





# **CAPACITIES**

Exclusive Hire: 120

Terrace: 70

Standing reception: 60

Feasting Table: 20

# **FACILITIES**

No venue hire fee

Air conditioning

Free WiFi

Television screen

### **AVAILABLE MENUS**

**Feast Menus** 

Taco Platter Menu



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# CITY

# **CAPACITIES**

Exclusive Hire: 240

Private Mezzanine: 50 seated / 70 standing

Dining Counter: 34

Terrace: 10

# **FACILITIES**

No venue hire fee

Air conditioning

Free WiFi

Television screen

Private bar on Mezzanine

# **IDEAL FOR**

Corporate events

Weddings

Birthdays

Christmas meals

Business meetings

# **AVAILABLE MENUS**

Feast Menu

Canapé Menu

Taco Platter Menu



# COVENT

# **CAPACITIES**

Exclusive Hire: 140

Semi-Private Den: 50 seated / 60 standing

Dining Counter: 30

Feasting Table: 30

Terrace: 40

# **FACILITIES**

No venue hire fee

Air conditioning

Free WiFi

Television screen

# **IDEAL FOR**

Birthday parties

Christmas meals

**Business meetings** 

Large group dining

# **AVAILABLE MENUS**

Feast Menu

Canapé Menu

Taco Platter Menu





# SHOREDITCH RESTAURANT

# **CAPACITIES**

Exclusive Hire: 145

Dining Counter: 22

### **FACILITIES**

No venue hire fee

Air conditioning

Free WiFi

Television screen

Lift access

### **IDEAL FOR**

Corporate events

Weddings

Birthdays

Christmas meals

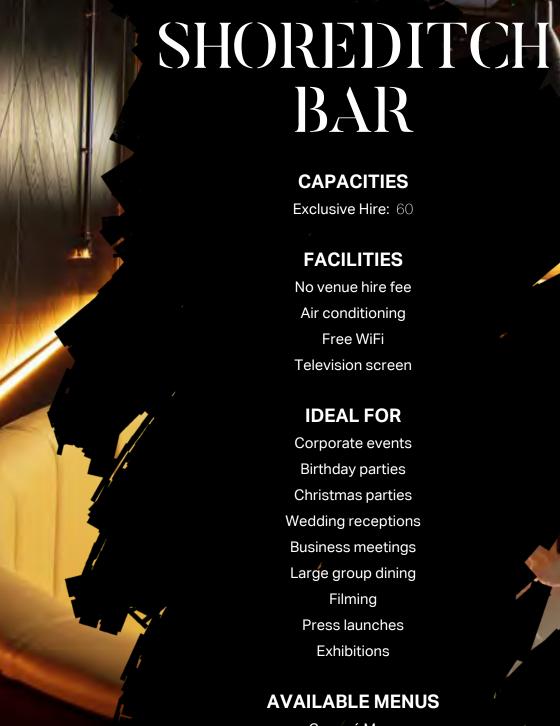
Business meetings

## **AVAILABLE MENUS**

Feast Menu

Canapé Menu

Taco Platter Menu



Canapé Menu Taco Platter Menu





# SOHO

# **CAPACITIES**

Exclusive Hire: 145
Dining Counter: 22

# **FACILITIES**

No venue hire fee

Air conditioning

Free WiFi

Television screen

Lift access

# **IDEAL FOR**

Corporate events

Weddings

Birthdays

Christmas meals

**Business meetings** 

# **AVAILABLE MENUS**

Feast Menu

Canapé Menu

Taco Platter Menu

Sunday Feast Menu





BUTCHERY
NIASTERCLASSES

Our famous Butchery Masterclasses are an ideal group activity, available for eight guests or more, either at temper Shoreditch or in your own venue with Events by temper.

Guests are welcomed to the Butchery & Barbecue Masterclasses in proper temper style – with a Margarita – before they are taken on a whistlestop tour of provenance, ageing and cattle breeds, followed by a live butchery demonstration. Next up: making some of our steak sauces and even cheeseburger tacos.

