

Miro

TEMPLETON GARDEN

LONDON

PRIVATE HIRE

WELCOME TO TEMPLETON GARDEN

Perfectly placed in the heart of Kensington, Templeton Garden is our all-new hotel in West London. Spread across a row of restored Victorian townhouses just moments from Earl's Court, our hotel offers a rare sense of calm in the city with a beautifully landscaped garden at its centre.

Inside, the hotel blends relaxed mid-century design with a sense of everyday comfort, from thoughtfully designed rooms to calm, welcoming shared spaces. With a café, modern British restaurant, cocktail bar and flexible event areas, Templeton Garden is a new kind of West London destination easy to get to, and hard to leave.

Address: 1-15 Templeton Place, London,
United Kingdom SW5 9NB
Phone: 020 7598 8700



PRIVATE SPACES TO HIRE

01. Pippin's Restaurant

02. Pippin's Terrace

03. Sprout Bar & Terrace

04. Pip's Café

05. The Garden Room

06. The Templeton Garden Suite





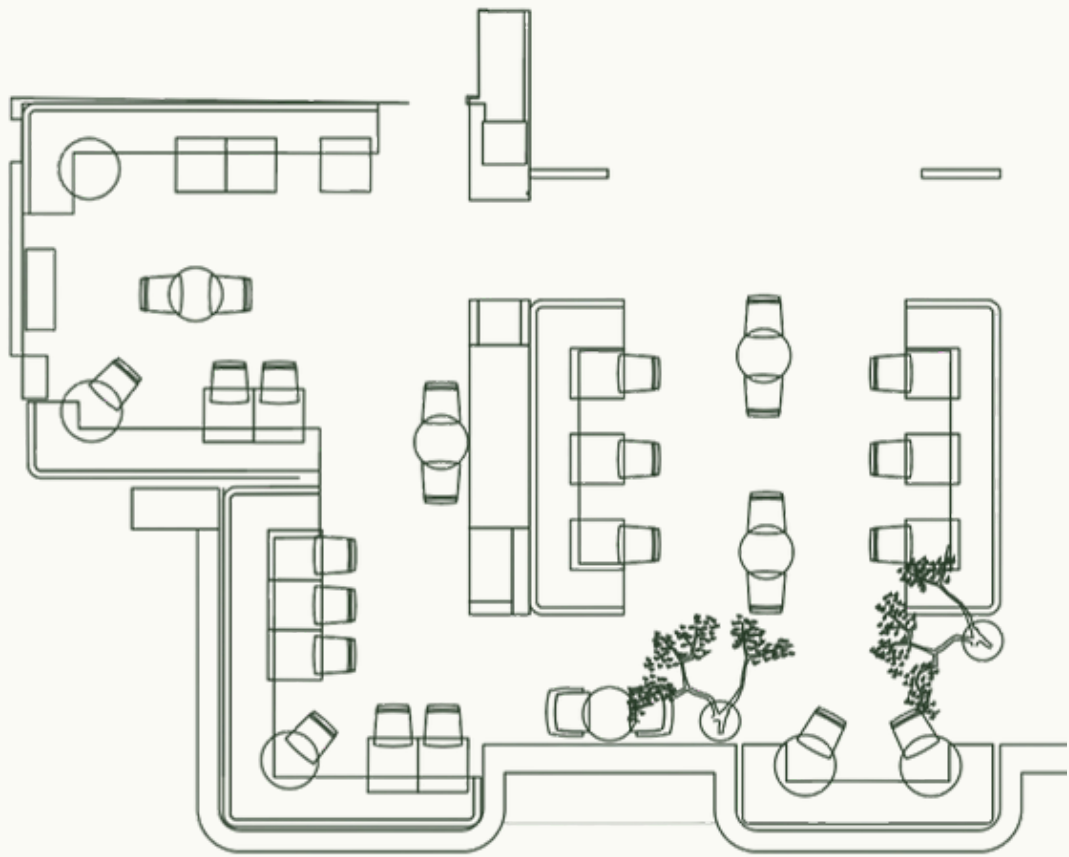
PIPPIN'S RESTAURANT

Pippin's is our modern British restaurant in the heart of Templeton Garden. We host everything from intimate dinners to lively celebrations. Whether you're gathering for a press launch, private dinner or larger celebration, we offer long tables, private dining closed off by curtains or full exclusivity of the restaurant.

