



MOUNT PLEASANT
HOTEL

FUNCTION
MENUS
2024





Thank You

May we take this opportunity to thank you for considering Mount Pleasant for your forthcoming event.

This pack includes a superb selection of dishes created by our Executive Head Chef. We have a flexible approach, allowing you to create your own three, four or five course menu. In addition, you will find our buffet selection, drinks options and packages and all those little extras you will need to know about.

Our Managers are a team of highly trained professionals who will be happy to guide you through the planning of your catering requirements. With many years' experience organising lunches, dinners and parties, we will ensure your event is the very best.

The menus we offer vary based on the size of your party, so we have detailed how this works below.

Smaller Parties

For smaller parties we would recommend that you choose from;

A Set Menu where you select one option for each course that is the same for all your guests. This is chosen from our full selection menu detailed on the following pages.

Our Table D'Hote Menu where you have a choice of 3 options for each course. We require a full pre-order from all your guests one month prior to the date of your event.

This is not selected from the full menu options, but instead chosen from the Table D'Hote menu that follows them.

Our Traditional Afternoon Tea served on cake stands.

Larger Parties

For larger parties we would recommend that you choose from;

A Set Menu where you select one option for each course that is the same for all your guests. This is chosen from our full selection menu detailed on the following pages.

A Choice Menu where you can select two choices per course at a supplement of £5.00 per person. We require a full pre-order from all your guests one month prior to the date of your event. Your dishes are still selected from the full menu selection on the following pages.

A buffet menu from the extensive selection towards the end of this package. 100% of your guests must be catered for when selecting a buffet. Please note that some buffets do have a minimum number.

In all cases, alternatives can be selected for special dietary requirements. The events team are also happy to discuss bespoke menus and packages if there was something very specific you had in mind, so please do not hesitate to contact them about this.



Drinks Packages

We are able to offer a selection of readymade drinks packages including a drink on arrival, wine with the meal and a toast. Alternatively, you can select your own choices for each option. All drinks package prices are per adult.

Bronze

Glass of Bucks Fizz on Arrival or Bottle of Beer
Glass of Castillo de Piedra or Tempranillo with your Meal
Glass of Sparkling Wine to Toast
Bottle of Harrogate Sparkling & Still Water per Table

£19.95

Silver

Glass of Pimm's No.1 Cup & Lemonade on Arrival or Bottle of Beer
2 Glasses of Pinot Grigio or Merlot with your Meal
Glass of Sparkling Prosecco Extra Dry to Toast
Bottle of Harrogate Sparkling & Still Water per Table

£24.95

Gold

A Selection of Hot & Cold Canapes on Arrival (4 per person)
Your Choice of one Cocktail or Bottled Beer per guest on Arrival:
Cosmopolitan or Strawberry Martini
2 Glasses of Shiraz-Cabernet or Sauvignon Blanc-Semillon with your Meal
Glass of Rose Prosecco to Toast
Bottle of Harrogate Sparkling & Still Water per Table

£29.95

Platinum

A Selection of Hot & Cold Canapes on Arrival (5 per person)
Your Choice of one Cocktail or Bottled Beer per guest on Arrival:
Cosmopolitan or Strawberry Martini
Free Flow Sauvignon Blanc Malbec with your Meal
Glass of House Champagne to Toast
Bottle of Harrogate Sparkling & Still Water per Table

£34.95



Canapes

Why not offer your guests something to nibble whilst they are mingling on arrival?
We have a delectable selection of canapés for you to choose from.

Choice of 4 £8.95 per person Choice of 6 £11.50 per person

Duck Spring Rolls, Hoisin Sauce & Coriander Cress
Mini Peppered Steak Pies
Oak Smoked Salmon with Saffron Mayonnaise Ciabatta
Mini Yorkshire Pudding with Beef & Horseradish Crème Fraiche
Sundried Tomato Crostini (VE)
Sweet Potato Falafel with Chilli Jam (VE)
Cheeseburger Crostini with Tomato Relish
Mini Fish and Chip Cones
Mature Cheddar Tart & Balsamic Pickled Onion (V)
Spinach & Ricotta Arancini (V)
Lamb Kofta with Harissa Yoghurt & Coriander Cress

Arrival Drinks

If you would prefer a little more bespoke than our drinks packages, then you can create your own by selecting your choice of drinks for your event.

