

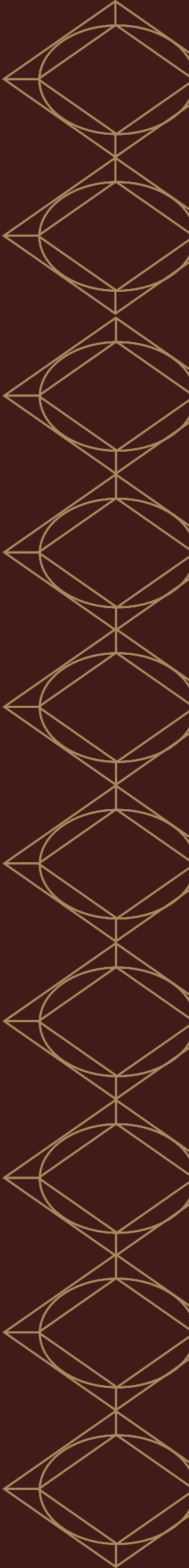
ESQ.

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 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 semiprivate 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 semiprivate 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 14 guests
Standing: Up to 30 guests
Minimum spend applies

EXCLUSIVE HIRE

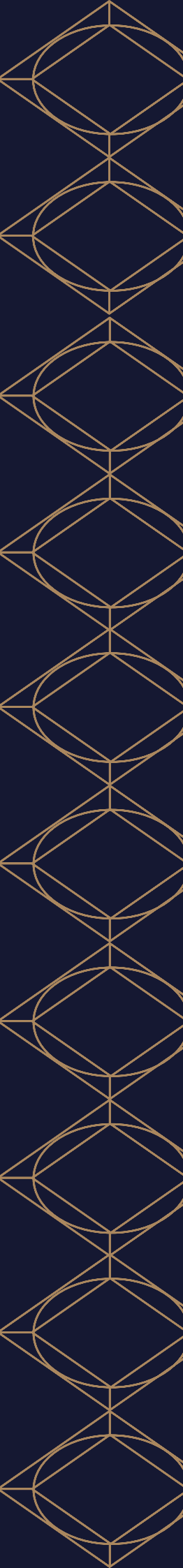
The restaurant is available for exclusive hire for breakfast events, lunch on Tuesday and all day on Sunday and Monday.

CAPACITY

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



BAR ALCOVE



CANAPÉS PACKAGES

2 HOUR CANAPÉ PACKAGE

(3 x cold, 2 x hot and 1 x substantial)

3 HOUR CANAPÉ PACKAGE

(3 x cold, 3 x hot and 2 x substantial)

4 HOUR CANAPÉ PACKAGE

(4 x cold, 4 x hot and 3 x substantial)

Additional canapés add ons available
Substantial canapés add ons available





CANAPÉ MENU

COLD

Carrot cracker, onion dips, onion rings
Stracciatella, compress watermelon, red shiso
Hendrick's cured trout, ginger gel, wasabi avocado
Beef tartare, yuzu emulsion, beetroot, puffed rice
Chicken liver parfait, port jelly, lavosh

HOT

King prawns, kombu butter, prawn cracker
Grilled calamari, rouille, xo butter
Soy glazed short rib, cauliflower, pickled daikon
Pork belly, chilli caramel, horseradish cream
Fried potato, n'duja, cheddar cheese

SUBSTANTIAL

Potato gnocchi, pumpkin, goat curd, cavalo nero
Mini wagyu cheeseburger, gruyère cheese, pickle, house ketchup
Barramundi, smoked onion, peas, sherry caramel, puffed grains
Miso crumb eggplant, togarashi, sesame

DESSERT

Mini vegan pavlova, chantilly, strawberry
Chocolate mousse, raspberry, praline
Frangipane tart, rhubarb, custard

Sample menu, subject to change based on seasonality

GF gluten free, CG contains gluten, VO vegan option, GFO gluten free option, V vegetarian



PLATED MENU

Fire Roasted sourdough, whipped butter

ENTREES

(PLEASE SELECT TWO FOR ALTERNATE DROP)

Heirloom baby beets, pistachio soil and smoked almond cream (gf, vg)

Hiramasu kingfish, sesame, cucamelon, orange ponzu (gf)

Southern calamari, rouille, xo butter (gf)

