

LUDLOW BAR & DINING ROOM





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, 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

THE GARDEN

50 - 120 STANDING

An oasis in the heart of Southbank with river views and an outside private bar.

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

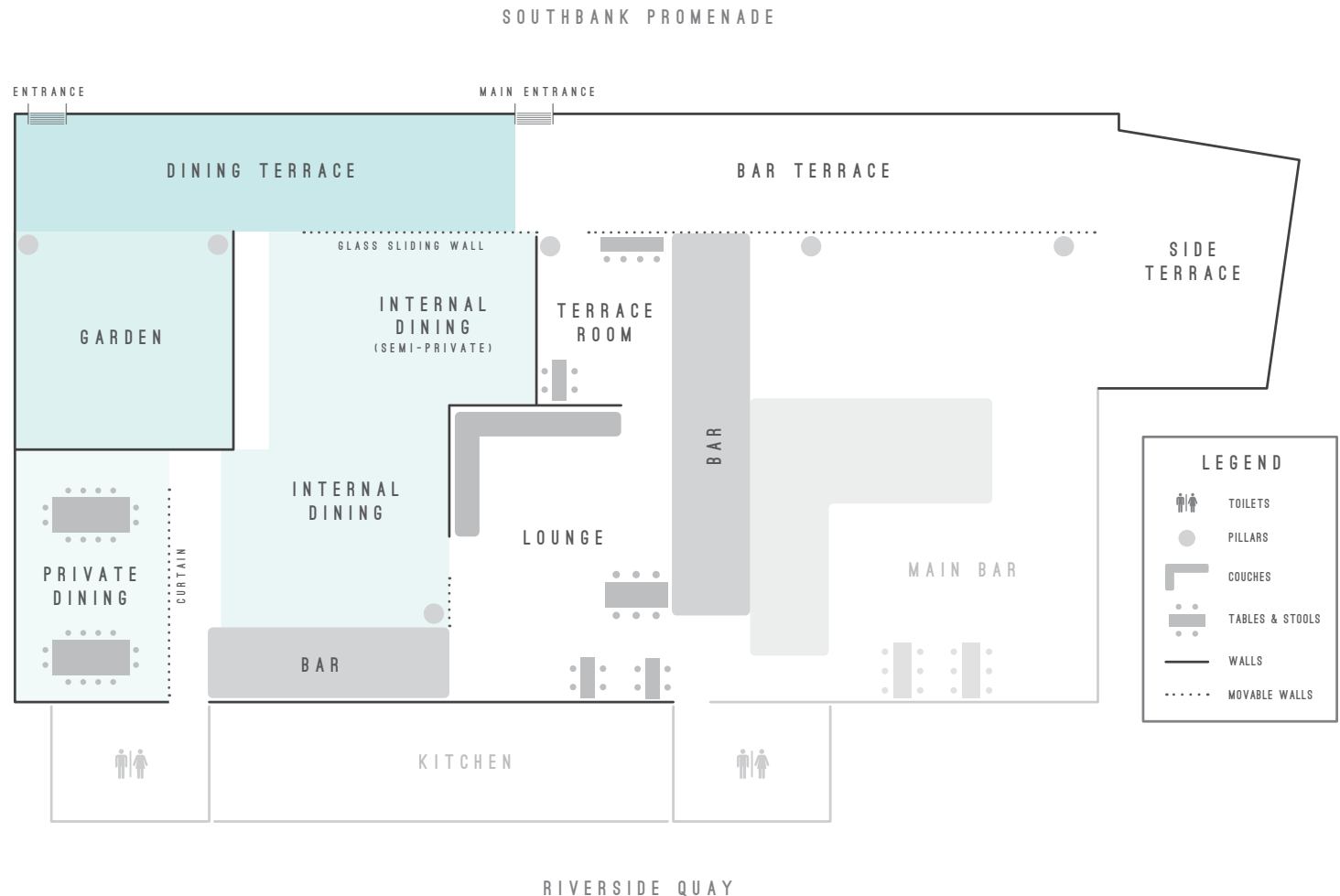
20 - 70 GUESTS SEATED

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 bookings. It is separated from other diners with a curtain for further privacy.

