



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

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. 1.7% 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

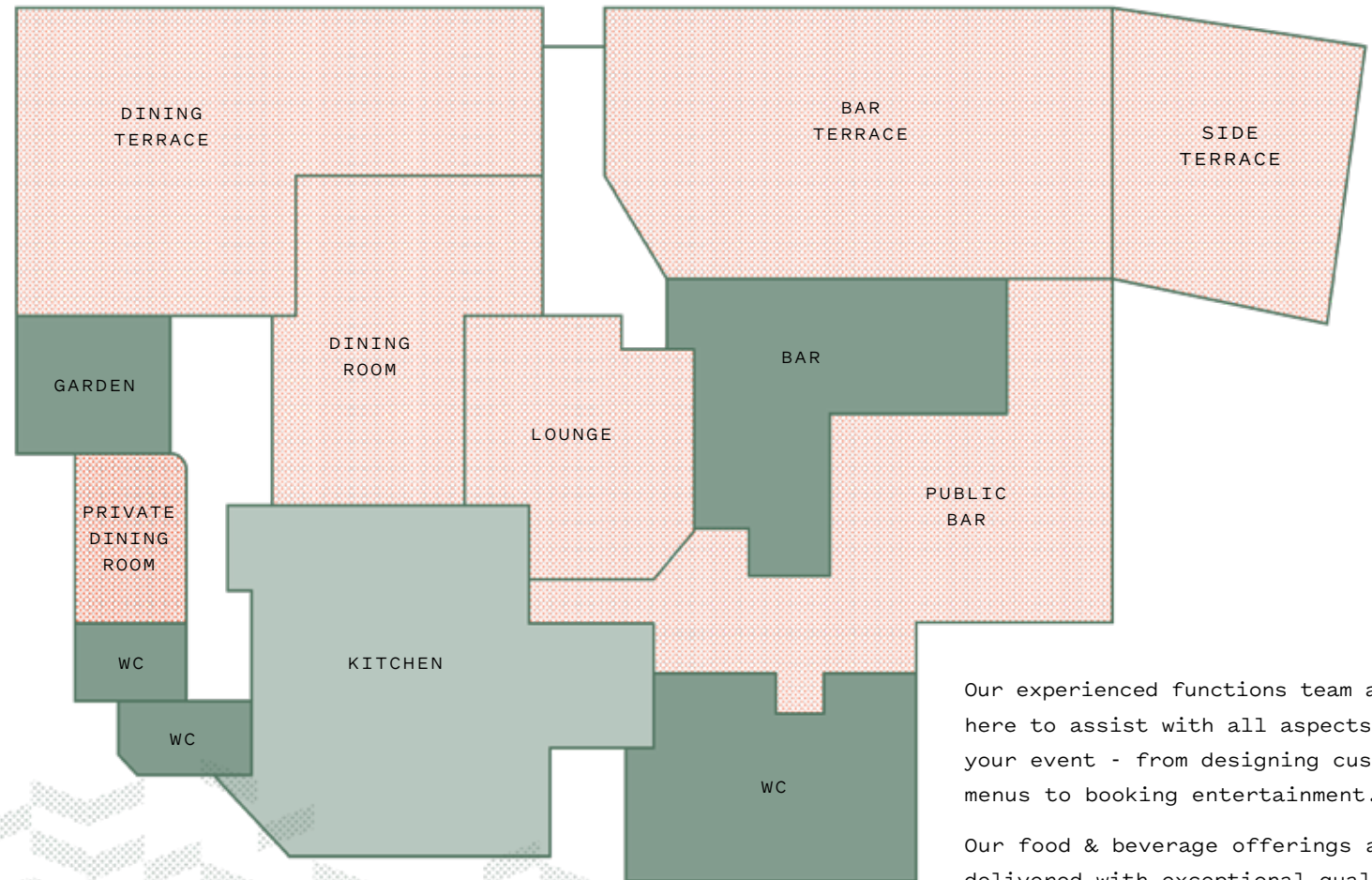
LOUNGE, TERRACE & BAR:

Up to 250 standing

EXCLUSIVE VENUE HIRE:

Up to 600 standing

SOUTHBANK PROMENADE



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

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

HERB & POTATO ROSTI
Sour cream, caviar & chive

SPICED SWEET
POTATO CIGARS VG LG
Lime salt

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

KINGFISH TARTARE (A)
Seaweed, yuzu sesame & soy

HOT

POTATO & SPINACH FRITTERS v LG
Paprika aioli, chive

PRAWN FIRECRACKERS (A)
Chilli sambal

MUSHROOM ARANCINI v
Potato parmesan aioli

BACON & CHEESE GOUGÈRES
Savoury choux pastry

FREE RANGE CHICKEN SKEWERS LG
Peanut satay sauce

CAULIFLOWER & LEEK PIES v
Salsa verde

SWEET

MINI CRÈME BRÛLÉE TARTS

MINI FLORENTINE TARTS

ASSORTED MACARONS

TIRAMISU TRUFFLE BITES



ADD SUBSTANTIAL CANAPÉS

Add to any package for an additional \$9 per piece - see page 5
Minimum 25 guests for cocktail events

