

SIP GREAT GIN. EMBRACE HISTORY.





## BANQUET MENU

# XMAS & NEW YEAR'S EVE

\$350pp  
Children \$25pp\*

LUNCH 12-3PM | DINNER 6-9PM

### ON ARRIVAL

NV Laurent Perrier Rose Champagne (France)

KXD Mocktails

A selection of juices and sodas

Christmas bon bons

### SEAFOOD PLATTER

Freshly Shucked Oysters, finger lime mignonette

Balmain Bugs, Scallops, Mussels, QLD Tiger Prawns

Gin and Juniper Gravlax

### FESTIVE PLATTER

Sourdough Bread, gin botanical infused butter, EVOO/  
balsamic

KXD marinated mixed olives

Triple smoked Leg ham cut off-the-bone, apple compote

Turkey and cranberry gin sauce

Frenched lollipop lamb cutlets, KXD pesto

Rosemary Potatoes, Fresh leaf + Radicchio Salad,  
Asparagus, Heirloom carrots gin botanicals + honey

### DESSERT

Panettone

Drunken figs

Christmas pudding

A selection of Ice Cream and Sorbet

### BOTTOMLESS WINE, CULT BEER AND BUBBLES

#### WINE

NV Prosecco Extra Dry by Ca di Alte (Veneto, Italy)

Fattoria Pinot Grigio (della Venezie, Italy)

Domaine L'Escarelle Palm Rose  
(Mediterranee de Provence, France)

Pampas Expression Malbec (Mendoza, Argentina)

#### BEER (TAP)

Kirin Lager (Japan)

Kosciusko Pale Ale (AUS)

White Rabbit White Ale (VIC, Australia)

Bonamy's Apple Cider (TAS, Australia)

Stella Artois (Belgium)

\*Vegetarian, Vegans, Children all welcome. Those with  
food allergies will be catered for, please notify when  
making bookings:

Online: [www.kingscrossdistillery.com.au](http://www.kingscrossdistillery.com.au)  
or  
Telephone: 02 9062 8222



## FUNCTION PACKAGES

King's Cross Distillery is located at the intersection where the once mischievous glittering half mile of Darlinghurst Road, met with Sydney's glamorous personality mecca of Macleay Street.

The colourful, rich and risqué history of Sydney's King's Cross and it's Sydney surrounds are the inspiration behind our Gins and embraced throughout the venue.

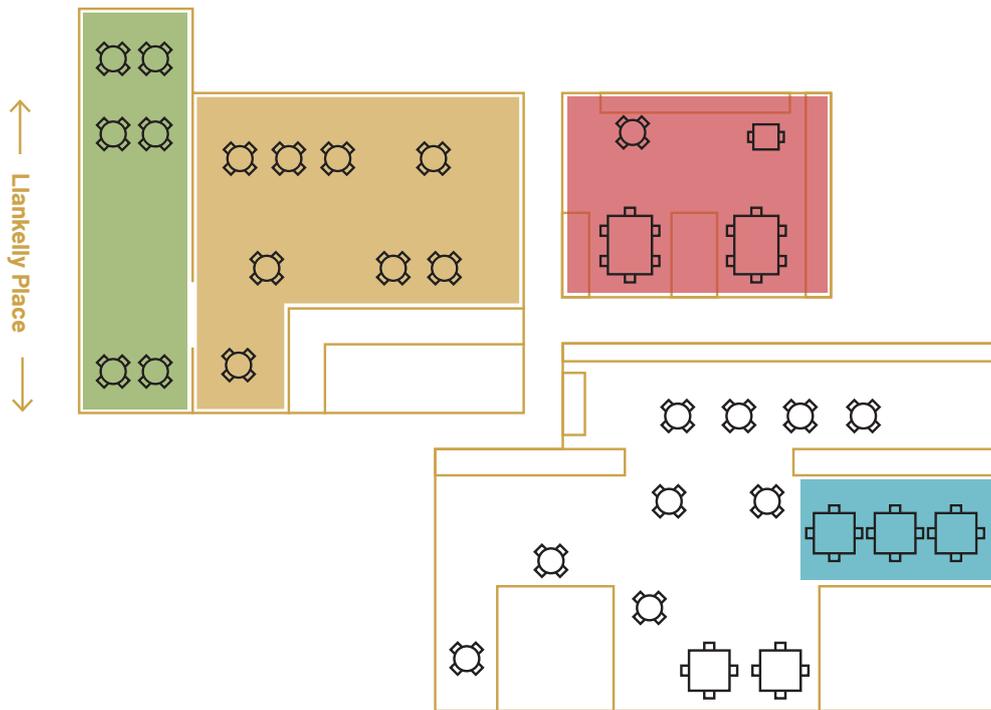
Come and immerse yourself in the debauchery and glamour of King's Cross Distillery, and allow us to create your perfect function, with beautiful spaces

