



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, lunch and dinner events.

CAPACITY

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



BAR ALCOVE



CANAPÉ MENU

2 HOURS

\$50 PER PERSON

5x canapes
1x substantial item

3 HOURS

\$70 PER PERSON

6x canapes
2x substantial item

4 HOURS

\$100

8x canapes
3x substantial item

Add additional cold,
hot or sweet canapes \$7

Add additional
substantial item \$12

COLD ITEMS

Sydney rock oyster – eschalot vinaigrette,
finger lime pearls GF, NF,DF

Summer vege tartlet – mix vege, broth jelly VGO

Tuna Tataki – yuzu kosho, shallot, crème fraiche
GF, NF, DFO

Compressed watermelon – smoked feta,
mint & Davidson plum glaze V, GF, NF, DFO

Beef wrap – chive, caper, onion, cornichon, shiso leaf
DF, NF

Smoked duck breast – pickled daikon, pancake,
honey mustard NF,DF

HOT ITEMS

Mix mushroom arancini – black garlic aioli V

Grilled octopus – kimchi butter, pancetta crumb GF, NF

Pomme Anna – yolk mousse, chive VGO, NF

Wagyu skewer – soy glaze, shallot DF, NF

Lamb belly – citrus salt, chili caramel GF, DF, NF

Prawn toasties – onion dip, coriander NF

SUBSTANTIAL ITEMS

Lobster roll – brioche, onion fennel salad, aioli DF, NF

Mini wagyu beef bowl – soy glaze, spring onion,
miso butter, togarashi NF, DFO

BBQ mushroom slider – chimichurri, whipped tofu
& chilli jam VG

Beef slider – beef patties, American cheese, pickles,
sauce – brioche NF

Soba noodle salad – soy dressing, slaw, avocado,
crispy shallots VG

SWEETS

Mini yuzu meringue tart – yuzu curd, Italian meringue
GFO, DF, NF

Pavlova bites – chantilly cream, fresh berries V, GF, NF

Praline Pâte à Choux – salted caramel, praline cream

Citrus cake Madeliene – chocolate cake,
tempered bittersweet chocolate NF

Crème brûlée tart – vanilla custard, fresh berries GFO, NF

Chocolate cheesecake – chocolate crunch, cocoa
chantilly cream 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

2 COURSE

\$105 PER PERSON

Entrée and main or main and dessert
Served with Artisan bread, lightly salted churned butter, Australian sea salt flakes and shared seasonal leaf salad per table.

3 COURSE

\$125 PER PERSON

Entrée, main and dessert
Served with Artisan bread, lightly salted churned butter, Australian sea salt flakes and shared seasonal leaf salad per table.

Select two options for each course to be served alternately

ENTRÉE

- Burrata, heirloom tomato, basil pesto, sherry glaze V, GF
- Tuna tataki, garlic crème fraiche, yuzu kosho dressing, nasturtium leaf GF, NF, DFO
- Grilled octopus, kimchi butter, smoky onion, fennel salad GF, NF
- Eggplant tempura, miso glaze, hazelnut, coriander, goma dip VG, NFO
- Marinated pork jowl, creamy onion, bitter leaf salad GF, NF, DFO
- Pomme anna, yolk glaze, crème fraiche, leek V, NF, DFO

MAIN

- Marinated skirt steak 200g with chimichurri GF, NF, DF
- Chicken roulade, spinach & mushrooms, Dutch carrot, velouté sauce GF, NF
- Charred sugarloaf, miso, whey, coconut labneh, dukkha V, VGO, GF
- Market fish, kimchi salsa, beurre Blanc, green elk NFO, DFO
- Roast cauliflower, cashew cream, radish pickle, caper tahini sauce VG, NFO

DESSERT

- Citrus vanilla panna cotta – vanilla shortbread, fresh berries, candied citrus V, NF, GF
- Smoky crème caramel – smoked vanilla custard, chantilly cream, fresh berries, tuille V, NF, GF
- Mango & lime cheesecake – coconut sugar crust, vanilla mango cream, passionfruit V, NF, GF
- Praline milk chocolate mousse bar – mirror glaze, chocolate cream, candied hazelnuts GF
- Silken ganache – cocoa mousse, crunchy chocolate, gold VG, NF, GF

PRE-DINNER CANAPÉS

CHEF'S SELECTION (3)

\$17 per guest

PRE-DINNER OWN SELECTION (3)

\$20 per guest

Sample menu, subject to change based on seasonality.

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SHARED MENU

\$125

Select 2 small plates, 2 protein, 2 sides and 1 dessert.

