





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 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, lunch and dinner events.

### CAPACITY

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



BAR ALCOVE



# 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 fraiche, 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 fraiche, 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

## PRE-DINNER CANAPÉS

### CHEF'S SELECTION (3)

per guest

### PRE-DINNER OWN SELECTION (3)

per guest

Sample menu, subject to change based on seasonality.

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# SHARED MENU

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

## 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

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

## 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.

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# 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

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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 PLATTERS

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

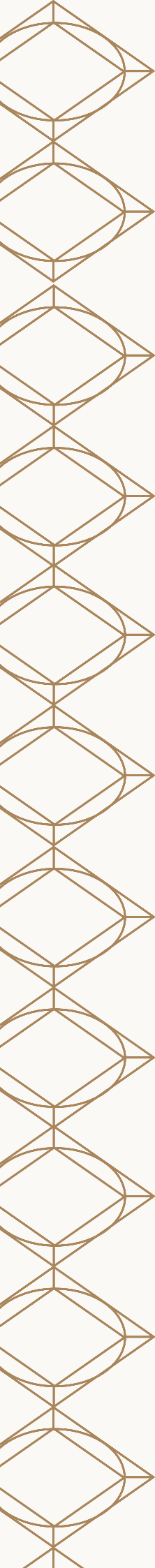
Raw vegetables, beetroot dip, hummus, edamame smash

We are happy to cater for dietary requirements upon request.

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# 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  
Annais '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 Gironne, 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

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