

HOST YOUR EVENT  
ON THE STEPS OF  
SYDNEY HARBOUR

# FOR



Ploós Restaurant, gracefully situated on the picturesque foreshore of Sydney Harbour, offers enchanting vistas overlooking the iconic Sydney Opera House and the sparkling waters beyond. This distinguished establishment provides an exquisite backdrop for your forthcoming event, whether it be an esteemed corporate dinner or a celebration of a momentous occasion. Look no further than Ploós to elevate your experience.

Whether seated at a table on the al fresco terrace or within the refined confines of our private dining rooms upstairs, Ploós stands as the quintessential destination for any discerning event or function.







# EVENT SPACES





# CHEF'S SEMI PRIVATE DINING

**CAPACITY:**

40 PEOPLE (SEATED)

70 PEOPLE (STANDING)

The Chef's Semi-Private Dining room is perfect for those long lunches, corporate or social celebrations, small weddings, product launches and anything in-between. With an open plan kitchen your guests can enjoy views of the harbour on one side and a showcase of our talented chefs at work on the other.





# BAR PRIVATE DINING

**CAPACITY:**

30 PEOPLE (SEATED)

50 PEOPLE (STANDING)

Perfect for engagement and birthday parties, this space includes our bar to give a more relaxed and festive feel. Opt for a standing event with canapés or a sit down dinner experience with long tables.





# OUT DOOR DINING TERRACE

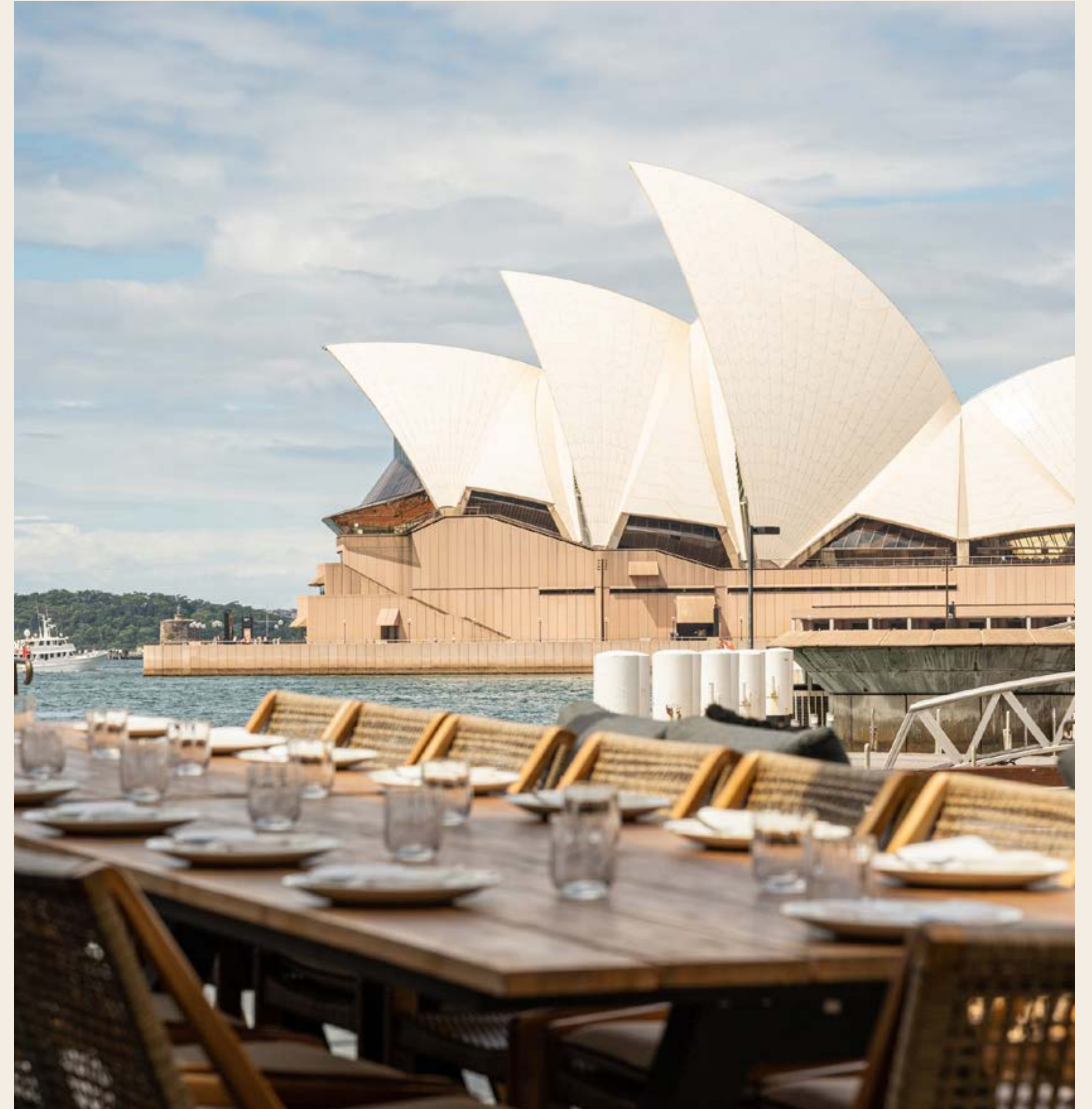
**CAPACITY:**

120 PEOPLE (SEATED)

200 PEOPLE (STANDING)

Located right on the glistening foreshore of Sydney Harbour, host your event on our sprawling out door terrace. This undercover space boasts views of both the Sydney Opera House and Harbour Bridge.

