

# ESQ.

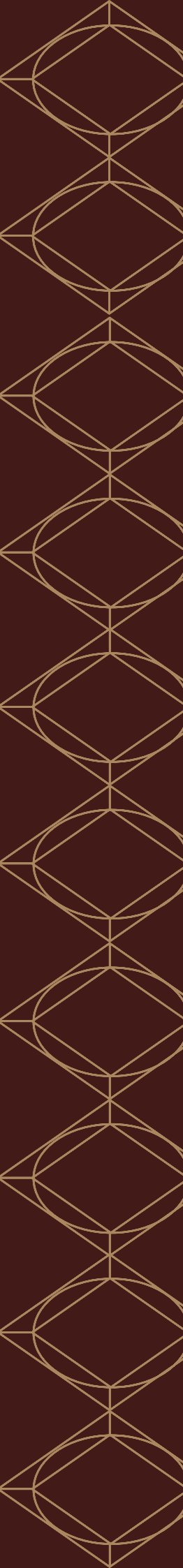
EVENTS  PRIVATE DINING





CELEBRATE ALL  
YOUR SPECIAL  
OCCASIONS IN  
STYLE AT ESQ.

Located in the heart of the CBD in the Queen Victoria Building, ESQ is an inviting event space in the heart of the CBD, with semiprivate areas perfect for intimate gatherings and celebrations. With a dark oak framed bar, mosaic and parquet flooring, soft leather seating and sensuous low lights, stepping into ESQ transports you back to the prohibition era of the 1920's where you can dine with gusto and drink into the night. With a semi-private area ESQ is ideal for a long lunch or dinner celebration for up to thirty guests, with an alternative area perfect for smaller groups.











SEMI PRIVATE DINING ROOM

## THE SPACE

### SEMI PRIVATE DINING ROOM

A semi-private area curtained off from the main dining room perfect for a long lunch or dinner.

#### CAPACITY

Seated: Up to 40 guests  
Standing: Up to 60 guests  
Minimum spend applies

### BAR ALCOVE

Perfect for an intimate lunch or dinner or a small cocktail party.

#### CAPACITY

Seated: Up to 12 guests  
Standing: Up to 30 guests  
Minimum spend applies

### EXCLUSIVE HIRE

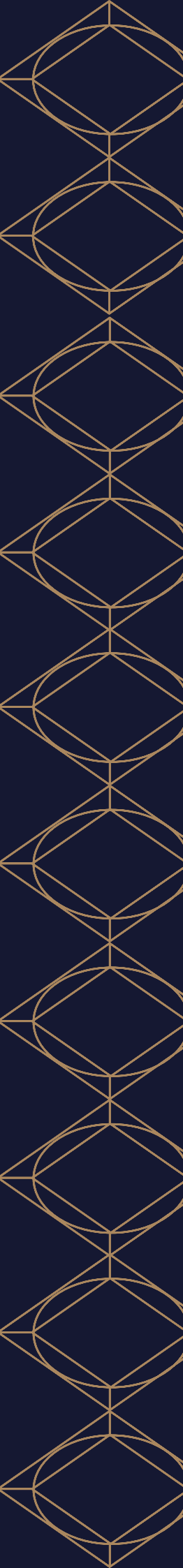
The restaurant is available for exclusive hire for breakfast events, lunch on Tuesday and all day on Sunday and Monday.

#### CAPACITY

Seated: 100 guests  
Standing: Up to 140 guests  
Minimum spend applies



BAR ALCOVE





## CANAPÉS PACKAGES

**2 HOUR CANAPÉ PACKAGE – \$55 PER PERSON**  
(3x cold, 2x hot and 1x substantial)

**3 HOUR CANAPÉ PACKAGE – \$75 PER PERSON**  
(3x cold, 3x hot and 2x substantial)

**4 HOUR CANAPÉ PACKAGE – \$105 PER PERSON**  
(4x cold, 4x hot and 3x substantial)

Additional canapés \$9 per person.  
Substantial canapés \$15 per person.







