

LUDLOW

SPECTACULARLY LOCATED ON THE BANKS OF THE YARRA RIVER, SOUTHBANK

From a stunning riverside dining room to intimate event spaces, Ludlow is designed for a diverse range of functions. Perfect for private or corporate events such as dinners, lunches, Christmas celebrations, engagements, wedding receptions, birthdays & more!

EVENTS SALES MANAGER

BEA REES 0418 766 275 | bea@redrockvenues.com.au

6 Riverside Quay, Southbank, Melbourne 3006 ludlowbar.com.au



10% surcharge applies on Sundays. 15% surcharge applies on all public holidays. 1.4% surcharge applies to all merchant card transactions.

OUR SPACES

Ludlow epitomises Melbourne's riverside dining & drinking culture. A large restaurant & multiple dining spaces, cocktail lounge, public bar & three terraces, all completed by stunning views of the Yarra River.

With such an inviting venue design, Ludlow is one of the leading venues on Southbank to host any event.

CAPACITIES

PRIVATE DINING ROOM: Up to 20 seated

DINING ROOM: Up to 60 seated (private) Up to 36 seated (semi-private)

DINING TERRACE: Up to 100 seated

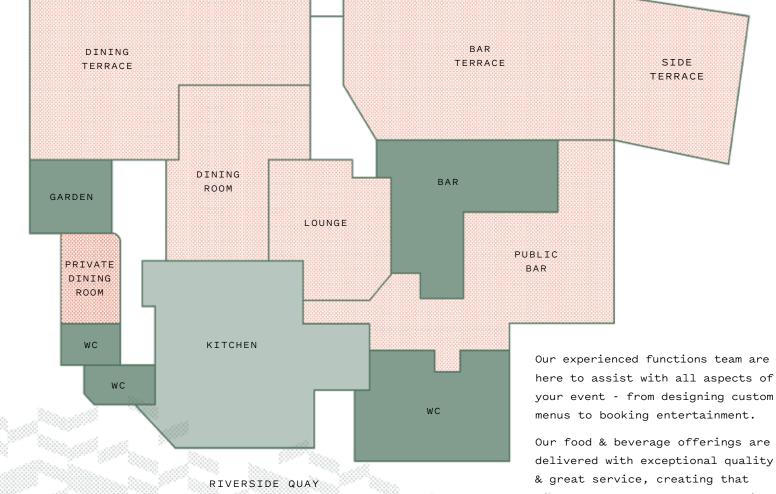
EXCLUSIVE DINING: Up to 160 seated / 300 standing LOUNGE: Up to 60 standing PUBLIC BAR: Up to 60 standing

BAR TERRACE: Up to 120 standing SIDE TERRACE: Up to 50 standing

LOUNGE, TERRACE & BAR: Up to 250 standing

EXCLUSIVE VENUE HIRE: Up to 600 standing





final touch we know are essential for the perfect function.

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COCKTAIL EVENTS

OPTION 1 - \$45 6 canapés per person

OPTION 2 - \$65 9 canapés per person

OPTION 3 - \$80 10 canapés +2 substantial per person



MENUS SUBJECT TO CHANGE V - Vegetarian

COLD

BEETROOT & SESAME CONES V Meredith goats cheese feta, roasted beetroot

POTATO & HERB FRITTERS V Smoked paprika aioli

SMOKED EGGPLANT TARTLETS v Crispy chickpea, za'atar

WHIPPED TROUT ROE ON TOAST Salmon roe, dill

PARFAIT BUN Choux pastry, chicken liver parfait, quince, onion jam

HOT

SPICED SWEET POTATO CIGARS V Lime salt

PRAWN FIRECRACKERS Chilli sambal

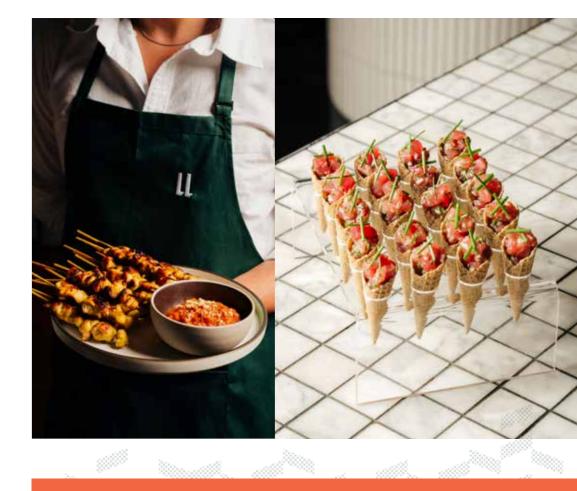
PULLED BEEF CROQUETTES Potato aioli

FREE RANGE CHICKEN SKEWERS Peanut satay sauce

CAULIFLOWER & LEEK PIES V Salsa verde

SWEET

MINI CRÈME BRÛLÉE TARTS MINI REESE'S TARTS ASSORTED MACAROONS LEMON MERINGUE PIES CHERRY RIPE TARTS



ADD SUBSTANTIAL CANAPÉS any package for an additional \$8.5 per piece - s

Minimum 25 guests for cocktail events

<u>Note:</u> Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please notify the Events Sales Manager <u>two weeks prior to your event</u> of your selections & if any guests have any food allergies / dietary requirements.

