

FUNCTION PACK

The
WICKHAM

WICKED FUN



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One of Brisbane's most iconic venues has re-established itself in the heart of Fortitude Valley, with an innovative renovation where old meets new. With intriguing rooms & dynamic spaces, we will create a unique experience for you and your guests at The Wickham

 @TheWickham

 /TheWickham

308 Wickham St, Fortitude Valley 4006 QLD
www.thewickham.com.au



THE STUDIO

Private Room with Private Bar // Private Balcony
Dance Floor // Private Amenities // Full AV Capabilities
50 Seated // 200 Cocktail Style



BEER GARDEN

Large Outdoor Private Space with Private Bar
Outdoor Seating // Festoon & Fairy Lighting
130 Seated // 500 Cocktail Style



CORNER BAR

Private Space // Private Bar // Warm Accent Lighting // Pool Tables
200 Cocktail Style



WICKHAM FUNCTION MENU

Meat & Cheese Board \$160

(Feeds 15 people)

Salami Classico, Sliced Prosciutto, Smoked ham, pickles, crackers, olives, chickpea dip and smoked cheddar cheese.

Pizza Slabs cut into Squares \$130

(40 pieces)

Choice of 2 different flavours per platter;

Spicy pepperoni, Margarita (V), Texas smoked chicken, Hawaiian with sweet potato (V), Cheesy garlic bread (V)

Slider Platter \$140

(30ea)

Selection of one

Beef burger, cheese, pickle and Tomato relish, Southern Fried chicken and chipotle slaw.

Spicy Pulled Pork with slaw and pickles, Caramelized Mushroom, White onion & Swiss cheese

Mixed BBQ Skewers \$120

3 flavours of skewers with toasted tortilla and Herb ranch dressing. (Pick one)

Cajun honey Chicken skewers (10ea), Garlic & Rosemary beef skewers (10ea), Spicy Lamb kofta kebab skewers (10ea).

Vegetarian Grazing Board \$120

(32 pieces)

Chickpea Hummus dip, Pumpkin and feta arancini & BBQ Vegetable Skewers

Spicy Coated Chicken Boxes \$100

(30 pieces)

house fried chicken, BBQ Sauce & Franks hot sauce.

Grazing Tray of Mixed Pies \$110

Chicken and mushroom (12ea), Beef and burgundy (12ea), lamb and rosemary (12ea). Tomato and BBQ sauce.

Tacos to share \$120

(30 Tacos)

Battered Fish Coconut slaw, Mexican shredded Beef, Grilled Vegetable and spicy bean

Lemon Pepper Coated Fried Calamari \$140

(30 boxes)

French fries and basil & garlic aioli

Dessert Platter \$100

(30 pieces)

Lemon Tart, Nutella Fairy bread, Caramel Brownies bites & cream

We recommend 6 to 7 pieces for a light nibble and 8 to 10 pieces for a meal replacement.



BEVERAGE PACKAGES

Standard Package:

2 hours / \$39pp
3 hours / \$49pp
4 hours / \$59pp

Draught Beer:

XXX Gold
Byron Bay Premium Lager
Furphy

Bottle Beer (The Studio only):

Hahn Ultra Crisp Gluten Free
Corona
Cascade Premium Light

Sparkling:

Edge of the World Sparkling Cuvee

White Wine:

Edge of the World Sauvignon Blanc

Red Wine:

Edge of the World Shiraz Cabernet

Premium Package

2 hours / \$49pp
3 hours / \$59pp
4 hours / \$69pp

Draught Beer:

Byron Basy Premium Lager
Balter XPA
Furphy
James Squire Orchard Apple Crush Cider

Bottle Beer (The Studio only):

Hahn Ultra Crisp Gluten Free
Corona
Somersby Per and Apple Cider
Cascade Premium Light

Asahi Super Dry

Sparkling:

Edge of the World Sparkling Cuvee

White Wine:

Edge of the World Sauvignon Blanc

Red Wine:

Edge of the World Shiraz Cabernet

Rose:

St Hubert's "The Stag" Rose