



Mount Pleasant Golf Club

Events

For more information and
booking details contact us on

01462 810100/810104

events@mountpleasantgolfclub.co.uk

Station Road, Lower Stondon
Bedfordshire SG16 6JL

mountpleasantgolfclub.co.uk



A Special Event

Our fantastic award-winning timber framed clubhouse is perfect for celebrations of all types. With its light and spacious surroundings, it perfectly balances the tasteful with the simple. The building can be split into different sized rooms that can accommodate from 15 to over 100 people, with beautiful views across the golf course, ample parking and is an excellent venue for events.

With a reputation for excellent customer service, our freshly prepared menus and our attention to detail make Mount Pleasant Golf Club an ideal venue for celebrating your events. We can accommodate special dinners, anniversaries, retirement, birthdays, to name a few occasions. Our experienced team will ensure your event runs smoothly from your initial enquiry through to the day itself. All enquiries are considered individually and we pride ourselves on taking care of the little details so you can sit back, relax and enjoy a memorable celebration. We understand that no two events are ever the same and whatever the event, however unusual, please contact us to discuss in more detail. We would be delighted to show you around and discuss your plans further.

We offer a full catering service, providing quality food prepared and cooked by our own chefs using fresh ingredients and innovative menus. As well as club favourites and traditional food our caterers love to use their culinary expertise to create bespoke menus to suit your budget and make your event all the more memorable. Our dinner menus have been designed to offer you the flexibility to create your own tailor-made event to suit your wishes. We hope we have provided ample choice, but should you have alternative ideas in mind please speak to your event organiser.

Why not add some sparkle to your event with a glass of something bubbly or a glass of summer with a refreshing glass of summer Pimm's? For those chillier evenings how about a glass of winter warming mulled wine on arrival for you and your guests. On a nice day there is no place better to enjoy a drink and welcome your guests than on our covered veranda overlooking the 18th fairway.

With residents DJ's we can organise something livelier should you wish to have a party atmosphere or simply play background music to create a relaxing ambiance.

Our bar is supported by Fullers Brewery, offering London Pride on cask, as well as a selection of ales, lager and ciders; with our real ales having received the Cask Marque accreditation. Our wine selection cannot be purchased on the high street, again offering just that little something different.

With helpful friendly staff, we pride ourselves on quality service and attention to detail to ensure your day or event is most enjoyable.

The Facilities

There are two function rooms which are available for hire. These rooms are partitioned allowing them to become one room, to accommodate up to 80 guests for formal dining and up to 150 guests for an evening party. Outside there is the main feature - a terrace covered by the roof canopy and adjoining patio to allow for additional seating, with picturesque views of the 18th fairway and green.

Last orders will be called at midnight, with all guests needing to vacate by 00:30. Please order any taxis' in plenty of time.

The Iris Room 10.6m (35ft) x 5.3m (17ft) approx.

A party of up to 30 can be accommodated in the Iris room. With a view overlooking the course this offers a beautiful setting for your event.

The Suite 10.6m (35ft) x 9.8m (32.5ft) approx.

For parties of 30 or more we would recommend removing the partition and hiring both of the function rooms.

Room rates

(Please note, along with the room hire, guests have private use of the terrace area adjacent to the room)

Room	Mon* - Thurs	Fri - Sun
Iris room	£135.00	£175.00
Suite	£195.00	£245.00

* Bank holidays are charged at Fri-Sun rates

Formal dining - 3 courses - 50% reduction on room hire.

Any evening functions that commence before 7pm will be charged at an additional £45 per hour. All the rooms have under floor heating, are temperature controlled and have background music facilities. The rooms also have their own toilet facilities with baby change and disabled facilities also available.

What's included

- Event coordinator
- White table linen
- Celebration cake cut and platter at no extra charge
- Use of round or square cake stand
- Use of cake knife
- Use of wooden dance floor
- All glassware, cutlery and crockery
- Free car parking
- All prices are inclusive of VAT
- No hidden extras

The little extras

At Mount Pleasant, we understand that there is a lot to organise and as part of your day we can help reduce some of the work by arranging these little extras for you.

