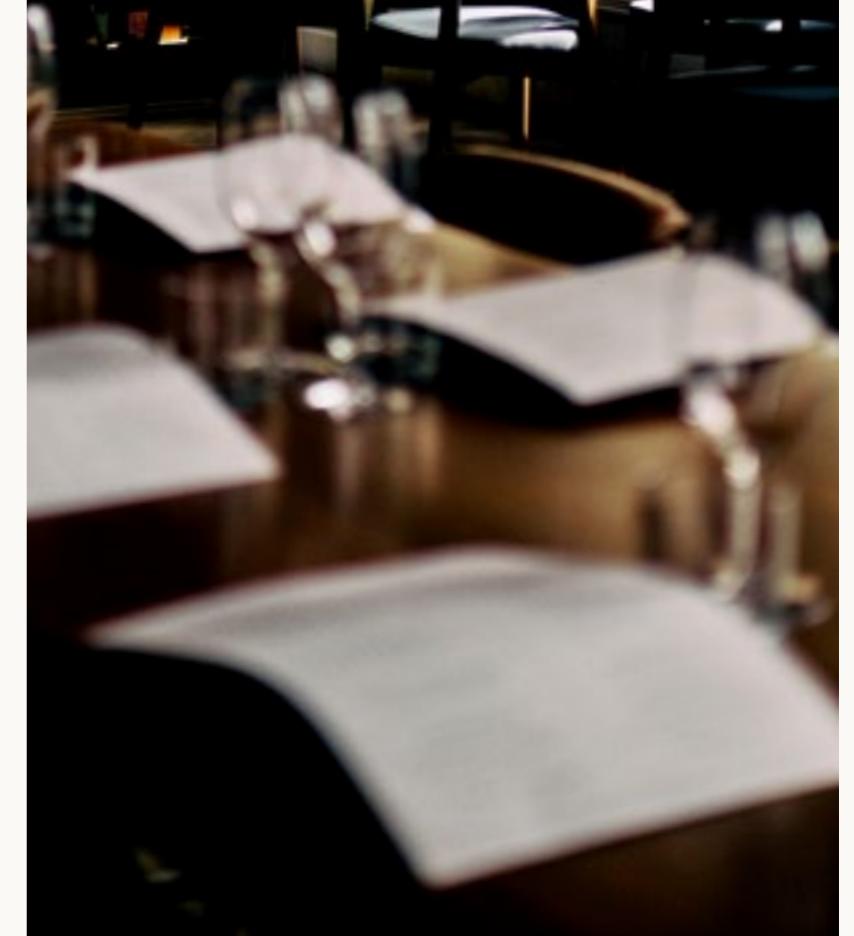
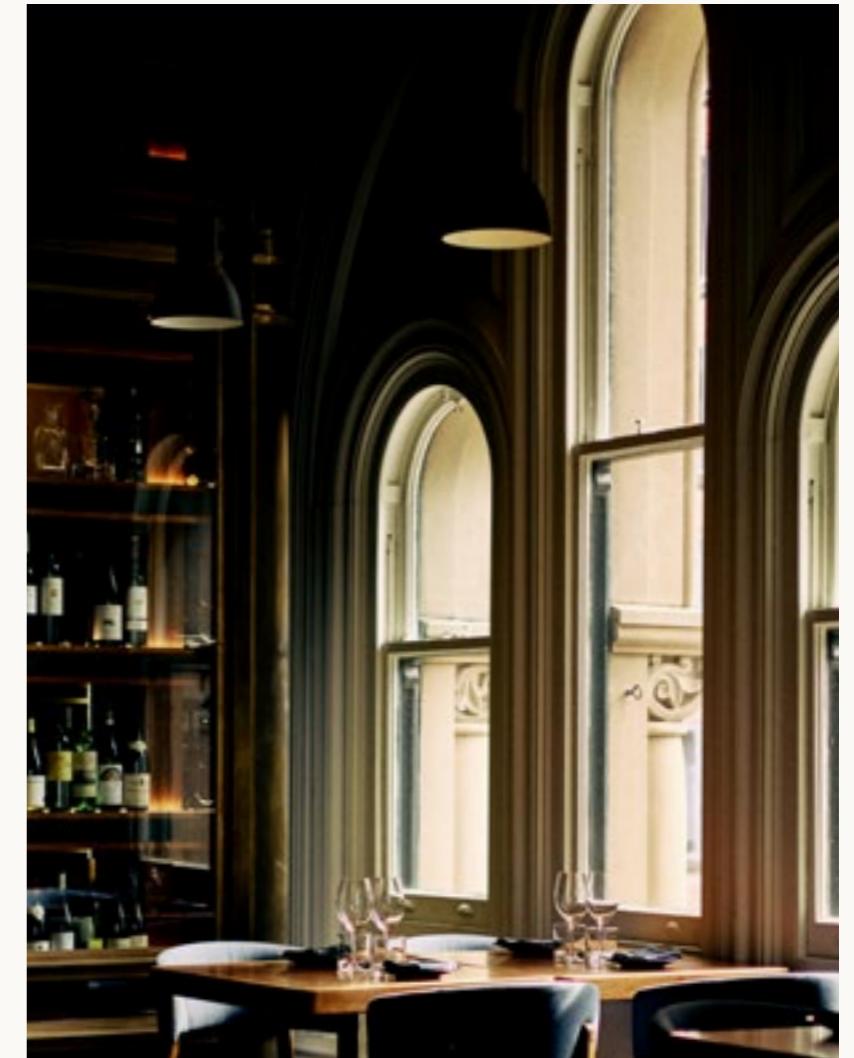