Led by Executive Chef Liam Fauchard-Newman, the menu is a thoughtful celebration of British seasonal produce, familiar, comforting dishes elevated with a fresh perspective.

Think grilled chicken with summer greens and chimichurri, or a spiced chickpea burger with all the right crunch.

Available as a seated, coursed dinner or more relaxed canapé-style affair, every bite is shaped by the seasons, British-grown ingredients and herbs from our own garden.



| SETUP | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 62 | 100 |

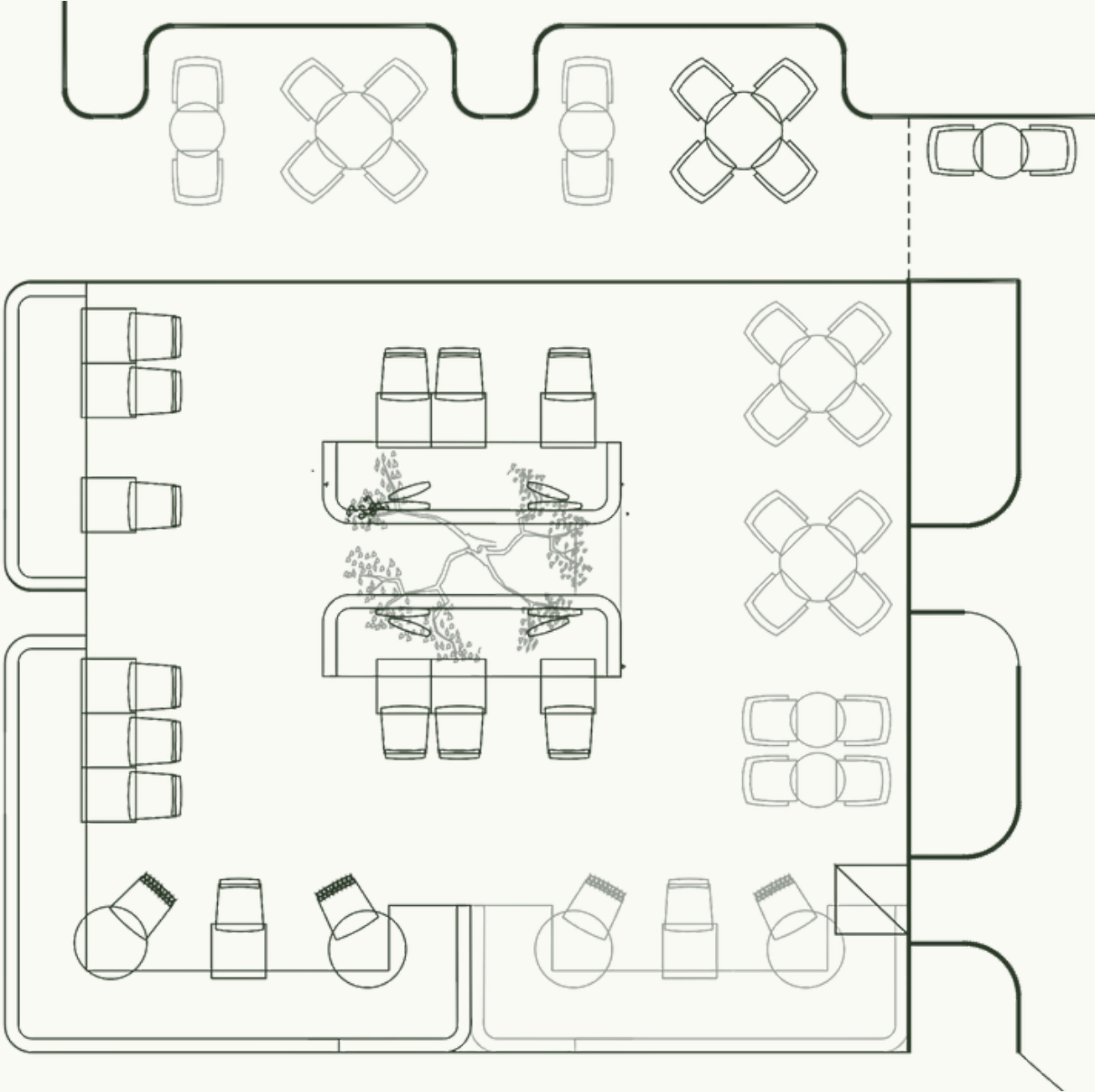


PIPPIN'S TERRACE

