



WEDDING

BEFORE, DURING, EVER AFTER

Miirō
TEMPLETON
GARDEN

A WEDDING RETREAT IN THE CITY

At Templeton Garden, love doesn't need a stage, just a space for it to unfold. Tucked away in West London, our hotel feels more like a private home than a hotel and offers an elegant setting for the moments that surround your special day: welcome dinners underneath the fig trees, glasses raised before the ceremony, unhurried mornings before and after, and nights spent together under one roof.

This is not where you rush through a schedule.
This is where you arrive, gather, and stay awhile.

The garden is the heart of Templeton Garden.

Perfect for welcome drinks, informal receptions, pre-dinner moments and celebrations that don't need a strict timetable. Just a beautiful backdrop for being together.

Our experienced weddings and events team supports every step, from early enquiries and site visits to tastings and aftercare, ensuring a planning journey that feels calm, considered and genuinely enjoyable.





OUR SPACES

The Garden



Pippin's Restaurant



Pip's Studio





THE GARDEN

Ideal for a beautiful relaxed celebration. Our intimate garden offers a calm, greenery-filled escape, a striking contrast to the city beyond its walls.

Perfect for drinks receptions and relaxed gatherings, the garden is ideally suited to couples seeking a country-style wedding experience in London. With space to flow into Pippin's Patio or Pippin's Restaurant, celebrations can unfold seamlessly from the outside in. For a truly unhurried beginning, the Templeton Garden Suite opens out directly onto the garden, allowing couples to prepare in private before stepping straight onto the lawn for their celebrations.

Set up	Guests
Dinner	40
Standing Reception	50





PIPPIN'S RESTAURANT

Warm, elegant and quietly refined, Pippin's Restaurant offers an intimate setting for celebratory dining. Thoughtfully curated interiors combine natural textures, soft lighting and generous daylight, while views over the garden lend a countryside feel in the heart of the city.

Perfect for wedding breakfasts and relaxed receptions, the space can be partially or fully privatised to suit your celebration. Whether hosting a long, leisurely lunch or an evening of shared plates and conversation, Pippin's provides a welcoming backdrop designed for togetherness and memorable moments around the table.

Set up	Guests
Full Restaurant Dinner	50
Semi Private Dinner	30



PIP'S STUDIO

Pip's Studio offers a stylish and flexible alternative to the garden, designed to keep celebrations flowing whatever the weather. With a relaxed atmosphere and plenty of space for standing receptions, it works seamlessly as a contingency plan while still feeling considered and celebratory.

Set up	Guests
Dinner	20
Standing Reception	40

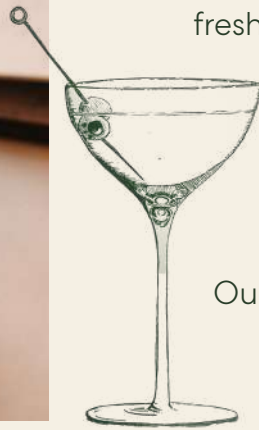


FLAVOURS TO REMEMBER

Pippin's food is rooted in nostalgic British cooking, familiar flavours elevated with care, creativity and a sense of fun. Seasonal and produce-led, our menus celebrate comforting dishes designed to be shared and enjoyed together, using fresh herbs from our own garden and the very best of our trusted British suppliers.

At Sprout, our cocktail offering is shaped by seasonality, sustainability and thoughtful craftsmanship. Led by Bar Director Will Meredith, each drink is built around a defining element whether a standout ingredient, colour or vibrant garnish bringing clarity and character to every serve.

Our kitchen and bar team are delighted to work with couples to create bespoke menus, thoughtfully tailored to your day, your guests and your story.



PACKAGES

THE GARDEN PARTY

£155 PER PERSON

A round of Tomato Collins or Seasonal Spritz

The Garden Party Menu

- 4 Canapes per person
- Grazing Table to share
- 3 drinks per person
- Choose between Prosecco, house wine or beer

THE CELEBRATION

£175 PER PERSON

Fizz reception on arrival

The Celebration Menu

- 4 Canapes per person
- 3 course meal
- Tea & coffee
- 1/2 Bottle of House wine per person during the dinner
- One glass of fizz per person for the speeches
- 3 Drinks per person after dinner
- Choose between Prosecco, house wine or beer

THE TEMPLETON SIGNATURE

£195 PER PERSON

Cocktail reception on arrival (choice of three cocktails)

One cocktail per person

The Templeton Signature Menu

- 4 canapes per person
- 3 Course meal
- Espresso Martinis or tea & coffee, petits fours
- 1/2 Bottle of House wine per person during the dinner
- 3 Drinks per person after dinner
- Choose between Champagne, cocktail, house wine or beer







CANAPES

Effortless wedding bites for stylish city celebrations.

