

THE M A S O N S A R M S



weddings

I N L O U T H

01507 621200

The background image shows the interior of The Masons Arms. The upper half features a deep blue wall adorned with a gallery of various gold-framed mirrors and small paintings. A modern chandelier with multiple warm-toned globe lights hangs from the ceiling. The lower half shows a lounge area with a dark leather sofa, teal velvet cushions, and several round white tables with light-colored upholstered chairs. Each table has a small glass on it.

“THE MASONS ARMS
OFFERS SOMETHING
DIFFERENT AROUND
EVERY CORNER.
WE NEVER DREAMED
OF FINDING A VENUE
LIKE IT LOCALLY”

WEDDINGS@THE-MASONS-ARMS.COM



ENJOY YOUR DAY IN OUR BEAUTIFUL BALLROOM

“SOMETHING DIFFERENT”

Here at The Masons Arms, we offer two beautiful rooms.

The Ballroom can hold up to 100 guests has its own bar, surround sound music system and tasteful decor to suit any theme.

The Habits Lounge, can hold up to 25 people comfortably. It is much more modern, and decorated in a very sleek style. With a front facing balcony, it makes it the perfect room for your big day photography.

The Masons prides itself on the ability to be flexible with their brides and grooms, so they can build their perfect day.

Please get in touch to find out more:

e: weddings@the-masons-arms.com

t: 01507 621200

Located in the centre of Louth, the capital of the Lincolnshire Wolds. We have two beautiful spaces to host your wedding, each room decorated differently within our Grade II listed building. Here at The Masons Arms, we pride ourselves on the ability to be flexible with our brides & grooms to enable you to build your perfect day.



OUR FUNCTION ROOMS

Habits Lounge

Our Habits Lounge is a modern room, decorated in a very sleek style. With a front-facing balcony, it makes it the perfect room for your big day. Seating up to 22 guests making it ideal for an intimate day.

Ballroom

Our Ballroom is a modern room with tasteful decor to suit any theme. Hosting its own private bar & surround sound music system. The ballroom is perfect for your guest to dance the night away. Seating 60 day guests & 100 evening guests.



ALL OF OUR PACKAGES INCLUDE...

- Room hire
- Wedding co-ordinator
- Master of ceremonies
 - Cake stand & knife
- Bridal suite with breakfast
- White table linen & napkins
 - DJ



OUR PACKAGES

Bronze

40 Day guests & 60 evening guests:

- 1 Choice - 3 course wedding breakfast
- 1 Glass of house wine with meal
- 1 Glass of prosecco for the toast
- 5 Item finger buffet or hot bacon & sausage buns

£3200

Additional day & evening guest £48

Additional evening guest £13.95

Silver

60 Day guests & 80 evening guests:

- 2 Choice - 3 course wedding breakfast
- 1 Glass of Prosecco for each guest on arrival
- 2 Glasses of House Wine with Meal
- 1 Glass of Prosecco for toast
- 7 Item finger buffet or Curry Buffet

£5000

Additional day & evening guest

£65.95

Additional evening guest £18.95

Gold

60 Day guests & 80 evening guests:

- 3 Choice - 3 course wedding breakfast
- 1 Glass of champagne on arrival
- 2 Glasses of house wine with meal
- 1 Glass of champagne for toast
- 9 Item finger buffet or hot roast meat buffet

£6400

Additional day & evening guest

£80.95

Additional evening guest £22.95



WANT TO BUILD YOUR OWN?

Chat to our dedicated wedding co-ordinator who will be more than willing to discuss all your dreams and lending their knowledge to make them come true

weddings@the-masons-arms.com

Staying in the area?

WE OFFER STYLISH ACCOMMODATION!



The Masons Arms is a 17th century building, sympathetically restored to feature many of its original qualities. The Masons Arms' central location provides the ideal place to stay whilst away from home. Close to many bustling bars, superb restaurants in the up and coming 'foody' place to be. Louth has such a lot of fabulous food shops to explore, including butchers, bakers, fishmongers, greengrocers and a cheese shop whilst you're away from home.



