

# ESQ.

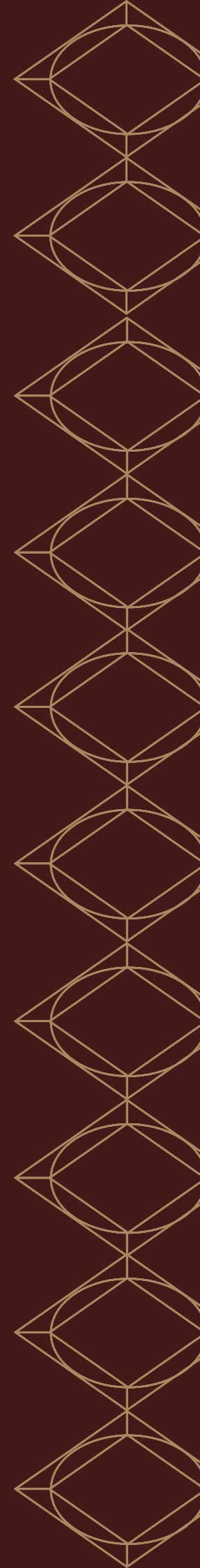
EVENTS  PRIVATE DINING





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 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 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 14 guests  
Standing: Up to 30 guests  
Minimum spend applies

### EXCLUSIVE HIRE

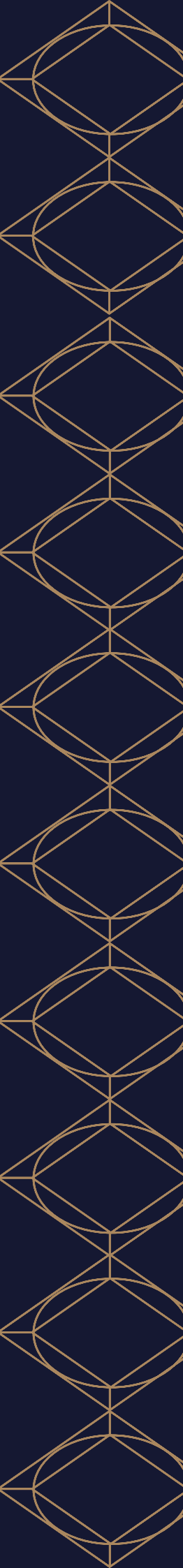
The restaurant is available for exclusive hire for breakfast events, lunch on Tuesday and all day on Sunday and Monday.

#### CAPACITY

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



BAR ALCOVE







## CANAPÉS PACKAGES

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

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

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

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







## CANAPÉ MENU

### COLD

BBQ leek tarlet, walnut romesco, charred citrus dressing VG, DFO, GFO  
Carrot crackers, taramasalata, salmon roe, green onion  
Glazed bonito, rye crumb, crème fraiche, horseradish, smoked soy GFO, DFO, NF  
Chicken & ham terrine, wood ear mushroom, caper & raisin DF, NF, GFO

### HOT

Fire roasted pumpkin, sage and pinenut roll, tomato relish VG  
Fried potato, sobrasada, ricotta salata VO  
Grilled southern calamari, rouille, XO butter GFO, DFO  
Crispy lamb belly, chilli caramel, lime salt GF, DF, NF

### SUBSTANTIAL

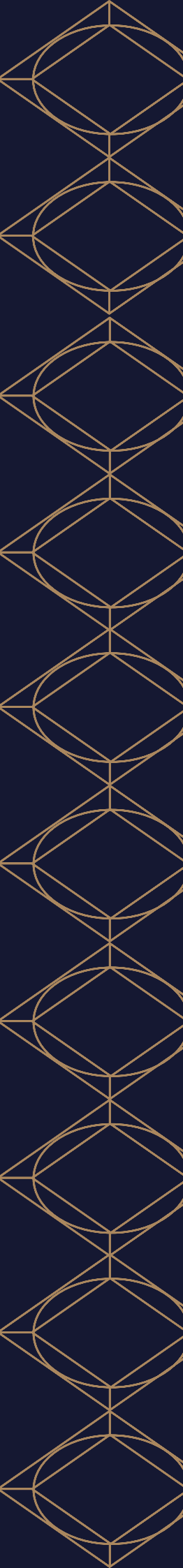
Potato gnocchi, fioretto, artichoke, leek, broccolini, hazelnut, agrodolce V, DFO  
Market fish, almond crumb, miso butter, fine herbs, chilli oil  
Mini Wagyu cheeseburger, swiss cheese, house ketchup, pickle

