

THE WICKHAM BOATSHED

Welcome to the Wickham Boatshed!

We believe the key to a fabulous function is a beautiful backdrop, and this doesn't get much better than the stunning Newcastle Marina.



Indulge in breathtaking waterfront views that stretch across the bustling harbor, where the rich heritage of our coal city gracefully merges with the vibrant developments in Honeysuckle and Wickham.

About Us

At The Whickham Boatshed, our inviting restaurant offers a seamless alfresco open-plan experience, overlooking the breathtaking Newcastle marina.

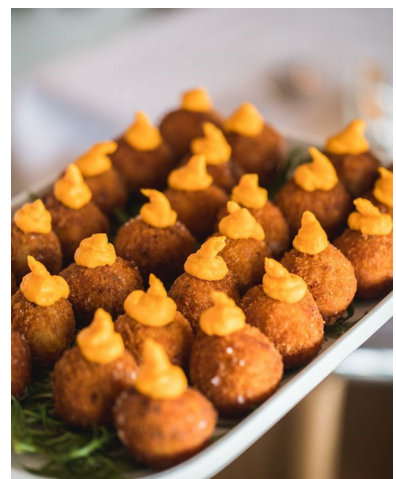
Whether you're celebrating a milestone birthday, hosting a reunion, planning a corporate event, or toasting to an engagement, our single-level venue provides exclusive use, a dedicated bar service, and a relaxed atmosphere.

Drawing inspiration from our maritime surroundings, we provide a laid-back setting for both sit-down alternate drop and chic canapé functions.

With air-conditioned interiors seamlessly connected to the harbor, our venue accommodates all occasions.

Revel in the panoramic views of yachts and cruisers as you enjoy a delightful dining or cocktail experience.

Rest assured, our menus are thoughtfully crafted to enhance the essence of our stunning location, catering to diverse dietary preferences, including options for vegan, vegetarian, and coeliac guests



At The Wickham Boatshed, we take pride in our commitment to flexibility, ensuring a personalized entertainment experience that lingers in your memory. Regardless of the occasion or budget, our goal is to curate an unforgettable event leaving your guests satisfied and excited.

Explore our dynamic seasonal function packages on our website, designed to complement the essence of your celebration.

Please be aware that our packages are subject to change based on availability and other factors. For personalized assistance, feel free to reach out to our manager, Heather, and her friendly team directly. We eagerly anticipate the opportunity to organize your next exceptional event!"

Contact Details:

Phone: (02) 4023 7697

Email: office@thewickhamboatshed.com.au

Website: thewickhamboatshed.com.au



Food

At the Wickham Boatshed, tailor your event with our two distinct function styles:

Alternate Drop: Delight in a sit-down experience featuring a variety of thoughtfully selected courses.

Canapé Style: Socialize in a relaxed setting with a tempting array of bite-sized delights.

Whichever style suits your occasion, rest assured we're dedicated to making it a memorable experience for you and your guests.

Beverages & Alcohol

The Wickham Boatshed does not permit BYO alcohol.

In the spirit of accommodating your preferences, please inform us of any specific choices not featured on our menu, and we will make every effort to cater to your requests.

For an enhanced experience, we suggest considering a bar tab. Simply share the designated limit and your preferences, and we will ensure your chosen selections are served throughout the event, accompanied by regular updates on the tab's status.

Decorations

Feel free to enhance the ambiance by decorating the venue; we wholeheartedly encourage personal touches.

For stylists needing pre-event access, kindly arrange this in advance, and please be aware that additional fees may apply for such arrangements.

However, we kindly request that decorations involving glitter or similar materials not be used, as they may pose challenges for the venue's maintenance. Thank you for your understanding and cooperation.

