

& DINING ROOM

CHRISTMAS PACKAGE



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, cocktail parties, Christmas celebrations, engagements, birthdays and more.

Our function package provides comprehensive information on all of our event options.

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By the Yarra, 6 Riverside Quay, Southbank Melbourne 3006

03 9699 1676 functions@ludlowbar.com.au ludlowbar.com.au

LUDLOW SPACES / DINING SIDE

DINING TERRACE

95 GUESTS SEATED

Our Dining Terrace is fully covered and benefits from stunning views down the Yarra and of the city skyline at night. It's perfect for small and large, shared or private bookings.

INTERNAL DINING

20 - 70 GUESTS SEATED

Our entire Internal Dining Room accommodates up to 70 guests for private events. Great for breakfasts, corporate lunches, dinners, social events and Christmas parties. Our wireless microphone can also be used for speeches. A 'semi private' area of the Internal Dining space is also ideal for smaller group bookings. This area can seat up to 36 over two tables and features a fireplace and great views of the Yarra. It is separated from other diners with a curtain for further privacy.

PRIVATE DINING ROOM

8 - 16 GUESTS SEATED

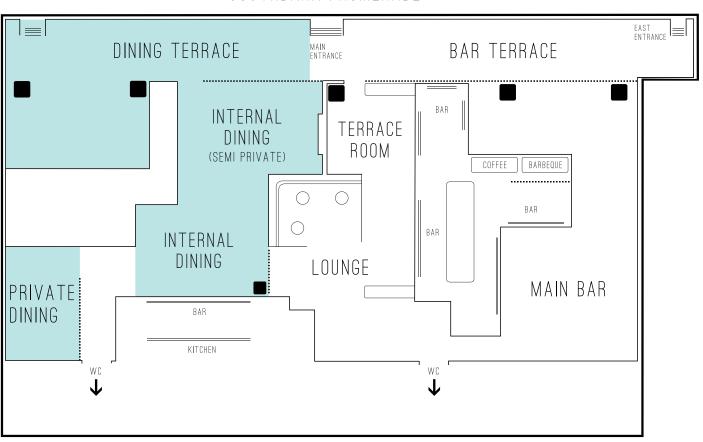
A stunning Private Dining Room ideal for small groups of 8 – 16. Perfect for intimate dinners, birthday celebrations or Christmas parties.

EXCLUSIVE DINING ROOM

170 GUESTS SEATED / 150 - 400 STANDING

A glass wall separating our Terrace and Dining Room can be removed to create one large open plan indoor/outdoor space for larger stand up or sit down events. It's an extremely versatile space perfect for large cocktail parties.

SOUTHBANK PROMENADE











LUDLOW SPACES / BAR SIDE (COCKTAIL)

LOUNGE

50 - 80 GUESTS

Our popular Lounge Bar can be hired privately and is located in the heart of the venue. With its own private bar, fireplace and comfortable seating it's the perfect spot for any corporate or social function. Our Extended Lounge incorporates three extra large high top tables. Includes a wireless microphone for speeches and a mounted LCD screen for presentations.

(No sound available for LCD screen.)

TERRACE ROOM

25 GUESTS

Ideally suited to small, informal stand up functions our Terrace Room comes with a private bar, fire place, amazing views and allows for easy access to our riverside Terrace.

BAR TERRACE

50 - 120 GUESTS

Our expansive and fully covered Bar Terrace allows space for events of 50 – 120 people. The riverside area has a private entrance, exclusive bar, and stunning views of the Yarra River.

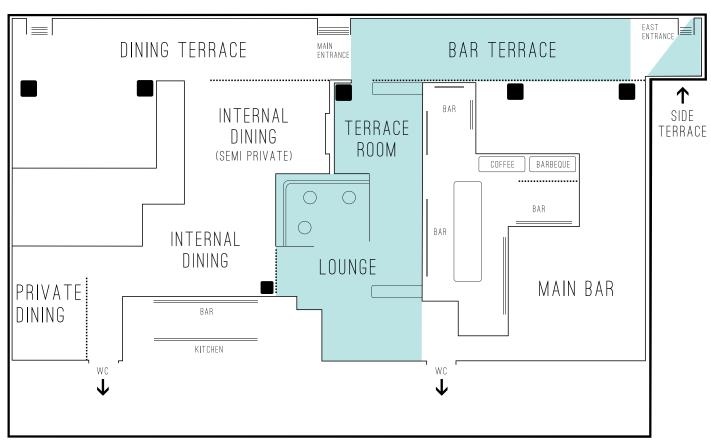
SIDE TERRACE

45 GUESTS

A gorgeous external area set with high top tables/ stools, umbrellas and couches with guests having access to our shared internal bars.

