

# HICKSON HOUSE

DISTILLING CO

EVENTS PACKAGES

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## 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.

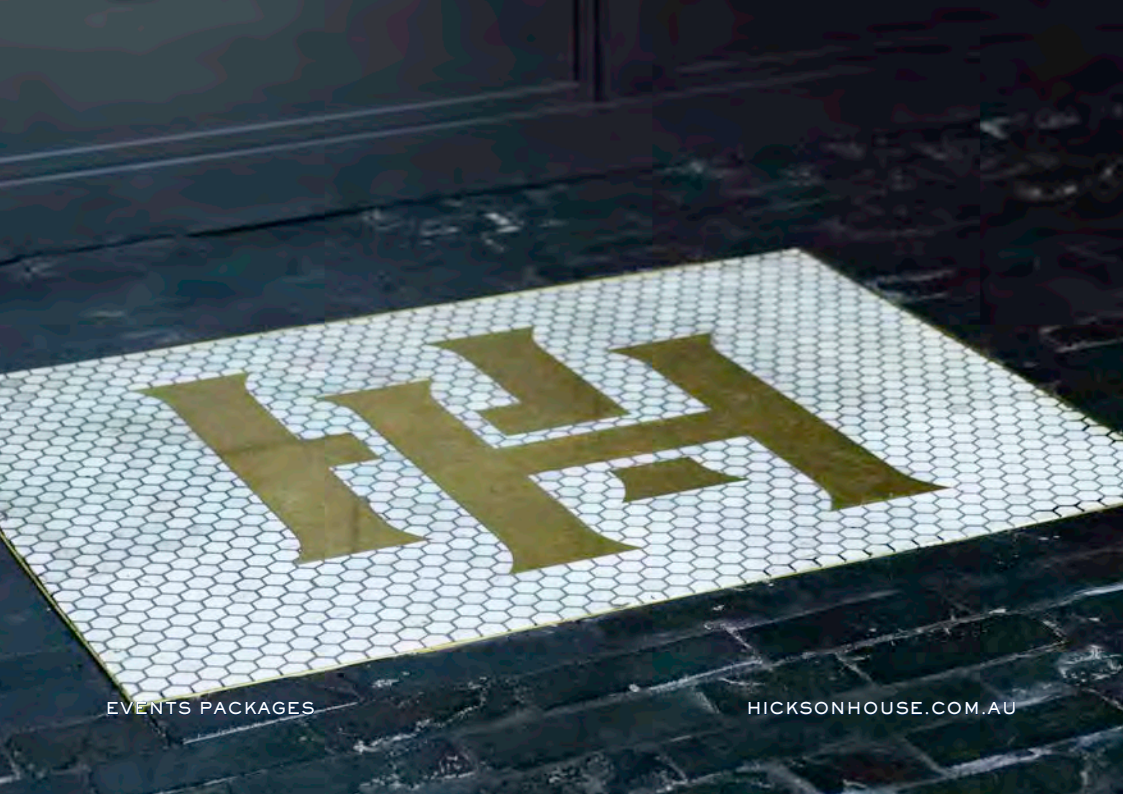
Our versatile event spaces, unique experiences and tailored function packages will allow you to find the perfect fit for your special moment.

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







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## 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

*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

#### FACILITIES

Projector  
WIFI  
Air Conditioning

MINIMUM SPEND APPLIES POA





## THE SPACE

### Hickson House Main Bar

*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 standing or 55 guests seated  
Price on availability. Minimum spend applies..

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## CANAPÉS

Selection of 5 Pieces \$50pp  
2 substantials, 3 small/sweet

Selection of 7 Pieces \$70pp  
3 substantials, 4 small/sweet

MINIMUM ORDER OF 20 PEOPLE

### SMALL

Sydney Rock oysters, kaffir lime, caviar (GF)  
Scallop sashimi, miso ponzu (\*GF)  
Salt roasted prawns, charred lime, chilli (GF)  
Gin cured salmon blinis, crème fraîche, micro greens  
Lamb cutlets, parsley, juniper salt (GF)  
Seven Spice Chicken tenders, spicy ranch  
Beef skewers, new make whisky glaze  
Pork, native thyme, juniper & apple sausage roll (\*Ve)  
Mushroom truffle tart, Grana Padano (V)  
Lemon myrtle hummus & pickled beetroot tarts (Ve, GF)  
Deep fried potato & garlic ravioli, pecorino, lemon (V)

