



The Ship's Cabin

The Ship's Cabin is a totally unique private dining space at the heart of the East Neuk. Situated right on the waterfront with unparalleled views over Elie Bay and coastline, and with two floor-to-ceiling glass sliding sides, you have the opportunity to wow your guests with stunning views from your very own private area.

The Ship's Cabin is a completely flexible space for any event, small or large. We offer a variety of different styles and packages to suit all, and we can tailor each event to suit your needs.

Birthdays
Family gatherings
Corporate away days/meetings

Weddings
Graduations
Or just because...

Event timings

The Ship's Cabin can be hired for lunch, for dinner, or all day.

Lunch - 11.30 am to 5pm
Dinner - 6pm to Midnight

Hire Charge – This includes private use of the cabin; private use of surrounding terrace and outside tables; plasma tv and AV system; private bar; spectacular views; and your own dedicated waiting staff on hand throughout your event.

Half Day £120 Monday - Thursday
 £195 Friday – Sunday

Full Day £195 Monday - Thursday
 £325 Friday – Sunday

Menu

The host will receive our full menu selection in advance. From this, the host can pick a maximum of two different dishes per course for guests to choose from. We recommend choosing a vegetarian dish as one of your choices. Dietary requirements can be catered for, and a children's menus can also be offered.

We require a pre -order to be sent back to us two weeks in advance of the date of your party.

If your party is less than 20 people, please let us know and we can arrange a pre-order from the a la carte menu.

Prices start from £48 per person excl. drinks for a 2 choice, 3 course meal.

Frequently asked questions...

What is the capacity of the Ship's Cabin?

We can seat up to 26 diners around one single table. We can seat up to 32 diners at 2 tables of 16. There are also other configurations that can be discussed.

Where seating is not required, we can accommodate up to 50 people. More can be accommodated on the terrace, but this is unprotected on wet days.

Can we have a full bar and let guests choose their own drinks?

We are limited by space in the Cabin so we cannot provide a full bar in the Cabin itself. However, we can provide a selection of your choice within the Cabin for your guests. We will ask you in advance to choose your wines and a small selection of spirits, mixers and soft drinks which will be replenished throughout your event. We also have beer on tap and you can choose your own keg or barrel for a great party.

If guests require other drinks, you are welcome to purchase these during your event from one of our two public bars. Your member of staff will assist you with this.

A full drinks list can be found and downloaded from The Ship's Cabin page on the website.

Can we have our own music or other entertainment?

The simple answer is yes! We have a Sonos system in the Cabin so it is very simple to have your own play list and create the perfect mood for your party. We have also had many events with live music – singers, jazz bands, etc. – as well as other forms of entertainment, such as close-up magicians. Please speak to us about this and we can plan something suitable together. We do always have to be mindful that we are in the middle of a village with neighbours.

We also have a smart TV into which you can plug a memory stick with photos or videos to help you celebrate and personalise your event.

What are the rules about children?

Children are welcome at all events. A specific children's menu is available for those under the age of 12.

Can I supply my own food/drink?

The simple answer is 'no'. The Ship's Cabin is an integral part of The Ship Inn and we are proud of the food and drink that we offer here. We have a range of menus and options which should suit most budgets, and one of the attractions for our guests is having everything provided by the award-winning Ship Inn team. A drinks menu is attached to this document. Wine corkage can be arranged by arrangement. Celebration cakes can be provided by the host.

Is there any local accommodation?

The Ship Inn has six award-winning bedrooms, four with stunning sea views. Advanced booking is essential, and we recommend you ask about this as early as possible. Packages are available for combined Ship's Cabin and overnight stays during the off-season. There are also many *Airbnb* and other houses to rent in Elie.

What can you offer for corporate events?

Please ask us about our specific corporate programmes. We can provide boardroom, classroom, or theatre-style seating, with cutting-edge AV and multimedia. The Cabin provides an ideal location for board meetings, sales workshops, training sessions and all-day staff incentive and team-building days. We can also team up with local partners for water sports, sea safaris, golf, off-road adventure and other providers for a great day and evening.

Weddings

We have held many weddings in the cabin, each one as bespoke as the next. Therefore, for wedding enquiries please email info@shipinn.scot.

