



MOUNT PLEASANT GOLF CLUB



# Events & Functions



  @MountPleasantGC

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Mount Pleasant Golf Club, Station Road  
Lower Stondon, S616 6JL

## A special event

Our experienced team have built up a reputation for their professional, friendly & high standard of service, with a keen eye to detail, ensuring that your occasion runs smoothly, so you can enjoy your day to the fullest. We cater for all occasions, whether it be a birthday party, special anniversary celebration, or just an opportunity to get the family all together, we will ensure that your event runs exactly as you wish.

Our chefs also offer innovative menus which are suitable to all tastes. Please contact us for further information regarding menus. Our talented team have a vast amount of experience working in the hospitality trade. Alongside the already pre-planned menus, they are happy to help you create a bespoke menu for your event, and will try and create something from things you personally like, to help to provide a personal touch.

There are two function rooms which are available for hire. These rooms are partitioned allowing them to become one room to cater for more guests at your event.

The Iris room measuring 10.6m (35ft) x 5.3m (17ft) approx is the smaller of our rooms, which can seat up to 30 people for dining, with a view overlooking the course.

The Suite measures 10.6m (35ft) x 9.8m (32.5ft) approx can accommodate up 100 guests for a buffet, up to 80 guests for formal dining and up to 150 guests for an evening party.

Outside there is 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 and The Suite both offer exceptional spaces for your event. Please note, along with the room hire, guests have private use of the terrace area adjacent to the room.





## Room rates

Prices Monday - Sunday:

Iris room - £200

Suite - £300

Bank holidays will be charged at an additional cost. Any evening functions that commence before 7pm will be charged at an additional £50 per hour. 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. The rooms also have their own toilet facilities with baby change and disabled facilities also available.

### 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

Prices are correct at time of print



## Buffet menu

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

6 items £15 per person. Additional items will be charged at £3 per person.

### Select 6 items

Battered chicken breast bites with garlic mayonnaise

Chorizo & pork sausage rolls with paprika mayonnaise

Macaroni cheese bites (v)

Hoisin jackfruit bao buns (v)

Vegetable samosas with mint yoghurt (v)

Brie and red pepper quiche (v)

Honey and mustard roasted butchers sausages (gfa)

Spicy jacket potato wedges (v)

Marinated chicken skewer selection (gf)

Cream cheese stuffed peppadew peppers (gf)

Vegetable spring rolls with sweet chilli (v)

Breaded scampi with tartare sauce

Bacon and cheese bites

Mini yorkshire puddings

Vegetable gyozas (v)

Cheeseburger crostini

Crudities' with tzatziki and hummus (v)

### Tray Bakes 24 pieces - £25 each

Lemon and poppy seed

Coffee and salted caramel

Cookie dough brownie

Fruit cake

### Cake 16 slices - £25 each

Victoria sponge

Red velvet

Chocolate and butter cream

Orange and polenta (ve, gf)



### **3 Course meal**

Don't fancy a light lunch? Try one of our 3-course meal options starting from £31.95 per person. Our chefs have carefully planned two satisfying menus which we are confident features dishes that will appeal to all tastes. Each menu offers various options for those with dietary requirements, however, please make us aware of this when booking your event.

We are also happy to cater for children. if you require a children's menu please speak to your event manager to discuss.

## MENU - MAPLE

£31.95 per person

### Starters

Cream of onion soup with white truffle oil & warm ciabatta (v, gfa)

Chicken & black pudding terrine with piccalilli, thyme & sea salted toasts (gfa)

Prawn & crayfish cocktail with brown bread & butter (gfa)

### Mains

Roast chicken supreme with garlic & thyme fondant potato & creamy mushroom & white wine sauce (gf)

Griddled fillet of seabass with sauteed baby potatoes & lemon caper butter (gf)

Celeriac and spinach pithivier roasted new potatoes and vegetarian gravy

### Desserts

Dark chocolate delice with vanilla ice cream and fresh berries.

