



Mount Pleasant Golf Club

Events

For more information and
booking details contact us on

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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. 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 resident 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.

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

Room	Mon - Thurs	Fri - Sun
Iris room	£150.00	£195.00
Suite	£195.00	£275.00

Bank holidays are charged at Friday to Sunday rates.

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

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.

Last orders will be called at 11:45pm, with all guests needing to vacate by 12:30am.

Please order any taxis' in plenty of time.

What is included

- Event coordinator
- White table linen
- Celebration cake cut and platter at no extra charge
- Use of cake stand and cake knife
- 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.

Balloons - We can organise balloon decorations for your day, prices start from £11.50 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) and wooden dance floor	£325.00
Background music	£25.00
Projector	£25.00
Own DJ/Band	£95.00
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

'I also want to thank you all for an excellent meal, everyone thoroughly enjoyed themselves. I have had a lot of positive feedback. Please pass our thanks onto Tara and all who were involved in making it such a lovely occasion. We will certainly come again.' - Kind regards, Steph - Wonder Bus

'We had a fantastic time on Saturday and have had many comments from our guests to say the same and how brilliant the venue was. The food was great, the service was great and I didn't have a single worry or issue which meant I could properly enjoy the evening. Thank you very much for your hard work.' - Kind regards, Kate and Nick

'On behalf of our group, I would like to thank you and the team who looked after us all so well. The tea you produced was lovely and everyone said what a lovely afternoon they had had. Will you please thank everyone on our behalf making our people feel so comfortable. Also, personally for putting me at ease, I apologise if I appeared a little 'jumpy' but I need not have worried you handled everything so beautifully. Thank you once again and please give the team, our sincere thanks for their hard work.' - Renewed thanks, Enid Pamment, for Shefford Leisure Group

'Thank for helping John and myself celebrate our Golden Wedding Anniversary. You and your staff were most helpful, the food was perfect and the venue was admired by all. Everyone said they had a wonderful time. It was so lovely to have all our family and friends together at the same time for such a great occasion. Thank you so much' - Hilary and John Baulk

Buffet Menu

A selection of freshly made sandwiches on white and wholemeal bread and salted crisps are included

6 items - £8.95 - additional items will be charged at £1.50

Select 6 items

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 (v)

Buffet pork pies with Branston pickle

Mini scotch eggs, curry mayonnaise (v)

Roasted butcher's sausage bites in honey & mustard

Market vegetable crudities with a sour cream and chive dip (v) (gf)

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

Spiced vegetable samosa with mango chutney (v)

Seasoned wedges of potato served with a chunky tomato sauce (v)

Lamb koftas with cumin and mint yoghurt

Baked falafel and red pepper hummus mini pitta (v)

Teriyaki chicken skewers

Caramelised onion quiche with farmhouse cheddar (v)

Smoked mackerel bruschetta

Onion bhajis with mango chutney (v)

Cherry tomato, bocconcini and pesto kebabs (v)

Smashed pea and broad bean crostini with lemon and mint (v)

Mushroom pate with wild truffle oil on oatcakes (v)

Chicken liver pate & tomato jam on rye bread

Mini Desserts - £1.95 per item

Scones with cream and jam

Vanilla cheesecakes squares

White and dark chocolate profiteroles

Dark Belgium chocolate fudge brownies

Fresh berry meringues

Plated Menus

Hot package - £15.95 per person

A delicious choice of two hot mains, a combination of three freshly made salad or vegetable sides and home baked bread

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 (v)
Sauté chicken in a creamy tarragon sauce
Bedfordshire beef lasagne with garlic bread
Teriyaki marinated beef strips & red peppers

Cold package - £13.95 per person

Two hand carved roast meats, homemade vegetarian quiche, a combination of four freshly made salad or vegetable sides and a selection of mini bread rolls

Roast Ashdale beef topside served medium
Orange marmalade glazed gammon
Farmhouse cheddar, spring onion and chive quiche

Salads and Vegetables - select 3

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

Desserts - £5.50 per item

Vanilla cheesecake with berry fruit compote
Treacle tart with custard
Lemon posset with raspberries
Chocolate brownie with vanilla pod ice cream
Chocolate profiteroles with chocolate sauce
Fresh fruit pavlova with Chantilly cream
Fresh fruit platter - min.10 - £4.50 per head
Cheese board & biscuits - min.10 - £6.50 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

