

## Welcome to Hickson House Distilling Co.

Hickson House is the home of our craft spirits distillery, bar and kitchen, set in the historic Metcalfe Bond Stores, The Rocks. Set in the soaring brickwork and girders of the former Saatchi & Saatchi garage, the scene of many infamous warehouse parties; now houses new creative spirits in the shadow of the Sydney Harbour Bridge and just a stone's throw from the harbour.





#### THE SPACE

Hickson House Distilling Co. offers three spaces to accommodate events up to 150 guests.

## HICKSON HOUSE BAR & KITCHEN

120 pax

Perfect for large groups. Suitable for stand up and sit down functions.

#### **HIGH & DRY BAR**

38 pax

The High & Dry Bar is our more intimate mezzanine cocktail bar, for up to 38 guests, that overlooks the main bar.

#### **DISTILLERY**

10-20 pax

Add on a private distillery experience for your guests. POA.

#### WHOLE VENUE EXCLUSIVITY

150 pax

Hickson House is your home for the night. Light and substantial canapés, cocktails beer and wine packages available.



### Hickson House Bar & Kitchen

Our impressive main bar features an 8 metre high back bar, with imported European furniture and decadent chandeliers.

#### 2 - 20 GUESTS

Bookings can be made online.

Walk-ins for smaller groups are welcome.

#### 120 GUESTS

Price on availability. Minimum spend applies.

#### **150 GUESTS / VENUE EXCLUSIVITY**

Price on availability. Minimum spend applies.



## High & Dry Bar

The High & Dry Bar is our more intimate mezzanine cocktail bar, for up to 38 guests, that overlooks the main bar.

#### 12 - 38 GUESTS

Light canapés, up to three course dinners.

Cocktails beer and wine packages available.

Up to 38 standing. 30 seated masterclass. 24 seated dinner.

Minimum spend applies.





## 5 Piece Package

\$45 per person (minimum order of 20 people)

#### CANAPÉS

Oysters with gin, apple, river mint vinaigrette (GF)
Kangaroo tartare with Vegemite on toasted rye bread
Salt roasted split prawns with charred lime and chilli
Fried cauliflower pieces with juniper, cashew and beetroot dip (Ve)
Lamb cutlets with parsley and juniper salt

Additional vegan/vegetarian canapé option: Stuffed celeriac with mushrooms, bullhorn chilli, macadamia and samphire pesto

#### **DESSERT CANAPÉS**

Available for \$4.50 each additional to your canapé packages

Mango and passionfruit pavlova (Vegan option available)



#### CANAPÉS

## 7 Piece Package

\$60 per person (minimum order of 20 people)

#### CANAPÉS

Oysters with gin, apple, river mint vinaigrette (GF)
Kangaroo tartare with Vegemite on toasted rye bread
Salt roasted split prawns with charred lime and chilli
Fried cauliflower pieces with juniper, cashew and beetroot dip (Ve)
Lamb cutlets with parsley and juniper salt

Additional vegan/vegetarian canapé option: Stuffed celeriac with mushrooms, bullhorn chilli, macadamia and samphire pesto

#### **SUBSTANTIALS**

Slow roast lamb shoulder with juniper jus and mint gremolata Barramundi roasted on cedar wood with Hickson Rd. crazy water (GF)

#### **DESSERT CANAPÉS**

Available for \$4.50 each additional to your canapé packages

Mango and passionfruit pavlova (Vegan option available)



#### **SUBSTANTIALS**

## 2 Course Feasting Menu

\$75 per person (minimum order of 12 people)

All courses to be shared down the center of the table served with sides and individual serve dessert.

