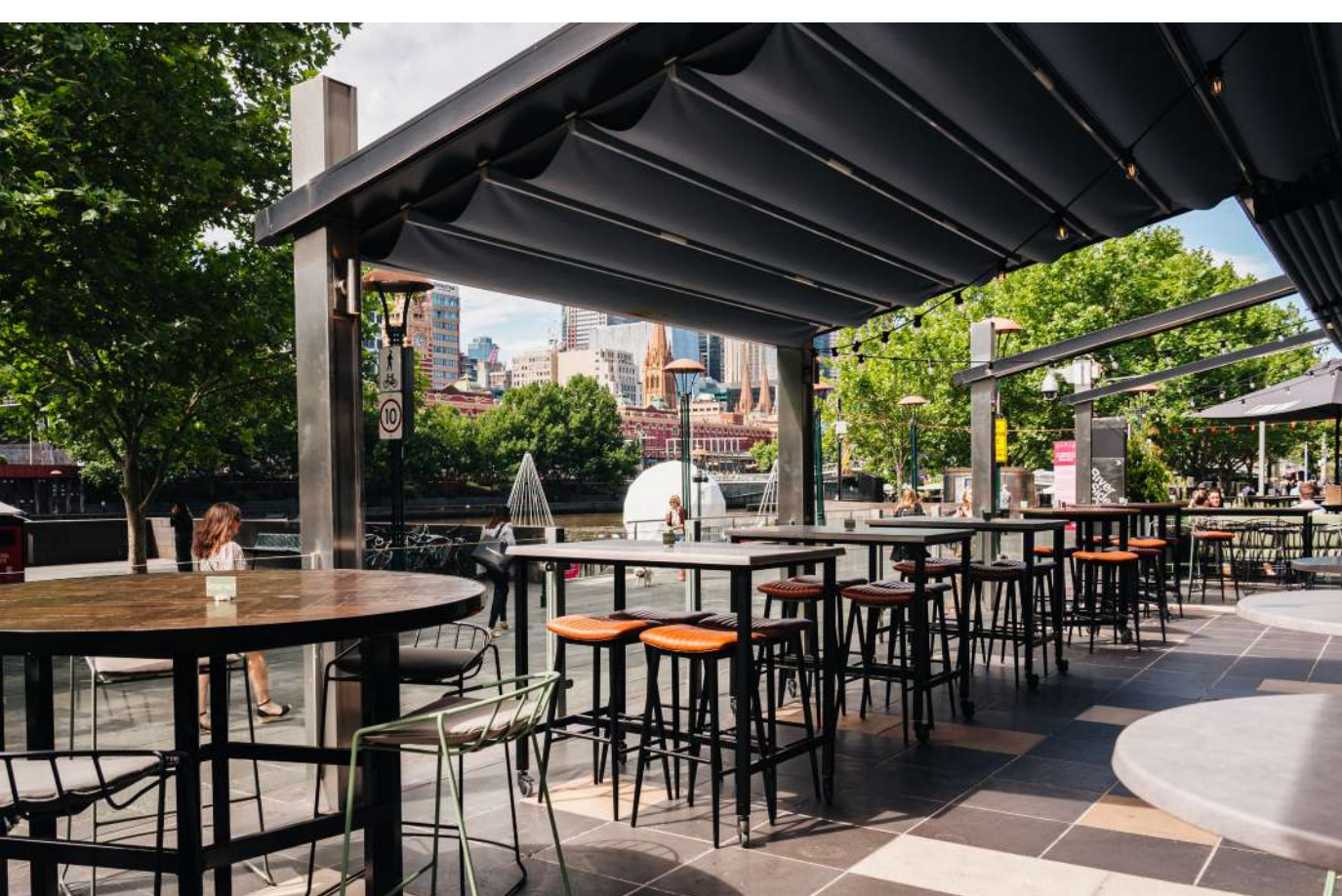




LUDLOW

FUNCTION PACKAGE



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

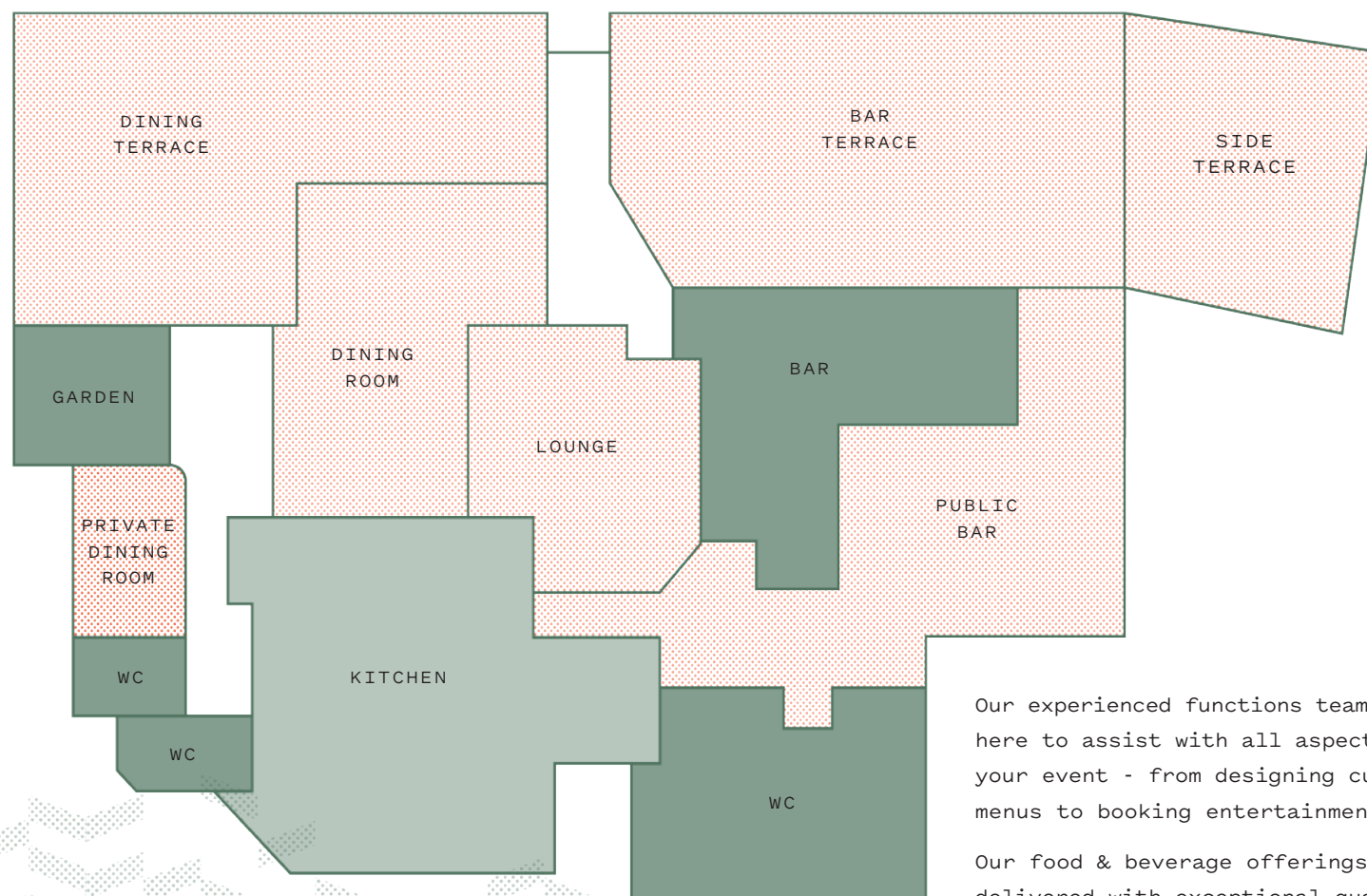
LOUNGE, TERRACE & BAR:

Up to 250 standing

EXCLUSIVE VENUE HIRE:

Up to 600 standing

SOUTHBANK PROMENADE



Our experienced functions team are here to assist with all aspects of your event - from designing custom menus to booking entertainment.

Our food & beverage offerings are delivered with exceptional quality & great service, creating that final touch we know are essential for the perfect function.



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



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

TOASTED BRIOCHE
Whipped trout 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

Add to any package for an additional \$8.5 per piece - see page 5

Minimum 25 guests for cocktail events

MENUS SUBJECT TO CHANGE

V - Vegetarian

Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please notify the Events Sales Manager two weeks prior to your event 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

MENUS SUBJECT TO CHANGE V - Vegetarian

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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

Selection of Gelato flavours to choose from



Note: 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 two weeks prior to your event of your selections & if any guests have any food allergies / dietary requirements.



SIT DOWN EVENTS

2 COURSE - \$75 PP

3 COURSE - \$85 PP

12-50 GUESTS: CHOICE OF MENU

50+ GUESTS: SHARED DINING

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 WELCOME SPRITZ &
3 CANAPÉS ON ARRIVAL \$35PP

MAIN

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

HĀPUKU 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 tuille

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%
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

Full Swing Moscato VIC
Redback Elevage Prosecco King Valley VIC
821 South Sauvignon Blanc Marlborough NZ
Cavaliere d'Oro Pinot Grigio 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.

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

Note: 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 two weeks prior to your event.

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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