

Wedding Packages

The Ship Inn is one of Brisbane's most iconic hotels. Located in the stunning South Bank Parklands, we offer a flexible venue that can comfortably cater for up to 200 guests (cocktail style).



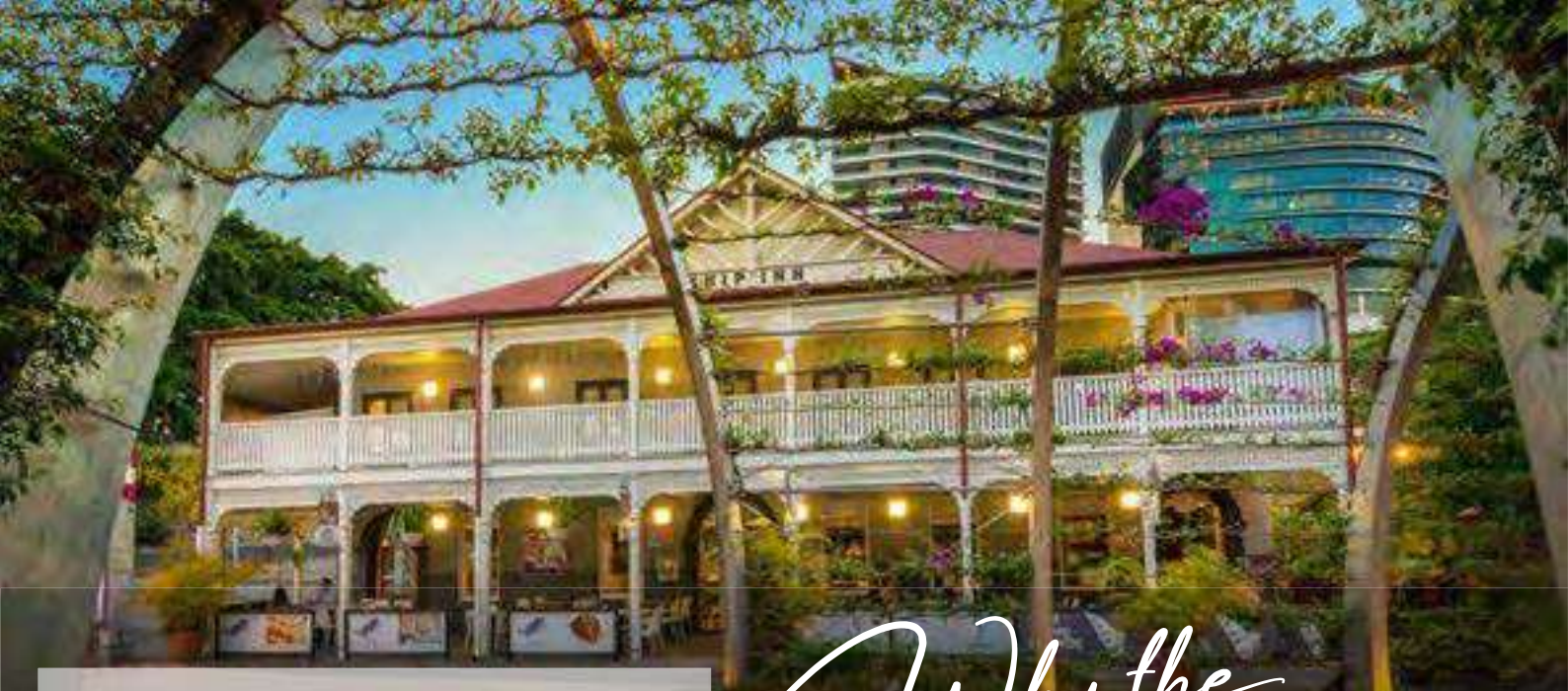
THE SHIP INN
at Southbank

“

*A wedding reception
is a couple sharing their
first meal as a married
couple with those they love
and who will support their
future together*

”





Why the Ship Inn?



We are proudly one of Brisbane's most affordable wedding venues with a view that affordability shouldn't mean compromising on quality.

We have a number of dedicated function spaces including our beautiful Queenslander style veranda which wraps around our hotel and also offer a range of catering and bar options.

Couples can consider having their ceremony on site or can use our veranda as their wet weather back up plan which we offer at no extra charge.

“We cannot thank John and the staff enough for a wonderful venue, service, food, atmosphere – it was all perfect!”

