





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



emper



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 GARDEN

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

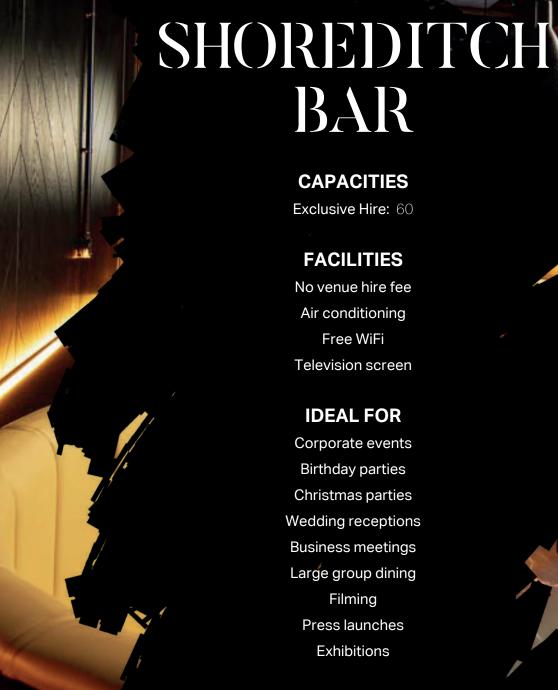
Business meetings

AVAILABLE MENUS

Feast Menu

Canapé Menu

Taco Platter Menu



AVAILABLE MENUS

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



COCKTAIL

MARGARITAVILLE MARGARITA

TACOS

CHEESEBURGER
with burger sauce, smoked raclette & green chilli
BURNT ENDS
with beef-fat mayo & pickled onion
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 80 PER PERSON



COCKTAIL

MARGARITAVILLE MARGARITA

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
WOOD-ROASTED FISH
with gochujang butter & fennel-mint salad

SIDES

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

DESSERT

PEANUT & CHOCOLATE TART

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

TEMPER CANAPÉS

CHOOSE FOUR CANAPÉS FOR £12 PER PERSON

CHOOSE FOUR VIP CANAPÉS FOR £16 PER PERSON

ADDITIONAL CANAPÉS CAN BE ADDED FOR 63.50 PER PERSON, PER CANAPÉ, OR 64.50 PER PERSON, PER VIP CANAPÉ CANAPÉS COME IN A MINIMUM OF 20 PER CANAPÉ 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 YOCHURT DIP

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

CHICKEN SKEWER, SRIRACHA HONEY GLAZE

VIP VEGGIE

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

CRILLED BLACK FIGS, BLUE RACLETTE, TRUFFLE HONEY HOMEMADE OATCAKE

BABY GEM, CREAM CHEESE, BELPERKNOLLE CHEESE SHAVINGS

CRILLED BABY CORN, LIME CREMA, QUESO FRESCO

VIP FISH

FRESH OYSTER, LYCHEE GRANITA

SEARED SCALLOP AGUACHILE

MINI LOBSTER ROLL, KETA CAVIAR, AII AMARILLO MAYO

CRAB & CORN RAREBIT, CRUMPET

VIP MEAT

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

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

SMOKED TEXEL LAMB SHOULDER, SALSA VERDE, MANGO CHUTNEY,

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
GOATS' 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
16-HOUR GRAVY

DESSERT

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 PUDDINC
ROAST VECETABLES
GREENS
SMOKED PARSNIP PURÉE
16-HOUR GRAVY

DESSERT

DEEP-DISH BRICADERIRO COOKIE fior 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
GIANT YORKSHIRE PUDDING
ROAST VEGETABLES
GREENS
SMOKED PARSNIP PURÉE
16-HOUR GRAVY

DESSERT

DEEP-DISH BRIGADERIRO COOKIE fior di latte ice cream



ADDED EXTRAS

If you book an event with us there's a range of additional services we can provide on request, including...

DJs

Security

Custom welcome drinks

Bespoke menus

Late-night licences

