

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

**Catherine Ross**

**0414 539 901**

**[catherine@redrockvenues.com.au](mailto:catherine@redrockvenues.com.au)**

[ludlowbar.com.au](http://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

## 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*

Chicken Liver Parfait *Pear chutney, herb crouton*

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

Vegetable Maki Rolls *Wasabi mayonnaise, pickled ginger* v

BBQ Corn Salsa on Spiced Potato v

### HOT

Salt Cod Croquettes *Dill mayonnaise*

Pistachio Falafel *Whipped garlic* v

House Made Arancini *Aioli, parmesan* v

Salt & Pepper Prawns *Kewpie mayonnaise*

Chicken Popcorn *Honey sriracha*

Grilled Pumpkin Skewers *Thyme, pine nut* v

### 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* v

Truffled Brisket Rice Fritters *Ranch dressing*

Braised Beef & Guinness Pies *Ketchup*

### SWEET

Peanut & Chocolate Tarts

Lemon Curd Tartlets

Mini Pavlova *Strawberry, pistachio*

Crème Brûlée Tartlets

Spiced Apple Tart

V-VEGETARIAN

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENTS MANAGER SEVEN DAYS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



### PLATTERS

15 pieces per platter placed upon tables

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

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

Pistachio Falafel *Whipped garlic* v \$58

Vegetable Maki Rolls *Wasabi mayonnaise, pickled ginger* v \$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* \$70

Mixed Gluten Friendly Platter \$75

Mixed Vegan Platter \$75

Dessert Platter \$60



# SIT DOWN EVENTS / CHOICE MENU DINING OPTIONS / UP TO 50 PEOPLE

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

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

### Hand Pulled Burrata v

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

### Chicken Liver Parfait

*Apple & pear chutney, cornichon, grilled sourdough*

### Grilled Asparagus & Ricotta v

*Pistachio, lemon, chive*

### Flamed Salmon & Roe

*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

*Crushed green pea, feta, lemon, zucchini*

### Smoked Baby Eggplant & Yoghurt v

*Sesame purée, spiced grains, pistachio*

### Confit Duck Leg

*Sour & Sweet radicchio, beetroot, roasted hazelnuts*

### Roasted Pork Belly

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

### Braised Lamb Shank

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

### 250g Sirloin Steak

*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

*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

V-VEGETARIAN

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENTS MANAGER SEVEN DAYS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

# SIT DOWN EVENTS / SHARED DINING OPTIONS / FOR UP TO 180 PEOPLE

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 two weeks 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 share on the day*

### Classic Prawn Cocktail

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

### Chicken Liver Parfait

*Apple & pear chutney, cornichon, grilled sourdough*

### Grilled Asparagus & Ricotta v

*Pistachio, lemon, chive*

### Salumi & Pickles

*San daniele, capocollo, pickles, grilled bread*

## MAIN

*Select 2 for guests to share on the day*

### Humpty Doo Barramundi

*Crushed green pea, feta, lemon, zucchini*

### Pan Seared, House Made Gnocchi

*Mushroom ragout, goats cheese and herbed pangritata*

### Roasted Pork Belly

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

### Slow Cooked Lamb

*Parmesan polenta, braised onion, persillade, jus*

### Roasted Beef Rump

*Crisp rosemary potatoes, pepper jus, roquette & pear salad*

## DESSERT

*All items served on share platters*

### Wild Berry Eton Mess

### Vegan Red Velvet Cake

*With cashew cream*

### Chocolate Marquise

*Vanilla anglaise, rose fairy floss*

## CHEESE COURSE

*All cheeses served as shared platters*

*Includes grapes, apple, walnuts, lavosh, fruit bread, muscatels, quince paste*

### Triple Brie

### Smoked Cheddar

### Danish Blue



## SIDES FOR THE TABLE TO SHARE (SAMPLE MENU)

Hand Cut Chips

Mixed Lead Salad

V-VEGETARIAN

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENTS MANAGER SEVEN DAYS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



# BEVERAGES

## 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 \$17 PER GLASS

Ludlow Signature Cosmopolitan \$15 PER GLASS

*\*Spirits can be included with any drinks package; this must be arranged with our Events Sales 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

