

The Lambert Hotel



The Lambert Hotel All Inclusive Wedding Reception - £3000

Includes

- Wedding Breakfast Room Hire
- Table setup with white linen
- Drinks on Arrival (Bucks Fizz or OJ)
- 3 course Wedding Breakfast (Set Menu)
- Glass of House Wine with Wedding Breakfast
- Tea / Coffee & Chocolate to finish
- Glass of Sparkling Wine for Toast
- Cake Knife and Stand
- Evening Reception Room Hire
- Evening Finger Buffet (6 Items)
- Dance Floor
- Wedding Night Accommodation for Wedding Couple
- Dedicated Events Manager for the day
- Complimentary Wedding Breakfast Menu tasting for two.

Package based on 50 Day Guests and 75 Evening Guests

Additional Day Guests: £45.00 Per Person

Additional Evening Guests: £12.95 Per Person

Should you wish to build your own wedding package, we have the detailed separate pricing options available.



Room Hire Rates for Weddings and Receptions

(These Prices Do Not Include any Food Or Beverage)

Option 1 : Registration Ceremony only - £350.00

Option3 : Ceremony + Wedding Breakfast + Evening Reception - £599.00

Option 4 : Registration Ceremony + Evening Reception - £499.00

Option 5 : Wedding Breakfast + Evening Reception - £499.00

Option 6 : Evening Reception only - £275.00

Room Capacity (Oxford Suite) Sit down: 100 people, Buffet: 130 people

We will be happy to arrange a disco and DJ for you. The current price is £350.00 inc. VAT, from 7pm starting time through until Midnight.

To ensure your guests enjoy your special day we will arrange preferential rates for overnight accommodation. Please check with the Events Manager.

Useful Numbers

Oxford Register Office
Tidmarsh Lane, Oxford
OX1 1NS. United Kingdom

Tel: 0845 129 5900
Fax: 01865 722017



Reception Drinks

(Minimum no. applies)

Per Glass

House Champagne	£5.95
Sparkling Wine	£4.95
Bucks Fizz	£4.45

By Jug

Pimms & Lemonade	£12.50
Orange / Apple Juice	£5.95
Pineapple / Grapefruit	£5.95

Corkage per bottle

Wine	£8.00
Sparkling wine / Champagne	£12.00

Please look at our wine menu for other options available



Drinks Packages

Package A ~ £11.95 per person

A glass of Pimms No.1 on arrival

One glass of House Wine with Wedding Breakfast

A glass of Sparkling Wine for the Toast

Package B ~ £14.00 per person

Choose one of the following for your arrival drink:

Glass of Bucks Fizz, House Wine or Sherry on arrival

Two glasses of House Wine served with Wedding Breakfast

A glass of Sparkling Wine for the Toast

Package C ~ £18.45 per person

A glass of Champagne on arrival

1/2 bottle House Wine served with Wedding Breakfast

A glass of Champagne for the Toast

Children's Drinks Package ~ £5.95 per child

Choice of soft drinks on arrival and throughout the meal

Jugs of Iced Water are provided on all tables

Mineral Water – Sparkling or Still £3.20

Jugs of Orange Juice £5.95



Canapé Menu

£1.50 per Canapé

Warm honey mustard cocktail sausages

Chicken and spring onion tartlets

Spring rolls

Handmade sausage roll

Caesar salad

Salmon and chive beignet

Welsh rarebit

Gruyere Cheese Sticks

Chicken Liver Pate on Toasted Brioche

Braised Ham Ballantine

Smoked Salmon with Chive Cream Cheese and Blinis

Goats Cheese Sphere with Toasted Sesame Seeds

Black Pudding and Tarragon Beignet

Crab, Fennel and Cucumber on Toasted Rye Bread

*Chef is happy to discuss any amendments or special dietary requirements.
(Prices may be amended dependent on changes).*



Wedding Breakfast Menu for all inclusive package

Available at £26.95 per person if not in package

Please choose a Starter, one Main Course and a Dessert item to make up the menu for your party

Starters

Roasted tomato soup with basil crème Fraiche

Creamed woodland mushrooms, toasted bloomer, aged balsamic

Chicken liver pate, spiced fruit chutney, dressed leaves

Mains

Supreme of chicken, pave potato, wilted greens, roasted vegetables, poultry jus

Seared salmon, crushed new potatoes, fine beans, spinach, white wine cream

Woodland mushroom and leek pithivier, roasted cauliflower, grain mustard cream

Dessert

Sticky toffee pudding, hot toffee sauce, vanilla ice cream

Dark chocolate tart, raspberry sorbet

Lemon cheesecake, strawberry sorbet

&

Freshly brewed Coffee and Chocolate Mints

If you have any special requests or dietary requirements we would be happy to assist

