

MOUNT PLEASANT GOLF CLUB



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Your special day

Mount Pleasant Golf Club understands that your wedding is one of the most important days in the lives of you and your partner.

Our experienced hospitality team has one objective when organising weddings - to make your day stress free, with excellent service, top quality catering and unsurpassed value.

More than just a golf club, at Mount Pleasant we offer the perfect venue for your special day. Our facilities are spacious, modern and welcoming, with beautiful views of the picturesque golf course.

Our chefs have carefully planned an extensive formal Wedding Breakfast menu, with the flexibility to create your own tailor-made event to suit your wishes, which we are confident features dishes which will appeal to all tastes.

Canapés and a selection of welcome drinks can be served for your guests on arrival and for the evening reception why not select from our extensive buffet menu. The bar is supported by Fullers Brewery, offering London Pride on cask, as well as a selection of ales, lagers and ciders; our real ales have received the Cask Marque accreditation. Our wine selection cannot be purchased on the high street, offering that little something different.

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

From our experience, every wedding is unique in their own way. We appreciate it is your special day and will always try and accommodate any personal requests where possible. With helpful friendly staff we pride ourselves on quality service and attention to detail to ensure your day is most enjoyable



Facilities

At Mount Pleasant, we offer a private function room for hire which can accommodate up to 80 guests for formal dining and up to 150 guests for an evening party. The Suite offers private access to a terraced area covered by the roof canopy and adjoining patio to allow for outside seating. The Suite also offers picturesque views of the 18th fairway and green.

Room rates

Low season (November - March) £800 High season (April - October) £1000

Evening functions commencing before 7pm will be charged at an additional £50 per hour.

The room also has its own toilet facilities, with baby changing and disabled facilities also available. Last orders will be called at 11:30pm, with all guests needing to vacate by 12:30am. Please order any taxis' in plenty of time.

What is included Your own event coordinator The use of white table linen Use of cake stand and cake knife Celebration cake cut and platter at no extra charge All glassware, cutlery and crockery Free car parking All prices are inclusive of VAT No hidden extras

ON ARRIVAL

Treat your guests to a glass of bubbles and canapés on arrival, whilst you are greeting your wedding party and taking photographs.

Arrival drinks

Champagne£7.50 ppProsecco£6.50 ppSparkling rose£6.50 ppBucks fizz£5.50 pp

Canapés Selection

Smoked chicken & chive mayonnaise bouche Goats cheese & pumpkin seed bon bons Mozzarella & Basil bruschetta Smoked haddock rillette & dill blinis Parma ham & basil cream cheese cannelloni Chorizo & pea arancini Peppadew peppers stuffed with feta Savoury choux buns with chicken liver pate Smoked salmon & watercress cream cheese roulade Smoked bacon popcorn Atlantic prawn & sweet chilli bouche Caramelised onion houmous & pitta

Canapés 3 for £6 per person Additional canapes at £3 per person



Food and Drink

Sparkling Wine & Champagne Prosecco, Italy £26.95 per bottle Champagne, France £39.95 per bottle

Wine

We have a lovely selection of wines with prices starting from £16 per bottle. Please ask for our wine list.

Should you wish to bring your own wine selection, then corkage will be charged at ± 10 per bottle.

Soft drinks & hot beverages

Tea & coffee with mints £2.50 per person Sparkling water £5 per bottle Orange juice £5 per jug Sparkling elderflower pressé £9 per bottle Sparkling apple juice £8 per bottle

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

MENU

To start

Chicken & black pudding terrine, piccalilli puree and toasted hazelnuts Roast tomato & basil soup, gin cream and mini bread rolls Apple & celeriac salad, hens' egg and micro watercress Roast pepper and feta, gazpacho dressing Confit duck leg croquette, pickled vegetables, plum puree Warm fillet of smoked mackerel, cauliflower puree and pea shoots Hake & salmon rosti fishcakes, tartare salsa, crispy kale Leek & potato soup, crispy leeks and mini bread rolls

The Main Event

Filo wrapped lamb shoulder, rosemary mash, buttered baby carrots and redcurrant jus

Roast sirloin of Bedfordshire beef, thyme & garlic roast potatoes, steamed market vegetables, horseradish infused gravy

Baked supreme of chicken, stuffed with sun-dried tomato & mozzarella, fondant potato, truffled kale and chicken jus

Tenderloin of pork, watercress crushed potatoes, caramelised pear puree, sauté leeks and wholegrain mustard cream