## CANAPÉ MENU

### COLD

Carrot crackers, taramasalata, salmon roe, green onion DF, NF

Chicken & ham terrine, caper & raisin DF, NF, GFO

King fish sashimi, nam jim, coconut cream, garlic crisp DF, NF, GFO

Beef tartar, smoked egg yolk emulsion NF, GFO, DFO (for the 4x4x3 option)

### HOT

Eggplant tempura, miso glaze, hazelnut VG, NFO

Crispy lamb belly, chilli caramel, lime salt DF, NF

Snapper, cauliflower puree, beurre blanc NF, GF

Mushroom chicken pie, velouté NF

### SUBSTANTIAL

Pork neck, parsnip puree, tomberry NF, GF, DFO

Market fish, almond crumb, miso butter, fine herbs, chilli oil

Mini Wagyu cheeseburger, swiss cheese, house ketchup, pickle

### DESSERT

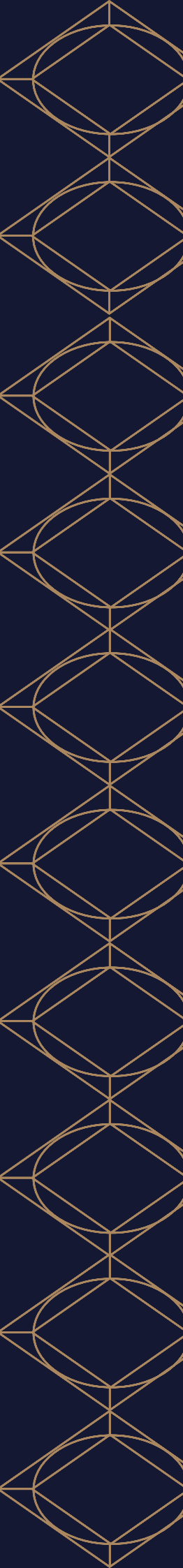
Mini vegan pavlova, passionfruit & coconut cream, mixed berries VG, GF, DF

Carrot cake, candied walnut, carrot curd NFO

Mini Paris Breast, brown sugar caramel cream, hazelnut

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | V vegetarian | VG vegan GFO gluten free option | DFO dairy free option





# PLATED MENU

\$120PP

Sprouted sourdough, chickpea miso ricotta butter v, vgo, dfo

## ENTREES

(PLEASE SELECT TWO FOR ALTERNATE DROP)

BBQ leeks, walnut romesco, charred citrus dressing, herb salad VG, DF, GF

Glazed bonito, rye crumb, crème fraîche, horseradish, smoked soy GFO, DFO, NF

Grilled southern calamari, rouille, XO butter GFO, DFO, Chicken & ham terrine, wood ear mushroom, caper & raisin, grilled bread DF, GFO, NF

## MAINS

(PLEASE SELECT TWO FOR ALTERNATE DROP)

Potato gnocchi, fioretto, artichoke, leek, broccolini, hazelnut, agrodolce v, dfo

Market fish, almond crumb, miso butter, fine herbs, chilli oil

Aged duck breast heirloom beetroot, pistachio, spiced jus GF, DF

Roasted lamb saddle & belly, pickled green tomato, smoked yoghurt, pine nut & currants GF, DFO

## SIDES

(TO SHARE FOR THE TABLE)

Green leaf salad, fennel, mustard dressing VG, NF, GF, DF

Lyonnais potatoes

## DESSERTS

(PLEASE SELECT TWO FOR ALTERNATE DROP)

Bombe Alaska, passionfruit, lychee, coconut & rum GF, DF, NF

Paris Brest, brown sugar caramel cream, hazelnut, yoghurt ice cream, hot chocolate

Carrot cake, candied walnut, carrot curd, frosting ice-cream NFO

Selection of Sorbets VG, GFO, NF, DF

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | v vegetarian | VG vegan GFO gluten free option | DFO dairy free option







