

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.

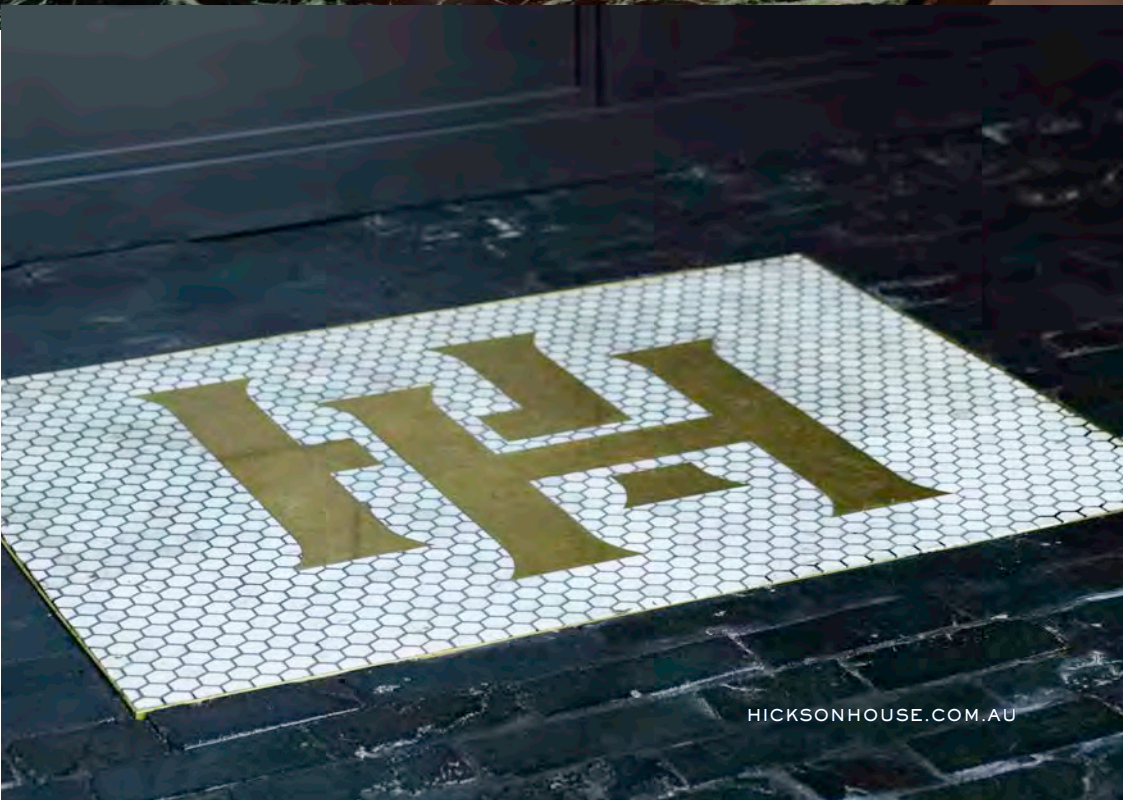
Our versatile event spaces, unique experiences and tailored function packages will allow you to find the perfect fit for your special moment.

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 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, Soft drinks & Juice

Wayback Local Lager 4.3% 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

Wayback local Lager 4.3%ABV, NSW

Lord Nelson Three Sheets Pale Ale 4.9%, NSW

Wayback Classic IPA 5.7% ABV, NSW

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.



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