

FUNCTION PACKAGE 2023

LUBLEIN 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. .

All food and drink selections and dietary requirements must be advised two weeks prior to event date.

By the Yarra,
6 Riverside Quay, Southbank
Melbourne 3006

Events Sales Manager
Catherine Ross
0414 539 901
catherine@redrockvenues.com.au





COCKTAIL EVENTS / CANAPE OPTIONS./ADDITIONS

MENUS SUBJECT TO CHANGE

OPTION 1 - \$48 PER PERSON

7 canapes per person

Select from cold, hot & sweet

OPTION 2 - \$60 PER PERSON

10 canapes per person

Select from cold, hot & sweet

OPTION 3 - \$72 PER PERSON

10 canapes per person

Select from cold, hot & sweet

+ 2 substantial canapes per person

Substantial canapes can be added to any canape package for an additional \$8.50 per piece.

Minimum 25 guests for cocktail events.

Please notify the Events Sales Manager of your selections two weeks prior to your event.

V-Vegetarian

Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please advise your events manager two weeks prior to your function if any guests have any food allergies or dietary requirements.

CANAPES

COLD

Vegetable Rice Paper Rolls *Soy sauce v*

House Made Taramasalata *Salmon roe & dill on blinis*

Pork Terrine *On crouton, seeded mustard*

Beetroot & Feta Tart *v*

HOT

Honey Roasted Pumpkin Skewers *Pepitas, soft herbs v*

Mac & Cheese Croquettes *Smoked paprika aioli v*

Pulled Beef Brisket Tart *Truffled potato, herb pangritata*

Pork Money Bags *Nam jim*

Fried Spicy Buttermilk Chicken *BBQ sauce*

SUBSTANTIAL

Roasted Capsicum Flatbread *Goats cheese, olives v*

Pork Bao *Oyster sauce, spring onion, coriander*

Vegetarian Slider *Beetroot & fennel slaw v*

Fish n Chips *House tartare, lemon*

Mini Chicken & Mushroom Pies *Dijon mustard, thyme*

Prawn Roll *Avocado, lettuce, marie rose*

Tomato & Mozzarella Puffs *Salsa verde v*

SWEET

Caramel & Chocolate Ganache Tart *v*

Vegan Red Velvet Cake *Cashew cream, walnut v*

CANAPE PLATTERS

15 pieces per platter

Freshly Shucked Pacific Oysters *Red wine vinegar* \$90

Salt & Pepper Prawns *Kewpie mayonnaise* \$90

Pistachio Falafel *Whipped garlic v* \$85

Vegetable Maki Rolls *Wasabi mayonnaise, pickled ginger v* \$90

Mac n Cheese Croquettes *Smoked paprika aioli v* \$80

Truffled Beef Brisket Rice Fritters *Ranch dressing* \$85

Pulled Beef Sliders *Quick slaw, cheddar cheese* \$120

Carrot & Lentil Vegan Sliders *Spiced ketchup v* \$120

Mixed Gluten Friendly Platter \$100

Mixed Vegan Platter *v* \$100

Dessert Platter \$90





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

MENUS SUBJECT TO CHANGE

2 COURSE - \$72 PER PERSON

3 COURSE - \$82 PER PERSON

4 COURSE - \$89 PER PERSON

**All dining packages must be a minimum of 12 guests. Please notify the Events Sales Manager of your food selections two weeks prior to your event.*

