



# Mount Pleasant Golf Club

# Wedding

For more information and  
booking details contact us on

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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. 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 18<sup>th</sup> fairway.

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

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 ambience.

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.

At Mount Pleasant your wedding coordinator, table linen, glassware and crockery are included in the price. The use of the dancefloor, cake stand and knife are also included and the car parking is free of charge. We do not have hidden extra costs.

# Testimonials

"After having spent many a happy time at Mount Pleasant, we thought it only right that we hold our wedding reception here. From start to finish, the staff were attentive, understanding of our requirements and nothing was too much trouble. After a year of planning, our day finally arrived. Everything we had asked of them was taken care of. The room layout and the food were first class. The overall reception was stunning and enjoyed by all. We would have no hesitation in recommending Mount Pleasant to any future client. Thank you all again." Leigh & Jon

"We had our wedding reception at the golf club. We wanted an intimate venue with a relaxed atmosphere and that is what we got. Everyone was brilliant in helping us get our day ready and nothing was too much to ask. The response to queries and general communication were first class - we were really impressed with the service we received from the events team, including bar staff on the day.

Everyone really cared about ensuring our day was how we wanted it. This made the planning aspect a lot easier for us knowing that we were in safe hands! Our guests commented on how lovely the venue was and many have since returned for lunches and dinners.

We would definitely recommend the golf club to anyone looking for somewhere with an excellent friendly customer service and brilliant catering. We couldn't fault anything; all was perfect." Paul & Laura

"We both wanted to say a huge thank you as the day was perfect and we can't thank everyone enough who was involved. Everyone was fantastic, very attentive and made sure all our guest and both of us were looked after all day. The food was amazing and all our friends and family agreed.

I want to thank you personally for looking after me during the run up to the wedding, I appreciate how busy you are and you always got back to me promptly. You really were the perfect venue for us, made everyone feel very relaxed and it was the atmosphere we wanted. We will be recommending you to all family and friends for future occasions.

Kind Regards" Kristina and Tom

"We would just like to say a huge thank you for all the effort and dedication Tara and her 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.

Our guests thoroughly enjoyed themselves and all commented on how lovely the venue was, thought the food was fabulous and cooked to a very high standard.

If you are looking for a venue to host your special day then look no further Mount Pleasant is the one, you certainly, will not be disappointed, we weren't!

Thank you again for making our day truly magical, and one we will both cherish forever." Emma & Ian

# 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 18<sup>th</sup> 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	Low season (November - March)	High Season (April - October)
Iris room	£600	£700
Suite	£800	£1000

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 £50 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 11.30pm, 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

# Food and Drinks selections

## Sparkling Wine & Champagne

Cava, Spain	£20 per bottle
Prosecco, Italy	£24 per bottle
Champagne, France	£36 per bottle

## Wine

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

Should you wish to bring your own wine selection for your event, then corkage will be charged by the bottle as follows: £8 per bottle of wine, £11 per bottle of sparkling wine or prosecco, £13 per bottle of champagne

### Arrival drinks by the glass

Prosecco	£6
Bucks fizz	£5.5
Pimms	£5.5
Mulled wine	£5.5

### Soft drinks & hot beverages

Tea & coffee with mints	£2 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.

## Canapés

Choice of 3 for £5.5 per head, additional items £2 per head

Somerset brie and spiced plum chutney tart (v)

Sundried tomato, grilled polenta, baba ganoush, basil (v) (veg) (gf)

Ardennes pate, quince jelly and rocket bruschetta (gfa)

Cajun chicken kebabs with chive sour cream

Smoked salmon herb cream cheese, salmon caviar, rye bread toasts

Goats cheesecake, red onion jam, red sorrel leaves (v)

Wild mushroom and blue cheese bouchée (v)

Atlantic prawns in tartare crème fraiche bouchée

Boccaccini and Parma ham skewers (gf)

Pastrami, red cabbage purée, pickled mustard seeds, pumpernickel toasts

Quail scotch eggs with spiced brown sauce

# Wedding Breakfast menu

## To start

Twice baked soufflé of Roquefort cheese with pears, walnuts and endive (v)	£7
Chicken liver parfait finished with smoked sea salt & truffle oil, toasted brioche, tomato chutney and pea shoots (gfa)	£6.5
Smashed pea, dill & feta crostini with asparagus spears, pea jelly, crème fraîche foam and dill oil (v) (gfa)	£7
Smoked duck breast, beetroot puree, celeriac rémoulade, ginger dressing, pickled radish and micro herb salad (gf)	£9.5
Cured rainbow trout with pink grapefruit, baby rocket leaves and lemon yuzu dressing (gf)	£8