Finally, guests will be served an outstanding threecourse meal: starters of beef-fat cornbread with gochujang butter plus cheeseburger tacos followed by a platter of rib-eye steak, house-made sausages, smoked brisket with chillis and pickled red onions, beef-fat fries, hispi cabbage with beef-fat béarnaise and a choice of sauces, finishing with our deep-dish brigadeiro cookie with fior di latte ice cream

Spaces are priced at £100 per person including the masterclass, a three-course dinner, half a bottle of Cotês du Rhône and a Margarita.

# OUR FEASTING MENUS ARE SERVED FAMILY-STYLE, SO EVERYBODY CAN ENJOY A LITTLE OF WHAT THEY FANCY

# FEAST MENU



#### TACOS

CHEESEBURGER
with burger sauce, smoked raclette & green chilli
GOATS' CHEESE

with pickled chillis, lime-honey & crunchy nut cornflake crumb SOBER PIG with crackling & smoked apple sauce

#### MAINS

SMOKED RARE BREED BRISKET
with pickled red onions
BEEF RUMP STEAK
with heritage tomato salsa
WOOD-ROASTED FISH
with gochujang butter & fennel-mint salad

#### SIDES

BEEF-FAT POTATOES, GARLIC RACLETTE HOUSE SALAD PARATHAS

#### DESSERT

PEANUT & CHOCOLATE TART with fior di latte ice cream

#### FANCY FEAST MENU 79 PER PERSON



#### TACOS

SMOKED LAMB
with chipotle and green sauce

CHEESEBURGER
with burger sauce, smoked raclette & green
chilli

BURNT ENDS

with beef-fat mayo & pickled onions

SOBER PIC

with crackling & smoked apple sauce

#### MAINS

SMOKED RARE BREED BRISKET with pickled red onions
WHOLE SMOKED LAMB SHOULDER

with chimichurri

BEEF RUMP STEAK with heritage tomato salsa

 $\begin{array}{c} WOOD\text{--}ROASTED\ FISH\\ with\ gochujang\ butter\ \&\ fennel-mint\ salad \end{array}$ 

#### SIDES

GRILLED HISPI CABBAGE
with beef-fat béarnaise, corn
BEEF-FAT POTATOES, GARLIC RACLETTE
HOUSE SALAD
PARATHAS

#### DESSERT

PEANUT & CHOCOLATE TART with fior di latte ice cream

# NOT IN THE MOOD FOR A SIT-DOWN MEAL? CHECK OUT OUR CANAPÉ AND TACO PLATTER MENUS...

### TEMPER CANAPÉS

CHOOSE FOUR CANAPES FOR E12 PER PERSON OR

CHOOSE FOUR VIP CANAPES FOR EIG PER PERSON

ADDITIONAL GANAFER CAN BE ADDED FOR AS 50 PER PERSON, PER CANAFE, OR 14-30 TER PERSON, PER VIP GANAFE CANAFER LIMBERS A MINIMUM BY SUPER CANAFE TYPE



