

FUNCTION PACKAGE

LUDLOW BAR
& DINING ROOM





DISCOVER LUDLOW BAR & DINING ROOM, SPECTACULARLY LOCATED ON THE BANKS OF THE YARRA RIVER AT 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, birthdays and more.

By the Yarra,
6 Riverside Quay, Southbank
Melbourne 3006

Events Sales Manager
Bea Ferguson
0418 766 275
bea@redrockvenues.com.au

ludlowbar.com.au

EXCLUSIVE DINING ROOM



PRIVATE DINING ROOM



INTERNAL DINING ROOM
(SEMI PRIVATE)



DINING TERRACE





BAR TERRACE



LOUNGE BAR



TERRACE ROOM



SIDE TERRACE

COCKTAIL EVENTS / CANAPE OPTIONS - SAMPLE MENUS

OPTION 1 - \$39 PER PERSON

7 pieces per person

Select from cold, hot and sweet

OPTION 2 - \$46 PER PERSON

10 pieces per person

Select from cold, hot and sweet

OPTION 3 - \$56 PER PERSON

10 pieces per person

Select from cold, hot and sweet

2 substantial per person

*Substantial canapes can be added to any canape package for an additional \$5 per piece.

*Minimum 25 guests for cocktail events.



COLD

Freshly Shucked Pacific Oysters *Red wine vinegar* GF

Pressed Pork Terrine *Pear chutney, herb crouton*

Prawn Rice Paper Rolls *Soy sauce, sesame, coriander*

Vegetable Maki Rolls *Wasabi mayonnaise, pickled ginger* V GF

BBQ Corn Salsa on Spiced Potato V GF

HOT

Salt Cod Croquettes *Dill mayonnaise*

Pistachio Falafel *Whipped garlic* V

House Made Arancini *Aioli, parmesan* V

Salt & Pepper Prawns *Kewpie mayonnaise* GF

Chicken Popcorn *Honey sriracha*

Grilled Pumpkin Skewers *Thyme, pine nut* V GF

SUBSTANTIAL

Fish n Chips *House made tartare*

Zucchini Flatbread *Hummus, pine nut* V

Crab Sliders *Milk bun, old bay seasoning*

Carrot & Lentil Vegan Sliders *Spiced ketchup* GF V

Truffled Brisket Rice Fritters *Ranch dressing*

Braised Beef & Guinness Pies *Ketchup*

SWEET

Peanut & Chocolate Tarts GF

Lemon Curd Tartlets GF

Mini Pavlova *Strawberry, pistachio* GF

Crème Brûlée Tartlets GF

Spiced Apple Tart GF DF



PLATTERS

15 pieces per platter placed upon tables

Freshly Shucked Pacific Oysters *Red wine vinegar* GF \$55

Salt & Pepper Prawns *Kewpie mayonnaise* GF \$58

Pistachio Falafel *Whipped garlic* V \$58

Vegetable Maki Rolls *Wasabi mayonnaise, pickled ginger* V GF \$58

Mac n Cheese Croquettes *Smoked paprika aioli* V \$56

Truffled Brisket Rice Fritters *Ranch dressing* \$60

Pulled Beef Sliders *Quick slaw, cheddar cheese* \$75

Carrot & Lentil Vegan Sliders *Spiced ketchup* GF V \$70

Mixed Gluten Friendly Platter \$75

Mixed Vegan Platter \$75

Dessert Platter \$60

GF: GLUTEN FRIENDLY AGF: AVAILABLE GLUTEN FRIENDLY V: VEGETARIAN DF: DAIRY FREE



SIT DOWN EVENTS / DINING OPTIONS - SAMPLE MENUS

2 COURSE - \$66 PER PERSON

3 COURSE - \$77 PER PERSON

4 COURSE - \$83 PER PERSON

**All dining packages include house bread to start and must be a minimum of 12 guests. Please notify the Events Sales Manager of your dish selections one week prior to your event.*

ADD CANAPES TO START \$15 PER PERSON

3 canapés per person to be enjoyed prior to your dinner

Choose 3 canapes from our hot or cold selection on our canape page.



