



Events & Functions

AT MOUNT PLEASANT VIEW



  @MountPleasantView

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Mount Pleasant View, Station Road
Lower Stondon, SG16 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 chef's also offer innovative menus which are suitable to all tastes. 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 former 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 former 18th hole. 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 - £350

Suite - £500

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 12:00am. 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 £17 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 or duck spring rolls with sweet chilli

Breaded scampi with tartare sauce

Mini yorkshire puddings

Vegetable gyozas (v)

Cheeseburger crostini

Crudities' with tzatziki and hummus (v)

Tray Bakes - £25 each

Lemon and poppy seed

Coffee and salted caramel

Cookie dough brownie

White chocolate and blueberry

Cake - £31 each

Victoria sponge

Red velvet

Chocolate and butter cream

Orange, almond and polenta (ve, gf)



Three Course Meal

Our chefs have carefully planned a three course selection menu, which we are confident features dishes that will appeal to all tastes. This three course menu offers various options to make your event special. For those with any dietary requirements, please make us aware of this when booking your event. Children's menu's can be discussed with your event organiser.

We are also able to offer a two/three course set menu if this is something you would prefer for your event.

Menu

Please choose two starters from the list for your group

STARTERS

Cream of white onion soup with truffle oil
& mini multigrain loaf (v, gfa) £6

Asian spiced sweet potato soup with
chilli & mini multigrain loaf (v,ve,gfa) £6

Chicken & black pudding terrine, piccalilli & sea salted
sourdough toasts £7.50

Prawn & crayfish cocktail with wholemeal
bread & butter (gfa) £8.50

Smoked salmon with lemon infused
crème fraiche & endive (gfa) £8

Parma ham & mozzarella bruschetta with
spiced sun blushed tomato salsa (gf) £8

Pea, goats' cheese and lemon arancini,
tomato fondue, parmesan (v) £7

Garlic sauteed wild mushrooms on griddled sourdough
bread & crème fraiche (gfa, v) £7

Warm salad of broad beans, peas, beetroot, vegan feta,
honey & mustard dressing (ve) £7

Menu

Please choose two mains (meat and/or fish) and one vegetarian main for your group

MAINS

Roast sirloin of blackgate beef, with duck fat roasted potatoes, roasting liquor gravy and a yorkshire pudding (gfa) £20

Pave of Atlantic hake with dill buttered baby potatoes & prawn beurre blanc (gf) £18

Wild mushroom and baby spinach risotto, finished with truffle mascarpone (v, gf) £13

Roast chicken breast, served with garlic and thyme fondant potato and a creamy mushroom sauce (gf) £16

Griddled fillet of Seabass, with sautéed baby potatoes & lemon caper butter (gf) £17

Celeriac & spinach pithivier, roasted baby potatoes & salsa verde (v) £12

Honey & sesame roasted duck breast, celeriac puree & orange jus (gf) £18

6oz fillet steak, butternut squash mash & merlot jus (gf) £35

Roasted pumpkin, chestnut & goats cheese tart with sauteed baby potatoes & pesto (v) £13

Menu

Please choose two desserts from the list for your group

DESSERTS

Chocolate fudge brownie & madagascan
vanilla pod ice cream (v, ve) £7

Lemon posset, crushed meringue, lemon curd &
fruit gel with fresh raspberries (v) £7

Seasonal crème brule with homemade
shortbread (v) £8

Chocolate sticky toffee pudding, salted caramel sauce
& madagascan vanilla pod ice cream (v) £7

Andrade's seasonal cheesecake £7

Passion pavlova (gf) £7

Warm cherry bakewell tart, fruit gel, with
custard or ice cream (v) £8

Chocolate delice (v) £8

White chocolate and marmalade bread & butter pudding (v) £8

Warm raspberry & white chocolate sponge (v) £7

Eton mess (v gf) £7

Chefs crumble, with custard,
ice cream or cream (v, vea, gfa) £7

Sorbet (Lemon, Raspberry, Champagne) £3



Afternoon Tea Packages

Afternoon tea is a lovely way to celebrate a special day with family and friends. You can indulge in an elegant spread of freshly made sandwiches, light and fluffy scones with jam and clotted cream, and an array of delicate pastries, all handmade by our excellent pastry Chef. Tea and coffee included.

This sophisticated experience creates the perfect setting for meaningful moments and refined indulgence.

£22 per person





Sparkling Wine & Champagne

Prosecco, Italy £28 per bottle

Champagne, France £55 per bottle

Wine

We have a lovely selection of wines with prices starting from £21 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 £10

Prosecco or Sparkling rose £7.50

Bucks fizz £6.50

Soft drinks & hot beverages

Tea & coffee £2.50 per person

Sparkling water £6 per bottle

Orange juice £6 per jug

Sparkling elderflower pressé £9.50 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 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 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.

Mount Pleasant 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.

By booking this event with us, you agree to the terms and conditions set out above. If any of these are disputed, please make us aware at the time of booking.