Chair covers - Two styles of chair cover are available, the classic fit and the lycra fit. Both come with an array of colours to match/compliment your colour scheme. Organza bows and bands with diamanté buckles. £3.50 per chair inclusive of delivery, fitting and collection. Lace overlay and swaging for tables also available.

LED Backdrop - Add some sparkle to the room with a white voile backdrop interlaced with led lights.

Glass bowls, other vases & mirrors - Rather than purchases we can offer a range of these items to hire, great if you are planning your own decoration.

Balloons - We can organise balloon decorations for your day, prices start from £9.50 per 3 balloon arrangements.

Candy buffet - Black jacks, love hearts, shrimps - we remember them all. A popular evening option, with candy bags to match your colour scheme. Prices dependent on package.

Disco/Band - At Mount Pleasant, we have a number of resident DJs who will play a variety of musical genres or you can contact them directly should you desire particular songs. You are also welcome to provide your own disco/band for a nominal fee and subject to evidence of PAT tested equipment and Insurances.

Resident DJ for 5 hours (typically 7pm - midnight)	£295.00
Background music	£20.00
Projector	£20.00
Own DJ/Band	£75.00
LED dance floor, various sizes available, prices start from	£395.00
Up-lighting to change the mood of the room, prices start from	£150.00

Testimonials

'A large family party held an 80th birthday lunch here recently. The whole event was well organised, the function room well prepared, service was exemplary and the food up to their usual high standards. A great choice of venue.'
- Bob Panton

'We had a birthday party at the Club and in was FANTASTIC! Lovely food, a great venue and the staff were all wonderful - just the right amount of service without intrusion! The party was planned in advance and the help and patience with decisions was really good, as was the written information that we received. Would thoroughly recommend this team and the venue.' - Jill Russell

'Dear Tara, I just wanted to express my sincere thanks to Mount Pleasant Golf Club for the excellent attention and service provided to celebrate my 80th year. It is a pleasure being a member at Mount Pleasant Golf club. I appreciate all the hard work and effort that is put in by the all the staff and I hope and trust I will remain a member for many years to come ... Thank you.' Roy Brown

'I can hardly begin to explain how pleased we were with the evening, it was perfect. Everyone was more than efficient. No hassle or pressure but willing to help with any request. She understood perfectly what I asked for. On the day, we arrived and the room looked lovely. The food was ready at the planned time. Our guests started commenting quite quickly how good the food was. Once cake and coffee had been served we were then left to enjoy ourselves uninterrupted without any pressure to end the evening. Thank you so much for an evening we will all remember for a long time.' - John & Mary