Sticky toffee cola pudding with Jack Daniel's caramel sauce

Passion fruit pavlova with Chantilly cream and strawberries (gf)

## MENU - OAK

£39.95 per person

### Starters

Wild mushroom consommé with sauteed mushrooms, truffle oil and warm bloomer bread (v, gfa)

Smoked salmon, lemon infused crème fraîche & endive (gfa)

Parma ham & mozzarella bruschetta with spiced sun blushed tomato salsa (gfa)

### Mains

Roast sirloin of beef with duck fat & thyme roasted potatoes, roasting liquor gravy & Yorkshire pudding (gfa)

Pave of Atlantic hake, sweet potato dauphinoise, prawn beurre blanc (gfa)

Mediterranean vegetable tart with butternut squash purée, thyme sea salt roasted baby potatoes and rocket

### Desserts

Salted caramel tart with blackcurrant ice cream (gfa)

Milk chocolate & baileys panna cotta with ginger shortbread

Port poached pear, raspberry soup & orange mascarpone (gf)



## AFTERNOON TEA

Afternoon tea is a lovely way to celebrate a special day with family and friends in a more informal atmosphere. Your guests can enjoy platters of freshly made sandwiches on white or granary bread, light and fluffy scones with jam and clotted cream, and a selection of mini pastries. Our Chef, Andrade, has extensive experience in producing an excellent afternoon tea feast, having previously worked at the Royal Opera House on Bow Street, London.

Gluten free and vegan options are available.

£19 per person without bubbles



## Afternoon tea

### Sandwiches - choose 4 per booking

Home roast cured ham, coarse grain mustard & salad leaves

Curried egg mayonnaise & watercress (v)

Smoked Scottish salmon, dill cream cheese & pickled cucumber (v)

Red Leicester & red onion marmalade (v)

Poached chicken breast, smoked back bacon & truffle mayonnaise

Brie, apple & spring onion (v)

Atlantic prawn marie rose & radish (v)

Coronation chicken & gem lettuce

*Gluten-Free option available for all sandwiches*

### Fruit scones with clotted cream and strawberry jam (v, gfa)

### Cakes & Sponges - choose 2 per booking

Opera gateaux

Chocolate fudge brownie (gf)

Lemon sponge filled with lemon curd (v, gfa)

Traditional victoria sponge (v, gfa)

Carrot cake (v, gfa)

Red velvet

White chocolate and raspberry

*All vegetarian friendly*

### Sweet treat options - choose 2 per booking

Choux buns filled with orange cream (v)

Baked custard tart (v)

Lemon meringue tartlet (v)

Glazed fresh fruit & crème patisserie tartlet (v)

Bakewell tart (v)

Eton mess verrine (v, gf)

Classic lemon posset (v, gf)

Dark chocolate delice (v, gf)

Milk chocolate mousse (gf)

Andrade's surprise cheesecake

*Priced at £19 per person*



## Sparkling Wine & Champagne

Prosecco, Italy £27 per bottle

Champagne, France £55 per bottle

## Wine

We have a lovely selection of wines with prices starting from £19 per bottle. Please ask your event organiser for our wine list. Should you wish to bring your own wine selection, then corkage will be charged £10 per bottle.

## Drinks by the glass

Champagne £9

Prosecco or Sparkling rose £6.50

Bucks fizz £6

## Soft drinks & hot beverages

Tea & coffee £2 per person

Sparkling water £5 per bottle

Orange juice £5 per jug

Sparkling elderflower pressé £9 per bottle

Sparkling apple juice £9 per bottle

# Events terms and conditions

## **Bookings**

Provisional bookings can be made and held for a period of 7 days without charge. In order to confirm your booking, we shall require a non-refundable deposit of the total amount of room hire together with the signed T's and C's form within the 7-day period. Should your 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. The outstanding balance must be paid in full at least 7 days prior to your event.

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 may be brought onto the premises, unless previously agreed. 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.

The client must accept full responsibility for any loss or damage to the premises. For any damages, we reserve the right to request payment to fix/replace. We 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.

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.

Client signature \_\_\_\_\_ Date \_\_\_\_\_