

# ESSEX

— BAR & BISTRO —

Banquet  
&  
Catering

# Private Dining & Catering

Essex Bar & Bistro has everything to ensure your special guests receive an unforgettable dining experience, be it a business gathering or meeting, family celebration, dinner club, rehearsal dinner, bachelor/bachelorette party, wedding reception, or holiday party.

Our "1920's spin meets hipster style" ambiance extends throughout our dining spaces. Our attention to detail with everything from our floors, table tops, wall decor, and lighting give Essex the "rustic modern" feel that Charlotte craves!

Although we're known for our outstanding world cuisine as well as a variety of fresh seafood, and hand cut meat, our Executive Chef and his team can customize any menu per your request. At Essex our main focus is for your private event to exceed your expectations. We strive to offer our guests the trendiest yet elegant experience available in the heart of Uptown Charlotte.

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**AT-A-GLANCE**  
**EVENT SPACES**

**PRIVATE DINING ROOM**

35 standing  
24 seated

**SUNROOM**

45 standing  
42 seated

**COVERED PATIO**

75 standing  
50 seated

**MAIN DINING ROOM**

75 standing  
102 seated

**BAR**

40 standing  
14 seated

**FULL OR PARTIAL BUY OUT**

275 standing  
200 seated

# PRIVATE DINING ROOM

## CAPACITY

35 standing

24 seated

## ABOUT THE SPACE

Our private dining room features built in HDMI cable, power self-lowering and raising screen and a high definition projector built into the ceiling. This room accommodates anything from a board room style to stand up cocktail with dazzling views of a newly remodeled fountain in the Bank of America Plaza.



# SUNROOM

## CAPACITY

45 standing

42 seated

## ABOUT THE SPACE

From the elegant light fixtures to the dazzling design of the tile floors, this room offers a lot of class and sophistication. Accommodations can range from a formal sit-down dinner to a hip and vibrant cocktail setting with views of our stunning patio and the center city intersection of Trade & Tryon.



# PATIO

## CAPACITY

75 standing

50 seated

## ABOUT THE SPACE

One of our most sought-after spaces is our spectacular and vibrant patio. From being open and airy through the warmer months or covered and cozy through the months with a chill. Book this space to impress your colleagues and friends with stunning views of Trade & Tryon and the Bank of America Plaza.



# MAIN DINING ROOM

## CAPACITY

75 standing

102 seated

## ABOUT THE SPACE

Gather in our main attraction to enjoy plated dinners or stand up cocktailing with class and style. With an open floor plan and flexible design...the sky is the limit to cater to all of your needs.



# FULL OR PARTIAL BUY OUT

## CAPACITY

275 standing

200 seated

## ABOUT THE SPACE

If one space is not enough...bring them all together for a timeless experience that you, your colleagues, and friends will never forget. From wedding receptions, class reunions, or your next corporate party we have all the space you will need!





# Banquet Menu

*\* tax & gratuity not included*

## Family Style or Buffet

*any item from the produce, sea, pasture, or flatbreads section*

**6 items**

*\$35 per person*

**8 items**

*\$45 per person*

**10 items**

*\$55 per person*

### Produce

#### ESSEX DIP TRIO

pimento cheese, guacamole, feta-yogurt, garlic naan

#### ROASTED BEET SALAD

golden & red beets, candied pecans, arugula  
feta-yogurt spread, fig spread, korean pears

#### WARM BRUSSELS SPROUTS CAESAR

house-made croutons, parmesan, herbs  
asiago caesar dressing

#### FALAFEL

chickpeas, garlic, onion, parsley, cilantro  
mediterranean mix, tahini, harissa

#### ZUCCHINI CHIPS

fried zuchinni chips, lemon juice, olive oil  
served over greek yogurt

#### FRESH MARKET SALAD

cucumber, tomato, avocado, red onion, artichoke hearts,  
mediterranean olives, feta, zaatar, parsley, greek vinaigrette

#### SZECHUAN SHISHITO & BRUSSELS DUO

Shishito peppers, brussel sprouts, szechuan sauce, candied  
pecans, sesame sauce

#### VEGGIE SPRING ROLL

cabbage, carrots, mushrooms, scallions, sweet chili sauce

#### HUMMUS

chickpeas, garlic, garlic naan

#### MEDITERRANEAN DIP TRIO

hummus, moroccan tomato confit, baba ganoush  
garlic naan

#### FRIED CAULIFLOWER

chickpea tempura, curry sauce, tamarind glaze  
herb tomato sauce, candied pecans

