

2026

Summer Parties

THE HONOURABLE SOCIETY OF
THE INNER TEMPLE

Summer Parties At The Inner Temple

The Inner Temple is one of four Inns of Court with its estate dating back to the 12th Century and is part of the Temple's Conservation Area, which has one of the largest concentrations of Grade I listed buildings in London.

Surrounded by vibrant greenery and adorned with meticulously groomed areas that effortlessly harmonise for social gatherings, The Inner Temple sets the ideal stage for your summer festivities.

Whether you choose to host a spirited summer soirée or a full day of family celebrations, our versatile spaces are designed to meet all your requirements.

Situated in a unique location, the Inn guarantees privacy and tranquillity, providing a delightful retreat from the lively streets of Central London.

A mere stone's throw from the Thames, the Garden offers views of the iconic river, enhancing the ambiance of your summer celebration.





“We booked the Inner Temple Gardens for our Summer Fête family event and could not fault it. Myself, my teams and all their families had the best time. So much so, that we have already booked for next year. Highly recommend for your own events!”
— ISG UK Fit Out



Pavilion

Pavilion at The Inner Temple, with a 600-person capacity, takes centre stage from mid-June to mid-July, offering a versatile setting for both standing and seated events. Surrounded by the Inner Temple Garden, it provides a natural extension for summer gatherings. Garden games and entertainment can be introduced to enhance the atmosphere, creating a relaxed and inviting backdrop for memorable occasions.

Standing: 600 - Seated: 150



The Garden

The Inner Temple Garden spans three acres of beautifully maintained grounds and can host up to 300 guests. Available from May until the Pavilion installation in June, it offers an elegant setting for outdoor receptions and summer gatherings. Should the weather change, the main building provides a seamless wet weather option, ensuring every event runs smoothly.

Standing: 300



The Terrace

The Inner Temple Terrace, located at the front of the Treasury Building, accommodates up to 120 guests and is available from May to September. Ideal for pre and post-event drinks, it connects seamlessly with the interior spaces and offers elegant views across the estate, gardens, and towards the River Thames. An indoor alternative is available in the event of wet weather.

Standing: 120



Church Court

Church Court, serving as a backdrop to the historic Temple Church, is available from May to September, accommodating events for up to 500 guests. This distinctive space adds a touch of grandeur, creating a memorable ambiance in the heart of Inner Temple. For added convenience, a wet weather option inside the building ensures that your event can proceed flawlessly.

Standing: 60



Pegasus Bar & Restaurant

The Pegasus Bar & Restaurant, exclusively available for private hire on Saturdays and Sundays, offers an ideal setting for intimate summer gatherings. Its sun trap terrace overlooking the estate creates a unique and inviting atmosphere for smaller parties. It's the perfect spot for christening receptions from Temple Church or other local churches, weddings, and other personal celebrations.

POA - Standing: 50 - Seated: 40





Team Building

The Inner Temple Garden offers an ideal setting for team building days, with space for outdoor activities and collaboration in a refreshing environment that supports creativity and positive teamwork.

For added flexibility, the Pavilion at the Inner Temple can also be hired from 4.00pm on two selected dates within the Pavilion season, extending the day into a relaxed early evening gathering.

Please note, general hire of the Garden is available from 6.00pm Monday to Friday, and from 11.00am at weekends.



Family Fun Days

The Inner Temple Garden is an excellent choice for family fun days. With ample room for outdoor activities and family-friendly entertainment, the gardens creates a relaxed and enjoyable atmosphere for memorable moments with loved ones.



Sample Packages

Our sample packages streamline your event planning, covering everything from canapés to buffets, along with unlimited drink options. Tailor your choices to suit your preferences, and we are flexible to add any extras you desire for a hassle-free event experience.

TERRACE

Hire of the Terrace 6.00pm-9.00pm
(including a wet weather option)
Garden menu (4 bowls or pick up items)
45 minute Prosecco or Pimm's reception
2.5 hour unlimited drinks package
(house beer, house wine and soft drinks)

£126.00 + VAT per person
Based on 100 guests

GARDEN

Hire of the Garden 6.00pm-9.00pm
(including a wet weather option)
Garden menu (4 bowls or pick up items)
45 minute Prosecco or Pimm's reception
2.5 hour unlimited drinks package
(house beer, house wine and soft drinks)
Garden furniture
3 garden games

