



Earls
KITCHEN + BAR

PRIVATE DINING + EVENTS
GLENARM

PRIVATE EVENT SPACES

JEWEL ROOM

Seated capacity: 11 guests

BANQUET ROOM

Seated capacity: 55 guests

Cocktail capacity: 75 guests

PATIO

Seated capacity: 70 guests

Cocktail capacity: 120 guests

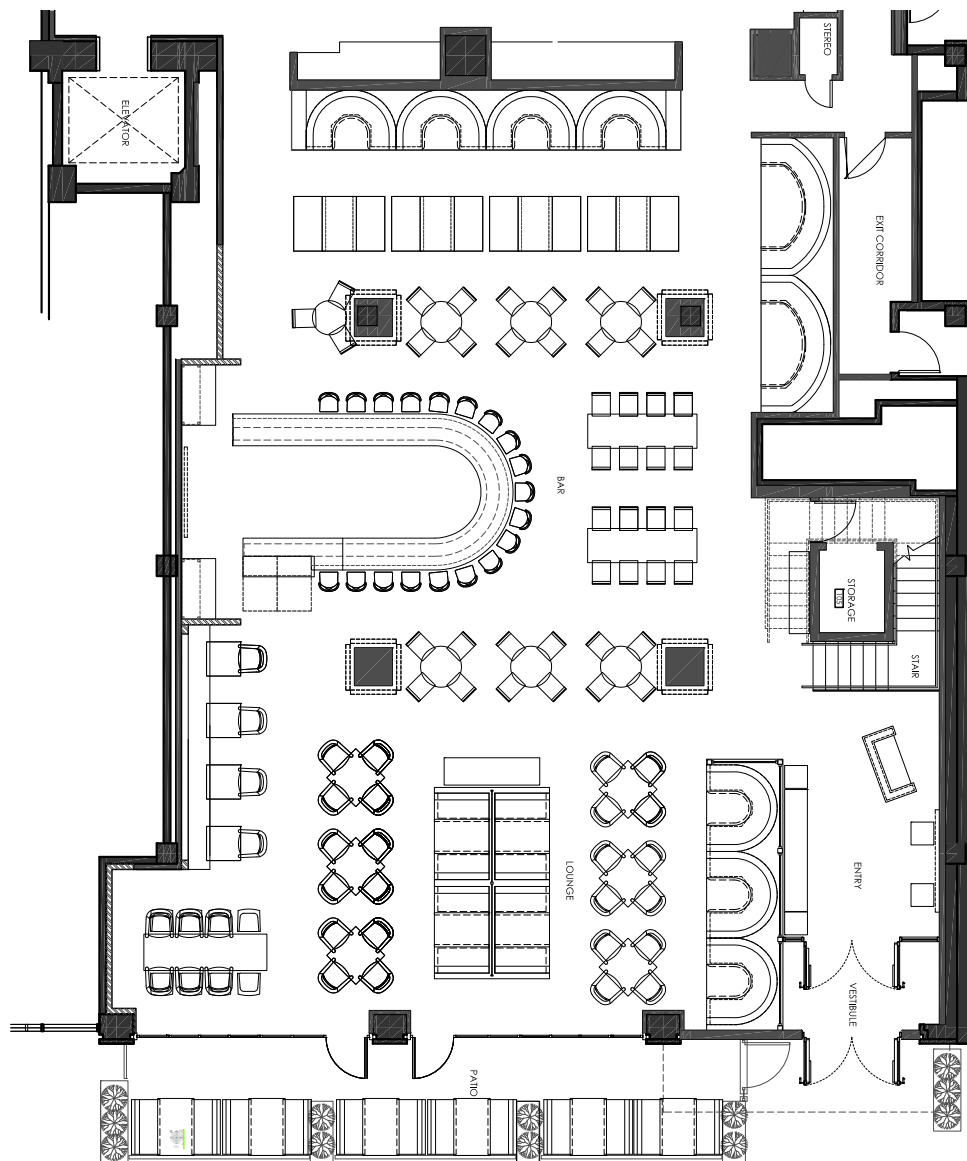
DINING ROOM

Seated capacity: 100 guests

Cocktail capacity: 150 guests



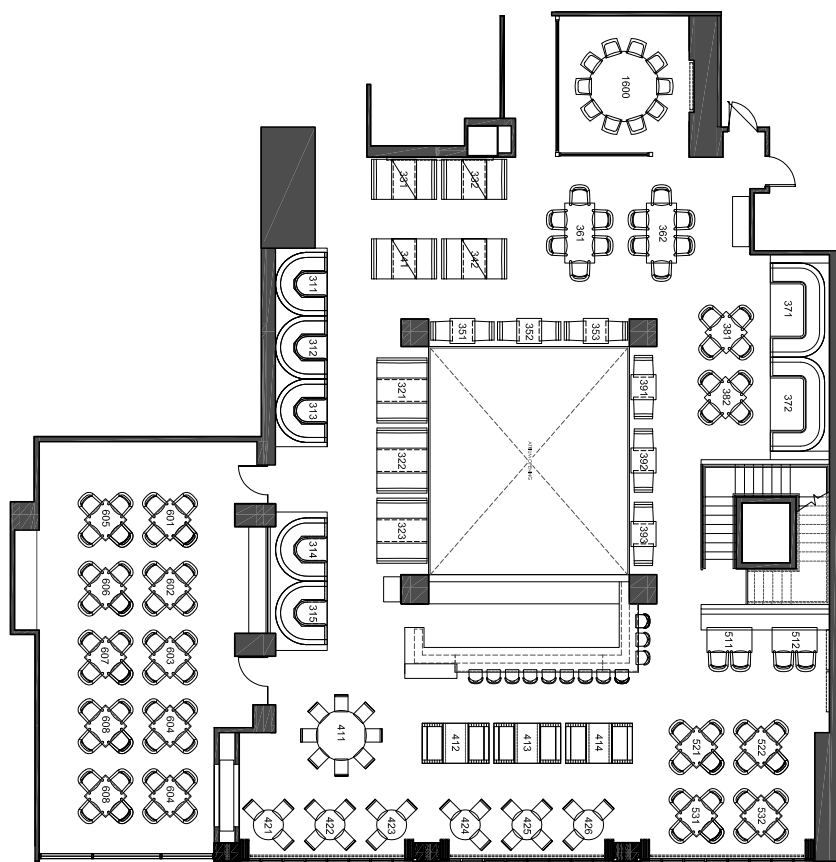
PATIO



FULL RESTAURANT BUYOUT

Seated capacity: 375 guests

Cocktail capacity: 500 guests



‘EARLS ON TOP’ BUYOUT (ENTIRE 2ND FLOOR)

Seated capacity: 230 guests

Cocktail capacity: 333 guests



OUR MENU

Inspired by the world around us - both near and far.
From chefs in London, to farmers in our local regions
- our partners and inspirations inform our choices
and what we offer you.

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CANAPÉS

PRICE PER DOZEN. MINIMUM ORDER TWO DOZEN

HOT CANAPÉS

LOBSTER AND SHRIMP ROLLS	\$66
Atlantic lobster and shrimp, spicy mayo, buttered griddled bun	
BUFFALO CAULIFLOWER (V)	\$36
Parmesan dip	
COCONUT SHRIMP	\$48
Curry lime aioli	
GOCHUJANG CHICKEN SATAYS	\$48
Spicy Korean sauce, cilantro aioli, crispy onion	
PIRI PIRI CHICKEN SATAYS	\$48
Moroccan style spiced tomato sauce, crispy onion, lime	
MUSHROOM ARANCINI	\$44
Mushroom aioli, chives, parmesan	
TOMATO ARANCINI	\$44
Tomato jam, basil, mozzarella	
STREET CHICKEN TACOS	\$48
Jalapeño crema, cabbage, pico de gallo	
