



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 events, lunch on Tuesday and all day on Sunday and Monday.

CAPACITY

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



BAR ALCOVE

CANAPÉS PACKAGES

2 HOUR CANAPÉ PACKAGE

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

3 HOUR CANAPÉ PACKAGE

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

4 HOUR CANAPÉ PACKAGE

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

Additional canapés
Substantial canapés



CANAPÉ MENU

COLD

Carrot crackers, taramasalata, salmon roe DF, NF
Whipped feta, pistachio, heirloom tomato V, GF, NFO
Kingfish, nam jim, coconut cream DF, NF, GFO
Beef tartar MB4, egg emulsion NF, DF
Summer vegetable tart, sweet capsicum, pecorino GF, NF, VO, DFO
Stone fruit, aged Parma, yolk mousse GF, NF, DFO

HOT

Eggplant tempura VG, NFO
Scallop, kimchi butter, pea DFO, NF, GF
Pork neck, onion soubise, wine jus NF, GF, DFO
Chicken tart, chicken jus NF, GF
Sugarloaf roll, romesco, puffed grain, goma VG, DF, GFO
School prawn, chili mayo, nori salt DF, NF

SUBSTANTIAL

Gnocchi, basil pesto, tomberry V, DF
Snapper, pickled chou sum, beurre Blanc NF, GFO
Mini wagyu slider, pickle, house mustard, tomato sauce NF
Poutine, house gravy, bacon chips, parmesan NF
Lamb skewer, pistachio crumb, lamb jus GF, DF, NFO

DESSERT

Coconut panna cotta, blue berry VG, NF, DF
White choc mousse, plum, rhubarb GF, NFO
Apple tart, vanilla GF, NF

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

THREE COURSE ALTERNATIVE SERVE

Select two entrees, two mains and two desserts, along with shared sides for the table

ENTREES

Eggplant tempura, miso glaze, hazelnut, coriander, goma VG, NFO

King fish sashimi, namjim, coconut cream, garlic crisp DF, NF, GFO

Carrot crackers, taramasalata, salmon roe, green onion DF, NF

Asparagus, aged Parma, yolk mousse, caper beurre blanc VO, NF

MAINS

Sugar loaf, romesco, pickled choy sum, golden raisin, puffed grain, caper, goma VG, NFO

Potato gnocchi, feta, basil pesto, pinenut, tomberry, pecorino V, DFO

Snapper, creamy onion, zucchini frittata, pickled choy sum, caper beurre blanc NF, GFO

Great Dividing Range lamb backstrap, pistachio, saffron carrot puree, asparagus, whipped feta, lamb juss DFO, NFO, GF

SIDES

Green leaf salad, fennel, mustard dressing VG, NF, GF

Fries, smoked salt VG, NF, GF

DESSERTS

Coconut panna-cotta, blueberry compote, mango sorbet VG

White chocolate mousse, rhubarb, plum, pistachio ice cream, meringue NFO, GF

Bombe Alaska, passionfruit, lychee, coconut, rum GF, DF, NF

Whiskey glazed apple tart, vanilla ice cream NF

Sample menu, subject to change based on seasonality.

GF gluten free | DF dairy free | NF nut free | V vegetarian | VG vegan | Anything with 'O' next to it means option available

ELEVATE YOUR EVENT

CHEF'S SELECTION OF ARRIVAL CANAPÉS

3 varieties, 3 pieces per person

YOUR OWN SELECTION OF ARRIVAL CANAPÉS

3 varieties, 3 pieces per person





SHARED MENU

INCLUDES A CHOICE OF ONE COLD AND ONE HOT CANAPÉ

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 | Anything with 'O' next to it means option available

GRAZING STATIONS

CHEESE STATION

Maffra mature cheddar, Milawa blue, Gippsland brie, grapes & chutney, dried fruits & nuts, lavosh & crackers

CHARCUTERIE STATION

Prosciutto, finocchiona salami, bresaola, mustard, pickles & mixed olives, grissini & bread

OYSTER STATION

Sydney rock oyster, mignonette & lemon
(3 oysters pp)

SEAFOOD STATION

Smoked salmon, house cured trout, cocktail prawn, cocktail sauce & lemon, bread & pickle





BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

3 HOURS

4 HOURS

SPARKLING

Handpicked Prosecco, Veneto, ITA

WHITE

Handpicked Sauvignon Blanc, Marlborough, NZ

RED

Handpicked Shiraz, Hilltops, NSW

BEER

James Boag's Light

Kirin Ichiban, JPN

NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale

Selection of soft drinks, still & sparkling water

ADD-ONS *Ask the team for pricing*

Add champagne on arrival

Add cocktail on arrival

PREMIUM BEVERAGE PACKAGE

3 HOURS

4 HOURS

SPARKLING

Bianca Vigna Prosecco, Veneto, ITA

WHITE (PLEASE SELECT TWO)

Il Casato Pinot Grigio, Val d'Adige ITA

Catalina Sounds Sauvignon Blanc, Marlborough, NZ

Brokenwood Chardonnay, Hunter Valley, NSW

ROSE

Chateau La Gordonne, Provence, FRA

RED (PLEASE SELECT TWO)

Handpicked Pinot Noir, Yarra Valley, VIC

Beconcini Chianti Sangiovese, Chianti, ITA

Philippe Shaw 'The Idiot' Shiraz, Orange, NSW

BEER (PLEASE SELECT TWO LIGHT BEER INCLUDED)

James Boags Light, TAS

Kirin Ichiban, JPN

James Squire 150 Lashes Pale Ale, NSW

NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale

Lyres 'Classico' Sparkling, AUS

Selection of soft drinks, still & sparkling water

ADD-ONS *Ask the team for pricing*

Add champagne on arrival

Add cocktail on arrival

DELUXE BEVERAGE PACKAGE

3 HOURS

4 HOURS

SPARKLING

A by Arras 'Premium Cuvee', TAS

WHITE (PLEASE SELECT TWO)

Dog Point Sauvignon Blanc, Marlborough, NZ

Red Claw Pinot Gris, Mornington Peninsula, VIC

Fire Gully Chardonnay, Margaret River, WA

ROSE

Maison AIX Grenache Blend, Provence, FRA

RED (PLEASE SELECT TWO)

Nanny Goat Pinot Noir, Central Otago, NZ

Oliver's Taranga Grenache, McLaren Vale, SA

Hentley Farm Estate Shiraz, Barossa Valley, SA

BEER (PLEASE SELECT TWO LIGHT BEER INCLUDED)

James Boags Light, TAS

Yulli's 'Seabass Mediterranean' Lager, NSW

Kirin Ichiban, JPN

James Squire 150 lashes Pale Ale, NSW

Batlow 'Cloudy' Cider, NSW

NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale

French Bloom 'Le Blanc' Sparkling, FRA

Selection of soft drinks, still & sparkling water

ADD-ONS *Ask the team for pricing*

Add champagne on arrival

Add cocktail on arrival

TALK TO OUR EVENT SPECIALISTS

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