



LUDLOW

WEDDING RECEPTIONS FUNCTION PACKAGE



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.

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

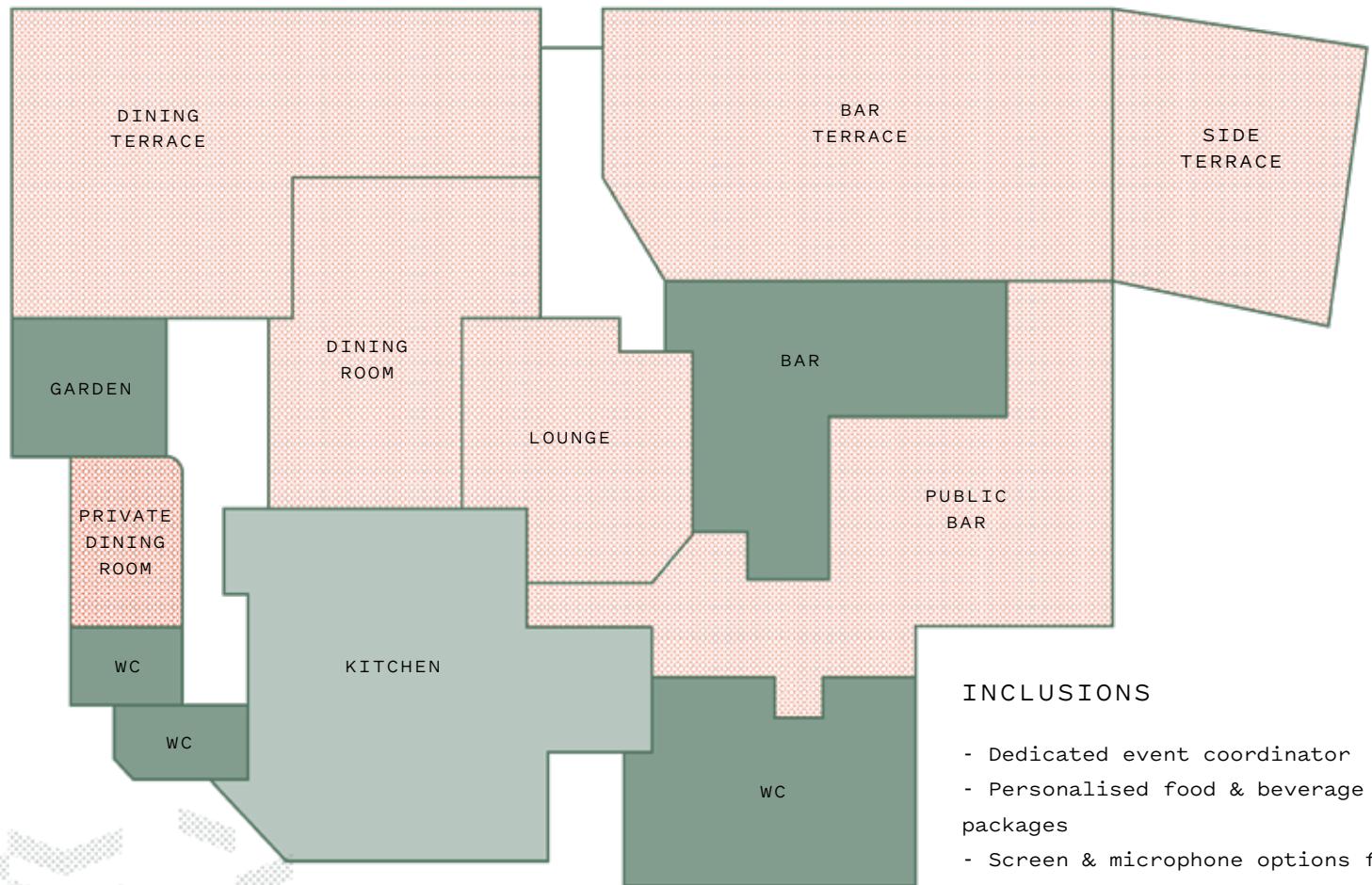
LOUNGE, TERRACE & BAR:

Up to 250 standing

EXCLUSIVE VENUE HIRE:

Up to 600 standing

SOUTHBANK PROMENADE



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

\$158 PP

- 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, parmesan, pangrattato

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, parmesan, pangrattato

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, muscadel,
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.

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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, muscavado, 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

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

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

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.

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ABN: 59 089 226 844

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