#### VEGGIE

GOAT'S CHEESE & BURNT PEPPER ON CRISPY TORTILLA

COAT'S CHEESE, CRUNCHY NUT, GUINDILLA CHILLI, HONEY & LIME DRESSING

COAL-ROASTED BUTTERNUT SQUASH & MOLE

CLASSIC TEMPER GUACAMOLE, TAJÍN, ON A TORTILLA CHIP

#### FISH

MARINATED HAKE TACO, SPICY SLAW, PICKLES

SEA BASS CEVICHE, PLAINTAIN CRISPS

#### MEAT

SWEET & SOUR PORK BELLY BITES

MINI BBQ PULLED PORK BUNS

BEEF-FAT CORNBREAD & GOCHUJANG BUTTER

SMOKED BRISKET CROQUETTE,
SPICY DIP

CHEESEBURGER TACO, GREEN SAUCE TEMPER BURGER SAUCE

DRY-AGED BEEF KOFTA, BBQ SAUCE, KIMCHI YOGHURT DIP

COAL-ROASTED DRY-AGED RUMP, MINI YORKSHIRE, HORSERADISH CREAM

CHICKEN SKEWER, SRIRACHA HONEY CLAZE

#### VIP VEGGIE

COAL-ROASTED MINI JACKET POTATO, OGLESHIELD CHEESE, SALSA TRUFINA

GRILLED BLACK FIGS, BLUE RACLETTE, TRUFFLE HONEY HOMEMADE OATGAKE

BABY GEM, CREAM CHEESE, BELPERKNOLLE CHEESE SHAVINGS

GRILLED BABY CORN, LIME CREMA, QUESO FRESCO

#### VIP FISH

FRESH OYSTER, LYCHEE GRANITA

SEARED SCALLOP AGUACHILE

MINI LOBSTER ROLL, KETA CAVIAR, AJI AMARILLO MAYO

CRAB & CORN RAREBIT, CRUMPET

#### VIP MEAT

60-DAY-DRY-AGED RARE BREED STEAK TARTARE, BEEF-FAT GROSTINI, CAVIAR

60-DAY-DRY-AGED BEEF FILLET SKEWER, BEEF-FAT BÉARNAISE DIP

SMOKED TEXEL LAMB SHOULDER, SALSA VERDE, MANGO CHUTNEY, PARATHA

RARE-BREED PORK BELLY, SMOKED PINEAPPLE JAM, CRISPY BLUE CORN TORTILLA

# TACO PLATTERS

Exclusively available for private hires in The Bar at temper Shoreditch and on The Mezzanine at temper City

CHOICE OF:
GOAT'S CHEESE TACO
DRUNKEN PIG TACO
CHEESEBURGER TACO

10 X TACOS FOR 55

15 X TACOS FOR 80

20 x TACOS FOR 100



# SUNDAYS ARE FOR EATING, DRINKING AND MAKING MERRY. OUR SUNDAY FEASTING MENUS ARE SERVED FOR SIX OR MORE GUESTS TO SHARE, EXLUSIVELY AT TEMPER SHOREDITCH AND TEMPER SOHO

#### UNDAY BEEF FEAST MENU

45 PER PERSON



#### TACOS

CHEESEBURGER burger sauce, smoked raclette, green chilli COATS' CHEESE pickled chillis, lime-honey & crunchy nut cornflake crumb

#### MAINS

ACED RIB OF BEEF served pink

#### SIDES

BEEF-FAT ROAST POTATOES
GIANT YORKSHIRE PUDDING
ROAST VEGETABLES
GREENS
SMOKED PARSNIP PURÉE

#### DESSERT

16-HOUR GRAVY

DEEP-DISH BRIGADERIRO COOKIE fior di latte ice cream

#### SUNDAY LAMB FEAST MENU

£40 PER PERSON



#### TACOS

CHEESEBURGER burger sauce, smoked raclette, green chilli COATS' CHEESE pickled chillis, lime-honey & crunchy nut cornflake crumb

#### MAINS

SMOKED & PULLED LAMB SHOULDER

#### SIDES

BEEF-FAT ROAST POTATOES
CIANT YORKSHIRE PUDDING
ROAST VEGETABLES
GREENS
SMOKED PARSNIP PURÉE

#### DESSERT

16-HOUR GRAVY

DEEP-DISH BRIGADERIRO COOKIE for di latte ice cream

#### SUNDAY PORK FEAST MENU

£50 PER PERSON



#### TACOS

CHEESEBURGER
burger sauce, smoked raclette, green chilli
COATS' CHEESE
pickled chillis, lime-honey
& crunchy nut cornflake crumb

#### MAINS

HOUSE-MADE PORCHETTA, STUFFED WITH KIMCHI MINCE

#### SIDES

BEEF-FAT ROAST POTATOES
CIANT YORKSHIRE PUDDINC
ROAST VEGETABLES
GREENS
SMOKED PARSNIP PURÉE
16-HOUR GRAVY

#### DESSERT

DEEP-DISH BRIGADERIRO COOKIE for di latte ice cream



