



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 - \$24PP

6 PIECES - \$33PP

8 PIECES - \$44PP

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

Pumpkin & Sage Arancini (V) shaved parmesan

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

Upgrade to Substantial

+\$10 ea. Min 10.

Pork Belly Bao Bun (LD) cucumber, soy dressing

Fish & Chips battered fish, fries, lemon, tartare

Loaded Nachos (LG, V, VGO) tortilla chips, nacho cheddar, chilli beans, tomato salsa, sour cream, guac

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) \$100

Italian style diced tomato & basil salsa, balsamic & olive oil on grilled sourdough

Arancini (V) \$110

pumpkin & sage crumbed rice balls, shaved parmesan

Chargrilled Vegetable Skewers (LD, LG, V, VGO) \$100

green goddess dressing

Vegetarian Platter (30 pieces) (V) \$125

assorted quiches, fried halloumi, garlic bread, arancini

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

steamed dim sum, BBQ pork buns, crispy spring rolls, prawn crackers with soy & sweet chilli

Aussie Platter \$100

mini meat pies, sausage rolls, pasties, dagwood dogs

Chicken Satay Skewers (30 Pieces) (LDO, LG) \$115

spicy peanut sauce

Middle Eastern Lamb Koftas (LG) \$115

yoghurt & cucumber drizzle

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

chipolte mayonnaise, lemon

Chicken Wings (LD, LG) \$100

fried wings, bbq & hot sauce

Stone Backed Pizza Platter (VO) \$120

margherita & pepperoni pizza slices

Antipasto Platter (LD, LGO) \$125

selection of cold meats, dips, olives, pickled vegetables, toasted sourdough

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BEVERAGE MENU

MINIMUM OF
30 GUESTS

Standard

2 hours — \$46pp
3 hours — \$59pp
4 hours — \$72pp

Wine

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

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 — \$57pp
3 hours — \$70pp
4 hours — \$84pp

Wine

Mr. Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

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 — \$68pp
3 hours — \$81pp
4 hours — \$94pp

Wine

Mr. Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Yves Sparkling Cuvee NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Palmetto Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Tap Beer & Ciders

(Not available in Garland Room)

Heineken
Hard Rated
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 50 guests).

\$28 per person

COCKTAILS

Treat your guests to a bespoke cocktail
on arrival for an additional **\$17** 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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