## SHARED MENU

\$145PP

INCLUDES A CHOICE OF ONE COLD AND ONE HOT CANAPE

### ENTRÉES

Sprouted sourdough, chickpea miso  
ricotta butter V, VGO, DFO

Chicken & ham terrine, wood ear mushroom,  
caper & raisin, grilled bread DF, GFO, NF

Glazed bonito, rye crumb, crème fraiche,  
horseradish, smoked soy GFO, DFO, NF

### MAINS

Market fish, almond crumb, miso butter,  
fine herbs, chilli oil

Aged duck breast heirloom beetroot, pistachio,  
spiced jus GF, DF

### SIDES

Green leaf salad, fennel, mustard dressing VG, NF, GF, DF

Green beans, XO, cured egg DFO, VGO

### DESSERT

Paris Brest, brown sugar caramel cream, hazelnut,  
yoghurt ice cream, hot chocolate

Carrot cake, candied walnut, carrot curd,  
frosting ice-cream NFO

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | V vegetarian | VG vegan GFO gluten free option | DFO dairy free option



# BEVERAGE PACKAGES



## CLASSIC BEVERAGE PACKAGE

### SPARKLING

Handpicked Prosecco, Veneto, ITA

### WHITE

Handpicked Sauvignon Blanc, Marlborough, NZ

### RED

Handpicked Shiraz, Hilltops, NSW

### BEER

James Boag's Light  
Sydney Beer Co. Lager

### NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale  
Lyres 'Classico' Sparkling, AUS







## PREMIUM BEVERAGE PACKAGE

### SPARKLING

Bianca Vigna Prosecco, Veneto, ITA

### WHITE (PLEASE SELECT TWO)

Santi Pinot Grigio, Valdiadige, ITA

