

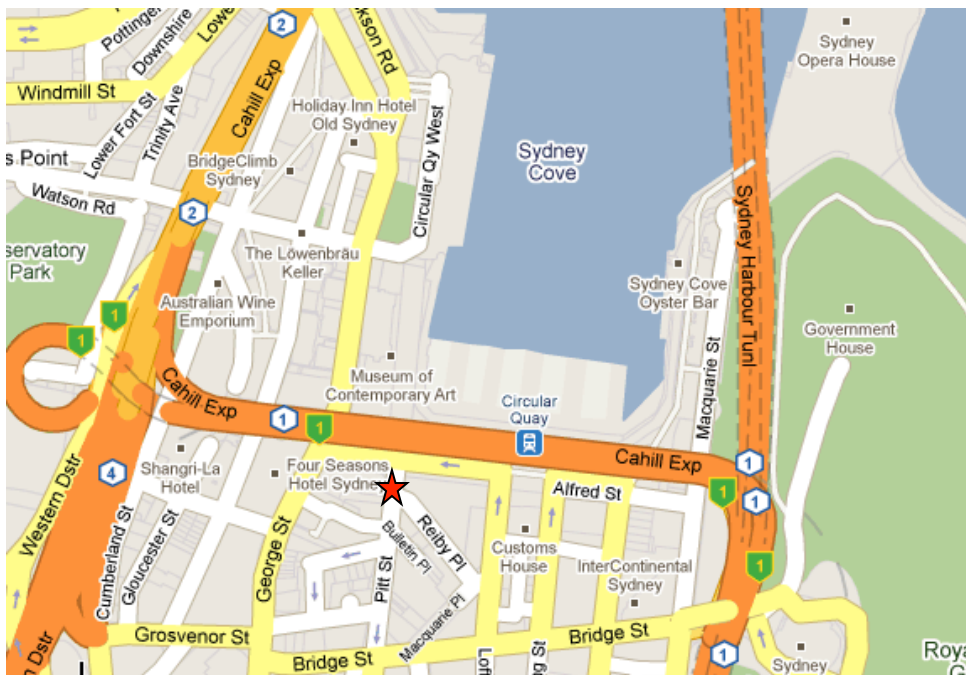


Ship Inn Functions

The Ship Inn is available for lunch and dinner reservations. The indoor area is ideal for casual drinks and canapés, after work cocktails or intimate celebrations.

Have a look at our bistro & canapé menus, plus our wine list & beverage packs below then contact us if you'd like any more details, or to make a booking. Please contact The Ship Inn on 9241-2433 if you'd like to discuss your enquiry, or email michaela@ryanshotels.com.au.

★ **Where to find us:**
Cnr Pitt & Alfred St
Circular Quay
Sydney





Grazing Plates

- Garlic bread 5.5
- Cheese pizza 8.0
- Garlic pizza 8.0
- Grilled garlic tiger prawns 15.5
- Tomato bruschetta (4) - vine ripened tomatoes, basil, garlic, red onion & goat's cheese 15.5
- Assorted dips - spring onion, avocado, hummus, spicy capsicum & turkish bread 15.0
- Extra turkish bread 2.0
- Antipasto plate - selection of meats, artichokes, olives, roast veges, camembert, feta & Turkish bread 21.5

Salads

- Side salad - lettuce, tomato, capsicum & cucumber 5.5
- Greek salad - baby spinach, red onion, olives, feta, cherry tomatoes, cucumber & balsamic vinaigrette 13.0
- Goat's Cheese salad - beetroot, goat's cheese, rocket, red onion & toasted pine nuts 15.0
- Roasted Chorizo - mixed lettuce, cherry tomatoes, pumpkin, red onion, parmesan & balsamic dressing 15.5
- Rocket salad - w/ red onion, parmesan & balsamic dressing 13.5
 - with duck breast 16.5
- Caesar - cos lettuce, bacon, croutons & Caesar dressing 15.5
 - with Cajun chicken 17.5

Classic Pizzas - all topped with mozzarella All 14.0

- Marco Pollo - Cajun chicken, caramelised onion & fresh capsicum
- Margherita - bocconcini cheese, cherry tomatoes & fresh basil
- Tacchino - smoked turkey, camembert & red onion on a cranberry sauce base
- Caliente - chorizo, capsicum, red onion & cherry tomatoes
- Chicken & Feta - Cajun chicken, olives, feta & bruschetta
- Nicomelli - prosciutto, onion, mushroom, basil & goat's cheese
- Vegetable - pesto, capsicum, mushroom, zucchini, artichoke & goat's cheese
- Inferno - salami, chilli, anchovies, olives & Tabasco
- Papa Grande - ham, salami, mushrooms & red onion
- Chicken Delight - Cajun chicken, bacon, spinach & Caesar dressing
- Tandoori Lamb - marinated lamb, red onion & tzatziki
- Acapulco - leg ham & pineapple
- Italiano - hot salami, pepperoni & red onion
- Pumpkin - pumpkin, feta, pine nuts & rocket
- Avocado & Basil - cherry tomatoes, red onion, avocado & basil
- Pepperoni - pepperoni & cheese

