

Events & functions

georges
Mediterranean

georges Mediterranean



Make your events and functions even more memorable

Make your next event unforgettable at Georges Mediterranean, where the beauty of Sydney's waterfront meets the warmth of Greek hospitality. Whether you're planning an intimate gathering, a corporate event, or a grand celebration, our stunning venue and tailored menus provide the perfect backdrop for your special moments.

From delicious Greek-inspired dishes to handcrafted cocktails, every detail is designed to impress your guests and make your event truly unique. Get in touch today to start planning your unforgettable waterfront celebration!

EVENT & FUNCTION ENQUIRIES

hello@georgesmediterranean.com.au
functions@georgesmediterranean.com.au
02 0000 0000

King Street Wharf, 3 The Promenade, Sydney NSW 2000

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GEORGES BAR & LOUNGE

Cocktail Style Event
120 guests

Lounge seating event
80 guests

Invite your guests to experience the ultimate relaxing gathering by sitting back comfortably in our lounges

DINING AREA

**Seated Indoor
& Outdoor Dining Area**
120 guests

**Semi-Private
Indoor Dining Area 44 guests**

Indulging in Mediterranean and Greek flavours in a stunning waterfront restaurant can certainly become an incredible delicious start for your sit down dining functions.

VENUE EXCLUSIVE

Cocktail Style Event
350 guests

Dinner Style Event
180 guests

Combining a lounge area with a dining area on the Promenade of King Street Wharf is something that only Georges can offer to your guests!





CANAPE PACKAGES

Select 5 Handheld + 2 Substantial

\$38 per person

Select 5 Handheld + 3 Substantial + 1 Dessert

\$48 per person

HANDHELD CANAPÉS

Zucchini and feta fritter, dill yoghurt V

Kataifi prawn, whipped garlic

Salt cod croquettes, lime aioli

Baked fetta and filo cigar, honey, oregano V

Watermelon, whipped goats cheese, sumac, mint V | GF

Beef keftes, green tahini sauce GF

Salmon, ricotta & dill tartlet

Smoked eggplant crostini, marinated tomato, basil VEGAN

Filo tartlet, taramasalata, salmon roe

Pickled octopus, beetroot hummus, cucumber GF

Fried artichoke, feta, baby capsicum V

SUBSTANTIAL CANAPÉS

Grilled scallops, pepperonata GF

Spanakopita filo pastries V

Chicken souvlaki, tzatziki GF

Mini lamb gyros

Battered fish, hand cut chips, tartare sauce

Grilled octopus, kipfler potato, capers, cabernet vinegar GF

Petite Greek salad, feta, oregano, lemon V | GF

Roast tomato & saffron risotto VEGAN

DESSERT CANAPÉS

Paseli wafers, lemon ricotta V | GF

Toulombes, fried doughnuts drenched in citrus syrup V

Chocolate & pistachio baklava rolls V

Buttermilk pudding, watermelon, strawberries, rose V | GF

FOOD STATIONS

CURED MEAT & VEGETARIAN BOARD

Cured Meat Selection Bresaola, Prosciutto, Mortadella, Fennel Salami | Vine Tomato, Mozzarella & Basil Salad | Marinated Feta, Kefalatori, Greek Honey | Marinated Olives, Stuffed Peppers, Grilled Vegetables | Melon, Grapes | Grissini & Bread.

Medium Cured Meat & Vegetarian Board

Serves Up To 30 Guests

\$350

Large Cured Meat & Vegetarian Board

Serves Up To 50 Guests

\$650

VEGETARIAN BOARD

Hummus & Tzatziki | Smoked Eggplant with Labne, Pomegranate & Mint | Spanakopita, Zucchini Fritters, Cheese & Leek Tarts, Crumbed Mushrooms | Dolmades, Stuffed Peppers, Marinated Olives | Marinated Feta, Kefalatori Cheese, Greek Honey | Greek Salad | Pita, Sourdough

Vegetarian Board

Serves Up To 50 Guests

\$500

PRAWN & OYSTER BAR

Freshly Shucked Sydney Rock Oysters on ice with Ouzo Mignonette & Lemon

Australian Tiger Prawns with Cocktail Sauce, Lime Aioli, Lemon

At Least 2 Prawns P/Person

Served To 40-50 Guests **\$550**

10 Doz Oysters \$600 / 5 Doz Oysters \$350

LAMB ON THE SPIT

The authentic Greek Experience, Slow Cooked Lamb on the Spit served with Pita Bread & Tzatziki

15 KILO SUCKLING LAMB 30 - 40 PORTIONS

AS BANQUET STYLE

80 - 100 PORTIONS PITA STYLE

ADD SIDE: Greek Salad | Cabbage Salad | New Potato Salad

\$1200

\$8pp

BIG GREEK BBQ

Hummus, Tzatziki, Taramasalata, Marinated Olives, Pita Bread, Sourdough | Chicken & Lamb Souvlaki, Cypriot Style Sheftalia, Lamb Cutlets | Yamba Prawns, Tasmanian Octopus | Whipped Garlic, Salsa Verde | Greek Salad, Cabbage Salad

\$79pp (Minimum 20 Guests)

SAGANAKI SEAFOOD

Market Fish, Mussels, Prawns & Calamari, Cooked with Tomatoes, Fennel Seeds & Ouzo, Finished with Greek Feta, Parsley, Lemon & Olive Oil. Served with Saffron Pilaf Rice & Crusty Sourdough Bread