STREET FISH TACOS	\$58
Jalapeño crema, cabbage, pico de gallo	
STREET "CHORIZO" TACOS (V)	\$48
Impossible "chorizo", pico de gallo, cabbage, guacamole	
BEEF BURGER SLIDERS	\$60
Garlic mayo, aged cheddar, pickled peppers	
PULLED PORK SLIDERS	\$48
Caramelized onions, slaw, bbq sauce	
CRISPY CHICKEN SLIDERS	\$54
Lemon slaw, sweet pickle, honey mustard mayo	
IMPOSSIBLE BURGER SLIDERS (V)	\$60
Lettuce, tomato, onion, mayo and mustard	



CANAPÉS

PRICE PER DOZEN. MINIMUM ORDER TWO DOZEN

COLD CANAPÉS

OYSTERS ON THE HALF SHELL \$48
Yuzu black pepper mignonette, horseradish, lemon

LOBSTER TOSTADAS \$54
Spicy avocado crema, pico de gallo

AHI TUNA POKE \$48
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips

CRISPY TOFU SUSHI ROLL (V) \$24
Avocado, cucumber, mango, unagi sauce, sesame soy wrap

TOMATO BRUSCHETTA (V) \$36
Sourdough crostini, sweet tomato, garlic, balsamic reduction

AVOCADO TOAST (V) \$36
Smashed avocado, sesame chilli sauce, radish

HUMMUS TOAST (V) \$36
Hummus, yogurt, cucumber, tomato, middle eastern spices

MUSHROOM TOAST (V) \$36
Sautéed mushrooms, wilted kale, mushroom aioli, parmesan

DESSERT CANAPÉS

KEY LIME TART \$36
Chantilly cream

COCONUT CAKE \$36
Whipped yogurt, fresh berries

STICKY TOFFEE PUDDING \$36
Chocolate and toffee sauce, maple crumble



PLATTERS

VEGETABLE PLATTERS

Chef's selection of seasonal vegetables: Carrots, radish, tomatoes, cucumber, red pepper, celery, with accompanying dips (V)