### SUBSTANTIALS

Slow roasted lamb shoulder, potatoes, cucumber, mint, juniper jus (GF)  
Poached lobster roll, lemon crème fraîche  
Roast Pork belly, coriander rice, anise myrtle caramel (GF)  
Pea & potato gnocchi, crazy water, vegan feta (Ve)  
Garlic butter Barramundi, fennel, dill, shallot (GF)  
Roasted Brussel sprouts, cauliflower puree, goats curd, salsa verde (V,\*Ve, GF)  
King Brown mushroom risotto, Grana Padano– (V, \*Ve, GF)

### SWEET

Pavlova, gin poached berries (V, \*Ve, GF)  
Chocolate brownie, malted barley crème anglaise (V)  
Lemon and strawberry gum tart (V)  
White chocolate ricotta cannoli, Davidson plum (V)

V = vegan, \*Ve = vegan option available, V= vegetarian, GF = gluten free





## SUBSTANTIALS

### Two Course Feasting Menu

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

#### SHARE ENTRÉES

Mixed olives (GF/Ve)

House made focaccia (Ve)

Cauliflower, yuzu tofu puree, chilli miso (GF,Ve)

#### SHARE MAINS (*choose two*)

Hangar steak (500gm), jus, Bearnaise sauce (GF)

Slow roasted lamb shoulder, cucumber, mint, juniper jus (GF)

Chargrilled whole chicken, New Make Whisky glaze

Barramundi, Hickson House crazy water (GF)

Sugarloaf cabbage, cauliflower puree, lemon myrtle hummus (GF/ V)

Roasted pumpkin, wild rice, native dukkah, feta (GF,V,\*Ve)

#### SHARE SIDES

Leaf Salad, finger lime vinaigrette (GF/Ve)

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

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

#### OPTIONAL ADD ON:

Sydney Rock Oysters, kaffir lime, caviar

tAdditional Main Course Dish

\$6 each

\$15pp

\$29pp

Hickson House Gin tasting flight on arrival

NV Moët & Chandon 700ml

\$140

(\*Ve = Vegan options available on request)

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## SUBSTANTIALS

### Three Course Feasting Menu

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

#### SHARE ENTRÉES

Mixed olives (GF/Ve)

House made focaccia (Ve)

Cauliflower, yuzu tofu puree, chilli miso (GF,Ve)

#### SHARE MAINS *(choose two)*

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

Slow roasted lamb shoulder, cucumber, mint, juniper jus (GF)

Chargrilled whole chicken with New Make Whisky glaze

Barramundi, Hickson House crazy water (GF)

Sugarloaf cabbage, cauliflower puree, lemon myrtle hummus (GF/ V)

Roasted pumpkin, wild rice, native dukkah, feta (GF,V,\*Ve)

#### SHARE SIDES

Leaf Salad, finger lime vinaigrette (GF/Ve)

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

Chargrilled corn, pecorino, garlic butter (GF/V/\*Ve)

#### DESSERT *(alternative drop)*

Malted barley baked cheesecake (V)

Coconut chocolate panna cotta (GF\*Ve)

#### OPTIONAL ADD ON:

Sydney Rock Oysters with Nam Jin granita

Additional Main Course Dish

\$6 each

\$15pp

Hickson House Gin tasting flight on arrival

NV Moët & Chandon 700ml

\$29pp

\$140

*(\*Ve = Vegan options available on request)*

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## BEVERAGES

### Beverage Packages

*We offer the choice of beverage packages or on-consumption beverage.*

#### **Premium Package \$69pp (3 hours)** **Tap Beer & Wine**

Sydney Beer Co, Lager 4.5% ABV, NSW (on tap)  
NV BHC Prosecco, South-Eastern Australia  
2024 BHC, Semillon Sauvignon blanc, Margaret River, WA  
2022 BHC, Pinot Noir, Langhorn Creek, SA

