



Event Menus
April to September 2026



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Welcome TO THE GUINNESS VAULTS AT OPEN GATE BREWERY LONDON

Here at the Guinness Vaults, we've created spaces that can be used for a range of events - from daytime corporate meetings and private get-togethers, to dinners, awards ceremonies and celebrations long into the evening and weekends, it is the perfect location for almost any occasion..

The sales team are here to listen to your requirements before working with our kitchen teams, front of house experts, designers, entertainers and AV support to craft an experience that will linger long in the memory.

Our brochure will give you an overview of the spaces and their capacities so you can start shaping your event before settling into our menus, beer, wine and drinks lists.

Then drop us a line to organise your site visit to help bring your event ideas to life.



AFTER SOMETHING *Unique?*



Meet the team



Hollie Stephenson
Master Brewer



Matt Cowling
Head of Drinks

As part of the spiritual home of Guinness and Diageo in London, the team at the Guinness Vaults can arrange a host of extra special features for your event.

From beers brewed exclusively to Open Gate Brewery London by Head Brewer Hollie Stephenson, to our bespoke cocktails curated by our in-house Head of Drinks Matt Cowling, there is almost nothing the team cannot deliver that will make your event like no other.

With best wishes,
The Events team

Please get in touch with us at eventsteam@opengatelondon.guinness.com to make your booking, or if you would like any more details.

ROOM CAPACITIES

The Guinness Vaults are made up of two adjoining spaces, the Bottle Room and the Barrel Room, which can be hired individually or together for exclusive use.



	Standing Reception	Dining	Banqueting	Theatre Style
Exclusive Hire	300	140	132	
Bottle Room	170	90	70	110
Barrel Room	130	50	62	

Capacities are indicative and may vary depending on your event requirements. Every event is different, and we'll work closely with you to create the ideal layout and flow. Just get in touch with the team and we'll help shape the perfect fit.

Room Hire Rates

We like to keep things simple. Our all-in packages have everything you need to throw a brilliant event; room hire, delicious food and drink, furniture, tableware, AV and even the entertainment.

Want to make it feel more like you? Just say the word. Our team love getting to know what makes your event special, and we're all about those little touches that make it memorable.

Your personalised quote will detail furniture, tableware, AV and any entertainment

We offer an easy-to-understand room hire rate complemented with a food and beverage minimum spend.

AV

With crystal-clear microphones, a state-of-the-art sound system and spectacular floor-to-ceiling LED screens, everything is in place to ensure your message lands exactly how you want it to.

Whether it's a product launch, a conference or a celebration with a little extra sparkle, the atmosphere is always immersive and effortlessly polished.

And when your event needs something a little more bespoke, the team are on hand to help. They work with a trusted collection of expert AV suppliers to bring in exactly what's needed – no fuss, no tech headaches, just smooth, high-spec support from start to finish.

Ready to start planning? Drop us a line at eventsteam@opengatelondon.guinness.com we're all ears.

