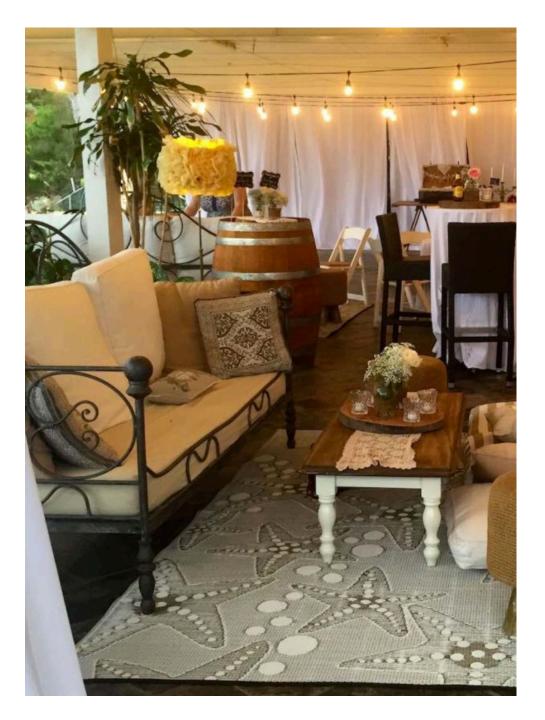


Why LSC?

North Stradbroke Island's Little Ship Club offers the perfect waterfront wedding location at an affordable price. Walk down the aisle beneath the palm trees, hear the ocean lapping against the rocks, and enjoy the panoramic view of Moreton Bay. The club is located within walking distance of the Stradbroke Flyer ferry service- accessibility couldn't be easier.

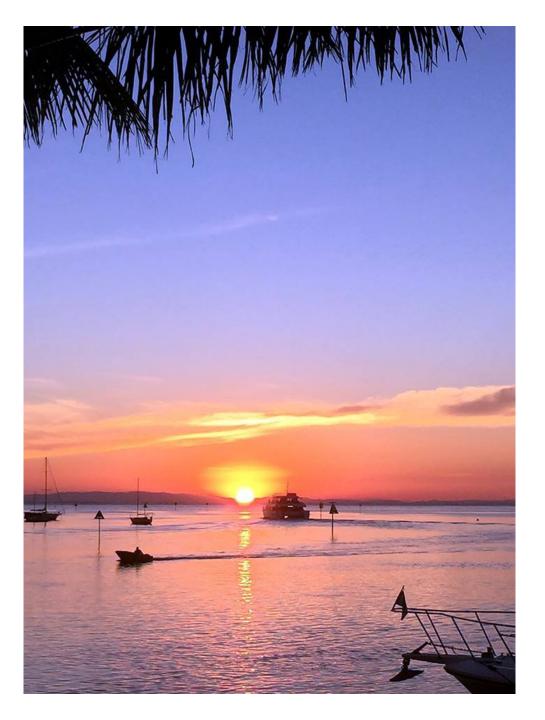
Our passionate staff will look forward to hosting your special day, with a number of menu options available. We have the option of an intimate indoor dining setting and an expansive tropical outdoor ceremony. Make your special day an unforgettable experience with Little Ship Club.





Facilities

The Little Ship Club offers gorgeous facilities and features for an affordable price. They offer a ceremony and reception service, both overlooking the stunning waterfront. The Little Ship Club will include shade marquees, tables, chairs, cutlery and utensils. They also provide an arch and ceremonial touches. The venue can hold 150 seated and 250 for cocktail. Local suppliers can be recommended making the planning process easier. When booking your wedding with The Little Ship Club they will consult and plan with you an itinerary, including the dates and times for your, rehearsal, ceremony and reception.



Venue

North Stradbroke Island is secluded, unspoilt destination, home to some of the most pristine beaches and wildlife. With breathtaking sunrises and sunsets, it's the perfect place to say 'I Do.' The Little Ship Club is located on the waterfront of the picturesque One Mile anchorage at Dunwich. With panoramic views of Moreton Bay and a beautiful garden setting, Little Ship Club is the perfect location for your wedding day. Celebrate your special day the Little Ship Club, we welcome you to say 'I Do' in one of the most beautiful locations in Australia.





