



# 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](mailto:functions@ludlowbar.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. 1.7% 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

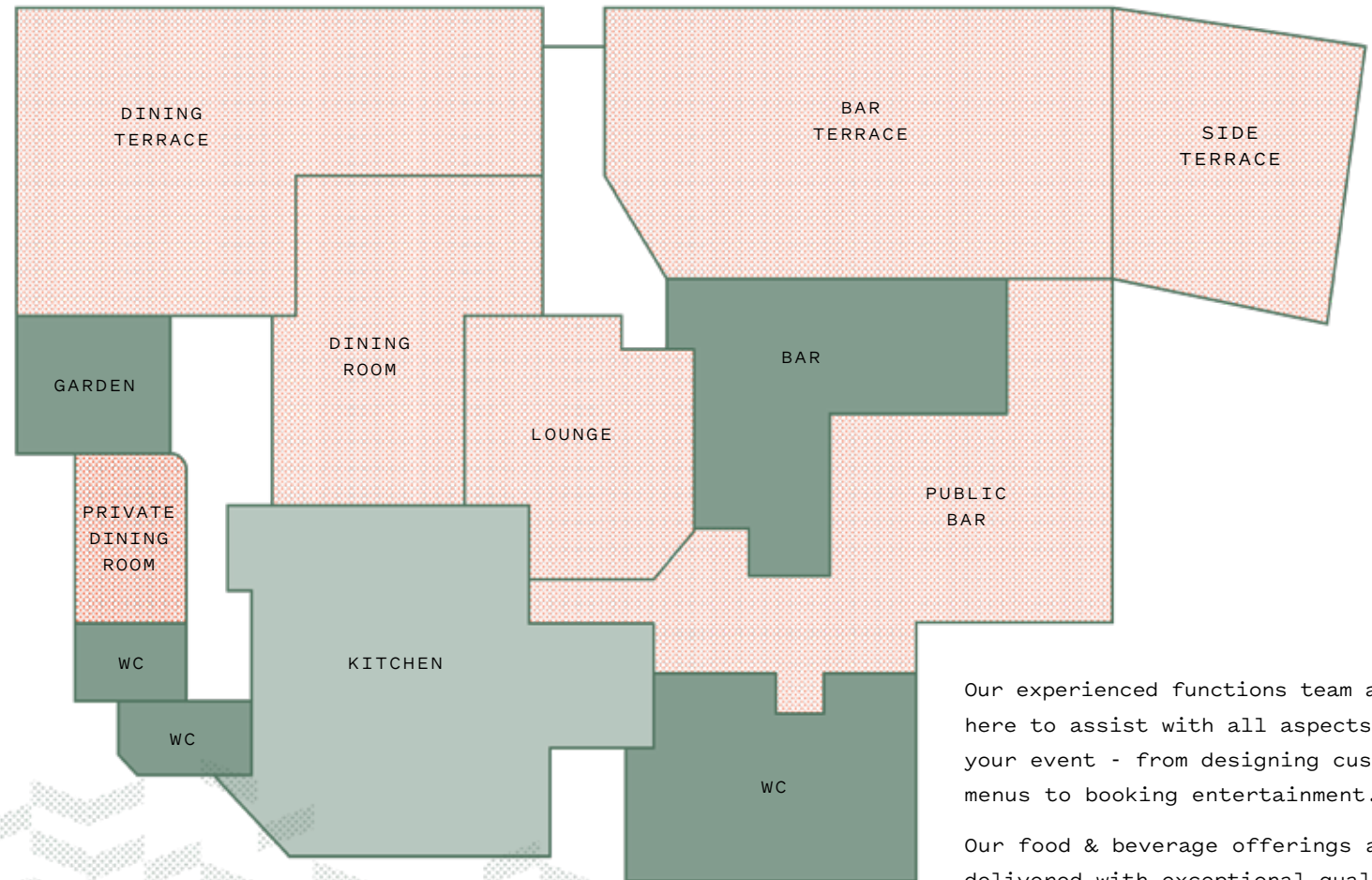
LOUNGE, TERRACE & BAR:

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



\*MENUS SUBJECT TO CHANGE\*

V-Vegetarian

VG-Vegan

LG-Low Gluten

(A)-Australian Seafood

### ADD SUBSTANTIAL CANAPÉS

Add to any package for an additional \$9 per piece - see page 5

Minimum 25 guests for cocktail events

**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



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

## 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  
SEASONAL VEGETABLES, OLIVE OIL  
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