EXCLUSIVE DINING ROOM

170 GUESTS SEATED / 150 - 500 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.



PRIVATE DINING ROOM

8 - 24 GUESTS SEATED

A stunning Private Dining Room ideal for small groups of 8 - 24. Perfect for intimate dinners, birthday celebrations or Christmas parties.

EXCLUSIVE DINING ROOM



PRIVATE DINING ROOM



**INTERNAL DINING ROOM
(SEMI PRIVATE)**



DINING TERRACE



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

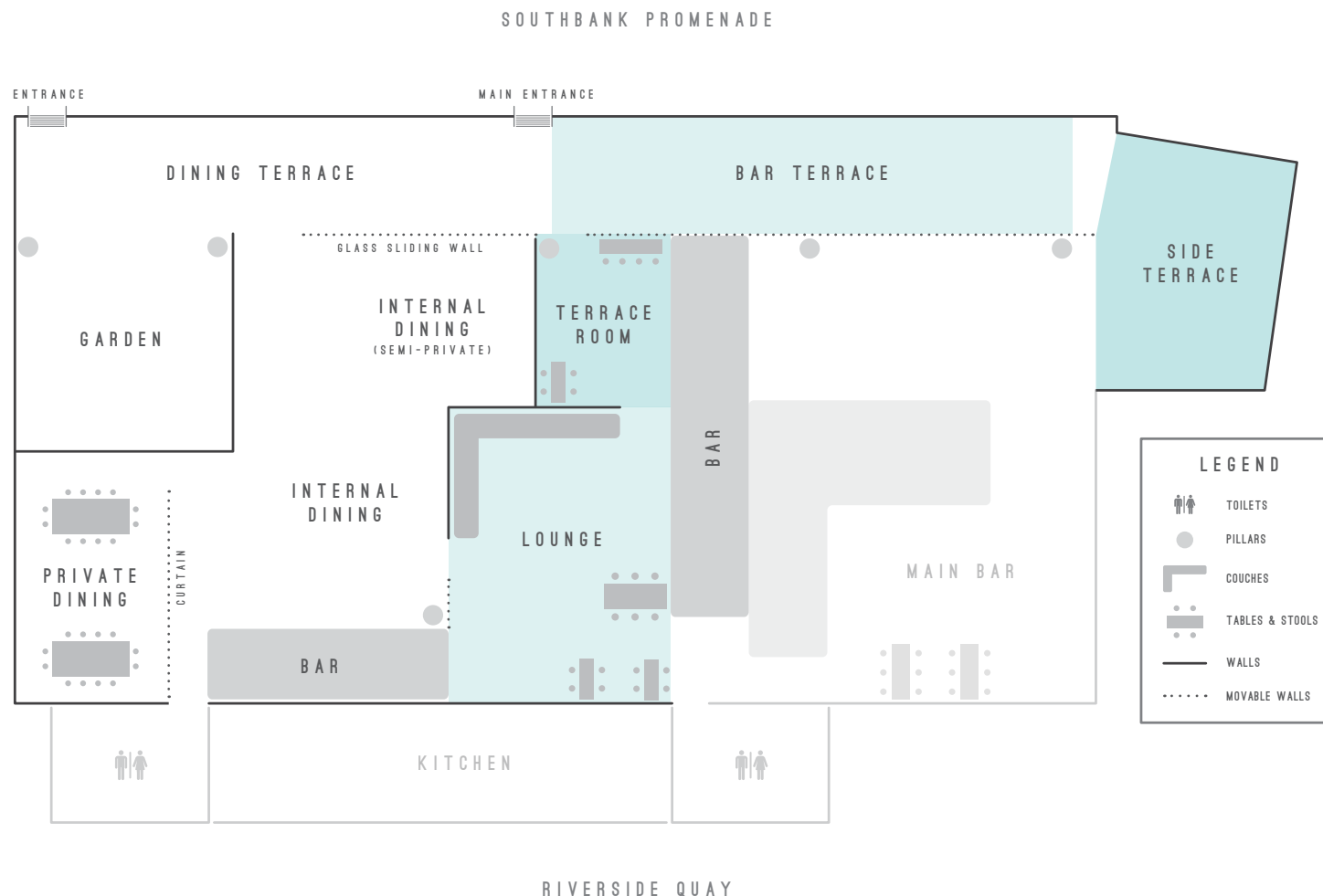
Our expansive and fully covered Bar Terrace allows space for events of 50 - 120 people. The riverside area has a private entrance, exclusive bar, and stunning views of the Yarra River.

