

HICKSON HOUSE

DISTILLING CO

EVENTS PACKAGES

HICKSONHOUSE.COM.AU

VENUE OVERVIEW

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





EVENTS PACKAGES

[HICKSONHOUSE.COM.AU](https://hicksonhouse.com.au)



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 POA



THE SPACE

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
Natural Light
Outdoor Space
Wheelchair accessible
Air Conditioning
Breakout Spaces

VENUE EXCLUSIVITY

Capacity of up to 150 guests
Price on availability. Minimum spend applies..

EVENTS PACKAGES

HICKSONHOUSE.COM.AU



CANAPÉS

Selection of 5 pieces \$45

2 substantials, 3 small/sweet

Selection of 7 Pieces \$60

3 substantials, 4 small/sweet

MINIMUM ORDER OF 20 PEOPLE

SMALL

Oysters with gin, apple, river mint vinaigrette (GF)

Scallop ceviche with miso and ginger (GF)

Kangaroo tartare with Vegemite on toasted rye bread

Salt roasted prawns with charred lime and chilli (GF)

Fried cauliflower pieces with juniper, cashew and beetroot dip (Ve)

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 (V)

Lemon myrtle hummus with pickled beetroot tarts (Ve,GF)

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 (GF,V,*Ve)

Seven spiced confit duck with lentils, barley, jus and cumquat marmalade (DF)

Roasted Brussel sprouts with cauliflower puree, goats curd and salsa verde(V,*Ve)

DESSERT CANAPÉS

Mango and passionfruit pavlova (GF,V,*Ve)

Chocolate brownie with malted barley crème anglaise

Lemon and strawberry gum tart

(Vegan option available on request)



SUBSTANTIALS

Two Course Feasting Menu

\$75 per person (minimum order of 8 people)

SHARE ENTRÉES

Mixed olives (GF/Ve)

House made focaccia (Ve)

Tempura spring vegetables (GF/Ve)

SHARE MAINS *(choose two)*

500g Hangar steak with Jus and Bearnaise sauce (GF)

Pork tomahawk with native thyme honey (GF)

Chargrilled whole chicken with pale ale glaze

Barramundi roasted on paper bark with Hickson House crazy water (GF)

Sugarloaf cabbage with cauliflower puree and lemon myrtle hummus (GF/ Ve)

Roasted pumpkin with wild rice and native dukkah and feta (GF/V/*Ve)

SHARE SIDES

Leaf Salad with finger lime vinaigrette (GF/Ve)

Smashed roast potatoes with confit garlic oil (GF/Ve)

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

OPTIONAL ADD ON:

Sydney Rock Oysters with Nam Jin granita

\$6 each

Kangaroo Tartare with horseradish, vegemite and toast

\$20 each

Additional Main Course Dish

\$15pp

Hickson House Gin tasting flight on arrival

\$29pp

NV Moët & Chandon 700ml

\$140

(*Ve = Vegan options available on request)



SUBSTANTIALS

Three Course Feasting Menu

\$90 per person (minimum order of 8 people)

SHARE ENTRÉES

Mixed olives (GF/Ve)

House made focaccia (Ve)

Tempura spring vegetables (GF/Ve)

SHARE MAINS *(choose two)*

500g Hangar steak with Jus and Bearnaise sauce (GF)

Pork tomahawk with native thyme honey (GF)

Chargrilled whole chicken with pale ale glaze

Barramundi roasted on paper bark with Hickson House crazy water (GF)

Sugarloaf cabbage with cauliflower puree and lemon myrtle hummus (GF/Ve)

Roasted pumpkin with wild rice and native dukkah and feta (GF/V/*Ve)

SHARE SIDES

Leaf Salad with finger lime vinaigrette (GF/Ve)

Smashed roast potatoes with confit garlic oil (GF/Ve)

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

DESSERT *(alternative drop)*

White chocolate and ricotta Cannoli with summer cup fruits (V)

Trio of native sorbets with toasted macadamia (Ve)

OPTIONAL ADD ON:

Sydney Rock Oysters with Nam Jin granita

\$6 each

Kangaroo Tartare with horseradish, vegemite and toast

\$20 each

Additional Main Course Dish

\$15 each

Hickson House Gin tasting flight on arrival

\$29pp

NV Moët & Chandon 700ml

\$140

(*Ve = Vegan options available on request)



SUBSTANTIALS

Three Course Seafood Feasting Menu

\$110 per person (minimum order of 8 people)

SHARE ENTRÉES

Sydney rock oysters with Nam Jin granita (GF)

BBQ prawns with finger lime and shallot butter

House made focaccia

SHARE MAINS

Roasted snapper fillet with macadamia romesco (GF)