THE SPACES

The Barrel Room

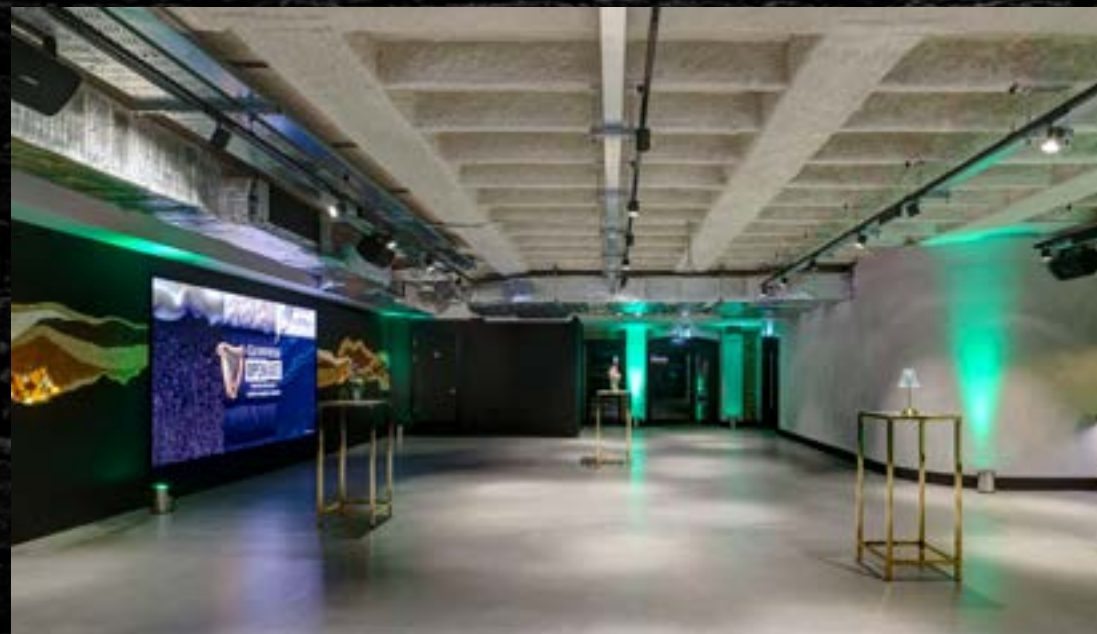
A versatile space hidden beneath the buzz of Old Brewer's Yard. Perfect for exclusive hire with access to your own bar, bespoke menu and AV for your event.

Once part of the former Coombe & Co. brewery, which closed in 1905, the Barrel Room is rich in brewing heritage.

Historically used to store beer barrels, the space still bears the marks of its working past, with areas of original brickwork worn away over time and thoughtfully replaced with granite to reflect the room's function and history.

Full of character and atmosphere, the Barrel Room is ideally suited to standing receptions and intimate dinners.





THE SPACES

The Bottle Room

The larger of the two spaces, featuring three LED screens, beautiful artwork and a bar with your favourite pours.

The Bottle Room is a contemporary space equipped with state-of-the-art screens and a striking, single-piece artwork featuring glass fragments, designed by Welsh-Irish graphic designer Annie Atkins. Best known for her work on The Grand Budapest Hotel with Wes Anderson, Atkins collaborated with Essex-based glass artist Jon Lewis, who handmade the glass elements in his studio. Refined and versatile, the Bottle Room is ideally suited to conferences and seated dinners.

Ready to start planning? Drop us a line at eventsteam@opengatelondon.guinness.com we're all ears.



LOCAL LARDER

We've built an incredible Local Larder of boutique suppliers who share our belief in craft and the importance of quality and provenance.

We'll be calling on some of our brilliantcommunity partners to help create something amazing for your next event!



Our Suppliers

1. Rare & Pasture
B-CORP / Diverse Ownership

4. Flawsome Drinks
B-CORP

5. Freshways Dairy
Diverse Ownership

6. La Latteria
Diverse Ownership

8. Good & Proper
B-CORP / Diverse Ownership

10. All Press
B-CORP / Diverse Ownership

11. Vegetarian Express
B-CORP

12. Well Grounded
Diverse Ownership / VCSE*

13. Ridgeview Wine
B-CORP

14. Paul Rhodes Bakery

15. The Wlld Room

16. Paxton & Whitfield

17. Notting Hill Bakery

18. Belazu

19. H. Forman & Son
20. HG Walter

21. Harvey & Brockless

22. Marrfish

23. Justerini & Brooks

24. Brindisa

25. Solstice

26. Porchetta & Grill

27. Wright Brothers

28. First Choice Produce

29. Hackney Gelato

VCSE*
Voluntary, Community or Social Enterprise Organisation



PEOPLE, PLACE, *Planet.*

Food and drink will always have an eye on supporting the communities the team work with.

From employment opportunities for local people, and those who may have struggled for opportunity previously, to buying from our hand-picked larder of local suppliers, we'll care for London at every turn, at the same time minimising the impact of our operation on the planet.

These local and global commitments mean we'll only serve British meat and cheese, we'll only buy Marine Conservation Society rated 1, 2 and 3 fish, and nothing will arrive in our kitchens via airfreight, aligning with Diageo's Society 2030 aspirations and supporting our journey to be net zero by 2040.

For more information on Diageo's Society 2030, please visit:

www.diageo.com/en/esg/society-2030-spirit-of-progress-targets or scan the below QR Code.