to cater for larger groups and smaller spaces for private intimate experiences.

Executive chef Luca Petrosino has passionately created a menu inspired by the venue, the area, and the emotion it invokes. A set menu can be tailored to suit any occasion, offering banquet style delicacies from Europe, the Mediterranean and locally sourced produce to share and enjoy with your guests.



# OUR FUNCTION SPACES



## THE GIN LOUNGE ■

Capacity: 20 seated  
Min. spend: \$3,500 (inc. GST) with food and/or beverage package

The Gin Lounge offers luxury booth style leather decadence with a distinct prohibition style personality, creating at once an intimacy whilst also feeling part of the heartbeat of the venue. It features a private bar with an option to create Gin tastings and workshops as part of your experience, and table service to create a shared banquet style dining.

## THE STAGE ■

Capacity: 10 seated  
Min. spend: \$2,000 (inc. GST) with food and/or beverage package

Where once Jazz posse and cabaret performers graced the stage sits our VIP section fit for larger groups to enjoy the surrounds of the heritage exposed bricks and beams amongst our personal Gin Liquor Lockers in an intimate setting.

## OUTDOOR ON LLANKELLY PLACE ■

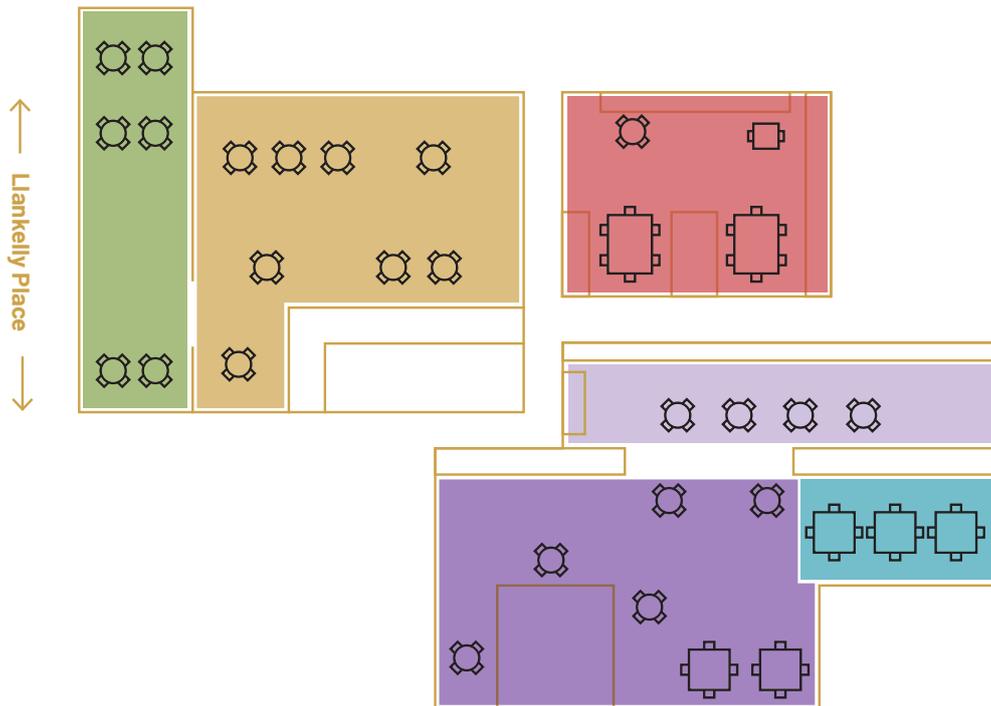
Capacity: 15 seated  
Min. spend: \$4,000 (inc. GST) with food and/or beverage package

Enjoy the colourful ambience and beautiful pedestrian light installation of Llankelly Place. Bustling by day and buzzing at night, Llankelly is the catwalk of Kings Cross where all the locals meet and greet.