#### VEGETABLE SAMOSAS

potato, carrot, green peas, cilantro  
szechuan tamarind sauce

#### POTATO GNOCCHI

mushrooms, peas, brown butter sauce  
shaved parmesan

#### KALE & APPLE SALAD

kale-radicchio-spinach blend, granny smith apples candied  
pecans, shaved parmesan  
apple cider vinaigrette

### Sea

#### FRIED CALAMARI

fried rings and tentacles, marinara sauce, garlic aioli

#### \*TUNA POKE TACOS

ahi tuna, wonton chips, avocado mousse  
ponzu, olive oil, seaweed salad, micro greens

#### SHRIMP SCAMPI

jumbo prawns, lemon garlic cream, fresh parsley

#### SPICY TUNA TAR TAR

spicy tuna, mediterranean salad, garlic aioli  
avocado mousse, masago, cilantro, wonton chips

#### SHRIMP & GRITS

creamy grits, shrimp, creole sauce  
andouille sausage, red peppers, onions, chives  
shaved parmesan

#### COCONUT CURRY MUSSELS

yellow coconut curry, sundried tomato, cilantro, garlic naan

#### KOREAN BBQ SHRIMP TACOS

housemade corn & flour tortillas, gonzo sauce, tomatillo salsa  
red pepper salsa, avocado mousse, micro cilantro, queso fresco

#### FISH & CHIPS

catch of the day fried, served with french fries  
house made tarter sauce

#### BANG BANG GROUPEL

fresh grouper from murrells inlet, spicy mayo, scallions  
szechuan sauce, sesame seeds, kim-chi glaze

#### \*GRILLED OCTOPUS

white bean purée, fresh herb dressing

# Banquet Menu

## Pasture

### CHEESE & CHARCUTERIE PLATTER

chef's selection of fine meats & cheeses  
assorted accoutrements

### CHARCUTERIE PLATTER

chef's selection, five items  
assorted accoutrements

### AL PASTOR TACOS

roasted pork shoulder, guacamole, onion  
tomatillo salsa, red pepper salsa, queso fresco, cilantro

### \*LAMB KEFTA SLIDERS

house ground lamb & beef blend, hummus, harissa  
mediterranean mix, parsley

### CHICKEN DIM SUM

steamed wontons stuffed with garlic, carrots, onion  
chicken, served with a sesame soy sauce

### SHORT RIB RAVIOLI

house made ravioli, demi-glace  
shaved parmesan, roasted pearl onions, carrots, olive oil

### BEEF CARPACCIO

shaved tenderloin, shallots, arugula, radish, shaved  
parmesan, sherry vinaigrette

### BUTTER CHICKEN

chicken marinated in indian spices  
herb tomato sauce, micro cilantro, garlic naan

### \*SHORT RIB SLIDERS

braised short rib, garlic aioli  
served on a brioche bun

### CHEESE PLATTER

chef's selection, five items  
assorted accoutrements

### SHORT RIB SOPECITOS

over corn sopes, queso fresco, tomatillo salsa, red  
pepper salsa, micro cilantro

### BUFFALO CHICKEN SLIDERS

honey buffalo sauce, Essex slaw, blue cheese, served  
on a brioche bun

### VEAL MEATBALLS

tomato sauce, whipped herb ricotta  
parmesan, scallion

### MEDITERRANEAN CHICKEN SKEWER

grilled chicken skewers, tzatziki  
roasted potatoes

### ASIAN CHICKEN SALAD

napa cabbage, cashew, peanut, candied pecan  
scallions, avocado, asian vinaigrette, tamarind sauce  
wonton chips, micro cilantro

### PORK BELLY SLIDERS

kimchi, garlic aioli, szechuan sauce, sesame seeds,  
cucumber-radish-carrot salad, brioche bun

### CHURRASCO

chimichurri sauce, hanger steak  
roasted potatoes, garlic cream sauce

### \*ASIAN STYLE SKIRT STEAK

szechuan sauce, parsnip purée  
candied pecans, cilantro

## Flatbreads

### WILD MUSHROOM

garlic cream sauce, truffle oil mozzarella, herb ricotta,  
caramelized onion, parsley, wild mushroom blend

### SAUSAGE BACON HAM PEPPERONI

tomato sauce, mozzarella, herb ricotta  
sausage, bacon, ham, pepperoni

### EGGPLANT & BUTTERNUT SQUASH

herb ricotta, roasted eggplant, butternut squash, kale  
and apple salad

### PROSCIUTTO & ARUGULA

fig spread, caramelized onion, mozzarella, herb ricotta.  
arugula, prosciutto, shaved parmesan, crushed  
pistachios, garlic drizzle