We're proud to partner with **LUMINARY BAKERY**

A cake that makes a difference

A social enterprise that creates an innovative response to help socially and economically disadvantaged women. By investing in and releasing women to realise their dreams – through training, employment and community – Luminary Bakery aims to break cycles of poverty, violence and disadvantage once and for all.

Luminary Bakery offers spectacular cakes for all occasions, which can be ordered via our team and delivered directly to your event.



Well grounded **COFFEE**

Open Gate Brewery London supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.



It also supports farmers and cooperatives in Peru via origin sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.

Developed in partnership with Allpress Espresso, Community Blend reflects our commitment to quality, fairness and positive impact across the coffee supply chain.



Menus

Incredible food, drink and service are central to every event, and over the following pages you find menus to suit every type of event, large or small, day or night, along with beer and drinks lists that will help your event stand out.

If you are interested in beers brewed on site, please ask one of the team – our team are constantly creating rotational brews and discussing what we'll serve and how you'll enjoy them!



Spring / Summer

BREAKFAST

Spring / Summer

Pastry Selection

- All butter croissant
- Pecan swirl
- Chocolate & pistachio Babka knot
- Berry danish
- Cinnamon morning bun

Nourish Bowl Breakfasts

Choose 2

- Coconut yoghurt, rhubarb compote, oat & seed granola (VE)
- Banana pancakes, dark chocolate, blueberries, almond (V)
- Spring vegetable hash (new potato, asparagus, peas) with soft egg (V)
- Buckwheat porridge, roasted apricots, almond milk (VE)
- Smoked trout, sour cream, pickled cucumber & potato salad bowl

Low Carbon Healthy Breakfast

- Smashed peas & broad beans on sourdough, mint, lemon (VE)
- Spelt pancakes, roasted strawberries, maple oat crème (V)
- Spinach, cucumber & apple juice with mint (VE)
- Cinnamon morning bun (V)
- Compressed British fruits (VE)

Breakfast Baps

Choose 2

- Crispy egg, wild garlic aioli, asparagus (V)
- Grilled mushroom, spinach, wild garlic pesto (VE)
- Dry-cured bacon, tomato chutney
- Smoked trout & scrambled egg, herb salad
- Vegan sausage, red onion jam (VE)

WORKING LUNCHES

Spring / Summer

Traditional Sandwich Lunch

Sandwiches: choice of two breads

- Pulled pork shoulder, fennel and radish, moscatel vinaigrette
- Roast chicken, lemon aioli, spring greens
- Tuna, caramelized red onion, black pepper crème fraîche
- Roast beetroot, baby gem, peanut butter, spring onion (VE)
- Vintage Cheddar, pickled radish & herb mayo (V)

Served with:

- Seasonal fruit platter
- Popcorn, crisps
- British cheese wedge & pickles

Sandwich Lunch Add-ons

- House brownie (V)
- Ginger parkin (V)
- Lemon tart (V)

Gourmet Sandwich Lunch

Sandwiches:

- Porchetta, salsa verde, pickled fennel, rocket on ciabatta
- Goat’s cheese, honey-roast fig & walnut on rye bread(V)
- Smoked salmon & herb cream cheese, cucumber salad wrap
- Grilled beef rump, horseradish crème fraîche, radicchio on red onion bloomer
- Charred courgette, Kimcheese (vegan cheese), mint & lemon on focaccia (VE)

Served with:

- Pickled vegetable crudités with red and green mojo, cucumber yoghurt

- Selection of cured meats from Tempus, pickles
- Seasonal ‘future 50’ salad (V)

- Paxton & Whitfield British cheeseboard, Peter’s Yard biscuits, celery, grapes (V)

V – Vegetarian, Ve – Vegan. For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change

REFRESHMENTS

Spring / Summer

Good and Proper Tea

Unlimited during your event

- Chamomile
- English Breakfast
- Earl Grey
- Hibiscus
- Jade Tips (Mao Jian)
- Lemongrass
- Peppermint
- Breakfast Brew

All Press Coffee

Filtered Coffee
Unlimited morning / afternoon

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Soft Drinks

Fizzy Drinks (200ml glass bottles)

- Coca-Cola
- Tonic
- Soda
- Lemonade

Fruit Juice

- Orange
- Apple
- Pineapple

Belu Water (750ml bottles)

- Still
- Sparkling



SPECIALITY TABLES

London Larder Table

The lunch is composed of ingredients from some of the finest food producers and suppliers in London, served buffet style.

