



Functions & Events Guide

Welcome

Little Lon Distilling Co. is a small Gin and Spirits Distillery located in a Heritage Listed red brick cottage (c1877) in Melbourne's CBD. Once the slums and red light quarter of Melbourne, the Little Lon District was a place to both celebrate, and commiserate while forging a life best lived. Drinks were poured, deals were made, arguments thrown and laughter abounded.

Today we pay tribute to the lively characters who once lived in the laneways of Little Lon, distilling a range of small batch Gins, very much influenced and inspired by the energy of this great city. It's our way of keeping Melbourne's spirit alive.





Contents

Chapter 1. Inside N° 17.	4.
Chapter 2. Unique Experiences	6.
Chapter 3. The Cocktail Bar	8.
Chapter 4. The Cottage	9.
Chapter 5. The Gin Garden	10.
Chapter 6. Curtis Stone Catering	12.
Chapter 7. Rice Paper Scissors Catering	14.

Inside N° 17 we're all about unique experiences...

Join us for the most unique Gin Masterclass featuring our locally produced Spirits within the walls of the first legal Gin Distillery in the CBD since, well... forever.

With this in mind, we love to host custom Masterclasses. Create your own tailored experience, bring your friends and meet the characters (and scoundrels) of past Little Lon.

We're still deciding whether it's Gin with a side of history?
...Or history with a side of Gin...





Unique Experiences



Masterclass & Gin Tasting

A Little Lon Gin Masterclass is the perfect opportunity to learn about our distillation process, the method of creating our own base Spirit and the unique combinations of quintessential Australian botanicals used to create our flavour profiles.

Step back in time as we share the origin of Gin, the sordid history of the Little Lon District, and the surrounding red light establishments of the late 1800s to the early 1900s.

The Masterclass begins with a G&T on arrival, a tasting of our core Gins and concludes with a cocktail of your choice, created by Melbourne’s best mixologists.

Duration	Inclusions	Cost
1 ½ hr	<ul style="list-style-type: none"> • Gin & Tonic or Gin & Soda on arrival • Guided tasting of 4 x our core Distilled Gins • Distillery tour • History of Gin, Little Lon and our Cottage • Finish with a Cocktail of your choice 	<p>\$85p.p</p> <p><u>ADD</u></p> <p>\$20p.p</p> <p>Shared cheese & charcuterie boards</p>





Event Spaces



The Cocktail Bar

You won't find another 'living room' quite like our intimate and distinctive Cocktail Bar in Melbourne.

FROM
\$100 p.p

PAX
8-10

DURATION
2hrs

ADDITIONAL TIME
\$200p.h

Adorned with photographs of the residents who frequented the Little Lon District, our quaint Heritage Listed Cottage provides a truly unique backdrop for smaller gatherings, both private and corporate.

Beverage Package includes gin, beer, wine and cocktails.

* Catering additional. See Ch. 7.



The Cottage

Take over our Cottage!

Relax with a drink in our heated lamp lit courtyards, and experience the ambience of cosy conversations that bounce off the redbrick walls and cobblestones.

Perfect for gatherings of 20-30 guests, the use of both the Cocktail Bar and Courtyards allows the opportunity to roam and explore, mingling in a style of long ago.

Beverage Package includes gin, beer, wine and cocktails.

* Catering additional. See Ch. 7.

FROM
\$80 p.p

PAX
20-30

DURATION
2hrs

ADDITIONAL TIME
\$600p.h



ch.1

ch.2

ch.3

ch.4
COURTYARD

ch.5

ch.6

ch.7

THE NEXT CHAPTER

The Gin Garden

Surrounded by lush botanicals, aromatic herbs and fruit trees, our spacious Gin Garden can accommodate large gatherings for all occasions; comfortably seating 40-50pax or up to 100pax standing.

Set under umbrellas and pontoon lights, with long rectangular tables and bench seating, the Gin Garden is an open heated space with AV options including a Projector screen available upon request*.

Beverage Package includes gin, beer, wine and cocktails.

* Catering additional. See Ch. 7.