£131.00 + VAT per person
Based on 150 guests

MARQUEE

Hire of the Marquee and Garden weekdays
6.00pm-10.30pm
Garden menu (4 bowls or pick up items)
45 minute Prosecco or Pimm's reception
4 hour unlimited drinks package
(house beer, house wine and soft drinks)
PA system with 1 microphone
Garden furniture
3 garden games

£160.00 + VAT per person
Based on 300 guests

All packages are subject to minimum numbers, VAT at the prevailing rate and are subject to change at any time. Bespoke packages available on request. Buffet and bowl food menus available on request. Weekend hire available on request. Pegasus Bar & Restaurant POA. Terms and conditions apply

Sample Garden Menu

CANAPÉS

Mini Barbers Cheddar and Cauliflower Yorkshire Pudding (v)
Charcoal Gyoza Shiitake Mushroom, Ssamjang Mayonnaise (ve)
Thai Crab Cakes Sweet Thai Chilli Mayonnaise
Duck Gyoza, Hoi Sin Ketchup, Spring Onion
Whipped Red Pepper Cream Cheese, Asparagus, Cucumber Tart
Smoked Chicken Bombay on Naan with chopped Pistachio and Mango

STICKS AND BOWLS

Potato, Spinach and Onion Tortilla, Piquillo Peppers, Romesco Sauce, Garlic Aioli (v)
Pea and Shallot Ravioli, Fricassee of Wye Valley Asparagus, Peas and Broad Beans (ve)
Tandoori Cornish Cod Masala, Black Emperors Dahl, Brinjal Pickle, Saag Aloo, Naan Bread (gfa)
Katsu Chalk Stream Trout, Sticky Rice, White Cabbage, Tonkatsu Dressing, Japanese Pickles, Furikake
Hereford Flame Grilled Beef Slider, Maple Syrup Bacon, Monterey Jack Cheddar, Caramelised Onions, Cream Bun, Paprika French Fries
Bombay Sweet Potato, Baby Spinach, Charred Sweetcorn, Onion Bhaji Crumbs, Mint Raita and Coriander Yoghurt (ve)
Texan Tuna Mayonnaise Salad, Sourdough Croûte, Whipped Wasabi Avocado, Shoestring Fries
Sicilian Lemon Curd Blueberry Compote and Italian Meringue Pots (v)
Butterscotch Banana, Brownie and Bols Crème de Bananes* Custard Pots
Withers Farm Strawberries and Cream (ve option available on request)



SUSTAINABILITY PLEDGES 2025

inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

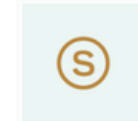


We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

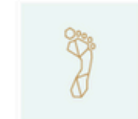
step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

Premium Bar Experiences

Elevate your event with our premium bar experiences, offering expertly crafted drinks and curated selections to suit every occasion. Whether you prefer a refined Gin Bar, a refreshing Spritz Bar, or a bespoke Cocktail Bar, each experience is designed to bring a touch of luxury to your gathering. Priced per person, for a two hour reception, these packages ensure your guests enjoy a high-quality bar service tailored to your event's style.

GIN BAR £50.00

Maximum three cocktails per bar
2 hour service

- Bombay Sapphire, Hendricks, Whitley
Neil Flavoured Gins, Chase Pink
Grapefruit & Pomelo



SPRITZ BAR £60.00

Maximum three cocktails per bar
2 hour service

- Limoncello, Aperol, Campari, Hugo,
Pentire Coastal Mocktail, Limon-non-cello
Mocktail



COCKTAIL BAR £60.00

Maximum three cocktails per bar
2 hour service

- Margarita, Lychee Love, Negroni, Pimms,
Aperol Spritz, 3 Acre Garden



All packages are subject to minimum numbers, VAT at the prevailing rate and are subject to change at any time. Bespoke packages available on request. Buffet and bowl food menus available on request. Weekend hire available on request. Pegasus Bar & Restaurant POA. Terms and conditions apply

A Little Extra

Why not add a little more magic to your event?

Garden games
Interactive food stations
A photobooth
An ice cream bike
Stylish furniture
Beautiful decorations
Live entertainment
And more...

Wow your guests and make your day even more unforgettable. Ask us for more information.





Blank Canvas Entertainment is one of London's leading entertainment agencies and is recommended at over 100 leading venues and groups including Corinthia Hotel, HeadBox, Searcys, The Hurlingham Club, and The Ned. They have also worked with hundreds of corporate clients including Coca Cola, Microsoft and PWC. Please see a link to their website [here](#).