- Selection of cured meats from Tempus, including fennel salami, King Peter ham, Tempus chorizo, smoked coppa, British bresaola, served with pickles
- Potted H Forman smoked salmon rillette, avocado & cucumber salad
- Free-range pork and Mayfield cheese scotch egg, homemade piccalilli
- Charred courgette & Rollright tart, mustard leaf (V)
- Dressed vertical salad leaves from ‘Crate to Plate’ (VE)
- Asparagus, peas, broad beans, radish, baby gem, sunflower seeds & hazelnut dressing (VE)
- Paxton & Whitfield British cheese selection, with fig, quince, Guinness soda bread & crackers (V)
- Macerated strawberries with London honey, mint & whipped La Latteria ricotta (V)



Future 50 Salad Table

A selection of vibrant, seasonal salads composed of ingredients from the ‘Future 50’ list, selected for their low-carbon footprint and high nutritional density, served buffet style.

- Orange sweet potato, shallot, edamame, grilled peppers, white miso dressing (VE)
- British Mozzarella with shaved fennel, orange, dill and pomegranate, dukkha (V)
- Charred broccoli, lime yoghurt, icicle radishes, garden herbs (VE)
- Spelt and khorasan tabbouleh with heritage tomatoes, pink shallot (V)
- Dressed vertical salad leaves from ‘Crate to Plate’ (VE)
- Guinness soda bread made with regenerative flour, Estate Dairy cultured butter (V)



Spring / Summer

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BUFFETS

Cold Fork Buffet

Choose 3 proteins + 2 salads + 2 desserts

Proteins

Porchetta slices, sauce gribiche, pickled mustard seeds

Roast beef, burnt onion purée, barley salad

Hot smoked Chalk Stream trout, courgette & broad bean salad

Confit chicken thigh, fermented spring greens, herb crème fraîche

Grilled lion’s mane mushroom, smoked aubergine, sunflower seed(VE)

Roasted baby beetroot, heritage radish, whipped goat’s curd,

toasted seeds (V)

Seasonal Salads

Peas, nasturtium juice, pearl onion, grapefruit, buckwheat (VE)

Charred radicchio, red wine glaze, barley, orange, chicory (VE)

Roasted baby carrots, cumin yoghurt, pistachio dukkah (V)

Shaved courgette & asparagus, mint, lemon vinaigrette (VE)

Heritage tomatoes, black garlic, spring onion, basil (VE)

Market leaf, herb & flower salad, elderflower dressing (VE)

Desserts

Rhubarb & custard Paris Brest (V)

Guinness cakes, chocolate caramel, cream cheese (V)

Roasted beer pineapple, creme fraiche, oat crumble (V)

Poached cherries, rosemary financier, pecans (VE)

Spring / Summer

Hot Fork Buffet

Menu 1

Slow cooked lamb shoulder, mint & pea salsa, roast kohlrabi

Baked cod fillet, creamed leeks, wild garlic oil, sesame

Roasted heritage carrots & broad beans, cumin

yoghurt, pistachio (V)

Grilled asparagus, lemon oil and toasted seeds (VE)

Elderflower & strawberry Eton mess (V)

Menu 3

Slow roast pork shoulder, smoked apple puree, watercress

Seared halibut steak, herb gremolata, asparagus

Hispi cabbage, fermented radish & black garlic, crispy onions (VE)

Roasted baby carrots, cumin and herb butter (V)

Lemon & almond polenta cake, whipped yoghurt (V)

Menu 2

Roast chicken thighs, fermented chilli glaze, spring onion salad

Hake, lemon butter, tenderstem broccoli

Roast cauliflower, pickled fennel, kumquats, pine nut cream (VE)

Peas, broad beans & mint, cider dressing (VE)

Rhubarb custard & ginger crumble pots (V)