For a standout event, why not organise your dinner under the trees on the Pippin's Terrace.

It also offers the perfect space for receptions and parties.

Hidden behind the hotel in our expansive garden, host up to 80 guests outside in this oasis in West London.



| SETUP | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 40 | 80 |



SPROUT BAR

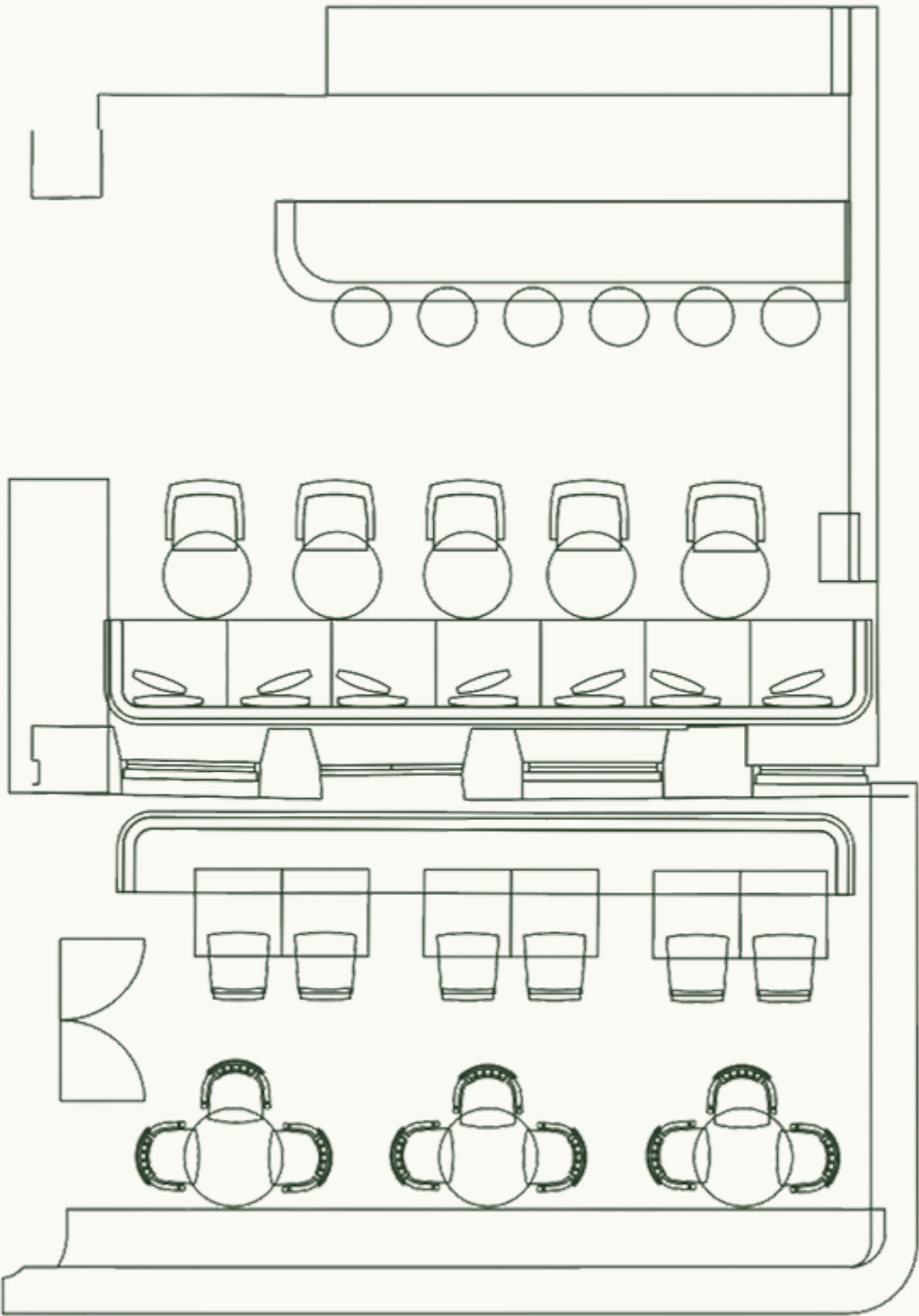
Across from Pippin's is our bar Sprout, an intimate cocktail bar with a spirit all its own. Sophisticated yet unpretentious, it's made for everything from cosy gatherings to full-venue celebrations, complete with a terrace looking out onto our leafy garden.

