

PRIVÉ BY



PLACES



EVENT SPACES



LEVEL ONE PRIVATE DINING PRIVÉ 1

CAPACITY:

70 PEOPLE (SEATED)

120 PEOPLE (STANDING)

DIMENSIONS:

130 SQM

Soak in the panoramic views overlooking Sydney Harbour with the iconic Sydney Opera House as your neighbour. The space can be configured to suit any occasion, whether it be a formal sit-down experience featuring long tables for sharing food, wine, and laughter, or an elegant standing cocktail event complete with a dance floor. This private dining event space will have your guests talking long after the party ends.



LEVEL ONE PRIVATE DINING PRIVÉ 2

CAPACITY:

70 PEOPLE (SEATED)

120 PEOPLE (STANDING)

DIMENSIONS:

130 SQM

Located adjacent to Private Dining Room One, both of these rooms will not disappoint. With panoramic views of Sydney Harbour, your guests can admire the views from any location in the room. This space can also be configured to a standing or seated event suitable for any occasion.



LEVEL ONE ENTIRE VENUE

CAPACITY:

160 PEOPLE (SEATED)

240 PEOPLE (STANDING)

DIMENSIONS:

130 SQM

For those larger celebrations such as weddings you can book out the entire level one. Guests can sprawl between both rooms with more space for multiple configurations such as a sit down dining area, cocktail area and plenty of dancing space.



OUR MENU



SET MENU

All prices indicated

Are per person.

Sample menus subject to

Seasonality and availability.



OPTION 1 \$120 PP

SOURDOUGH PITA
black olive oil, wild oregano

MARINATED OLIVES
rosemary, mahlepi, citrus

TARAMASALATA NERO
white cods roe dip, squid ink,
avruga

KATAIFI TART
whipped feta, pastourmas,
candied eggplant

GRILLED HALOUMI
fennel glyko, lemon, isot pepper

NISSIOTIKI SALAD
heirloom tomato, cucumber,
samphire

**HONEY ROASTED
LAMB RIBS**
sheftalies, eggplant hommous,
herb salad

MIXED LEAF SALAD
herb, green goddess dressing

POTATOES TSAKISTES
red wine, coriander, rosemary

LOUKOUMADES
spiced syrup, sea foam,
halva ice cream

SET MENU

All prices indicated

Are per person.

Sample menus subject to

Seasonality and availability.



OPTION 2 \$160 PP

SOURDOUGH PITA
black olive oil, wild oregano

MARINATED OLIVES
rosemary, mahlepi, citrus

HOMMOUS MAVRO
chickpea, black tahini, lemon

KATAIFI TART
whipped feta, pastourmas,
candied eggplant

ABROLHOS OCTOPUS
carob, taramosalata,
caper shoots

GRILLED HALOUMI
fennel glyko, lemon, isot pepper

NISSIOTIKI SALAD
king prawn, heirloom tomato,
feta, cucumber, samphire

WAGYU RUMP CAP
SOUVLAKI
sujuk, grape molasses,
tahini, bergamot, yoghurt

BRAISED PEAS
koukoufava, coconut feta,
tarragon

POTATOES TSAKISTES
red wine, coriander, rosemary

SOKOLATINA
chocolate walnut cake,
marquis, kaimaki ice cream

CANAPÉS MENU

PACKAGE 1

\$120 PER PERSON
2 HOUR PACKAGE
SELECTION OF 8 CANAPÉS

PACKAGE 2

\$145 PER PERSON
2.5 HOUR PACKAGE
SELECTION OF 10 CANAPÉS

Sample menus subject to seasonality and availability.
Grazing Station Menu options available on request.

COLD CANAPÉS

Sydney Rock Oysters,
rose petal mignonette

Kataifi Tart, pastourmas,
whipped feta, glyko

Manouri, de sapo melon,
mint, rakomelo (veg)

Filo Tartlets,
taramosalata, salmon pearls

Sesame Wafers,
baba ghanouj, cucumber (veg)

Filo Tarts, Thesauri Ossetra
Caviar, crème fraîche
(additional \$15pp)

HOT CANAPÉS

Vine Leaf Dolmades,
saffron rice, almonds (vegan)

Pumpkin Keftedes,
chickpeas, coriander (vegan)

Kasseri Filo Triangles,
dukkah, thyme honey (veg)

Kataifi Prawns,
garlic butter, candied lemon

Spiced Wagyu Keftedes,
hot tomato tzatziki

Lamb Shank Filo Cigars,
aged feta, black olives

SUBSTANTIAL

Halloumi Chips,
zhoug yoghurt, olive
crumble (veg)

Wagyu Sirloin Souvlakia,
tahini, bergamot

Fried Calamari,
green harissa, ouzo aioli

Lamb Rump Souvlakia,
biber salcasi, tzatziki

Crispy Duck Yeeros,
muhammara, tabbouleh

Leek and Potato Boureki,
Cretan coconut feta (vegan)

SWEET BITES

Turkish Delight,
white chocolate, raspberry

Cretan Nut Tartlet,
poached wild figs, halva

Sokolatina,
chocolate walnut cake,
marquis

BEVERAGES

Our beverage list is curated to include refreshments from across the South Aegean, and is designed to pair beautifully with our menu.

Beverages can be pre-selected on consumption or as part of a beverage package to suit your event requirements.





TERMS & CONDITIONS

MINIMUM SPEND

A minimum spend and room hire applies for your event. Any expenses incurred above the minimum spend will be charged accordingly & added to the final bill at the completion of your event. Please provide as much detail as possible so we can create the perfect experience for you.

DEPOSIT

50% of the minimum spend requirement is payable to secure your reservation. 30 days out from your event we require the remaining 50% of the event to be paid.

SERVICE CHARGE

A discretionary service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

HOST / SECURITY

A Security/Host is required for the duration of your event for a minimum 4-hour charge. We book 1 host/guard for every 100 guests pending service requirements. Security/Host will be from 30 mins prior to bump in and 30 mins after bump out based on the above times. This will be quoted on inquiry.

BOOKING STATUS

Enquiry only, we are currently not holding a reservation for your event, so availability cannot be guaranteed. Please contact the Reservations Team to proceed, your reservation is secured once we have received your deposit and credit card details.

SURCHARGE

All credit card payments will incur a 1.75% processing fee. A 10% surcharge is applicable on Sundays & A 15% surcharge is applicable on Public Holidays.

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