



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. 1.4% 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

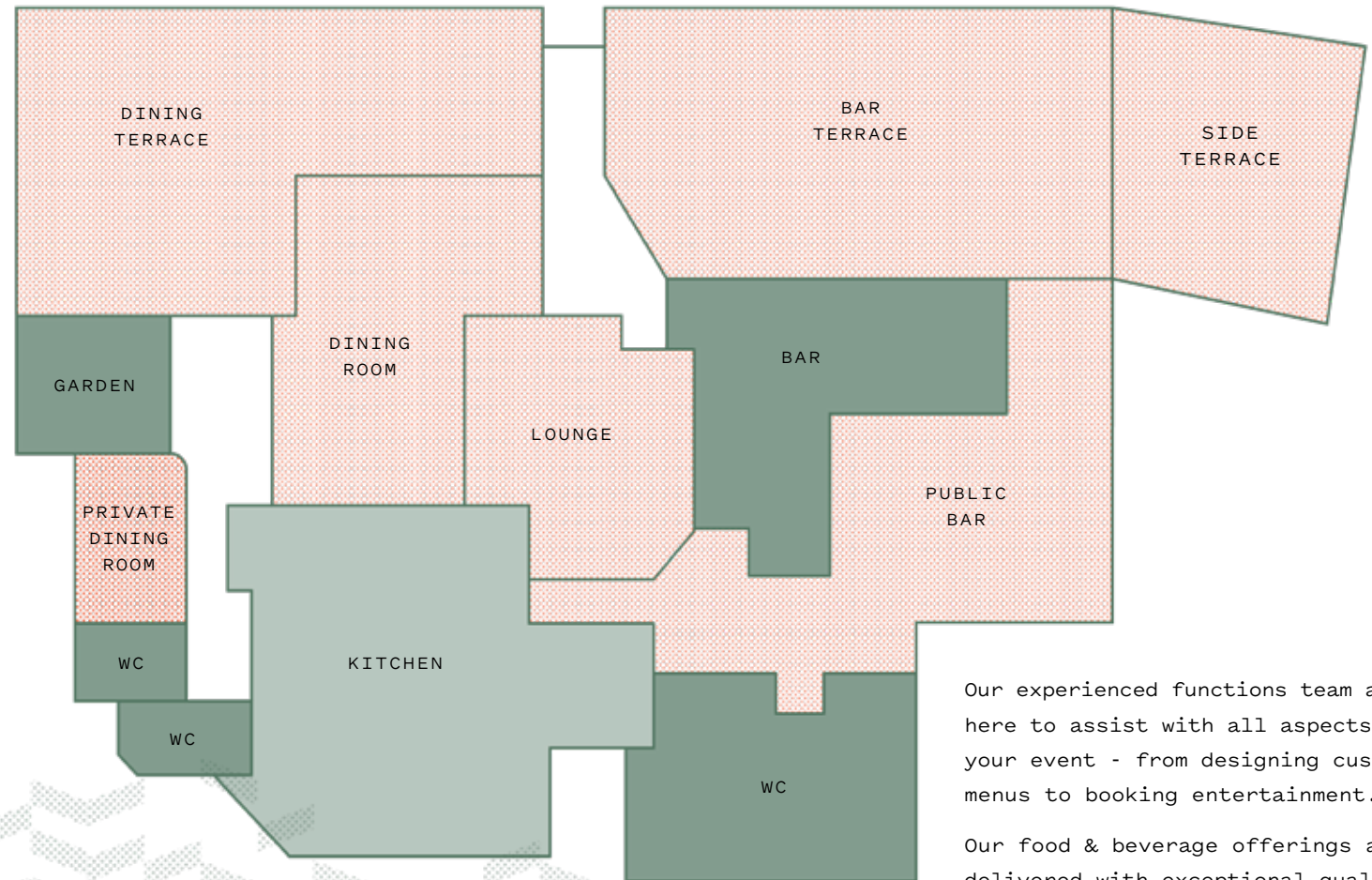
LOUNGE, TERRACE & BAR:

Up to 250 standing

EXCLUSIVE VENUE HIRE:

Up to 600 standing

SOUTHBANK PROMENADE



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

TUNA TARTARE
Seaweed, sesame, shiso leaf

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

HOT

POTATO & SPINACH FRITTERS V
Paprika aioli, chive

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 FLORENTINE TARTS

ASSORTED MACARONS

MINI LEMON MERINGUE PIES



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

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
Sauce gribiche, cabbage slaw

INDIVIDUAL FISH & CHIPS
Pickled onion, lemon

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

FRIED CHICKEN BAO BUNS
Kimchi, coriander, green onion



ADDITIONAL PLATTERS

20 PIECES PER PLATTER

FRESHLY SHUCKED OYSTERS \$110
Ginger & lemon dressing

SPICED SWEET POTATO CIGARS V \$135
Lime salt

FRIED CHICKEN BAO BUNS \$160
Asian slaw

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

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

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

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

ENTREE

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

PACIFIC OYSTERS

Freshly shucked, ginger & lemon dressing

KINGFISH TARTARE

Shallot, cucumber, soy jelly, sesame,
crisp rice paper

HAND PULLED BURRATA V

Charred zucchini, confit tomato, olive,
grilled sourdough, basil

HUMMUS & SPICED CHICKPEA V

First press olive oil, grilled capsicum, warm
chickpea, toasted sesame, 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 - \$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

BABY DAINTREE BARRAMUNDI FILLET

Spring pea velouté, artichoke, fennel & lemon

SPRING VEGETABLE RISOTTO V

Truffle, aged parmesan

GOLD BAND SNAPPER FILLET

Cavolo nero, wombok, sauce vierge

GLAZED CAULIFLOWER STEAK VEGAN

Green tahini, braised chickpeas & kale

FREE RANGE HALF CHICKEN

Sauteed spinach, mash potato,
bacon butter sauce

ROASTED BEEF TENDERLOIN

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

SIDES

FOR THE TABLE TO SHARE - ADD \$5PP

(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

HAZELNUT PROFITEROLE

Cinnamon ice cream, hazelnut
ganache, warm chocolate sauce

LUDLOW FLORENTINE

Chocolate & orange sponge,
almond praline

VANILLA CRÈME BRULÉE

Orange madeleine

MANGO & YUZU TART

Mango sorbet

CHEESE

SHARE PLATTERS - ADD \$10PP

3 CHEESES

Toasted sourdough bread, fruit bread,
muscatels, quince paste

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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
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
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

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

EVENTS SALES MANAGER

BEA REES
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