#### **Deluxe Package \$79pp (3 hours)** **Beer, Wine & House Spirits**

Sydney Beer Co, Lager 4.5% ABV, NSW  
Lord Nelson Three Sheets Pale Ale 4.9%, NSW  
Capital Brewing, Hang Loose Juice NEIPA 6% ABV, ACT  
Rotating Seasonal Tap Beer  
Hills Cloudy Cider 5% ABV, SA (can)  
Hiatus Pacific Ale 0.5% ABV (can)

NV BHC Prosecco, South-Eastern Australia  
2024 BHC, Semillon Sauvignon blanc, Margaret river, WA  
2022 Gilbert Rose, Mudgee, NSW  
2022 BHC, Pinot Noir, Langhorn Creek, SA

#### **Add On's**

NV Monmousseau Sparkling Brut, FRA	\$10pp
Cocktail on Arrival	\$10pp
Additional Hour	\$15pp

#### **Beverage On Consumption**

Opt for on-consumption beverages to enjoy the entire Hickson House experience. Our team can tailor drinks menus just for you. Choose from our extensive list to create a personalised experience for you and your guests.

[HH Beverage Menu](#)





## OPTIONAL ADD ONS

### Grazing Table

*Arrange a Cheese & Charcuterie grazing table for your guests to enjoy on arrival*

Offering a selection of artisan cheese, charcuterie, pickles, olives, nuts, dips, crackers and seasonal fruits & toasted breads

**\$25 per person**

### 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 Experiences

*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 House Gin range.

10-20 guests or tailored experience for more!





## OPTIONAL ADD ONS

# Gifting Ideas & Audio Visual

### AUDIO VISUAL

Hickson House offers the use of our on-site projectors at no additional cost. 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 as a 3 x 200ml Hickson House Gin gift set or gift card for a distillery tour.

Purchases from our Cellar Door Shop contribute towards your event minimum spend requirement.





# FAQ - FREQUENTLY ASKED QUESTIONS

## **Are underage guests allowed in the venue?**

Of course – the kids can tag along! They must, however, always be accompanied by a parent or guardian and head home before the clock strikes 9PM

## **Is there a dress code for the venue?**

We like to keep things casual, so there's no strict dress code to enjoy Hickson House.

## **What are the accessibility instructions?**

Our main bar is at ground level with no steps on entry. For events in High & Dry access is by internal staircase to the mezzanine level, unfortunately we do not have lift access to this space.

Bathrooms are fully accessible and found on the ground floor.

## **Can I use a microphone or bring my own music?**

If hiring the entire venue exclusively we would love you to provide your own playlist, DJ or band. We also have a microphone on-site for those planned or spontaneous speeches.

For events in High & Dry we sadly cannot accommodate external music or the use of a microphone due to the shared AV system with the main bar. Not to worry – we'll do all the hard work for you! There's always tunes playing throughout the venue and we can lower the music temporarily if you'd like to give a speech.

## **Can I arrive earlier to bump in and when do I have to bump out?**

For a full venue exclusive hire a 1.5 hour bump in/out time is included in the minimum spend quoted. Should you or your suppliers require more time just let us know and we can adjust the quote accordingly.

For events in High & Dry you are more than welcome to drop by half an hour earlier to add any final touches. If you're organising an external supplier, please let our team know to expect them half an hour before event kick-off!

## **Can we organise our own suppliers?**

Absolutely. If you have an idea in mind, let our events team know and we can chat through the specifics. We have a range of wonderful suppliers who we are always excited to recommend.

## **What about dietary requirements?**

Simply flag any dietary requirements with our events manager and we can make the necessary changes to ensure all guests leave with a full belly and a new favourite dish or two!

Still have a question outstanding? Give our events team a call on 02 8999 3852.



## 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 the deposit
- If cancellation occurs within 10 working 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 Hickson House 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 venue's 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](mailto:hello@hicksonhouse.com.au)

HICKSON HOUSE DISTILLING CO.

6 HICKSON ROAD, THE ROCKS, SYDNEY 2000

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