



The Ship's Cabin

Thank you for choosing The Ship's Cabin to host your event.

Whatever your event, The Ship's Cabin can host it all. The Ship's Cabin is Fife's newest private dining space offering one of the most amazing views of beautiful Elie Bay and coastline. The two floor-to-ceiling glass sides open up giving you the opportunity to wow your guests with the stunning view from your very own private out door area.

- Birthdays
- Family gatherings
- Corporate away days/meetings
- Weddings
- Graduations
- Or just because.....

We offer a variety of different styles and packages to suit all, and we can tailor each event to suit your needs.

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

Lunch	£100 Monday – Friday £150 Saturday – Sunday
Dinner	£150 Sunday – Thursday £200 Friday – Saturday
All day/evening	£250 Monday – Thursday £350 Friday – Sunday

Menus

We have two styles of dining:

Menu 1. A set three course lunch or dinner. The host chooses in advance from our extensive Cabin Menu a set meal for their guests to enjoy, consisting of one starter, main/roast and dessert option. (Guests have the option of including an additional Vegetarian/Vegan course, to cater for any additional dietary requirements).

Prices start at £36 per person excl. drinks.

Roast options start from £40 per person excl. drinks

Based on a minimum of 12 people

Menu 2. A more relaxed BBQ style menu which is cooked and served to you in the cabin from the BBQ. The host chooses options in advance.

Priced from £20 per person excl. drinks

Based on a minimum of 25 people

**Other 'grill' options are available on request for a more formal/bespoke BBQ.
Please enquire for more information**

Frequently asked questions...

What is the capacity of the Ship's Cabin?

We can seat up to 24 diners round one single table. We can seat up to 32 diners at two tables of 16.

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

Can I supply my own food/drink?

The simple answer is 'no'. 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. You can bring your own celebratory cake. If you have a wine of particular sentimental link then we will, by exception, allow this – there will be a corkage charge levied.

What time does the event need to finish?

If you have a lunch event we will advise you in advance what time we will need your event to finish – our usual time is 5pm. If we have another event that evening, we will not be able to extend your own timing.

If you have an evening event, we can continue until midnight, but we are at all times bound by licencing laws and also by noise levels. We want you to enjoy your event but we are also mindful of our other guests and of our neighbours.

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

We are limited by space so do not normally provide you with a full bar. We will ask you in advance to choose your wines, and small selection of spirits, mixers and soft drinks. We will keep these 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.

Can we have our own music or other entertainment?

Please speak to us about this and we can plan something suitable together. We have hosted many types of entertainment, such as singers, jazz bands and close-up magicians. You may also provide your own playlists to help set the perfect mood. Please also note that we will insist that noise levels must at all times be suitable for all of our other guests and for our neighbours.

What are the rules about children?

Children are welcomed at all events. A specific children's menu is available for those under the age of 12. Licencing laws regarding alcoholic consumption and minors apply throughout the Ship's Cabin and beer garden - please do let us know in advance if there will be minors at your event and we can explain these to you.

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.

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 watersports, sea safaris, golf, off-road adventure and other providers for a great day and evening.

MENU 1

Starters

Cullen skink and bread

Chicken liver paté, chutney, pickled beetroot served with bread or oat cakes.

Smoked salmon, soft boiled egg, hollandaise, shallots, lemon and chives
(£2pp supplement)

Garlic and lemon hummus, vegetable crudités and toasted pine nuts (V,Ve)

Mackerel rillettes, pickled cucumber, radish, watercress served with bread

Dressed crab, avocado, tomato and basil salad (£2pp supplement)

Buffalo mozzarella with Parma ham, grilled peaches (subject to availability), balsamic, olive oil and mint (£2pp supplement)

Mains

Steak and ale pie with seasonal vegetables

Smoked haddock & cheddar mornay, mashed potato, leeks, poached egg and parsley

Chicken rigatoni, creamy mushroom and bacon alfredo sauce

Monkfish, chickpeas, saffron, tomato stew, chorizo and coriander (£4pp supplement)

Haggis, neeps and tatties

Lamb curry, basmati rice and garlic flat bread

Spiced cauliflower, garlic tahini, pomegranate, mint and pickles (V,Ve)

Desserts

Chocolate & praline slice, muscovado cream

Strawberry and passionfruit pavlova, chantilly and mint

Sticky toffee pudding, vanilla ice cream

White chocolate panacotta, raspberries & mini doughnut

Caramelised banana, mango & passionfruit sorbet, toasted almonds (V,Ve)

Selection of cheese with oatcakes, grapes, quince and chutney (£4pp supplement)

Roasts

Served with all the trimmings and includes starter and dessert option as above

Roast Rump of Beef - £40 per person

Roast Chicken - £40 per person

Lamb - £40 per person

Roast Sirloin of beef - £45 per person

Roast Fillet of beef - £50 per person

MENU 2 – BBQ

Based on a minimum of 25 people

Selection ranges from...

Burgers 'n' Hotdogs

Beef & bacon burger, cheese, house slaw, gherkins, chipotle lettuce

Pork & chorizo burger, cheese, house slaw, gherkins, chipotle lettuce

Halloumi, house slaw, lettuce, tzatziki

Bratwurst hotdog, ketchup, mustard, crispy onions

Gyros, wraps and pitta breads

Lamb, house slaw, tzatziki, fries, pomegranate & mint

Chicken, house slaw, tzatziki, fries, pomegranate & mint

Hummus, roast tomatoes, harissa, coriander, sesame dukkha

Includes four sides to share

Rocket salad & Parmesan

Tomato & red onion

Fries

Greek salad