Canape Packages

S=Standard P=Premium

Prices per Person

Standard Focus:

4S + 1P: \$40

5S + 1P: \$45

4S + 2P: \$50

6S + 2P: \$55

Balanced Mix:

3S + 3P: \$51

4S + 4P: \$59

Premium Focus:

4P + 2S: \$54

5P + 2S: \$57

6P + 2S: \$61

Please note that you may make more than one selection per category i.e. 2 x Crostini

Standard Selections

Crostini

Classic Bruschetta, Whipped Feta, Balsamic (v)
Poached Prawn, Caper, Preserved Lemon & Herb Aioli

Arancini (v)

Roasted Pumpkin & Ricotta
Truffled Mushroom & Parmesan
Semi Dried Tomato & Basil

Filo

Spinach & Feta (v)
Mediterranean Chicken Ragout

Croquette

Beef Brisket & Vegetable
Roasted Corn, Manchego & Potato (v)

Tartlets

Caramelised Leek & Cheddar (v)
Confit Cherry Tomato & Salsa Verde (v)
Smoked Salmon, Rocket, Horseradish Emulsion, Pepita

Standard Selections (cont)

Skewers

Chicken Tenderloin, Satay Sauce, Crumbled Peanut
Chicken Tenderloin, Tandoori, Sauce, Raita

Bites

Italian Meatball, Peperonata Sauce
Tempura Cauliflower, Buffalo Sauce, Blue Cheese Aioli (v)

Spring Roll

Mixed Vegetable w Sweet Chilli
Roast Duck & Vegetable w Hoisin
Slow Roasted BBQ Pork w Smoked BBQ

Oysters

Natural, Fresh Lemon

Premium Selections

Gnocchi

Wild Mushroom, Blue Cheese Cream (v)
Chicken & Chorizo, Napoli Sauce
Pork Sausage, Cavalo Nero, Cherry Tomato

Oyster

Mignonette
Vodka, Lime, Chilli
Kilpatrick

Cocktail Spoons

Prawn & Prosciutto
Scallop, Cauliflower Puree, Chorizo Crumble
Pork Belly, Cauliflower Puree, Onion Jam

Slider

Beef, Cheese, Pickle, Burger Sauce
Grilled Chicken, Brie, Cranberry
Chickpea & Kale, Halloumi, Green Goddess (v)

Bao

Korean Crispy Chicken, Cucumber, Coriander, Aioli
Wild Miso Mushrooms, Kale, Crispy Shallot, Sesame (v)
Pork Belly, Slaw, Siracha Aioli, Crushed Peanut

Yorkshire Pudding

Pulled Beef, Gremolata
Pulled Pork, Aioli, Peanut
Confit Duck, Pickles,

Function Additions

Requires canape purchase

Platter Selections

All platters contain 50 pieces

Party Pie \$120

Australian Beef
Chicken & Leek
Lamb & Rosemary

Cocktail Sausage Roll \$120

Harissa Lamb
Australian Beef

Samosa \$100

Chicken Tikka
Traditional Vegetable (v)

Cocktail Fish \$80

Tempura Battered

Fruit / Cheese Platters

(Serves Approximately 30)

Fruit \$50

Chef's selection of seasonal Fruits

Fruit & Cheese \$70

Chef's selection of seasonal fruits,
Assorted Cheeses & Crackers

Fruit, Cheese & Antipasto \$100

Chef's selection of assorted fruits,
cheeses, cured meats & crackers

Dessert Platter \$100

(40 piece / 10 each of 4*Choices)

Chefs Platter of bite petite desserts
includes

- Crème Brulée
- Brownie
- Mini Tarts (Caramel/Passionfruit)
- Sticky date
- Caramel Slice

Paella Station

Purchase (Limited to 1 choice)

- <55 Guests \$15pp
- >55 Guests \$10pp

Flavour Choices

- Seafood Medley & Chorizo
- Chicken & Chorizo
- 5 Bean (v)