Menu 4

Beef cheek, hispi cabbage, roast onion, Boulangère potato

Seared sea bream, fennel & dill salad, orange dressing

Grilled courgette & asparagus salad, chicory, mint, lemon oil (VE)

Roasted tenderstem broccoli, sesame and ale dressing (VE)

Blood orange & vanilla trifle (V)

Spring / Summer

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CANAPÉS



Spring / Summer

A choice of 6

Fish

- Native oyster, shallot vinegar
- Hot smoked trout & mustard creme fraiche, rye cracker, dill
- Salt fish, chickpea crostini, preserved lemon, sea rosemary
- Salmon mousse tartlet, beetroot relish, pickled mustard seeds

Plant-Based

- Charred courgette & basil cannoli, whipped almond ricotta (VE)
- Crispy artichoke, tahini, salsa verde (VE)
- Spring pea & mint tartlet, lemon dressing, toasted seeds (VE)

Nibbles selection

- Beer bread, butter & charcoal salt
- Montgomery Cheddar & Guinness straws
- Gordal olives with oregano (VE)
- Malt gougères (V)

Meat

- Crispy pork belly, chilli jam, radish
- Lamb shoulder croquette, minted yoghurt
- Rare roast beef, pickled shallot, horseradish crème, mustard leaf

Sweet

- Strawberry & elderflower jelly, lemon verbena cream (V)
- Chocolate & ale truffle, oat crumb (V)
- Passionfruit tart (V)

- Pecorino & truffle nuts (V)
- Sea salt popcorn (VE)
- House spiced nuts (V)
- Sea salt crisps (VE)

BOWLS

Spring / Summer

A choice of 4

Plant-Based

- Grilled asparagus & pea salad, mint, lemon oil, crispy buckwheat (VE)
- Smoked aubergine & courgette caponata, grilled sourdough, basil oil (VE)
- Jersey Royals, mustard seeds, heritage tomatoes, lovage dressing (VE)

Meat

- Crispy pork belly, sauerkraut, orange, chilli
- Sticky smoked beef brisket, corn, pickled onion, new potatoes
- Grilled chicken thigh, shiso, courgette ribbons, yoghurt tahini dressing

Fish

- Beetroot-cured trout, pickled cucumber, dill crème fraîche, rye crumb
- Roast hake, fennel, wild garlic butter, lemon pangrattato
- Seared tuna, rhubarb ketchup, cucumber, nasturtium

Sweet

- Strawberry & elderflower trifle, lemon cream (V)
- Chocolate mousse, oat crumble, cherries (V)
- Apricot & almond cake, whipped yoghurt, orange zest (V)



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SEATED DINING

Starters

- Beetroot-cured salmon, dill crème fraîche, pickled cucumber, rye toast
- Baked leeks & lardo, garlic cream, Brazil nuts, sourdough crumb
- Charred asparagus, labneh, apricot, hazelnut, aged balsamic (V)
- Courgette & basil cannoli, almond ricotta, preserved lemon (VE)

Dessert

- Rhubarb & custard Paris Brest
- Chocolate & ale delice, oat biscuit, green peppercorn sable
- Elderflower & strawberry trifle, lemon cream
- Pistachio financier, orange & brandy, whipped vanilla (V)

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Mains

- Aged beef sirloin, braised chicory, oyster crumb, green peppercorn sauce
- Beer glazed pork belly, spring onions, smoked apple and mustard purée
- Roast halibut, heritage tomatoes, peas, fennel & herb butter
- Pea & broad bean risotto, goat’s cheese, honeyed walnuts, rye crumb (V)

All mains served with:

- Seasonal greens with roast garlic (VE)
- Jersey Royals with seaweed butter (V)



Spring / Summer

*See our Food Stalls
section for more details*

- Oyster Ice Bar
- Salmon Carvery
- Seafood Bar
- Tempus Charcuterie Station
- Root & Shoot Stall (VE focus)
- Yard Stall
- Dessert Bar
- British Cheese Counter



Food Stalls

FOOD STALLS

Salmon

- Selection of house cured and smoked salmons, carved in the room, served with blinis, crème fraiche and lemon
- Tanqueray gin & juniper cured Chalk Stream trout
- Johnny Walker whisky, orange and anise cured salmon
- Chapel & Swan hot smoked salmon
- Traditional gravadlax salmon
- Beetroot & citrus cured salmon
- London cured smoked salmon

