

A large outdoor event, likely a wedding reception, is taking place in a lush green garden. In the background, a large, multi-story brick building with many windows is visible. A long, white marquee tent is set up in the middle ground, providing shade for the event. Numerous guests, dressed in formal attire, are scattered throughout the garden. Some are standing and talking, while others are seated at round wooden tables. Blue patio umbrellas are also present, adding to the outdoor setting. The overall atmosphere is bright and festive, with sunlight filtering through the trees.

Inner Temple Garden

EXCLUSIVE HIRE OF
INNER TEMPLE MARQUEE AND GARDENS

INTRODUCTION

From the **1st - 23rd July 2020 and the 1st - 23rd July 2021 (provisional dates)**, the Inner Temple Garden and Marquee will be open for events and parties in association with Smart Parties, providing a beautiful and private location for any outdoor event.

Moving Venue will provide exclusive catering for all events, with their Spring / Summer menus. The marquee capacity is 600 standing and 200 seated, with ample room in the beautiful gardens to accommodate all guests.





THE VENUE

Included in your venue hire is a fully-lined and floored 15m x 30m temporary marquee structure presented in beautifully manicured lawns and gardens.

Winner of the Flowers in the City Campaign's Best Large Garden Trophy, delivered by the Worshipful Company of Gardeners.

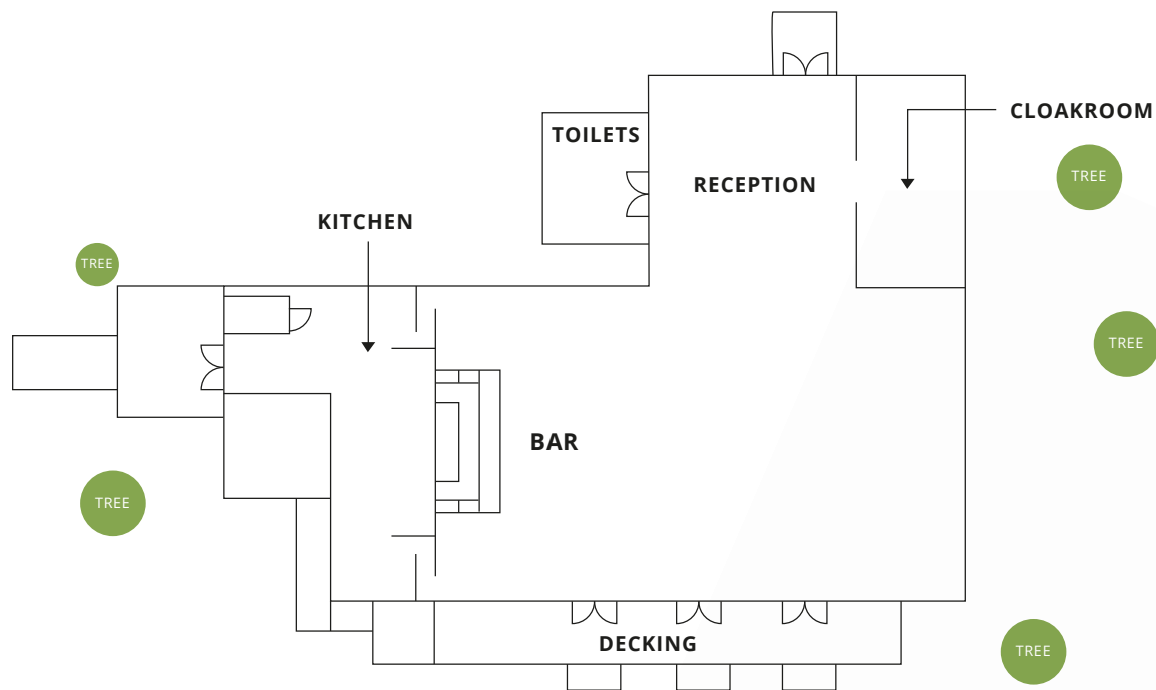
CAPACITIES

MARQUEE

Reception	600
Dinner (Round tables)	150
Dinner (Herringbone)	170
Dinner (Long tables)	200
Theatre (Lecture only)	250
Theatre with Reception	200

GARDEN

Reception	600
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PACKAGE INCLUSIONS