Finger Buffet Menu

Freshly made sandwiches and crisps are included with both buffets

6 choices from buffet A - £7.95

6 choices from buffet B - £10.95

Items can be chosen from either buffet to replace but a surcharge will apply

Buffet A

Battered chunks of chicken breast served with garlic mayonnaise

Glazed home baked pork sausage rolls with apple sauce

Mini oriental vegetable spring rolls with sweet chilli sauce

Sweet potato and chive pakoras with mint yogurt

Buffet pork pies with Branston pickle

Mini scotch eggs, curry mayonnaise

Roasted butcher's sausage bites in honey & mustard

Market vegetable stick pots with a sour cream and chive dip

Hand pulled pizza, topped with ham, mozzarella & sundried tomato pesto

Farmhouse cheddar and plum tomato frittata

Spiced vegetable samosa with mango chutney

Seasoned wedges of potato served with a chunky tomato sauce

Buffet B

Lamb koftas with cumin and mint yoghurt

Maple and bourbon chicken wings with New Orleans sauce

Baked falafel and red pepper hummus mini pitta

Smoked salmon, chive cream cheese and pea shoot bruschetta

Lemon chicken pieces with burnt lime mayo

Caramelised onion quiche with farmhouse cheddar

Roast British beef and horseradish crostini

Naan, spinach and halloumi bites

Smoked mackerel pate, almond bread crisp, tiger prawn, dill

Indian snack selection of bhajis, pakoras and samosa with mango chutney

Dukka spiced potato wedges with sour cream

Roast sweet potato and onion tart with goat's cheese

Desserts - choice of 2 items £3.45 per head, additional items £1.25 per head

Mini scones with cream & jam

Seasonal fruit kebabs with compote

Mini cheesecakes squares

Chocolate profiteroles

Dark chocolate fudge brownies

Fresh berry meringues

Knife & Fork Buffet Menus

Hot package - £13.50 per head

Hot dishes - Select 2

Beef shin, slow braised in mustard and thyme
Free range chicken, leek & tarragon puff pastry pie
New England style seafood chowder
Pork Cumberland sausages & red onion marmalade
Tandoori chicken, pineapple salsa & poppadum's
Roast pork with apple sauce and stuffing
Wild mushroom & butternut Wellington
Sauté chicken in a creamy tarragon sauce
Bedfordshire beef lasagne with garlic bread
Teriyaki marinated beef strips & red peppers
Spinach and ricotta cannelloni, shaved parmesan

Cold package - £12.50 per person

Cold roast Ashdale beef topside
Orange marmalade glazed gammon
Farmhouse cheddar, spring onion and chive quiche

Salads - Select 4 from the below salad selection

Mixed baby leaf with house dressing
Traditional coleslaw
Swiss potato salad
Smoked beetroot, orange and dill
Hot selection of market vegetables
Greek feta and basil pesto pasta
Pepper, red onion and cucumber cous cous with mint yoghurt
Ratatouille vegetables
Sea salt and thyme roasted baby potatoes Cheddar and herb macaire potatoes
Lemon and herb long grain rice

Hog roast - £15.95 per head (min 70 people)

All knife & fork buffets are served with French baguette & butter

Desserts - selection of 2 items - £5.50

Vanilla cheesecake
Treacle tart
Lemon posset
Chocolate brownie
Chocolate profiteroles
Fresh fruit pavlova
Fresh fruit platter (min.10) - £3.00 per head
Cheese board & biscuits (min.10) - £6.00 per head

Afternoon Tea

Afternoon tea is a lovely way to celebrate your special day with family and friends in a more informal atmosphere. Your guests can enjoy platters of freshly made sandwiches on a selection of white and granary bread, light fruit scones with jam and clotted cream and a choice of mini pastries, all of which are made here.

Sandwiches

Home roasted honey ham with grain mustard mayonnaise

Free range egg mayonnaise with chopped shallots and watercress

Smoked salmon with cream cheese

Wookey hole cheddar with tomato chutney

Roast chicken breast with sage butter

Cucumber with cream cheese, dill and chives

Pastries - A selection of chef's choice mini homemade pastries from the following

Classic Victoria sandwich

Vanilla & chocolate profiteroles

Seasonal fruit tart with crème patisserie

Lemon Chantilly meringue

Carrot cake

Chocolate brownie

Date and walnut cake

Fruit scone with clotted cream and strawberry preserve

Selection of English tea & Fairtrade coffee

£12.50 per head and minimum 25 covers

Our afternoon teas are served on white crockery, we also have traditional vintage crockery available for an additional fee. We are also able to offer fruit and herbal teas. Please speak to your event organiser for more information.