Wild mushroom risotto, baby spinach, rocket and truffle oil

Ratatouille vegetable open lasagne, parmesan shavings and basil oil

Baked loin of cod, bubble & squeak potato cake, creamed leeks and salsa Verdi

Fillets of seabass, baby potatoes, fine beans, lemon & caper butter

Supreme of sea reared trout, herb marinated vegetable ribbons, sauté baby potatoes, mint vinaigrette

MENU

To Finish

Wild strawberry crème brulee, fresh strawberries & vanilla shortbread

Dark chocolate & baileys cheesecake, vanilla infused cream

Glazed lemon tart, raspberry sorbet, fresh raspberries

Poached figs, honey mascarpone, honeycomb, almonds

Sticky bourbon & cola pudding, vanilla bean ice cream, Jack Daniels butterscotch sauce

Blueberry tea panna cotta, thyme macerated berries

Artisan cheeseboard grapes, celery, apple, chutney, crackers

Some dishes may change due to produce availability, please notify us of any food intolerances or allergies when you pick your food choices.

3 course meal £45.00 per person

Please select 1 dish from each course.



Buffet menu

A selection of freshly made sandwiches on white and wholemeal bread and crisps are included. 6 items £14 per person. Additional items will be charged at £2.50 per person.

Select 6 items

Battered chicken breast bites with garlic mayonnaise Chef's pork and apple sausage rolls with brown sauce Macaroni cheese bites Vegetable samosas with mint yoghurt Chickpea falafel Mini Scotch eggs Pork pies with Branston pickle Mature cheddar and caramelised onion quiche Honey and mustard roasted butcher's sausages Vegetable spring rolls with sweet chilli Spicy jacket potato wedges Marinated chicken skewer selection Peppadew pepper bites Breaded scampi with tartare sauce Bocconcini and cherry tomato skewers

Mini desserts - £2.50 per person Mini doughnuts Fresh berry meringues Brownie bites



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 covers 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, £4 per chair inclusive of delivery, fitting and collection. Lace overlay and swaging for tables are also available.

LED backdrop - Add sparkle to the room with a white voile backdrop interlaced with led lights from £400.

Candy buffet- Black jacks, love hearts, shrimps - we remember them all. A popular evening option. Prices are dependent on the package.

Disco/Band - At Mount Pleasant, we have a number of resident DJs who 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 £350 Own DJ/Band £95 LED dance floor, various sizes, prices start from £400 Up-Lighting to change the mood of the room, prices start from £150

Useful contacts

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

Florist

Creations

01462 851534 creationsflowers.co.uk

Accommodation

The Acres B&B Henlow	01462 813692	arceshenlow.co.uk
Poplars Farm B&B	01462 813759	poplarsfarmhenlow.co.uk
Premier Inn Hitchin	08715 279578	premierinn.com

Taxis

BPKarz - potton	01767 262979	bpkarz.co.uk
Take me home James	0333 666 8999	takemehomejames.co.uk
Central taxi Letchworth	01462 290000	centraltaxisletchworth.co.uk
Solo 4/6/8 seat taxis	01462 812320	

Where to find us

Mount Pleasant Golf Club is situated in the centre 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.



Your wedding coordinators

Say hello to our team of experts!

Operations ManagerTraceHead ChefMarcEvent ManagerNata

Trace Buggins Marc Ambrose Natasha Tocha

TESTIMONIALS

The Day Was Perfect

"Hi, we both wanted to say a huge thank you, as the day was perfect and we can't thank everyone who was involved enough. Rebecca was fantastic, very attentive, and made sure all our guests – and both us - were looked after all day. And, the food was amazing!" Kristina and Tom

We Could Not Be More Pleased

"We just wanted to send a quick thank you for our wedding reception yesterday. Everything went so smoothly and we could not be more pleased. Your team were fantastic, and we were welllooked-after all day and night. The food was lovely and the service was excellent. All our guests have commented on what a lovely venue you have, and how beautifully decorated the room was. A big, special thank you, the team did a fantastic job." Helen and Andrew

Couldn't Fault a Thing

"We would just like to say a huge thank you for all the effort and dedication your team put into helping make our wedding day so special. The service we received was second to none – you couldn't fault a thing, and the day ran seamlessly." Emma and Ian

Mount Pleasant Golf Club Wedding Booking Form



Name		
Tel no	Mobile no	D
Email		
Address		
Date of wedding	No. of	guests
Venue and time of wea	dding	
Arrival time	Catering time	Finish time
Additional Information	I	
	our terms and conditions.	
	tions by email please tick here	he latest news and events, if you wish t
	olicy for full details. You can un	
Signature	Date	
Staff only		
Deposit paid	Staff initials	Date
Balance due	Invoice sent	Date
Payment received	Staff initials	