SIDE TERRACE

50 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)



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.



BAR TERRACE



LOUNGE BAR



TERRACE ROOM



SIDE TERRACE



COCKTAIL EVENTS / CANAPE OPTIONS

OPTION 1 - \$33 PER PERSON

7 pieces per person
(selection from cold, hot and sweet)

OPTION 2 - \$46 PER PERSON

10 pieces per person
(selection from cold, hot and sweet)

OPTION 3 - \$56 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

Pressed pork terrine *Pear chutney, herb crouton*
Mushroom ragout & goats cheese tartlet *Pine nuts, parsley* v
Prawn rice paper rolls *Soy sauce, sesame, coriander*
Vegetable Maki rolls *Wasabi mayonnaise, pickled ginger* v GF
Tomato mozzarella & basil puffs v
Peking duck pancakes *Hoisin sauce*

HOT

Mac n cheese croquettes *Smoked paprika aioli* v
House made arancini *Aioli, parmesan* v
Steamed pork money bags *Nam Jim sauce*
Salt & pepper prawns *Kewpie mayonnaise, pickled ginger* GF
Chicken popcorn *Honey Sriracha sauce*
Grilled pumpkin skewer *Thyme, pinenut* v GF

SUBSTANTIAL

Lamb kofta *Cucumber raita, warm flat bread* AGF
Braised beef & Guinness pies *Ketchup*
Fish n chips *House made tartare sauce, lemon*
Zucchini pizzetta *Hummus, pine nut & pickled raisin* v
Mini beef burgers *Cheddar cheese, cornichons and tomato*
Salmon Sashimi *Asian herb salad, crisp shallot* GF
Vegetarian sliders v

SWEET

Peanut & chocolate tart
Torched marshmallow *Orange and almond* GF
Lemon curd tartlet
Caramel macarons GF



PLATTERS

(15 pieces per platter placed upon tables)

Freshly shucked Pacific oysters *Daikon, apple, chive* GF \$55
Chicken liver parfait *Pear chutney, herb crouton* \$43
House made arancini (25 pieces) *Aioli, parmesan* v \$56
Salt & pepper prawns *Kewpie mayonnaise, pickled ginger* \$58
Zucchini, hummus, pine nut & pickled raisin pizzetta v \$52
Fish n chips *House made tartare sauce, lemon* \$75
Mini beef burgers *Cheddar cheese, cornichons and tomato* \$75
Mac n cheese croquettes *Smoked paprika aioli* v \$56
Steamed pork money bags *Nam Jim sauce* \$65
Tomato mozzarella & basil puffs v \$53
Braised beef & Guinness pies *Ketchup* \$75
Vegetable Maki rolls *Wasabi mayonnaise, pickled ginger* v GF \$58
Vegetarian sliders v \$75
Mixed gluten free platter GF \$68
Mixed vegan platter VEGAN \$68
Dessert platter \$60

COCKTAIL EVENTS

COCKTAIL STATIONS \$12.50 PER SERVE

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.

MOCKTAIL JAR \$8 PER SERVE

COLLINS ST

Residence of Tom Collins - lemon, mint, soda

Minimum 40 guests, suitable for standing events only



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 - \$23 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

NIBBLES \$15 PER BOWL

(Minimum 2 bowls - designed for 5 guests per bowl placed throughout your function area)

Roasted lime & chilli cashew nuts GF

Corn tortillas, guacamole GF

Marinated 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.



SIT DOWN EVENTS / DINING OPTIONS

2 COURSE - \$62 PER PERSON

3 COURSE - \$75 PER PERSON

4 COURSE - \$85 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 \$15 PER PERSON

(3 canapés per person)

May be enjoyed prior to dinner within our Bar Area.