MEAT

Smoked Creedy Carver Duck Breast, Blackberry, Granola, Chervil
Crispy Chicken Wing, Oscietra Caviar
Roast Beef, Horseradish, Yorkshire Pudding
Lamb Tartare, Smoked Lamb, Mint Sauce, Potato Hash

FISH

Yellowfin Tuna Tartare, Wasabi, Avocado Purée, Crispy Rice
Scottish Smoked Salmon, Caviar, Crème Fraiche, Blinis
Carlingford Oyster, Jalapeño & Cucumber Dressing, Oyster Leaf
Handpicked Crab, Mayonnaise, Egg Yolk, Crostini

VEGETARIAN / VEGAN

Sundried Tomato & Basil Mousse, Black Olive Tapenade, Charcoal Cone
Tempura Courgette Flower, Rosary Goat's Cheese, Truffle Honey
Smoked Garlic Arancini, Salsa Matcha
Caramelised Fig, Aged Balsamic & Honey
Isle of Wight Tomato & Basil Bruschetta

SWEET

Chocolate Dipped Strawberries
Key Lime Tart
Red Velvet (Ve)

Gluten free options available

THE GARDEN PARTY

A Selection of Four Options from our Canape Menu

GRAZING TABLE

Selection of Charcuterie & Pickles

Barbequed Garden Carrots, Stracciatella, Smoked Almond, Basil (V)

Pistachio & Feta Dip, Pomegranate, Music Bread (V)

Sourdough Bread, Whipped Butter(V)

Green Olives (Ve)

A Selection of British Cheeses with Green Tomato Chutney, Artisan Crackers, Grapes, Celery (V)

Roasted beetroots, Candied Walnut, Salsa Matcha, Ricotta, Basil (V)

Grilled Asparagus, Lemon Dressing (V)

Buttered Fine Beans, Shallot, Toasted Almonds (V)

AND A CHOICE OF 3 HOT SAVOURIES

Grilled Tiger Prawn, Mango Salsa

Baked Scallop in Shell, Chilli & Garlic Butter

Vadouvan Spiced Monkfish Tail, Basil Cream

Denver Steak, Chimichurri

Templeton Burger Slider, Pickle, House Sauce, Brioche Bun

Paprika & Lemon Grilled Chicken Thigh, Sweetcorn

Smoked Garlic Arancini, Salsa Matcha (Ve)

Grilled Butternut Squash, Pesto (Ve)

Tempura Courgette Flower, Truffle Honey, Aged Feta (V)



THE CELEBRATION

A Selection of Four Options from our Canape Menu

STARTERS

Ham Hock & Leek Terrine, Quails Egg, Piccalilli
Beetroot Carpaccio, Goats cheese, Balsamic, Rocket (V)
Hand Picked Day Boat Crab Omelette, Hollandaise Sauce

MAINS

Roasted fillet of Cod, Confit Potatoes, Samphire, Beurre Blanc
Squash Gnocchi, Pecorino, Crispy Sage, Hazelnut & Lemon Dressing (V)
Pan Fried Chicken Supreme, Baby Vegetables, Fondant Potato, Chicken Croquette, Butter Sauce

DESSERTS

Dulcey Chocolate Tart, Vanilla Caramel, Raspberry Textures (V)
Strawberry & Rhubarb Pavlova Eton Mess (V)
Elderflower & Lemon Posset, Shortbread (V)

Tea or Coffee



THE SIGNATURE

A Selection of Four Options from our Canape Menu

STARTERS

Aged Beef Fillet Tartar, Smoked Beef, Egg Yolk,
Pistachio, Potato Souffle, Baerii Caviar

Heritage Tomato Tart, Confit Garlic,
Goats Cheese, Bitter Leaves, Balsamic (V)

Gin Cured Salmon, Day Boat Crab, Shallot,
Chervil Emulsion, Avocado Purée

MAINS

Garden Vegetable Risotto, Wild Mushrooms,
Black Truffle, Pecorino, Radish (V)

Roasted Fillet of Turbot, Muscato Wine Poached Mussels,
New Potatoes, Sea Vegetables

Grilled Canon of Lamb, Lamb Bonbon, Cauliflower Purée,
Spiced Masala Jus, Mint Sauce

PRE DESSERT

Lemon & Pink Peppercorn Sorbet (Ve)

DESSERTS

Dark Chocolate Cremeux, Kirsh Cherry, Tonka Bean Cream

Raspberry & Almond Frangipane, Lemon Sorbet (V)

Matcha Cheesecake, Honey Ice Cream (V)

Tea or Coffee, Petits Fours



PIPPIN'S BRUNCH

AVAILABLE FOR ALL GUESTS

Seasonal Freshly Baked Pastry Selection

Seasonal Berries
Toasted Granola, Greek Yoghurt

Matcha, toasted Almond & Coconut Milk Pudding, Blueberries

SELECT OF ONE PER PERSON

St Ewe's Baked Eggs
Spiced Sausage, Goats Curd, Chilli Honey

English Poached Plums
French Toast, Blossom Honey, Coconut Yoghurt, Muesli

Eggs Benedict
English Muffin, St Ewe's Poached Eggs,
Glazed Ham, Hollandaise Sauce

Eggs Royale
English Muffin, St Ewe's Poached Eggs,
Scottish Smoked Salmon, Hollandaise Sauce

Eggs Florentine
English Muffin, St Ewe's Poached Eggs,
Buttered Spinach, Hollandaise Sauce

Aubergine Shakshuka
Confit Yellow Tomatoes, Spiced Dukkah

Gluten free options available





ALL UNDER ONE ROOF

With 156 bedrooms, we allow you to turn your single day into a shared experience.

