










F U N C T I O N S & P R I V A T E E V E N T S

WHY THE SHIP INN?

The Ship Inn offers a fantastic multi-purpose event space located on our second level. With an enclosed private dining/event area and beautiful deck overlooking the South Bank harbour we can cater all your event needs including:

Parties, Birthdays, Weddings, Engagements
Corporate Events & Corporate Conference Packages

FACILITIES

-  Air Conditioning
-  Private Elevator
-  Dedicated Entrance Foyer
-  Dedicated Toilet Facilities
-  Advanced AV facilities with 3 large LED screens, lectern & microphones
-  Convenient Central Location
-  Parking facilities near by
-  Local accommodation options
-  Easy walk to the CBD



G O U R M E T B U F F E T

M E N U

Minimum 30 guests \$68 per person
Includes our Silver Level theming package

MAINS Choose 3

Char-grilled Rump Medallions in pepper & whisky sauce (gf, df)

Lamb Rump Medallions in red wine jus (gf, df)

Pork Tenderloin Medallions in light teriyaki sauce (df)

Grilled Plump Chicken Breast in lemon caper beurre blanc (gf)

Oven Roasted Salmon Portions in a cream chardonnay velouté (gf)

Vegetarian Lasagne

SIDES Choose 3

Garlic Mashed Potato Gratin (v, gf)

Golden Fried Potatoes (vegan, gf)

Cauliflower & Broccoli Gratin (v)

Medley of Green Vegetables (vegan, v, df, gf)

Steamed Rice (v, gf, df)

Yorkshire Pudding (v)

SALADS Choose 2

Pumpkin & Fetta Salad with red onion & walnuts (v, gf)

Beetroot & Cheddar Salad with toasted almonds & red onion (v, gf)

Pearl Couscous Salad with sundried tomatoes & sweet chilli dressing (v, df)

Caprese Salad with tomato, bocconcini, basil (v, gf)

DESSERTS Choose 3

Profiteroles

Chocolate Ganache Tartlets

Apple Pie

Mixed Berry Fool (gf)

Chocolate Brownies

Passionfruit Cheesecake

B U F F E T M E N U S

Minimum 30 guests \$45 per person

Choose 1 cuisine below

Add dessert for an additional \$10 per person

Includes our Silver Level theming package

ITALIAN

Penne Pasta

Creamy Chicken & Mushroom

Bolognese Sauce with beef mince

Vegetables in Amatriciana Sauce (v)

Cheesy Garlic Bread (v)

DESSERT + \$10pp

Profiteroles

Chocolate Ganache Tartlets

Apple Pie

Mixed Berry Fool (gf)

Chocolate Brownies

Passionfruit Cheesecake

INDIAN

Basmati Rice

Butter Chicken

Lamb Korma

Vegetable Curry (v)

Samosas & Raita (v)

MEDITERRANEAN

Pearl Cous Cous

Moroccan Beef

Chicken Tagine

Spiced Vegetables (v)

Spanakopita (v)

ASIAN

Jasmine Rice

Korean Chicken Wings

Vegetable Stir Fry (v)

Beef in Black Bean Sauce

Vegetable Spring Rolls (v)

S E T M E N U

Minimum 30 guests

2 Courses \$52 per person / 3 course \$60 per person

Includes our Silver Level theming package

ENTREE Choose 2 served alternate drop

Salt & Pepper Calamari - Marinated squid dusted with salt & pepper, flash fried to golden & served over an Asian inspired salad

Chicken Bao Bun - A soft bao bun filled with crispy chicken glazed in a sweet & sour chilli sauce, pickled carrot, cucumber, sriracha mayo & served with a side salad

Arancini Balls - Chorizo & mozzarella

Vegetarian Lasagne - Made in house & served over Napoli sauce with a side salad

Lamb Skewers - Marinated lamb skewers char grilled and served with hummus (gf)

Pumpkin & Haloumi Salad - Roasted pieces of pumpkin & sweet potato with golden fried haloumi served with mixed leaves, cherry tomatoes then dressed with a zesty vinaigrette and sprinkled with lightly toasted almond flakes (v) (gf on request)