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Spring / Summer

Oyster Ice Bar

- Native oysters from British waters - Maldon, Galway, Jersey’s
- Served naturally with lemon, Tabasco & shallot vinegar plus guest flavours:
- Grapefruit, maple braised chicory, green apple, squid ink
- Pickled cucumber, blood orange, creme fraiche
- Fermented chilli, turnip, horseradish, chive oil
- Confit garlic, sherry vinegar reserva, shaved hazelnut, sea rosemary



Seafood Bar

- Native oysters with shallot dressing, Tabasco, lemon
- Mussels, tempus chorizo, beer, leek & tarragon paté, melba toast
- King prawn cocktail, miso mayo, avocado, shiso leaf
- Lightly cure halibut, kohlrabi, chilli, coriander
- Lobster, tomato, green peppercorn butter
- Beetroot & citrus cured Chalk Stream trout, black pepper creme fraiche
- Served with rye bread, seaweed & market leaf salad

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Food Stalls

Tempus charcuterie

- House salami
- Tempus chorizo
- Smoked coppa
- King Peter ham
- Bresaola
- Served with house pickles, sourdough



Dessert stall

Guinness cake, chocolate caramel, cream cheese & oat brittle (V)

Mini rhubarb & custard Paris Brests

Honey roasted apricot & almond tartlets

Beer shortbread

Cheese Counter (V)

Selection of the finest British cheeses from Paxton and Whitfield, London's oldest cheese shop

Somerset cave aged Cheddar

Berkswell

Rollright

Baron Bigod

Colston Bassett Stilton

Golden Cross goats cheese

House chutney, whipped quince paste, grapes and a selection of finest cheese biscuits

Root & Shoot Stall

Burnt sweet onion, roast tomato & chilli, sunflower seeds

Grilled courgette, peas & mint salad, lemon dressing

Charred asparagus, radicchio, broad beans, barley, apricot

Herb & seed focaccia

Wild garlic dressing

Yard Stall

Slow-roast pork shoulder, malt glaze, crackling

Ale-braised beef shin, roasted garlic & herb crumb

Salt & vinegar beef ribs

Yard pork fennel & nutmeg sausages, caramelised onion

Roast soy brine chicken thighs, black pepper, marjoram butter

Beer bread & charcoal salt

Pickled winter vegetables

Roast potatoes





WINE LIST

White

Le Petit Oiseau, Blanc, IGP Cotes de Gascogne, 2024
South and South West France, France 11%

Long Beach, Chenin Blanc, Robertson, 2024
Robertson, South Africa 13%

Don Silvestre, Sauvignon Blanc, Ochagavia, 2024
Central Valley, Chile 11.5%

Torre de Lapela, Vinho Verde, Adega de Moncao, 2024
Minho, Portugal 12%

Brume di Monte, Pinot Grigio, DOC delle Venezie, 2024
Veneto, Italy 12%

Domaine Montrose, Chardonnay
IGP Cotes de Thongue, 2024
South and South West France, France 13%

Sauvignon de Touraine, Les Grenettes,
Domaine Beausejour, 2023/24
Loire, France 12.5%

Picpoul de Pinet, Jadix, La Cave de L'Ormarine, 2023
South and South West France, France 12.5%

Albarino, Bagoas Ledas, Bodegas
Aquitania, Rias Baixas, 2024
Galicia, Spain 12.5%