Freshly shucked oysters

Horseradish, apple and chive GF

Pressed pork and chicken terrine

Pear chutney and grilled sourdough

Mushroom ragout and goats cheese tartlet V

ENTREES

(select 3 for guests to choose from on the day)

Pressed pork & chicken terrine

Apple & pear chutney, cornichons, grilled sourdough

Grilled saganaki *Herb salad, charred lemon* V GF

Cauliflower & chickpea fritters

Smoked eggplant, dukkah V

Confit Atlantic salmon GF

Fennel & dill salad, whipped cod roe, salmon caviar, lemon & herb oil

Beef carpaccio

Preserved lemon, capers

MAINS

(select 3 for guests to choose from on the day)

Roasted Barramundi

Cauliflower, curry sage, chicken jus

House-made gnocchi V

Pine & herb pesto, parmesan pangritata

Confit duck leg GF

Sour & sweet radicchio, beetroot purée, hazelnut, pickled black currants

Braised beef short rib

Charred pearl onions, creamed potato, red wine jus

Chicken breast

Carrots, orange, witlof, confit kiplers, chicken jus

250g grain fed sirloin steak GF

Roasted heirloom vegetables, creamed pepper jus, pickled baby onions, snow pea tendrils

DESSERT

(select 2 for guests to choose from on the day)

Warm chocolate torte *Crème Chantilly*

Sticky date pudding *Bourbon butterscotch, vanilla ice-cream*

Lemon tart *Crème fraîche*

Chabichou *Warmed goats cheese, frisée, walnut, toast* GF

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

ALL MAINS INCLUDE A MIXTURE OF SIDES, SHARED DOWN THE TABLE TO SHARE: *(sides sample menu)

Hand cut chips

Roasted cauliflower, caper & sage

Roquette, pear & walnut salad



LADIES AT LUDLOW

CANAPE AND WINE PACKAGE

\$64 PER PERSON

2 hour premium wine package
Select 5 premium canapés per person

Minimum of 12 guests. This is a stand up cocktail style event

OPTIONAL ADDITIONS

Celebrate with a glass of 'Pol Roger' \$14 PER GLASS

Ludlow Signature Cosmopolitan \$10 PER GLASS

LUNCH AND DINNER PACKAGE

\$74 PER PERSON

Glass of Bianca Vigna Prosecco DOC NV, ITALY upon arrival
2 Course Set Menu
Ludlow Signature Cosmopolitan to finish
Selection of Tea and Coffee

*Minimum of 12 guests. Seated in our Dining Room or Private Dining Room
(depending on final numbers and availability)*

**Please ask our Functions Manager for the complete "Ladies at Ludlow"
function package*



MEETINGS AND CONFERENCES

Looking to host a work breakfast, meeting or conference? Reserve an area within our Dining room and enjoy one of our flexible packages. All packages can be tailored to meet your requirements:

MEETINGS PACKAGE

FROM \$30 PER PERSON

Selection of cakes and mini pasties from Ludlow Café
Tea, coffee and soft drinks

HALF DAY PACKAGE

FROM \$49 PER PERSON

Morning or Afternoon tea and lunch
Tea, coffee and soft drinks

FULL DAY PACKAGE

FROM \$69 PER PERSON

Morning tea, lunch and afternoon tea
Tea, coffee and soft drinks

Minimum of 12 guests required

**Available from 7am weekdays*



BEVERAGES

SILVER PACKAGE

2 HOURS - \$42 PER PERSON
3 HOURS - \$54 PER PERSON
4 HOURS - \$64 PER PERSON
5 HOURS - \$74 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 - \$49 PER PERSON
3 HOURS - \$59 PER PERSON
4 HOURS - \$69 PER PERSON
5 HOURS - \$79 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

Credaro 'Kinship' Chardonnay, Margaret River WA

The Stag by St Huberts Pinot Noir, Yarra Valley VIC

Seppelt 'The Drives' Shiraz, Heathcote VIC

Mojo Cabernet Sauvignon, McLaren Vale SA

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

OPTIONAL ADDITIONS

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

3 HOURS - \$79 PER PERSON
4 HOURS - \$89 PER PERSON
5 HOURS - \$99 PER PERSON

BEER & CIDER

Selection of premium Australian, European and craft beers and 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

