

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

*SHORTRIB 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, tzatzki
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,

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