MENUS

Main Cabin Event Menu

Starters

- **Cullen skink** St. Monan's smoked haddock, potatoes, leeks, celery, bread, and butter (GF*)
- **Soup du jour** bread and butter (V, GF*)
- **Venison Meatballs** creamed mushrooms, smoked brie, roasted hazelnuts (N*)
- **Hummus** vegetable crudities, sesame dukkah, olive oil, sumac (DF, GF, V, Ve)
- **Beetroot hummus** Mediterranean cheese, chicory, toasted seeds (DF*, GF, V, Ve*)
- **Mackerel pâté** ciabatta crostini and pickles (GF*)
- **Chicken liver parfait** toasted brioche, red onion chutney (GF*)
- **Buffalo Farm mozzarella with Parma ham** seasonal fruit, balsamic, olive oil and mint (£4pp supplement) (GF)
- **Orkney hand dived scallops** pomme puree, leeks, champagne sauce (GF) (£8pp supplement)
- **Scotch egg** Arran mustard mayonnaise

Mains

- **Chateaubriand** truffle & parmesan fries, bearnaise sauce, watercress salad (GF, DF*) (£30pp supplement)
- **Chicken Breast** truffle & parmesan fries, bearnaise sauce, watercress salad (GF, DF*)
- **Monkfish** chickpea, chillies, coriander, cumin, saffron and tomato casserole (GF, DF*) (£12pp supplement)
- **Grilled lemon sole** mussels, brown shrimps, capers, samphire, garlic butter, pomme puree (GF*) (£12pp supplement)
- **Vegetarian du jour** (V, Ve*)
- **Steak pie** with mash potatoes and roasted root vegetables (DF*)
- **Fish pie** puff pastry, mash potatoes, buttery green vegetables
- **Shepherd's pie** Mull cheddar mash potatoes (GF*)
- **Chicken Caesar** gem lettuce, parma ham, parmesan, soft egg, caesar dressing (GF*)
- **Hot smoked salmon Niçoise salad** potatoes, olives, soft boiled eggs, green beans, tomatoes, lemon, and garlic dressing (GF)
- **The Ship Inn burger** cheddar cheese, streaky bacon, house slaw, gherkins, sauce, and fries (GF*)
- **Fish burger** tartare sauce, red cabbage sauerkraut, baby gem and fries
- **Halloumi Burger**, tzatziki, tomato, pickled red cabbage, baby gem and Za'atar fries (V, GF*)
- **Pita bread** hummus, harissa, sesame dukkah, cherry tomatoes and za'atar fries (V, VE)

Desserts

- **Sticky toffee pudding** with vanilla ice cream
- **Pavlova** mango cream, poached pineapple, passion fruit and mint (GF)
- **Chocolate and hazelnut praline cremeux**, caramel, vanilla ice cream (N)
- **Tiramisu** Kahlua mascarpone sabayon, whipped white chocolate ganache, cacao and savoiardi
- **Caramelised banana** tropical fruit salsa, Langs banana rum (V, Ve, GF)
- **East Neuk cranachan** blossom honey, Kingsbarns whisky, raspberry & caramelised oat crunch
- **White chocolate and vanilla panna cotta** seasonal compote (GF*)
- **Arran ice creams** or sorbets (GF, Ve*)
- **Selection of Scottish cheeses** with oatcakes, grapes, quince, and red onion chutney (GF*) (£5pp supplement)

(V) Vegetarian, (V*) can be done Vegetarian, (Ve) Vegan, (Ve*) can be done Vegan, (GF) Gluten free, (GF*) can be done Gluten free, (N) Contain nuts.

Please note some dishes may be subject to 'Seasonal Availability' and we will discuss this with you, where necessary.

Canapés

3 canapés pp for £15

- Smoked mackerel pate, ciabatta crostini and pickles (GF*)
- Haggis Bon Bon and Arran mustard
- Aubergine and Harissa roll (GF, V, Ve)
- Avocado and Tabasco mousse (GF, V, Ve)
- Whipped goat's cheese and beetroot crostini (V, GF*)
- Oyster and mignonette sauce (GF)
- Smoked salmon and cream cheese, dill on brioche crouton (GF*)
- Tomato Gazpacho (V, Ve)

Larger Finger Food

(About 4 – 5 bites)

Perfect for a buffet type occasion. Less formal than a sit-down meal

3 pp for £22 or 4 pp for £28

- Mini fish & chips
 - Pork sausage roll
 - Cauliflower fritters (V, Ve)
 - Mini Ship inn burger (GF*)
 - Mini fish burgers
 - Scotch eggs
 - Bacon rolls (GF*)
 - Tomato & focaccia bruschetta (GF*, V, Ve)
 - Hummus, crudités, and sesame dukkah (GF, V, Ve)
 - Finger sandwiches (any bespoke combinations) (GF*, V*, Ve*)
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| •Carrot cake | •Shortbread |
| •Brownie | •Fruit salad (GF, Ve) |
| •Treacle tart | •Scones butter and jam |
| •Muffins | •Lemon cheesecake |

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