## THE KXD SIGNATURE BAR ■

Capacity: 10 seated  
Min. spend: \$2,000 (inc. GST) with food and/or beverage package

This is the perfect space to interact one on one with our Distiller, Odelia Potts or one of our talented Bartenders. As a teaching or presentation venue, The Front Bar is designed with cocktail, spirit or wine masterclass experiences in mind.



## THE RESTAURANT ■

Capacity: 20 seated  
Min. spend: \$3,500 (inc. GST) with food and/or beverage package

This versatile space can comfortably cater for small intimate functions to larger scale events of up to 50 standing guests, with a mix of low-level table settings to high table, cocktail style seating to suit any occasion. Guests can choose to mingle inside and outside from the curves and kinks of the distillery to the tree-lined atrium\* alongside.

## THE ATRIUM\* ■

Atrium area, which seats an extra 6 guests (bringing the maximum capacity to 26 guests) can only be used up till 7pm due to neighbourhood noise restrictions.

## THE DISTILLERY ■ ■ ■

### THE GIN LOUNGE + THE STAGE + THE RESTAURANT

Capacity: 50 seated  
Min. spend: \$7,500 (inc. GST) with food and/or beverage package

An option to utilise the Gin Lounge booths, the Stage and the Restaurant and make it yours. Work with us to design the perfect layout for your function with the use of high and low seating and tables, booths, your exclusive bar and wait staff, catering, cocktails and gin flight package options aplenty.

## THE FULL VENUE ■ ■ ■ ■ ■

### THE KXD SIGNATURE BAR + OUTDOOR ON LLANKELLY PLACE + THE GIN LOUNGE + THE STAGE + THE RESTAURANT

Capacity: 55 seated  
Min. spend: \$18,500 (inc. GST) with food and/or beverage package (\$22,500 value, save \$4000)

The new venue still pays homage to the colourful history it has seen, with the former vault now being used for storing the bar's most prized possessions, their bottles of gin, as well as a cheeky wall of pin up photography which nods to the former bookstore which existed there.

Kings Cross Distillery will accommodate 120 guests, once COVID-19 restrictions are fully lifted and the venue will offer an array of mezze and tapas style dishes. Naturally, the bar will serve its own premium gin, vodka and whisky, as well as an array of Australian and international spirits. And one of the special features of this venue is the availability of personalised spirit lockers, where guests can keep their own bottles and consume them in any gin concoction of their choice- be that the perfect G+T, or a gin cocktail from our cocktail list of their choosing.



## FOOD BY LUCA PETROSINO

An Italian born Chef, who moved to Australia in 2012 from Parma, one of Italy's most traditionally food inspired cities.

Luca started his chef career at the age of 13, working in restaurants around the bustling Italian city on weekends, and on summer break, while attending one of Italy's best hospitality schools in the city of Salso Maggiore Terme.

At the age of 18, Luca joined the team of Cavalieri

Lino, one of the most respected Chefs in the region of Emilia Romagna. Today Lino, at the age of 83, still heads his own restaurant in the hills of Parma. Luca worked alongside Lino for 7 years.

*"It is a real opportunity for me to be part of the Kings Cross Distillery project. It's a chance to share my passion and love for food in this splendid and unique venue. A new challenge has begun. From my hands, through my heart, my goal is for you to be delighted by my dishes, ideas, and creativity."*



## SET MENU (55 pp)

- Marinated olives, black + green sicilian, gin botanicals and extra virgin olive oil (**V, VV, GF**)
- Mixed spicy + smokey nuts, pepitas, orange, pandan leaf (**V, VV, GF**)
- Sourdough bread, house made juniper & herb butter, extra virgin olive oil+ balsamic (**V, VV, GF** option)
- KXD Dip, pita (**V, GF** option)
- KXD Fattoush salad with pita bread and zaatar (**V, VV, GF** option)
- Pico de gallo, avocado, tortilla chips (**V, VV, GF**)
- NZ Sea Bass + King Tiger Prawn Ceviche, coconut, mango, lime, Plantain chips (**GF**)
- French Lollipop Lamb Cutlets, basil and pine nut pesto (**GF**)