### 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 fraiche, 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

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**    \$65 per person

**FOUR HOURS**    \$80 per person







## 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** \$80 per person

**FOUR HOURS** \$95 per person

## 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

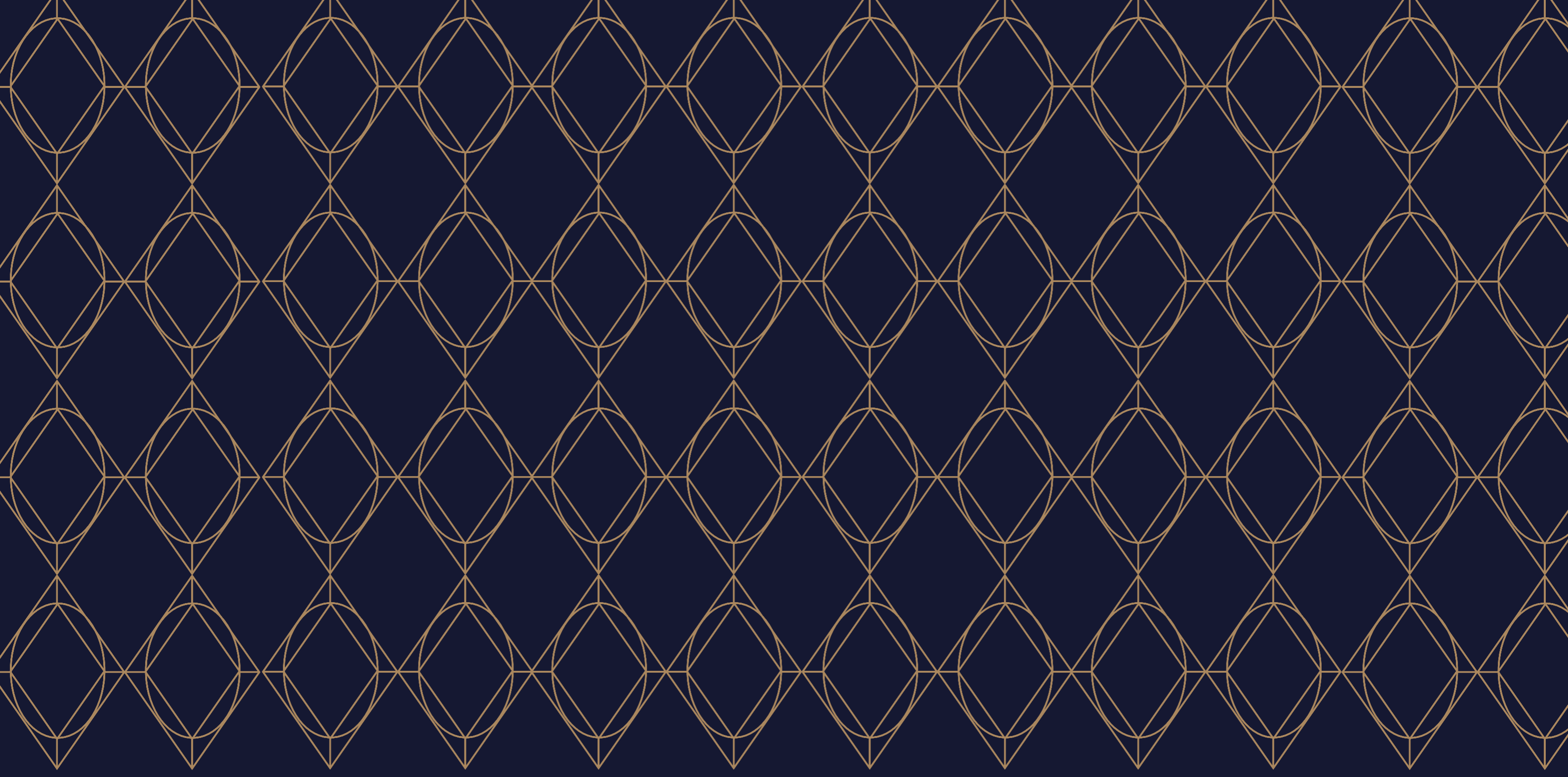
Heaps Normal 'XPA' Non Alc Ale

French Bloom 'Le Blanc' Sparkling, FRA

**THREE HOURS** \$95 per person

**FOUR HOURS** \$110 per person





**TALK TO OUR EVENT SPECIALISTS**

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455 George Street Sydney (Market Street entrance)

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