



a touch of the south aegean on the steps of sydney harbour

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.

About Ploós

Located in the historic Campbell Stores, between Circular Quay and The Rocks, Ploós is where history and tradition meet contemporary expression.

Backdropped with a breathtaking viewof Sydney's Harbour and the iconic Opera House, Ploós' generous alfresco dining space establishes an ambience connecting land to sea, with emphasis on dishes that reflect the serenity of the South Aegean islands.

Showcasing the creative mind and culinary talents of chef Peter Conistis, Ploós pays homage to a pared back, Mediterranean way of living, and the excitement that is evoked from embarking on a journey to a beloved and serene destination – rich in flavour, culture and 'Aegean feel'.

Taking inspiration from surrounding Cyprus, Crete and Middle Eastern cuisines, Ploós embraces the essence of the local South Aegean islands.











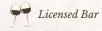


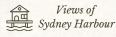


Maximum Capacity: 70 pax seated | 140 pax standing (half) Maximum Capacity: 140 pax seated | 280 pax standing (full)

Room Features:











Video Recording



Play your own Musi



Disabled Access



PRIVÉ by Ploós

PRIVÉ is the ultimate private dining room with panoramic views of Sydney Harbour. Stroll up the historic steps of Campbell's Stores and uncover two expansive private dining rooms located upstairs from our sister venue Ploós Restaurant in the heart of The Rocks.

Perfect For:

- Birthday Parties
- Christenings
- Engagement Party's
- Wedding Ceremonies
- Wedding Receptions
- Private Dinners

- Hen Party's
- Cocktail Functions
- Conferences
- Product Launches
- Workshops
- Presentations





The Outdoor Terrace

The outdoor terrace located on the foreshore of Sydney Harbour. Boasting stunning views towards the iconic Sydney Opera House and glistening water, is the perfect back drop for your function.

Perfect For:

- Birthday Parties
- Christenings
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- Wedding Ceremonies
- Wedding Receptions
- Private Dinners

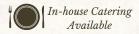
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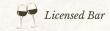


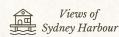


Maximum Capacity: 120 pax seated | 200 pax standing

Room Features:











Video Recording



Play your own Musi



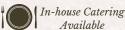
Disabled Access





Maximum Capacity: 40 pax seated | 70 pax standing

Room Features:





Licensed Bar



Views of Sydney Harbour



Child Friendly



Video Recording



Play your own Music



Disabled Access



Chef's Semi-Private **Dining Area**

Located on the ground floor of the restaurant. Perfect for long lunches, social celebrations and small weddings. With an open plan kitchen, your guests can enjoy the views of the harbour on one side and watch our talented chefs showcase their skills on the other.

Perfect For:

- Birthday Parties
- Christenings
- Engagement Party's
- Wedding Receptions
- Private Dinners
- Hen Party's
- Cocktail Functions
- Product Launches







\$120.00 Pikilia Menu

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

\$160.00 Pikilia Menu

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





Canapé Menu

Package One

\$120.00 Per Person 2 Hours Package Selection of 8 Canapés

Package Two

\$145.00 Per Person 2.5 Hours 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 Canapés

Halloumi Chips zhoug yoghurt, olive crumble (veg)

Wagyu Sirloin Souvlakia tahini, bergamot

Fried Calamari green harissa, ouzo aioli

Lamb Rump Souvlaki biber salcasi, tzatziki

Crispy Duck Yeeros muhammara, tabbouleh

Leek and Potato Boureki cretan cocknut feta (vegan)

