

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.

Design your own Package

Two courses with your wedding cake as dessert \$70 per person.

Three courses \$78 per person.

All packages include our gold level theming package.

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)

Roasted Lamb Pieces over a Chickpea Hummus with Fetta Cheese and Lemon Oil (GF)

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

Spanakopita with Tomato Chutney (V)

MAINS

Crispy Skin Salmon served over Roasted Pumpkin with Chickpea, Lentil, Macadamia Nuts and Garlic Aioli (GD, DF)

Beef Cheeks, Slow Cooked in Red Wine, served with Creamy Mash Potato and Seasonal Greens (GF)

Chargrilled 250g Wagyu Sirloin Steak 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 w/Carrot Flan, Garlic Butter Sautéed Green Beans and Red Wine Jus (GF)

Lemon Glazed Barramundi w/Ratatouille, Golden Fried Chat Potatoes and Pickled Fennel (GF, DF)

Wild Mushroom Risotto w/Garlic Bread, Cherry Tomato Confit, Dressed Rocket and Parmesan (V, GF w/no bread)

Please ask about Vegan Options

DESSERTS

Brownie with Chocolate Sauce

Sticky Date Pudding with Butterscotch Sauce • Lemon Meringue Tart

Strawberry Cheesecake

“ Thank you for everything during our wedding in August 2016. You helped make our day magical and stress free.”

Madelaine Mawhirt



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)



#weddingsinspo



Contact Us



P: 07 3844 8000 E: office@theshipinn.com.au



[@ShiplnnBrisbane](https://www.facebook.com/ShiplnnBrisbane)



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



THE SHIP INN
at Southbank