MENUS SUBJECT TO CHANGE

V-Vegetarian

VG-Vegan

LG-Low Gluten

(A)-Australian 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 \$9 PER PIECE

CACIO E PEPE v
Reggiano parmigiano, pangritata

FISH BURGER (I)
Sauce gribiche, cabbage slaw

INDIVIDUAL FISH & CHIPS (I)
Pickled onion, lemon

CRAB SLIDERS (I)
Blue swimmer crab, lime &
coriander mayonnaise, iceberg
lettuce, old bay seasoning

ROAST CHICKEN SANDWICH
Roast chicken, gravy on sourdough roll



ADDITIONAL PLATTERS

20 PIECES PER PLATTER

FRESHLY SHUCKED OYSTERS (A) LG \$110
Ginger & lemon dressing

SPICED SWEET POTATO CIGARS v LG \$135
Lime salt

ROAST CHICKEN SANDWICH \$155
Roast chicken, gravy on a sourdough roll

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

MINI HOT DOGS \$155
American mustard, ketchup,
onion & pickle

INDIVIDUAL FISH & CHIPS (I) \$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

CHEESE
\$20 per person
Selection of local and European
cheeses, condiments, muscatels,
bread, crackers

COCKTAIL STATION

A Margarita or Mojito station with
mini coupes & garnishes \$25 per person
(approx 2 drinks each - Minimum 20 guests)



MENUS SUBJECT TO CHANGE V-Vegetarian LG-Low Gluten (A)-Australian Seafood (I)-Imported Seafood

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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.

HIBACHI STATION (M) - \$18pp

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

PAELLA STATION (M) - \$15pp

Tiger prawns, mussels, chorizo, saffron rice paella cooked in large authentic paella pan, served directly to guests

TIRAMISU STATION - \$18pp

House made tiramisu, selection of garnishes to add to your individual portions



(A)-Australian Seafood (I)-Imported Seafood (M)-Mixed Seafood

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

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SIT DOWN EVENTS

ENTREE

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

PACIFIC OYSTERS (A) LG

Freshly shucked, ginger & lemon dressing

BRAISED WESTERN AUSTRALIAN OCTOPUS

Garlic, potato, onion, tomato & caper

BURRATA V LGA

Slow cooked autumn vegetable ratatouille,
basil & olive

HUMMUS & SPICED CHICKPEA V LGA

First press olive oil, grilled capsicum, warm
chickpea, toasted sesame, flatbread

DUCK & PRUNE TERRINE

Herb & shallot salad, sourdough

FREE RANGE CHICKEN SKEWERS LG

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

MAINS

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

DAINTREE BARRAMUNDI FILLET (A) LG

Confit leek, chorizo butter sauce,
charred onion

SPRING VEGETABLE RISOTTO V

Truffle, aged parmesan

GOLD BAND SNAPPER FILLET (A) LG

Cavolo nero, wombok, sauce vierge

ROASTED CAULIFLOWER STEAK VG LG

Green tahini, braised chickpeas & kale

DUCK LEG CONFIT LGA

Braised white beans, pancetta, garlic & parsley

NDUJA BRAISED SHORT RIB LG

Pickled bullhorn pepper, smoked capsicum
sauce, potato fondant

ROASTED BEEF TENDERLOIN LG

Tombé of wild mushroom, confit shallot,
spinach, beef jus

SIDES

FOR THE TABLE TO SHARE - ADD \$5PP

(SAMPLE MENU)

ROCKET & PARMESAN SALAD, SMOKED ALMOND DRESSING

HONEY GLAZED CARROTS, BROWN BUTTER & CHIVE

TRIPLE COOKED DUCK FAT POTATOES, GARLIC & ROSEMARY

SWEET

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

HAZELNUT PROFITEROLE V

Cinnamon ice cream, hazelnut
ganache, warm chocolate sauce

TREACLE TART V

Candied orange, vanilla ice cream

VANILLA CRÈME BRULÉE V LGA

Pistachio madeleine

YUZU TART

Mango sorbet, mandarin

CHEESE

SHARE PLATTERS - ADD \$10PP

3 CHEESES

Toasted sourdough bread, fruit bread,
muscatels, quince paste

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BEVERAGE PACKAGES

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.