Beef tartare, cheddar, pepper, brown butter

MAINS

(PLEASE SELECT TWO FOR ALTERNATE DROP)

Potato gnocchi, greens, pine nut, parmesan (v, vg option available)

Snapper fillet, spinach, cauliflower, grenobloise

Aged duck breast, heirloom beetroot, pistachio, spiced jus (df, gf)

Lamb saddle, pea & mint, dutch carrot, jus

SIDES

(TO SHARE FOR THE TABLE)

Green salad

Lyonnais potatoes

DESSERTS

(PLEASE SELECT TWO FOR ALTERNATE DROP)

Rhubarb frangipane tart, vanilla custard, strawberry

Valrhona 'Jivara' chocolate mousse, raspberry

Bombe Alaska, mandarin, coconut, rum

Selection of Sorbets (df, gf, vg)

GF gluten free, CG contains gluten, VO vegan option, GFO gluten free option, V vegetarian





SHARED MENU

Fire roasted sourdough, whipped butter

Taramasalata, bottarga, carrot crackers

Fried potato, n'duja, cheddar cheese

Southern calamari, rouille, XO butter

Potato gnocchi, pea, pine nut, parmesan

Snapper fillet, spinach, cauliflower, grenobloise

Lamb saddle, pea & mint, Dutch carrot, jus

Baby cos, pecorino, cucumber, white balsamic

Brussel sprouts, smoked almond, ricotta salata

Valrhona 'Jivara' chocolate mousse, raspberry

Cheese selection, grapes, lavosh, oat crackers*

** additional cost*

BEVERAGE PACKAGES



CLASSIC BEVERAGE PACKAGE

SPARKLING

YVES Sparkling, Yarra Valley, VIC

WHITE

Hesketh Sauvignon Blanc, Adelaide Hills, SA

RED

Handpicked Pinot Noir, Yarra Valley, VIC

BEER

James Boag's Light

Travla 'Mid Strength Low Carb' Lager

Sydney Beer Co. Lager

NON-ALCOHOLIC

Heaps Normal 'XPA' Non Alc Ale

Lyres 'Classico' Sparkling, AUS

THREE HOURS

FOUR HOURS





PREMIUM BEVERAGE PACKAGE

SPARKLING

Bandini Prosecco, Veneto, ITA

WHITE (PLEASE SELECT TWO)

Santi Pinot Grigio, Valdiadige, ITA

Hesketh Sauvignon Blanc, Adelaide Hills, SA

Clandestine Chardonnay, Margaret River, WA

RED (PLEASE SELECT TWO)

Handpicked Pinot Noir, Yarra Valley VIC

Beconcini 'Atiche Vie' Sangiovese, Chianti, ITA

Philip Shaw 'The Idiot' Shiraz, Orange, NSW

ROSÉ

Rameau 'Petit Amour' Méditerranée, FRA

BEER & CIDER

(PLEASE SELECT TWO LIGHT BEER INCLUDED)

James Boag's Light

Travla 'Mid Strength Low Carb' Lager

Sydney Beer Co. Lager

Young Henrys Newtowner Ale

NON-ALCOHOLIC

Heaps Normal 'XPA' Non Alc Ale

Lyres 'Classico' Sparkling, AUS

THREE HOURS

FOUR HOURS

DELUXE BEVERAGE PACKAGE

SPARKLING

Mumm Marlborough Sparkling, Marlborough, NZ

WHITE (PLEASE SELECT TWO)

Dog Point Sauvignon Blanc, Marlborough, NZ

The Other Wine Co. Pinot Gris, Adelaide Hills, SA

Oakridge Chardonnay, Yarra Valley, VIC

RED (PLEASE SELECT TWO)

Red Claw Pinot Noir, Mornington Peninsula, VIC

Kilikanoon 'Prodigal' Grenache, Clare Valley, SA

Elderton 'Estate' Shiraz, Barossa Valley, SA

ROSÉ

Maison AIX, Coteaux d'Aix-en-Provence, FRA

BEER & CIDER

(PLEASE SELECT TWO LIGHT BEER INCLUDED)

