

A photograph of an outdoor dining area, likely a rooftop terrace, with a modern black metal frame and string lights. In the background, a dense city skyline with several tall skyscrapers is visible under a clear blue sky. The foreground shows tables set with white linens and glassware, though they are slightly out of focus. Lush green trees are interspersed among the buildings and the terrace structure.

# LUDLOW

WEDDING RECEPTIONS FUNCTION PACKAGE





# LUDLOW

## WEDDING RECEPTIONS

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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](mailto:bea@redrockvenues.com.au)

6 Riverside Quay, Southbank, Melbourne 3006  
[ludlowbar.com.au](http://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.

### 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

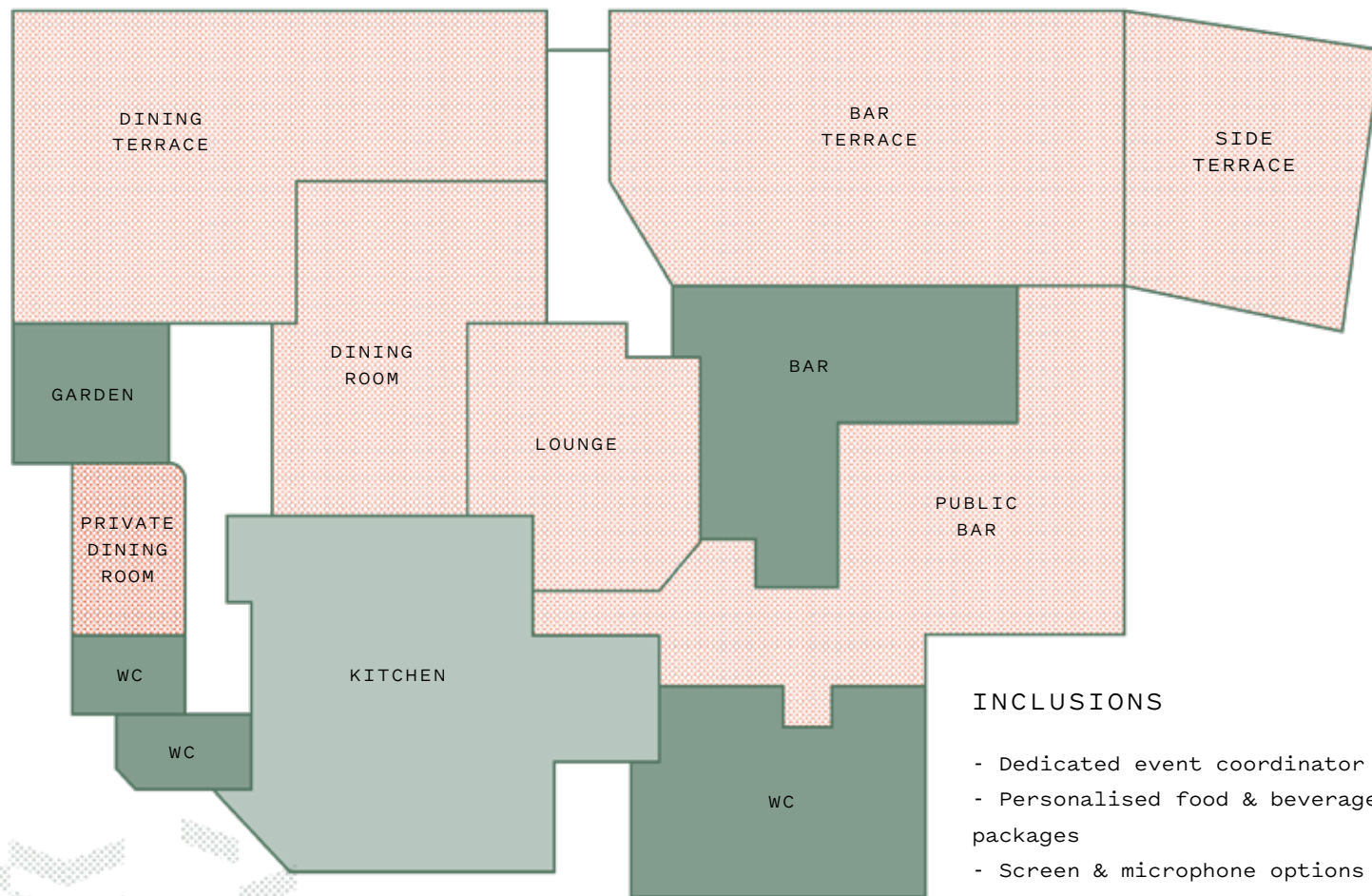
LOUNGE, TERRACE & BAR:

Up to 250 standing

#### EXCLUSIVE VENUE HIRE:

Up to 600 standing

SOUTHBANK PROMENADE



RIVERSIDE QUAY

### INCLUSIONS

- Dedicated event coordinator
- Personalised food & beverage packages
- Screen & microphone options for live music / DJs
- Highly experienced team of chefs, venue management & staff
- Trusted contacts for florists, wedding cakes, entertainment & event stylists
- Local Hotel contacts on request







## 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 FRITTERS 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  
LEMON MERINGUE PIES  
CHERRY RIPE TARTS



\*SAMPLE 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 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  
Lime salt

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  
\$40 pp

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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## 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. 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.







# 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 DAINTREE 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

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## 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

#### WINE

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

### PLATINUM

5 HOURS

UPGRADE FOR \$20 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  
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

### UPGRADES

COCKTAIL ON ARRIVAL: \$25PP

MOCKTAIL ON ARRIVAL: \$15PP

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 2 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](http://ludlowbar.com.au)

ABN: 59 089 226 844

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