Gourmet Pizzas - all topped with mozzarella All 16.0

- Spicy Cajun Chicken - chicken, jalapeno, red onion & BBQ sauce
- BBQ Meat Lovers - ham, salami, bacon, chorizo & BBQ sauce
- Super Supreme - ham, salami, chorizo, mushroom, red onion, olives & fresh capsicum
- Satay Chicken - Cajun chicken, fresh capsicum, red onion & coriander on a satay sauce base
- Duck- duck, red onion & shallots on a plum sauce base
- Atlantic Seafood - prawns, smoked salmon, capers & red onion

Sandwiches - Toasted or fresh on wholemeal bread, served with a side of salad All 10.0

- BLT - Bacon, spinach, cherry tomatoes, avocado & mayo
- Ham - cheese, cherry tomatoes & Dijon mustard
- Cajun Chicken - avocado, cheese, cherry tomatoes & mayo
- Turkey - rocket, cranberry & camembert cheese
- Salad - cherry tomato, beetroot, lettuce, cheese, avocado & mayo
- Smoked Salmon - cream cheese, red onion, capers & avocado

Wraps - Served with a side of salad All 15.0

- Cajun Chicken Wrap - cherry tomatoes, lettuce, avocado & mayo
- Turkey Wrap - turkey, lettuce, camembert & cranberry sauce
- Ham Wrap - ham, cheese, lettuce, cherry tomatoes & mayo
- Lamb Wrap - Tandoori lamb, cucumber, red onion, lettuce & tzatziki

Variations: Add any vegetable: 50 cents Add any meat: \$2.00



Ship Inn Set Menu

\$35 per person, includes 3 courses

Shared Entrée

Assorted dips & turkish bread
Antipasto Plate

Main

Marco Pollo Pizza
Papa Grande Pizza
Vegetable Pizza
Cajun Chicken Wrap
Toasted Ham Sandwich

Dessert : Changes Daily

Ship Inn Beverage Pack

Available for 3 hour & four hour functions (minimum 30 people)

STANDARD PACKAGE

\$40 / person for 3 hours

\$50 / person for 4 hours

Glenbawn Semillon Chardonnay
Moore's Creek Cabernet Sauvignon
Tyrrell's Sparkling Brut
Carlton Draught / Tooheys New / Victoria Bitter / Cascade Light
Soft Drink & Juice

PREMIUM PACKAGE

\$50 / person for 3 hours

\$60 / person for 4 hours

Moore's Creek Sauvignon Blanc
Grant Burge Benchmark Chardonnay
Cockfighter's Ghost Merlot
Geoff Merrill Pimpala
Tyrrell's Sparkling Brut
Carlton Draught / Pure Blonde / Coopers Pale Ale / Fat Yak Ale / Cascade Light
Soft Drink & Juice



Canapé order form

(v) denotes vegetarian option

Cold canapés:

		QTY	Subtotal
Mini Tomato & Basil Bruschetta (v)	\$30 per platter	_____	_____
Caprese on toast – Toasted bread with tomato slices bocconcini cheese & pesto glaze	\$30 per platter	_____	_____
Assorted Dips - selection of four dips served w/ Turkish bread or vegetable crudités (v)	\$30 per platter	_____	_____
Smoked Salmon Crouton w/ Horseradish Cream & Dill	\$45 per platter	_____	_____
Rare Beef Crostini w/ Goat's cheese & Chimichurri sauce	\$45 per platter	_____	_____
Tartlet of caramelised onion, feta cheese & thyme	\$30 per platter	_____	_____

Hot canapés:

		QTY	Subtotal
Mixed Grill Skewer Plate – Lamb, Chicken & Pork Skewers with tzatziki, satay & nham jim dips	\$45 for 20 pieces	_____	_____
Gourmet Pizza Platter – Spicy Cajun chicken w/ BBQ sauce & Super Supreme (vegetarian option available)	\$50 per platter	_____	_____
Mushroom & Pecorino Arancini Balls	\$20 for 25 pieces	_____	_____
Mini Beef Burger Platter	\$30 for 10 pieces	_____	_____
Mini Spicy Meatballs	\$30 for 30 pieces	_____	_____
Fried Vegetarian Lentil Cakes – served w/ Wasabi aioli	\$25 for 30 pieces	_____	_____
Individual Serve	\$9 per serve		
-Beer battered Fish with chips		_____	_____
-Salt & pepper squid with chips		_____	_____
-Lamb cutlet with chips			

