



LUDLOW

FUNCTION PACKAGE SUMMER 2023 / 24



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, birthdays & more.

EVENTS SALES MANAGER

CATHERINE ROSS

0414 539 901 | catherine@redrockvenues.com.au

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



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

BAR TERRACE: Up to 120 standing

SIDE TERRACE:

Up to 50 standing

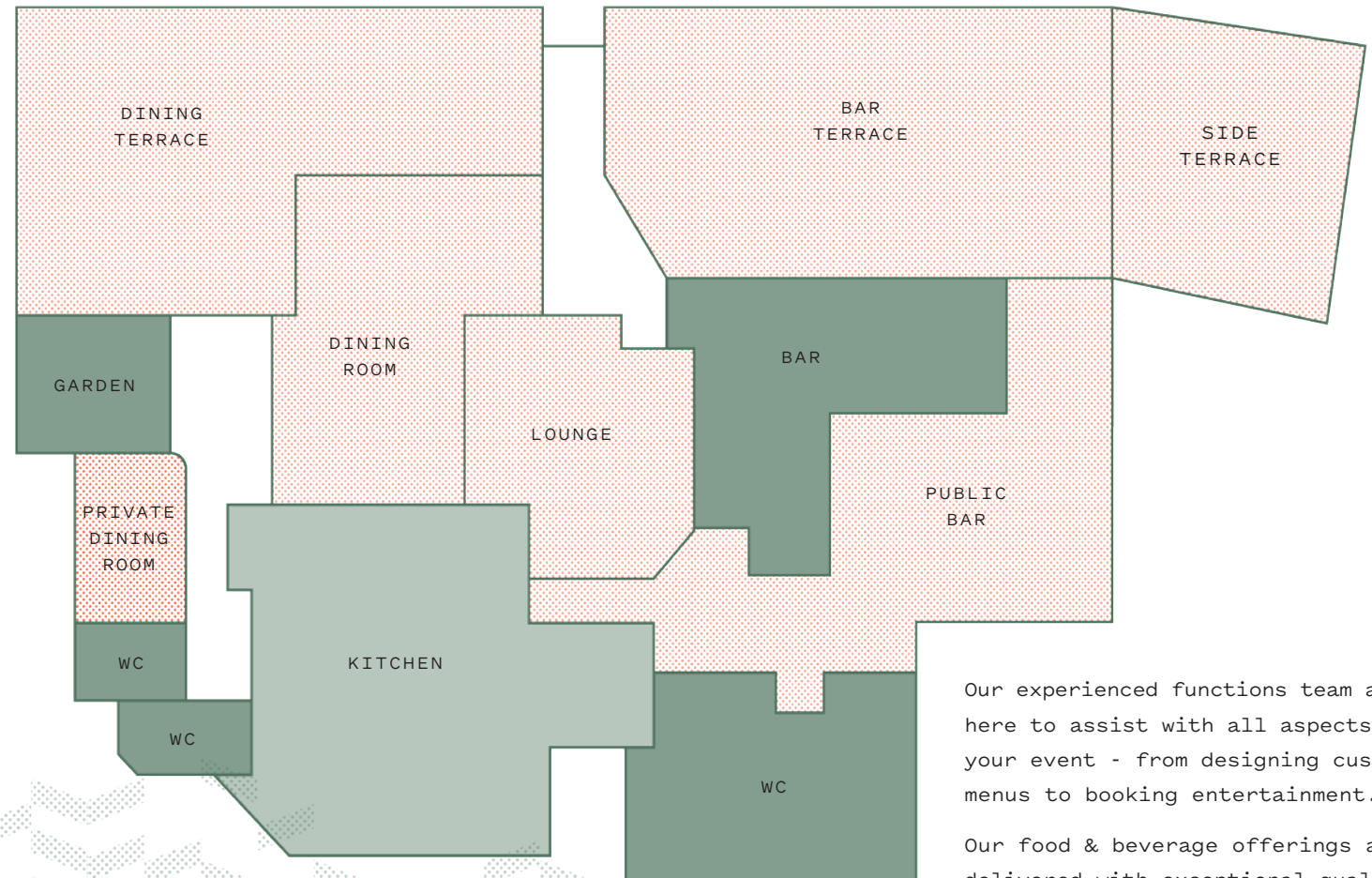
LOUNGE, TERRACE & BAR:

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 \$8.5 per piece - see page 4
Minimum 25 guests for cocktail events