### DESSERTS (a choice of)

- KXD Cake
- 2 DRUNK FIGS, Ice Cream (**V, VV, GF, DF**)
- 3 Cheese Board, muscatel, figs, jam (**V, GF** option)

## SET MENU (75 pp)

- Marinated olives, black + green sicilian, gin botanicals and extra virgin olive oil (**V, VV, GF**)
- Mixed spicy + smokey nuts, pepitas, orange, pandan leaf (**V, VV, GF**)
- Sourdough bread, house made juniper & herb butter, extra virgin olive oil+ balsamic (**V, VV, GF** option)
- KXD Dip, pita (**V, GF** option)
- KXD Fattoush salad with pita bread and zaatar (**V, VV, GF** option)
- Pico de gallo, avocado, tortilla chips (**V, VV, GF**)
- Boquerones, pickled fennel, caper berries, radish, lemon gin jam (**GF**)
- Rosemary scented fries, pink gin sauce, house tartare (**V, VV, GF**)
- Charcuterie + Antipasto board
- 3 salumis, mortadella, prosciutto, smoked mozzarella, house pickles, artichokes (**GF** option, **V** option)
- NZ Sea Bass + King Tiger Prawn Ceviche, coconut, mango, lime, Plantain chips (**GF**)
- Garlic Prawns, kataifi, anchovy butter
- Gin and Juniper Atlantic Salmon Gravlax
- French Lollipop Lamb Cutlets, basil and pine nut pesto (**GF**)

### DESSERTS (a choice of)

- KXD Cake
- 2 DRUNK FIGS, Ice Cream (**V, VV, GF, DF**)
- 3 Cheese Board, muscatel, figs, jam (**V, GF** option)



## THE KXD GIN FLIGHTS \$38\*

At Kings Cross Distillery we absolutely love gin. Moreover, we love sharing gin.

We have designed our gin flights to introduce you to our two premium, small batch gins in a format that allows you to appreciate their perfumes, textures and flavours.

The gins are served simply neat (15ml of each gin).

The 2 gins are:

In addition, we have provided notes and a brief

**KINGS CROSS**  
DISTILLERY



42%ABV

**KINGS CROSS**  
DISTILLERY



58.5%ABV

introduction as to their creation by our Spirit Architect and Distiller, Odelia Potts.

There is ice to try the gins slightly diluted and also cold.

Plus, we have two daily changing mini cocktails which have been pre-batched and are served alongside the gins neat so that you can try the gins in a mini-cocktail format.

\*Redeemable against the purchase of a 700ml bottle of either one of our gins on the same day.



# DRINKS BEVERAGE PACKAGE

## GOLD PACKAGE

2hrs \$45pp / 3hrs \$55pp

### BEER

White Rabbit White Ale (tap)

Kirin Lager (tap)

Bonamy's Apple Cider (tap)

Cascade Premium Light

### WINE

NV Ca de Alte Prosecco (Veneto, Italy)

Fattori Pinot Grigio (della Venezie, Italy)

Heggies Cloudline Chardonnay (Eden Valley, SA)

Ch de L'Escarelle Palm Rose (Mediterranee de Provence, France)

Pampas Expression Malbec (Mendoza, Argentina)

Mineral Water, Assorted soft Drinks and Juices

## PLATINUM PACKAGE

2hrs \$45pp / 3hrs \$55pp

### BEER

White Rabbit White Ale (tap)

Kosciusko Pale Ale (tap)

Bonamy's Apple Cider (tap)

Cascade Premium Light

White Rabbit Dark Ale

### WINE

NV Ca de Alte Prosecco (Veneto, Italy)

Fattori Pinot Grigio (della Venezie, Italy)

Quartier Pinot Gris (Mornington, VIC)

Heggies Cloudline Chardonnay (Eden Valley, SA)

Ch de L'Escarelle Palm Rose (Mediterranee de Provence, France)

Clarence Estate Pinot Noir (Coal River, TAS)

Pampas Expression Malbec (Mendoza, Argentina)

Ministry of Clouds Shiraz (McLaren Vale, SA)

Matsu El Picaro Tinto de Toro Tempranillo (Toro, Spain)

Mineral Water, Assorted soft Drinks and Juices

## KXD LUXE BEVERAGE PACKAGE

Speak directly with our Sommelier or our Event Coordinator to design a signature LUXE Beverage Package to your unique requirements.