Perfect for smaller receptions and celebrations, intimate press breakfasts, pre-dinner cocktail receptions or even a book launch. Just off our lively lobby, you can draw the curtain for a little privacy, or let the energy of the hotel flow in.

Our cocktails put flavour first, each one built around a standout element, whether seasonal ingredient, bold colour, or garden-grown garnish, including specials such as our Gooseberry Bellini and Sweet Pea Spritz.



Inside



Terrace

| SETUP | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 20 | 40 |



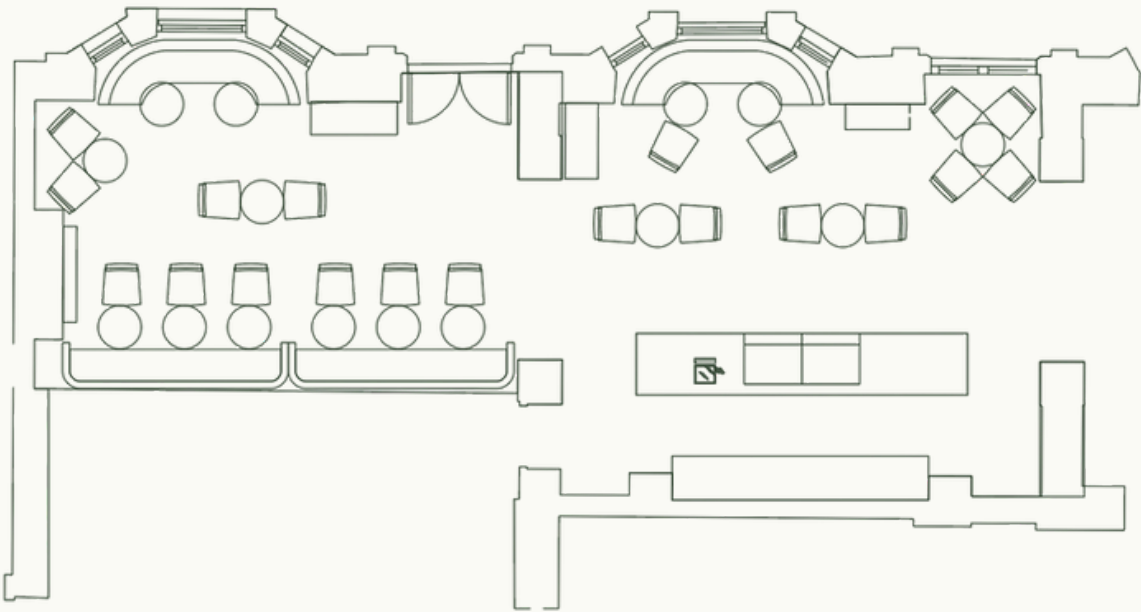
PIP'S CAFE

Pip's is our cosy, vintage-inspired café on Templeton Place, the laidback little sister to Pippin's, made for everything from morning coffees to private evening celebrations.

With its own entrance and a welcoming neighbourhood feel, Pip's is ideal for brunches, baby showers, birthdays and more.

By day, it's all locally roasted coffee and nourishing bites. By night, the space transforms, ideal for talks and drinks receptions with dimmed lighting and a more intimate mood.

Available for exclusive hire.



