

LUDLOW

WEDDING RECEPTIONS

A bright & stylish venue set in the heart of Southbank by the river. Ludlow offers a spacious bar, elegant dining area & an inviting outdoor terrace with breathtaking views of Melbourne city skyline. Our venue provides a vibrant yet relaxed atmosphere, perfect wedding receptions.

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 is a unique destination with a variety of charming & flexible spaces. We believe in fair pricing & do not charge the Wedding Tax - our reception rates are comparable to other events we host. Enjoy affordable tastings, personalised walk-throughs & tailored packages.

CAPACTTIES

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

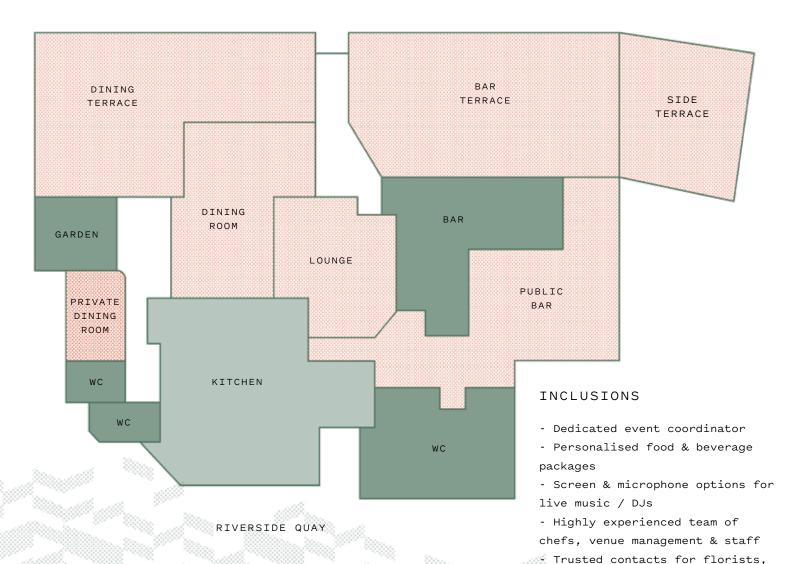
SIDE TERRACE: Up to 50 standing

LOUNGE, TERRACE & BAR:

Up to 250 standing

EXCLUSIVE VENUE HIRE: Up to 600 standing

SOUTHBANK PROMENADE



wedding cakes, entertainment &

- Local Hotel contacts on request

event stylists



COCKTAIL EVENTS

\$158PP

- 9 CANAPÉS PER PERSON
- 5HR SILVER BEVERAGE PACKAGE
- WEDDING CAKE SERVED ROVING

\$173 PP

- 12 CANAPÉS PER PERSON INCLUDING X 2 "SUBSTANTIAL"
- 5HR SILVER BEVERAGE PACKAGE
- WEDDING CAKE SERVED ROVING



COLD

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

POTATO & HERB ERITTERS 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

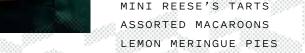
PULLED BEEF CROQUETTES Potato aioli

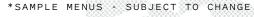
FREE RANGE CHICKEN SKEWERS Peanut satay sauce

CAULIFLOWER & LEEK PIES V Salsa verde

SWEET

MINI CRÈME BRÛLÉE TARTS MINI REESE'S TARTS ASSORTED MACAROONS CHERRY RIPE TARTS







Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please notify the Events Sales Manager 2 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

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
MINIMUM REQUIREMENT OF 20 GUESTS

ANTIPASTO & CHARCUTERIE \$35 pp

Selection of cured meats,
marinated vegetables, house-made dips,
fresh breads, crispbreads

SEAFOOD \$40pp

Oysters, taramasalata, smoked salmon, prawns, marinated white anchovies, selection of dressings

CHEESE \$20 pp

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

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^{*}SAMPLE MENUS - SUBJECT TO CHANGE V - Vegetarian

INTERACTIVE STATIONS

Add something extra to your special day by including an interactive station. Minimum of 50 guests required. Total guest numbers will be catered for once final numbers are confirmed.

OYSTER STATION - \$25 pp

Pacific & Sydney Rock oysters freshly shucked in front of guests, accompanied by classic condiments

HIBACHI STATION - \$18 pp

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

PAELLA STATION - \$15 pp

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

GELATO STATION - \$15 pp

Selection of Gelato flavours to choose from



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

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Manager 2 weeks prior to your event of your selections & if any guests have any food allergies / dietary requirements.



DINING EVENTS

ALL DINING OPTIONS INCLUDE:

- 5HR SILVER BEVERAGE PACKAGE
- SIDES FOR TABLE TO SHARE

- CAKE SERVED ON PLATTERS

2 COURSE - \$173PP

ENTRÉE & MAIN / MAIN & DESSERT

3 COURSE - \$183PP

ENTRÉE, MAIN & DESSERT

15-50 GUESTS: CHOICE OF MENU | 50-100 GUESTS: SHARING MENU

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

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

LEAF SALAD, LEMON VINAIGRETTE
CHARRED BROCCOLINI, OLIVE OIL
TRIPLE COOKED DUCK FAT POTATOES,
GARLIC & ROSEMARY SALT

DESSERT

SELECT 2 FOR GUESTS TO CHOOSE FROM ON 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

ADD A WELCOME SPRITZ & CANAPÉS TO START

Choose 3 canapés - \$35 per person

ADD 3 CHEESES \$10PP

Served as share platters - toasted sourdough, fruit bread, muscatels, quince paste

^{*}SAMPLE MENUS - SUBJECT TO CHANGE

BEVERAGE PACKAGES



SILVER

5 HOURS

INCLUDED ON ALL CANAPE OR DINING PACKAGES

BEER

Carlton Draught, Carlton Dry 3.5%
Pirate Life South Coast Pale Ale

WINF

Rothbury Estate Sparkling Cuvée NSW

Rothbury Estate Semillon Sauvignon Blanc NSW

Rothbury Estate Chardonnay NSW

Rothbury Estate Cabernet Merlot NSW

Tea / Coffee / Juices / Soft Drinks

GOLD

5 HOURS
UPGRADE FOR \$10 PP

BEER

Selection of premium Australian draught beer

WINE

NV Azahara Moscato Murray Darling VIC

Redbank Elevage Prosecco King Valley VIC

821 South Sauvignon Blanc Marlborough NZ

Corte Giara Pinot Grigio Veneto Italy

St Huberts Chardonnay Yarra Valley VIC

Cloud St Pinot Noir VIC

Seppelt 'The Drives' Shiraz Heathcote VIC

La Zona Sangiovese King Valley VIC

Tea / Coffee / Juices / Soft Drinks

UPGRADES

COCKTAIL ON ARRIVAL: \$25PP MOCKTAIL ON ARRIVAL: \$15PP

PLATINUM

5 HOURS
UPGRADE FOR \$20 PP

BEER & CIDER

Selection of premium Australian & European draught beer & cider

WTNF

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

Heineken Zero, Heaps Normal 0%

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 <u>2 weeks prior</u> 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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