#### SHARE ENTRÉES

Fried cauliflower with juniper, cashew and beetroot dip (Ve) Salt roasted split prawns with charred lime and chilli (GF) Kangaroo tartare with horseradish, Vegemite, toast

#### SHARE MAINS (choose two)

Slow roast lamb shoulder with juniper jus and mint gremolata
BBQ brick chicken with a chilli pale ale glaze whole or half (GF)
Barramundi roasted on cedar wood with Hickson Rd. crazy water (GF)
Stuffed celeriac with mushrooms, bullhorn chilli, macadamia and samphire pesto (V/Ve/GF)

#### **SHARE SIDES**

Broccolini with almonds (V/Ve/GF) Heirloom carrots with spiced tahini (V/Ve/GF) Kipfler potatoes with fried chicken crackling



#### **SUBSTANTIALS**

## 3 Course Feasting Menu

\$90 per person (minimum order of 12 people)

All courses to be shared down the center of the table served with sides and individual serve dessert.

#### SHARE ENTRÉES

Fried cauliflower with juniper, cashew and beetroot dip (Ve) Salt roasted split prawns with charred lime and chilli (GF) Kangaroo tartare with horseradish, Vegemite, toast

#### SHARE MAINS (choose two)

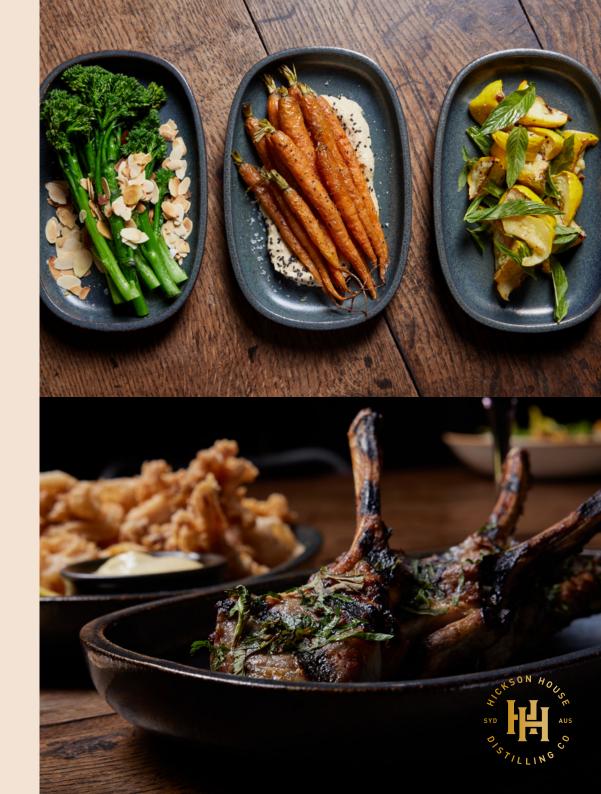
Slow roast lamb shoulder with juniper jus and mint gremolata
BBQ brick chicken with a chilli pale ale glaze whole or half (GF)
Barramundi roasted on cedar wood with Hickson Rd. crazy water (GF)
Stuffed celeriac with mushrooms, bullhorn chilli, macadamia and samphire pesto (V/Ve/GF)

#### **SHARE SIDES**

Broccolini with almonds (V/Ve/GF)
Heirloom carrots with spiced tahini (V/Ve/GF)
Kipfler potatoes with fried chicken crackling

#### **DESSERT**

Gin and mango pavlova (GF) per person (Vegan option available)



## **On-Consumption Beverages**

We offer on-consumption beverages for all events so you can enjoy the entire experience at Hickson House.

Our team can tailor drinks menus just for you. You can select what ever you would like your guests to enjoy. For example you can select arrival cocktails, house spirits and selected beers and wine from our menus on the following pages.