Total _____

Canapés to be served from _____ pm

Note: All canapés must be ordered and paid for prior to your function



Wine List

Whites

glass / bottle

Glenbawn - Semillon Chardonnay
Hunter Valley, NSW

6.5 28

Leo Buring Medium Dry - Riesling
Clare Valley, SA

9.5 42

Clifford Bay – Pinot Gris
Marlborough, NZ

8.5 38

Moore's Creek - Sauvignon Blanc
Margaret River, WA

7.0 32

Totara - Sauvignon Blanc NZ
Marlborough, NZ

8.5 38

Villa Maria - Premium Sauvignon Blanc NZ
Marlborough, NZ

9.5 42

Audrey Wilkinson - Semillon
Hunter Valley, NSW

9.0 40

Grant Burge Benchmark - Chardonnay
Eden Valley, SA

8.0 36

Domain Chandon - Chardonnay
Yarra Valley, VIC

9.0 40

Kumeu River Village – Premium Chardonnay
Kumeu, NZ

11 52

Rosé

Kiss Chasey - Shiraz Rosé
Margaret River, WA

8.0 36



Wine List (cont)

Reds

	<i>glass / bottle</i>	
Moore's Creek - Cabernet Sauvignon Hunter Valley, NSW	7.0	32
Crowded House – Pinot Marlborough, NZ	9.0	40
Cockfighter's Ghost – Merlot Orange, NSW	8.5	38
Taylor's Estate - Cabernet Sauvignon McLaren Vale, SA	9.5	42
Geoff Merrill Pimpala - Shiraz McLaren Vale, SA	8.5	38
Henschke 'Seven' - Shiraz Barossa, SA	11	52

Sparkling

Tyrrell's Premium Brut NV - Sparkling Hunter Valley, NSW	7.0	32
Oyster Bay - Sparkling Rosé Oyster Bay, NZ	9.5	42
Deutz - Premium Sparkling Marlborough, NZ	12.5	58
G.H. Mumm, NV – Champagne Piccolo 200ml Reims, FRANCE		28
G.H. Mumm, NV – Champagne Reims, FRANCE		110
Moet & Chandon NV - Champagne Epernay, FRANCE		119



SHIP INN FUNCTIONS: Terms & Conditions

Deposit, prepayment and confirmation of bookings

1. To confirm a reserved area booking, pre-payment of the total food purchase is required as a deposit along with credit card authorisation and terms and conditions forms completed and signed. (Credit card authorisation forms must be completed using the credit card details of the person responsible for the entire payment or balance).
2. Should the above mentioned deposit and forms not be received by the due date, the Ship Inn Hotel reserves the right to cancel reservations held on the client's behalf.
3. The minimum number of guests must be confirmed 7 days prior to the function.
4. Any variations in beverage consumption, any increase in confirmed numbers, any extension of the event time and any other agreed additional costs incurred are payable on the night, unless otherwise arranged.
5. Invoicing is only permitted if a credit agreement has been established with the Ship Inn Hotel.

Cancellation of Functions

1. If cancellation occurs less than 2 weeks before the function date, 50% of the deposit will be refunded.
2. If cancellation occurs less than 1 week before the function date, the client will not receive any refund on their deposit.

Expected Conduct & Loss or Damage of Property

1. The client shall conform to the requirements of Local Government Acts & the Ship Inn Hotel's policies and will be liable for any breach of these.
2. The management of the Ship Inn Hotel reserves the right to remove patrons attending functions from the premises for unruly behaviour and/or showing signs of intoxication as determined by the management's discretion or by RSA regulations.
3. The client shall remain responsible at all times for any loss or damage to the property of the Hotel caused by the client, guests and invitees.
4. We are extremely careful when looking after guests and their property, but unfortunately cannot take responsibility for the damage or loss of items belong to guests before, during or after a function.

Children

1. It is illegal to serve alcoholic beverages to any person under 18 years of age and the Ship Inn Hotel reserves the right to request suitable identification.

Unforeseen Circumstances

1. In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption or electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food items, other unforeseen contingency or accident, the Hotel reserves the right to cancel any booking or refund any deposit without notice.
2. Due to unforeseen circumstances, should the room/s reserved be unavailable, we reserve the right to substitute similar venues. Every effort will be made to advise you in advance.

Agreement

I hereby agree to the terms and conditions outlined above and I am aware the information supplied may be used in follow up communications.

Signed: Name: (please print):

Company: Function Date:

To secure your booking, please provide a deposit of the total food purchase by completing the credit card slip below.

Card Number:

Card Type: Visa / MasterCard / Amex / Diners / Other (please specify) _____

Expiry Date: ___/___/___

Today's Date: ___/___/___

Amount: \$ _____

Signature: _____