



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.

FOOD

Food will be served throughout the class.

Marinated Olives, black and green, gin botanicals + EVOO (V, VV, GF)

Spicy + Smokey Nuts, pepitas, orange + red gum salt (V, VV, GF)

KXD Dip, pita bread (V, GF option)

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

Rosemary-scented Fries, pink gin sauce, house tartare (V, VV, GF)

Ceviche of NZ Sea Bass + QLD Prawns, coconut, lime, mango, Plantain chips (GF)

Garlic Prawns, kataifi, anchovy butter (GF option)

KXD Fattoush Salad, pita bread and zaatar (V, VV, GF option)

Frenched Lollipop Lamb Cutlets, KXD pesto (GF)

RESERVATION

[Book Masterclass](#)

or distiller@kingscrossdistillery.com.au

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.



KINGS CROSS
DISTILLERY

SIP GREAT GIN. EMBRACE HISTORY.

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).





KINGS CROSS
DISTILLERY

SIP GREAT GIN. EMBRACE HISTORY.

BOOKING FORM

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

YOUR FUNCTION DETAILS

EVENT PACKAGE

Date of function _____ Time _____
Contact Name _____ No. of Adult Guests (over 18) _____
No. of Children Guests (under 18) _____
Dietary Requirements _____
Reservations via bookings@kingscrossdistillery.com.au or 02 9062 8222

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 \$75 or \$95pp)
Drink Menu Package _____ (Gold or Platinum)
Dietary Requirements _____
Reservations via bookings@kingscrossdistillery.com.au or 02 9062 8222

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 or 02 9062 8222



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SIP GREAT GIN. EMBRACE HISTORY.

BOOKING FORM

EVENT BOOK OUTS

- ☐ The Gin Lounge (capacity 20 seated guests, min. spend \$3,500 inc. GST)
- ☐ The Stage (capacity 10 seated guests, min. spend \$2,000 inc. GST)
- ☐ The Restaurant (capacity 20 seated guests, min. spend \$3,500 inc. GST)
- ☐ 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)
- ☐ 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 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

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.

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