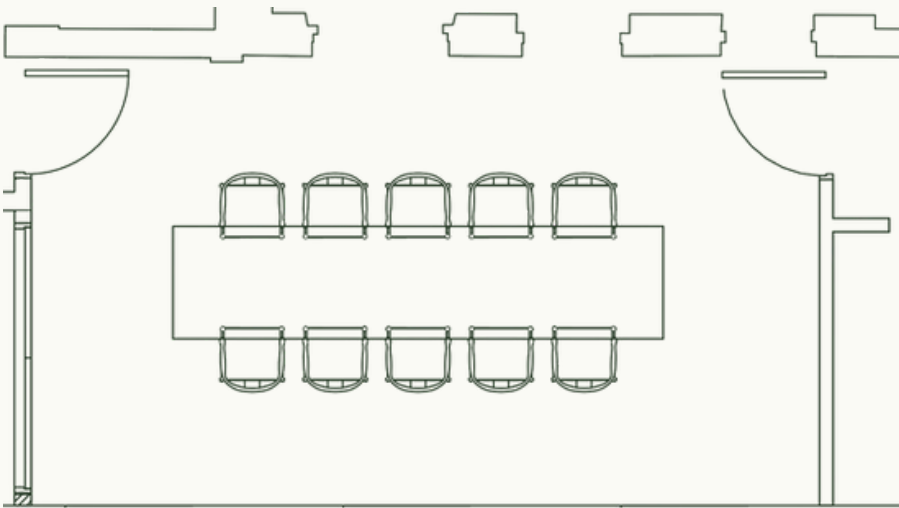
| SETUP | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 32 | 50 |



THE GARDEN ROOM

Low-lit and beautifully intimate, the Garden Room is a private space shaped entirely around you always exclusively yours. From candlelit dinners for ten to team away days and business meetings, it's a discreet spot right in the heart of West London.

With a TV set up, 360° camera, mic and speaker for meetings and a seasonal menu curated by Pippin's for dining, everything's in place to host, impress, or indulge.



| SETUP | SEATED | STANDING |
|----------|--------|----------|
| CAPACITY | 10 | 20 |



CONTINENTAL BREAKFAST

FROM THE BAKERY

| | |
|--|--------------------------------|
| Pain au chocolat | Croissant |
| Pistachio pain au chocolat | Almond croissant |
| Cinnamon bun | Blueberry muffin (vg) |
| Warm crumpets, whipped butter, preserves | Lemon & poppy seed muffin (vg) |
| Toast, whipped butter, preserves | Banana bread, London honey |

HEALTHY

| | |
|---|---|
| Fresh Seasonal Fruit Platter | Hard-Boiled or Soft-Boiled Eggs |
| Whole Fruits bowl with apples, bananas, oranges | Individual Cheese Portions or Sliced Cheese platter |
| Greek Yogurt, compote & English berry pots | Cold Cut Platter / charcuterie board |
| House-Made Granola | Smoked Salmon, Capers, crème fraiche & Lemon |
| (Individual) Overnight Oats jars | |

Tea & Coffee

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. Our menus are seasonal, therefore subject to change due to ingredient supply. Please note that a discretionary service charge of 12.5% will be added to your bill.



SET MENU

STARTERS

- Seasonal soup
grilled sourdough, pound butter
- Hereford beef tartar
Pickled artichokes, Rainbow radish, egg yolk
- Norfolk Black chicken terrine
pistachio, apple & cider chutney, Infinity sourdough

MAINS

- Newlyn cod loin
smoked Fowey mussels, braised leeks, toasted hazelnuts
- Garden vegetable pot (vg)
baby artichokes, sea beets, broad beans
- Chicken & chips
tarragon stuffed thigh, chicken fat chips

DESSERTS

- Earl Grey tea custard tart
Vanilla ice cream
- Chocolate mousse
brownie, dark chocolate cream
- Neal's Yard cheeses
buttermilk crackers, apple & cider chutney

