

MERCURE  
HOTELS  
THAME LAMBERT HOTEL

# Luxury Weddings



Your Perfect Day, Our Beautiful Hotel

# Welcome to

## The Mercure Thame Lambert Hotel

Your wedding day is one of life's most treasured moments — a day for love, laughter, and unforgettable memories.

At The Mercure Thame Lambert Hotel, we combine countryside charm with elegant spaces, exquisite dining, and warm service. Whether you dream of a rustic tipi celebration or a refined hotel wedding, our team will bring your vision to life.

### Oxford Suite Packages

Head Over Hills | Sweetheart | Lovebird

The stunning Oxford Suite provides a spacious and elegant setting for up to 130 guests. It's warm décor and natural light create a beautiful atmosphere for your ceremony or wedding breakfast.

### Tipi Options

Wildflower Promise | Meadow Feast | Woodland Table | Banquet

For couples longing for something truly magical, our Tipi Enchanted Wedding Packages transform our grounds into a fairytale escape for up to 150 people. Celebrate under an elegant Nordic-style tipi which is adorned with soft lighting, rustic details, and bespoke décor, creating a romantic festival-style atmosphere your guests will never forget.

# The Head Over Hills Package from £5,499

Perfect for a relaxed, joyful celebration with everything you need for a seamless day.

Your Experience Includes:



Red carpet welcome & celebratory drink (Bucks Fizz or Pimm's)



3-course seasonal wedding breakfast with a glass of wine & toast drink



Evening Lambert Buffet for 80 guests

- ◆ White Linen Napkins & Table Cloths
- ◆ Room Hire for Wedding Breakfast and Evening Reception
- ◆ Menu Tasting for Couple
- ◆ Complimentary overnight stay for the Couple including breakfast
- ◆ Preferential accommodation rates for wedding guests
- ◆ Includes 50 day guests and 80 evening guests

Additional Guests: £75 per person (day) | £21 per person (evening)

If you wish to hold your civil ceremony with us, a further charge of £350 applies.



# Sweetheart Package from £6,500

Classic elegance with a refined dining experience.

Your Experience Includes:



Red carpet, sparkling wine & elderflower welcome



3-course seasonal wedding breakfast, 5 canapés per guest, half-bottle of wine per guest, sparkling wine toast



Evening Lambert Buffet for 100 guests

- ◆ White Linen Napkins & Table Cloths
- ◆ Room Hire for Wedding Breakfast and Evening Reception
- ◆ Wine Per Guest & Sparkling Wine Toast
- ◆ Menu Tasting for Couple
- ◆ Complimentary overnight stay for the Couple including breakfast
- ◆ Preferential accommodation rates for wedding guests
- ◆ Includes 70 day guests and 100 evening guests

Additional Guests: £100 per person (day) | £21 per person (evening)

If you wish to hold your civil ceremony with us, a further charge of £350 applies.

Oxford Suite Collection

# The Lovebird

from £7,995

A statement wedding with indulgent food, premium drinks, and luxury touches.

Your Experience Includes:



Red carpet & premium drinks reception (Prosecco, beer, or soft drink)



Evening hog roast or BBQ for up to 100 guests



Canapés & deluxe 3-course wedding breakfast with half-bottle of wine per guest, champagne toast

- ◆ White Linen Napkins & Table Cloths
- ◆ Room Hire for Wedding Breakfast and Evening Reception
- ◆ Menu & Wine Tasting for Couple
- ◆ Complimentary two-night stay for the Couple including breakfast
- ◆ Preferential accommodation rates for wedding guests
- ◆ Includes 80 day guests and 100 evening guests

Additional Guests: £125 per person (day) | £35 per person (evening)

If you wish to hold your civil ceremony with us, a further charge of £350 applies.

## Little Extras to Make it Yours



Evening Indulgence (hog roast, pizza bar, sliders)



Cocktail Hour (Mason jar drink stations)



Grazing Tables (antipasti, cheese, or dessert)



Late Night Comfort (mini fish & chips, bacon baps)



Luxury Touch (champagne tower, bespoke cocktails)

Extras available for both Tipi Collection and Oxford Suite.