Dinner menu

Starters

Smoked tomato and feta cheese tartlet, basil pesto, lambs leaf	£5.25
Braised leeks, blue cheese and toasted oats	£5.25
Mozzarella & Parma ham on grilled sourdough with pesto	£5.25
Classic Caesar salad (made with or without anchovies)	£5.95
Smoked trout and horseradish pate, pickled cucumber, lemon jelly, endive leaves & bread crisps	£6.45
Potted Woburn smoked ham with sage, homemade piccalilli, pea shoots, home baked bread	£6.50
Smoked duck breast, roasted beetroot & orange salad, red wine dressing	£7.95
Chefs own cured Scottish salmon served with capers, chopped egg, lemon & bread	£7.95
Double Gloucester cheese scone and smoked bacon with sage butter	£5.25
Twice baked stilton soufflé, peperonata, pea shoots, lemon dressing	£6.50
Homemade soup served with warm homemade roll and butter	£4.95
Roast vine tomato and basil	
Cream of garden pea and board bean	
French onion with cheese topped crouton	

Mains

Roast 28 day matured English beef with Yorkshire pudding, thyme roast potatoes, red wine jus	£13.95
Lemon and garlic free range chicken breast, dauphinoise potatoes, chicken jus	£13.50
Roasted pork loin steak, creamy wild mushroom sauce, buttered mash, baked apple sauce & crackling	£13.50
Poached chicken supreme with watercress and apricot stuffing, fondant potato served with pan juices	£13.50
Slow braised beef shin, Stilton mash, horseradish gravy	£14.95
Nine hours cooked lamb shank, thyme roasted fondant with a juniper and red wine sauce	£17.95
Honey and ginger glazed pork hock, sweet potato mash, plum sauce	£13.50
East Coast hake supreme wrapped in Parma ham, buttered mash potato, beurre blanc sauce	£13.50
Pan-fried fillet of sea bass, sauté new potatoes, avocado, mango, chilli and lime salsa	£14.95
Baked Scottish salmon, dill macaire potato, oven roasted tomatoes and lemon butter	£15.95
Spinach and ricotta cannelloni, slow braised tomatoes, rocket and shaved Parmesan	£9.95
Pumpkin tortellini with fig relish and rosemary infused cream sauce	£9.95

All main courses with fresh market vegetables served family style

Desserts

White and raspberry chocolate tart, pistachio cream, fresh berries	£6.25
Lemon cheesecake mousse, homemade shortbread, blueberries	£5.95
Dark Belgium chocolate and orange torte, mandarin sorbet, mascarpone	£6.25
Fresh strawberry and Chantilly cream pavlova, strawberry confit and sweet balsamic glaze	£5.75
Baked vanilla cheesecake, berry compote, dark chocolate ganache	£5.75
Warm golden treacle tart, clotted cream	£5.25
Apple and blackberry crumble, berry coulis, stem ginger ice cream	£5.50
Artisan farmhouse cheeseboard, with a selection of crackers, honey, fresh grapes and celery	£6.25
Pear, ginger and pecan sponge, rum syrup, crème anglaise	£5.25

All prices are based on a selection of 2 dishes per course, should you require a 3-choice menu a surcharge of £3.00 per head is applied. Please make us aware of any vegetarians and dietary requirements.

Children's menu - We are happy to cater for children, please speak to your event manager to discuss.

Drinks

Wine

We have a lovely selection of wines with prices starting from £14.95 per bottle. Please ask your event organiser for our wine list.

Sparkling Wine & Champagne

Cava, Spain	£18.00 per bottle
Prosecco, Italy	£23.45 per bottle
Lavergne Brut Classic, France	£35.95 per bottle

Should you wish to bring your own wine selection for your event, then corkage will be charged by the bottle.

Prices are listed below.

£7.50 per bottle of Wine, £10.50 per bottle of Sparkling wine or Prosecco, £12.50 per bottle of Champagne

Arrival drinks by the glass

Bucks fizz	£4.25
Pimms	£4.25
Mulled wine	£4.25

Soft drinks & hot beverages

Tea & coffee with mints	£1.50 per person
Sparkling water	£3.50 per bottle
Orange juice	£3.50 per jug
Sparkling elderflower pressé	£8.50 per bottle
Sparkling apple juice	£7.95 per bottle

Should you require alternative options please ask and we shall do our best to accommodate.

Useful contacts

Please note we do not recommend or endorse any of the following contacts. All bookings must be made independently.