ENTREE

Select 3 for guests to choose from on the day

Classic Prawn Cocktail AGF

Avocado, cucumber, celery, Marie Rose sauce, crouton, fresh herbs

Hand Pulled Burrata V AGF

Confit tomato, grilled capsicum, coarsely chopped herbs, extra virgin olive oil

Pressed Pork & Chicken Terrine

Apple & pear chutney, cornichon, grilled sourdough

Grilled Asparagus & Ricotta V GF

Pistachio, lemon, chive

Flamed Salmon & Roe GF

Kipfler potato, Avruga caviar, herb oil, crème fraîche

Salumi & Pickles

San daniele, capocollo, pickles, grilled bread

MAIN

Select 3 for guests to choose from on the day

Humpty Doo Barramundi AGF

Crushed green pea, feta, lemon, zucchini

Smoked Baby Eggplant & Yoghurt V GF

Sesame purée, spiced grains, pistachio

Confit Duck Leg

Sour & Sweet radicchio, beetroot, roasted hazelnuts

Braised Pork Belly

Asian slaw, crisp shallot, soy glaze, crackling, peanuts

Braised Lamb Shank

Soft parmesan polenta, oregano & thyme pangritata, persillade, jus

250g Sirloin Steak AGF

Roasted heirloom vegetables, pickled baby onion, pepper jus, snow pea tendrils

DESSERT

Select 2 for guests to choose from on the day

Chocolate Marquise

Vanilla anglaise, rose fairy floss

Sticky Date Pudding

Bourbon butterscotch, vanilla ice cream

Honey Pistachio Pavlova GF

Grilled peach, thyme, honey

Lemon Tart Crème fraîche

Cheese *Local cheese selection, accompaniments*

CHEESE

Select 2, served as shared platters

Includes toasted sourdough, fruit bread, muscatels, quince paste

80g Savourine Blanc

80g Roquefort Blue

80g Manchego

80g Petite Pont l'Veque



SIDES FOR THE TABLE TO SHARE (SAMPLE MENU)

Hand Cut Chips

Roasted Cauliflower, Caper & Sage

Roquette, Pear & Walnut Salad

GF: GLUTEN FRIENDLY AGF: AVAILABLE GLUTEN FRIENDLY V: VEGETARIAN

BEVERAGES - SAMPLE MENUS

SILVER PACKAGE

2 HOURS - \$50 PER PERSON

3 HOURS - \$60 PER PERSON

4 HOURS - \$70 PER PERSON

BEER

Furphy Refreshing Pale Ale, Hahn Super Dry, Boags Light

WINE

Rothbury Estate Sparkling Cuvée Hunter Valley NSW

Rothbury Estate Semillon Sauvignon Blanc,
Hunter Valley NSW

Lindeman's Chardonnay Wine of Australia

Rothbury Estate Cabernet Merlot Hunter Valley NSW

Soft drink, juices, tea, coffee

GOLD PACKAGE

2 HOURS - \$60 PER PERSON

3 HOURS - \$70 PER PERSON

4 HOURS - \$80 PER PERSON

BEER

A Selection of Premium Australian Draught Beers

CIDER

Draught Premium Cider

WINE

Azahara Moscato NV Murray Darling VIC

Bandini Prosecco Veneto ITALY

821 South Sauvignon Blanc Marlborough NZ

Punt Road Pinot Gris Yarra Valley VIC

Frankland Estate Chardonnay Frankland River WA

The Stag by St Huberts Pinot Noir Yarra Valley VIC

Seppelt 'The Drives' Shiraz Heathcote VIC

Mojo Cabernet Sauvignon Coonawarra SA

Sparkling mineral water, soft drink, juices, tea, coffee

ADD A WELCOME DRINK

Celebrate with a Glass of:

Veuve Clicquot Brut \$14 PER GLASS

Ludlow Signature Cosmopolitan \$10 PER GLASS

**Spirits can be included with any drinks package; this must be arranged with our function manager and conditions apply in accordance with RSA*

***All beverage items are subject to availability and may change at any time. Some beverage restrictions may apply to large groups*