SILVER

2 HOURS - \$65 PP
3 HOURS - \$75 PP
4 HOURS - \$85 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 - \$70 PP
3 HOURS - \$80 PP
4 HOURS - \$90 PP

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 - \$100 PER PERSON
3 HOURS - \$110 PER PERSON
4 HOURS - \$120 PER PERSON

BEER & CIDER

Selection of premium Australian &
European draught beer & cider

SPIRITS

Selection of Ludlow House Spirits

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

COCKTAIL STATION

A Margarita or Mojito station with
mini coupes & garnishes \$25 per person
(approx 2 drinks each - Minimum 20 guests)

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

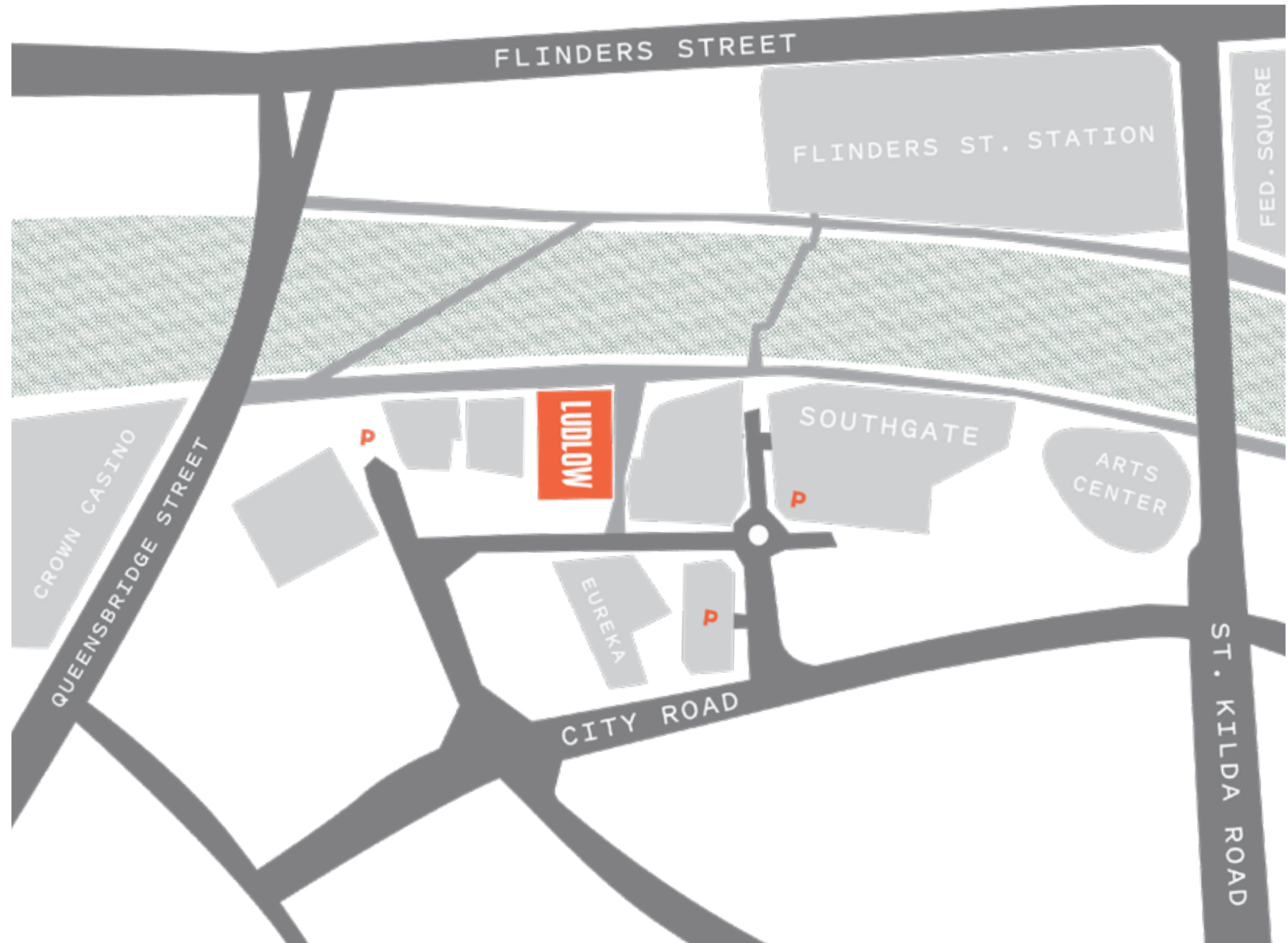
BY PUBLIC TRANSPORT

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.

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