Bucks Fizz - £5.50 per glass	Bottled Beers & Ciders - from £4.95 per bottle
Pimm's No.1 & Lemonade - £6.95 per glass	Cocktails - from £7.95 per glass
Prosecco - £7.25 per glass	Non-Alcoholic Fruit Punch - £3.25 per glass
Prosecco Cocktail -	Elderflower Presse - £2.75 per glass
Kir Royal or Bellini - £9.50 per glass	Fresh Orange Juice - £2.50 per glass
Mini Bottle of Prosecco - £7.50 per bottle	Fruit Shoot - £2.50 per bottle
House Champagne - £10.75 per glass	

Wine List

Our extensive wine list is made up of a collection of over 60 wines from around the world and is updated twice a year. So if you would like something more specific for your party please feel free to discuss this with our events team who will be able to supply a copy of our current full wine list.



Private Dining Menus

When selecting from our full menu selection, all guests, excluding dietary requirements, need to have the same menu option.

Starters

Chicken Liver & Brandy Parfait Pickled Radish Salad, Beetroot Relish & Warm Brioche	£8.75
Beetroot Cured Salmon Herb Crème Fraiche, Crispy Capers & Granary Bread	£9.95
Twice Baked Vintage Cheddar Soufflé (V) Chive Cream Sauce	£9.95
Classic Prawn Cocktail Marie Rose Sauce & Granary Bread	£9.25
Panko Crusted Goats Cheese (V) Dressed Rocket Salad with Apple, Date & Tamarind Chutney	£9.75
Pan Fried Wild Mushrooms (VE) Sourdough Toast, Roast Garlic, Vegan Parmesan & Thyme	£8.95
Smoked Haddock Fishcake Creamed Leeks, Peas & Pancetta	£9.45
Slow Cooked Duck & Chicken Terrine Red Onion Marmalade, Honey Balsamic Vinaigrette & Warm Ciabatta	£9.95
Sweet Seasonal Melon (VE) Raspberry Compote & Elderflower Syrup	£7.95
Classic Homemade Yorkshire Pudding (V) Red Wine, Thyme & Onion Gravy	£7.95

Soup

Soups can be selected as a starter option or as an extra course.

Plum Tomato & Red Pepper with Basil Pesto
Cream of Wild Mushroom with Truffle Oil
Pea & Ham with Mint Crème Fraiche
Leek & Potato with Chive Sour Cream

All £6.50

Sorbet Course

A sorbet course allows your guests to cleanse the palate before their next course.

Please pick one of the following selection for all guests.

Lemon
Raspberry
Mango

All £4.50



Main Courses

If not otherwise specified our main courses are accompanied with
Thyme Braised Carrots, Potato Gratin & Fine Beans

Supreme of Free-Range Chicken Roast Red Pepper, Tomato & Smoked Paprika Sauce	£24.95
Fillet of Salmon Prawn, Lemon & Pesto Cream Sauce	£23.95
Pan Fried Fillet of Seabass Fennel & Chorizo Cream Sauce	£24.95
Yorkshire Pork Belly Apple Compote	£25.95
Hand Carved Roast Yorkshire Beef Served with Yorkshire Pudding, Roast Potatoes & a Roast Gravy	£27.95
Roast Loin of Yorkshire Pork With Roasted Potatoes, Sage & Onion Stuffing & Sage Gravy	£22.95
Slow Cooked Shoulder of Lamb Lemon & Marjoram Rub & Red Wine Sauce	£24.95
Roast Turkey & Bacon Roulade Sage Stuffing, Cranberry & Redcurrant Sauce	£23.95
Spiced Crust Duck Leg Blackberry & Port Sauce	£24.95

Vegetarian Dishes

Cauliflower Roulade (VE/GF) Chickpea & Red Pepper Chutney	£21.95
Chestnut Mushroom Strudel Creamed Leeks & Parsley Sauce	£21.95
Red Pepper, Courgette & Aubergine Pave (VE/GF) Tomato & Smoked Paprika Sauce	£21.95

The number of vegetarian guests must be advised at the time of confirming final numbers.

Should any of your guests have any other special dietary requirements, these should also be advised at this time so adjustments can be made to the menu where necessary.