(Alternative location is provided in wet or windy conditions.)

SOUTHBANK PROMENADE



LOUNGE. TERRACE ROOM AND BAR TERRACE

250 GUESTS STANDING

Spanning 3 major function areas, they are combined to create a unique indoor/outdoor space suitable for large cocktail parties. You benefit from three private bars and some of the best views Melbourne has to offer.









COCKTAIL EVENTS / CANAPE OPTIONS

OPTION 1 - \$38 PER PERSON

7 pieces per person

(selection from cold, hot and sweet)

OPTION 2 - \$49 PER PERSON

10 pieces per person

(selection from cold, hot and sweet)

OPTION 3 - \$59 PER PERSON

10 pieces per person

(selection 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, rice wine vinegar, ginger gf Chicken liver parfait, herb crouton, cornichons Eggplant, spinach, goat's cheese cannelloni v Braised octopus, watercress puree, pickled cucumber gf Handmade maki rolls, wasabi mayonnaise, pickled ginger gf

Tomato, mozzarella and basil puffs v

HOT

Mac n cheese croquettes, smoked garlic mayonnaise v Warm peking duck pancakes, hoisin sauce House made arancini, garlic aioli v Steamed pork dumplings, nam jim sauce Gruyère and truffle gougère v Salt and pepper prawns, soy, ginger Braised lamb and cheddar sausage rolls, ketchup

SUBSTANTIAL

Salmon sashimi, Asian herb salad, crisp shallot, soy *gf*Braised beef and Guinness pies, ketchup
Fish and chips, tartare sauce, lemon
Mini beef burgers, milk bun, red cabbage
Zucchini, hummus and pine nut pizzetta *v*Lamb kofta, grilled lemon and flatbread

SWEET

Individual lemon meringue tarts

Mini profiteroles with a selection of sweet custard fillings

Selection of house macarons

Chocolate and praline tart



CANAPE PLATTERS

15 pieces per platter (served canape style)

Salmon sashimi, Asian herb salad, crisp shallot, soy \$70 gf
Braised beef and Guinness pies, ketchup \$75
Fish and chips, tartare sauce, lemon \$75
Mini beef burgers, milk bun, red cabbage \$75
Mac n cheese croquettes, smoked garlic mayonnaise \$55 v
Steamed pork dumplings, nam jim sauce \$65
Vegetable curry puff, cucumber raita \$57 v

ADDITIONAL PLATTERS

15 pieces per platter (placed upon tables)

Freshly shucked Pacific oysters, rice wine vinegar, ginger \$36 gf Chicken liver parfait, herb crouton, cornichons \$42

Tomato, mozzarella and basil puffs \$52 $\,{\it v}$

Salt and pepper prawns, soy, ginger

House made arancini, garlic aioli \$55 $\,{\it v}$

 $qf = qluten \ friendly \ v = vegetarian$

COCKTAIL EVENTS

COCKTAIL STATIONS

\$12.50 PFR PFRSON

Impress your guests with our Mason Jar cocktail stations. Complete with glassware, fruits and garnishes.

SANGRIA

Traditional styled Sangria with a variety of citrus based fruits.

THE BELLE OF GEORGIA

A southern styled peach iced tea infused with bourbon.

SOH-JITO

A tropical styled Mojito with a lychee twist.

Minimum 40 guests, suitable for standing events only.



NIBBLES

\$15 per bowl (min 2 bowls) designed for 5 guests per bowl placed throughout your function area

Roasted lime and chilli cashew nuts gfCorn tortillas, guacamole gfMarinated wild Australian olives gf

EVENTS SUPPORT

We often work with preferred suppliers for floristry, theming, audio visual and entertainment.

Please speak to our Functions Manager should you require any additional information.





FOOD STATIONS

Enjoy a food station set up within your function space. Stations are replenished throughout the night to ensure no one leaves hungry.