### ESSEX MARGHERITA

tomato sauce, mozzarella, basil, oven-roasted tomato

### BRAISED SHORT RIB

garlic cream sauce, mozzarella, herb ricotta,  
caramelized onion purée, shaved parmesan

### WHITE GARLIC

garlic cream sauce, mozzarella, shaved parmesan,  
crushed pistachios, arugula salad, lemon greek dressing

### FRIED CAULIFLOWER

Tahini sauce, caramelized onion, feta, zaatar, crushed  
pistachios, micro parsley

2 Chef Selected Seasonal Desserts

*included in family style/buffet menu*

# Banquet Menu

## Sushi Station

*additional \$20 per person with family style/buffet option*

**Yum Yum  
007  
Crunchy Crab  
Honey River  
California**

**Dori  
Lobster  
Ninja  
Spicy Tuna**

**Maryland +\$5  
Tom Tom  
Surf & Turf +\$5  
Enso  
Vegetable**

## Carving Station

*additional \$15 per person with family style/buffet option*

*\$55 per person solo*

**Lamb Chops  
Prime Rib**

**St Louis Ribs  
Beef Short Ribs**

**Turkey Breast  
Pork Loin**

## Side Dishes

*additional \$5 per person with family style/buffet option*

**Vegetable Medley  
Mashed Potatoes  
Brussels Sprouts**

**Cajun Rice  
Mediterranean Rice**

**Spanish Rice  
Lobster Macaroni &  
Cheese +\$5**

# Plated Menu

*\*can be ordered in house as well as catering*

*\* tax & gratuity not included*

## Salad

*included in plated menu*

*choose 2*

### Kale & Apple

kale-radicchio-spinach blend, granny smith apples, candied pecans, goat gouda, apple cider vinaigrette

### Fresh Market

Cucumber, tomato, avocado, red onion, artichoke hearts, mediterranean olives  
feta, zaatar, parsley, greek vinaigrette

### Warm Brussels Sprouts Caesar

house-made croutons, parmesan, herbs, asiago caesar dressing

### Roasted Beet Salad

candied pecans, feta-yogurt spread, arugula, shaved goat gouda, sherry vinaigrette

## The Trade St.

*\$60 per person*

*choose 3*

### Grilled Chicken Tendori

chicken marinated in indian spices, herb tomato sauce, micro cilantro

### Grilled Seasonal Fish

vegetable medley, cauliflower purée, garlic cream sauce

### Filet Oscar

8oz filet, jumbo lump crab meat, blue cheese sauce

### Prime Ribeye

peppercorn cream sauce, vegetable medley, cauliflower purée

### Lamb Chop Lollipops

seasonal vegetables, balsamic reduction, olive oil

### Pan Seared Scallops

cauliflower purée, corn, tamarind sauce

### Vegetable Fettuccine

fresh pasta, seasonal vegetables, garlic cream sauce

### Potato Gnocchi

mushrooms, peas, brown butter sauce, shaved parmesan

## The Tryon St.

*\$45 per person*

*choose 3*

### Greek Chicken Skewer

grilled potatoes, feta yogurt sauce

### Blackened Seasonal Fish

grits, creole sauce

### Shrimp & Grits

creamy grits and shrimp, served with a creole sauce, andouille sausage, red peppers, onions, chives, shaved parmesan

### Churrasco

chimichurri sauce, hanger steak, roasted potatoes, alfredo sauce

### Szechuan Chicken

water chestnuts, carrots, scallions, white rice

### Pad Thai

shrimp, chicken, or vegetable, rice noodles, bean sprouts

## Dessert

**2 Chef Selected Seasonal Desserts**

# Beverage Menu

includes nonalcoholic beverages, coffee, fresh fruit mixers, as well as brand level liquors and wines

## Package 1

2 Hours: \$25  
3 Hours: \$30  
4 Hours: \$35

### Any Beer

### Red Wine

2015 Paris Valley Road, Cabernet, CA  
2014 Ercavio, Tempranillo, La Mancha  
2013 Vidigal Vinito, Red Blend, Lisbon

### White Wine

2014 Paris Valley Road, Chardonnay, CA  
2015 The Seeker, Pint Grigio, Veneto  
2015 Matua, Sauvignon Blanc, Marlborough

## Package 2

2 Hours: \$30  
3 Hours: \$38  
4 Hours: \$47

### Any Beer

### Red Wine

2015 Laroque, Pinot Noir, France  
2015 Conquista "Reserve", Malbec, Mendoza  
2015 Annabella 5, Red Blend, CA

### White Wine

2015 Davis Bynum, Chardonnay, CA  
2016 Sileni Reserve, "The Straits", Sauvignon Blanc,  
Marlborough  
2015 MacMurray, Pinot Gris, CA  
NV Avissi, Prosecco, Italy