*What if it rains we hear you say? Not to worry, ask us about our Wet Weather Plan**.*

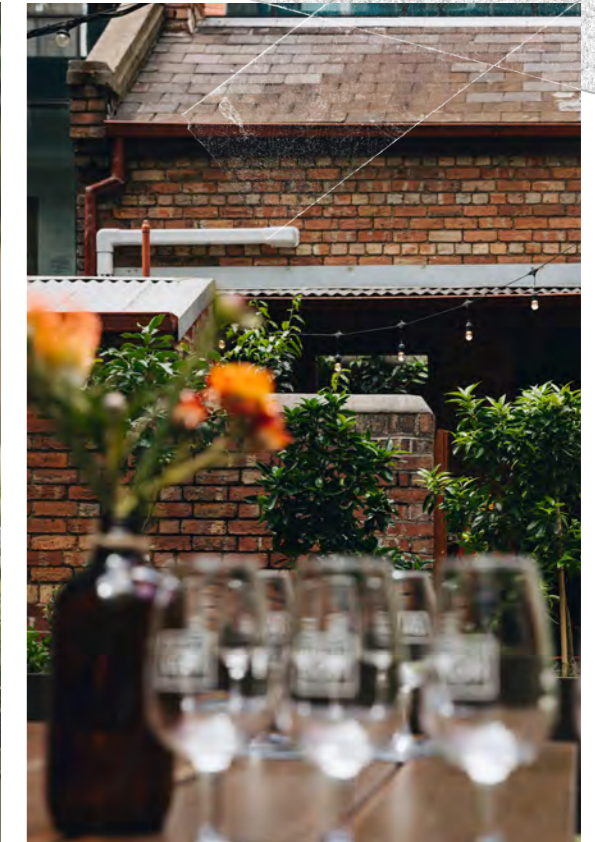
** Additional charges may apply

FROM
\$60 p.p

PAX
40-100

DURATION
2hrs

ADDITIONAL TIME
\$1000p.h





Delicious Catering

A P P E E

Curtis Stone Events

GOURMET BOARDS

\$52 ea.

SERVES 4-6



Cheese & Charcuterie

Mount Zero olives, chilli, lemon, garlic
Taramosalata, whipped cod roe dip and yuzu
Apricots marinated in gin spiced pickle
House-made vegetable pickles
Bombay spiced nuts, encrusted in exotic spice
Tarrago River triple cream brie
Andrews Choice award winning mortadella
Locally made, traditional style Venetian salami
Crispbread lavosh

Vegan and Vegetarian Option.*

Mount Zero olives, chilli, lemon, garlic
Dip of the Week
Apricots marinated in gin spiced pickle
House-made vegetable pickles
Bombay spiced nuts, encrusted in exotic spices
Almond skordalia, whipped almond and garlic dip
Persian vegan feta, marinated in garlic, thyme, evoo
Crispbread lavosh



CURTIS STONE EVENTS

“Keep it simple and cook with naturally produced ingredients just as Mother Nature intended.” - Curtis Stone

Curtis Stone Events

CANAPES *minimum of 30 Guests*

Whether it's small and elegant or large and lavish, our team can curate a menu that suits your event goals, with options that can include food stations, grazing tables and canapés.

4 canapés, inc 1 substantial canapé	\$52 p.p
5 canapés, inc 2 substantial canapés	\$62 p.p
6 canapés, inc 3 substantial canapés	\$72 p.p

