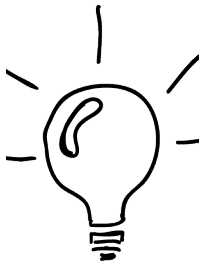


Step 4: Booking confirmation. Sit tight, your date is secured! From this point on, we will be on hand for any queries relating to your booking. Just give us a call or e-mail!



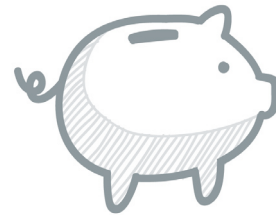
Step 5: 12 weeks to go! You will now have the opportunity to attend an optional wedding taster. Select from our menu, price is added to the final bill.

8 STEPS TO THE PERFECT DAY



Step 6: 3 weeks to go! Attend an 'update meeting' with a member of our events team, to go through rough timings of the day and ensure everything runs smoothly for your big day!

Step 7: 30 days to go! Final balance to be paid, and final dining numbers/menu choices due. This is also a great opportunity to iron out any last-minute queries.



Step 8: The best day of your life has arrived! Now, sit back, relax and allow our expert team to bring your event to life. We can't wait to see you there!



CASTLE GROVE masonic hall

WEEKDAY WEDDINGS

For just £4500

Everyday is special here at Castle Grove Masonic Hall. We have crafted a fantastic offer if you choose to host your wedding in the weekday. We have carefully curated this package to take a lot of the pressure off planning your wedding. With this offer, you can have upto 60 guests for your wedding breakfast and then upto 100 for your evening. This package is available Monday to Thursday from May to October*

PACKAGE INCLUDES

USE OF THE LARGE TEMPLE

Use our striking temple to host your ceremony! We love unique weddings and our temple definitely complements anyone who wants something different. Please bear in mind that the large temple is only for ceremonies and food and drink is not permitted inside the room.

USE OF THE BALLROOM AND BALLROOM BAR

Your very own dedicated room and bar for your wedding breakfast and evening do! Enjoy our newly refurbished ballroom bar that serves bottled beer, a wide range of spirits and delicious wines! Please note that in the months of May, June, July, September, October, parts of the building will be used for our resident masons.

USE OF THE MEMBERS BAR (August only)

Why have one bar when you can have two! Our members bar serves a fantastic range of draught beer with a stunning selection of spirits, and wines.

PROSECCO AND CANAPES

After your ceremony is when your wedding truly begins. As you walk down our glorious staircase you will be greeted with prosecco and canapes for you and your guests.

THREE COURSE MEAL**

Once you have had your photos taken and taken your fill of prosecco and canapes, we will open our doors to the Ballroom. Enjoy the beautiful three course meal our chefs have prepared for you. This package includes cotton napkins, chair covers and sashes.

PARTY THE NIGHT AWAY WITH FOOD AND DANCE

With our resident DJ playing all your favourite songs, dance the night away while we serve up some well deserved bacon sandwiches. In true cinderella style, the ball has to come to an end. The DJ will play until 23:00, Alcohol will be served up until 23:30 and carriages at midnight.

SAVE UP TO £1580!***

All of the above for just £4,500. You could be saving up to £1580 when comparing to a weekend wedding

*Strict availability on May, June, July, September, October due to masonic events taking priority. August is dedicated to weddings and events.

**If you do not want a three course meal, you can choose any other food package up to the value of £45 per head.

*** Compared to full price of: £1000 room hire, £200 prosecco, £480 canapes, £2700 three course meal, £450 evening food, £350 DJ, £900 napkins, chair covers.



FREQUENTLY ASKED QUESTIONS

Here at Castle Grove Masonic Hall, we appreciate that guests will likely have many questions! To save time, and potentially answer some questions you may not have even thought about, we have compiled a list of our most frequently asked questions for your convenience. If we've missed anything, or you'd like some elaboration, do not hesitate to ask a member of the team!

Can I have my wedding ceremony at Castle Grove Masonic Hall?

Yes! Contrary to popular belief, our historic venue is fully licensed, for non-religious ceremonies. Of course, capacity of each room does vary, so bear this in mind when planning.

Given that this venue is a Masonic hall, are there any particular rules specific to freemasonry that I should be aware of?

No. Although our venue caters primarily to freemasons, the rules are much the same as in any other venue serving food and drink. However, do bear in mind that the first floor (upstairs) is used exclusively by freemasons, and under no circumstances should guests venture into this area unassisted by a member of the team.

Can we have pictures upstairs?

Yes! Although upstairs is generally out of bounds, we do allow the wedding party access for pictures, given the stunning views from the balcony and detailed ceiling design – it's a photographer's dream!