OUR ROOMS

At The Masons Arms, we provide accommodation options suited to every need. Each room has been carefully designed to ensure our guests have everything they need during their stay.

All rooms are equipped with some exclusive amenities for example Nespresso coffee machines, and the decor simply speaks for itself.

We stand tall in a central location in Louth, convenient for not only local working, but with great access to all commuting routes.

We offer a valuable concierge to ensure you get to dine at some of Louth's most prestigious restaurants on an evening, or to arrange car parking, onwards accommodation or simply just a wakeup call-with one of our famous coffees of course!

We also offer room service during our Bistro opening hours.

Breakfast is served from 8am, and our Bistro is open 8am-5pm every day.



OUR FASHIONABLE BEDROOMS



Superior King or Twin

Our largest rooms with more space adding to your comfort. All superior rooms have super-king sized beds, en-suite with either rainfall showers or baths with overhead showers, flat-screen Smart TV's, electronic safe, mini bar.

Deluxe Double

Our larger rooms with king sized bed, en-suite with drench shower, flat-screen Smart TVs, electronic safe, minibar, Birchall tea and espresso coffee facilities and hairdryer.

Classic Double

Modest sized room with double-sized bed, en-suite with rainfall shower, flat-screen Smart TVs, electronic safe, minibar and tea and espresso coffee facilities.

GUEST RATES AVAILABLE

To discuss your guest needs, please get in touch to find out more to ensure they get the perfect nights sleep...

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BRIDESMAIDS

AND THE DRESS CHOOSING...

Choosing the perfect bridesmaids' dresses, whilst avoiding sartorial-related fights, can seem like a mammoth task. How do you ensure everybody (including you!) is satisfied with their options, without feeling like any of your friendships have been compromised in the process?



In short, we've found that timeline of your checklist has a powerful part to play: it allows for you to set up clear goals and boundaries.

It gives your bridesmaids time to explore their budgetary limitations (hey, sometimes it takes sitting down for a few hours with a calculator!), choose their preferred styles, organise the string of necessary fittings, and—lets be honest—provides the time-cushion that's so often needed to hash out any remaining style issues. This checklist is just a guideline and doesn't necessarily need to be followed exactly, but it should offer some helpful tips.

So, make sure you and your maid of honour have a copy of this list, talk about things throughout the whole process, and it should all be relatively smooth sailing.

Ask the bridesmaids to work with the maid of honour to start scouting for suitable dress styles. If they're emailing each other, make sure that they CC you in, so you can offer feedback and suggestions.

Get the girls to visit a dressmaker, to have their measurements professionally taken.

Send the maids out on a dress-search expedition. Once they've narrowed down a few options, you can tag along with them to the stores and choose your favourite dress for the occasion. As soon as you've come to a decision, make sure that all of your maids put down their deposits and order their dress in the right size.

If they're having the dresses tailor-made, make sure the dressmaker has all of the correct measurements. Check in with the maid of honour and make sure that the financial side of the bridesmaids' dresses has been taken care of.

DECIDING YOUR WEDDING BREAKFAST



What type of food do you like?

If you find ordering at a restaurant tricky, you'll find planning your wedding menu even harder. Do you go for something light, something heavier, or something utterly indulgent? Do you go for vegetarian, fish dishes, lots of spice? Do you keep it traditional or go for a full on fusion of flavours? The easiest way to narrow down your choice of dishes is to start with what you as a couple both love. If one of you isn't a big fish fan, and there will only be one main course on the menu, your wedding day probably isn't the day to try to change it – you both need to enjoy your first married meal together.

If you've decided to offer several choices for each course in a menu sent out with your invitations, you'll have a bit more flexibility, so if you and your new husband or wife-to-be don't have the same tastes, you can still both be happy.

Will your guests like it too?