Heritage

Be a part of the heritage of Moreton Bay. The Little Ship Club has a rich history, with more than half a century of service from our Naval Auxiliary Patrol (NAP) and Royal Australian Naval Volunteer Reserve (RANVP). This involved patrolling and safeguarding Australia's waters post World War II.

Every year we hold an ANZAC Ceremony to commemorate those who served. Over the years our club has continued to support the coastal communities of Queensland and greatly contributed to the boating camaraderie of Moreton Bay. You can know that on your special day you're supporting a venue that gives back to the community.





Menus

- 1. Buffet #1
- 2. Buffet #2
- 3. Platters





Buffet #1

Salad

- Caesar salad
- Roast pumpkin, feta, and pine nuts salad
- Garden salad with eggs, cheese, and roast mushrooms

Main Course

- Slow cooked beef brisket
- Grilled barramundi in caper butter
- Satay chicken with pilaf rice
- Crusty dinner rolls with butter

Dessert

- Pavlova
- Fruit Salad
- Cheesecake
- Cheese platter

\$44/head. Kids \$22/head





Buffet #2

Sides

- Caesar salad
- Garden salad
- Dinner rolls & butter
- Chicken nuggets, cheeseburgers & chips (kids)

Main Course

- Fillet mignon steak cooked medium with mushroom sauce
- Stuffed chicken breast stuffed with garlic prawns
- Vegetarian lasagna roasted vegetables and rich napoli sauce
- Idaho potato baked potato with sour cream, shallots, and bacon
- Vegetable medley selection of vegetables roasted in fresh herb butter

Dessert

- Warm chocolate brownies
- Apple crumble
- Fruit and cheeses
- Chocolate mousse

\$55/head. Kids \$25/head



Platters

- 1. Platter #1
- 2. Platter #2
- 3. Deluxe Platter
- 4. Sandwiches
- 5. Antipasto
- 6. Wings
- 7. Seafood





Platter #1

- Sausage rolls
- Party pies
- Crumbed calamari and garlic bread
- \$120 serves 10 (\$12 per head)

Platter #2

- Assorted finger sandwiches
- Scallop Mornay
- Spring rolls and samosas
- Salt and pepper squid
- Potato wedges with sour cream and sweet chilli
- \$150 serves 10 (\$15 per head)







Deluxe Platter

- Beef sliders
- Chicken garlic balls
- Satay chicken skewers
- Scallop Mornay
- Mini beef mignons
- Barramundi fingers
- \$200 serves 10 (\$20 per head)

Sandwiches

- Assorted finger sandwiches
- \$7 per sandwich



antipasto

- Gourmet cheeses
- Cured meats
- Olives
- Pickled vegetables
- Toasted Turkish bread
- Dips
- Smoked fish
- \$200 serves 10 (\$20 per head)

Wings

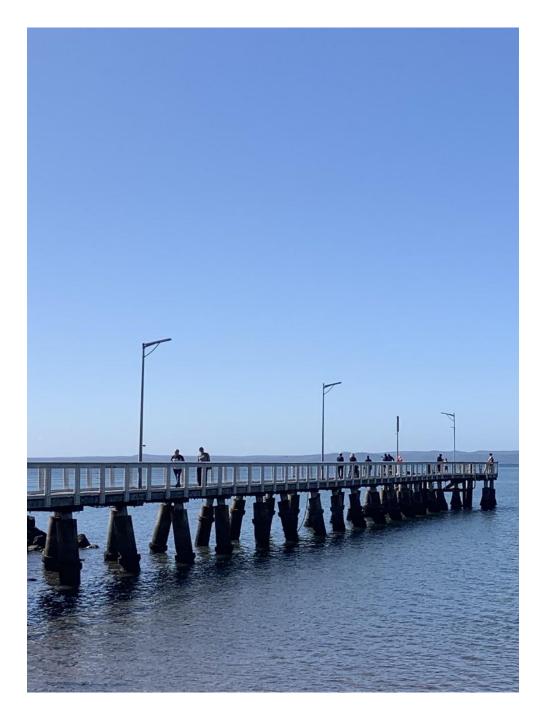
- BBQ chicken wings
- Chilli chicken wings
- Satay chicken wings
- \$100 serves 10 (\$10 per head)



Seafood

- Prawns with lemon and taretare \$45/kg
- Oysters natural or Kilpatrick \$36/dozen
- Scallop Mornay \$36/dozen