Bedrooms

The Inner Temple has two double bedrooms with ensuite bathrooms, which are conveniently situated just off Fleet Street and near the Temple Church. The rooms are ideal for 'night before' preparations, guest bedrooms or as the honeymoon suite.

Choose from the traditional luxury of the Chaucer, which overlooks Hare Court, or the modern Boswell, overlooking the famous Temple Church. Both rooms offer fresh linen and towels, tea and coffee making facilities, bottled water and Molton Brown bathroom products.

The bedrooms are £220.00 including VAT, per room, per night during 2026.

Please ask for more information.

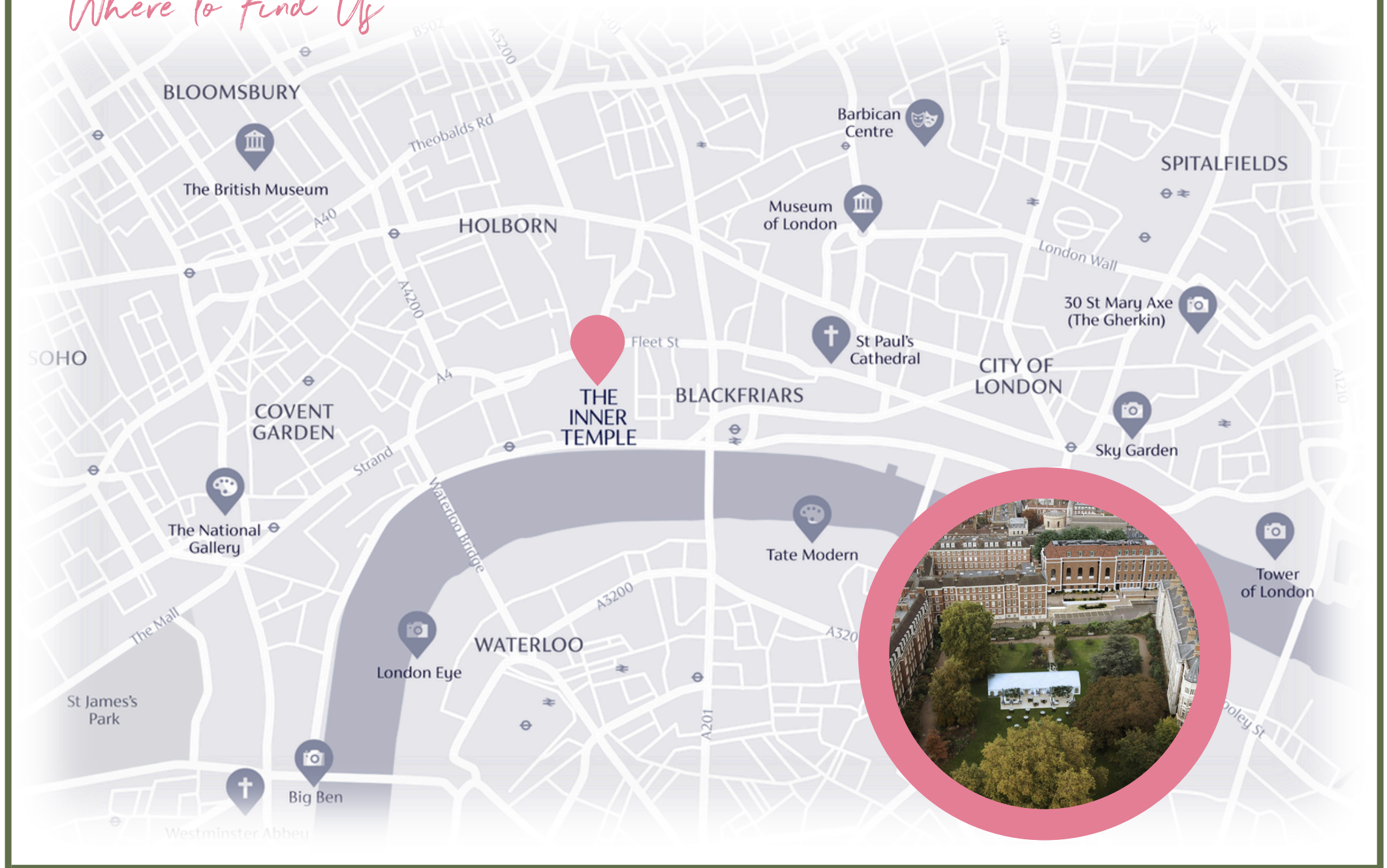
CHAUCER ROOM



BOSWELL ROOM



Where to Find Us



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