COCKTAIL EVENTS

SUBSTANTIAL CANAPES –

ADD TO ANY PACKAGE FOR AN ADDITIONAL \$8.50 PER PIECE

CACIO E PEPE V Reggiano parmigiano, pangritata

BEEF SLIDERS Herb mayonnaise, cabbage slaw - Vegetarian Available -

INDIVIDUAL FISH & CHIPS Pickled onion, lemon

SPANNER CRAB ROLL Avocado, iceberg lettuce

FRIED CHICKEN BAO BUNS Kimchi, coriander, green onion





ADDITIONAL PLATTERS

20 PIECES PER PLATTER

FRESHLY SHUCKED OYSTERS \$120 Ginger & lemon dressing

SPICED SWEET POTATO CIGARS v \$145 Lime salt

> SPANNER CRAB ROLL \$160 Avocado, iceberg lettuce

SMOKED EGGPLANT TARTLETS v \$120 Crispy chickpea, za'atar

> BEEF SLIDERS Herb mayonnaise, cabbage slaw - Vegetarian Available -

INDIVIDUAL FISH & CHIPS \$160 Pickled onion, lemon

CACIO E PEPE V \$140 Reggiano parmigiano, pangritata

MINI BRULÉE TARTS \$100

FOOD STATIONS

ADD A FOOD STATION AS A GRAZING OPTION

ANTIPASTO & CHARCUTERIE \$35 per person Selection of cured meats, marinated vegetables, house made dips, fresh breads, crispbreads

SEAFOOD

\$40 per person Oysters, taramasalata, smoked salmon, prawns, marinated white anchovies, selection of dressings

CHEESE

\$20 per person

Selection of local and European cheeses, condiments, muscatels, bread, crackers

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INTERACTIVE STATIONS

Add something special to your next event by including an interactive station. Minimum of 50 guests required. Total guest numbers will be catered for once final numbers are confirmed.

OYSTER STATION - \$25pp

Pacific & Sydney Rock oysters freshly shucked in front of guests, accompanied by classic condiments

HIBACHI STATION - \$18pp

Calamari, pork & prawn skewers cooked over hot coals on a Japanese Hibachi grill

PAELLA STATION - \$15pp

Tiger prawn, mussel, chorizo, saffron rice paella cooked in large authentic paella pan, served directly to guests

GELATO STATION - \$15pp

8 different gelato flavours to choose from our bespoke 'Gelato Cart'



<u>Note:</u> Stations remain active until allocated food has been exhausted or event comes to an end, whichever comes first. Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please notify the Events Sales Manager <u>two weeks prior to your event</u> of your selections & if any guests have any food allergies / dietary requirements.



SIT DOWN EVENTS

ENTRÉE

SELECT 2 PROTEIN & 1 VEGETARIAN FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY

PACIFIC OYSTERS Freshly shucked, classic condiment

BRAISED OCTOPUS Garlic, potato, onion, tomato, caper

HAND PULLED BURRATA v Charred zucchini, confit tomato, olive, grilled sourdough, basil

HUMMUS & SPICED CHICKPEA v First press olive oil, red onion, chives, fried curry leaves, flatbread

> PORK & PISTACHIO TERRINE Herb & shallot salad, sourdough

FREE RANGE CHICKEN SKEWERS House made peanut satay, lime

ADD A GIN SPRITZ & CANAPÉS TO START Choose 3 canapés - \$35 per person 2 COURSE - \$75 PP 3 COURSE - \$85 PP

12-50 GUESTS: CHOICE OF MENU 50+ GUESTS: SHARED DINING

MAIN

SELECT 2 PROTEIN & 1 VEGETARIAN FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY

HARPUKA FILLET Pressed potato, seaweed emulsion, fennel, caviar

> GLAZED CAULIFLOWER STEAK VG Green tahini, braised chickpea, kale

ROASTED HUMPTYDOO BARRAMUNDI FILLET Cavolo nero, wombok, sauce vierge

FREE RANGE CHICKEN Slow braised leek, mushroom ravioli, tarragon jus

> CHARGRILLED GRAIN FED STRIPLOIN Shoestring fries, watercress, Café de Paris sauce