Sweet Bites

Turkish Delight white chocolate, raspberry

Cretan Nut Tartlet poached wild figs, halva

Sokolatina chocolate walnut cake, marquis



Grazing Station Menu

Package One

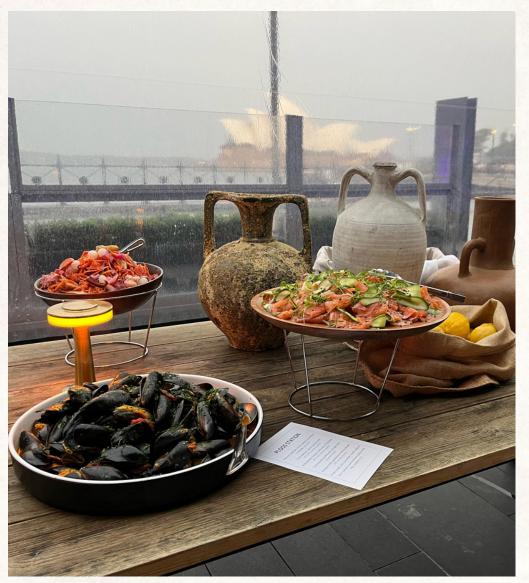
\$80.00 Per Person 2 Hours Package

Selection of Dips, Olives & Bread Rolls
Hortapitakia, Wild Greens, Dill & Feta Pies
Prawns & Oysters with accompaniments
Cured Meats and Artisanal Cheese Platters
Nissiotiki Salad, Leaf Salad & Orzo Salad
Roast Chicken, Lemon and Potato Tray Bake
Aegean Vegetable Briam Olives and Halloumi

Package Two

\$145.00 Per Person 2.5 Hours Package

Ouzo Cured Ocean Trout, Dill & Pemegranate
Fried Calamari, Green Harissa, Ouzo Aioli
Kinkawooka Mussels, Tomatoes a'la greque
Taramosalata, Grilled Pita, Black Pearl Caviar
Octopus Salad, Giardiniera, Florina Peppers
Prawn Salad, Orzo Cucumber, Mastic Yoghurt
Toast Scampi, Nettle Butter, Black Olive Crumble
Hiramasa Kingfish Omos, Sumac, Capers, Leavesi





Beverage Packages

Standard Beverage Package

\$80 per person 2 hour package (\$30.00 per person for every additional hour) Add on Cocktails and Spirits packages available

Drinks Included:

Sparkling Wine - NV Villa Sandi Prosecco White Wine - 2023 Topography Pino Gris Red Wine - Teusner Siraz Rosé - 2021 Gaia 4-6h

Included in this package:

2 x Beers Juice Soft Drink



Premium Beverage Package

\$110.00 per person
2.5 hour package (\$30.00 per person for
every additional hour)
Add on Cocktails and Spirits packages
available

Drinks Included:

Sparkling Wine - NV Delamere Cuvee Brut Rosé - 2021 Léscarelle Cuvee Chateau White Wine - 2022 Paringa Estate Chardonnay Red Wine - 2014 DÁrenberg Footbolt Shiraz

Included in this package:

2 x Beers Juice Soft Drink





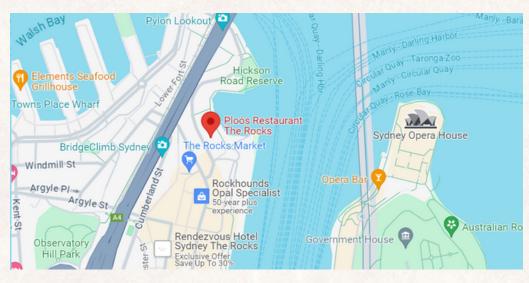








Location



Ploós Restaurant, Bay 7, 7-27 Circular Quay West, The Rocks, NSW 2000

Transport



Circular Quay Train Station - 700 meters



Majestic Water Taxis - 650 meters



Wilson Parking - Barangaroo Reserve, 5 Towns Pl, Barangaroo NSW 2000

Accommodation



Park Hyatt Sydney
7 Hickson Rd, The Rocks NSW 2000
350 meters



Sydney Harbour Hotel
55 George St, The Rocks NSW 2000
290 meters



Four Seasons Hotel Sydney 199 George St, The Rocks NSW 2000 700 meters





Terms & Conditions

Minimum Spends

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 remain 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.









eat@ploos.com.au



+61 (02) 82314890



http://www.ploos.com.au