HIRE OF THE INNER TEMPLE GARDEN AND MARQUEE

- Exclusive hire from 18:00 to 23:00 (bar closing at 22:30)
- Sparkling wine, Pimm's & Refreshing Mocktail Reception On Arrival
- A two course summer BBQ menu
OR Bowl Food Menu including 6 items per person
OR Three-course Seated Dinner Menu by Moving Venue
- Unlimited beer, wine and soft drinks all evening (Based on the above times)
- Garden, marquee, floor and path lighting for when the sun sets
- Stunning floral dressing to the marquee with flower displays inside and out
- A main bar feature inside the marquee
- A lovely garden swing offering a great photo opportunity
- Basic PA system for background music inside and outside the marquee
- A microphone and small stage for speeches
- Ample Garden Furniture including wooden tables and chairs, lots of poseurs with high stools and egg chairs on the decking
- Additional inside furniture with poseur tables and clusters of sofas
- Signage around the venue
- Event Security
- Dedicated Event Manager
- Cloakroom facilities



UPGRADES

- DJ and dancefloor
- Eton Mess Station
- Gin & Tonic station
- Cocktails
- Live BBQ station for up to 300 guests
- Garden games
- Bands - available upon request

THE VENUE IN ACTION



CATERING

Catering is provided by Moving Venue, one of London's leading event caterers, who have consistently delivered exceptional culinary experiences at over 50 venues, since 1984.

Our food is beautifully presented, totally seasonal and absolutely delicious. We have created lovely menus that are included in the packages but of course would be delighted to suggest exclusive menus and ideas that make your event unique and memorable.

Please see sample menus overleaf. Please note that the menu is to be selected from our Spring/Summer 2020 menus.

“Many, many thanks from all of us. We love working with you and everyone enjoyed the food greatly.”

TEAM GB



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MOVING VENUE

VENUE CATERERS





CANAPÉS

CANAPÉS

INCLUDED IN THE PACKAGE IS 4 CANAPÉ BITES

MEAT

COLD

Grilled rump steak, crispy carrot, hazelnut sponge, anchovy dressing

Smoked fillet of beef, rosti, truffle cream

HOT

Nduja tortellini, mascarpone, Jerusalem artichoke puree

VEGETARIAN

COLD

Red onion custard tart, leek jam, kale crisp

Plantain, beetroot, apricot chilli salsa

HOT

Chive and parmesan doughnut with a red chilli syringe

Melting cauliflower and white chocolate croquettes

FISH

COLD

Korean style scallop hoe, ginger, sweet potato nest

Mustard seeded tuna ceviche, avocado, sea purslane

HOT

Habanero squid skewer, charcoal salt

Tiger prawn and lemongrass arancini

VEGAN

COLD

Iced apple and turnip tartare, miso aioli, toasted onion seed wafer

Truffle potato crisps, cashew cheese mousse, chilli quince jam

HOT

Barbecued jackfruit slider in seeded bun

Beetroot and cashew cheese croquettes





BOWL FOOD

BOWL FOODS

INCLUDED IN YOUR PACKAGE IS 6 BOWLS

HOT

Sage gnocchi, roast pumpkin and tomato sauce, shaved walnuts

Slow cooked lamb neck, white onion risotto, hazelnuts, Treviso, salsa verde

Grilled rump cap steak, Lyonnaise potatoes, béarnaise sauce

Red tiger prawn curry, lime leaf scented rice, lotus root crisps

Pan seared Hake, harissa butterbeans, brown shrimp, lemon gremolata

SWEET

Peanut butter bombe, feullaitine & raspberry

Banoffee pie, espresso meringue & milk crumb

Vanilla panna cotta, fresh strawberries, strawberry milkshake crumb

Chocolate & cherry cup, dehydrated sponge & pistachio powder

Peaches & cream rice pudding, thyme and hazelnut (GF)

COLD

Chargrilled mackerel fillet, plum glaze, shiso salt, bok choy salad

Smoked chicken salad with mango, avocado, pestorissa dressing

Venison tartare, pickled radish, black sesame sauce

Pasta bows with grilled peppers, courgette and aubergine and red pesto dressing

Giant toasted cous cous with roasted vegetables & rose harissa dressing





SEATED DINNER

SEATED DINNER

INCLUDED IN YOUR PACKAGE IS A THREE-COURSE SEATED DINNER

STARTER

Ceviche of bass fillet, pink grapefruit, peas, mustard, coriander

Thai cured fresh salmon fillet, carrots, lime pickle, coconut

Poached cod loin, samphire, Lyonnaise potatoes, tomato vinaigrette

Forman's oak smoked salmon and potted shrimp roulade, kohlrabi, gherkins, parsley salad, squid ink bisque, Kombu powder