To Finish

Mount Pleasant Eton Mess Crushed Meringue, Fruit Compote, Vanilla Cream, Ruby Chocolate Copeaux	£9.50
Sticky Toffee Pudding Muscovado Caramel Sauce & Vanilla Bean Ice Cream	£9.50
Lemon Meringue Tart Raspberry Sauce & Freeze Dried Raspberries	£9.50
Baked Vanilla Cheesecake Black Cherries & Dark Chocolate Sauce	£9.50
Dark Chocolate Delice Hazelnut Praline & Honeycomb Ice Cream	£9.50
Warm Chocolate Brownie Clotted Cream Ice Cream & Warm Chocolate Sauce	£9.50
Buttermilk Panna Cotta Raspberries & Caramel Popcorn	£9.50
Steamed Lemon Pudding Lemon Curd Sauce & Black Cherry Compote	£9.50
Chocolate Truffle Brownie Torte (VE/GF) Vegan Vanilla Ice Cream	£9.50

Cheese & Biscuits

A delicious cheese course is the perfect way to end your meal, and if you think adding a full extra course might be too much for your guests you can always choose a table platter instead.

A Selection of 3 Local Yorkshire Cheeses

All Served with Biscuits, Fruit Chutney, Fruit Cake, Celery & Grapes

Individual Plate (Per Person) £10.95

Sharing Platter (Per Table of 10) £100.00

Coffee

And to finish it completely serve your guests a fresh cup of coffee (or tea!)

Fresh Ground Coffee & Mints £3.50

Fresh Ground Coffee & Handmade Petit Fours £3.95



Table D'Hote Menu One

Our Table D'Hote Menu is available between January & November.
In December we have a seasonal menu. A full pre-order will be required 14 days before your event.

To Begin

Plum Tomato & Basil Soup
With Parmesan Straws

Classic Prawn Cocktail
With Baby Gem Lettuce, Marie Rose Sauce & Granary
Bread

Ham Hock Terrine
With Balsamic Red Onion Chutney & Sourdough Toast

Main Courses

All main courses are served with Potato Gratin, Thyme Braised
Carrots & Fine Green Beans unless stated otherwise.

Roast Loin of Yorkshire Pork
With Sage & Onion Stuffing & Sage Gravy

Pan Fried Fillet of Seabass
Fennel & Chorizo Cream Sauce

Red Pepper, Courgette & Aubergine Pave
With Garlic Roasted Sweet Potatoes, Plum Tomato & Smoked
Paprika Sauce

Supreme of Free Range Chicken
With Tomato, Garlic & Oregano Sauce

To Finish

Baked Vanilla Cheesecake
With Black Cherries & Dark Chocolate Sauce

Sticky Toffee Pudding
With Muscovado Caramel Sauce & Vanilla Bean Ice Cream

Lemon Meringue Tart
With Raspberry Sauce & Freeze-Dried Raspberries

Cheese & Biscuits (£2.95 supplement)

Tea/Coffee & Mints

£38.95 per person



Table D'Hote Menu Two

Our Table D'Hote Menu is available between January & November.
In December we have a seasonal menu. A full pre-order will be required 14 days before your event.

To Begin

Plum Tomato & Basil Soup
With Parmesan Straws

Twice Baked Vintage Cheddar Soufflé
With Chive Cream Sauce

Scottish Smoked Salmon
With Herb Creme Fraiche, Capers & Granary Bread

Main Courses

All main courses are served with Potato Gratin, Thyme Braised Carrots & Fine Green Beans unless stated otherwise.

Roast Yorkshire Beef
With Yorkshire Pudding, Roast Potatoes & Gravy

Baked Fillet of Salmon
With Pesto & Lemon Cream Sauce

Red Pepper, Courgette & Aubergine Pave
With Garlic Roasted Sweet Potatoes, Plum Tomato & Smoked Paprika Sauce

Supreme of Free Range Chicken
With Tomato, Garlic & Oregano Sauce

Slow Cooked Shoulder of Lamb
With Mint Jus

To Finish

Mount Pleasant Eton Mess
Crushed Meringue, Fruit Compote, Vanilla Cream, Ruby Chocolate Copeaux

Sticky Toffee Pudding
With Muscovado Caramel Sauce & Vanilla Bean Ice Cream

Warm Chocolate Brownie
With Clotted Cream Ice Cream & Chocolate Sauce

Cheese & Biscuits

Tea/Coffee & Mints

£47.95 per person



Children's Menu

Children can form a very special part of your celebrations, so we have created a menu especially for them.
Please select the same item per course for all children under the age of 12 from our Children's Menu below.

