





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 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 <sup>£</sup>9 per person.

Substantial canapés <sup>£</sup>15 per person.





## 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

Sydney Beer Co. Lager

### NON-ALCOHOLIC

Heaps Normal 'XPA' Non-Alc Ale

Lyres 'Classico' Sparkling, AUS

## PREMIUM BEVERAGE PACKAGE

3 HOURS

4 HOURS

### SPARKLING

Bianca Vigna Prosecco, Veneto, ITA

### WHITE (PLEASE SELECT TWO)

Santi Pinot Grigio, Valdiadige, ITA

Handpicked Sauvignon Blanc, Marlborough, NZ

Oakridge Chardonnay, Yarra Valley, VIC

### ROSE

Mirabeau Grenache Blend, 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

Sydney Beer Co. Lager, NSW

Young Henry Newtowner Pale Ale, NSW

### NON-ALCOHOLIC

Heaps Normal 'XPA' Non Alc Ale

Lyres 'Classico' Sparkling, AUS

## DELUXE BEVERAGE PACKAGE

3 HOURS

4 HOURS

### SPARKLING

Mumm Marlborough Pinot Noir, Chardonnay,  
Marlborough NZ

### 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

Kilikanoon Prodigal Grenache, Clare Valley, SA

Hentley Farm Estate Shiraz, Barossa Valley, SA

### BEER (PLEASE SELECT TWO LIGHT BEER INCLUDED)

James Boags Light, TAS

Sydney Co. Lager, NSW

Kirin Ichiban, JPN

Young Henry Newtowner Pale Ale, NSW

Young Henry Cloudy Cider, NSW

### NON-ALCOHOLIC

Heaps Normal 'XPA' Non Alc Ale

French Bloom 'Le Blanc' Sparkling, FRA

# TALK TO OUR EVENT SPECIALISTS

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A PART OF

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