A delicious array of sandwiches presented on a selection of breads

Home roasted honey ham with grain mustard mayonnaise

Egg mayonnaise and chopped shallots and watercress (v)

Smoked salmon with cream cheese

Wookey hole cheddar and tomato chutney (v)

Roast turkey breast with sage butter

Cucumber with cream cheese, dill and chives (v)

Sultana scone with clotted cream and strawberry preserve

A selection of chef's choice of mini homemade patisseries including:

Classic Victoria sandwich

Vanilla & chocolate profiteroles

Seasonal fruit tart with crème patisserie

Lemon meringue cheesecake

Carrot cake

Chocolate brownie

Amaretti biscuits with coffee buttercream

Selection of English tea and Fairtrade coffee

£14.95 per head and minimum 15 covers

All our afternoon teas are served on vintage crockery

A La Carte Menus

Sit down, relax and enjoy a delicious meal in the company of all your friends and family and let our staff look after you.

Menu A - Maple - £22.50 per person

Starters

Roast tomato and red pepper soup with homemade bread

Beetroot, goats' cheese and roasted pumpkin seed bruschetta

Melon, parma ham, peppery rocket leaves and raspberry vinaigrette

Mains

Roast loin of British pork, roast potatoes, sage & onion stuffing and apple sauce

Fish pie topped with creamed potatoes

Sweet potato and pepper ragu with pasta, parmesan and garlic bread (vegetarian)

Desserts

Warm dark chocolate brownie, vanilla pod ice cream and salted caramel sauce

Mixed berry Eton mess

Lemon posset with shortbread

Menu B - Ash - £25.00 per person

Starters

Smoked mackerel pate, pickled cucumber, almond toast, horseradish crème fraiche and baby watercress

Halloumi, chorizo and avocado sourdough toast with baby leaves and tomato oil

Smoked tomato and feta cheese tartlet, basil pesto and lambs' leaves (vegetarian)

Mains

Breast of chicken, butter roasted fondant potatoes with florets of broccoli

Supreme of cod with pesto, pomme parmesan potatoes, white bean & chorizo stew and lemon oil

Pumpkin 'mac & cheese' with tomato, cucumber and black olive salad and toasted bread (vegan)

Desserts

Mixed berry trifle

Lime posset with lime jelly and amaretto biscuits

Dark Belgium chocolate torte with raspberry and Chantilly cream

Menu C - Oak - £30.00 per person

Starters

Butternut squash soup, red pesto oil and bread rusks

Stuffed flat mushrooms and creamed leeks welsh rabbit, with pea shoots and basil & balsamic oils

Potted ham with apple chutney and melba toast

Mains

Roast rib of Bedfordshire beef, thyme and garlic roast potatoes, seasonal market vegetables,

Yorkshire puddings and red wine jus

Oven baked supreme of Scottish salmon, prawn and spinach tart, baby potatoes,

warm salad of green beans and lemon hollandaise sauce

Butternut, chestnut and lentil cake, with croquette potatoes and roasted pepper puree

Desserts

Pear and caramel crumble tart

Duo of Belgium chocolate parfit, white chocolate shards and raspberries

Lemon cheesecake mousse with homemade shortbread and blueberries

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 £15.45 per bottle. Please ask your event organiser for our wine list.

Sparkling Wine & Champagne

Cava, Spain	£20.00 per bottle
Prosecco, Italy	£23.95 per bottle
House Champagne, 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	£4.95
Pimms	£4.95
Mulled wine	£4.95

Soft drinks & hot beverages

Tea & coffee	£1.25 per person
Sparkling water	£4.00 per bottle
Orange juice	£4.00 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 shall require a non-refundable deposit of £200.00 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.

Payment and Cancellations

Your invoice shall be produced once final details have been confirmed with your event coordinator. The outstanding balance must be paid in full at least 7 days prior to your event. Any additional charges incurred on the day, i.e. bar tab, will be payable before departure on the day.

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.

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 and 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			
Number of guests			
Arrival time		Finish time	
Catering			Time of catering
Additional information			

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 check this box if you 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 _____

Staff use only:

	Amount	Date	Staff initials
Deposit			
Balance due			
Invoice sent			
Payment received			