CELEBRATE ALL
YOUR SPECIAL
OCCASIONS IN
STYLE AT ESQ.

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 parquetry 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 ACOVE

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, lunch and dinner events.

CAPACITY

Seated: 85 guests
Standing: Up to 140 guests
Minimum spend applies



BAR ACOVE

CANAPÉ MENU

2 HOURS

5x canapes
1x substantial item

3 HOURS

6x canapes
2x substantial item

4 HOURS

8x canapes
3x substantial item

Add additional cold,
hot or sweet canapes +\$

Add additional
substantial item +\$



COLD ITEMS

- Sydney rock oyster** – eschalot vinaigrette, finger lime pearls
- Summer vege tartlet** – mix vege, broth jelly vgo
- Tuna tataki** – yuzu kosho, shallot, crème fraiche
- Compressed watermelon** – smoked feta, mint & Davidson plum glaze
- Beef wrap** – chive, caper, onion, cornichon, shiso leaf
- Smoked duck breast** – pickled daikon, pancake, honey mustard

HOT ITEMS

- Mix mushroom arancini** – black garlic aioli v
- Grilled octopus** – kimchi butter, pancetta crumb
- Pomme anna** – yolk mousse, chive
- Wagyu skewer** – soy glaze, shallot
- Lamb belly** – citrus salt, chili caramel
- Prawn toasties** – onion dip, coriander

SUBSTANTIAL ITEMS

- Lobster roll** – brioche, onion fennel salad, aioli
- Mini wagyu beef bowl** – soy glaze, spring onion, miso butter, togarashi
- BBQ mushroom slider** – chimichurri, whipped tofu & chilli jam vg
- Beef slider** – beef patties, American cheese, pickles, sauce – brioche
- Soba noodle salad** – soy dressing, slaw, avocado, crispy shallots vg

SWEETS

- Mini yuzu meringue tart** – yuzu curd, italian meringue
- Pavlova bites** – chantilly cream, fresh berries
- Praline pate a choux** – salted caramel, praline cream
- Citrus cake madeliene** – chocolate cake, tempered bittersweet chocolate
- Crème brulee tart** – vanilla custard, fresh berries
- Chocolate cheesecake** – chocolate crunch, cocoa chantilly cream

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | V vegetarian | Anything with 'O' next to it means option available

PLATED MENU

2 COURSE

Entrée and main or main and dessert
Served with Artisan bread, lightly salted churned butter, Australian sea salt flakes and shared seasonal leaf salad per table.

3 COURSE

Entrée and main or main and dessert
Served with Artisan bread, lightly salted churned butter, Australian sea salt flakes and shared seasonal leaf salad per table.

Select two options for each course to be served alternately

ENTRÉE

Burrata, heirloom tomato, basil pesto, sherry glaze v, GF
Tuna tataki, garlic crème fraîche, yuzu kosho dressing, nasturtium leaf GF, NF, DFO
Grilled octopus, kimchi butter, smoky onion, fennel salad GF, NF
Eggplant tempura, miso glaze, hazelnut, coriander, goma dip VG, NFO
Marinated pork jowl, creamy onion, bitter leaf salad GF, NF, DFO
Pomme Anna, yolk glaze, crème fraîche, leek v, NF, DFO

MAIN

Marinated skirt steak 200g with chimichurri GF, NF, DF
Chicken roulade, spinach & mushrooms, Dutch carrot, velouté sauce GF, NF
Charred sugarloaf, miso, whey, coconut labneh, dukkha v, VGO, GF
Market fish, kimchi salsa, beurre blanc, green elk NFO, DFO
Roast cauliflower, cashew cream, radish pickle, caper tahini sauce VG, NFO