# Oxford Suite Menus

## Head Over Hills Menu

### Starters

**Roasted Heritage Tomato Soup**  
with Oxfordshire Basil Crème Fraîche (V)

**Free-Range Chicken Liver Parfait**  
with Henley-on-Thames Spiced Plum Chutney & Toasted Sourdough

### Mains

**Roast Corn-Fed Chicken Breast**  
with Rosemary & Garlic Jus, Greens & Fondant Potato

**Wild Mushroom & Leek Galette**  
with Truffle Cream & Roasted Cauliflower (V)

### Desserts

**Dark Belgian Chocolate Tart**  
with Blood Orange Sorbet

**Lemon Posset**  
with Oxfordshire Raspberry Compote & Shortbread

## Sweetheart Menu

### Starters

**Oak-Smoked Salmon** with Capers, Cucumber & Dill Crème Fraîche

**Wild Mushroom & Thyme Bruschetta**  
with Aged Balsamic Glaze (V)

**Duck & Pork Rilette**  
with Cider Apple Chutney & Brioche

### Mains

**Pan-Seared Trout**  
with Mint & Pea Risotto, Seasonal Greens & Lemon Butter

**Traditional Roast Sirloin of Oxfordshire Beef** with Red Wine Jus, Yorkshire Pudding & Heritage Carrots

**Butternut Squash Ravioli**  
with Sage Cream, Parmesan Shavings & Toasted Pine Nuts (V)

### Desserts

**Sticky Toffee Pudding**  
with Hot Butterscotch Sauce & Vanilla Bean Ice Cream

**Raspberry & Lemon Cheesecake**

**Warm Chocolate Brownie**  
with Salted Caramel Drizzle & Clotted Cream

## Lovebird Menu

### Starters

**Celeriac & Apple Soup**  
with Truffle Croutons (V)

**Oak-Smoked Salmon**  
with Cucumber, Capers & Lemon Mayonnaise

**Confit Chicken & Duck Terrine**  
with Crisp Prosciutto & Red Onion Marmalade

**Cheddar & Herb Potato Croquettes**  
with Tomato Relish (V)

### Mains

**Braised Shoulder of Lamb**  
with Rosemary Jus, Creamy Mash & Root Vegetables

**Supreme of Corn-Fed Chicken**  
with Bubble & Squeak & Shallot Sauce

**Striploin of Beef (served pink)**  
with Pave Potato, Buttered Carrots & Greens

**Brie & Beetroot in Kale Tart**  
with Seasonal Vegetables (V, GF)

### Desserts

**Trio of Chocolate**  
with Clotted Cream Quenelle

**Warm Pear & Almond Tart**  
with Honeycomb Ice Cream

**Chef's Selection of European Cheeses**  
with Oxfordshire Fruit Chutney

We can cater to all dietary requirements, please speak with our team to discuss your needs.

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## Evening Buffet Menu (included in Head Over Hills and Sweetheart Package)

**Cold Selection:** Mini Artisanal Rolls, Roast Chicken & Herb Mayo, Mediterranean Vegetable Wraps, Tomato & Mozzarella Skewers, Couscous Salad, Baby Potato Salad

**Hot Selection:** Vegetable Samosas, Cajun-Spiced Chicken Skewers, Mini Quiches, Tempura Vegetables, Parmesan & Herb Wedges, Pork Sausage Rolls

**Sweet Finish:** Mini Lemon Tarts, Vegan Brownies, Fresh Fruit Skewers

## Canapés Menu £9.50 per person for a selection of 5 canapés.

**Fish & Seafood Canapés:** Mini Smoked Salmon Blinis with crème fraîche, dill & lemon zest | Panko Prawns with Sweet Chilli Dip served warm with a zesty citrus glaze

**Meat Canapés:** Mini Yorkshire Puds with Rare Roast Beef, horseradish cream | Sticky Honey & Mustard Sausages

**Vegetarian Canapés:** Whipped Goats' Cheese & Beetroot on Rye (V) with crushed walnuts & thyme | Mini Mozzarella & Cherry Tomato Skewers (V, GF) with basil oil and balsamic glaze

**Vegan Canapés:**  
Mini Falafel Balls with Tahini Drizzle (Ve) served in bamboo cones or individual spoons | Watermelon & Mint Skewers (Ve, GF)  
a refreshing sweet-savoury bite

### Charcuterie Buffet

From £18.95pp

A spread of artisan meats, cheeses, breads and accompaniments.

### Rustic Hog Roast

From £24.95pp

Slow-roasted hog carved before your guests with all the trimmings.

### BBQ Feast

From £34.95pp

A hearty outdoor grill with burgers, chicken, halloumi and fresh salads.