PLATINUM PACKAGE

2 HOURS - \$80 PER PERSON

3 HOURS - \$90 PER PERSON

4 HOURS - \$100 PER PERSON

BEER & CIDER

Selection of Premium Australian, European & Craft Beers, Premium Ciders

WINE

Chandon Brut Yarra Valley VIC

Chandon Brut Rosé Yarra Valley VIC

Cloudy Bay Sauvignon Blanc Marlborough NZ

Rocky Gully Riesling Frankland River, WA

Coriole Fiano McLaren Vale SA

Hugel Pinot Blanc Alsace FRANCE

Cape Mentelle Rosé Margaret River WA

Giant Steps Pinot Noir Yarra Valley VIC

Yangarra Shiraz McLaren Vale SA

Cape Mentelle 'Trinders' Cabernet Merlot Margaret River WA

Poliziano Chianti Tuscany ITALY

ALL HOUSE SPIRITS

Sparkling mineral water, soft drink, juices, tea, coffee



CONTACT DETAILS AND DIRECTIONS

LUDLOW BAR & DINING ROOM

By the Yarra,
6 Riverside Quay, Southbank
Melbourne 3006

Events Sales Manager

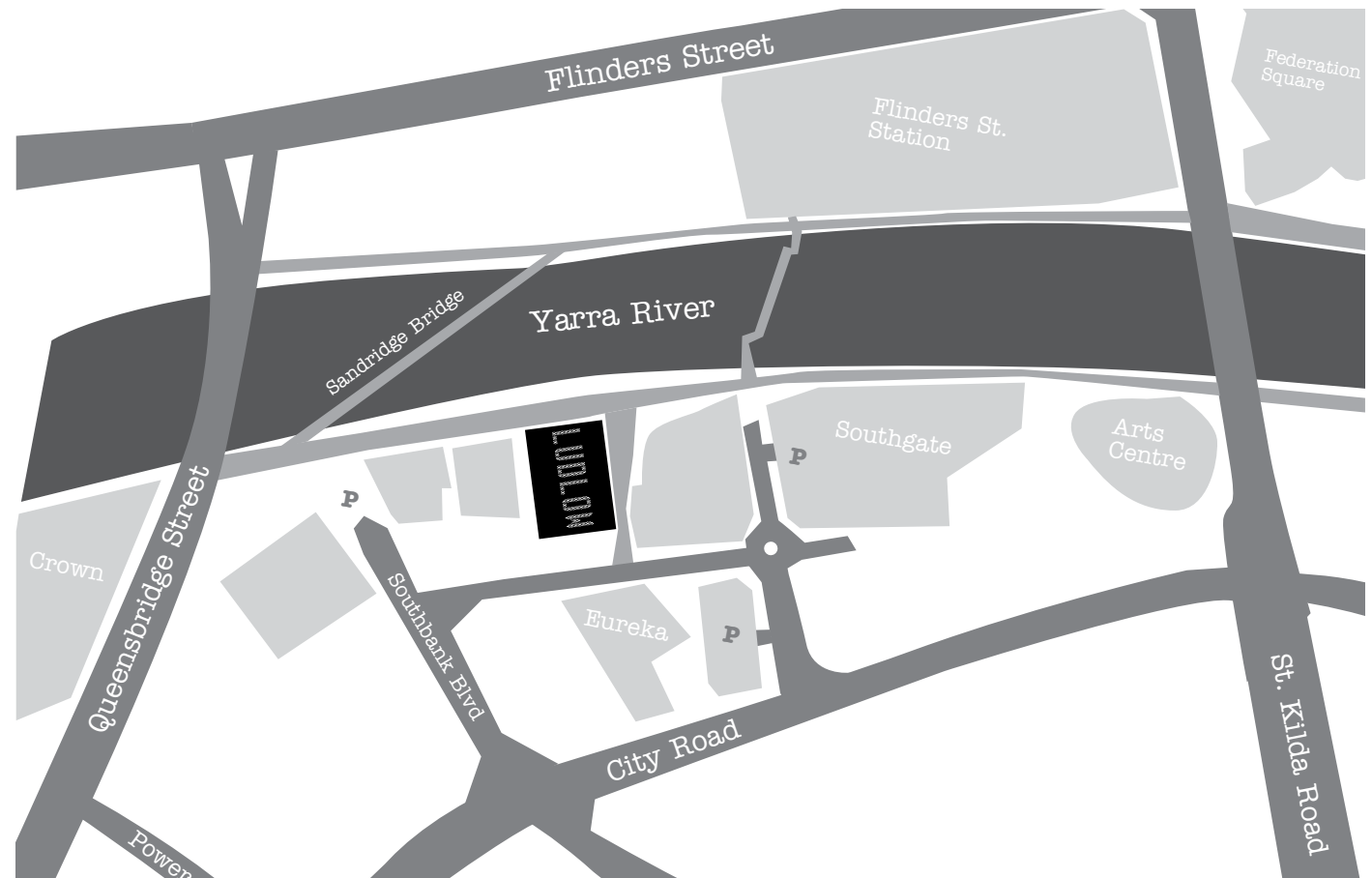
Bea Ferguson

0418 766 275

bea@redrockvenues.com.au

ludlowbar.com.au

ABN 59 089 226 844



GETTING THERE

BY PUBLIC TRANSPORT

Set on the Southbank of Melbourne's Yarra River, it's an easy walk from the CBD, Federation Square or Crown Casino. Flinders Street is only a 5 minute walk from Ludlow Bar & Dining Room, follow the bridge over the River and you're there. There are also numerous trams and bus routes which drop near to the Southbank area.

BY CAR

There are a number of options for parking your car near Ludlow Bar & Dining Room. Paid Car Parking is available underneath the Eureka Tower in the Wilson Car Park, cnr City Road and Southgate Avenue, and Another Wilson Car Park is located off Southgate Ave just under the Southgate Restaurant & Shopping Precinct. There are many other car parks around the area including Crown and metered parks on City Road.