Serena Altea

-  Air conditioned
-  Private elevator to the function room on the second floor
-  Dedicated entrance foyer
-  Dedicated toilet facilities
-  Full bar facilities
-  Full audio visual at no extra cost
-  Flexible styling packages available
-  Set menu, finger food or buffet menus available
-  Your choice of beverage options including packages, consumption or cash bar
-  Ceremony on the veranda or as a wet weather back up at no extra charge
-  Prime South Bank location, centrally located with easy access to all major transport options





Catering

Couples can choose from our cocktail, set menu and wedding package options.

“Everything was exceptional. The venue is lovely. The staff looked after us so well and the food was delicious. Would definitely recommend a function here. Great time was had by young and old.”

Lynn Peet

The Ship Inn is a fully licensed venue.

The bar is served from our verandah and couples can either run a tab, select from our 4 hour beverage packages or have guests purchase on consumption.

Set Menu

Two Courses with your wedding cake as dessert \$100 per person

Three courses \$108 per person

Includes our gold theming package

ENTRÉE

French trimmed lamb cutlets seared with minted pea splash, poached saffron Dutch potatoes, lamb arancini ball with a pea and pancetta vinaigrette

Lightly smoked chicken breast ragout with flash fried haloumi, Turkish bread, pepita and sunflower seed, corn pangrattato with bacon caramel

Seafood risotto packed with prawns, mussels, calamari, baby octopus, white reef fish, cooked in a smooth velouté and folded through a dill risotto with garlic crostinis

Spanakopita Scroll with rice pilaf, rich tomato chutney, toasted almonds and snow pea tendrils

MAINS

Grilled Lamb Rump with spiced shakshuka, lentil cakes, wilted spinach and pickled celery

Free Range Chicken Breast stuffed with a basil pesto cream cheese, Champ potatoes, green beans and red wine jus

Teriyaki Salmon served on sticky rice, lentil cake, broccolini, pickled cucumber and snow pea tendrils

Chargrilled 250g Wagyu Sirloin with Parissienne gnocchi, buttered broccoli and carrots with crispy pancetta crumble and wild mushroom jus

DESSERTS

Crème brulee
Classic Tiramisu
Eton Mess



Finger Food Menu

Minimum 30 guests

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

Vegetarian Stuffed Mushrooms stuffed 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 and mozzarella on a skewer (V, GF)

Arancini fried beetroot balls with parmesan cheese. Served with tomato jam (V, GF on request)

Spanakopita spinach and feta mix wrapped in puff pastry (V)

Haloumi and vegetable skewers thick cut haloumi cubes with vegetables on a skewer (V)

Homemade sausage rolls beef and pork sausage rolls served with a tomato salsa

Gourmet mini pies served with tomato salsa

Chorizo Pizza scrolls Napoli sauce, chorizo sausage mince, vegetables and mozzarella cheese (V on request)

Chicken bao buns filled with crispy chicken, pickled carrot, cucumber and sriracha mayo

Pork belly bao buns filled with pork belly, pickled carrot, cucumber and sriracha mayo

Pesto chicken pinwheels diced chicken breast marinated in basil pesto and rolled in a tortilla with sundried tomatoes and served as medallions (V option available)

Thai Chicken balls juicy chicken meatballs infused with lemongrass and ginger, glazed with teriyaki sauce (DF)

Sesame honey king prawns golden fried prawns glazed with honey with an Asian dipping sauce topped with sesame seeds (DF) (GF on request)

Chicken skewer cooked and presented in a satay sauce (GF)

Beef kofta with yoghurt dipping sauce

Lamb kofta with yoghurt dipping sauce

Pork belly skewer oven baked in a plum sauce (GF)(DF)

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

Salt and pepper calamari skewer marinated flash fried calamari on a skewer

Vegetarian Croquettes mixed vegetables with cheese, Dijon mustard and a hint of garlic

Vegetable spring roll served with sweet chilli sauce

VEGAN OPTIONS

Arancini fried beetroot balls with parmesan cheese. Served with tomato jam (GF on request)

Vegetable pakors served with fruity chutney (GF on request)

Mini falafels served with hummus (GF)

Vegetable spring roll served with sweet chilli sauce

Sushi roll marinated Asian vegetables wrapped in nori (GF on request)

Contact Us



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