OPTION 1 - \$45

6 CANAPÉS PER PERSON

COLD

SMOKED EGGPLANT TARTLETS V
Crispy chickpea, za'atar

TUNA TARTARE
Blood orange, shisho leaf, apple, daikon,
white sesame

HOT

SPICED SWEET POTATO CIGARS V
Lime salt

BEEF SHORT RIB TARTLETS
Truffled potato

SWEET

MINI BRÛLÉE TARTS
MINI GELATO CONES

OPTION 2 - \$65

9 CANAPÉS PER PERSON

COLD

SMOKED EGGPLANT TARTLETS V
Crispy chickpea, za'atar

BEEF TATAKI
Olive & herb, on crouton

TUNA TARTARE
Blood orange, shisho leaf, apple, daikon,
white sesame

HOT

SPICED SWEET POTATO CIGARS V
Lime salt

BEEF SHORT RIB TARTLETS
Truffled potato

FREE RANGE CHICKEN SKEWERS
Peanut satay sauce

SWEET

MINI BRÛLÉE TARTS
MINI GELATO CONES
ASSORTED MACARONS

OPTION 3 - \$80 10 CANAPÉS + 2 SUBSTANTIAL PP

COLD

FRESHLY SHUCKLED OYSTERS
Ginger & lemon dressing

SMOKED EGGPLANT TARTLETS V
Crispy chickpea, za'atar

TUNA TARTARE
Blood orange, shisho leaf, apple, daikon,
white sesame

BEEF TATAKI
Olive & herb, on crouton

HOT

SPICED SWEET POTATO CIGARS V
Lime salt

SOFT SHELL CRAB BAO BUNS
Asian slaw

BEEF SHORT RIB TARTLETS
Truffled potato

FREE RANGE CHICKEN SKEWERS
Peanut satay sauce

SWEET

RICOTTA & LIME DOUGHNUTS
Strawberry jam, chantilly cream

MINI GELATO CONES

SUBSTANTIAL

BEEF SLIDER (V available)
Herb mayonnaise, cabbage slaw

INDIVIDUAL FISH & CHIPS
Pickled onion, lemon

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 \$8.5 PER PIECE

SOFT SHELL CRAB BAO BUNS
Asian slaw

BEEF SLIDERS (V available)
Herb mayonnaise, cabbage slaw

INDIVIDUAL FISH & CHIPS
Pickled onion, lemon

CAULIFLOWER, CHEESE & LEEK PIES V

PRAWN ROLLS
Avocado, iceberg

SMOKED SALMON BAGELS (V available)
Lemon cream cheese, roquette, crispy capers



ADDITIONAL PLATTERS

20 PIECES PER PLATTER

FRESHLY SHUCKED OYSTERS \$110
Ginger & lemon dressing

SPICED SWEET POTATO CIGARS V \$145
Lime salt

SOFT SHELL CRAB BAO BUNS \$160
Asian slaw

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

BEEF SLIDERS (V available) \$160
Herb mayonnaise, cabbage slaw

INDIVIDUAL FISH & CHIPS \$160
Pickled onion, lemon

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

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

OYSTERS

Freshly shucked, classic condiments

KINGFISH CRUDO

Cucumber, fennel, orange, pollen

HAND PULLED BURRATA V

Vine ripened tomatoes, caper &
chive vinaigrette

FREE RANGE CHICKEN SKEWERS

Peanut satay sauce

HUMMUS & WARM CHICKPEA V

First press olive oil, red onion, chives
fried curry leaves, flatbread

PORK & PISTACHIO TERRINE

Herb & shallot salad, sourdough

ADD A GIN SPRITZ & CANAPÉS TO START

Choose 3 canapés - \$35 per person

2 COURSE - \$75 PP

3 COURSE - \$85 PP

4 COURSE - \$95 PP

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

MAINS

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

ROASTED FREE RANGE CHICKEN

Grilled & buttered sugarloaf cabbage,
truffle, tarragon jus gras

SPRING VEGETABLE RISOTTO V

Truffle, aged parmesan

ROASTED HUMPTYDOO BARRAMUNDI FILLET

Cavolo nero, wombok, sauce vierge

ROLLED LAMB SHOULDER

Slow cooked lamb, whipped chickpea, tomato,
parsley, lamb jus

SPICED PUMPKIN & ZUCCHINI V

Pearl couscous, harissa & herb,
garlic yoghurt

CHARGRILLED GRAIN FED STRIPLOIN

Shoestring fries, Café de Paris sauce

SIDES

FOR THE TABLE TO SHARE - SAMPLE MENU:

LEAF SALAD, LEMON VINAIGRETTE

SEASONAL VEGETABLES, OLIVE OIL

RUSTIC STYLE POTATOES, ROSEMARY SALT

SWEET

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

RICOTTA & LIME DOUGHNUTS

Strawberry jam, chantilly cream

CHOCOLATE & BANANA CARAMEL TART

Vanilla chantilly, chocolate malt ice cream

VANILLA CRÈME BRULÉE

Pistachio madeleine

CHEESE

3 CHEESES SERVED AS SHARE PLATTERS

Toasted sourdough bread, fruit bread,
muscatels, quince paste

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.

BEVERAGE PACKAGES



SILVER

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

BEER

Carlton Dry, 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 & CIDER

Selection of premium Australian
draught beer
Bulmers Apple Cider

WINE

NV Azahara Moscato Murray Darling VIC
Primo Estate Prosecco McLaren Vale SA
821 South Sauvignon Blanc Marlborough NZ
Cavaliere D'oro Pinot Grigio Italy
Rothbury Estate Chardonnay NSW
Cloud St Pinot Noir VIC
Seppelt 'The Drives' Shiraz Heathcote VIC
La Zona Sangiovese King Valley VIC

SOFT DRINKS

Tea / Coffee / Juices / Soft Drinks

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
Wynns Reframed Rosé Coonawarra SA
Heirloom Vineyards Pinot Noir Adelaide Hills SA
Yabby Lake Single Vineyard Syrah Mornington VIC
Langmeil 'Wild Child' Cabernet Sauvignon SA
Finca Enguera Tempranillo Valencia Spain

SOFT DRINKS

Tea / Coffee / Juices / Soft Drinks

ADD A WELCOME DRINK

We have a range of drinks available to serve to you and your guests upon your arrival.
Please 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

CATHERINE ROSS

0414 539 901

catherine@redrockvenues.com.au

