

A photograph of a restaurant interior. The background wall is covered in dark wood with a herringbone pattern. A long wooden table is set for a meal with white plates, glasses, and rolled-up napkins. The lighting is warm and focused on the table. In the bottom left corner, the word 'LUDLOW' is written in large, bold, white capital letters.

LUDLOW

CHRISTMAS FUNCTION PACKAGE



LUDLOW

CHRISTMAS FUNCTION PACKAGE
AVAILABLE 26 OCT TIL 30 DEC 2026

From a stunning riverside dining room to intimate event spaces, Ludlow is designed for a diverse range of functions. Perfect for private or corporate Christmas celebrations.

EVENTS SALES MANAGER

BEA REES 0418 766 275

functions@ludlowbar.com.au

6 Riverside Quay, Southbank, Melbourne 3006

ludlowbar.com.au



10% surcharge applies on Sundays.
15% surcharge applies on all public holidays.

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

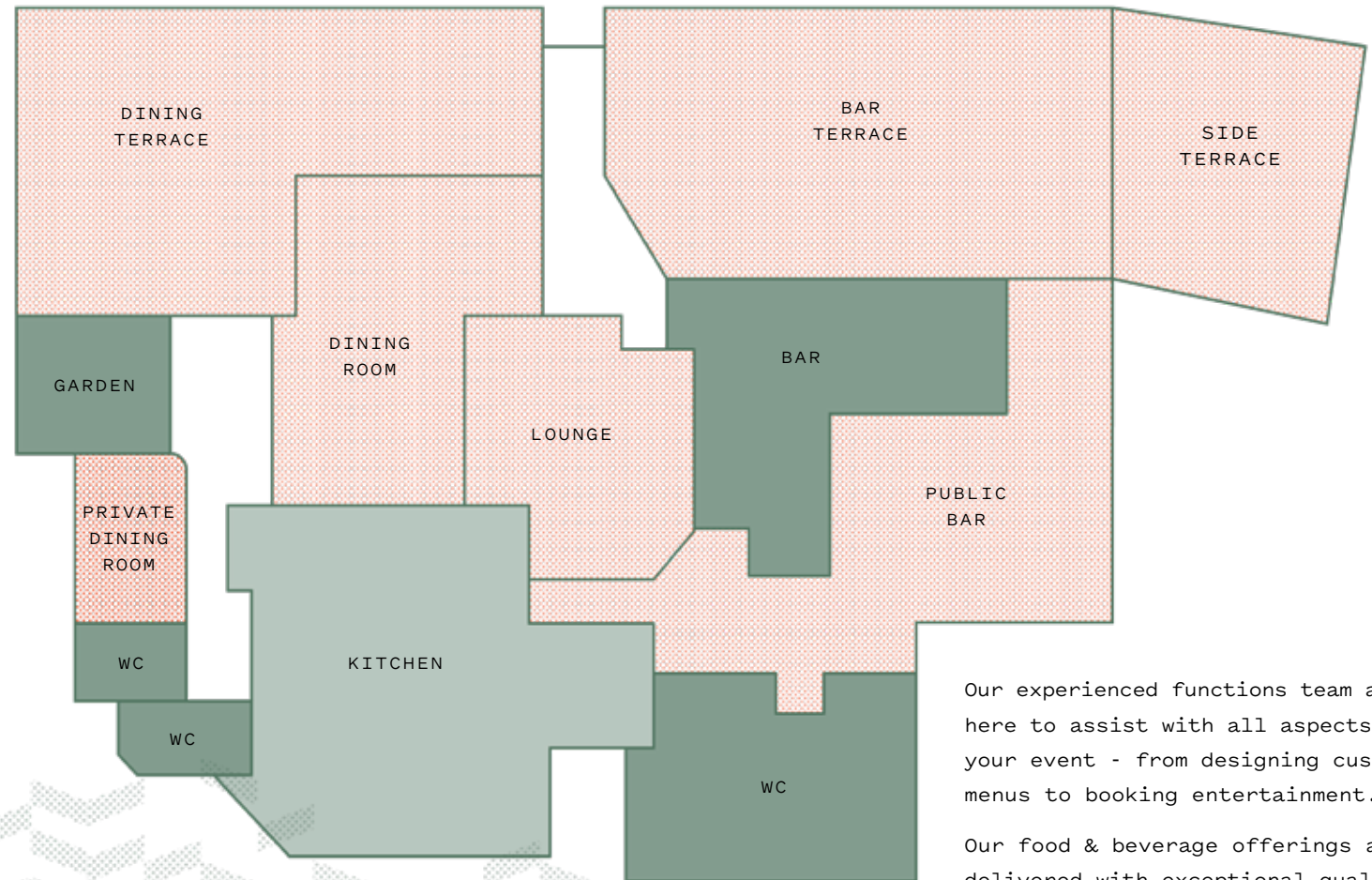
LOUNGE, TERRACE & BAR:

Up to 250 standing

EXCLUSIVE VENUE HIRE:

Up to 600 standing

SOUTHBANK PROMENADE



RIVERSIDE QUAY

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

ADD SUBSTANTIAL CANAPÉS

Add to any package for an additional \$10 per piece - see page 5

Minimum 25 guests for cocktail events

OPTION 1 - \$52

6 CANAPÉS PER PERSON

COLD

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

TASMANIAN BLUEFIN TUNA TARTARE
Seaweed, sesame, shiso leaf, avocado

HOT

VEGAN SWEET POTATO CIGARS V

PULLED BEEF CROQUETTES
Paprika aioli

FREE RANGE CHICKEN SKEWERS
Peanut satay sauce

SWEET

REESE'S SHORTBREAD

OPTION 2 - \$72

9 CANAPÉS PER PERSON

COLD

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

WA OCTOPUS LG
Potato aioli, tomato & caper

TASMANIAN BLUEFIN TUNA TARTARE
Seaweed, sesame, shiso leaf, avocado

PARFAIT TARTS GF V
Chicken liver parfait, quince, onion jam

HOT

VEGAN SWEET POTATO CIGARS V

CHICKEN & MUSHROOM CROQUETTES
Paprika aioli

MOOLOOLABA PRAWN FIRECRACKERS
Chilli samba

CAULIFLOWER & LEEK PIES V
Salsa verde

SWEET

REESE'S SHORTBREAD

OPTION 3 - \$89

10 CANAPÉS + 2 SUBSTANTIAL PER PERSON

COLD

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

WA OCTOPUS LG
Potato aioli, tomato & caper

TASMANIAN BLUEFIN TUNA TARTARE
Seaweed, sesame, shiso leaf, avocado

PARFAIT TARTS GF V
Chicken liver parfait, quince, onion jam

HOT

VEGAN SWEET POTATO CIGARS V

CHICKEN & MUSHROOM CROQUETTES
Paprika aioli

MOOLOOLABA PRAWN FIRECRACKERS
Chilli sambal

CAULIFLOWER & LEEK PIES V
Salsa verde

SWEET

BRÛLÉE TARTS LG

SUBSTANTIAL

CACIO E PEPE V
Reggiano parmigiano, pangritata

BATTERED NEW ZEALAND FLATHEAD
Chips, pickled onion, lemon



MENUS SUBJECT TO CHANGE V-Vegetarian GF-Gluten Friendly LG-Low Gluten A-Australian Seafood I-Imported Seafood

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 \$10 PER PIECE

FRIED CHICKEN BAO BUNS
Kimchi, coriander, green onion

BATTERED NEW ZEALAND FLATHEAD
Chips, pickled onion, lemon

PORK BELLY SKEWERS
Gochujang glaze, sesame & chive

CACIO E PEPE V
Reggiano parmigiano, pangritata

PRAWN ROLLS
Mooloolaba Tiger prawn, citrus dressing,
chive, old bay seasoning

MENUS SUBJECT TO CHANGE

V-Vegetarian GF-Gluten Friendly LG-Low Gluten

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.

ADDITIONAL PLATTERS

20 PIECES PER PLATTER

FRESHLY SHUCKED
SOUTH AUSTRALIAN OYSTERS \$110
Ginger & lemon dressing

SPICED POTATO EMPANADAS VEGAN \$140
Vegan paprika aioli

FRIED CHICKEN BAO BUNS \$160
Kimchi, coriander, green onion

BEETROOT & SESAME CONES V \$140
Meredith goats cheese feta,
roasted beetroot

CACIO E PEPE V \$150
Reggiano parmigiano, pangritata

BATTERED NEW ZEALAND FLATHEAD \$145
Chips, pickled onion, lemon

PRAWN ROLLS \$145
Mooloolaba Tiger prawn, citrus dressing,
chive, old bay seasoning

BRULÉE TARTS \$100

REESE'S SHORTBREAD \$110

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

CHEESE

\$25 PER PERSON

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



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.