We have the ability to source rare, ultra-premium beer, wine and spirits for your ideal LUXE Event.



## COCKTAIL + PREMIUM BEER + CIDER PACKAGE

2hrs package \$75pp - Select 3 cocktails, 2 Premium Beers

3hrs package \$99pp - Select 5 cocktails, 3 Premium Beers

### PREMIUM BEER

White Rabbit White Ale, AUS (tap)

Kirin Lager, Japan (tap)

White Rabbit Dark Ale, AUS (bottle)

Birra Moretti, Italy (bottle)

James Squire 'The Chancer' Golden Ale, AUS (bottle)

Kosciuszko Pale Ale, AUS (tap)

Bonamy's Apple Cider, AUS (tap)

Stella Artois, BEL (tap)

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### KXD GIN COCKTAILS

Dandelion Martini

KXD Signature Martini named after the famous El Alamein Fountain

Im(peach)ment

A peach and salted honey classic

Blanconi

Our variation of the classic Negroni using Suze, Lillet blanc and elderflower

Pear of Kings

Tall sipping spritz with Poire Williams, Cloudy Pear soda, Dolin dry

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### KXD SIGNATURE COCKTAILS

Flash + Pash

Vodka, limoncello, vanilla, passionfruit, lemon

Piscoteque

Pisco, Bitter Orange, strawberry, grapefruit, absinthe

Tommys Margarita

Tequila, lime, agave, rocks

Venetian Spritz

Aperol, soda, prosecco, built over ice, olive, orange



# MASTERCLASSES AT KINGS CROSS DISTILLERY

The Masterclasses are the perfect team building activity around the art of making gin and pairing it with food.

## CONTENT

The masterclass consists of a 2.5 hour class. The attendees will be served a welcome cocktail and meet the Gin Architect Odelia Potts.

Odelia is one of the only 50 women distillers in the country. Her attention to detail and her unique taste buds have allowed her to make her mark in a male dominated environment by winning the Silver Medal at the London Spirits Award in 2020, the Silver Medal for the Classic Dry Gin and the Bronze Medal for the Garden Island Gin both at the Australian Gin Awards 2020.

Each participant will then learn the fundamentals on how to distill gin, vodka or whiskey, choose their botanicals to create a unique blend, and bottle their own creation

The Masterclass will conclude with all the participants invited to taste the award winning Kings Cross Distillery's gins and mix a perfect Gin & Tonic.

## GROUP SIZE

Minimum of 6 to 10 participants.

## WHEN

The workshops are run during the day (9am-2pm), weekly, on Thursday, Friday and Saturdays only. Or by prior arrangement.

## TERMS AND CONDITIONS

2.5 hours sittings with food and drinks.  
Participants must be 18 years and over.

Classes that do not reach the minimum of 6 participants will be moved to the following week, on the same calendar day, until a minimum class of 6 is filled.

Safety guidelines will be provided at the start of the workshop and are in compliance with NSW health and safety procedures.

\* Lockers terms and conditions apply to both Platinum packages.

## FOOD

Food will be served throughout the class.

Marinated olives, black + green sicilian, gin botanicals and extra virgin olive oil (**V, VV, GF**)

Mixed spicy + smokey nuts, pepitas, organe, pandan leaf (**V, VV, GF**)

KXD dip, Pita (**V, GF** option)

Pico de Gallo, avocado, tortilla chips (**V, VV, GF**)

Rosemary scented fries, pink gin sauce, house tartare (**V, VV, GF**)

NZ Sea Bass + King Tiger Prawn Ceviche, coconut, mango, lime, Plantain chips (**GF**)

Garlic Prawns, kataifi, anchovy butter

KXD Fattoush Salad, pita bites (**DF** and **GF** optional)