#### SIGNATURE COCKTAILS

#### RHUBI SPRITZ \$21

Hickson Rd. Australian Dry Gin, Rhubi Mistelle, rhubarb & strawberry gum syrup, sparkling wine, native sage

#### **TINY DANCER** \$20

Hickson Rd. Australian Dry Gin, eucalyptus honey, saline, fresh lemon

#### **DAWES POINT SOCIAL CLUB \$21**

Hickson Rd. London Dry Gin, fino sherry, mixed berry tea, fresh lime juice, whites

#### **PANDAN & CO** \$21

Hickson Rd. London Dry Gin, pandan, lime and coconut soda

#### MISS MYRTLE \$20

Hickson Rd. Australian Dry Gin, lemon myrtle syrup, fresh lime, orange bitter and Artisan Drinks Amalfi Lime Tonic

#### **ROYAL NAVY** \$22

Hickson Rd. Harbour Strength Gin, strawberry, orgeat, fresh lemon juice, saline. bitters

#### **SMUGGLER'S COVE \$24**

Hickson Rd. Harbour Strength Gin, white rhum agricole, pisco, shochu, yuzu, mango, Coco Lopez

#### **RED SNAPPER** \$21

Hickson Rd. London Dry Gin, tomato juice, fermented chilli, miso, spicemix, lobster oil, saltbush

#### **RASPBERRY BERET** \$21

Coconut infused Monkey Shoulder Whiskey, macadamia, wattleseed, raspberry & hibiscus syrup, coffee

#### **TUCK SHOP PUNCH \$21**

Milo milk-washed Ratu Dark Rum, mandarin oleo, chocolate bitters

#### FRENCH QUARTER ICED-TEA \$21

Bee Pollen Maker's Mark Bourbon, peach soda, fresh lemon juice, agave



#### WINE

#### **SPARKLING & CHAMPAGNE**

Ba-Ba-Rumba Prosecco, Tumbarumba, NSW \$12 / \$65 MV Courabyra, Tumbarumba, NSW \$80 NV Monmousseau Sparkling Brut, FRA \$12 / \$60 NV Moet & Chandon, FRA \$140 Ruinart Blanc de Blancs, FRA \$200 Dom Perignon 2009, FRA \$395

#### WHITE WINE

2021 Dragonfly White, Mudgee, NSW \$12 / \$60
2020 Salvard Val de Loire Sauvignon Blanc, Loire, FRA \$72
2019 Cork Cutters Pinot Grigio, Marlborough, NZ \$60
2019 Eagles Rest 'a wild place' Chardonnay, Hunter Valley, NSW \$16 / \$76
2018 Jasper Hill Georgia's Paddock Riesling, Heathcote, VIC \$100

#### **ROSÉ & SKINS**

2021 Gilbert Rosé, Mudgee, NSW \$13 / \$60 2021 Vinden Wines skin-contact Verdelho Fiano, Hunter Valley \$15 / \$72 2021 Fleet 'Young Wines' Pinot Gris, Mornington Peninsula, VIC \$74 2021 Geyer Wine Co. Semillon/Muscat, Barossa Valley, SA \$72

#### **RED WINE**

2020 Chiroubles Beaujolais (Gamay), FRA \$15 / \$72
2020 Bannockburn Pinot Noir, Gelong, VIC \$155
2021 JC's Own Bluebird Grenache, Riverland, SA \$86
2021 Mercer Wines, Tempranillo, Hunter Valley, NSW \$14 / \$67
2020 Poppelvej 'Sort Sol' Cabernet Franc, McLaren Vale, SA \$85
2011 Eagles Rest Shiraz, Hunter Valley, NSW \$100
2017 Château Mont Redon Châteauneuf-du-Pape, Rhône, France \$240
2019 Massolino Langhe Nebbiolo, ITA \$149
2019 Lowe Zinfandel, Mudgee NSW \$250



#### **BEERS & CIDER**

#### DRAUGHT

Foghorn, Hunter Classic 4.5% ABV, NSW \$11 Mismatch, Pale Ale 5% ABV, SA \$11 Capital Brewing, Hang Loose Juice NEIPA 6% ABV, ACT \$12 Wayward, Raspberry Berliner Weisse, Sour 3.8% ABV, NSW \$12

#### **BOTTLED & CANS**

Wayward, Pilsner 4.2% ABV, NSW \$11 Slipstream, Scooter Red Ale 4.5% ABV, QLD \$11 Ballistic, Oaked XPA 5.5% ABV, QLD \$13 Ballistic, Hawaiian Haze IPA 4.6% QLD \$11 4 Pines, Nitro Stout 5.1% NSW \$12 Hills Cloudy Cider 5% ABV, SA \$11 Heaps Normal Quiet XPA Beer (0.5% ABV) \$9





#### **OPTIONAL ADD ONS**

## Gifting Ideas & Audio Visual

#### GIFTING IDEAS

Impress your guests with a gift, such a 3 x 200ml Hickson Rd. Gin gift set or gift card for a distillery tour.