Sample Menu

Whipped goats curd tart, smoked tomato, candied olive

Appellation oysters, rhubarb gin mignonette

Charred octopus, white anchovies, Sicilian olives

Compressed melon, San Daniele prosciutto, labna

Whipped salmon cannoli, salt and vinegar

Smoked chicken, tarragon mayo, chicken cracker

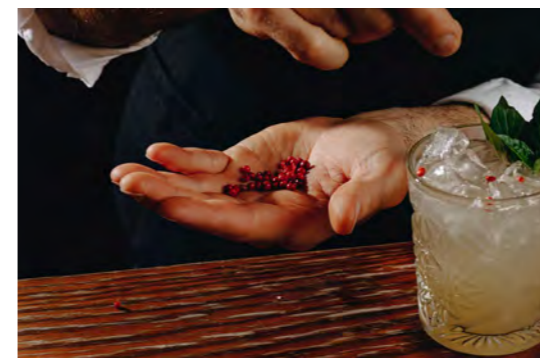
Cauliflower and pine nut empanadas

Substantial

Spring pea and feta arancini

Fried butter chicken slider, gin mayo, pickles

Roast beef, sourdough, rocket pesto, capers



ch.1

ch.2

ch.3

ch.4

ch.5

ch.6
THE GARDEN

ch.7

THE NEXT CHAPTER

Rice Paper Scissors

SHARED BANQUET

FROM
\$48 p.p

Bahn Mi | Choose two

Braised Beef Brisket

Caramelised Pork

Grilled Chicken

Lemongrass Tofu *vg*

Vegan Board*

Lemongrass Chicken with Ginger Nuoc Cham *gf*

Avocado with Ginger Nuoc Cham *gf vg*

Mock Duck with Ginger Nuoc Cham *gf vg*

Poached Prawn with Ginger Nuoc Cham *gf*

Salads | Choose two

Burmese Tea Leaf Salad *gf vg*

Char-grilled Corn Salad, Puffed Corn, Peanuts and Chilli *gf vg*

Green Mango, Coconut & Macadamia Salad *gf vg*

Mushroom and Noodle Salad *gf vg*

Green Papaya Salad with Peanuts *gf vg*

Vietnamese Slaw with Peanuts and Nuoc Cham *gf vg*

All dishes may contain traces of nuts & shellfish. Please inform us if you have any allergies. Products containing wheat used in kitchen, and as such gluten free products may contain traces of wheat. All produce free range and sustainably sourced where possible.

*gf – gluten free
vg – vegan*

R I C E
P A P R
S C I S S



ch.1

ch.2

ch.3

ch.4

ch.5

ch.6

ch.7
CATERING

THE NEXT CHAPTER

Rice Paper Scissors

STANDING CANAPÉS

FROM
\$70 p.p

Choose six varieties

Banh Khot | coconut-turmeric cups with pork relish, poached prawn and yarra valley smoked caviar *gf*

Char-grilled salmon, coconut and chilli on betel leaf *gf*

Mini Vietnamese rice paper rolls with milawa roast duck and spicy nuoc cham *gf*

Ma Hor | Thai pork, prawn and peanut relish on sour pineapple *gf*

Tassie oysters with preserved pomelo and baby shiso *gf*

Smoked chicken, lime leaf, lemongrass and chilli on betel leaf *gf*

Pinoy snapper and kumquat on fried brioche with flying fish roe

Fried barramundi, green nam jim and pork crackling on betel leaf *gf*

Coconut poached chicken, turmeric and chilli on crispy rice cracker *gf*

Kingfish ceviche, lemongrass and green nam jim on prawn cracker *gf*

Vegan Options

Green mango, coconut and chilli on betel leaf *gf vg*

Heirloom tomato, lemongrass and red nam jim on sesame cracker *gf vg*

Mock duck mini rice paper rolls with ginger nuoc cham *vg*

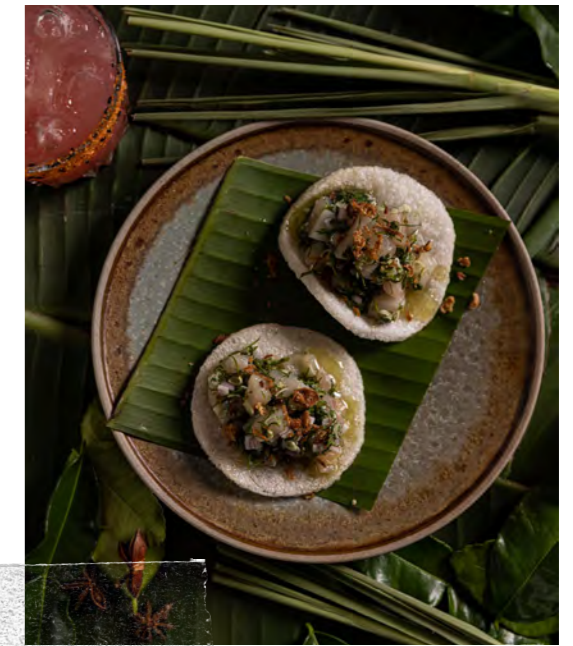
Smoked tofu relish on sour pineapple *vg*

Vegan Banh Khot | coconut-turmeric cups with cucumber relish *gf vg*

Mini Bahn Mi | mock duck, sriracha mayonnaise and pickles *vg*

gf - gluten free
vg - vegan

R I C E
P A P R
S C I S S





Let's create your customised experience.
Contact us today!

CONTACT US

hello@littlelondistillingco.com
littlelondistillingco.com

ADDRESS

17 Casselden Place,
Melbourne Victoria, Australia 3000