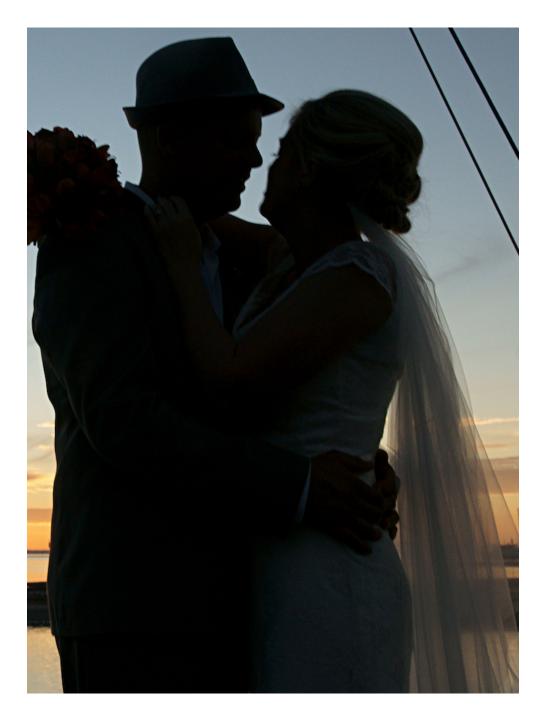




More Info

The Stradbroke Flyer operates a passenger ferry service that arrives at One Mile Jetty- Dunwich, a short stroll from the Little Ship Club. The ferry service departs from Cleveland on the mainland and takes approximately 25 mins. Sealink Stradbroke Ferries operates a vehicle ferry service which is a 45 min trip that also departs from Cleveland and arrives at Dunwich- a 5 minute drive to the venue.

Continue the celebration by making it a stunning destination wedding. The island has a wide range of options for accommodation, from glamping tents at Adder Rock, to twin share apartments and beach houses. With plenty to see and do, this will be a memorable getaway for all the guests.



Thank you for your interest, we would love to host your wedding!

To get in touch, visit our website and make an online enquiry, or simply call us on 07 3409 9022. Or better still, make a day of it and come on over to Straddie to see for yourself why the Little Ship Club is so special.

Terms and Conditions

Confirmations

Once a booking is made, the venue hire fee must be paid within 3 working days to confirm your booking. This amount is non-refundable. Bookings remain tentative until the function confirmation and payment authorisation form is filled out, returned and payment is made. If the booking form is not returned and payment made within 3 working days the venue has the right to forfeit the booking.

Cancellations

Cancellations must be sent to the club in writing, manager@littleshipclub.com.au . If a booking is cancelled within 14 days of the booking date the venue hire will be automatically charged or forfeited.

Catering

Catering order must be confirmed no less than 14 days prior to the booking date and final numbers confirmed no less than 7 days prior. Outside catering is not permitted, however celebration cakes are an exception.

Responsible Service of Alcohol

Little Ship Club is aware that functions and events are exciting celebrations and we endeavour to make your event run as smoothly as possible, however the venue must meet the states strict Liquor Licensing Laws. All guests attending a private function are required to have acceptable current photo ID with them (drivers licence, 18+ card, passport etc). All staff are trained in responsible service of alcohol and are obliged to maintain this practice. Management reserves the right to refuse the entry or service of any patron or guest. If a function guests appear or become unduly intoxicated they will be asked to leave the premises immediately. No alcohol is allowed to be brought into the venue, if alcohol is brought onto the premises it will be taken by management.

Continued

Minors

Minors are permitted to attend private functions, however they MUST be with a responsible legal guardian for the duration of the event. Minors are not permitted to order drinks at the bar and must be supervised at all times. The club requires notification that minors will be attending your event upon booking and all minors must leave the premises by 10 pm.

Damages

While hosting an event at a Little Ship Club, the customer is held responsible for any property damage which may occur throughout the duration of the event. When signing the booking confirmation, the customer is agreeing to take full responsibility for any damage which occurs.

Belongings and Gifts

The Little Ship Club is more than happy for customers to store belongings or gifts, however the club will not take any responsibility for lost or stolen goods. While the Club will take every effort to store belongings safely, goods will be left at the customers risk.

Food Allergies

Please be aware that all care is taken when catering for guests with specific food allergies but it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability but the decision to consume the meal is the responsibility of the diner.