Children 12+ and younger children with a bigger appetite can have a child's portion of the adult meal. This will be charged at 2/3 of the adult's menu price.

Starter

Melon Served with Seasonal Fruit
Homemade Soup
Cheesy Garlic Bread

Main Course

Breaded Chicken Goujons
Cumberland Sausages
Tomato & Mozzarella Pizza
Homemade Fish Fingers
Penne Pasta with Tomato Sauce
All Served with Garden Peas, Chips & Tomato sauce

Dessert

Selection of Ice Cream
Fresh Fruit
Mini Chocolate Brownie

£16.95 per child



Private Sunday Lunches 2024

Our Private Sunday Lunch Menu is available between January & November.
In December we have a seasonal menu. A full pre-order will be required 14 days before your event.

To Begin

Plum Tomato & Basil Soup
With Parmesan Straws

Classic Prawn Cocktail
With Baby Gem Lettuce, Marie Rose Sauce & Granary Bread

Ham Hock Terrine
With Balsamic Red Onion Chutney & Sourdough Toast

Yorkshire Pudding
With Red Wine, Thyme & Onion Gravy

Main Courses

All main courses are served with Potato Gratin, Thyme Braised Carrots & Fine Green Beans unless stated otherwise.

Roast Sirloin of Yorkshire Beef
With Yorkshire Pudding, Roast Potatoes & Pan Gravy

Pan Fried Fillet of Seabass
Fennel & Chorizo Cream Sauce

Red Pepper, Courgette & Aubergine Pave
With Garlic Roasted Sweet Potatoes, Plum Tomato & Smoked Paprika Sauce

Supreme of Free Range Chicken
With Tomato, Garlic & Oregano Sauce

To Finish

Sticky Toffee Pudding
With Muscovado Caramel Sauce & Vanilla Bean Ice Cream

Dark Chocolate Brownie
With Clotted Cream Ice Cream & Warm Chocolate Sauce

Lemon Meringue Tart
With Raspberry Sauce & Freeze-Dried Raspberries

Cheese & Biscuits (£2.95 supplement)

£31.95 per Adult & £16.95 per Child



Buffet Menus

If you would prefer a less formal occasion rather than a sit-down meal, we have a range of buffet menu options for you to choose from, so simply select the style that suits you. All buffet menus are priced per person and we ask that you cater for 100% of the guests attending your function.

The Mount Pleasant Finger Buffet (Minimum numbers 20)

We have put together our most popular buffet items that includes something for everyone!

Assortment of Sandwiches & Tortilla Wraps with a Selection of Fillings

Mozzarella & Tomato Sourdough Pizza (v)

Filo Prawns with Lemon & Herb Mayonnaise

Southern Fried Chicken Goujons with BBQ Sauce

Spiced Potato Wedges with Sour Cream & Salsa (v)

Beef Burger Sliders

A Selection of Quiche (v)

Vegetable Spring Rolls & Thai Chilli Sauce (v)

£19.95

Create Your Own Buffet (Minimum numbers 20)

Assortment of Sandwiches & Tortilla Wraps with a Selection of Fillings

Hot Buffet Items

Mozzarella & Tomato Sourdough Pizza (v), Mini Indian Selection with Mint Raita (v)

Filo Prawns with Lemon & Herb Mayonnaise, Scampi & Chip Cones

Southern Fried Chicken Goujons with BBQ Sauce,

Spiced Potato Wedges with Sour Cream & Salsa (v), Beef Burger Sliders,

Vegetable Spring Rolls & Thai Chilli Sauce (v), Mini Cheeseburger Crostini

Mini Yorkshire Pudding with Beef & Horseradish Crème Fraiche,

Mini Peppered Steak Pies,

A Selection of Miniature Quiche (v)

Cold Buffet Items

Sausage Rolls, Cheese & Onion Rolls, Mixed Dressed Salad

Pork Pie, Crudities & Dips, Nachos with Salsa Dip, Falafels (VE)

Miniature Cakes

Selection of Miniature Cakes or Homemade Scones with Preserves

Sandwiches plus 6 Items £19.95 | 8 Items £22.95 |

10 Items £24.95



Yorkshire Pie Buffet (Minimum numbers 20)

Select your favourite filling from the following options.
Functions for over 50 guests can select two options.

