

Welcome to Hickson House Distilling Co.

Hickson House is the home of our award-winning craft spirits distillery, cocktail bar and restaurant, set in the historic Metcalfe Bond Stores, The Rocks.

You can now host a variety of events from private parties, weddings to corporate functions and brand activations, in the shadow of the Sydney Harbour Bridge.

Our versatile event spaces, unique experiences and tailored function packages will allow you to find the perfect fit for your special moment.

We understand that each event has different requirements, please do not hesitate to contact us to discuss options to make your event the best it can be.

CALL US ON (02) 8999 3852 FOR MORE INFORMATION





THE SPACE

Hickson House Distilling Co. offers two distinctive event spaces to accommodate up to 150 guests.

HIGH & DRY BAR

38 pax

The High & Dry Bar is our more intimate mezzanine cocktail bar, suitable for up to 38 guests.

ENTIRE VENUE HIRE

150 pax

The whole Hickson House can be your exclusive home for the night. Light and substantial canapés, cocktails, beer and wine packages available. Up to 150 guests.



THE SPACE

High & Dry Bar

The High & Dry Bar is our most private area. This exclusive mezzanine level features its own cocktail bar and furniture that can be arranged to suit a variety of configurations, including private seated dinners, intimate cocktail parties or corporate events and workshops from 12 up to 38 guests.

12 - 38 GUESTS

Suited for a light canapes through to three course dinners. Full cocktail, beer and wine menus available.

CAPACITY

38 guests standing 30 guests seated masterclass 24 guests seated lunch/dinner

Minimum spend applies. No lift access



Hickson House Bar & Dining

Why not make the entire Hickson House your home for the night? Our impressive main bar features an 8 metre high back bar, with imported European furniture and decadent chandeliers. Suitable for larger private parties, weddings and corporate events.

FACILITIES

Fully equipped AV system Projector Hand-held microphone WIFI

VENUE EXCLUSIVITY

Capacity of up to 150 guests

Price on availability. Minimum spend applies...



CANAPÉS

Selection of 5 pieces \$45 Selection of 7 Pieces \$60

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 (GF)
Fried cauliflower pieces with juniper, cashew and beetroot dip (V)
Lamb cutlets with parsley and juniper salt (GF)
Chicken skewers with pale ale glaze
Beef skewers with dark ale jus
Mushroom truffle tart with Grana Padano (Veg)

SUBSTANTIALS

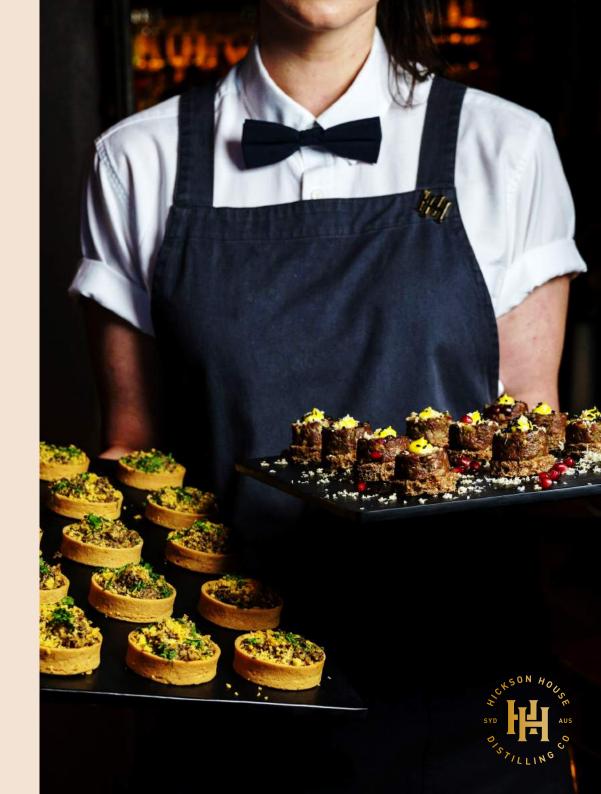
Slow roasted lamb shoulder with juniper jus and mint gremolata (GF).