Can we bring any of our own food/drink?

No. Castle Grove Masonic Hall does not have a corkage policy, and our in-house team of caterers are sure to meet all of your culinary expectations. The exception to this rule is wedding cakes, which of course can be purchased from outside (or through our recommended supplier). For Jewish and Muslim events, we do have a separate policy. Please get in touch with a member of the team to find out more.

How does the wedding tasting work?

As outlined in our 8 steps to the perfect day, we recommend attending a menu taster 12 weeks before your big day. You may choose two starters, two main courses and two desserts for this. There will be nothing to pay at the time, but we will add the number of guests attending the taster to the final bill due 28 days before the wedding.



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FREQUENTLY ASKED QUESTIONS

What are the different seating arrangements?

Generally, for weddings, we use round tables (6 feet long) which can comfortably hold up to between 10 and 12 guests per table, comfortably 10 is the preferred number. If you wish to have a top table, we use rectangular tables for this and will be able to accommodate as little as 2 people upto 16 people, depending on which room you use.

What time does the bar open/close?

Monday to Thursday and Sunday, our bar license allows us to serve until 23:30, and for all other days until midnight. The bar will be open from the time of your guests arriving (assuming no earlier than 11am). The premises must be vacated by no later than 00:15am.

Can I use my own suppliers for DJ/evening entertainment etc?

Absolutely. Our recommended suppliers list is purely for guidance and based on our own positive experiences working with these professionals. However, there is no obligation to use our contacts. Please note, however, that anyone using audio (e.g. DJ, vocalists, musicians) will need to provide evidence of liability insurance and PAT tested equipment.

Can I use any of the rooms during my event at Castle Grove Masonic Hall?

All our rates for room hire can be found in this brochure. Guests are welcome to use as many rooms as they wish, but will have to pay room hire cost for each. However, access to the salon (reception area) and both bars are included with the cost for room hire. We do have a package that includes exclusive use to all the ground floor areas and the Large temple (only for the use of ceremonies).

Can we use candles?

The use of naked flames is strictly prohibited at Castle Grove Masonic Hall – however, we understand that candles can make a huge difference to beautiful centrepieces. We do, therefore, allow for enclosed/encased candles to be used. However, any damage to our linen or other property will result in an additional charge.



FREQUENTLY ASKED QUESTIONS

Can we have fireworks?

No. The use of fireworks anywhere on our premises is strictly prohibited.

Can cars be left overnight?

Yes, guests wishing to leave their vehicles in our car park overnight may do so with no additional charge. However, Castle Grove does not accept responsibility or liability in respect of loss or damage to vehicles belonging to the hirer, their guests, entertainers or any third party during the period of hire. Any vehicles still remaining 48 hours after the event may be towed away. Please ensure your guests understand this. We have CCTV in operation in our car park.

Is accommodation available?

Unfortunately, Castle Grove Masonic Hall does not offer any overnight accommodation. However, there are a number of hotels and air bnbs in the Headingley/north Leeds area with close proximity to the venue. If you would like more information on this, please ask a member of the team.

Can we access the venue the night before, or morning of the event, to set up?

We will endeavour to meet any requests for early access, depending on availability in our yearly events calendar; however, we cannot guarantee this. Please check with a member of the team.

Is there an additional charge for cutting the cake?

Absolutely not! This is something that we believe is crucial for a venue to do. Once you have taken your pictures of you cutting into the cake, we will whisk it away and serve the slices of cake on a platter alongside some napkins for your guests to dig in. When you have your 'update meeting' please inform us on how much of the cake you would like us to serve. Tip: the top of the cake is usually reserved for the bride and groom to take home!





ADDITIONAL DETAILS

DIETARY REQUIREMENTS

Vegan, Vegetarian, Gluten Free and other specific dietary requirements will be accommodated for upon request. Let us know which diets will need catering for how many guests, from here we can discuss options and ensure everyone gets to enjoy a delicious meal.

TABLE AND CHAIR HIRE

Tables, chairs, linen and napkins are included in all prices. If you wish, we offer chair covers, sashes, and cloth napkins to make your day extra special.

Chair covers at £4.50 per chair

Sashes at £4.50 per chair

Cloth napkins at £1.50 per person

Special price when ordering all three at £9.00 per person

We have a range of colours to suit your needs, please speak to a member of the team to find out more.

ROOM DECORATION

We are able to decorate your room to your standards, whether it is fresh flower arrangement, themed centrepieces, we can do it all. As each wedding is different, you tell us what you want and we will come up with a package to suit you. Please ask a member of the team for more information.

BOOKING

Bookings will need to be secured with a deposit, this will be arranged when discussing your event with our events team. We also require that you sign our terms and conditions before any event can be finalised.