## To follow

Lemon poached chicken breast with thyme dauphinoise and chicken jus (gfa)	£14.5
Roasted sirloin of Bedfordshire beef, Yorkshire pudding with roasted maris piper potatoes and red wine jus (gfa)	£19
Supreme of Scottish salmon with lemon & herb butter crust (gfa)	£16
Rolled fillets of plaice with king prawn mousse, lobster cream and fondant potato (gfa)	£15
Woodview farm pork tenderloin, crispy coating, fresh apple sauce, herb roasted potato and cider jus (gfa)	£16
Ras el hanout roasted celeriac steak served on pomegranate, coriander and orange couscous with rosemary and almond dip (vegan) (gfa)	£12
Beetroot and red onion tarte tatin with seasonal salad (vegan)	£11
Quorn, spinach and tomato Wellington, sauté potatoes (v)	£13
Butternut, chestnut and lentil cake with croquette potatoes and roasted pepper puree (v) (veg) (gf) (gfa)	£14

## To finish

Frangelico crème brûlée with pistachio biscuit and fresh berries (veg) (gfa)	£6
Passion fruit and mango pavlova with chantilly cream (v) (gfa)	£6
Chocolate mousse gâteau with crushed amaretto, chocolate cremeux meringue with chocolate discs (v)	£6
Amalfi lemon tart with crème fraîche and raspberry textures (v)	£6
Baked New York cheesecake with white chocolate compressed apricot, apricot brandy gel and white chocolate shard (v)	£6

Note: Seasonal produce may be substituted

**All prices are based on a selection of 1 dish per course, should you require a 2-choice menu a surcharge of £3 per head is applied.**

Please make us aware of any vegetarians and dietary requirements.

(v - vegetarian) - (veg - vegan)

(gf - gluten free) - (gfa - gluten free available)

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

# Buffet menu

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

6 items - £9 - additional items will be charged at £2

## 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 (gfa)

Spiced vegetable samosa with mango chutney (v)

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

Lamb koftas with cumin and mint yoghurt

Baked falafel and red pepper hummus mini pitta (v) (veg)

Teriyaki chicken skewers

Caramelised onion quiche with farmhouse cheddar (v)

Smoked mackerel bruschetta (gfa)

Onion bhajis with mango chutney (v) (veg) (gfa)

Cherry tomato, bocconcini and pesto kebabs (v)

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

Mushroom pate with wild truffle oil on oatcakes (v)

Chicken liver pate & tomato jam on rye bread

## Mini Desserts - £2 per item

Scones with cream and jam

Vanilla cheesecakes squares

White and dark chocolate profiteroles

Dark Belgium chocolate fudge brownies

Fresh berry meringues

(v - vegetarian) - (veg - vegan)

(gf - gluten free) - (gfa - gluten free available)

# Plated menus

## **Hot package** - £16 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 (gf)  
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 (gf)  
Roast pork with apple sauce and stuffing (gfa)  
Wild mushroom & butternut Wellington (v)  
Sauté chicken in a creamy tarragon sauce  
Bedfordshire beef lasagne with garlic bread  
Teriyaki marinated beef strips & red peppers (gf)

## **Cold package** - £14 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 (gf)  
Orange marmalade glazed gammon (gf)  
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** - £6 per item

Vanilla cheesecake with berry fruit compote  
Fresh fruit pavlova with Chantilly cream (gf)  
Chocolate profiteroles with chocolate sauce  
Treacle tart with custard  
Lemon posset with raspberries  
Chocolate brownie with vanilla pod ice cream (gfa)  
Cheese board & biscuits - £7 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.

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 (gfa)

Amaretti biscuits with coffee buttercream

Selection of English tea and Fairtrade coffee

£15 per head and minimum 15 covers

All our afternoon teas are served on vintage crockery

# 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, £4 per chair inclusive of delivery, fitting and collection. Lace overlay and swaging for tables 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, 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	£350
Projector	£25
Own DJ/Band	£95
LED dance floor, various sizes available, 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.

### Florists

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

### Accommodation

The Acers B&B - Henlow	01462 813692	acershenlow.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
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 £300 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 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.

# Wedding Booking form

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

Date of wedding			
Venue and time of marriage			
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			