Alternative Drop

Prices Per Person

Canape & Mains \$65

2 Standing Canapes & Alternate Dropped Mains

Entree & Main \$80

Selection of Alternatively dropped Entree & Main

Main & Dessert \$70

Selection of Alternatively dropped Main & Dessert

Entree, Main & Dessert \$90

Selection of Alternatively dropped Entree, Main & Dessert

Alternative Drop Food Selections

Entree Options

Soft Shell Crab

Thai style Chilli jam, Wombok Slaw, Sesame, Fried Shallots

Pan Seared Hokkaido Scallops

Romesco, Crisp Prosciutto, Macadamia Crumble

Pork Belly

Parsnip Puree, Kale, Kipfler Potato, Bacon Jam

Brisket & Smoked Cheddar Croquette

Rocket, Pickled Onion, Horseradish Aioli

Vegetarian Substitutions

Vegetarian Tart

Heirloom Tomato, Feta, Caramelised Onion

Petite Corn Fritter

Semi sun-dried Tomato & Basil Pesto, Snow pea Tendril, Red Pepper Crema

Main Options

Confit Chicken Supreme

Sweet Corn & Leek Puree, Brassica Greens, Chicken Jus, Crisp Prosciutto

Oven Roasted Lamb Rump

Harissa Dutch Carrot, Charred Broccolini, Zaatar Yoghurt, Pepita & Almond Dukkha

Pan Seared Beef Striploin

Smashed Chats, Toasted Almond, Green Beans, Café de Paris Butter

Chinese Duck Maryland

Shitake & Ginger Rice, Bok Choy, Fresh Chilli, Coriander, Hoisin

Crispy Skin Salmon

Fried Kipfler, Pea, Fresh Mint, Snow Pea Tendril, Sweet lemon Dressing

Vegetarian Substitution Option

Slow Roasted Sweet Potato

Crisp Wild Mushroom, Snow Pea Tendril, Tender Mixed Lentils, Feta-Tahini Sauce, Dill fronds

Grilled Zucchini & Pumpkin

Lemon Ricotta, Rocket, Hazelnut, Mint, Buckwheat, Red Pepper Dressing

Dessert Options

Cheesecake Tart

Passionfruit & White Chocolate Cheesecake, Raspberry

Brulee

Wild Berry & Vanilla Brulee, Biscotti

Sticky Date

Baileys Butterscotch, Vanilla bean Ice Cream

Chocolate Brownie

Caramelised White Chocolate, Salted Caramel Sauce, Vanilla Bean Ice cream

Terms & conditions

Bookings and deposit

Tentative bookings will be held for a minimum of 5 days only and will be released if no deposit is received.

To confirm your booking you will be required to pay a deposit amount of \$250.00

Deposits will be deducted from the final amount payable

Cancellations

Cancellations must be made via email to office@wickhamboatshed.com.au or phone call to a manager on [\(02\) 4023 7697](tel:(02)40237697)

Deposits are non-refundable for cancellations with less than 21 days notice

Function Details

Final numbers, catering and meal choices, special dietary requirements and bar requirements will need to be received at least 7 days before function date. These numbers will be used to determine final payment due

Final payment for Function must be paid at least 5 working days before your event. Payment can be made by Cash, EFT, Bank Cheque or Personal Cheque by arrangement. Credit cards can be accepted for payment.

A \$400 fee is applicable to the function for venue hire & set up

A Minimum Spend may be required:

Tuesday - Thursday: \$2000

Friday : \$2300

Saturday: \$2500

Responsibility (and rules)

The patron assumes responsibility for all damages caused by them or any of their guests, invitees or other people attending the function

BYO alcohol is not permitted at "The Wickham Boatshed", We are a fully licensed venue and promote responsible service of alcohol as outlined in the LIQUOR ACT 2007. "The Wickham Boatshed" reserves the right to refuse service of alcohol to guests under 18, intoxicated or behaving in an offensive manner.

Guest must keep Alcoholic beverage within the confines of "The Wickham Boatshed"

No smoking is allowed in our Restaurant or Outdoor Dining areas. Smoking patrons must leave the immediate premises for the health and safety of all guests and staff.

Children must be supervised at all times.

Patrons must be wearing footwear at all times

"The Wickham Boatshed" reserves the right to eject patrons who refuse to abide by aforementioned rules