RECOMMENDED SUPPLIERS

SUPPLIER: Flower arrangement / Floral decor

BUSINESS NAME: Julie and Sandra flowers

INSTA HANDLE: @julie_sandraflowers

ABOUT:

We have had the pleasure of working closely with this small, local business since 2021. Julie and Sandra initially began flower-arranging as a hobby, but have since branched out into weddings and private events, catering to larger venues such as the Mansion at Roundhay and East Riddlesden Hall, to smaller venues such as local church halls. The ladies are both Leeds-based and work with both real and fake florals, crafting centrepieces and other creations and that will give your day that extra special touch!

SUPPLIER: DJ and entertainment

BUSINESS NAME: John Mcmillan, of Ultimate Gig Ltd

CONTACT: 07869796052 or email Gilla@ultimategig.co.uk

ABOUT:

Since 2022, John and his superb team have worked with us on a range of large-scale events, from masonic dinners to wedding receptions and private dinners. With an agency full of talented DJs and musicians (including a superb saxophone player tearing up the dancefloor!), John puts the client at the forefront of everything he and his team can offer, ensuring the most fantastic customer experience every step of the way. From tribute bands to comedians, there really will be something for everyone when working with John's agency. This company is certainly not one to miss out on, as we have had rave reviews from our clients.

SUPPLIER: Jeweller

BUSINESS NAME: Craven Jewellers

CONTACT: 0113 250 3745

ABOUT:

Based in Yeadon, this company caters to all manner of events. A long-time friend of Castle Grove Masonic Hall, if bespoke jewellery is up your street, this is definitely a contact we would recommend.

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RECOMMENDED SUPPLIERS

SUPPLIER: Hair and make-up.

BUSINESS NAME: Bex, of Saint

CONTACT: 07730424606 or e-mail saintsalon@outlook.com

INSTA HANDLE: @saintsalonleeds

ABOUT:

We first met Bex when Wedding Fayres Yorkshire hosted an event at our stunning venue! After seeing Bex's huge portfolio and having several recommendations to work with her, we got straight on with organising styled photo shoots here at Castle Grove. Bex is diligent, professional and extremely passionate about her art, placing the customer at the centre of everything she does, with competitive pricing. This is a business we would recommend for anything beauty-related for the most special day of your lives.

SUPPLIER: Photography.

BUSINESS NAME: Charlotte Jane Photography.

INSTA HANDLE: @charlottejanephotography

ABOUT:

Charlotte (also known as Lottie!) is a professional and internationally published photographer based around West Yorkshire. Specialising in wedding, portrait and fashion photography, Charlotte is hugely passionate about her art, and enjoys bringing the most special moments to life through photography. Charlotte is extremely hard-working and we have had the pleasure of working with her on styled shoots of our venue and catering. You are sure to be every bit as taken with Charlotte as we have been, and we would thoroughly recommend her services.

SUPPLIER: Wedding cake(s).

BUSINESS NAME: Racey Cakes.

CONTACT: www.raceycakes.co.uk

INSTA HANDLE: @raceycakes

ABOUT:

From cupcakes to large scale deliciousness. Racey Cakes is a fantastic company that caters for all events from christenings to weddings. With a huge selection of mouth-watering treats tailored to your personal tastes, this supplier is sure to give your day that irresistible, sweet touch. We would absolutely recommend!



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RECOMMENDED SUPPLIERS

SUPPLIER: Celebrant.

BUSINESS NAME: Deborah, True to You Celebrancy.

CONTACT: 07799642946 or e-mail deborah@truetoyoucelebrancy.com

INSTA HANDLE: @truetoyoucelebrancy

ABOUT:

Deborah is a superb celebrant, conducting ceremonies for a wide variety of events and humanist ceremonies, and has built a solid reputation across Yorkshire. Deborah liaises with clients to ensure the most personal touches are included and tailors each ceremony to exactly what her clients are looking for. We would thoroughly recommend this supplier.

SUPPLIER: Toastmaster / Master of Ceremonies.

BUSINESS NAME: Martin Moorhouse.

CONTACT: 07792523434 or e-mail martin@toastmastermartin.co.uk

ABOUT:

Martin has been involved in numerous corporate, charitable and social events and acted as Director of Ceremonies many times. With the benefit of these experiences, he has a meticulous attention to detail but with a high degree of flexibility. Ensuring your event runs smoothly, Martin will ensure that those attending have a most enjoyable experience creating wonderful memories. He is ready to officiate at weddings, corporate functions, awards ceremonies, Masonic events and charity events. Polite, prepared and committed, Martin will deliver a high quality of service.

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GALLERY

