



**Book
now**
*Limited spaces
available*

The Gin Guild Spring Installation & Gin Industry Annual Dinner 2026

*Guildhall, City of London
Thursday 30th April 2026*

Promoting EXCELLENCE IN GIN DISTILLATION WORLDWIDE



**Book
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The Gin Industry Annual Dinner is one of the Guild's most sought-after events.

Attendance is only available to those in the gin industry, so it has a unique place in the annual spirits calendar as it provides unrivalled networking opportunities.

Welcome | 6.00pm

Welcome G&Ts, with various gins for your appreciation, drawn from the legendary Guild bar. This is a showcase of gins from our Founders, and from new members who joined the Guild in the last year, and new products from existing members that have been launched in the last twelve months.

Installation | 6.40pm

Post-installation

The Guild bar reopens.

Dinner | 8.15pm

Time permitting, the Guild bar offers a selection of G&Ts for a nightcap.

Carriages | 10.30pm





STARTER

Olive oil poached salmon with sea vegetables & crispy kale (gf)

VEGETARIAN OPTION

Courgette carpaccio with a lemon & dill sauce, rocket, preserved lemon & charred corn brittle (ve, gf)

Served with a Section of Breads

Fiano IGT Terre Siciliane, T-Orestiadì – Molino a Vento, Sicily, Italy

MAIN COURSE

Beef tenderloin paired with white asparagus, pomme puree, curly kale & loganberry jam (gf)

VEGETARIAN OPTION

Pea & goat's curd gnocchi with Berkswell shavings & pea shoots (v)

Tooma River Shiraz, Tooma River, Australia, 2022

DESSERT

Glazed apricot mousse served with orange scented granola & apricot gel (v)

Edinburgh Orange Blossom and Mandarin Gin Liqueur

*Fair Trade Rich Roast Coffee
Served with Petit Four*

Any dietary requirements need to be advised at time of booking. It is not possible to request a change to the menu at the event itself.



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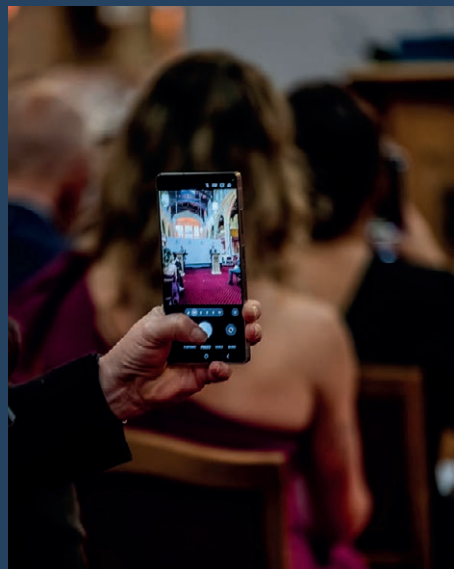
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The Gin Guild Spring Installation and Gin Industry Annual Dinner brings together members and invited guests from across the gin industry for an evening of installation, dining and connection. Held at Guildhall in the City of London, the event marks the formal installation of new Guild members, followed by an elegant dinner and time to connect with peers from across the sector.

Attendance is open to Guild members, their guests and those working within the gin industry, with bookings subject to approval. Formal attire is required and photographic ID may be requested due to venue security arrangements.

With capacity to welcome a broad cross-section of the industry, members are encouraged to invite gin industry colleagues, helping create a vibrant, inclusive evening that reflects the breadth of today's gin community.







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Book your ticket on our website
www.theginguild.com
or by scanning the QR code.



Early bird
special offer,
ends 15th
February

Gin Guild Member ticket

~~£170~~ £145

Gin Industry ticket

~~£225~~ £200

Location

Guildhall, 71 Basinghall St, London EC2V 7HH

Time

6:00pm - 10:45pm

Nearest London
Underground stations

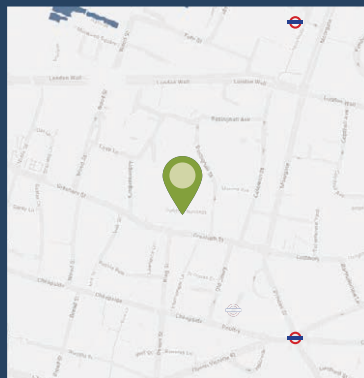
5-minute walk:

Bank Station

(Central, Northern, Waterloo & City lines, DLR)

Moorgate Station

(Circle, Hammersmith & City, Metropolitan & Northern lines)



For more information please contact:

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The Gin Guild