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(Prices may be amended dependent on changes).*



Menu Selector

To build your own menu package, please select one starter, one main course and one dessert for all your guests

Starters

Celeriac and apple soup with crusty truffle croutons	£4.50
Tomato and Basil Soup, Crème Fraiche	£4.50
Cream of Leek and Potato Soup	£4.50
Woodland mushroom and filo pastry with roquette salad, Caesar dressing	£6.00
Confit chicken and herb terrine, crisp prosciutto, red onion marmalade, melba toast	£6.00
Smooth chicken liver pate, spiced fruit chutney, toasted brioche	£5.50
Cheddar and herb potato croquettes, tomato relish, dressed seasonal leaves	£5.00
Oak smoked salmon, cucumber, capers and lemon mayonnaise	£7.00
Pressed ham terrine, toasted granary bread, piccalilli	£5.50
Creamed woodland mushroom and tarragon on toasted brioche, Seasonal leaves, aged balsamic syrup	£5.50

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Menu Selector

Mains

Meats

Cornfed chicken breast, dauphinoise potato, seasonal greens with mushroom sauce	£15.00
Braised shoulder of lamb, creamed potato, roasted vegetables with rosemary gravy	£16.50
Slow roast pork shoulder, champ potato, cider jus	£16.00
Supreme of cornfed chicken, bubble and squeak and shallot sauce	£15.00
Honey infused duck breast, fondant potato, caramelised apple with spiced jus	£17.50
Rump of beef(pink), pave potato, buttered carrot and greens, Celeriac with red wine jus	£17.00

Fish

Fillet of bream, saffron potatoes, green beans, baby spinach, fish cream and lemon oil	£17.25
Seared salmon, pea and mint risotto, seasonal vegetables, sauce vierge	£15.50
Baked Fillet of Cod, New Potatoes, Leeks, Cherry Tomatoes Celery Veloute	£17.00

Vegetarian

Butternut squash and thyme tortellini, wild mushroom veloute roquette leaf, twineham grange shavings	£15.00
Cherry tomato tart, green beans, red chard and goats cheese balsamic reduction	£15.00
Woodland mushroom and leek pithivier, roasted cauliflower Grain mustard cream	£15.00

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Menu Selector

Desserts

Vanilla and Apricot creme brûlée, shortbread biscuit	£6.00
Trio of chocolate	£7.50
Caramelised lemon tart, poached berries, sweet mascarpone cream	£6.00
Milk chocolate parfait with praline and orange sorbet	£6.50
Passion fruit and mint cheesecake, mango sorbet	£6.25
Dark chocolate brownie, hazelnuts, vanilla ice cream	£6.00
Warm fruit bread and butter pudding, clotted cream, poached apricots	£5.75
Rich chocolate torte with raspberry sorbet, mint tuile	£6.50
Fresh Lemon Cheesecake, Strawberry Sorbet, Spiced Strawberry	£5.75
Warm Pear and Almond Tart, Honeycomb Ice Cream	£6.50
Chefs selection of European cheese and biscuits with fruit chutney and walnut bread	£7.50

(Please note that in addition to the above menu our chef will be delighted to accommodate your menu request. Prices may vary as per the menu selection.)

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(Prices may be amended dependent on changes).*



Menu Selector

Children's Menu

£15.00 per child

Starters

Cream of Tomato Soup
Melon with Mixed Berries
Prawn Cocktail

Main Course

Tagliatelle Pasta with Cheese and Herb Sauce
Pork Sausages, Creamed Potato, Greens and Carrots, Onion Gravy
Breast of Chicken, New Potatoes, Broccoli, Gravy
Hand Made Burger, Skinny Chips and Salad
Fish Goujons, Garden Pea Puree, Chunky Chips, Tartar Sauce

Desserts

Sticky Toffee Pudding, Vanilla Ice Cream
Dark Chocolate Brownie, Raspberry Sorbet
Fresh Fruit Salad and Ice Cream
Selection of Ice Cream, Berry Coulis

Our above menu is available for children aged 12 and under

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Hot sit down buffet

*Choose 2 hot main course items
£19.50 per person*

Main Course

Roast topside of beef with horseradish
Honey glazed gammon with grain mustard
Supreme of chicken with creamed mushroom sauce
Pork and leek sausages, onion gravy
Cutlet of pork with apple sauce
Seared salmon with dill cream
Grilled bream, tomato and parsley dressing