HIBACHI STATION M - \$22 PER PERSON

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

PAELLA STATION M - \$20 PER PERSON

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

GELATO STATION - \$18 PER PERSON

A selection of gelato flavours to choose from displayed in our bespoke gelato cart

TIRAMISU STATION - \$18 PER PERSON

Individual classic tiramisu, toppings & garnishes to choose from



Note: Stations remain active until allocated food has been exhausted or event comes to an end, whichever comes first.

MENUS SUBJECT TO CHANGE V-Vegetarian GF-Gluten Friendly LG-Low Gluten M-Australian & Imported Seafood

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.



SIT DOWN EVENTS

ENTREE

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

SA PACIFIC OYSTERS

Freshly shucked, ginger & lemon dressing

TORCHED TASMANIAN SALMON CRUDO

Kipfler potato, crème fraîche, spring onion,
Avruga caviar, herb oil

HAND PULLED BURRATA V

Marinated eggplant, olive oil,
pressed sourdough

HUMMUS & SPICED CHICKPEA V

First press olive oil, cucumber, coriander
toasted sesame, grilled flatbread

DUCK & PRUNE 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 - \$76 PER PERSON

3 COURSE - \$88 PER PERSON

12 TO 50 GUESTS: CHOICE OF MENU

50+ GUESTS: SHARED DINING

MAINS

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

DAINTREE BABY BARRAMUNDI FILLET

Green pea, lardon, spring onion, garlic potato

PUMPKIN & SAFFRON RISOTTO V

Reggiano parmesan, sumac

NEW ZEALAND GOLD BAND SNAPPER FILLET

Cavolo nero, wombok, sauce vierge

LAMB NOISETTE

Spring vegetable ratatouille, salt bush,
olive & rosemary jus

FREE RANGE HALF CHICKEN

Sauteed spinach, mash potato,
chorizo butter sauce

CHARGRILLED GRAIN FED STRIPLOIN

Shoestring fries, watercress,
sauce Bordelaise

SHARE SIDES

FOR THE TABLE - ADD \$5 PER PERSON

(SAMPLE MENU)

ROCKET & PARMESAN SALAD V

STEAMED BROCCOLINI, OLIVE OIL V

RUSTIC STYLE POTATOES, ROSEMARY SALT V

SWEET

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

HAZELNUT PROFITEROLE

Cinnamon ice cream, hazelnut ganache,
warm chocolate sauce

VANILLA CRÈME BRULÉE

Orange madeleine

MANGO & YUZU TART

Yoghurt sorbet

CHEESE

TO SHARE - ADD \$12 PER PERSON

3 CHEESES

Toasted sourdough bread, fruit bread,
muscatels, quince paste

MENUS SUBJECT TO CHANGE V-Vegetarian GF-Gluten Friendly LG-Low Gluten

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.

BEVERAGE PACKAGES



SILVER

2 HOURS - \$65 PER PERSON
3 HOURS - \$75 PER PERSON
4 HOURS - \$85 PER PERSON

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 - \$70 PER PERSON
3 HOURS - \$80 PER PERSON
4 HOURS - \$90 PER PERSON

BEER

Selection of premium Australian
draught beer

WINE

Full Swing Moscato VIC
Gabbiano Prosecco ITALY
821 South Sauvignon Blanc Marlborough NZ
Cavaliere d'Oro Pinot Grigio Italy
Langmeil High Road Chardonnay Eden Valley SA
West Cape Howe Pinot Noir WA
Seppelt 'The Drives' Shiraz Heathcote VIC
Langmeil Della Mina Sangiovese Barbera
Barossa Valley SA

SOFT DRINKS

Tea / Coffee / Juices / Soft Drinks

PLATINUM

2 HOURS - \$90 PER PERSON
3 HOURS - \$100 PER PERSON
4 HOURS - \$110 PER PERSON

BEER & CIDER

Selection of premium Australian &
European draught beer & cider

WINE

Chandon Brut Yarra Valley VIC
Adelaide Hills Sauvignon Blanc Langhorne Creek SA
Dr Loosen Riesling Mosel Valley Germany
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
Forest Hill Malbec WA

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

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.