### Liquor

Vodka: New Amsterdam  
Gin: New Amsterdam  
Rum: Bacardi  
Tequila: El Jimador  
Whiskey: Jack Daniels  
Bourbon: Jim Beam

## Package 3

2 Hours: \$35  
3 Hours: \$44  
4 Hours: \$54

### Any Beer

### Red Wine

2015 Bench, Cabernet, CA  
2015 Educated Guess, Merlot, CA  
2015 Cloudfall, Pinot Noir, CA

### White Wine

2015 Orin Swift, Sauvignon Blanc, CA  
2016 Antinori Bramito, Chardonnay, Italy  
2015 Selbach-Oster, Riesling Kabinett, Germany  
NV Avissi, Prosecco, Italy

### Liquor

Vodka: Titos & Choice of Ketel One or Grey Goose  
Gin: Tanqueray  
Rum: Bacardi  
Tequila: Patron  
Whiskey: Jack Daniels & Jameson  
Bourbon: Makers Mark

### Signature Cocktails

The Essex Gingerberry  
The Essex Mule  
Essex Italia



# Catering Menu

*\* tax & gratuity not included*

*\*minimum of 50 guests and 3 stations*

*\*minimum \$50 per person + tax & gratuity*

## Raw Station

*\$25 per person  
choose 4*

**Seasonal Oysters**  
**Shrimp Cocktail**  
**Ceviche +\$5**

**Mussels**  
**Clams**  
**Snow Crab +\$15**  
**Lobster Roll +\$15**

**Lobster Claw**  
**King Crab +\$20**  
**Lobster Tail +\$20**

## Sushi Station

*\$20 per person  
choose 4*

**Yum Yum**  
**007**  
**Crunchy Crab**  
**Honey River**  
**California**

**Dori**  
**Lobster**  
**Ninja**  
**Spicy Tuna**

**Tom Tom**  
**Enso**  
**Vegetable**  
**Maryland +\$5**  
**Surf & Turf +\$5**

**Sashimi**                      **Nigiri**  
Tuna   Yellowtail   Salmon   Shrimp

## Seafood Station

*\$20 per person  
choose 4*

**Shrimp & Grits**  
**Fish & Chips**

**Bang Bang Grouper**  
**Crab Cakes**  
**Pan Seared Scallops**  
**+\$10**

**Herb Crusted Salmon**  
**Italian Style Calamari**

## Spanish Station

*\$12 per person  
choose 4*

**Chips & Dip Trio**  
**Nachos**  
**Spanish Rice**

**Carne Asada Tacos**  
**Blackend Fish Tacos**

**Al Pastor Tacos**  
**Korean BBQ Shrimp Tacos**

# Catering Menu

## Asian Station

*\$15 per person  
choose 4*

Vegetable Spring Rolls  
Mongolian Beef  
Sweet & Sour Chicken  
Vegetable Lo Mein

Pepper Steak  
Honey Chicken  
Szechuan Chicken  
Kung Pao Shrimp

Chicken or Shrimp Pad  
Thai  
General Tso's Chicken  
Bang Bang Shrimp

## Mediterranean Station

*\$18 per person  
choose 4*

Hummus  
Beef Kefta Skewers  
Chicken Shawarma +\$5

Chicken/Beef/Lamb  
Skewers  
Mediterranean Dip Trio  
Beef Shawarma +\$5

Falafel  
Schnitzel Skewers  
Lamb Chop Lollipops  
+\$15

## Italian Station

*\$15 per person  
choose 4*

Short Rib Ravoli  
Potato Gnocchi  
Fetticini Alfrado

4 Cheese Ravaoli  
Shrimp Scampi  
Spegetti & Veal Meatballs  
Vegetable Pasta

Brucetta  
Garlic Bread

## Cheese & Charcuterie Station

*\$16 per person  
choose 4*

### Cheese

Brillat-Savdrin  
Cambozola Black Label  
Cheddar Cabot  
Manchego Cabot  
Cremont Double Cream  
Goat Cheese  
Espresso Lavander

### Meats

Black Pepper Sorghum  
Ham Rosemary  
Mortadela  
Prosciutto  
Salame Wild  
Porchetta

## Salad Station

*\$7 per person*

Kale & Apple  
Greek

Roasted Beet Salad

Warm Brussels Sprouts  
Caesar