Additional small plate \$10 per person per item

Additional protein \$20 per person per item

Additional side \$8 per person per item

Additional dessert \$8 per person per item

SMALL PLATES

Heirloom tomato Alsace tart – whipped ricotta, basil oil V, NF, GFO

Charred zucchini & labneh – mint, pistachio dukkah V

Katsu sandos – milk bread, mushroom katsu, pickled onion VGO

Kingfish crudo – desert lime kosho, white soy, nori oil DF, NF

Wattle seed & sesame hummus – fermented chilli, warm flatbread VG, DF, NF

Spanner crab & avocado tostada – jalapeño, coriander, corn GF, DF, NF

PROTEIN

Char-smoked lamb rump – black garlic yoghurt, saltbush crumb GF, NF

Grilled octopus – kimchi butter, charred lemon GF, NF

Roasted chicken supreme – fermented honey glaze, native thyme GF, NF

Miso-glazed eggplant steak – puff grain and nori, shiso VG

Smoked brisket – pepperberry rub, pickled onion & BBQ jus DF, NF

Market fish fillet – yuzu beurre blanc, coastal greens NF

Charcoal pork belly – burnt apple, fennel & crackling GF, DF, NF

SIDES

House salad, anchovy dressing, shaved parmesan, capers GF, VGO

Charred broccolini – macadamia dukkah, lemon dressing VG, GF, NFO

Cabbage & green mango slaw – coconut dressing, toasted seeds VG, GF, NF

Grilled corn ribs – smoked butter, pecorino, lime V, GF, NF

Tomato, watermelon & mint salad – pomegranate molasses VG, GF, NF

Ancient grains & roast carrot salad – harissa, citrus labneh V, NF, DFO

Wagyu fat roasted potato, sour cream, pesto GF, DF, NF

DESSERT

Citrus vanilla panna cotta – vanilla shortbread, fresh berries, candied citrus V, NF, GF

Smoky crème caramel – smoked vanilla custard, chantilly cream, fresh berries, tuille V, NF, GF

Mango & lime cheesecake – coconut sugar crust, vanilla mango cream, passionfruit V, NF, GF

Praline milk chocolate mousse bar – mirror glaze, chocolate cream, candied hazelnuts GF

Silken ganache – cocoa mousse, crunchy chocolate, gold VG, NF, GF

Sample menu, subject to change based on seasonality.

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GRAZING STATIONS

TACO STAND

\$18 per guest
Smoked brisket, chipotle slaw, roasted cauliflower, cashew cream, salsa verde

SYDNEY SEAFOOD BAR

\$36 per guest
King prawns, rock oysters, ceviche, seaweed salad, finger lime

BAO BUNS

\$18 per guest
Steamed bao with pork, tofu, chicken, kimchi, pickled veg, sauces

SASHIMI STATION

\$34 per guest
Kingfish, ocean trout, ponzu, pickled ginger, wasabi

BBQ STATION

\$55 per guest
Marinated chicken thighs, beef flank steak, sausages, salad, assortment of pickles and sauces

MEDITERRANEAN STATION

\$35 per person
Vegetarian kibbi, falafel, crudites, selection of dips, grilled vegetables, Fattoush, crisp breads

AUSTRALIAN CHEESE & CHARCUTERIE STATION

\$29 per guest
Australian cheese, locally made cured meats, pickled & grilled vegetables, an assortment of breads, fruit, jam, and honeycomb

DESSERT STATION

\$35 per guest
Assortment of mini tartlets, build your own pavlova, and mini verrine bar

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PLATTERS

Platters are designed to serve 10 guests.

LOCAL ARTISAN CHEESE

₹190 per platter

A selection of artisan cheeses, quince paste, honeycomb, lavosh, seasonal fruits

ANTIPASTO PRODUCE PLATTERS

₹190 per platter

Vegetables, artisan cured meats, olives, pickles, bocconcini, house-baked focaccia

SUSHI AND NIGIRI PLATTER

₹210 per platter (40 pieces)

Assorted fresh rolls and nigiri with soy, pickled ginger, wasabi

SEASONAL FRUIT PLATTER

₹120 per platter

Sliced seasonal fruits – optional yoghurt dip

MINI SANDWICH PLATTER

₹160 per platter (30 pieces)

Assorted finger sandwiches with classic and modern fillings

GARDEN CRUDITÉS PLATTER

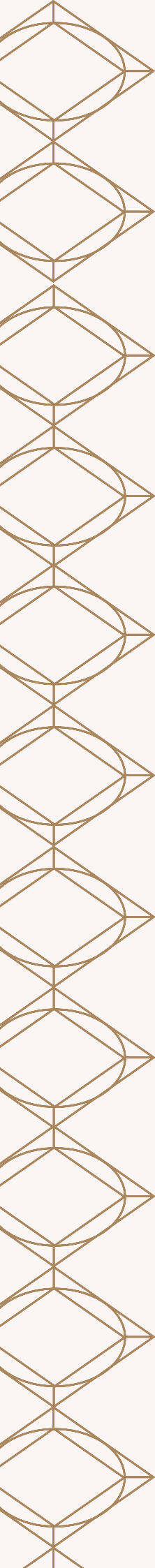
₹110 per platter

Raw vegetables, beetroot dip, hummus, edamame smash

We are happy to cater for dietary requirements upon request.