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

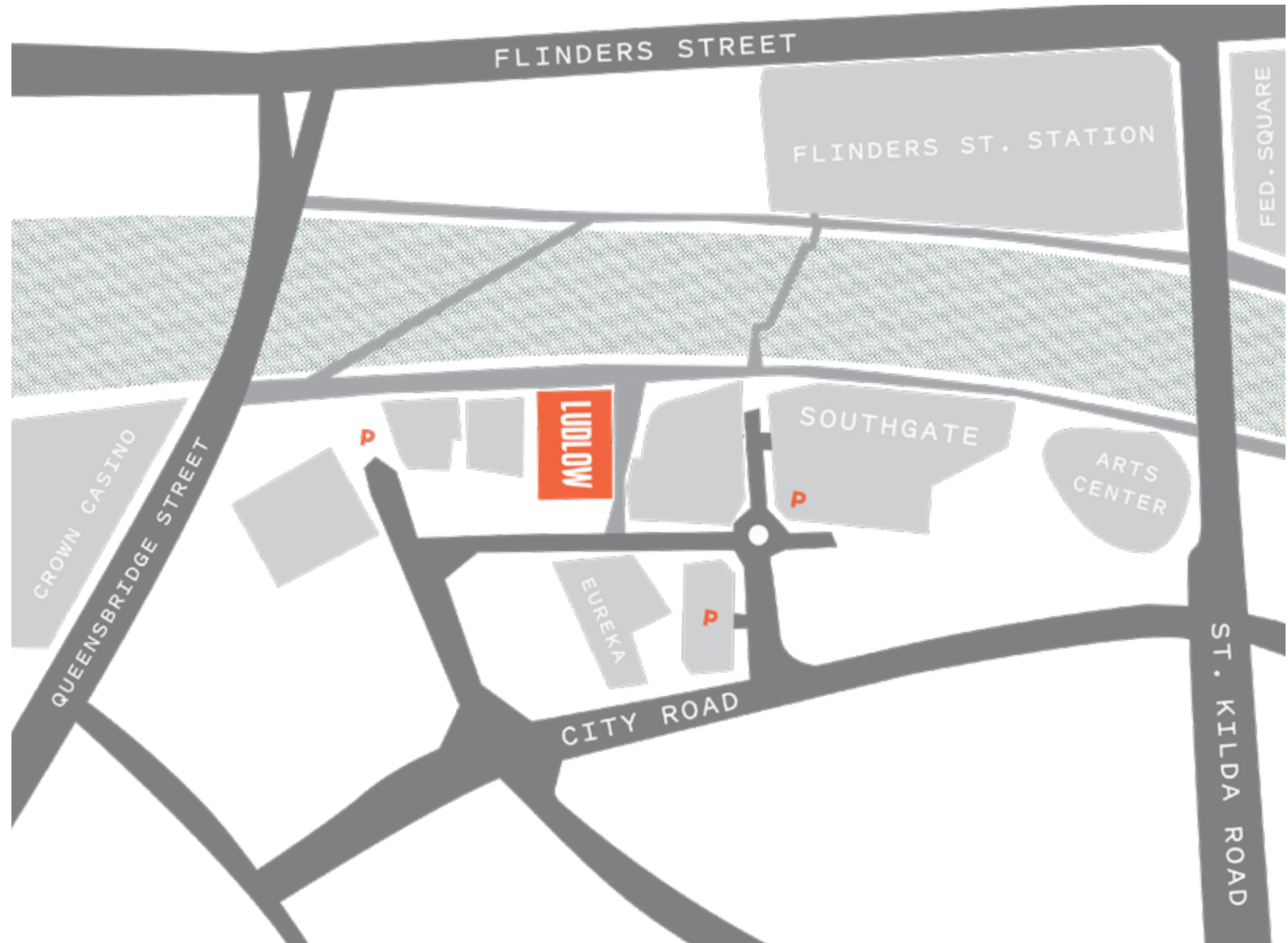
BY PUBLIC TRANSPORT

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



EVENTS SALES MANAGER

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