



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 Events Team have built up a reputation for their professional, friendly & high standard of service, with a keen eye to detail, ensuring that your special occasion runs smoothly, so you can enjoy your day to the fullest.

We cater for all occasions, so whether it be a birthday party, special anniversary celebration, festive Christmas party, a celebration of life, or just an opportunity to get the family all together, we will ensure that your event runs exactly as you wish. We understand that each event is very personal, and you will always find us empathetic when it comes to a celebration of life.

There are two function rooms which are available for hire. Our rooms are the perfect venue to host light lunches, evening dinners and parties. These rooms are partitioned allowing them to become one room and can accommodate 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. All the rooms have underfloor heating, are temperature controlled and have background music facilities. Our chef's also offer innovative menus which are suitable to all tastes and offer that little something extra. Please contact your event coordinator for further information regarding menus.



Catering

Here at Mount Pleasant we pride ourselves on being committed to provide excellent food and service. Whether it be a small lunch for two friends, an afternoon tea, business conference, a special celebration or a celebration of life. Our talented team have a vast amount of experience working in the hospitality trade, with our head chef Marc, and his excellent team who are dedicated to making your event memorable. Along side 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.



Room rates

Bank holidays are charged at Friday to Sunday rates. 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.

	Monday to Thursday		Friday to Sunday	
	Afternoon	Evening	Afternoon	Evening
Iris	£125	£175	£175	£225
Suite	£175	£250	£225	£300

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

To see our range of menus visit www.mountpleasantgolf.co.uk/functions



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

Chorizo & pork with paprika mayonnaise

Macaroni cheese bites

Vegetable samosas with mint yoghurt

Vegetable spring rolls with sweet chilli

Chickpea falafel

Pork pies with Branston pickle

Mature cheddar and caramelised onion quiche

Honey and mustard roasted butcher's sausages

Mini Scotch eggs

Spicy jacket potato wedges

Marinated chicken skewer selection

Cream cheese stuffed peppadew peppers

Breaded scampi with tartare sauce

Bocconcini and cherry tomato skewers

Tray Bakes 24 pieces - £25 each

Lemon and poppy seed

Coffee and walnut

Rocky road

Mini desserts - £2.50 per person

Mini doughnuts

Mini Victoria sponge

Cookie dough brownie bites

Canapé menu provided upon request.



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)



Sparkling Wine & Champagne

Prosecco, Italy £27 per bottle

Champagne, France £39.95 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 £7.50

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 £8 per bottle



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.

£16 per person without bubbles

£23.50 per person with bubbles

AFTERNOON TEA

Sandwiches - choose 4

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)

Chocolate options - choose 1
Dark chocolate delice (gf)
Milk chocolate mousse (gf)
Opera gateaux
Chocolate fudge brownie (gf)
All vegetarian friendly

Sweet treat options - choose 2

Choux buns filled with orange cream
Baked custard tart
Lemon meringue tartlet
Glazed fresh fruit & crème patisserie tartlet
Sticky treacle tart
Eton mess verrine (gf)
Classic lemon posset (gf)
All vegetarian friendly

Cakes & Sponges - choose 1

Lemon sponge filled with lemon curd (v, gfa)
Traditional victoria sponge (v, gfa)
Orange & almond polenta cake with mascarpone cream (v, gf)
Carrot & walnut cake (v, gfa)
Old school fruit cake (v, gfa)
Andrade's surprise cheesecake
Please ask a member of staff for information regarding allergies

CONTACT US

For more information or to enquire, please email: events@mountpleasantgolfclub or call 01462 810104.

To book an appointment to view our venue and what we have to offer, please email or call and ask for Natasha.

You can also find us on Facebook & Instagram @MountPleasantGC

Check out our website for future events and further information about our venue:
www.mountpleasantgolf.co.uk