DESSERT

Citrus vanilla panna cotta – vanilla shortbread, fresh berries, candied citrus
v, NF, GF
Smoky crème caramel – smoked vanilla custard, chantilly cream, fresh berries, tuille
v, NF, GF
Mango & lime cheesecake – coconut sugar crust, vanilla mango cream, passionfruit
v, NF, GF
Praline milk chocolate mousse bar – mirror glaze, chocolate cream, candied hazelnuts GF
Silken ganache – cocoa mousse, crunchy chocolate, gold VG, NF, GF

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | v vegetarian | VG vegan | Anything with 'O' next to it means option available

PRE-DINNER CANAPÉS

CHEF'S SELECTION (3)
per guest

PRE-DINNER OWN SELECTION (3)
per guest





SHARED MENU

Select 2 small plates, 2 protein, 2 sides and 1 dessert.

Additional small plate - per person per item
Additional protein - per person per item
Additional side - per person per item
Additional dessert - per person per item

SMALL PLATES

Heirloom tomato Alsace tart – whipped ricotta, basil oil
Charred zucchini & labneh – mint, pistachio dukkah v
Katsu sandos – milk bread, mushroom katsu, pickled onion VG OPTION
Kingfish crudo – desert lime kosho, white soy, nori oil
Wattle seed & sesame hummus – fermented chilli, warm flatbread
Spanner crab & avocado tostada – jalapeño, coriander, corn

PROTEIN

Char-smoked lamb rump – black garlic yoghurt, saltbush crumb
Grilled octopus – kimchi butter, charred lemon
Roasted chicken supreme – fermented honey glaze, native thyme
Miso-glazed eggplant steak – puff grain and nori, shiso VG
Smoked brisket – pepperberry rub, pickled onion & BBQ jus
Market fish fillet – yuzu beurre blanc, coastal greens
Charcoal pork belly – burnt apple, fennel & crackling

SIDES

House salad, anchovy dressing, shaved parmesan, capers GF, VGO
Charred broccolini – macadamia dukkah, lemon dressing VG, GF, NFO
Cabbage & green mango slaw – coconut dressing, toasted seeds
Grilled corn ribs – smoked butter, pecorino, lime
Tomato, watermelon & mint salad – pomegranate molasses
Ancient grains & roast carrot salad – harissa, citrus labneh
Wagyu fat roasted potato, sour cream, pesto GF, DF, NF

DESSERT

Citrus vanilla panna cotta – vanilla shortbread, fresh berries, candied citrus V, NF, GF
Smoky crème caramel – smoked vanilla custard, chantilly cream, fresh berries, tuille V, NF, GF
Mango & lime cheesecake – coconut sugar crust, vanilla mango cream, passionfruit V, NF, GF
Praline milk chocolate mousse bar – mirror glaze, chocolate cream, candied hazelnuts GF
Silken ganache – cocoa mousse, crunchy chocolate, gold VG, NF, GF

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | V vegetarian | VG vegan | Anything with 'O' next to it means option available

GRAZING STATIONS

TACO STAND

Smoked brisket, chipotle slaw, roasted cauliflower, cashew cream, salsa verde

SYDNEY SEAFOOD BAR

King prawns, rock oysters, ceviche, seaweed salad, finger lime

BAO BUNS

Steamed bao with pork, tofu, chicken, kimchi, pickled veg, sauces

SASHIMI STATION

Kingfish, ocean trout, ponzu, pickled ginger, wasabi

BBQ STATION

Marinated chicken thighs, beef flank steak, sausages, salad, assortment of pickles and sauces

MEDITERRANEAN STATION

Vegetarian kibbi, falafel, crudites, selection of dips, grilled vegetables, Fattoush, crisp breads

AUSTRALIAN CHEESE & CHARCUTERIE STATION

Australian cheese, locally made cured meats, pickled & grilled vegetables, an assortment of breads, fruit, jam, and honeycomb

DESSERT STATION

Assortment of mini tartlets, build your own pavlova, and mini verrine bar

Sample menu, subject to change based on seasonality.

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PLATTERS

Platters are designed to serve 10 guests.