ADD CANAPES TO START \$20 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

Atlantic Salmon Sashimi

Seaweed, sesame & soy, crisp shallots

Broken Burrata v

Warm seasonal tomato, tarragon oil, citrus tapenade crouton

Rustic Pork Terrine

House pickles, seeded mustard, sourdough

Grilled Saganaki v

Red pepper romesco, charred lemon, soft herbs

Crumbed Eggplant & Spiced Ricotta v

Chickpea, cucumber, pomegranate salad

MAIN

Select 3 for guests to choose from on the day

Roasted Whole Rainbow Trout

Sage brown butter, green onion, fennel

Confit Duck Leg

Beetroot & green peppercorn purée, caramelised radichhio hazelnuts & currants

Pressed 12 Hour Braised Lamb Shoulder

Pearl couscous, capsicum, red onion, eggplant, zucchini, chimichurri

Beef Rump Steak

Roasted cherry tomatoes, onion soubise, charred onion, beef jus

House Made Gnocchi

Arrabbiata a la lazio, asparagus, mozzarella, herb crumb

DESSERT

Select 2 to be served on share platters

Yoghurt Parfait

Mango, maraschino cherries, almond

Warm Sticky Date Pudding

Bourbon butterscotch, vanilla ice cream

Vegan Red Velvet Cake

Raspberry sorbet

Chocolate Torte

Mixed berries, crème fraîche

CHEESE

Chefs selection of 3 cheeses served as shared platters

Served with toasted sourdough, fruit bread, muscatels, quince paste



SIDES FOR THE TABLE TO SHARE

Leaf Salad, Lemon Vinaigrette

Seasonal Vegetables, Extra Virgin Olive Oil

Rustic Style Potatoes, Rosemary Salt

V-Vegetarian

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

MENUS SUBJECT TO CHANGE

2 COURSE - \$72 PER PERSON

3 COURSE - \$82 PER PERSON

4 COURSE - \$89 PER PERSON

**All dining packages must be a minimum of 12 guests. Please notify the Events Sales Manager of your food selections two weeks prior to your event.*

ADD CANAPES TO START \$20 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

Broken Burrata v

Warm seasonal tomato, tarragon oil, citrus tapenade crouton

Rustic Pork Terrine

House pickles, seeded mustard, sourdough

Grilled Saganaki v

Red pepper romesco, charred lemon, soft herbs

Crumbed Eggplant & Spiced Ricotta v

Chickpea, cucumber, pomegranate salad

MAIN

Select 2 for guests to share on the day

Roasted Whole Rainbow Trout

Sage brown butter, green onion, fennel

Pressed 12 Hour Braised Lamb Shoulder

Pearl couscous, capsicum, red onion, eggplant, zucchini, chimichurri

Beef Rump Steak

Roasted cherry tomatoes, onion soubise, charred onion, beef jus

House Made Gnocchi

Arrabbiata a la lazio, asparagus, mozzarella, herb crumb

DESSERT

Select 2 to be served on share platters

Warm Sticky Date Pudding

Bourbon butterscotch, vanilla ice cream

Vegan Red Velvet Cake

Raspberry sorbet

Chocolate Torte

Mixed berries, crème fraîche

CHEESE

Chefs selection of 3 cheeses served as shared platters

Served with toasted sourdough, fruit bread, muscatels, quince paste



SIDES FOR THE TABLE TO SHARE

Leaf Salad, Lemon Vinaigrette

Seasonal Vegetables, Extra Virgin Olive Oil

Rustic Style Potatoes, Rosemary Salt

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BEVERAGES

MENUS SUBJECT TO CHANGE

SILVER PACKAGE

2 HOURS - \$55 PER PERSON

3 HOURS - \$65 PER PERSON

4 HOURS - \$75 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 - \$65 PER PERSON

3 HOURS - \$75 PER PERSON

4 HOURS - \$85 PER PERSON

BEER

A Selection of Premium Australian Draught Beers

CIDER

Pipsqueak Apple Cider

WINE

Azahara Moscato NV Murray Darling VIC

Shared Prosecco SOUTH EAST VIC

821 South Sauvignon Blanc Marlborough NZ

Punt Road Pinot Gris Yarra Valley VIC

St Huberts Chardonnay Yarra Valley VIC

Cloud St Pinot Noir VIC

Seppelt 'The Drives' Shiraz Heathcote VIC

Langmeil Wild Child Cabernet Sauvignon SA

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

ADD A WELCOME DRINK

Celebrate with a Glass of:

Moët & Chandon Brut \$19 PER GLASS

Ludlow Signature Cosmopolitan \$18 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*

Please notify the Events Sales Manager of your selections two weeks prior to your event.