### 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  
 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 - \$90 PP  
 3 HOURS - \$100 PP  
 4 HOURS - \$110 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

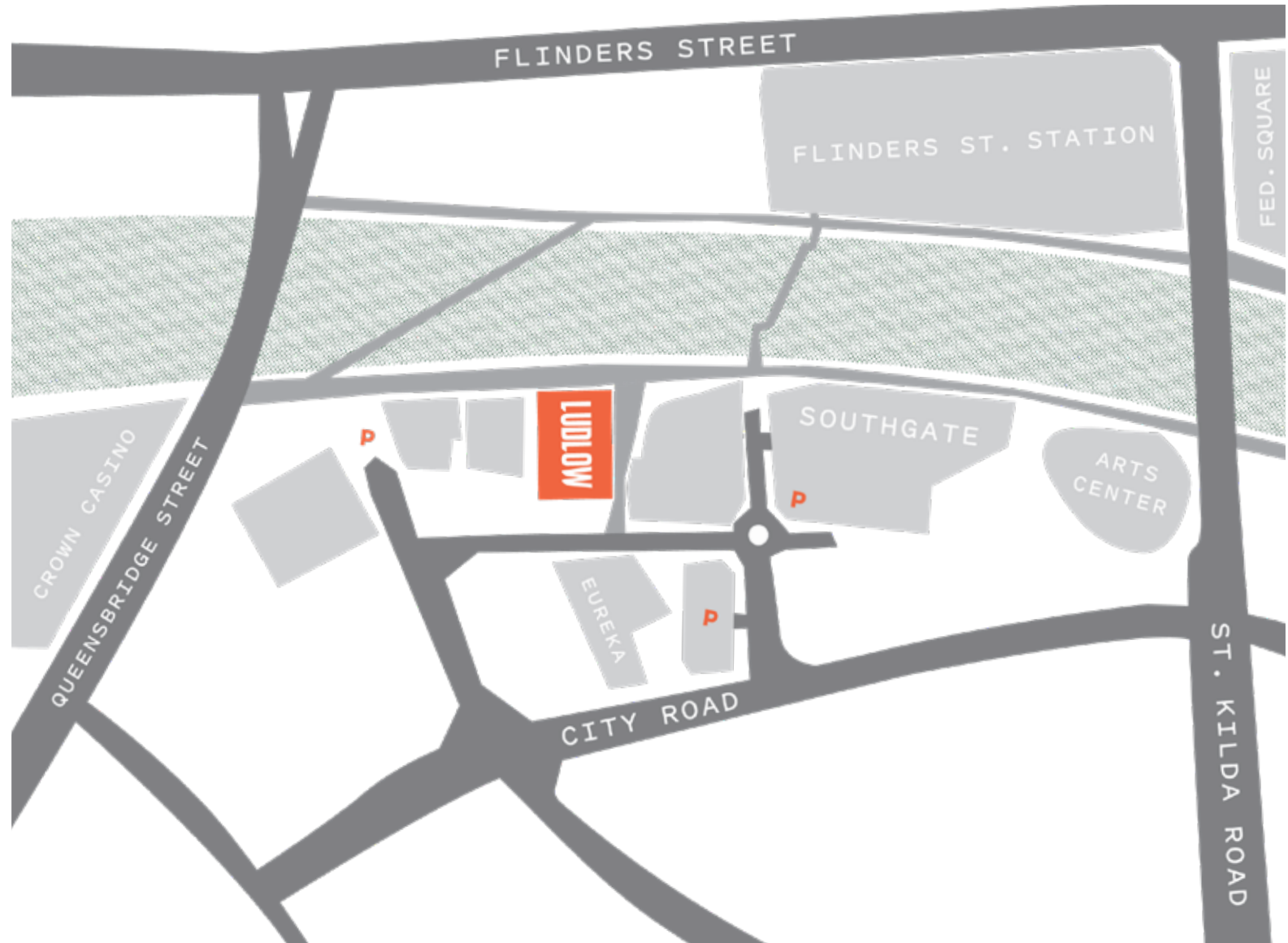
Paid Car Parking is available under the Eureka Tower in the Wilson Car Park, (corner of City Rd & Southgate Ave). Another Wilson Car Park is located just off Southgate Ave, under the Southgate Restaurant & Shopping Precinct. There are many other car parks in the Southbank area including Crown Casino & metered park spots along City Road.

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Southbank, Melbourne 3006

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