Chicken & Wild Mushroom Pie
Steak & Ale Pie
Meat & Potato Pie
Butternut Squash, Mixed Bean & Cheese Pie

Vegan & Gluten Free Pies can also be pre-ordered

Served with
Buttery Mash Potato
Mushy Peas
Gravy
Mint Sauce

£19.95

Pizza & Pasta Buffet (Minimum Numbers 40)

Freshly prepared thin crust Italian Pizzas topped with

Buffalo Mozzarella, Tomato & Basil
Chicken & Roast Red Pepper
Prosciutto Ham & Rocket
Chorizo & Nduja Sausage
(Other toppings available)

Served with:

Garlic Bread
Lightly Spiced Potato Wedges
Tomato & Basil Pasta Salad
Mixed Leaf Salad
Coleslaw
Garlic Mayonnaise
Chilli Oil

£21.95



Full Yorkshire Hog Roast (Minimum numbers 100)

Our fantastic Whole Yorkshire Hog Roast carved in front of your guests.

Tender Whole Roast Pig
Crisp Crackling
Apple Sauce
Dripping Roast Potatoes
Mixed Leaf Salad
Tomato & Mozzarella Salad
Coleslaw
Floured Bap

£23.50

If you choose the Hog Roast for your function, please advise at the time of booking to confirm availability.

(For smaller parties we can offer Pulled Pork or Hand Carved Pork Loin)

Indoor Barbeque One Buffet (Minimum numbers 50)

5oz Beef Burgers
Pork Sausages & Sweet Fried Onions
Spiced Lamb Kofta
Tandoori Salmon Skewers & Mint Raita
Tossed Salad Leaves
Baked Jacket Potatoes
Soft Brioche Buns
Coleslaw
Traditional Accompaniments & Sauces

£23.50

Indoor Barbeque Two Buffet (Minimum numbers 50)

4oz Sirloin Steaks
Pork Sausages & Sweet Fried Onions
Spiced Lamb Kofta
Pulled BBQ Pork
Tandoori Salmon Skewers & Mint Raita
Tossed Salad Leaves & Tomato & Red Onion Salad
Baked Jacket Potatoes
Soft Brioche Buns
Coleslaw
Traditional Accompaniments & Sauces

£29.95

Vegetarian alternatives available to pre order;
Halloumi, Pepper & Courgette Kebab, Quorn Sausage, Plant Based Burger



Hot Dishes Buffet (Minimum numbers 20)

Our Hot Buffet includes two dishes from the following options;
Fisherman's Pie, Beef Bourguignon, Lamb Hot Pot,
Beef or Vegetable Chilli with Nachos & Rice,
Beef or Vegetable Lasagne with Garlic Bread,
Chicken Tikka Masala with Rice & Naan

Served with
Bread Rolls & Butter, Fresh Market Vegetables or Salads & Baked Jacket Potatoes.

£21.95

Additional Buffet Items

Additional items may be added to your chosen buffet at an additional cost per head. These prices are only available when being added to one of our existing buffet options.

Potato Wedges	£2.95
Jacket Potatoes & Butter	£2.95
Salad Selection (Each)	£2.95
Mixed Leaf, Pasta, Coleslaw & Potato Salad	
Crisps & Nuts	£2.95
Italian Black & Green Olives	£3.95
Crudities & Dips	£2.95
Garlic Bread Slices	£2.95

These additional items are not available for interchanging with our current buffet menus.

Buffet Desserts

If you are looking to add a touch of something sweet, you can add desserts to any of the above buffets. Choose one or two of the following options.

Vanilla Cheesecake
Apple Pie (can be served warm)
Chocolate Fudge Cake
Lemon Meringue Pie

All above options served with Fresh Dairy Cream

£6.50



Room Hire Charges

Depending on the size of your function and your preference of function suite a room hire charge will be applied to your booking.

Included in the charge will be the following;

Event planning and event host on the day of your function.

Use of our cake stand and knife.

White linen tablecloths and linen napkins.

Hotel name cards and table plan (if required)

Table number stands (if required)

Full use of our landscaped gardens for photographs.