Cauliflower cheese croquettes, plum vine tomato and golden raisin salad (v)

Cucumber, potato, olive, cashew nut cream, nasturtium leaf pesto, potato ash (vegan)

MAINS

Tarragon roast breast of Cornish chicken, cacciatore chicken ragout, black olive fregola, buttered greens

Salt marsh lamb loin, whipped sheep's curd, grilled leeks, wild mushrooms, potato and tarragon croquette, peppercorn sauce

Slow-roast pork belly, white bean puree, parsley, apple and shallot salad, and buttered asparagus with peas, salt baked carrots, cumin sauce, pork scratchings

Spiced honey duck breast, apricot, roast fennel, thyme fondant, citrus sauce

Roast cod loin, sea herbs, crushed new potatoes and turnips, crayfish sauce spiced apple

Ravioli sunflower filled with asparagus and ricotta, grilled asparagus, warm tomato and basil vinaigrette dressing (v)

Vadavan-roasted cauliflower, saffron du Barry sauce, grape and caper butter, crisp spinach gnocchi (v)



SEATED DINNER

INCLUDED IN YOUR PACKAGE IS A THREE-COURSE SEATED DINNER

DESSERTS

Illanka grand cru single origin chocolate,
moulin cornille extra virgin olive oil, black
sea salt

Coconut curd, tropical fruit, coconut sponge,
yuzu syrup

White chocolate and raspberry crème, olive
oil shortbread, verbena

Guinness, blackberry and dark chocolate

St. Germain macerated summer fruits,
strawberry sorbet (vegan)

Passion fruit ganache, pineapple carpaccio,
fresh toasted coconut (vegan)





BBQ



BBQ

INCLUDED IN YOUR PACKAGE IS 3 MAINS, 4 SALADS/SIDES AND A DESSERT STATION WITH THE OPTION OF 3 ITEMS

GRILL

Surrey Farms burgers topped with grilled onions and sautéed mushrooms

Marinated and barbecued chicken breast with katsu mayonnaise

Jumbo Lincolnshire sausages with soft beer marinated and caramelised red onions

Portobello mushroom burger topped with melting mozzarella and parsley pesto (v)

Asian marinated swordfish steaks with kim chi

SWEET

Mint and brown sugar muddled strawberries with crushed meringue and vanilla cream

Cherry and dark chocolate Chantilly with almond praline

Blueberry and lemon posset with rosemary shortbread

Raspberries & blueberries with whipped cream and baby meringues

SALAD

Pasta bows with grilled peppers, courgette and aubergine and red pesto dressing (v)

Giant toasted cous cous with roasted vegetables & rose harissa dressing (v)

Fusilli pasta salad with sunblushed tomatoes, black Provençal olives, rocket & fresh herb dressing

Radicchio, rocket and webbs lettuce with toasted goats cheese and sun blushed tomatoes

Crunchy summer salad – romaine lettuce, bean, sprouts, peas, asparagus, cucumber and fresh soft herb dressing



LOCATION

The Inner Temple Garden and Marquee is conveniently located in Temple, with its nearest underground stations being Temple and Blackfriars on the Circle and District lines.