Friends arrive early. Families stay close. The night doesn't end with a taxi home. From the evening before the ceremony to the morning after, everyone has space to relax, reset and celebrate without rushing between locations.

From quiet, cosy rooms designed for intimate stays to generous suites made for gathering, every bedroom at Templeton Garden is calm, considered and comfortable. Each room features a bespoke bed, a reading corner with views over leafy Templeton Place or our garden, and an elegant bathroom with a walk-in rainfall shower and Le Labo amenities. Thoughtful details throughout ensure a restful stay, whether for one night or a long weekend.



BEFORE THE CELEBRATIONS UNFOLD

Our Junior Suites and the Templeton Garden Suite offer space to come together before the day begins. Light-filled, relaxed and generously proportioned, they're ideal for hair and make-up, final preparations, and those quieter moments with the people who matter most.





ALL YOU NEED TO KNOW...

The short version is here. The long version lives online [HERE](#).

GUEST NUMBERS & PLANNING

What happens if guest numbers change?

A minimum catering spend applies. Final guest numbers should be confirmed four weeks prior to the event.

What are your wet-weather contingency plans?

There's always a Plan B. During your show-around, our events team will guide you through alternative arrangements to ensure a seamless celebration, whatever the weather.

VENUE USE & POLICIES

Are pets allowed?

Yes — absolutely! The more the merrier

SUPPLIERS & EXTRAS

Can we bring our own suppliers?

Yes, absolutely. You're welcome to bring your own photographer, videographer, florist, and other trusted suppliers.

TIMINGS & MUSIC

What is the latest finishing time?

Music in the garden is permitted until 9:30pm. After this, guests are welcome to move indoors to continue celebrating.

Can we have live music, a DJ, or a band?

We welcome live acoustic music such as a jazz trio or an acoustic guitarist and singer. DJs and amplified bands are not permitted.



WHERE YOUR STORY BEGINS

Nestled between Earl's Court and West Brompton, Templeton Garden is your gateway to a London wedding weekend rich in culture, history, and effortless charm. With great connection links with the District and Picadilly lines just minutes away, plus it is just a short journey from Heathrow to ensure guests arrive with ease, ready to explore the city's finest treasures.

The hotel is also just minutes from the city's most popular town hall:

Chelsea Old Town Hall
Distance: 1.5 miles
By car/taxi: 10–15 minutes
By public transport: ~25 minutes

The Old Marylebone Town Hall
Distance: 4.5 miles
By car/taxi: 25–35 minutes
By public transport: 35–40 minutes

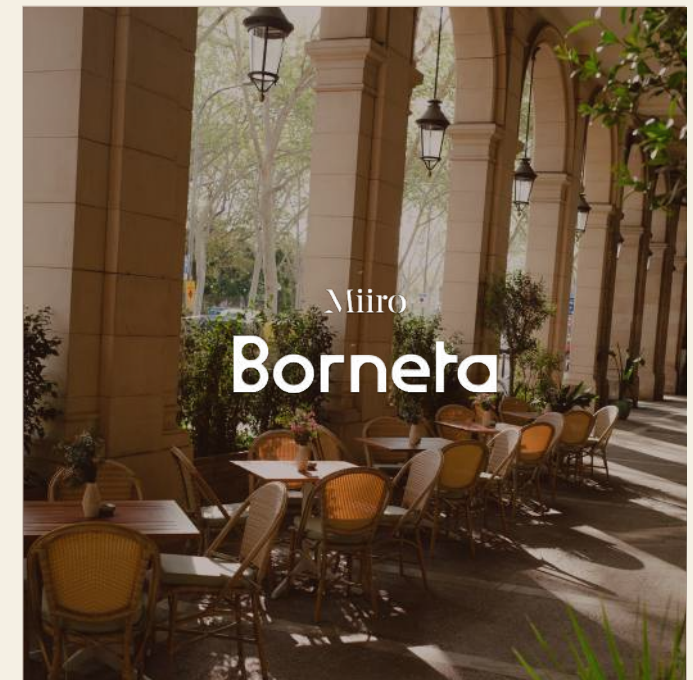
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MORE DESTINATIONS

In the heart of Europe's most interesting neighbourhoods.

Explore our characterful collection of individually designed hotels in Paris, London, Gstaad and Vienna. Each Miiro is inspired by its surroundings, from the people that live there to the stories they tell. Created for meaningful moments and modern celebrations.





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