Florists

Hello Flower	01462 621507	hello-flowers.co.uk
Creations	01462 851534	creationsflowers.co.uk

Accommodation

Unfortunately, we are unable to offer accommodation for you or your guests.

The Acers B&B - Henlow	01462 813692	acershenlow.co.uk
Poplars Farm B&B	01462 813759	poplarsfarmhenlow.co.uk
Premiere Inn - Hitchin	08715 279578	premiereinn.com

Taxis

BPKarz - Potton	01767 262979	bpkarz.co.uk
Take me home James	0333 666 8999	takemehomejames.co.uk
Tiny's Taxis Ltd - Hitchin	0800 220 339	tinystaxis.co.uk
Central Taxi - Letchworth	01462 290000	centraltaxisletchworth.co.uk
Solo 4/6/8 Seat taxis	01462 812320	
Adam's private hire	07710 408199	

Where to find us

Mount Pleasant Golf Club is situated in the centre of the village of Lower Stondon, less than 1 mile west on the Stondon/Henlow camp roundabout, off the A600 Shefford to Hitchin Road.

For Satellite Navigation use postcode - SG16 6JL

Booking information

Bookings

Provisional bookings can be made and will be held for a period of 7 days without charge. In order to confirm your booking, we require a non-refundable deposit of £195.00, together with the attached booking form, within the 7- day period. Should your confirmation and deposit not be received within this time we shall assume you no longer require the booking and release the time and date.

How we help

Once your booking is confirmed we will contact you to arrange a meeting to discuss your function; to plan and discuss the details. This is your opportunity to meet some of the team and discuss the menu, decorations or anything else to accommodate your event. Please contact your coordinator whenever you have a question or wish to discuss details of your event, we are here to help you make your event special for you and your guests.

An additional non-refundable 50% of the balance will be payable after the meeting, please make cheques payable to 'Mount Pleasant Golf Club' with the remaining balance due before the event takes place.

Cancellations

If an event is cancelled, the following cancellation charges will be made:

- Cancellation within 4 - 2 weeks of the event, 25% of total charge
- Cancellation within 2 - 1 weeks of the event, 50% total charge
- Cancellation within 7 days or less of the event, 100% total charge

Terms and Conditions

No food or beverage of any kind may be brought onto the premises, unless previously agreed, this includes sweet/candy carts. Should you wish to display items, such as photographs, these must be displayed on a board, on the woodwork or the windows, no items are allowed to be attached to the walls. No candles (live flames) or party poppers are permitted.

The client must accept full responsibility for any loss or damage to the premises. MPGC accept no responsibility for loss, damage or injury to any guest or guest's property however so caused. Guests are reminded that the venue is a golf course /public venue and as such you should be mindful of other guests.

Whilst children are welcome at Mount Pleasant they must be supervised at all times. The location of the building is close to the course and for their safety and protection it is essential that they remain in close proximity of the building.

Any additional charges incurred on the day (i.e. bar tab) will be payable before departure on the day.

Prices. All prices provided are current at the time of going to print. MPGC reserves the right to amend food and beverages prices should costs to us increase, any change will be given by formal notice. All quoted prices may be adjusted to allow for changes in VAT or other Government fees. All prices include VAT

Events Booking form

Please complete and return with deposit, within 7 days of provisional booking

Date of event			
Occasion			
Contact name			
Contact number			
Email			
Address			
No of guests			
Arrival time		Finish time	
Catering		Time of catering	
Additional information			
Deposit paid	Disco/Band Own/Resident	Balloons - Y/N Mirrors - Y/N	Chair covers Y/N Lycra/Classic Bow/Band Colour _____

By signing you agree to our terms and conditions. Your contact details are used to send you club news and events information, we will not pass your personal information on to third parties and you can unsubscribe from e-newsletters at any time. Please tick this box if you do not wish for your email address to be used for these purposes Our Privacy Policy is available on the home page of our website.

Client signature _____

Date _____