MAINS Choose 2 served alternate drop

Pan Fried Chicken Breast - A plump 250g Kiev cut chicken breast slow cooked sous vide style & finished in a pan. Served over a parsnip puree with baked carrot, steamed broccolini and a red wine jus (gf, df on request)

250g Rump Steak - Served medium with a sweet potato puree, green vegetables, creamy mash & pepper gravy (gf, df on request)

Pork Tenderloin Medallions - Served in a light teriyaki sauce with Asian greens & steamed rice (df)

Beef Lasagne - Made the traditional way using a house made Napoli sauce & beef mince from our own cattle. Served with a side salad & cheesy garlic bread

Vegetable Basket - A filo basket with a potato mash base filled with Mediterranean char-grilled vegetables, served over a Napoli puddle & topped with parmesan (v)

DESSERTS Choose 2 served alternate drop

Berry Compote Tart (df or gf on request)

Classic Tiramisu

Sticky Date Pudding with Caramel Sauce

FINGER FOOD

MENU

Minimum 30 guests

Choose 6 items for \$35 per person

Includes our Silver Level theming package

Vegetarian Stuffed Mushrooms filled with herbed cream cheese, double crumbed and flash fried (v)

Mixed Sushi Platter with smoked salmon, chicken and vegetables (v, gf, df)

Caprese Stick loaded with cherry tomatoes & mozzarella on a skewer (v, gf)

Arancini fried beetroot balls with arborio rice. Served with tomato jam (v, gf on request)

Spanakopita spinach & feta mix wrapped in puff pastry (v)

Haloumi & Vegetables Skewers golden haloumi cubes with roasted vegetables (v)

Homemade Sausage Rolls beef sausage rolls served with a tomato sauce

Gourmet Mini Pies served with a tomato sauce

Chorizo Pizza Scrolls - Napoli sauce, chorizo sausage mince, vegetables & mozzarella cheese

Chicken Bao Buns filled with crispy chicken, pickled carrot, cucumber & sriracha mayo

Pork Bao Buns filled with crispy pork belly, pickled carrot, cucumber & sriracha mayo

Pesto Chicken Pinwheels diced chicken breast marinated in basil pesto rolled in a tortilla with sundried tomatoes & served as medallions

Thai Chicken Balls juicy minced chicken balls infused with lemongrass & ginger and glazed with teriyaki sauce (df)

Sesame Honey Prawns golden fried prawns glazed with honey with an Asian dipping sauce topped with sesame seeds (df on request)

Satay Chicken Skewers grilled and served with a spicy peanut sauce

Beef Kofta served with a yoghurt dipping sauce

Lamb Kofta served with a yoghurt dipping sauce

Pork Belly Skewers oven baked in a plum sauce (gf, df)

Beef Empanadas puff pastry filled with beef mince & a vegetable ratatouille

Salt & Pepper Calamari Skewers marinated flash fried calamari on a skewer

Sweet Potato Croquettes served with sweet chilli sauce (gf, v)

Vegetable Spring Rolls served with sweet chilli sauce

V E N U E I N F O R M A T I O N



OUR LOCATION

Set amongst the stunning backdrop of Southbank Parklands, The Ship Inn offers an affordable function venue with unrivalled location. With multiple transport options, accommodation, parking and leisure facilities all within walking distance, The Ship Inn the perfect destination for your next function.

CONTACT US

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 www.facebook.com/ShipInnBrisbane

 [@theshipinnbrisbane](https://www.instagram.com/theshipinnbrisbane)

ROOM LAYOUT OPTIONS

Theatre Style	120 max capacity
Banquet Style	72 max capacity
Cocktail Style	200 max capacity

ROOM INFORMATION

Room Hire Charges - no room hire fee for any spaces within our hotel

AV Equipment - we provide 3 large LED screens, lectern & microphones. Feel free to bring your laptop or smart device

Parking - South Bank Parklands has secure underground parking

Accommodation - South Bank Parklands has many accommodation options withing walking distance to our venue.

STYLING & THEMING

The Ship Inn provides our Silver theming package for all events including tables cloths, chair covers & centrepieces on each table. The Gold theming package can be added, please contact us for more information. Alternatively you can provide your own styling elements.