\$29pp (Minimum 20 Guests)

SET MENUS

MEZZE BANQUET

Price per person \$52

Stuffed green olives & red peppers GF | V

White taramosalata, sourdough

Grilled haloumi, beetroot, crimson grapes, olive oil GF | V

Fried Squid, whipped garlic, pickles GF

Spanakopita filo pastries filled with spinach, feta & spring onion V

Grilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar GF

Chicken souvlaki, pita bread & tzatziki

Add Dessert \$10pp

Greek Sweets – Baklava & Greek Biscuits

VEGETARIAN MEZZE BANQUET

Price per person \$52

Stuffed green olives & red peppers GF | V

Hummus, crudites V

Zucchini fritters, labne, mint V

Grilled haloumi, beetroot, crimson grapes, olive oil GF | V

Cabbage salad, pinenuts, raisins V

Spanakopita filo pastries filled with spinach, feta & spring onion V

Roast tomato & saffron risotto, artichokes, zucchini, silverbeet Vegan | GF

Add Dessert \$10pp

Greek Sweets – Baklava & Greek Biscuits

GEORGES LAMB FEAST

MEZZE

Marinated olives GF | V

Three dip selection, crudites, pita bread

Yamba king prawns, skordalia, chili, garlic, parsley, lemon

MAIN

Greek style lamb shoulder, lemon & oregano potatoes GF

Greek salad GF | V

Add Dessert \$10pp

Greek Sweets – Baklava & Greek Biscuits

DINING PACKAGE 1

Main & Dessert	\$60
Mezedes & Main	\$68
Mezedes, Main & Dessert	\$80

MEZEDES (to share)

Marinated olives, crudities V | GF

White taramosalata, sourdough

Spanakopita filo pastries filled with spinach, cheese & spring onion V

Fried squid, whipped garlic, pickled GF

MAINS (choice of)

Rolled & roasted pork belly, pepperonata GF

Beef short rib "Moussaka", eggplant, potato, kefalotyri

Saltwater barramundi, smoked eggplant, roasted garlic, pickled red onion, parsley GF

Vegetarian available with prior notice

Roast tomato & saffron risotto, artichokes, zucchini, silverbeet Vegan | GF

SIDE (to share)

Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sourdough crumbs V

DESSERT (choice of)

Vanilla creme brulee, macerated berries, Greek biscuit GF | V

Pistachio cake, sour cherries, chocolate ice-cream GF | V

For sit down dining functions of 30 + alternate serve applies on mains & desserts

Guests with dietary requirements can be accommodated with prior notice

DINING PACKAGE 2

Main & Dessert	\$66
Mezedes & Main	\$74
Mezedes, Main & Dessert	\$86

MEZEDES (to share)

Marinated olives GF | V

Hummus, sourdough GF | V

Grilled haloumi, beetroot, crimson grapes, olive oil

Chargrilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar GF

MAINS (choice of)

Greek style lamb shoulder, lemon oregano potatoes GF

Grilled Yamba king prawns, skordalia, chili, garlic, parsley, lemon

Chargrilled swordfish, black garlic, pepperonata GF

Vegetarian available with prior notice

Roast tomato & saffron risotto, artichokes, zucchini, silverbeet Vegan | GF

SIDE (to share)

Classic Greek salad GF | V

DESSERT (choice of)

Pistachio cake, sour cherries, chocolate ice-cream GF | V

Buttermilk pudding, strawberries, mint, watermelon granita GF | V

BEVERAGE PACKAGES

RESHCKE PACKAGE

Includes: 1 x Sparkling, 1 x White, 1 x Rose, 1 x Red Wine, 3 x Beers, 1 x Light Beer, Soft Drinks

2 Hours

\$45pp

3 Hours

\$50pp

SPARKLING WINE

Reschke RT Series Sparkling

ROSE

Reschke RT Series Rose

SELECT 1 WHITE & 1 RED WINE

Reschke RT Series Pinot Gris

Reschke RT Series Chardonnay

Reschke RT Series Malbec

Reschke RT Series Shiraz

BEERS

Fix Greece | Mythos Greece | Apple Thief Cider | Balter Cerveza | Stone & Wood Pacific Ale | Cascade Premium Light | Heineken Zero (included)

GREEK PREMIUM PACKAGE

3 Hours \$79pp

Includes: 1x Mocktail or Cocktail on Arrival, All Beers, All Wines, Soft Drink

MOCKTAIL

Sweet Mandy | Lychee Tale

COCKTAIL

The Med | Espresso Martini | Margarita on the Rocks | French Martini

SPARKLING WINE

Prologue Pink Sparkling

WHITE WINE

Noitio White

ROSE

Gaia Estate Rose 4-6h

RED WINE

Atma Red

BEER

Mythos Greece | Nios Greece | Heineken Zero

EVÍVA!

At Georges, we bring authentic quality, warm hospitality, and moments of joy to every visit.

Nestled in a stunning and vibrant Sydney Harbourside setting, we celebrate the flavours of Mediterranean cuisine, creating the perfect atmosphere for memorable dining and relaxed socials.

Inspired by Greek hospitality, we make every meal a celebration, welcoming every guest like family. Experience the warmth, tradition, and vibrant spirit of Greece. Come as you are, and leave with a smile.

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