

# 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



BAR ALCOVE

## 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





## 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

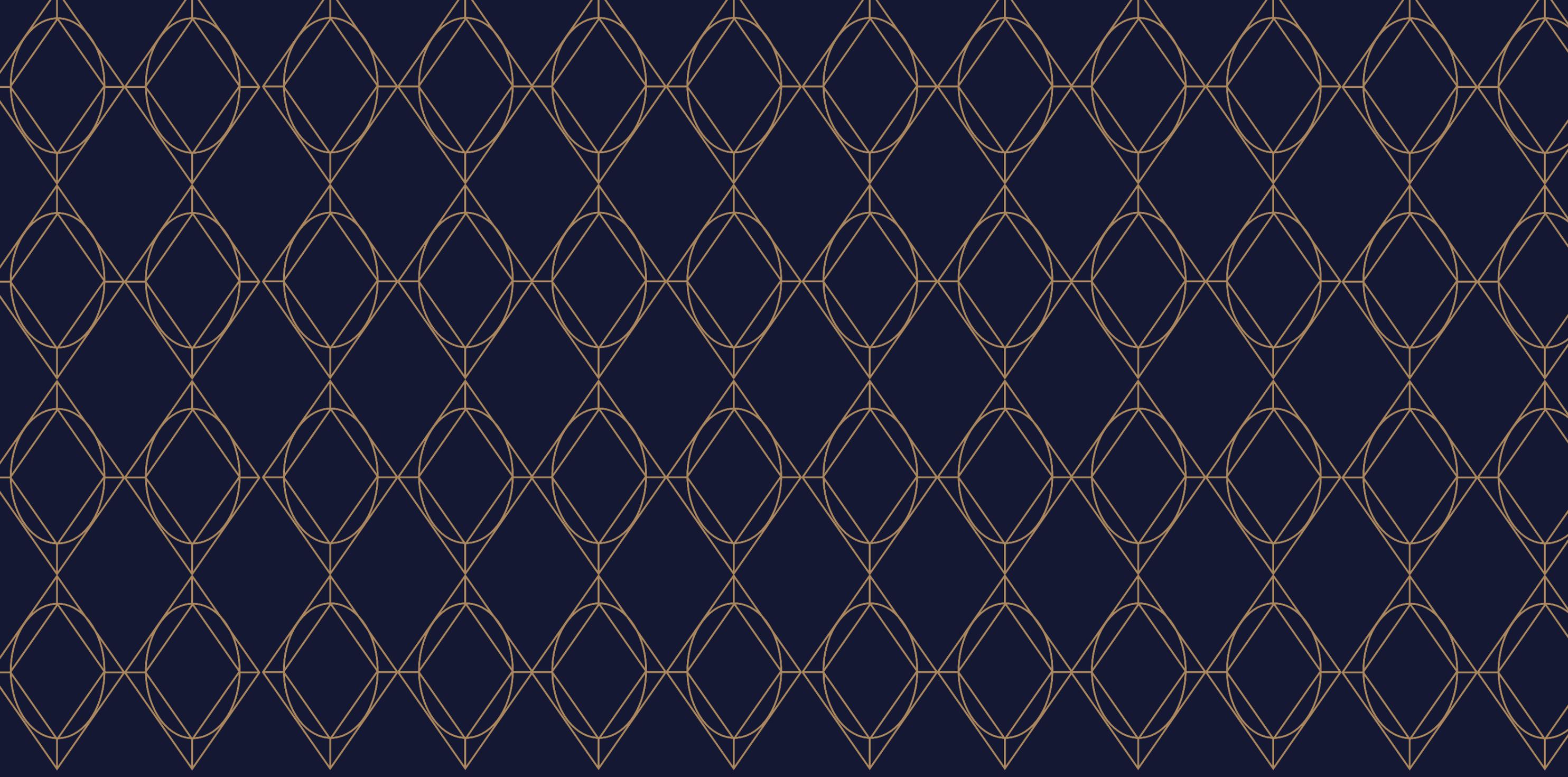
### NON-ALCOHOLIC

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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