



# GROUP BOOKING FORM

<b>FULL NAME</b>	<b>RESERVATION DATE</b>
<b>TELEPHONE</b>	<b>EMAIL</b>
<b>NO. OF ADULTS</b>	<b>NO. OF CHILDREN</b> (3-12 years)
<b>OCCASION</b>	<b>TIMES</b>

<b>MENU SELECTION</b>	<input type="checkbox"/> <b>SAN PROHIBITION \$99PP</b> three course shared menu for the whole table	<input type="checkbox"/> <b>QUEEN TEXAS \$129PP</b> four course shared menus for the whole table
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<b>BEVERAGE PACKAGE</b>	<input type="checkbox"/> <b>CLASSIC \$55</b> 2 hour beverage package	<input type="checkbox"/> <b>PREMIUM \$70</b> 2 hour beverage package	<input type="checkbox"/> <b>DELUXE \$85</b> 2 hour beverage package
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**DIETARY REQUIREMENTS**

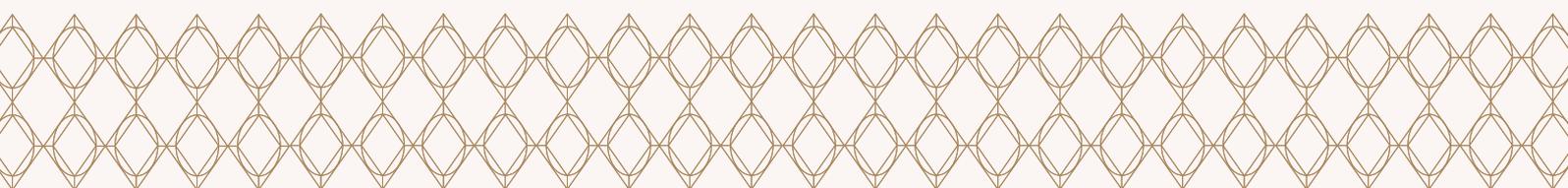
**TERMS AND CONDITIONS**

- A minimum spend from \$99pp applies to all group bookings.
- Group bookings require a 50% deposit and final payment is required 5 business days prior to the booking date.
- Any additional food & beverage items will be charged on the day.
- A 10% group booking surcharge will be added to the total bill on the day. Applicable for group bookings of 10 guests and over. Public holidays incur an increased surcharge of 15%.
- Confirmation of final numbers and dietary requirements are required 10 business day prior to the reservation date. Within 10 business days of your booking date, if numbers increase, we will try our best to accommodate your request. However, all reduction of numbers is NON-REFUNDABLE.
- Cancellations of group bookings within 2 weeks of the booking date will incur a forfeit of the deposit payment.
- The menu is subject to change due to seasonality of produce.
- If you wish to bring your own cake into the restaurant, a \$3.50 cakeage fee will apply per person
- We can cater for a range of dietary requirements, please contact us to discuss your options.
- As this is a shared space and we need to be mindful of others, no entertainment, amplified music, or microphones are permitted.
- Additional decorations ie. small centrepieces and a balloon can be placed on the tables. Please note ESQ does not allow sparklers, glitter, confetti or bubbles at the venue.
- Table allocation is organized by the Restaurant Manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests seating request, please note this is not a guarantee upon your request.
- Large groups may be accommodated across multiple tables.

I hereby agree with the terms and conditions stated above (please tick)

**DEPOSIT PAYMENT DETAILS**     Direct Deposit     Credit Card (Please note, a 1.5% surcharge applies to all credit cards.)

<b>NAME</b>	<b>TYPE OF CARD</b> <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex		
<b>CARD NUMBER</b>	<b>EXPIRY</b>	<b>CCV</b>	
<b>SIGNATURE</b>	<b>DATE</b>		





# SANS PROHIBITION

*There's no law stopping you from tasting it all*

**99PP**

Fire roasted sourdough, whipped butter

French onion dip, carrot crackers

Sugarloaf cabbage, tosazu emulsion, kumquat-chive oil

Roast blue-eye cod, spinach, cauliflower, Grenobloise

Lamb rump, caramelised eschalots, red wine jus

Baby cos, pecorino, cucumber, white balsamic

Spiced carrot, coconut, olive oil

Dark chocolate, grapes, PX Sherry, raspberry sorbet

Cheese selection, grapes, lavosh & oat crackers\*

*\*\$12pp supplement*

ESQ. 



## QUEEN TEXAS

*An ode to New York's Queen of the Prohibition era,  
made for sharing with a drink in hand and story on the lips*

**129PP**

Fire roasted sourdough, whipped butter

Devilled eggs, cured yolk, bonito flakes, chive

Fried potato, n'duja, cheddar cheese

Sugarloaf cabbage, tosazu emulsion, kumquat-chive oil

Grilled Southern calamari, rouille, XO butter

Potato gnocchi, butternut pumpkin, black cabbage, brown butter

Sirloin, peppercorn and cognac cream, roast eschalots

Baby cos, pecorino, cucumber, white balsamic

Potato purée

Bombe Alaska, mandarin, coconut, rum

Cheese selection, grapes, lavosh, oat crackers\*

*\*\$12pp supplement*

ESQ. 