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CHILDREN MENU

MAIN

- Soup of the day
- Fish fingers, Chips and peas
- Pasta and tomato sauce
- Templeton Garden Smashburger, smoked cheese, chips
- Roast Norfolk Black chicken breast, mash and mixed greens
- Grilled seasonal fish, mixed greens
- Chips, mash, baked beans, mixed greens

DESSERT

- Ice cream selection
- Chocolate mousse
- Cookies and cream

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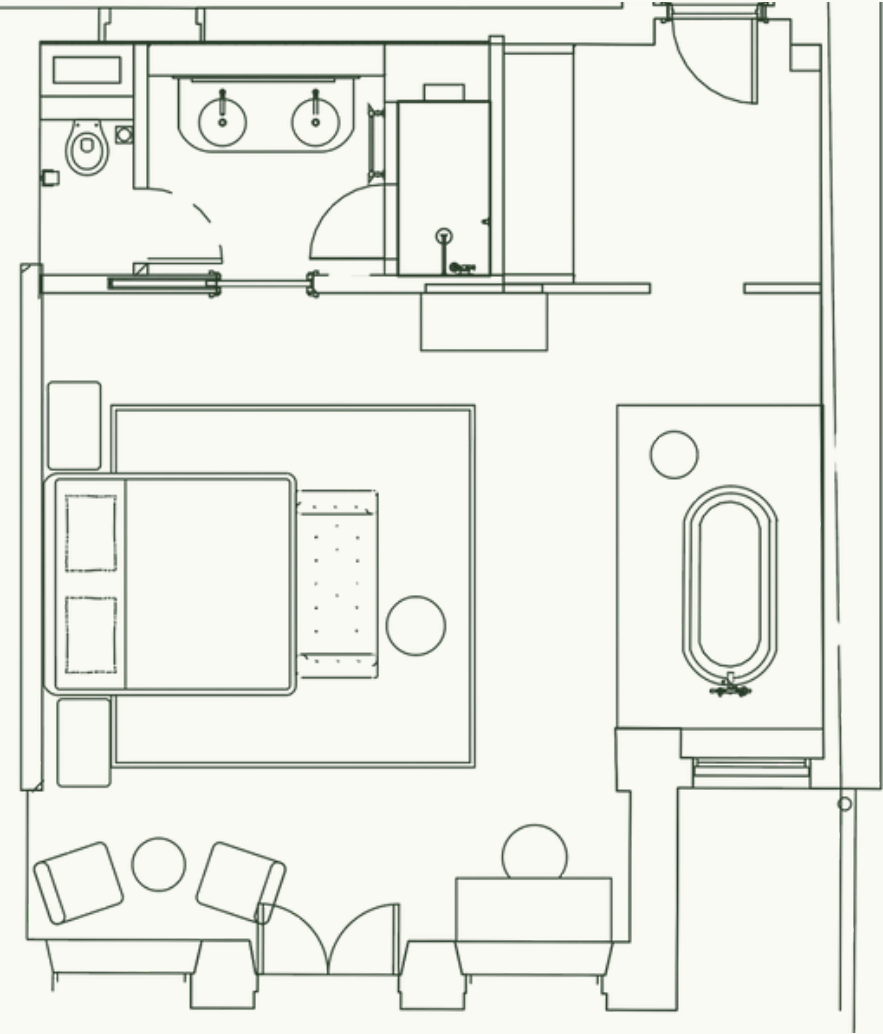


THE TEMPLETON GARDEN SUITE

The Templeton Garden Suite offers generous space, high ceilings, and a touch of quiet luxury, complete with a bespoke super king-size four-poster bed, a freestanding tub, and French doors that open directly onto our landscaped garden.

Thoughtfully designed for private events, brand moments, or discreet meetings, it's an inspiring backdrop for everything from in-room product launches to creative planning sessions.

Located across the ground and lower ground floors of Templeton Garden, each suite is filled with natural light, along with private patios for seamless indoor-outdoor hosting, ideal for showcasing something special in a setting that feels both personal and polished.



| SETUP | STANDING |
|----------|----------|
| CAPACITY | 10 |



FOR MORE INFORMATION, PLEASE CONTACT

Stephanie Lau
Sales & Events Manager
E: stephanie.lau@mirohotels.com
P: +44 7425 945 561