James Boag's Light

Travla 'Mid Strength Low Carb' Lager

Sydney Beer Co. Lager

Heineken Lager

Young Henrys Newtowner Ale

Young Henrys Cider

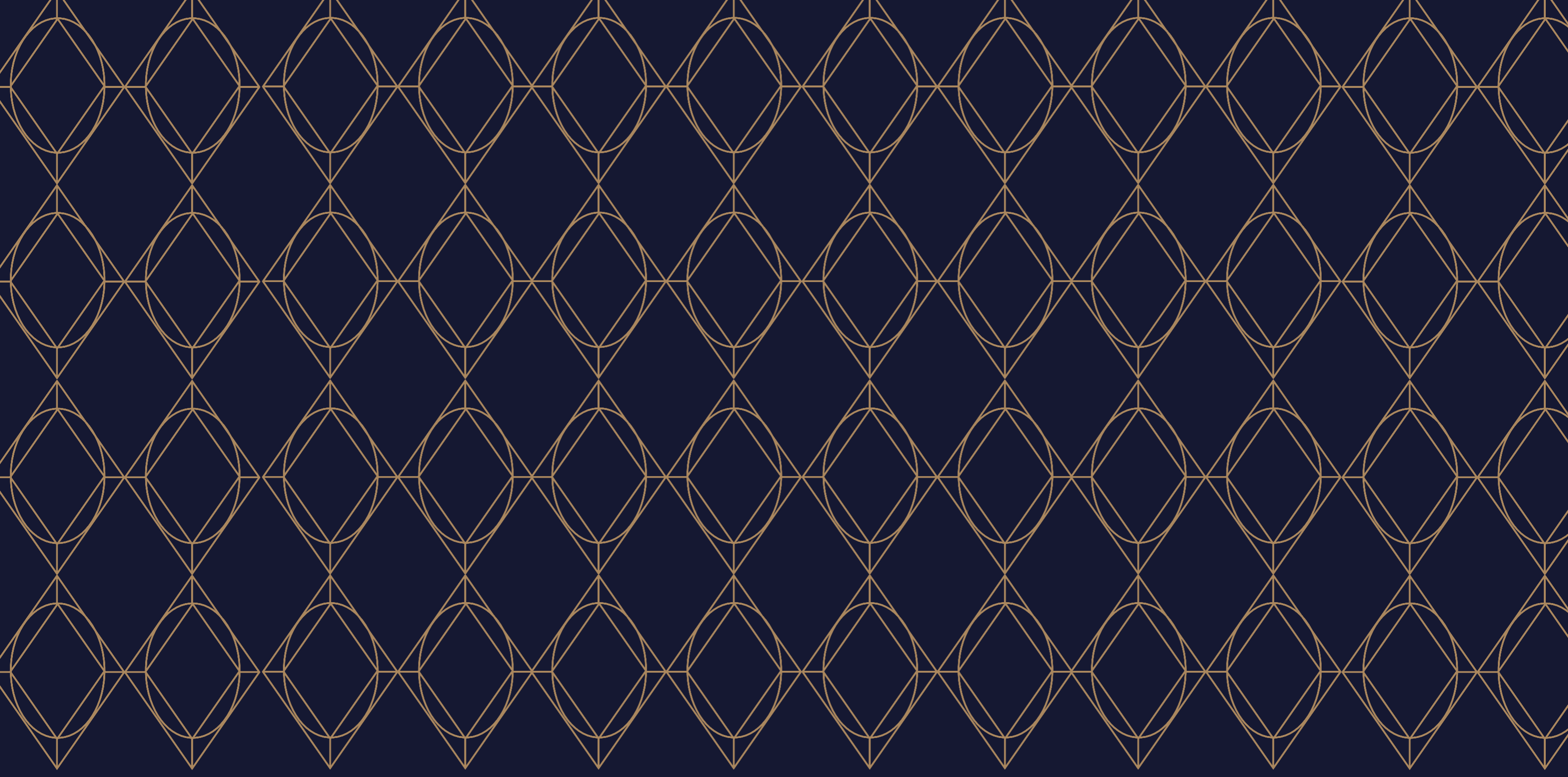
NON-ALCOHOLIC

Heaps Normal 'XPA' Non Alc Ale

French Bloom 'Le Blanc' Sparkling, FRA

THREE HOURS

FOUR HOURS



TALK TO OUR EVENT SPECIALISTS

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A PART OF

TRIPPAS WHITE GROUP