While we definitely believe that you should put yourselves first on your wedding day, you are going to be spending a lot of money feeding all your guests, too. By choosing dishes that most of them will like, you'll be spending that money far more wisely and ensure that your guests have as good a time as you do. For this reason, it can be good to avoid some stronger flavours or more fatty dishes. It's also worth asking guests to disclose any allergies or dietary requirements beforehand and choosing caterers who can adapt to these – there is nothing worse as a guest than sitting down in eager anticipation of a decadent and delicious three courses only to find that you can't eat them.

How do you want your wedding breakfast to be served?

Once you've narrowed down your flavours and dish choices based on what you love and what will work for your guests, you can fine-tune your wedding menu by throwing the dining experience into the mix! While the days of an obligatory sit-down banquet have passed, couples who have chosen more traditional and formal weddings often opt for a three or four course meal, while relaxed and weddings will often embrace picnic with our pizza hut or buffet-style dining arrangements. Those with a sweeter tooth might like to mix traditional with contemporary trends and opt for an afternoon tea instead, guaranteeing that there will be something for everyone.



FANCY YOURSELF A BIT OF A FOODIE?



Browse through our sample menus here.
Of course, we all fancy something that isn't on the menu, so chat with our chefs directly to add dishes of your own.
Fancy a dish from your first date? That can be arranged!
All allergies and intolerances can be catered for by our specialist team of chefs.



WEDDING BREAKFAST SAMPLE MENU

Starters

- Farmhouse Pate with Red Onion Jam, Melba Toast
 - Homemade Vegetable Soup with Herb Croutons
- Prawn Cocktail with Marie Rose Sauce, Brown Bread, and Butter
- Waldorf Salad with Apple, Celery, Walnut, Grape, Yoghurt
 - Melon & Raspberries, Galia Melon, Raspberries, Garden Mint, Parma Ham

Mains

- Roast Beef with Seasonal Vegetables, Mash Potato, Yorkshire Pudding, and Roast Gravy (£3 Supplement on Bronze and Silver Package)
 - Roast Chicken Breast with Seasonal Vegetables, Roast Potato, Roast Gravy
- Poached Salmon with Bearnaise Sauce, Herb Colcannon, Sautéed Greens
- Minted Pea Risotto with Topped with Parmesan
- Glazed Gammon with Seasonal Vegetables, Mash Potato, and Wholegrain Mustard Gravy
- Mushroom Stroganoff with Steamed Rice

Desserts

- Chocolate Brownie with Vanilla Ice Cream, Chocolate Ganache
- Lemon Cheesecake with Chantilly Cream
 - Sticky Toffee Pudding with Custard
 - Blueberry Meringue

“THE BUFFET IS NOW OPEN”

AS PETER KAY SO FAMOUSLY SAYS...

Our sample menus are only a guideline of what we can offer you here at The Masons Arms. If you would like something different, or have a whole menu in mind, we are more than happy to accommodate.

Our chef team will write you bespoke menus for your big day, keeping your budget in mind. We will keep in touch along the way to make sure you are happy and we are doing everything we can to make your big day so special.



FINGER BUFFET

- Assorted Sandwiches
 - Sausage Rolls
 - Quiche
- BBQ Chicken Drumstick
 - Haddock Goujons
- Smoked Haddock Fishcake
 - Pork Pie
 - Greek Salad
- Smoked Salmon Crostini
 - Pizza Selection
- Lamb Kofta with Mint Dip
 - Chips & Dips
 - Onion Bhaji
- Chicken Goujons

HOT ROAST MEATS

- Hot Roast Pork Bun
- Hot Roast Turkey Bun
 - Apple Sauce
- Cranberry Sauce
 - Stuffing
- Tossed Salad
 - Coleslaw
- Chips and Dips

CURRY BUFFET

- Selection of Homemade Curries
 - Steamed Rice
 - Pilau Rice
- Mango Chutney
 - Poppadom's
 - Naan Bread
 - Onion Bhaji
- Bombay Potato



MASONS ARMS

coffee | bistro | events | bedrooms

WE LOOK FORWARD TO HOSTING YOUR BIG DAY SOON



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The Masons Arms
Cornmarket
Louth
LN11 9PY