

# 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.

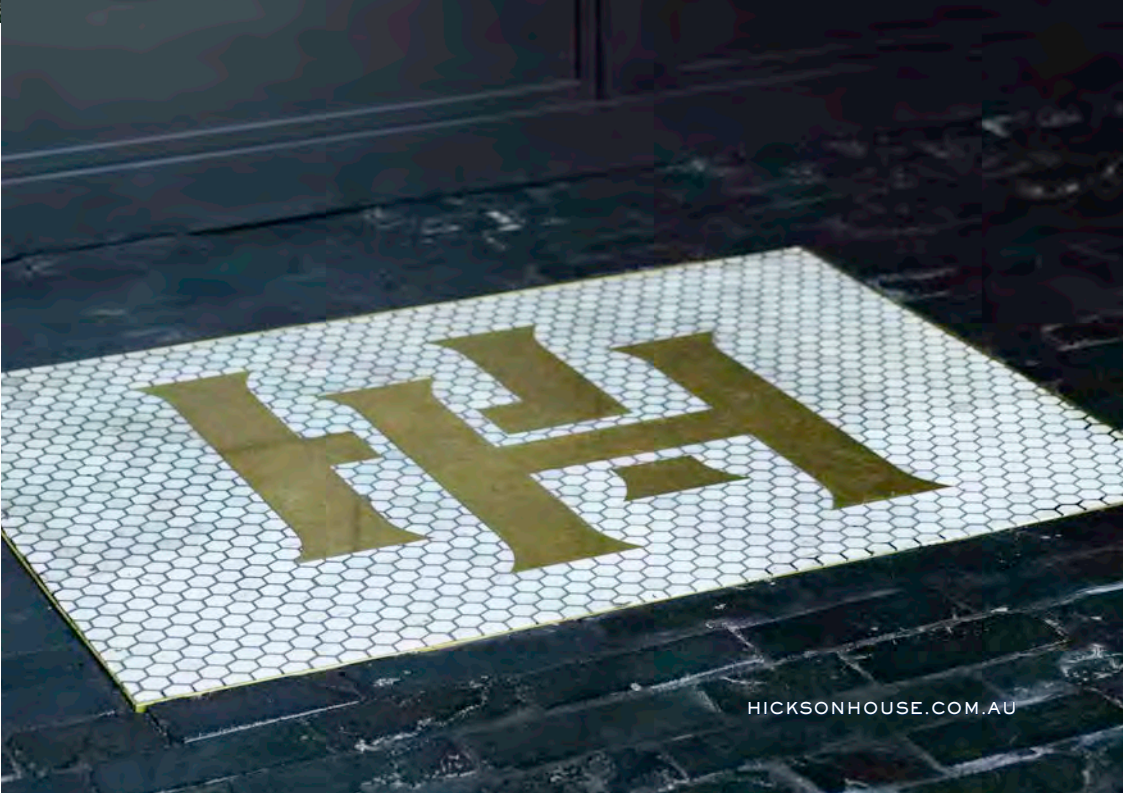
We understand that each event has different requirements, please do not hesitate to contact us to discuss options to make your event the best it can be.

Email [events@hicksonhouse.com.au](mailto:events@hicksonhouse.com.au) for more information

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## 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  
25 guests seated lunch/dinner

#### FACILITIES

Projector  
WIFI  
Air Conditioning

MINIMUM SPEND APPLIES POA

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## 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

### STANDARD

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)

MINIMUM ORDER OF 20 PEOPLE

[Sample Menu Only]

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





## SUBSTANTIALS

### Two Course Feasting Menu

#### 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

Additional Main Course Dish

Hickson House Gin tasting flight on arrival

NV Moët & Chandon 700ml

(\*Ve = Vegan options available on request)

[Sample Menu Only]

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## SUBSTANTIALS

### Three Course Feasting Menu

#### 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

Hickson House Gin tasting flight on arrival

NV Moët & Chandon 700ml

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

[Sample Menu Only]

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## BEVERAGES

### Beverage Packages

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

#### Premium Package

##### Prosecco, Tap Beer & Wine, Softdrinks & Juice

Young Henry Natural Lager 4.5% ABV, NSW

NV BHC Prosecco, South-Eastern Australia

2024 BHC, Semillon Sauvignon blanc, Margaret River, WA

2022 BHC, Pinot Noir, Langhorn Creek, SA

#### Deluxe Package

##### Prosecco, Beer & Wine, Non-alcoholic House Beer/Spirits

##### Softdrinks, Juice & Sparkling water

Young Henry Natural 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, Sauvignon blanc, Margaret river, WA