Barramundi roasted on cedar wood with Hickson Rd. crazy water (GF)

Roasted pumpkin with wild rice and native dukkah (Veg/GF)

DESSERT CANAPÉS

Mango and passionfruit pavlova (GF) (Vegan option available)



SUBSTANTIALS

2 Course Feasting Menu

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

All courses to be shared down the centre of the table

SHARE ENTRÉES

Local Sydney rock oysters with Nam jim granita (GF) Spring vegetable fritters with kaffir lime salsa (V/Ve/GF) Kangaroo tartare with horseradish, Vegemite, toast

SHARE MAINS (choose two)

Chargrilled whole chicken with pale ale glaze
500g Hangar steak with Jus and Bearnaise sauce (GF)
Porchetta with native herbs, roasted apple, and juniper jus (GF)
Barramundi roasted on cedar wood with Hickson Rd. crazy water (GF)
Roasted pumpkin with wild rice and native dukkah (V/GF)

SHARE SIDES

Spring Greens with vinaigrette (V/Ve/GF)

Smashed roast potatoes with tarragon butter (V/GF)

Chargrilled Corn with pecorino and garlic butter (V/GF)



SUBSTANTIALS

3 Course Feasting Menu

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

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

SHARE ENTRÉES

Local Sydney rock oysters with Nam jim granita (GF) Spring vegetable fritters with kaffir lime salsa (V/Ve/GF) Kangaroo tartare with horseradish, Vegemite, toast

SHARE MAINS (choose two)

Chargrilled whole chicken with pale ale glaze
500g Hangar steak with Jus and Bearnaise sauce (GF)
Porchetta with native herbs, roasted apple, and juniper jus (GF)
Barramundi roasted on cedar wood with Hickson Rd. crazy water (GF)
Roasted pumpkin with wild rice and native dukkah (V/GF)

SHARE SIDES

Spring Greens with vinaigrette (V/Ve/GF)

Smashed roast potatoes with tarragon butter (V/GF)

Chargrilled Corn with pecorino and garlic butter (V/GF)

DESSERT

Mango Pavlova with lemon myrtle sorbet (Vegan option available)



Full Beverage Menu

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. Choose from our extensive beverage lists to create a personalised experience for you and your guests.

For example you can select cocktails on arrival, house spirits and selected beers and wine from our drinks menus.



Corporate Events and Workshops

Work with us to customize a corporate event or workshop that gives you privacy in an inspiring space. A conveniently located breakout room in the heart of Sydney.

On site catering of morning or afternoon tea, finishing off with dinner in the main bar or a post meeting Gin & Tonic in the lounge. Selection of pastries, muffins, fruits, biscuits, freshly squeezed orange juice, tea & coffee.

\$30 per person for either morning or afternoon tea.



OPTIONAL ADD ONS

Distillery Tours

Looking for a unique memorable moment for your next private or corporate event?

Immersive experiences like private distillery tours, guided tastings, gin masterclasses and other experiential activities can be arranged on request. Be guided through our whisky making and gin production process before tasting samples from the Hickson Road Gin range.

10-20 guests



OPTIONAL ADD ONS

Gifting Ideas & Audio Visual

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.

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.



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 Co charges an 8% service fee in addition to the minimum spend for all events.
 This fee will be added to the final bill.
- Hickson House Distilling Company imposes a 10% surcharge on Sundays and 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.

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.
 - Hickson House Distilling Co charges an 8% service fee in addition to the minimum spend for all events.
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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? **READY TO BOOK?** (02) 8999 3852 hello@hicksonhouse.com.au HICKSON HOUSE DISTILLING CO. 6 HICKSON ROAD, THE ROCKS, SYDNEY 2000 HICKSONHOUSE.COM.AU | f@@HICKSONHOUSEDISTILLINGCO