ANTIPASTO BAR \$18 PER PERSON

Includes a gourmet selection of marinated vegetables, seafood, charcuterie, Australian cheese, house nuts and freshly baked breads

SEAFOOD STATION \$21 PER PERSON

Includes freshly shucked Australian oysters and cooked prawns, matched with an assortment of dressings

DESSERT STATION \$14 PER PERSON

We offer a variety of dessert options that can make a real statement at your event

CHEESE STATION \$18 PER PERSON

Cheese stations can be included, offering a selection of French and Australian Cheeses

SIT DOWN EVENTS / DINING OPTIONS

2 COURSE - \$66 PER PERSON

3 COURSE - \$77 PER PERSON

4 COURSE - \$88 PER PERSON

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



OPTIONAL CANAPES

May be enjoyed prior to dinner within our Bar Area at an additional \$15pp. (3 canapés per person)

Freshly shucked oysters, rice wine vinegar, ginger *gf*

ENTREES

select 3

Freshly shucked pacific oysters, rice wine vinegar, ginger *gf* Pan seared scallops, green pea, crème fraîche mousseline *gf* Smoked salmon, apple, crouton, egg yolk, tarragon Chilli salt calamari, coriander and lime mayonnaise Duck liver parfait, grilled sourdough, apple and pear chutney

Roasted king brown mushrooms, chimichurri, herb salad v gf Cheese soufflé, frisse, pickled pear and mint v

MAINS

select 3

Seared Atlantic salmon, roast olive chat potatoes, dutch carrots, mint labneh *gf*

Baked gnocchi, mushroom, goats cheese, parsley, olive crumb $\, v \,$

Chargrilled barramundi, truss tomatoes, roquette pesto, mussel vinaigrette *gf*

Navarin of lamb, blue cheese polenta, broad beans, white sesame *gf*

Roast chicken breast, sweetcorn purée, silverbeet, mustard seed jus *gf*

Seared beef rib eye, buttered spinach, pomme gratin, chimichurri, capers *gf*

*All mains include confit of dutch carrots, roasted new potatoes, house mixed leaves, and green beans to share down the table.

DESSERT

select 2

Toasted pavlova, summer berries, lemon curd Warm chocolate and walnut torte, vanilla cream Lemon tart, crème fraîche Traditional Christmas pudding, brandy sauce

gf = gluten free v = vegetarian

CHEESE

select 2 (served as shared platters)
Includes toasted sourdough, fruit bread, muscatels, quince paste

80g Edith Woodside

80g Gippsland Blue

80g Pyengana Cheddar

80g Petite Pont I'Veque



BEVERAGES

STANDARD PACKAGE

2 HOURS - \$42 PER PERSON

3 HOURS - \$54 PER PERSON

4 HOURS - \$64 PER PERSON

BFFR

Carlton Draught, Pure Blonde, Cascade Light

WINE

Morgans Bay Sparkling Brut NV, Red Cliffs VIC Morgans Bay Sauvignon Blanc, Red Cliffs VIC Morgans Bay Chardonnay, Red Cliffs VIC Morgans Bay Shiraz Cabernet, Red Cliffs VIC

Soft drink, juices, tea, coffee



PREMIUM PACKAGE

2 HOURS - \$49 PER PERSON

3 HOURS - \$59 PFR PFRSON

4 HOURS - \$69 PFR PFRSON

BFFR

A selection of premium Australian draught beers

CIDER

Draught premium cider

WINE

Azahara Moscato NV, Murray Darling VIC Seppelt Salinger Sparkling NV, Barossa SA 821 South Sauvignon Blanc, Marlborough NZ Aquilani Pinot Grigio, ITALY Abel's Tempest Chardonnay, TAS Baileys of Glenrowan Shiraz, Glenrowan VIC Red Claw Pinot Noir, Mornington VIC Mojo Cabernet Sauvignon, Coonawarra SA

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

OPTIONAL ADDITIONS

- · Celebrate with a glass of 'Pol Roger' \$14 per glass
- · Ludlow Signature Cosmopollitan \$10 per glass

**All beverage items are subject to availability and may change at any time.



DELUXE PACKAGE

3 HOURS - \$79 PER PERSON 4 HOURS - \$89 PER PERSON

BFFR & CIDFR

Selection of premium Australian, European and craft beers and premium ciders

WINE

Jansz Sparkling Rosé, TAS
Les Petites Pinot Noir Chardonnay, Burgundy, FRANCE
Totara Pinot Gris, Marlborough NZ
Haha Sauvignon Blanc, Marlborough NZ
Credaro Kinship Chardonnay, Margaret River WA
Forest Hill Estate Riesling, Mount Barker WA
Finca las Moras Malbec, San Juan ARGENTINA
Two Paddocks 'Picnic' Pinot Noir, Adelaide Hills SA