Handpicked Sauvignon Blanc, Marlborough, NZ

Oakridge Chardonnay, Yarra Valley, VIC

### ROSE

Mirabeau Grenache Blend, Provence, FRA

### RED (PLEASE SELECT TWO)

Handpicked Pinot Noir, Yarra Valley, VIC

Beconcini Chianti Sangiovese, Chianti, ITA

Philippe Shaw 'The Idiot' Shiraz, Orange, NSW

### BEER (PLEASE SELECT TWO LIGHT BEER INCLUDED)

James Boags Light, TAS

Sydney Beer Co. Lager, NSW

Young Henry Newtowner Pale Ale, NSW

### NON-ALCOHOLIC

Heaps Normal 'XPA' Non Alc Ale

Lyres 'Classico' Sparkling, AUS

## DELUXE BEVERAGE PACKAGE

### SPARKLING

Mumm Marlborough Pinot Noir, Chardonnay, Marlborough NZ

### WHITE (PLEASE SELECT TWO)

Dog Point Sauvignon Blanc, Marlborough, NZ

Red Claw Pinot Gris, Mornington Peninsula, VIC

Fire Gully Chardonnay, Margaret River, WA

### ROSE

Maison AIX Grenache Blend, Provence, FRA

### RED (PLEASE SELECT TWO)

Nanny Goat Pinot Noir, Central Otago, NZ

Kilikanoon Prodigal Grenache, Clare Valley, SA

Hentley Farm Estate Shiraz, Barossa Valley, SA

### BEER (PLEASE SELECT TWO LIGHT BEER INCLUDED)

James Boags Light, TAS

Sydney Co. Lager, NSW

Kirin Ichiban, JPN

Young Henry Newtowner Pale Ale, NSW

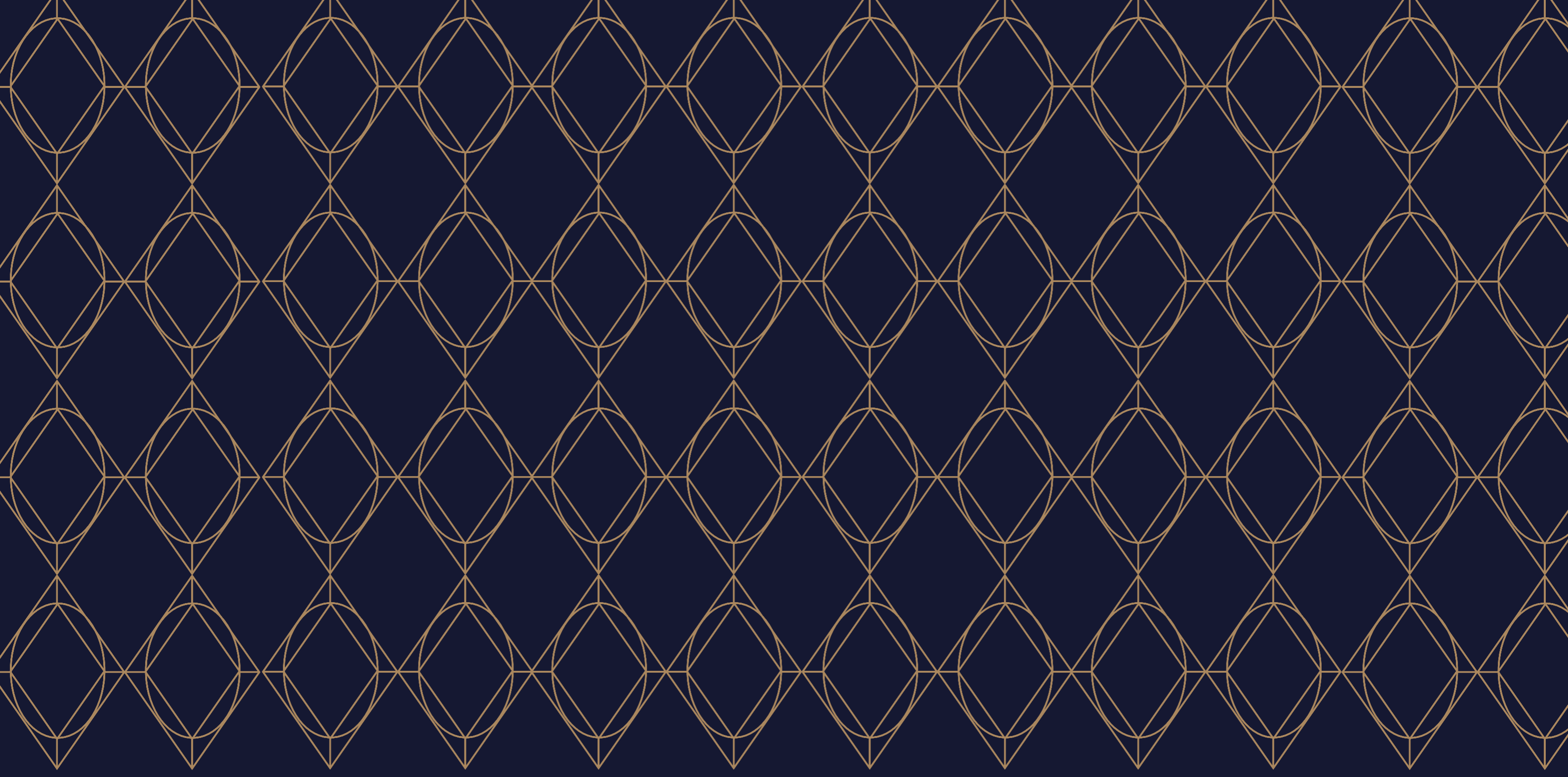
Young Henry Cloudy Cider, NSW

### NON-ALCOHOLIC

Heaps Normal 'XPA' Non Alc Ale

French Bloom 'Le Blanc' Sparkling, FRA





**TALK TO OUR EVENT SPECIALISTS**

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