Catalina Sounds Pinot Gris, Marlborough NZ

Cape Mentelle Rosé, Margaret River WA

Giant Steps Pinot Noir, Yarra Valley VIC

Two Hands 'Gnarly Dudes' Shiraz, Barossa SA

Cape Mentelle 'Trinders' Cabernet Merlot, Margaret River WA

Dalzotto Sangiovese, King Valley VIC

ALL HOUSE SPIRITS

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



CONTACT DETAILS AND DIRECTIONS

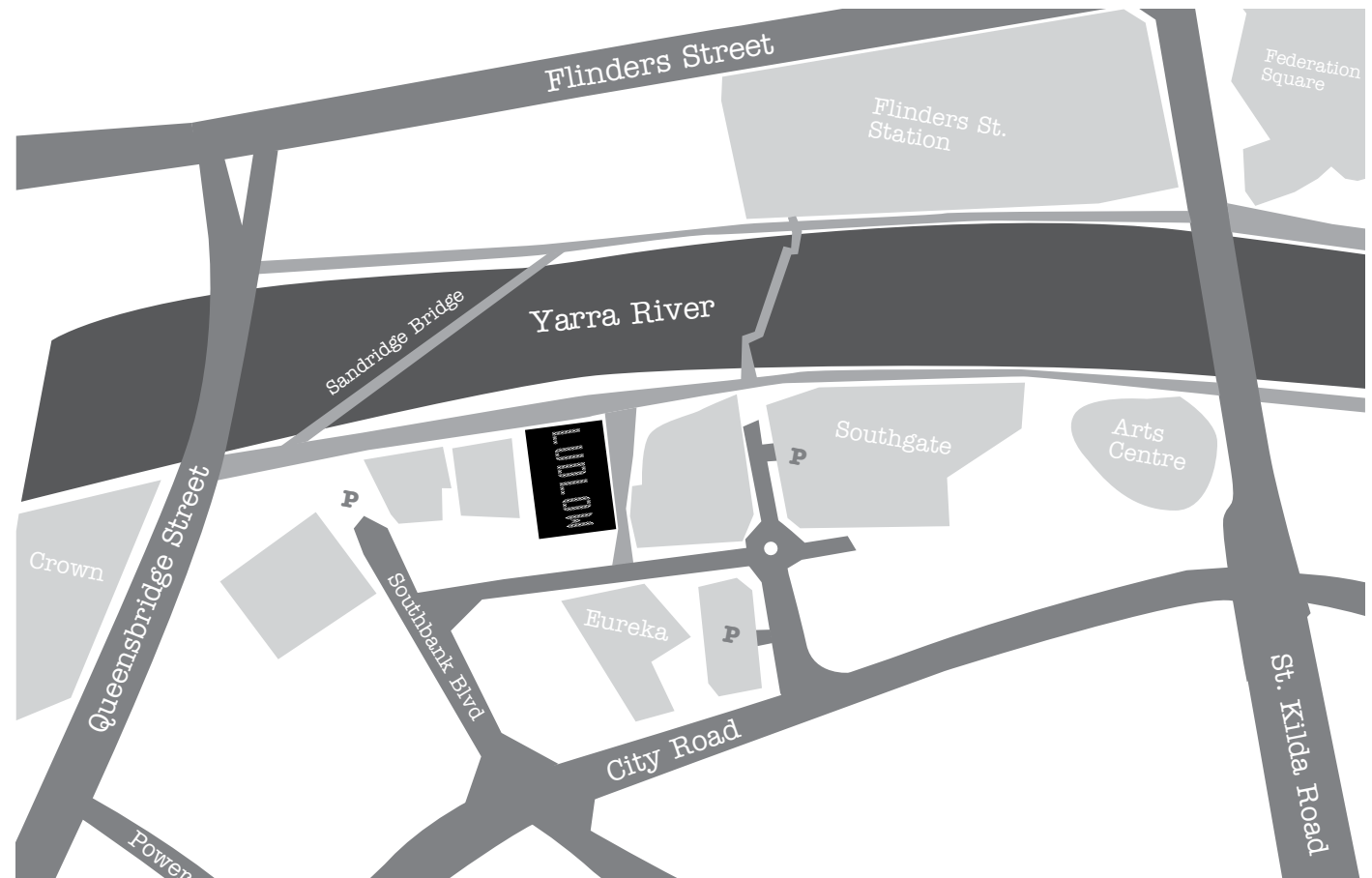
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ABN 59 089 226 844



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

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 accept credit card payments via the following cards: Visa, Mastercard, and Amex. 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 brought 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.