FREE RANGE PORK CUTLET 350g Scottsdale pork cutlet cooked on the Hibachi, cabbage & chilli slow, sesame, lime SIDES

FOR THE TABLE TO SHARE \$5PP - SAMPLE MENU: LEAF SALAD, LEMON VINAIGRETTE CHARRED BROCCOLINI, OLIVE OIL TRIPLE COOKED DUCK FAT POTATOES, GARLIC & ROSEMARY SALT

SWEET

SELECT 2 OPTIONS FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY

BLACK CHERRY Vanilla & cherry mousse, dark chocolate ganache, cherry glaze, cocoa biscuit

HAZELNUT PROFITEROLE Cinnamon ice cream, hazelnut ganache, warm chocolate sauce

CRÈME BRULÉE Vanilla, poached pear, honey tuile

CHEESE

3 CHEESES SERVED AS SHARE PLATTERS \$10PP Toasted sourdough bread, fruit bread, muscatels, quince paste

MENUS SUBJECT TO CHANGE

V - Vegetarian

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BEVERAGE PACKAGES



SILVER _____ 2 HOURS - \$59 PP 3 HOURS - \$69 PP 4 HOURS - \$79 PP

BEER

Carlton Draught, Carlton Dry 3.5% Great Northern Super Crisp Pirate Life South Coast Pale Ale

WINE

Rothbury Estate Sparkling Cuvée NSW Rothbury Estate Semillon Sauvignon Blanc NSW Rothbury Estate Chardonnay NSW Rothbury Estate Cabernet Merlot NSW

SOFT DRINKS Tea / Coffee / Juices / Soft Drinks GOLD

2 HOURS - \$69 PP 3 HOURS - \$79 PP 4 HOURS - \$89 PP

BEER Selection of premium Australian draught beer

WINE

NV Azahara Moscato Murray Darling VIC Primo Estate Prosecco McLaren Vale SA 821 South Sauvignon Blanc Marlborough NZ Corte Giara Pinot Grigio Veneto Italy St Huberts Chardonnay Yarra Valley VIC Cloud St Pinot Noir VIC Seppelt 'The Drives' Shiraz Heathcote VIC La Zona Sangiovese King Valley VIC

SOFT DRINKS Tea / Coffee / Juices / Soft Drinks

ADD A WELCOME DRINK

We have a range of drinks available to serve to you & your guests upon arrival. Speak to our events manager to organise.

<u>Note:</u> Spirits can be added onto any package. Must arrange with Events Sales Manager & comply with RSA conditions. All beverage items are subject to availability and may change at any time. Some beverage restrictions may apply to large groups. Please notify the Events Sales Manager of your selections <u>two weeks prior</u> to your event.

PLATINUM

2 HOURS - \$89 PP 3 HOURS - \$99 PP 4 HOURS - \$109 PP

BEER & CIDER Selection of premium Australian & European draught beer & cider

WINE

Chandon Brut Yarra Valley VIC Adelaide Hills Sauvignon Blanc Langhorne Creek SA Rocky Gully Riesling Frankland River WA Heggies Vineyard Estate Chardonnay Eden Valley SA T'Gallant Cape Schanck Rosé VIC Heirloom Vineyards Pinot Noir Adelaide Hills SA Craggy Range Syrah Hawkes Bay NZ Langmeil 'Wild Child' Cabernet Sauvignon SA Finca Enguera Tempranillo Valencia Spain

LOW & NO Heaps Normal 0% Heineken Zero James Boag's Light (2.5%) Willie Smith Non-Alcoholic Cider Plus & Minus Non-Alcoholic Prosecco, Rosé & Pinot Noir Lyre's Non-Alcoholic Amalfi Spritz Tea / Coffee / Juices / Soft Drinks

GETTING THERE

BY PUBLIC TRANSPORT

Find Ludlow on the Southbank of the Yarra River. It's an easy walk from the CBD, Federation Square or Crown Casino. Just across the river from Flinder's St. Station, catching a train is easy! There are multiple trams & bus routes that drop near to the Southbank area.

BY CAR

Paid Car Parking is available under the Eureka Tower in the Wilson Car Park, (corner of City Rd & Southgate Ave). Another Wilson Car Park is located just off Southgate Ave, under the Southgate Restaurant & Shopping Precinct. There are many other car parks in the Southbank area including Crown Casino & metered park spots along City Road.

6 Riverside Quay Southbank, Melbourne 3006 ludlowbar.com.au ABN: 59 089 226 844

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