2022 La Tonelle Rose, Provence, FRA

2022 BHC, Pinot Noir, Langhorn Creek, SA

#### 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.

\*Minimum tab required





## OPTIONAL ADD ONS

### Food & Beverage upgrades

#### **Arrival Canapes \$35 per person**

Chef selection 4 canapes

#### **5-piece cocktail canapes \$65.00 per person**

3 standard/ 2 dessert or substantial

#### **7-piece cocktail canapes \$75.00 per person**

4 standard/ 3 dessert or substantial

#### **9-piece cocktail canapes \$95.00 per person**

5 standard/ 4 dessert or substantial

Add on standard canape \$7.50 per piece

Add on dessert canape \$7.50 per piece

Add on substantial canape \$10.00 per piece

#### **2 Course Feast Menu \$75.00 per person**

#### **3 Course Feast Menu \$95.00 per person**





## OPTIONAL ADD ONS

### Food & Beverage upgrades

#### **Grazing Table**      **\$50.00 per person** **(min order 50 pax)**

Selection of cured meats, Australian and European cheeses, artisan breads, pickles and condiments

#### **Platters (min order 5 platter - serves 3-4pax)**

##### **Charcuterie platter \$30.00 per platter**

Selection of cured meats, olives, artisan breads, pickles and condiments

##### **Cheese Platter \$30.00 per platter**

Australian and European cheeses served with lavosh, dried fruits, candied walnuts and condiments

##### **Seasonal fruit platter \$25.00 per platter**

Variety of seasonal fruits, coconut yoghurt and mint dressing

##### **Late night snack platter \$25.00 per platter**





## OPTIONAL ADD ONS

### Food & Beverage upgrades

#### Beverages

3hr beverage package (premium) \$75.00 per person

3hr beverage package (deluxe) \$85.00 per person

30 mins extension Premium beverage package \$12.00 per person

30 mins extension Deluxe beverage package \$15.00 per person

Beverages on Consumption available

#### Cocktails

##### **NATIVE (Martini) \$23**

Hickson House Australian Dry Gin, dry vermouth, native thyme oil, pepper berry tincture

##### **OYSTER PEARL (Martini) \$25**

Hickson House Oyster Shell Gin, Kelp vermouth, Italicus, samphire

##### **TINY TINY DANCER \$22**

Hickson House Australian Dry Gin, eucalyptus honey, saline, fresh lemon

##### **MISS MYRTLE \$23**

Hickson House Australian Dry Gin, lemon myrtle syrup, fresh lime, orange bitter and Sicilian tonic

##### **BONFIRE NIGHT (Premium) \$26**

Hickson House Harbour Strength Gin, mezcal, peated whisky, charcoal pineapple

Selection upto 2 cocktails per event

\*Minimum order requirement





## OPTIONAL ADD ONS

### Food & Beverage upgrades Event Add-Ons

#### Mocktails

**SEEDLIP GARDEN & LONDON DRY TONIC \$13**

Served with basil, juniper berries and lemon

**LYRE'S AMERICAN MALT & GINGER BEER \$13**

Served with lime and mint

**FINGERLIME HIGHBALL \$13**

Fingerlime cordial, grapefruit soda, native salt

**LEMON MYRTLE SOUR \$13**

Lemon Myrtle syrup, Fresh lemon juice, egg white.

**TANGO AND PASH \$13**

Mango and Passion Fruit puree, Tonka bean, Soda water

Selection upto 2 cocktails per event

\*Minimum order requirement

**MINI MARTINI CART - \$975**

Includes

- 60 mins
- 75 x serves
- 1 x Bartender
- Liquid Nitro

Additional serves \$13pp

#### Event Add Ons

Distillery Tour & Tasting - \$50pp

(group of 10-12pax, 45mins approx.)

Tasting & detailed informative session - \$30pp

(suitable for 15pax & more event, 45mins approx.)





## OPTIONAL ADD ONS

### Corporate/Social Events



### Meetings/Workshops

Onsite catering of morning/afternoon tea, finishing off with dinner in the main bar or a post meeting Gin & Tonic in the lounge.

Selection of pastries, muffins, fruit, fruit, biscuits, fresh juices, tea & coffee

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!

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## OPTIONAL ADD ONS

### Gifting Ideas & Audio Visual

#### AUDIO VISUAL

Hickson House offers the hire of basic AV including projectors and wireless microphones. 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

## **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.





# HICKSON HOUSE

DISTILLING CO

(02) 8999 3852

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