ALL HOUSE SPIRITS

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

Two Hands Angels Share Shiraz, McLaren Vale SA

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

CONTACT DETAILS AND DIRECTIONS

LUDLOW BAR & DINING ROOM

By the Yarra, 6 Riverside Quay, Southbank Melbourne 3006

Function Manager:

Cassie Leworthy
03 9699 1676
functions@ludlowbar.com.au

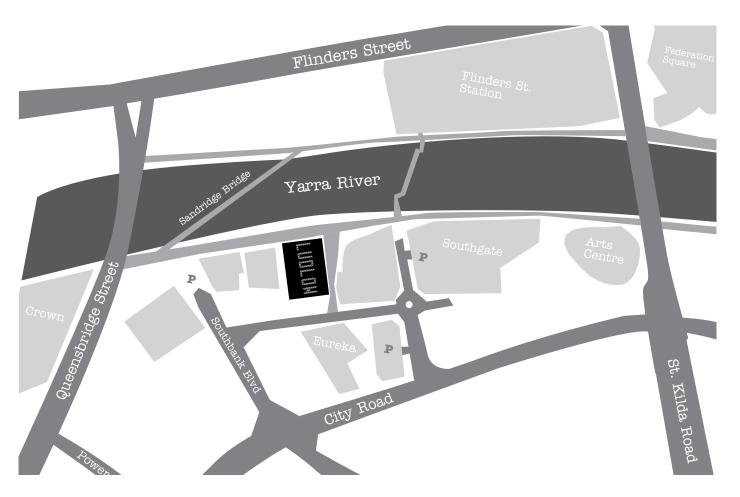
ludlowbar.com.au

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.

BY BIKE

There is ample bicycle parking right out the front of the venue. Make your way onto the Yarra River bike paths and you'll find us on the Southbank between Sandridge Bridge and the Flinders Street pedestrian bridge.

TERMS & CONDITIONS

CONFIRMATION OF MENU & FINAL NUMBERS

Final food and beverage choices must be confirmed 7 days prior to the day on which the function is to be held. Final numbers of guests must be confirmed 72 hours prior to the day on which the function is to be held.

DEPOSIT & PAYMENT

For all functions under \$3,000 a \$300 deposit will be taken and for all other functions 20% of the agreed minimum spend will be taken as a deposit and is required to secure all function bookings. This amount will be deducted from your final account at the conclusion of the event and for deposits we accept direct deposit, cash, credit card or company cheques (personal cheques will not be accepted). Full and final payment is due on the conclusion of your function, any additional guests will be charged on the day. GST is inclusive in all quoted prices. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

CANCELLATION FEE

Your deposit will be taken as a cancellation fee if your event is cancelled within 60 days of the function date.

RESPONSIBILITY

The client is financially responsible for any damage sustained to Ludlow Bar & Dining Room fittings, property or equipment or theft of the same which is caused by the client, guests or outside contractors prior to, during or after a function. No banners, signs or posters may be attached to walls, ceilings or windows without the consent of the Manager. Ludlow Bar & Dining Room accepts no responsibility for any goods, gifts, equipment or personal items left on the premises. All the above items must be taken at the completion of the function.

DRESS CODE

It is expected that all function guests are dressed in neat attire, Ludlow Bar & Dining Room does not allow thongs or tank tops. It is the responsibility of the host/client to advise their guests of our dress code.

FOOD & BEVERAGE CONSUMPTION

No food or beverage of any kind will be permitted to be bought into the venue by the client or guest without prior arrangement with Ludlow Bar & Dining Room. 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.

SECURITY

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This will be charged to the client at cost. Our Function Manager will determine if security is required. You may also choose to have our security at your cost. Ludlow Bar & Dining Room reserves the right to exclude or eject any guests from the function and venue without liability. Management reserves the right to close the venue at anytime with due warning and reasonableness. Neat Dress Codes apply at all times. Minors are allowed to attend functions only under the direct supervision of their immediate parents or lawful guardians. Minors must not consume alcohol under any circumstances.