Riesling, QbA, Screwcap, Fritz Haag, 2023
Mosel-Saar-Ruwer, Germany 11%

Alpine Rift, Sauvignon Blanc, Marlborough, 2023
Marlborough, New Zealand 13%

Mâcon Uchizy, Gerald et Philibert Talmard, 2023
Burgundy, France 13%

Chablis, Domaine Prieuré Saint Côte, 2023
Burgundy, France 12.5%

Pouilly Fumé, Serge Dagueneau, 2023/24
Loire, France 12.5%

Red

- Le Petit Oiseau, Rouge, Vin de France, 2024
South and South West France, France 12.5%
- Kings River, Cabernet Merlot Pinotage, Robertson, 2024
Robertson, South Africa 12.5%
- Don Silvestre, Merlot, Ochagavia, 2023
Central Valley, Chile 13%
- Domaine Montrose, Rouge, IGP Pays d’Oc, 2024
South and South West France, France 13.5%
- Château Le Peyrat, Côtes de Castillon, 2019
Bordeaux, France 14.5%
- Familia Cassone, Finca La Florencia, Malbec, 2022/23
Mendoza, Argentina 14%
- Primitivo, Lilith, Salento IGP, Poggio Anima, 2022
Puglia, Italy 13.5%

Rosé

- Le Petit Oiseau, Rose, Vin de France, 2023
South and South West France, France 12.5%
- Domaine Montrose, Rosé, IGP Pays d’Oc, 2023
South and South West France, France 12.5%
- Saint Max, Rosé, Côtes de Provence, Mont-Redon, 2023
South and South West France, France 12.5%

Champagne

- Philipponnat, Royale Réserve, Brut, NV
Champagne, France 12%
- Philipponnat, Royale Réserve, Brut, Rosé, NV
Champagne, France 12%
- Philipponnat, Royale Réserve, Brut, NV, Magnum
Champagne, France 12.5%
- Philipponnat, Royale Réserve, Brut, Rosé, NV, Magnum
Champagne, France 12.5%



Cocktail List

Cocktail list

House Serves

- Guinness & Black
Roe & Co Irish Whiskey, Lemon, Cardamaro, Blackberry, Guinness Draught
- Sour Plum Negroni
Tanqueray No. Ten, Select Aperitif, House Plum & Oloroso
- Penicillin Highball
Johnnie Walker Black Label, Talisker 10, Honey & Ginger, Lemon, Soda
- The Little Green
Don Julio Reposado, Rocket & Jalapeño Verde, Orange Liqueur, Pineapple
- Espresso Stoutini
Ketel One Vodka, Guinness Reduction, Cold Brew, Demerara, Guinness Foam
- Toucan Colada
Don Julio Blanco, Aluna Coconut Rum, Pineapple, Coconut Cream, Lime
- Covent Garden Bloody Mary
Ketel One Citroen Vodka, Tomato, House Spice Mix, Celery, Black Pepper & Cornichon Foam
- Greetham's Irish Coffee
Roe & Co Irish Whiskey, Fresh Coffee, Guinness Reduction, Malted Cream

House Martinis

- Salted Lemon Martini
Ketel One Citroen Vodka, Olive-Oil-Washed Dry Vermouth, Preserved Lemon Brine & Oil
- Porter's Martini
Tanqueray No. Ten, Cocchi Extra Dry Vermouth, Guinness Oil

Beer Cocktails

- Shelton Street Ginger Beer
Fresh Ginger, Honey, Lemon, Pale Ale
- Spicy Lagerita
Don Julio Blanco, Jalapeño, Lime, Lager

Non-Alcoholic

- The Little Green
Almave Amber, Rocket & Jalapeño Verde, Pineapple
- Virgin Toucan Colada
Almave Blanco, Aluna Coconut Rum 0%, Pineapple, Coconut Cream, Lime
- Penicillin Highball
Almave Amber, Rocket & Jalapeño Verde, Pineapple

ALLERGENS

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager/sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be Allergen Folders located at all service stations to make guests aware of all allergens contained in your chosen menu and to help them to make an informed decision.

Please note, as with every catering establishment, there is always the potential for cross-contamination to occur.

While we endeavour to prevent this as much as possible, the nature of an allergen means that we cannot fully guarantee that cross-contamination may not have occurred.

We encourage our customers with food allergies and intolerances to let our staff know so that we can better cater for them. We are happy to provide further details on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.

If you have any concerns, please speak to a member of staff.



Mustard



Molluscs



Nuts



Crustaceans



Fish



Egg



Sulphur Dioxide



Soybean



Milk



Sesame



Gluten



Peanuts



Celery



Lupin

Please get in touch the team at eventsteam@opengatelondon.guinness.com or call us on 0800 059 0167 to start planning your celebrations, or if you would like any more details.



