

A festive dinner table set for a meal. In the center is a large platter of sliced meats, sausages, and red berries. Surrounding it are several plates of food, including a seafood platter with prawns and mussels, a plate with a fish fillet, and plates with meatballs, potatoes, and vegetables. There are three glasses of Guinness beer, some with the Guinness logo. Decorations include small Christmas baubles and lit candles. The table is set with cutlery and napkins. The background is dark, and the overall atmosphere is warm and festive.

Festive Events Brochure 2026



GUINNESS
OPEN GATE
BREWERY

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CHRISTMAS

Is Brewing

There's nothing quite like Guinness at Christmas.

Step into the world of Guinness innovation in the heart of London this festive season. Whether you're planning a team celebration, an intimate festive dinner, or looking for the perfect spot to drop after a day of Christmas shopping in Covent Garden, Guinness Open Gate Brewery London is the place to be.





THE PORTER'S TABLE

First Floor



40 guests
seated



60 guests
standing

Perfect for a relaxed feel, either a seated meal or standing drinks and nibbles. Whether it be a corporate or after-work party!

Includes:



Private
Bar



Own
toilet



Wheelchair
accessible
with lift to
the floor



PRIVATE

Dining Room

Third Floor



20 guests
seated



25 guests
standing

Perfect for an intimate meal with colleagues, friends and family. Also a great space to host a meeting or small presentation.

Includes:



Private
Bar



Own
toilet



Wheelchair
accessible
with lift to
the floor



Roll-out
screen



GILROY'S LOFT



Fifth Floor



30 guests
seated inside



40 guests
standing



Outside terrace — **15** seated
/ **20** standing

Surrounded by so much natural light and stunning views, perfect for a drinks reception or special occasion!

Includes:



Private
Bar



Toilets
on fourth
floor



Wheelchair
accessible with
lift to the floor
and toilets



Outside
terrace — to
seat 15 people
or stand 20



GUINNESS VAULTS

Barrel Room

Underground



50 guests
seated



130 guests
standing

Perfect for a blank canvas, drinks reception, breakout space from Bottle Room, occasion booking.

Includes:



Private
Bar



Toilets



Wheelchair
accessible with
lift to below
level and toilets



GUINNESS VAULTS

Bottle Room

Underground



90 guests
seated



170 guests
standing

Perfect for a blank canvas, large presentation, drinks reception, large seated meal, exhibition, show.

Includes:



Private
Bar



Toilets



Wheelchair
accessible with
lift to below
level and toilets



3 LED
screens



Festive Menus

PACKAGE	INCLUDES	PRICE
Canapés	Three canapés per person	£22pp
Canapés	Six canapés per person	£30pp
Bowl Food	Two bowls per person	£25pp
Bowl Food	Three bowls per person	£35pp
Festive Sit-Down Dining	Two courses	£70pp
Festive Sit-Down Dining	Three courses	£85pp
Festive Feasting	Snacks, starter, main course, dessert and to finish	£85pp
Festive Tour to Table experience, which includes the brewery tour within the ticket price		from £80pp

*Menus are not inclusive of room hire costs, staffing and equipment.

Festive Menus

Canapés

Herb-crusted venison, parsnip crisp & redcurrant jelly
Home-smoked duck, celeriac remoulade
Bacon & cabbage croquette
Confit potato, caviar, crème fraîche & chives
Smoked salmon, cream cheese, spring onion & potato bread
Dublin Bay prawn skewer
Baked beetroot, goat's cheese, dried cranberries & honey
Extra mature cheddar, beer pickle & cracker
Caramelised onion & Guinness rarebit

Bowl Food

Guinness-braised beef feather blade, beef dripping mash & cabbage
Confit turkey with pork & bacon stuffing, Brussels sprouts, colcannon & cranberry gravy
Chicken, mushroom, pearl barley & root vegetable stew
Smoked haddock, leek & potato fish cake
Cured salmon risotto, crispy greens & lemon oil
Chestnut mushroom & swede haggis, black cabbage & onion gravy
Roasted pumpkin dumplings, creamed spinach & carrot crisps
Spiced beetroot bubble & squeak with green lentil chutney



Festive Sit-Down Dining

Two courses — £70pp Three courses — £85pp

Starters

Pickled salmon, watercress purée, celeriac remoulade, heritage radish & rye wafers
 Creedy Carver duck terrine, carrot chutney, horseradish cream & brioche croutons
 Pressed mushrooms, candied pumpkin, pumpkin tahini & herb salad

Mains

Norfolk turkey crown, chestnut stuffing, sausage & smoked bacon ballotine, cranberry jus
 Pan-fried sea bream with watercress purée, celeriac remoulade, heritage radish & rye wafers
 Salt-baked beetroot Wellington, winter greens & mustard sauce

Desserts

Traditional plum pudding with spiced brandy sauce
 Clementine & hazelnut chocolate tart with clotted cream ice cream
 Panettone bread & butter pudding with vanilla ice cream

Festive Feasting

£85 per person

Snacks

Home-smoked duck, celeriac remoulade
 Smoked salmon, cream cheese, spring onion & potato bread
 Baked beetroot, goat's cheese, dried cranberries & honey

Starter — choice of

Pickled salmon
 Creedy Carver duck terrine
 Pressed mushrooms

Main Course — choice of

Norfolk turkey
 Seared Chalk Stream trout
 Salt-baked beetroot Wellington

Dessert

Traditional plum pudding with spiced brandy sauce

To Finish

Mini mince pies

Drinks

Beers

Guinness
Guinness 0.0
Old Brewer's Yard Porter
The Brewer's Lager
Piazza Pale Ale
Covent Classic IPA

Guests can choose 3 core beers, that will be served on tap with Guinness and Guinness 0.0. We have a selection of rotating seasonal specials. Ask a member of staff for more details.

Cocktails

Espresso Stoutini
Peach Spritz
Verdita Margarita
Toucan Colada

(LOW & NO)
Strawberry Fizz (Low ABV)
Eucalipto (No Alc)

Wines

White

Picpoul de Pinet, Jadix
Albariño, Bagoas Ledas
Chablis, Domaine, Prieure Saint Come

Red

Montepulciano d'Abruzzo
Rioja Crianza
Bourgogne Rouge

Rosé

Domaine Montrose, Rosé
Saint Max, Rosé, Côtes de Provence

Sparkling

Bouvet Ladubay Brut
Ridgeview Bloomsbury
Philponnat Réserve Perpétuelle

Full drinks menu available on request



MAKE A *Day of It*

The ultimate Guinness Open Gate Brewery experience.

Journey through our brewery before you take your seat at The Porter's Table for a three-course festive feast. Expect Christmas classics, from roast Turkey with all the trimmings, paired with specially selected beers crafted for the season.

Perfect for groups of up to 16 guests

From 16th November until 30th December

Find out more about the festive tour to table experience [here](#) 

Not got time for a full brewery tour?

Enquire about bespoke tours that fit your schedule, subject to availability.

**Please get in touch for groups of larger than 16.*



GIVE THE GIFT *of Guinness*

Gift your guests something to remember their time with us. Pre-order festive jumpers, engraved pint glasses, or Christmas baubles to mark the occasion. Orders must be placed at least three weeks before the event.



Dine, Drink & Celebrate
**THIS CHRISTMAS AT
GUINNESS OPEN GATE
BREWERY LONDON**





GUINNESS
OPEN GATE
BREWERY