LOCAL ARTISAN CHEESE

A selection of artisan cheeses, quince paste, honeycomb, lavosh, seasonal fruits

ANTIPASTO PRODUCE PLATTER

Vegetables, artisan cured meats, olives, pickles, bocconcini, house-baked focaccia

SUSHI AND NIGIRI PLATTER

Assorted fresh rolls and nigiri with soy, pickled ginger, wasabi

SEASONAL FRUIT PLATTER

Sliced seasonal fruits – optional yoghurt dip

MINI SANDWICH PLATTER

Assorted finger sandwiches with classic and modern fillings

GARDEN CRUDITÉS PLATTER

Raw vegetables, beetroot dip, hummus, edamame smash

We are happy to cater for dietary requirements upon request.

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | V vegetarian | VG vegan | Anything with 'O' next to it means option available

BEVERAGE PACKAGES

All packages include orange juice, mineral water, and soft drinks.
They are available for durations ranging from 2 to 5 hours.

CLASSIC PACKAGE

2 HOURS
3 HOURS
4 HOURS
5 HOURS

Sparkling
Handpicked 'Organic' Prosecco, Veneto, ITA

White
Handpicked Sauvignon Blanc, Marlborough, NZ

Red
Handpicked Cabernet Sauvignon, Coonawarra, SA

Beer
4 Pines Pacific Ale Mid Strength
Asahi Lager

Non-alcoholic – select two
Lyre's 'Classico' Sparkling, AUS
Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC
Mocktail – Lyre's 'Pink London' Spritz, AUS
Heaps Normal XPA, AUS

PREMIUM PACKAGE

2 HOURS
3 HOURS
4 HOURS
5 HOURS

Sparkling
A by Arras Sparkling Blanc, TAS

White Select two
Annaise 'Organic' Sauvignon Blanc, Orange, NSW
Pikes 'Luccio' Pinot Grigio, Clare Valley, SA
J.Moreau & Fils Les Coches Chardonnay, FRA

Rosé
Tar & Roses Rosé Mediterraneo, Heathcote, VIC

Red – select two
Holm Oak 'Protogee' Pinot Noir, Tamar Valley, TAS
Willunga 100 Grenache, Barossa Valley, SA
Audrey Wilkinson Shiraz, Hunter Valley, NSW

Beer – select two
4 Pines Pacific Ale Mid Strength
Asahi Lager
4 Pines Pale Ale

Non-alcoholic – select two
Lyre's 'Classico' Sparkling, AUS
Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC
Mocktail – Lyre's 'Pink London' Spritz, AUS
Heaps Normal XPA, AUS

DELUXE PACKAGE

2 HOURS
3 HOURS
4 HOURS
5 HOURS

Sparkling
House of Arras Blanc de Blanc Sparkling, TAS

White – select two
Henschke 'Peggy's Hill' Riesling, Eden Valley, SA
Krinklewood Semillon, Hunter Valley, NSW
Oakridge Pinot Gris, Yarra Valley, VIC
Nick O'Leary Chardonnay, Tumbarumba, NSW

Rosé
Château La Gordonne, Côtes de Provence, FRA

Red – select two
Red Claw Pinot Noir, Mornington Peninsula, VIC
Bremerton Malbec, Langhorne Creek, SA
Elderton Estate Shiraz, Barossa Valley, SA
Amelia Park Cabernet Merlot, Margaret River, WA

Beer – select two
4 Pines Pacific Ale Mid Strength
Asahi Lager
4 Pines Pale Ale
Hawkes Lager
Balter XPA

Cider
Young Henrys Cloudy Apple Cider

Spirits & mixers
Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Buffalo Trace Bourbon
Dewars 12y.o. Ancestor Whiskey
Hard Fizz Seltzer
(choice of one flavour from 2)

Non-alcoholic – select two
Lyre's 'Classico' Sparkling, AUS
Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC
Mocktail – Lyre's 'Pink London' Spritz, AUS
Heaps Normal XPA, AUS

NON-ALCOHOLIC

2 HOURS
3 HOURS
4 HOURS
5 HOURS

Includes soft drinks, juices,
still & sparkling mineral water

PREMIUM NON-ALCOHOLIC

2 HOURS
3 HOURS
4 HOURS
5 HOURS

Includes soft drink, juices,
still & sparkling mineral water

Sparkling
Lyre's 'Classico' Sparkling, AUS

White
Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC

Mocktail
Lyre's 'Pink London' Spritz, AUS

Beer
Heaps Normal XPA, AUS

**SPEAK WITH YOUR EVENT COORDINATOR ABOUT
AVAILABLE UPGRADE OPTIONS.**

TALK TO OUR EVENT SPECIALISTS

events@trippaswhitegroup.com.au

Level 2, Queen Victoria Building
455 George Street Sydney (Market Street entrance)

esqatqvb.com.au | [f](#) [o](#) [esqatqvb](#)

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