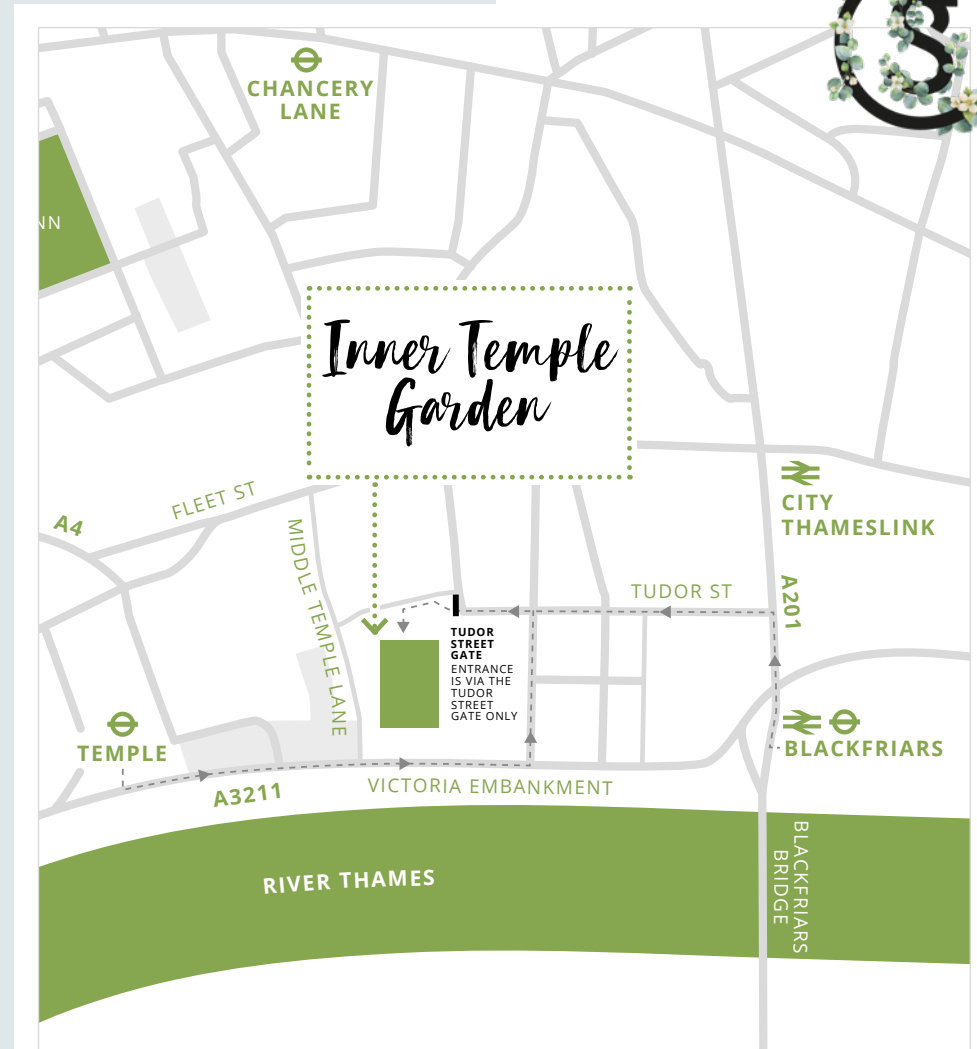
Entrance is via the Tudor Street Gate.

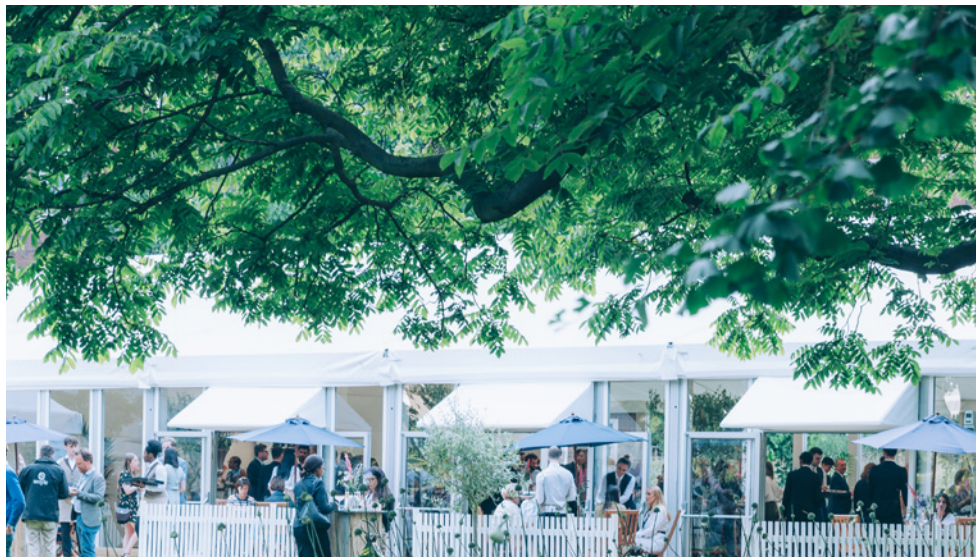
ADDRESS

Inner Temple
London
EC4Y 7HL

BY TUBE/TRAIN

Blackfriars (Circle & District Line / National Rail) - 7 minute walk
Temple (Circle & District Line) - 10 minute walk







SMART
summer
PARTIES



INNER
TEMPLE
GARDEN