Barbeque Hawkesbury calamari with charred pineapple salsa

SHARE SIDES

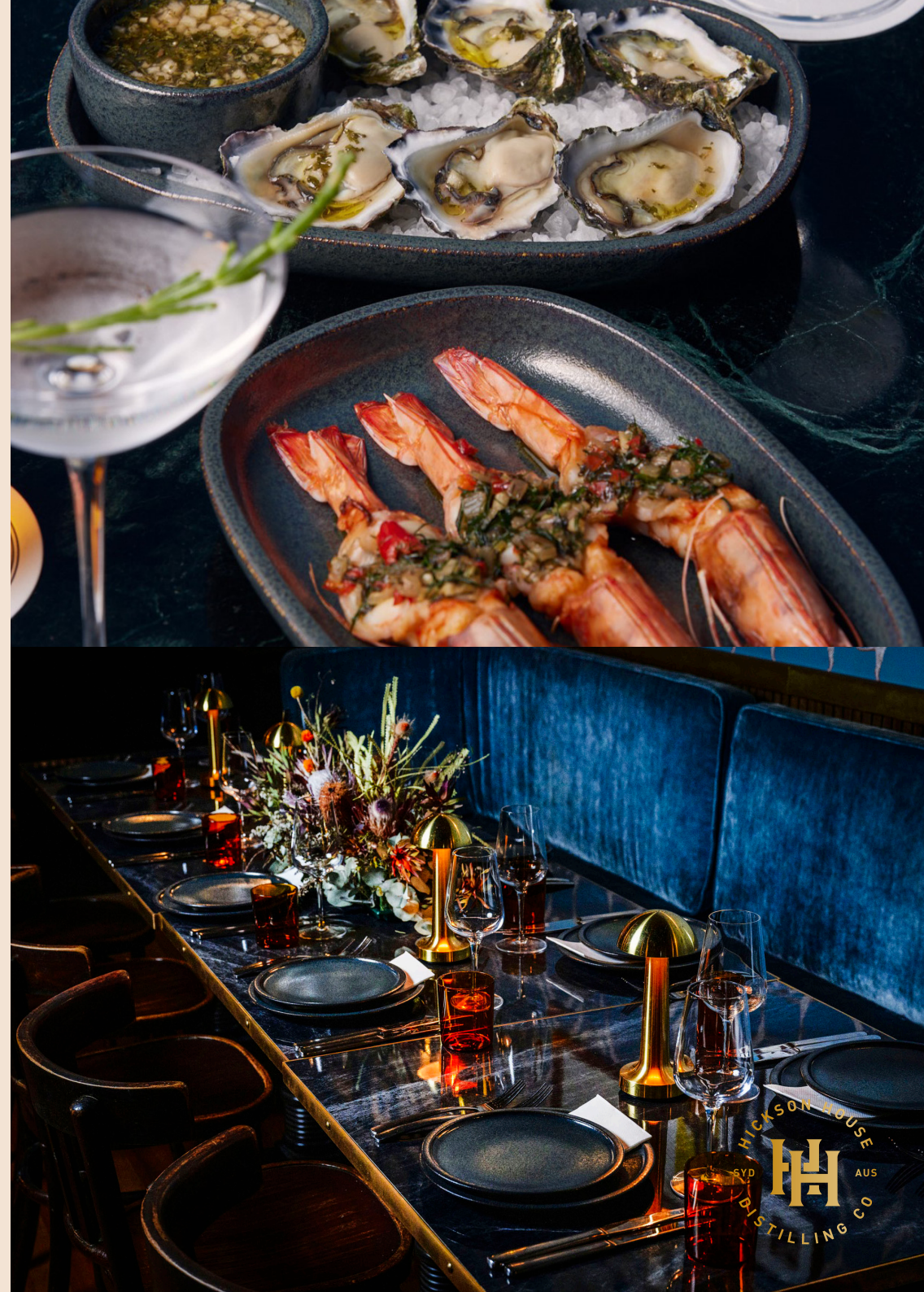
Barbeque corn with chipotle butter

Roasted potatoes with lemon and oregano (GF)

Leaf salad with finger lime vinaigrette (GF)

DESSERT

Smashed pavlova with poached Hickson Hosue Summer Cup fruits (GF)



BEVERAGES

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.

[HH Summer Beverage Menu](#)



OPTIONAL ADD ONS

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.
Minimum Spend / Room Hire applies POA



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.

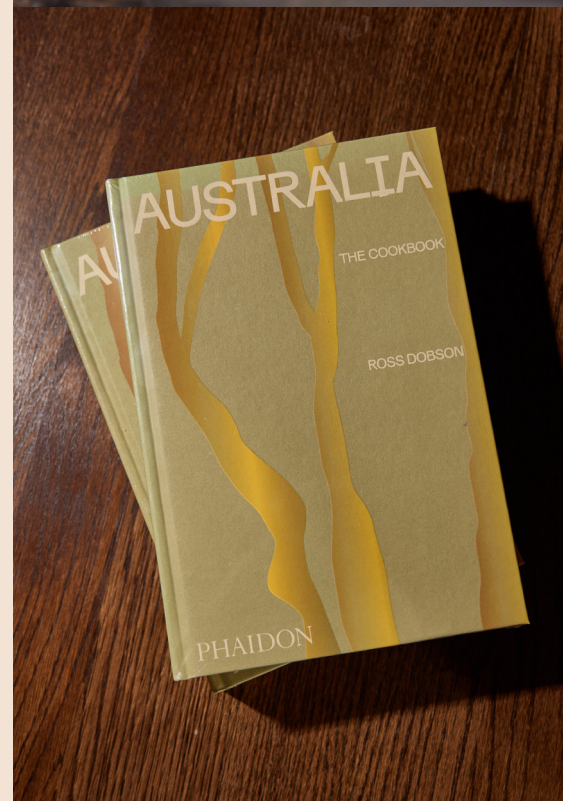
The use of microphones or DJs are only permitted when the venue has been hired exclusively. Please notify your event manager if you are bringing in A.V items or would prefer to book your own DJ.

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 minimum spend is required is required along with 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 a 12% surcharge on all public holidays. This will be added to the final bill.
- A minimum spend requirement applies to exclusive use. Should the minimum spend not be met through food and beverage consumption the shortfall will be allocated as a room hire cost.

FINAL NUMBERS AND DETAILS

- Guaranteed minimum numbers of guests attending and all final details should be notified to the event manager no less than 10 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 21 days of the event date, the client will be charged 50% 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.



HICKSON HOUSE

DISTILLING CO

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](https://www.facebook.com/hicksonhousedistillingco) [@HICKSONHOUSEDISTILLINGCO](https://www.instagram.com/hicksonhousedistillingco)