Function Room	Lunch 11 – 5pm	Evening 6pm – Finish	Evening Including DJ & Disco
Henrys	£100	£100	N/A
Alice Maud Includes Private Bar Facility	£125	£150	N/A
Thomas Stocks	£125	N/A	N/A
Alice Maud & Thomas Stocks Combined	£175	£250	£450
Orangery Includes Private Bar Facility	£175	£250	£450
William James Includes Private Bar Facility	£300	£350	£550
Captains Lounge Includes Private Bar Facility	£175	£250	N/A*

Captains Lounge Evening Functions

*Due to the location of the Captains Lounge we can only hold functions with discos if the bedrooms above are reserved as part of the booking.

We have put together a package for £1400.00 that includes:

- Evening Room Hire of the Captain's Lounge
 - DJ & Disco
- 8 Standard Bedrooms with Breakfast



Accommodation

The Mount Pleasant Hotel offers a variety of bedrooms including our unique Signature Spa Suites, Spa Suites, Junior Suites and Family Rooms. All our bedrooms are en-suite and designed to very high standard throughout. At the time of booking, please advise if you would like an allocation of bedrooms holding. Once your booking fee is paid to the Hotel, your guests can begin to reserve bedrooms.

All guests must call the hotel directly and quote the date of the function and your surnames to take a room from your allocation.

All guests are required to make their own reservations with the hotel either by phone, e-mail or in person. Every reservation must be secured with a credit/debit card at the time of booking, and we will also need full contact details for each guest. This will allow us to send confirmations and ensure a quicker check-in, which means your guests won't miss any part of your special day.

We have two options for your guests when reserving rooms, both are discounted from our standard flexible rate. On booking guests can select our non refundable pre-payable rate or our pay on arrival rate. Our pay on arrival rate must be cancelled by 12noon the day before arrival to avoid charges.

Standard Rooms - Pre Paid £109.00 / Pay on Arrival £120.00
Executive Rooms - Pre Paid £129.00 / Pay on Arrival £140.00
Junior Suites/Executive Family Rooms - Pre Paid £149.00 / Pay on Arrival £160.00
(Prices based on 2 guests sharing)

All Pre-Paid rates are non refundable.

Family rooms are available on request at the time of booking.
2 Children up to the age of 12 can stay for free in these rooms with every 2 full paying adults. Children 13-17 will be charged at £10 supplement extra.

Check In & Check Out

All rooms will be ready for guests to check in at 3.00pm on the day of arrival. Up to 5 rooms can be express serviced for a 1pm check in if booked in advance. This service carries a supplement of £25.00 per room. All rooms must be vacated by 10.30am on the day of departure. A limited number of rooms can be pre-booked for a late check out at 1.00pm. This service carries a supplement of £25.00 per room.

Disabled Rooms

We have two standard rooms which have been modified to assist disabled guests. In addition, all of our Executive and Junior Suite rooms have spacious bedrooms and bathrooms many of which are situated on the ground floor. A wheelchair is available at reception if required.



Additional Extras

Our team can assist you with booking additional extras that can be added to your final invoice. As we use outside suppliers, please give us as much notice as possible to make the arrangements for you.

White chair covers with a coloured sash - £4.00 per chair

Chiavari chairs without a sash - £4.00 per chair

Chiavari chairs with a coloured sash - £5.00 per chair

Matching table runner - £6.00 per table

Gold or silver candelabra with candles - £50.00 each

Glass candelabra - £50.00 each

Backdrops from - £150.00

Cluster of 3 balloons - £9.50 per cluster

Large foil numbers & letters - £10.00 each
(other balloons available)

Photobooth - £375.00

With unlimited photos

DJ & Disco - £295.00 (4&1/2 hours)

Karaoke - £75.00 supplement

Booking Information

To make a function booking please contact our events team by calling us on 01302 868696 or by emailing conference@mountpleasant.co.uk.

We can hold a date provisionally for up to 14 days, after this a non refundable deposit is required to secure your booking.

The deposit amount will be the room hire charge and this will vary depending on the size of your function.

At the time of booking we will require your approximate timings for your event.

Please advise of your menu choice as soon as you have decided.

If you are offering your guests a choice menu please advise us the options in advance, we will happily design you a menu without prices to share with your guests and a pre order template.

A minimum of two weeks before your event, we will require final details.

This includes confirmed timings, your seating plan and full pre-order (If required).

After we have received your final details we will send you an updated function schedule for you to approve.

At this point final payment is required for all pre-booked items.