Accompaniments

Mediterranean vegetable medley
Warm honey and mustard new potatoes
Tomato, shallot and basil salad
Cucumber, crème Fraiche and poppy seed salad
Cos lettuce and garlic croutons with Caesar dressing
Mixed leaves
Breads

Desserts

£3.50 per person for a choice of 2 of the below desserts

Rich chocolate torte, fresh cream
Caramelised lemon tart
Apple and cinnamon crumble, custard
Fresh fruit salad
Plum and almond tart
Strawberry cheesecake
Vanilla Crème Brulee

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Finger Buffet Menu Selector

(For a minimum of 30 guests)

Create your own menu from these suggestions

6 items (included in all inclusive package)	£12.95 per person
7 items	£13.95 per person
8 items	£14.95 per person

Assorted sandwiches
Sausage rolls
Cocktail sausages
Vegetable samosas
Plaice goujons
Spiced potato wedges
Cherry tomato and mozzarella skewers
Creamed mushroom and balsamic tarts
Lemon scented chicken

Quiche Lorraine
Cheese and tomato quiche
Vegetable spring rolls
Cajun chicken wings
Fish cakes
Breaded blanch bait
Salmon and courgette skewers
Breaded scampi
Red onion and feta pastry

Add dessert for £3.00

Profiteroles with chocolate sauce
Glazed lemon tart with berry compote
Fresh fruit salad

Chocolate brownie
Banoffee cheesecake
Rich chocolate tart

Also available: ask for prices

Pulled pork
Floured baps
Tomato salad
Chunky chips

Roast potatoes
Coleslaw
Bacon rolls

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Barbeque Menu

£19.50 per person

Tomato and Red Onion Salad
New Potato and Spring Onion
Mixed Leaf Salad
Coleslaw Salad

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Handmade Burgers and Onions
Local Pork Sausage
Cajun Chicken Burgers
Vegetarian Burgers
King Tiger Prawns and Salmon Kebabs

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Dark Chocolate Tart
Fresh Fruit Salad, Double Cream

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Terms and Conditions

How to book:

Having discussed your requirements and date, we will be pleased to hold a provisional booking for you. Within 14 days of placing the provisional booking we will require a non-refundable deposit of £500 and a signed copy of the terms and conditions which is enclosed.

We will reply, confirming details of your booking and acknowledge receipt of the deposit paid. Should we not receive a deposit within 14 days we will be obliged to release the provisional booking.

Within a maximum of six months before the function date, prices will be confirmed to you and menus agreed. At this time, a further payment of 50% of the outstanding balance will be required. For bookings made within 6 months of the function date, 50% of the overall estimated total will be required to confirm the booking.

One month before:

The outstanding balance is to be paid in full and final details should be confirmed

Cancellation:

If unfortunately you have to cancel your function, the hotel retains the amount shown below in lieu of cancellation.

Deposits are non-refundable

Over 90 days notice given	– 10% of the estimated total will apply
90 - 61 days notice given	– 25% of the estimated total will apply
60 - 30 days notice given	– 50% of the estimated total will apply
29 - 0 days notice given	– 100% of the estimated total will apply

The estimated total is calculated using the estimated numbers from your confirmation. And the minimum numbers and spends per person, as agreed when booking.

Security:

The responsibility of presents, prizes and cards and their contents, lie with the function organiser.

The Lambert Hotel



Booking Conditions:

A minimum spend per person and number of guests applies to all functions. Please ensure that you discuss these details prior to the payment of your deposit. When calculating numbers, only children over the age of 5 should be included and count as half an adult. Room hire charges will be advised at the time of booking.

Cancellation by the hotel:

The hotel may cancel the booking at any time and without any obligation to you in any of the following circumstances.

If the hotel or any part of it is closed due to fire, by order of any public authority, or through any reason beyond the hotel's control.

If you are in payment arrears by more than 30 days

Liabilities:

Please safeguard your property. The hotel will not accept any liability for loss or damage to property or death or illness of or injury to persons unless caused by the company's negligence.

General:

Goods and services may not be bought or sold on the premises without the hotel manager's prior written consent, in which case additional terms and conditions will apply which you must sign.

No signs, displays or posters may be fixed to the walls without the prior authorisation of the hotel.

For peace of mind on all eventualities, we recommend that you consider insurance cover.

PLEASE SIGN AND RETURN THIS COPY TO US

Booking Date: -----

Signature -----

Event Date: -----

NAME: -----

All Rates in the brochure are subject to change and valid until 31st March 2017
Please get in touch with our Events co-ordinator for future rates.