Frenched Lollipop Lamb Cutlets, basil and pine nut pesto (**GF**)

## RESERVATION

[Book Masterclass](#)

or [distiller@kingscrossdistillery.com.au](mailto:distiller@kingscrossdistillery.com.au)



# MASTERCLASS DAY PACKAGES

## STANDARD MASTERCLASS

200mL - \$350pp  
700mL - \$450pp

2.5 hr class

Choice of 200ml or 700ml bottle  
of gin

**Upon arrival:**

Oysters and a flute of Prosecco +  
1 cocktail

## GIN PLATINUM PACKAGE

200mL - \$650pp  
700mL - \$750pp

2.5 hr class

Choice of 200ml or 700ml bottle  
of gin

**Upon Arrival:**

Caviar and a flute of Champagne +  
2 cocktails.

At the end of the workshop,  
participants can keep the Team's  
bottles in a branded liquor  
locker and enjoy them at their  
convenience whenever they  
return to Kings Cross Distillery\*  
and a KXD Australian Classic Dry  
Gin Locker (2 months).

## GIN & VODKA PLATINUM PACKAGE

200mL - \$950pp  
700mL - \$1,050pp

2.5 hr class

Choice of 200ml or 700ml bottle  
of gin or vodka.

**Upon Arrival:**

Caviar and a flute of Champagne +  
2 cocktails.

At the end of the workshop,  
participants can keep the Team's  
bottles in a branded liquor  
locker and enjoy them at their  
convenience whenever they  
return to Kings Cross Distillery\*  
with the addition of a KXD Garden  
Island Navy Strength Gin and a  
KXD Australian Classic Dry Gin +  
Vodka Locker (2 months).





# BOOKING FORM

Contact Name \_\_\_\_\_ Company (if applicable) \_\_\_\_\_  
Telephone/Mobile \_\_\_\_\_ Email \_\_\_\_\_  
Postal Address \_\_\_\_\_

## YOUR FUNCTION DETAILS

### CHRISTMAS EVE AND NYE 2020

Date of function (circle one) 24/12/2020 Christmas Eve OR 31/12/2020 NYE Time \_\_\_\_\_

Contact Name \_\_\_\_\_ No. of Adult Guests (over 18) \_\_\_\_\_

No. of Children Guests (under 18) \_\_\_\_\_

Dietary Requirements \_\_\_\_\_

Reservations via [bookings@kingscrossdistillery.com.au](mailto:bookings@kingscrossdistillery.com.au) or 02 9062 8222

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### LUNCH OR DINNER PACKAGE

Date of Function \_\_\_\_\_ Time \_\_\_\_\_ (12pm-8pm only)

Event Title \_\_\_\_\_ No. of Guests \_\_\_\_\_ (max. 30 during COVID-19)

Food Menu Package \_\_\_\_\_ (Set Menu \$55 or \$75pp)

Drink Menu Package \_\_\_\_\_ (Gold or Platinum)

Dietary Requirements \_\_\_\_\_

Reservations via [bookings@kingscrossdistillery.com.au](mailto:bookings@kingscrossdistillery.com.au) or 02 9062 8222

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### MASTERCLASS PACKAGES

Date of Function \_\_\_\_\_ Time \_\_\_\_\_ (9am-2pm only)

Event Title \_\_\_\_\_ No. of Guests \_\_\_\_\_ (max. 6-10)

Gin Flights \$38pp No. of Guests \_\_\_\_\_

Masterclass package (circle one)

- Standard Masterclass 200ml (\$350pp) or 700ml (\$450pp)
- Gin Platinum Package 200ml (\$650pp) or 700ml (\$750pp)
- Gin and Vodka Platinum Package 200ml (\$950pp) or 700ml (\$1050pp)

Dietary Requirements \_\_\_\_\_

Reservations via [bookings@kingscrossdistillery.com.au](mailto:bookings@kingscrossdistillery.com.au) or 02 9062 8222