PLATINUM PACKAGE

2 HOURS - \$85 PER PERSON

3 HOURS - \$95 PER PERSON

4 HOURS - \$105 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

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

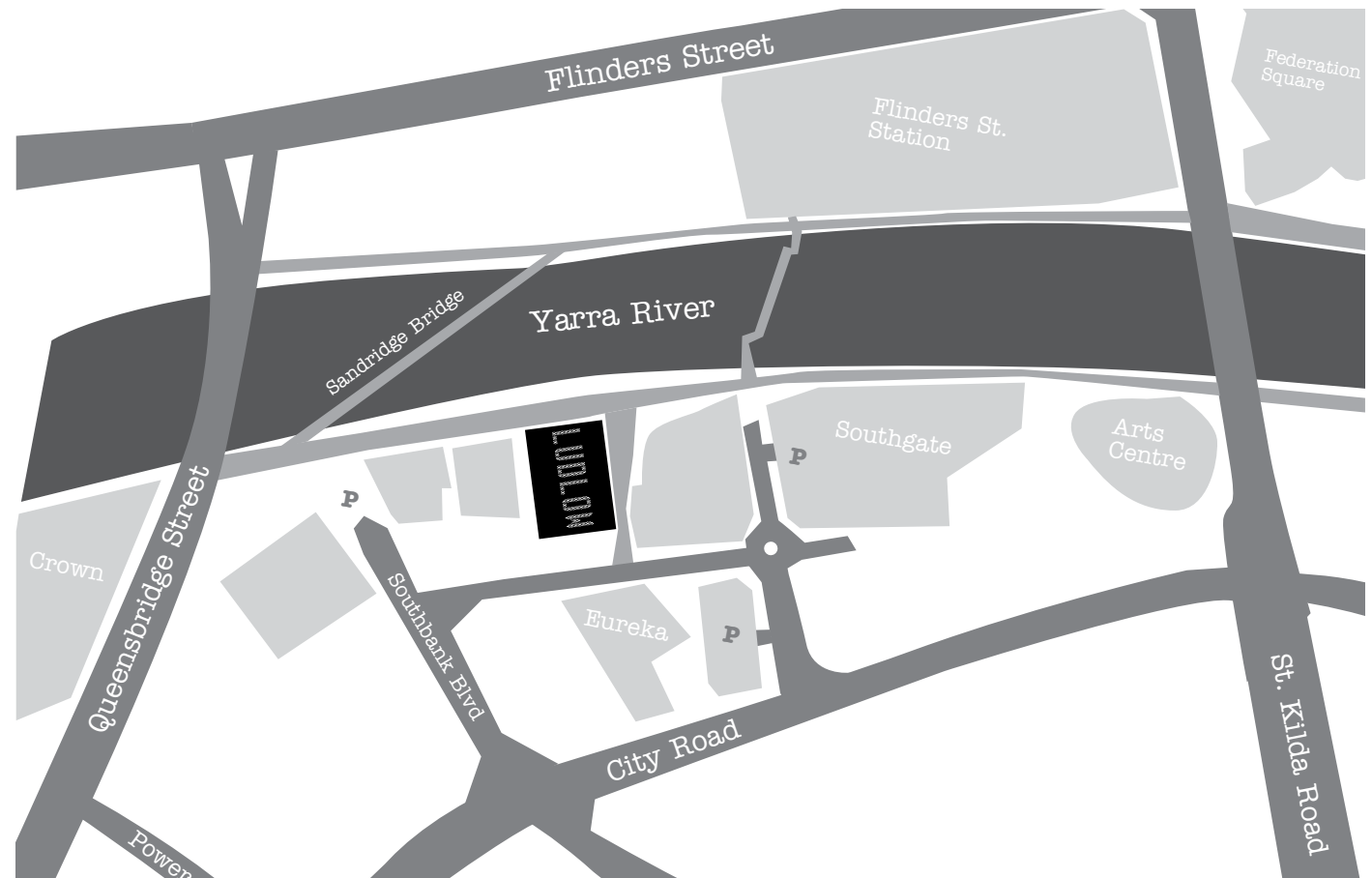
Catherine Ross

0414 539 901

catherine@redrockvenues.com.au

ludlowbar.com.au

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.