## Tipi Packages

# The Wildflower Promise Packages

Up to 80 people | £7,495    Up to 100 people | £9,995

Up to 150 people | £11,995

### Includes:

- ◆ Giant Hat Tipi's
- ◆ Giant Hat Mattings
  - ◆ Fairy Lights
- ◆ Bar Hire (excluding drinks)
  - ◆ Dance Floor
- ◆ Mirror Ball & Evening Lights
- ◆ Rooms for Wedding Ceremony
- ◆ Outdoor Breakout Courtyard

# The Tipi Collection



## Meadow Feast | £40pp

### From the Grill:

BBQ Pulled Pork or Smoky Beef Brisket

Free-range BBQ Chicken Thighs  
with Rosemary & Lemon

Veggie Skewers with Halloumi, Courgette,  
Red Onion & Cherry Tomatoes

Glazed Corn on the Cob with Chilli-Lime Butter

### Sides:

Herby Baby Potatoes or Potato Salad  
with Wholegrain Mustard Mayo

Tangy Homemade Coleslaw (red & white cabbage)

Mixed Green Leaf Salad with Cherry  
Tomatoes & Vinaigrette

Rustic Rolls & Condiments Table (BBQ sauce, mustard,  
aioli, etc.)

### Dessert Self-Serve Rustic Sweet Table:

Seasonal Fruit Crumble  
(Apple & Blackberry or Plum & Pear)

Chocolate & Hazelnut Brownie Bites

Whipped Cream & Custard served in Glass Jugs

We can cater to all dietary requirements,  
please speak with our team to discuss  
your needs.



## Woodland Table | £50pp

### Starter Rustic Grazing Boards:

Salami, Chorizo, Smoked Ham

Mature Cheddar, Creamy Brie, Stilton

Baguette, Focaccia Chunks, Breadsticks

Cornichons, Red Onion Chutney, Mustard

Grapes, Figs, Dried Apricots, Nuts

### Mains:

Chicken Supreme (skin-on, bone-in)  
roasted with Lemon, Thyme & Garlic Butter

Whole Baked Salmon Fillet with Mustard & Honey Glaze,  
Dill & Lemon Crème Fraîche, Garnished with Watercress,  
Capers & Lemon Wheels

Caramelised Onion & Goat's Cheese Tart with Thyme  
Shortcrust Pastry

### Sides:

Roasted New Potatoes with Rosemary & Sea Salt

Green Bean, Pea & Mint Salad with Lemon Dressing

Heritage Tomato & Red Onion Salad with Balsamic Glaze

Crusty Bread Selection with Whipped Butter & Olive Oil Dip

### Dessert Cold Dessert Grazing Boards:

Mini Fruit Pavlovas with Whipped Cream & Berries

Chocolate Truffle Bites with Sea Salt Flakes

Lemon Tartlets

Shortbread Biscuits with Lavender Sugar  
Garnished with Fresh Herbs & Edible Petals



## Wildflower Banquet | £60pp

### Starter Luxe Charcuterie Boards:

Truffle Salami, Bresaola, Smoked Duck Slices

Brie with Truffle Honey, Cave-Aged Comté, Blue Stilton,  
Whipped Goat's Cheese

Burrata or Ricotta drizzled with Herb Oil,  
Artichokes, Peppers, Courgette Ribbons

Seeded Crackers, Rosemary Focaccia, Sourdough Crisps

Beetroot Hummus, Red Onion Marmalade,

Fig & Balsamic Compote, Grapes, Figs, Dates, Spiced Nuts,  
Edible Flowers

Presented on large wooden boards.

### Main Course Individually Plated:

Herb-Crusted Fillet of Beef, served medium-rare with Red  
Wine Jus, Truffle Mash, Roasted Heritage Carrots, Tenderstem  
Broccoli, Micro Herbs & Horseradish Cream

Pan-Seared Sea Bass Fillet on Crushed Pea & Mint Purée, with  
Lemon & Dill Beurre Blanc, Buttered Baby Leeks, Crushed New  
Potatoes, and Edible Flowers

Wild Mushroom & Tarragon Pithivier with Celeriac Purée, Wilted  
Spinach, and Roasted Root Chips

### Dessert Grazing Sweet Boards:

Prosecco & Elderflower Jelly Pots

Mini Lemon Meringue Tartlets

Chocolate & Hazelnut Brownie Bites

Pistachio Shortbread Biscuits

Fresh Berries & Chocolate-Dipped Strawberries

Rose & Raspberry Marshmallows

White Chocolate Bark with Edible Petals

# A word from Our Happy Couples...

"From our first viewing to the morning after, we couldn't fault the Lambert team."

– Lorraine & Paul

"The attention to detail made our big day unforgettable."

– Helen D

 @lambert.hotel

 @mercurethamelambert

 Mercure Thame Lambert Hotel

Mercure Thame Lambert Hotel  
London Road, Aston Rowant, Watlington, OX49 5SQ  
T. 01844 351 496  
E. [events@mercurethame.com](mailto:events@mercurethame.com)  
[www.lambertarms.co.uk](http://www.lambertarms.co.uk)