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BEVERAGE PACKAGES

All packages include orange juice, mineral water, and soft drinks.
They are available for durations ranging from 2 to 5 hours.

CLASSIC PACKAGE

2 HOURS \$50 PER GUEST
3 HOURS \$60 PER GUEST
4 HOURS \$70 PER GUEST
5 HOURS \$80 PER GUEST

Sparkling

Handpicked 'Organic' Prosecco, Veneto, ITA

White

Handpicked Sauvignon Blanc, Marlborough, NZ

Red

Handpicked Cabernet Sauvignon, Coonawarra, SA

Beer

4 Pines Pacific Ale Mid Strength
Asahi Lager

Non-alcoholic – *select two*

Lyre's 'Classico' Sparkling, AUS
Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC
Mocktail – Lyre's 'Pink London' Spritz, AUS
Heaps Normal XPA, AUS

PREMIUM PACKAGE

2 HOURS \$65 PER GUEST
3 HOURS \$75 PER GUEST
4 HOURS \$85 PER GUEST
5 HOURS \$95 PER GUEST

Sparkling

A by Arras Sparkling Blanc, TAS

White– *select two*

Annais 'Organic' Sauvignon Blanc, Orange, NSW
Pikes 'Luccio' Pinot Grigio, Clare Valley, SA
J.Moreau & Fils Les Coches Chardonnay, FRA

Rosé

Tar & Roses Rosé Mediterraneo, Heathcote, VIC

Red – *select two*

Holm Oak 'Protogee' Pinot Noir, Tamar Valley, TAS
Willunga 100 Grenache, Barossa Valley, SA
Audrey Wilkinson Shiraz, Hunter Valley, NSW

Beer – *select two*

4 Pines Pacific Ale Mid Strength
Asahi Lager
4 Pines Pale Ale

Non-alcoholic – *select two*

Lyre's 'Classico' Sparkling, AUS
Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC
Mocktail – Lyre's 'Pink London' Spritz, AUS
Heaps Normal XPA, AUS

DELUXE PACKAGE

2 HOURS \$85 PER GUEST
3 HOURS \$100 PER GUEST
4 HOURS \$115 PER GUEST
5 HOURS \$130 PER GUEST

Sparkling

House of Arras Blanc de Blanc Sparkling, TAS

White – *select two*

Henschke 'Peggy's Hill' Riesling, Eden Valley, SA
Krinklewood Semillon, Hunter Valley, NSW
Oakridge Pinot Gris, Yarra Valley, VIC
Nick O'Leary Chardonnay, Tumbarumba, NSW

Rosé

Château La Gironne, Côtes de Provence, FRA

Red – *select two*

Red Claw Pinot Noir, Mornington Peninsula, VIC
Bremerton Malbec, Langhorne Creek, SA
Elderton Estate Shiraz, Barossa Valley, SA
Amelia Park Cabernet Merlot, Margaret River, WA

Beer – *select two*

4 Pines Pacific Ale Mid Strength
Asahi Lager
4 Pines Pale Ale
Hawkes Lager
Balter XPA

Cider

Young Henrys Cloudy Apple Cider

Spirits & mixers

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Buffalo Trace Bourbon
Dewars 12 y.o. Ancestor Whiskey
Hard Fizz Seltzer
(choice of one flavour from 2)

Non-alcoholic – *select two*

Lyre's 'Classico' Sparkling, AUS
Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC
Mocktail – Lyre's 'Pink London' Spritz, AUS
Heaps Normal XPA, AUS

NON-ALCOHOLIC

2 HOURS \$15 PER GUEST
3 HOURS \$20 PER GUEST
4 HOURS \$25 PER GUEST
5 HOURS \$30 PER GUEST

Includes soft drinks, juices,
still & sparkling mineral water

PREMIUM NON-ALCOHOLIC

2 HOURS \$50 PER GUEST
3 HOURS \$60 PER GUEST
4 HOURS \$70 PER GUEST
5 HOURS \$80 PER GUEST

Includes soft drink, juices,
still & sparkling mineral water

Sparkling

Lyre's 'Classico' Sparkling, AUS

White

Atlina 'Finger Lime' Sauvignon Blanc, AUS
NON 3 Yuzu, Valencia – Orange & Toasted Cinnamon, VIC

Mocktail

Lyre's 'Pink London' Spritz, AUS

Beer

Heaps Normal XPA, AUS

SPEAK WITH YOUR EVENT COORDINATOR ABOUT
AVAILABLE UPGRADE OPTIONS.

TALK TO OUR EVENT SPECIALISTS

events@trippaswhitegroup.com.au

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