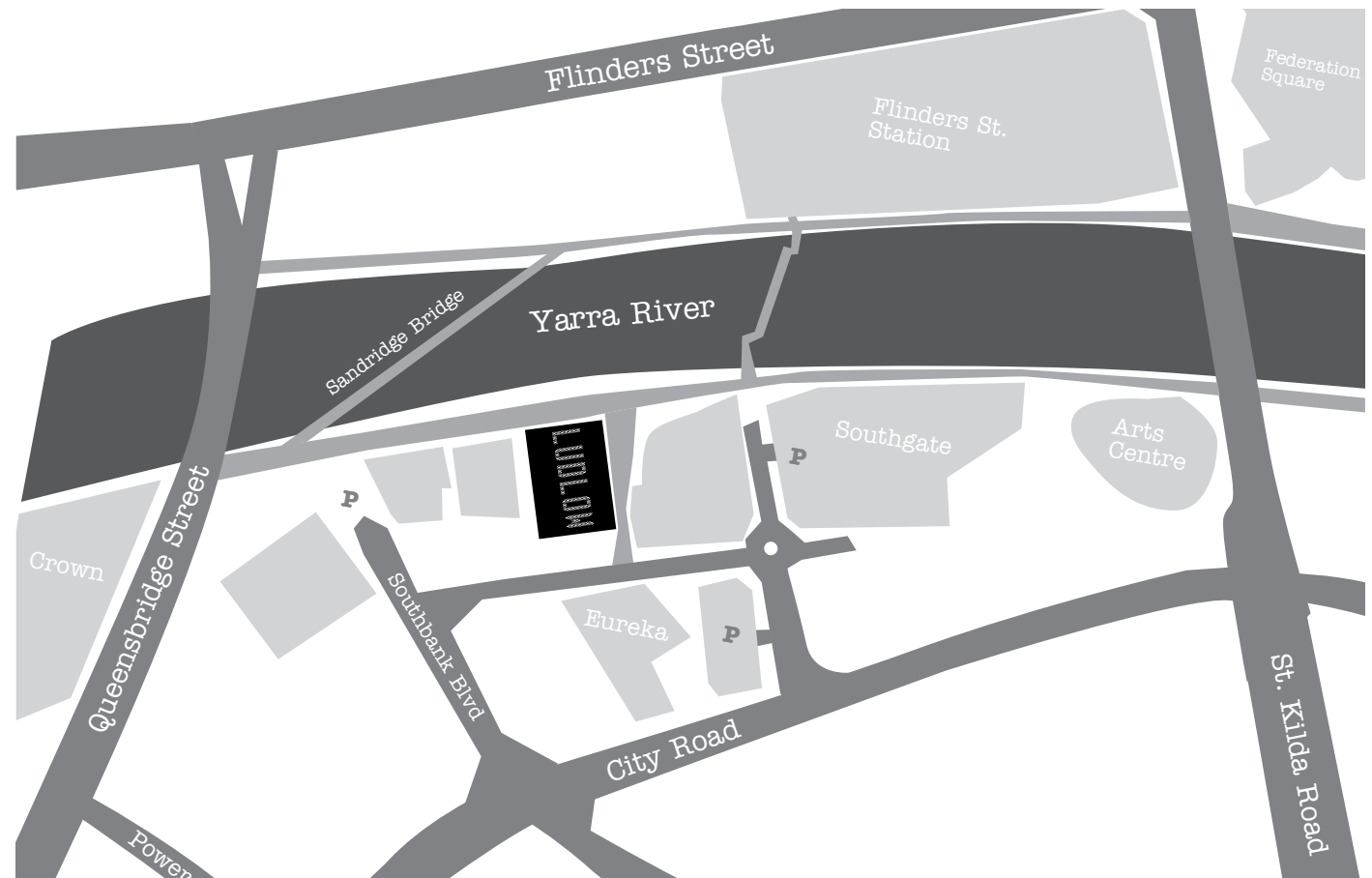
**Catherine Ross**

**0414 539 901**

**catherine@redrockvenues.com.au**

[ludlowbar.com.au](http://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.