# BOOKING FORM

## EVENT BOOK OUTS

1. The Gin Lounge (capacity 15 seated guests, min. spend \$3,500 inc. GST)
2. The Stage (capacity 10 seated guests, min. spend \$2,000 inc. GST)
3. The Restaurant (capacity 20 seated guests, min. spend \$3,500 inc. GST)
4. The Distillery (capacity 50 seated guests, min. spend \$7,500 inc. GST) includes The Gin Lounge, The Stage and The Restaurant (\$9000 value, a saving of \$1500)
5. The Full Venue (capacity 75 seated guests, min. spend \$18,500 inc. GST) includes all function spaces including the bar and outdoor areas (outdoor atrium can only be used till 7pm, outdoor area on Lillankelly Place can only be used till 10pm; 1 hour earlier on Sundays)

Dietary Requirements \_\_\_\_\_

Reservations via [bookings@kingscrossdistillery.com.au](mailto:bookings@kingscrossdistillery.com.au) or 02 9062 8222

## HOLDING DEPOSITS *Only charged to your card for failure to show*

Credit card details: Visa / Mastercard / Amex / Debit Eftpos (no Diners Cards accepted)

Cardholder / Company Name: \_\_\_\_\_

Card Number \_\_\_\_\_ Expiry Date \_\_\_\_\_

Holding Deposit \$ \_\_\_\_\_ Please debit the amount \$ \_\_\_\_\_

An additional 1.3% surcharge will be charged for all credit card payments.

A service charge of 8% is added to all function bookings and charged on the day of the function.

I hereby authorise for the above amount to be debited from my card, signed \_\_\_\_\_

Full payment is required at completion of event.

If for any reason payment is not received, I agree for the full amount to be debited from my credit card (details above) at the completion of the event.

Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

Please email the function Booking Form and signed Terms and Conditions to: [bookings@kingscrossdistillery.com.au](mailto:bookings@kingscrossdistillery.com.au)



# TERMS & CONDITIONS

## CONFIRMATION, HIRE FEE & DEPOSIT

To confirm a function booking the following is required:

1. COMPLETED BOOKING FORM
2. SIGNED TERMS & CONDITIONS

Please note: a deposit of \$500 is required in January through to October. A deposit of \$1000 is required in November & December. Should the above mentioned forms and deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

## CANCELLATION

If cancellation occurs within 2 working days prior to the event date, the client will be charged 100% of the food costs.

## FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the management team no less than 7 days prior to the event. Once given, numbers can increase up to 1 business day prior to the event however not decrease.

## PAYMENT

Full payment is due at the end of the event. No extensions of payment will be permitted.

Payment can be made by cash, direct deposit, cheque or credit card. All credit cards will incur a 1.3% surcharge. Credit card details and I.D. must be given as security for all beverage tabs.

Liquor Lockers cannot be used on Public Holidays as well as Christmas Eve and New Years Eve.

## INSURANCE/DAMAGES

Our organization will take reasonable care but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

## OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules and House Policy (document available on request) of Kings Cross Distillery and in accordance with all applicable laws (including current COVID-19 NSW State and Federal Regulations, and Responsible Service of Alcohol Legislation).

The client, company and/or contact person, is responsible for the conduct of the guests and invitees and indemnifies Kings Cross Distillery for all costs, fines, 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 to be brought to the function by the client, clients guests or invitees, unless prior written permission has been obtained.

Management reserves the right to change or modify a menu item at their discretion, or because of time restrictions or unavailability, which will be communicated with the event contact prior to the booking date.

## RESPONSIBLE SERVICE OF ALCOHOL + COVID-19

In accordance with the NSW State & Federal government's RSA and COVID-19 Safety legislation, Kings Cross Distillery reserves the right in its absolute discretion to exclude or remove any undesirable persons without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel a booking if:

- The Kings Cross Distillery or any part of it is closed due to circumstances outside of the venue's control
- The client becomes insolvent, bankrupt or enters into liquidation or receivership
- The function might prejudice the reputation of Kings Cross Distillery
- The room hire and food has not been paid by the due date

Signed \_\_\_\_\_ Date \_\_\_\_\_

Please email the function Booking Form and signed Terms and Conditions to: [bookings@kingscrossdistillery.com.au](mailto:bookings@kingscrossdistillery.com.au)



THANK YOU  
WE LOOK FORWARD TO WELCOMING YOU

[kingscrossdistillery.com.au](http://kingscrossdistillery.com.au)