#### **AUDIO VISUAL**

Any additional A.V requirements are to be organised by the client.

The use of microphones or DJs are only permitted when the venue has been hired exclusively. Please notify your event manager if you are bringing in AV items or would prefer to book your own DJ.

#### **DECORATIONS**

Decorations can be discussed when booking the venue exclusively. Our heritage-listed building has some limitations on what can be brought into the venue. Please discuss any ideas with your Event Manager prior to completing the booking form to ensure your requests are possible or not



#### **OPTIONAL ADD ONS**

## **Distillery Tours**

Private distillery tours and gin masterclasses for your party can be arranged on request.

Be guided through our whisky making and gin production process (including a tasting of our new make whisky), before tasting samples from the Hickson Road Gin range – tastings include a sample of Hickson Road Harbour Strength Gin, exclusively available at the distillery door.





#### TERMS AND CONDITIONS

#### **CONFIRMATION AND DEPOSIT**

- For event confirmation a deposit of 25% of the event value is required along with completed a signed terms and conditions. Your event will not be confirmed until receipt of payment is sent.
- Hickson House Distilling Company imposes a 10% surcharge on all public holidays. This will be added to the final bill.

#### FINAL NUMBERS AND DETAILS

 Guaranteed minimum numbers of guests attending and all final details should be notified to the event manager no less than 7 working days prior to the event. Once confirmed as per these conditions numbers cannot decrease, however could increase up until 72 hours prior.

#### **PAYMENT SCHEDULE**

- 25% deposit payment to be made by credit card.
- 7 working days prior to the event, 100% of total event invoice to be received. Should 100% of the total event invoice not be paid 7 working days prior, Hickson House reserves the right to cancel the event.

#### **CANCELLATION**

- If cancellation occurs within 14 days of the event date, the deposit is forfeited.
- If cancellation occurs within 14 days of the event date, the client will be charged 50% of the event minimum spend.
- If cancellation occurs within 7 working days of the event date, the client will be charged 75% of the event minimum spend.
- If cancellation occurs within 5 working days of the event date, the client will be charged 100% of the event minimum spend.

#### INSURANCE/DAMAGE

 Hickson House Distilling Company will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after an event. The client is financially responsible for any loss or damage sustained to the premises or our property during an event. The client is responsible for any loss or damage to equipment hired by Keystone for the event.

#### OTHER

- The client shall conduct the event in an orderly
  manner and in full compliance with the rules set out by
  Hickson House Distilling Company management and in
  accordance with all applicable liquor licensing laws.
- Client, client's guests or invitees are responsible
  for the conduct of the guests and invitees, and
  indemnifies the venue for all costs, charges, expenses,
  damage and loss caused by any act or omission by the
  client, client's guests or invitees.
- No food or beverages of any kind is permitted to be brought into the venue, unless prior permission has been obtained.
- Hickson House Distilling Company reserves the right to cancel the booking if:
  - Hickson House Distilling Company or any part of it is closed due to circumstances outside the venues control.
  - The client becomes insolvent, bankrupt or enters into liquidation or receivership.
  - The deposit has not been paid by the due date.



# HOUSE DISTILLING C? **GET IN TOUCH** events@hicksonhouse.com.au (02) 8999 3852 HICKSON HOUSE DISTILLING CO. 6 HICKSON ROAD, THE ROCKS, SYDNEY 2000 HICKSONHOUSE.COM.AU | f@@HICKSONHOUSEDISTILLINGCO