TERMS & CONDITIONS

QUOTES & PRICES

- (i) All prices are current at the time of contract, unless otherwise agreed.
- (ii) Please note that minimum spend requirements apply, they are based on food and beverage purchases only. The signed acceptance of these Terms of Contract denotes your acceptance of this.

DEPOSIT PAYMENTS

For all events under \$3000 in total:

- (i) Confirmation Deposit - \$300 which is payable within 7 days of placing a hold on a date.
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$3000 and below \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date.
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$15,000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date.
- (ii) Progress Deposit – a further 30% of the latest total estimated event cost is payable 2 months (60 days) from the event date.
- (iii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

If any of the above payments are not received within the time specified or any payment is dishonored, Ludlow Bar & Dining Room reserves the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply, as outlined in these Terms of Contract.

Ludlow Bar & Dining Room accepts these credit card payments Visa, Mastercard, and Amex. Credit card payments incur a 1.3% fee. Public holidays incur a 15% surcharge. Electronic funds transfers, or direct debits, can be made (minimum transfer of \$500) into the following account.

Account Name: Red Rock Leisure Hotels Pty Ltd
Bank: CBA
BSB: 063-100
Account Number: 10162015

CONFIRMATION

To reserve a date, we require a deposit as outlined in the Deposit Payments section below as well as a signed Ludlow Bar & Dining Room Contract returned to Ludlow Bar & Dining Room.

CANCELLATION / POSTPONEMENT

A change of arrangements or cancellation initiated by the client shall not relieve the client of their obligation under this contract.

If an event is cancelled, postponed or date changed by the client the following terms are applicable:

- (i) 60 - 90 days' notice – your full deposit will be forfeited.
- (ii) 14 - 59 days' notice - the cancellation fee will be equivalent to 50% of the total estimated event cost based on the most recent quote prepared by your Event Manager.
- (iii) Less than 14 days' notice – full payment is required and the payment is non-refundable.

GUEST NUMBERS

Confirmed number of guests must be received in writing by 12 noon, 5 days prior to the Event taking place. Once confirmation has been received it is not possible to reduce the cost of catering for a drop in numbers or no shows on the day. For any additional guests after final confirmed numbers are received and which Ludlow Bar & Dining Room accept, will be charged for pro-rata as applicable. Ludlow Bar & Dining Room reserve the right to invoice the Client after the event should actual guest numbers be more than confirmed guest numbers as per final payment.

MINIMUM SPENDS

Please note that the minimum food and beverage spends form part of this contract and will be advised on the initial quotation. Should the spend fall below the required amount a venue hire fee may be applicable. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

SECURITY

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This comes at an additional cost to the client and a quotation will be provided based on the requirements and nature of your event.

MINORS

Minors are allowed to attend events only under the direct supervision of their immediate parents or lawful guardians. Minors must vacate the venue when our kitchen closes at 10pm. Minors must not consume alcohol under any circumstances and may be required to wear a wristband that identifies them.

MENU & BEVERAGES

Menu & beverage confirmation must be given at least 10 days prior to the Event. If requested changes are made less than 5 working days prior to the Event it is possible that these requests may either not be met or may attract further additional charges.

Special dietary requirements: It is the responsibility of the Client to ensure that Ludlow Bar & Dining Room has details of any special dietary requirements or allergies which guests may have. The Client must either introduce such guests to the Event Supervisor to ensure the Venue are aware of the identity of the individual. If it is a seated function, you are required to supply full name and details of each such guest in advance of the Event.

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, the Venue reserves the right to present and/or select an appropriate alternative. Restrictions may apply to some beverages and special offers at the time of your event.

Ludlow Bar & Dining Room is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. Ludlow Bar & Dining Room reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function without liability. No food or beverage of any kind will be permitted to be bought into the venue by the client or guests without prior arrangement with Ludlow Bar & Dining Room.

FORCE MAJEURE

Ludlow Bar & Dining Room shall not be liable to the client for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of Ludlow Bar & Dining Room including but not limited to fire, acts of terrorism, floods, acts of God, inclement weather, strikes, lockouts, riots, civil unrest, interference by civil or military authorities or acts of war.

RESPONSIBILITY

- (i) The Company will be liable for payment of all fees and charges (whether in relation to the Event, any cancellation or postponement or otherwise).
- (ii) The Client is responsible for any costs associated with any damage or loss incurred to any fittings, property or equipment at the Venue which is caused by the Client or any guest, outside contractor or any invitees of the Client or any of them, prior to, during or after the Event. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by Ludlow Bar & Dining Room. For the avoidance of doubt an "outside contractor" is someone employed directly by the Client to undertake services at the Venue.