

A photograph of a restaurant table set for a Christmas function. The table is dark wood and features several place settings. Each setting includes a white plate, a glass of sparkling wine, a glass of water, and a rolled-up silver foil-wrapped item, possibly a gift or a festive treat. The background is a wall with a herringbone wood pattern and a large black mirror. The lighting is warm and focused on the table.

# LUDLOW

CHRISTMAS FUNCTION PACKAGE





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AVAILABLE 27 OCT - 31 DEC 2025

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From a stunning riverside dining room to intimate event spaces, Ludlow is designed for a diverse range of functions. Perfect for private or corporate Christmas celebrations.



## 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. 1.4% 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

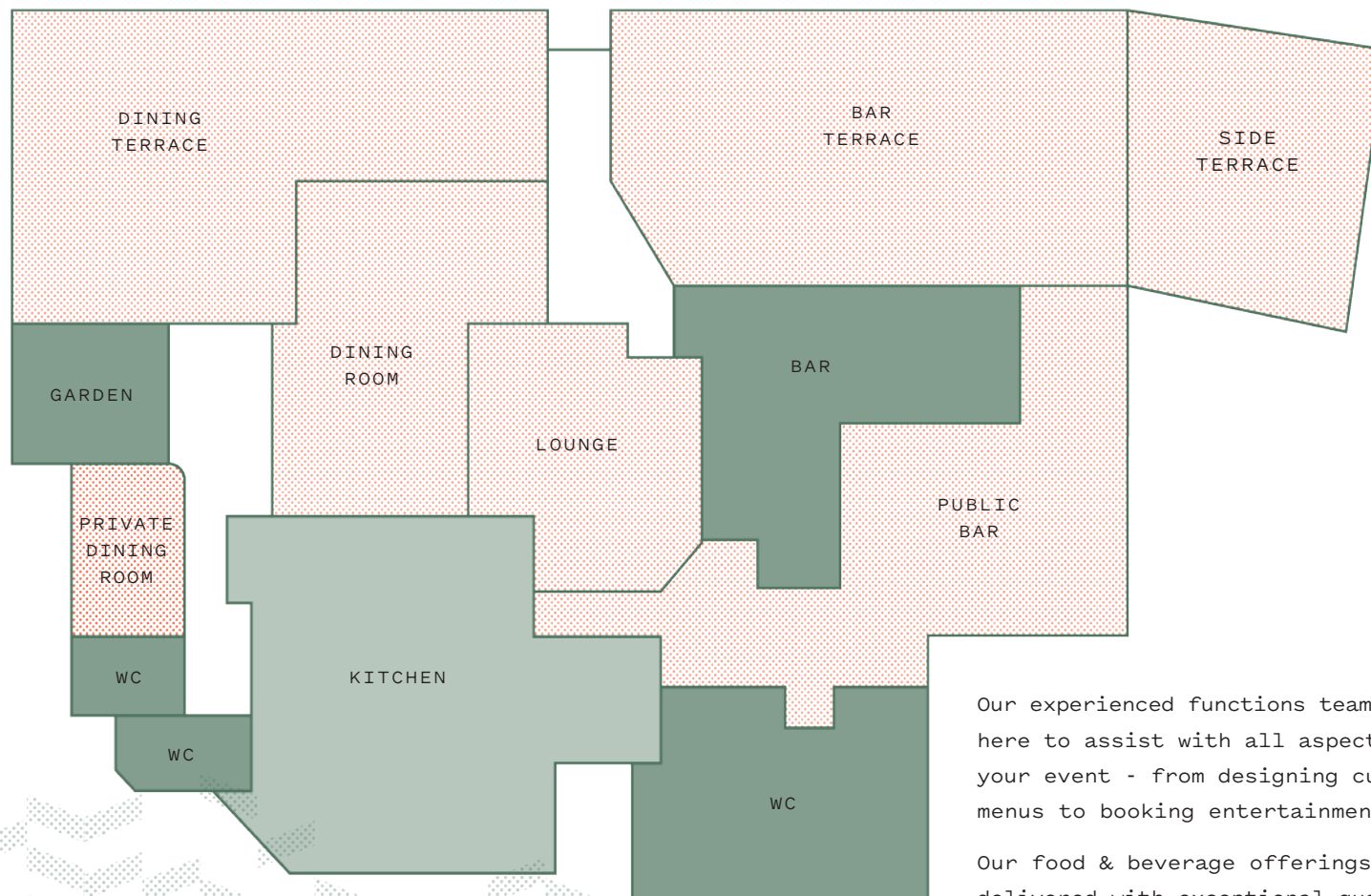
LOUNGE, TERRACE & BAR:

Up to 250 standing

#### EXCLUSIVE VENUE HIRE:

Up to 600 standing

SOUTHBANK PROMENADE



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

### ADD SUBSTANTIAL CANAPÉS

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

Minimum 25 guests for cocktail events

#### OPTION 1 - \$48

6 CANAPÉS PER PERSON

##### COLD

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

SPANNER CRAB TOSTADAS  
Avocado, lime, coriander

##### HOT

POTATO & SPINACH FRITTERS V  
Paprika aioli, chive

PULLED BEEF CROQUETTES  
Potato aioli

FREE RANGE CHICKEN SKEWERS  
Peanut satay sauce

##### SWEET

MINI BRÛLÉE TARTS

#### OPTION 2 - \$68

9 CANAPÉS PER PERSON

##### COLD

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

SPANNER CRAB TOSTADAS  
Avocado, lime, coriander

TUNA TARTARE  
Seaweed, sesame, shiso leaf

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

##### HOT

POTATO & SPINACH FRITTERS V  
Paprika aioli, chive

PULLED BEEF CROQUETTES  
Potato aioli

FREE RANGE CHICKEN SKEWERS  
Peanut satay sauce

PRAWN FIRECRACKERS  
Chilli sambal

##### SWEET

MINI BRÛLÉE TARTS

#### OPTION 3 - \$85

10 CANAPÉS + 2 SUBSTANTIAL PER PERSON

##### COLD

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

SPANNER CRAB TOSTADAS  
Avocado, lime, coriander

TUNA TARTARE  
Seaweed, sesame, shiso leaf

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

##### HOT

POTATO & SPINACH FRITTERS V  
Paprika aioli, chive

PULLED BEEF CROQUETTES  
Potato aioli

PRAWN FIRECRACKERS  
Chilli sambal

CAULIFLOWER & LEEK PIE V  
Salsa verde

##### SWEET

MINI BRÛLÉE TARTS

ASSORTED MACAROONS

##### SUBSTANTIAL

CACIO E PEPE V  
Reggiano parmigiano, pangritata

INDIVIDUAL FISH & CHIPS  
Pickled onion, lemon



\*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

#### FRIED CHICKEN BAO BUNS

Kimchi, coriander, green onion

#### FISH BURGER

Sauce gribiche, cabbage slaw

#### INDIVIDUAL FISH & CHIPS

Pickled onion, lemon

#### CAULIFLOWER & LEEK PIES V

#### CACIO E PEPE V

Reggiano parmigiano, pangritata

#### CRAB SLIDERS

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

#### MINI HOT DOG

American mustard, ketchup, onion, pickle



### 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

#### CACIO E PEPE V \$150

Reggiano parmigiano

#### INDIVIDUAL FISH & CHIPS \$160

Pickled onion, lemon

#### MINI HOT DOG \$155

American mustard, ketchup, onion & pickle

#### 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

\$25 per person

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



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V - Vegetarian

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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 - \$20pp

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

### HIBACHI STATION - \$20pp

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

### PAELLA STATION - \$18pp

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

### GELATO STATION - \$15pp

A selection of gelato flavours to choose from displayed in our bespoke gelato cart



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, cucumber,  
coriander, 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 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

#### CHARGRILLED GRAIN FED STRIPLOIN

Shoestring fries, watercress,  
sauce Bordelaise

### 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

RUM & VANILLA ROASTED PINEAPPLE

Yoghurt sorbet, pistachio, pomegranate

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](http://ludlowbar.com.au)  
ABN: 59 089 226 844

### EVENTS SALES MANAGER

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