



The WICKHAM





Planning something special?

Hold your next function at Brisbane's proudest pub, in the heart of the bustling Fortitude Valley.

Built in 1885, the venue has been lovingly restored and revitalised, honoring the venue's unique heritage and breathing new life into an iconic space.

With 3 unique areas catering from 50 - 300 people, our dedicated events team can assist you with planning the perfect event, however big or small.



FUNCTION SPACES

PEACOCK ROOM

Welcome to the Peacock Room - dedicated to The Wickham's iconic peacock, Frankie. This space is filled with lush furnishings, local artists works and an amazing lycra wall feature.

For Exclusive Hire: capacity 150 pax, 60 seated, cocktail or formal style, AV available, no TV, microphone available, stage available.

For groups less than 50, a section of the Peacock Room can be reserved.

Perfect for everything from boujie cocktail parties and cheeky hens and bucks celebrations to corporate lunches and events.



BEER GARDEN

Brisbane Proudest pub houses one of Brisbane's best beer gardens.

For Exclusive Hire: capacity 300 pax, 130 seated space type is mainly cocktail style, 2 TV, AV available, microphone available, stage.

For groups less than 50, a section of the Beer Garden can be reserved.

Flanked by two epic murals by local artist Banjo Bonfire and world renowned street artist Kaffeine, and complete with a built in, weather proofed stage, this breezy space is perfect larger scale events and celebrations.



THE GARLAND ROOM (UPSTAIRS)

Step into an eclectic wonderland upstairs at The Wickham. This private space has been lovingly restored, with odes to the venues colourful history, plush booth seating and glamorous furnishings throughout.

Capacity 200 pax, seated 60 pax, space type is mainly cocktail, AV available, 1 TV, projector available, microphone available.

CANAPÉS

4 PIECES - \$27PP

6 PIECES - \$40PP

8 PIECES - \$48PP

Min 20 pax. Mix and match with dessert canapé if wanted.

Cold

Vegetable Rice Paper Roll (LD, LG, VG)

Duck Rice Paper Roll (LD, LG) hoi sin dipping sauce

Smoked Salmon & Avocado Blini (LD, LG)

Pulled Chicken Roll (LD, LG) mayo, shredded green onion

Hot

Mini Dagwood Dogs (LD) tomato ketchup

Pea & Mint Arancini (V) crumbled fetta

Cheeseburger Spring Roll burger dipping sauce

Beef Sausage Roll (LD) tomato relish

Moroccan Spiced Cauliflower (LD, LG, VG) plant-based aioli

Char Grilled Chicken Skewers (LD, LG) satay sauce

DESSERT CANAPÉS

Vanilla Arancini (V) Coconut Crumbed, with Butterscotch Drizzle

Strawberry Daiquiri Shots (V, LG) Blended Strawberries, Rum, Cream

Upgrade to Substantial

+\$9 ea. Min 10.

Beef Slider beef pattie, American cheddar, dill pickle, ketchup, brioche bun

Mushroom Slider (V) braised shitake mushroom, scamorza,

tomato chilli relish, buttercrunch lettuce

Beef Bao Bun (LD) cucumber, soy dressing

Pork & Fennel Sausage Roll HP mayonaise

Fish & Chips battered fish, fries, lemon, tartare

Loaded Nachos (LG, VO, VGO) tortilla chips, nacho cheddar, chilli beans,

tomato salsa, sour cream, Guacamole

V = VEGETARIAN | VE = VEGAN | VO = VEGETARIAN OPTION | VGO = VEGAN OPTION
LD = LOW DAIRY | LDO = LOW DAIRY OPTION | LG = LOW GLUTEN | LGO = LOW GLUTEN OPTION



PLATTERS

FEEDS 8 – 10 PEOPLE

Bruschetta Platter (LD, VG) \$90

Italian style diced tomato on grilled sourdough

Arancini (V) \$90

Pumpkin & sage crumbed rice balls

Chargrilled Vegetable Skewers (LD, LG, V, VGO) \$95

Cherry tomato, mushroom, capsicum, eggplant, zucchini, balsamic

Vegetarian Platter (30 pieces) (V) \$100

Assorted quiches, spring rolls, crumbed camembert, fried halloumi, pumpkin arancini, garlic bread

Yum Cha Platter (30 pieces) (LD) \$100

Pork shiu my, vegetable spring rolls, karaage chicken, dim sims, prawn crackers, selection of sauces

Aussie Platter \$100

Mini meat pies, sausage rolls, fried meatballs, quiches, selection of sauces

Chicken Satay Skewers (30 Pieces) (LDO, LG) \$105

Peanut sauce, crushed peanuts, coriander, lime

Middle Eastern Lamb Koftas (LG) \$105

Tzatsiki, parsley, lemon

Salt & Pepper Squid (LDO, LG) \$105

Sichuan seasoning, citrus mayonnaise, lemon

Duck Spring Rolls (LD) \$105

Hoisin, cucumber, spring onion

Stone Backed Pizza Platter (VO) \$110

margherita, meat lovers, garlic bread

Antipasto Platter (LGO) \$125

Prosciutto, smoked ham, salami, Australian cheese, dried fruit, crackers, toasted sourdough, dips

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BEVERAGE MENU

MINIMUM OF
30 GUESTS

Standard

2 hours — \$44pp

3 hours — \$57pp

4 hours — \$69pp

Wine

Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Mr. Mason Sparkling Brut

Tap Beer & Ciders

(Not available in Garland Room)

XXXX Gold
Hahn Superdry
Byron Bay Lager
150 Lashes Pale Ale

Pack

(All pack available in Garland Room)

Heineken O
Balter Cerveza
Hahn Premium Light
Hahn Super Dry Gluten Free

Soft Drink + Juice

Premium

2 hours — \$55pp

3 hours — \$67pp

4 hours — \$80pp

Wine

Tarot Prosecco
Juliet Moscato
821 South Sauvignon Blanc
Bare Wine Makers Chardonnay
Mandoletto Pinot Grigio
Heartland "Spice Trader" Shiraz
Devil's Corner Pinot Noir
Chilled Red

Tap Beer & Ciders

(Not available in Garland Room)

James Squire Ginger Beer
James Squire Apple Cider
Balter XPA
Stone & Wood

Pack

(All pack available in Garland Room)

Corona
Pure Blonde
Coopers Pale Ale
Great Northern Original
Great Northern Super Crisp
Brick Lane
Somersby Apple Cider

Soft Drink + Juice

Deluxe

2 hours — \$65pp

3 hours — \$78pp

4 hours — \$90pp

Wine

Chandon Brut Rose
Paloma Riesling
Ant Moore Pinot Gris
Bertaine et Fils Rose
Villain and Vixen Shiraz
Alamos Malbec

Tap Beer & Ciders

(Not available in Garland Room)

Heineken
Hard Solo
Canadian Club & Dry

Pack

Heaps Normal Quiet XPA
Somersby Pear Cider
Somersby Watermelon
Guinness
Peroni
Peroni 3.5%
Asahi

Soft Drink + Juice

SPIRIT UPGRADE

Available to add to all beverage packages
(minimum of 30 guests).

\$27 per person

COCKTAILS

Treat your guests to a bespoke cocktail
on arrival for an additional **\$16** per person
(minimum of 30 guests).

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your
function with a specified limit or amount
in mind that you feel comfortable with
spending. Your bar tab can be reviewed as
your function progresses and increased if
required. However, we will always ensure
you are in control of the amount
throughout the event.

At any point you are welcome to turn the
bar into a cash bar so your guests can
purchase their own drinks.





CONTACT US

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