From smaller groups to larger receptions we can cater for all events with the perfect back drop.

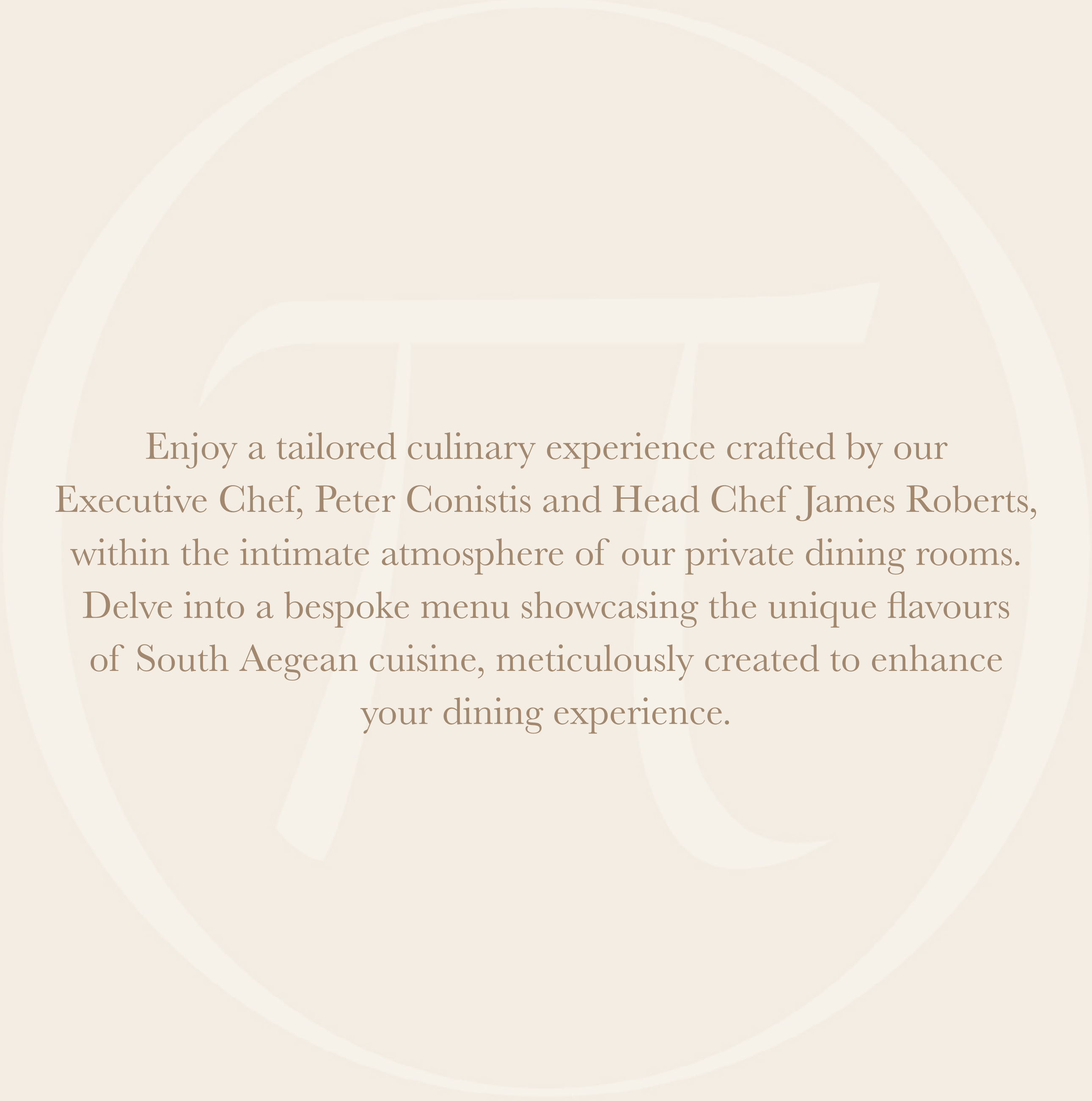




# OUR MENU







Enjoy a tailored culinary experience crafted by our Executive Chef, Peter Conistis and Head Chef James Roberts, within the intimate atmosphere of our private dining rooms. Delve into a bespoke menu showcasing the unique flavours of South Aegean cuisine, meticulously created to enhance your dining experience.



# SET MENU

\$120 PER PERSON

Minimum 2 guests, whole table only



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, feta, cucumber,  
samphire

HONEY ROASTED  
LAMB RIBS  
sheftalies, eggplant hommous,  
herb salad

MIXED LEAF SALAD  
herbs, green goddess dressing

POTATOES TSAKISTES  
red wine, coriander, rosemary

LOUKOUMADES  
spiced syrup, sea foam, halva  
ice cream



# SET MENU

\$160 PER PERSON

Minimum 2 guests, whole table only.



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

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

## 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

### 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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