

Functions and Private Parties

We offer a flexible venue that can comfortably cater for functions or private parties from 20 to 200 pax (cocktail style)



THE SHIP INN
at Southbank

Why the Ship Inn?



The Ship Inn offers a bespoke function centre for private parties and events. Located on our second level, our function centre is surrounded by our delightful Queensland style veranda

	MAX PAX
Theatre Style	120
Banquet Style	72
Cocktail Style	200

-  **Air conditioned**
-  **Private elevator**
-  **Dedicated entrance foyer**
-  **Dedicated toilet facilities**
-  **Full AV at no extra cost**
Including flip charts and white boards
-  **Prime central location**
with all public transport options
-  **Early bird parking**
In South Bank carparks
-  **Natural light** floods the conference room
-  **Plenty of local accommodation options**
-  **Easy walk to CBD**



Our Location

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



Buffet Menu

Minimum 30 guests Starting from \$68pp

Includes our Silver level theming package

MAINS

(Choose 3)

Chargrilled Rump Medallions in pepper and whiskey sauce (GF, DF)

Lamb Rump Medallions in red wine jus (GF, DF)

Pork Tenderloin Medallions in a light teriyaki sauce (DF)

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

Oven Roasted Salmon Portions in a creamy chardonnay veloute (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, DF, GF)

Steamed Rice (V, GF, DF)

Yorkshire Pudding (V)

SALADS

(Choose 3)

Pumpkin & Fetta Salad with red onion & walnuts (V, GF)

Beetroot and 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)

DESSERT BUFFET

(Choose 3)

Profiteroles

Chocolate Ganache Tartlets

Apple Pie

Mixed Berry Fool (GF)

Chocolate Brownies

Passionfruit Cheesecake

Set Menu

Two courses \$65 per person

Three courses \$75 per person

Includes our Silver level theming package

Minimum of 30 guests

ENTRÉE

Choose two of the following, served alternate drop: -

Smoked Salmon & Avocado Tian with a slice of baguette (DF)

Chicken Satay Skewers on a Thai salad (DF)

Garlic Buttered King Prawns with citrus & avocado salad (GF)

Spanakopita with tomato chutney (V)

Roasted Lamb Pieces over a chickpea hummus with fetta cheese and lemon oil (GF)

MAINS

Crispy Skin Salmon served over roasted pumpkin with chickpea, lentil, macadamia nuts and garlic aioli (GF, DF)

Beef Cheeks, slow cooked in red wine, served with creamy mash potato and seasonal greens (GF)

Chargrilled 250g wagyu sirloin served with potato gratin, prosciutto wrapped asparagus and mushroom sauce (GF)

Kiev Cut Crispy Skin Chicken filled with basil pesto and cheddar cheese served with parmesan polenta cake and buttered green peas (GF)

Grilled Lamb Rump with carrot flan, garlic butter sautéed green beans and red wine jus (GF)

Lemon Glazed Barramundi with ratatouille, golden fried chat potatoes and pickled fennel (GF, DF)

Wild Mushroom Risotto with garlic bread, cherry tomato confit, dressed rocket and parmesan (V, GF w/no bread)

Please ask our Staff for Vegan Options

DESSERTS

Brownie with Chocolate Sauce

Sticky Date Pudding with Butterscotch Sauce

Lemon Meringue Tart

Strawberry Cheesecake



Finger Food Menu

Minimum 30 guests

Choose 6 items for \$35, Including The Ship Inn Silver Theming

Chicken Bao Buns. Bao buns filled with crispy chicken, pickled carrot, cucumber and sriracha mayo

Calamari Skewer. Marinated flash fried calamari served on a skewer

Caprese. Cherry tomato and mozzarella on a skewer (GF, V)

Chorizo Pizza Scrolls. Homemade pizza scrolls filled with Napoli sauce, Spanish chorizo, sliced vegetables and mozzarella (Vegetarian option also available)

Duck Spring Roll. A chunky roll filled with Peking duck, and served with a sweet chilli sauce (DF) (Vegetarian option also available)

Vegetarian Croquettes. A vegetarian sausage with leek, cheese and Dijon mustard with a hint of garlic

Fish Goujons. Flash fried breadcrumbed fish bites served with tartare sauce

Beef and Horseradish en-croute. Med rare roast beef and a horseradish cream on a mini bread slice finished with chives

Homemade Sausage Roll. beef mince seasoned with our house recipe spices, wrapped in puff pastry and served with a tomato sauce (Vegetarian option also available)

Haloumi and Vegetable Skewers. Haloumi cubes and vegetables on a skewer (GF, V)

Hoisin Chicken Bites. Bite sized chicken breast marinated in hoisin sauce, served with wakame and cucumber

Arancini. Fried beetroot risotto balls with parmesan cheese. Served with tomato jam (V)

Pesto Chicken Pinwheels. Diced chicken breast marinated in basil pesto and rolled in a tortilla with sundried tomatoes and served as medallions (Vegetarian option also available)

Sushi. Mix sushi platter with smoked salmon, chicken and veg (V)

Sesame Honey Prawns. Golden fried prawns glazed with honey with an Asian dipping sauce topped with sesame seeds (DF) (GF on request)

Mini Baked Potato. with roast beef and Bearnaise sauce.

Smoked salmon tartlet. Soft crème cheese topped with smoked salmon and chives.

Spanakopita. Spinach and feta mix wrapped in puff pastry (V)

Sticky Chicken Wings. Golden fried chicken wings served with sticky BBQ sauce (GF)

Thai chicken balls. Juicy chicken meatballs infused with lemongrass & ginger and glazed with teriyaki sauce (DF)

VEGAN OPTIONS

Tofu Skewers. Golden fried tofu cubes and vegetables on a skewer

Arancini Balls. Fried beetroot and risotto balls served with tomato jam (GF on request)

Vegetable Pakoras. Served with fruit chutney (GF on request)

Mini Falafels. Served with hummus (GF)

Spanakopita. Spinach mix wrapped in puff pastry

Vegetable Spring Roll. Served with sweet chilli sauce

Sushi Roll. Marinated Asian vegetables wrapped in nori (GF on request)



Venue Information

ROOM HIRE CHARGES

The Ship Inn does not charge a room hire fee for any of the spaces within our hotel.

AV EQUIPMENT

The Ship Inn provides a data projector, PC and lectern at no charge. Microphones can also be organised. You may also like to bring along your own music. Mobile phones, iPads, USB and Cds all connect to our system.

PARKING

South Bank Parklands has secure underground car parking and offers early bird parking rates.

Please refer to this website for more information - eatsouthbank.com.au/places/south-bank-car-park

ACCOMMODATION

Located in Brisbane's flagship precinct, South Bank Parklands, we have many accommodation options within walking distance to our venue. These include, Mantra South Bank, The Emporium Hotel and Rydges South Bank.

STYLING AND THEMING

All events at the Ship Inn include either our Gold or our Silver theming packages

Contact Us



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@theshipinnsouthbank



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