SMALL | Serves approx 20 \$45

MEDIUM | Serves approx 40 \$90

LARGE | Serves approx 60 \$135

MEAT AND CHEESE PLATTERS

Chef's selection of cheeses and charcuterie, grainy mustard, fig jam, pickles, rosemary

SMALL | Serves approx 20 \$165

MEDIUM | Serves approx 40 \$330

LARGE | Serves approx 60 \$495

SUMMER/WINTER FRUIT PLATTERS

Chef's selection of seasonal fruit: Watermelon, pineapple, nectarines, plums, strawberries, blueberries, raspberries, watermelon, honeydew, cantaloupe, pineapple, kiwi, oranges, grapes (V)

SMALL | Serves approx 20 \$85

MEDIUM | Serves approx 40 \$170

LARGE | Serves approx 60 \$255

SUSHI PLATTER

An array of crispy shrimp roll, crispy tofu roll, spicy tuna roll and green dragon roll along with our seasonal sushi roll

Serves approx 30 \$350

SEAFOOD PLATTER

A selection of oysters, poached shrimp, lobster, ahi tuna poke and sushi rolls, all with accompanying sauces

Serves approx 20 \$300



FAMILY STYLE

PRICE PER PERSON.

LUNCH

OPTION 1

\$38

Choice of Family Style or Buffet Salad (pick one)

Choice of Family Style or Buffet Sides (pick one)

OPTION 2

\$49

Choice of Family Style or Buffet Salad (pick one)

Choice of Family Style or Buffet Sides (pick two)

Choice of Family Style or Buffet Entrée (pick one)

DINNER

OPTION 1

\$70

Choice of Family Style or Buffet Salad (pick one)

Choice of Family Style or Buffet Sides (pick two)

Choice of Family Style or Buffet Entrées (pick two)

Choice of Family Style Dessert (pick one)

OPTION 2

\$85

Choice of Family Style or Buffet Salad (pick one)

Choice of Family Style or Buffet Sides (pick three)

Choice of Family Style or Buffet Entrées (pick two)

Choice of Family Style Dessert (pick one)

Premium Protein Add ons (+ Additional cost)



FAMILY STYLE MENU OPTIONS

SIDES

SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES (V)

Confit garlic butter, chives

SPRING RICE (V)

Crispy onions, green onions

WARM POTATO SALAD

Crispy potatoes, corn, bacon, garlic butter, chives

CHARRED BROCCOLINI

Parmesan cream sauce, almonds

ROASTED BRUSSELS SPROUTS (V)

Apples, almonds, cranberries

PARMESAN BEETS WITH ALMONDS (V)

Shaved fennel, seasonal vinaigrette

MEDITERRANEAN VEGETABLES (V)

Red onion, red pepper, grape tomatoes, garlic butter

MUSHROOM BOLOGNESE (V)

Spaghetti, basil, parmesan

MEDITERRANEAN LINGUINE (V)

Roasted red peppers, olives, spicy tomato sauce

SALADS

APPLE AND KALE SALAD

Honey horseradish dressing, tarragon, pumpkin seeds

KALE BROCCOLI SALAD

Caramelized broccoli, crisp pancetta, tomatoes, parmesan, caesar dressing

SANTE FE SALAD

Avocado, corn, black beans, feta, dates, peanut lime dressing, chipotle powder

CALIFORNIA AVOCADO SALAD

Iceberg lettuce, confit tomatoes, parmesan, croutons



FAMILY STYLE MENU OPTIONS

ENTRÉES

GRILLED STEAK

CHIMICHURRI - Fresh herb blend, poblano, lime

PEPPERCORN - Green peppercorns, thyme, demi glace

BOURBON MUSHROOM - Button mushrooms, garlic, herbs, demi glace

ROAST SALMON

CAJUN - Blackening spices, garlic butter

FETA CAPER DILL AOLI - Feta, caper, fresh herbs

BROWN SUGAR MUSTARD GLAZE - Sweet and tangy

ROAST CHICKEN

VIETNAMESE - Spicy peanut sauce, lemongrass gastrique, daikon slaw

WHITE WINE CREAM - Cream and wine reduction, mushrooms, garlic

CAJUN - Blackening spices, garlic butter

ROASTED ROOT VEGETABLES WITH CHICKPEAS (V)

Beets, carrots, chickpeas, basil pesto, raisins, baby potatoes, champagne vinaigrette

BRAISED BEEF SHORT RIB *Add \$10 per person

Braised short rib, crispy onions, jus

FILET MIGNON *Add \$10 per person

Poblano and chorizo sauté, scallions

GARLIC SHRIMP *Add \$8 per person

Garlic, white wine, butter

LOBSTER TAIL *Add \$20 per person

Confit garlic butter, cajun spice, chives



FAMILY STYLE MENU OPTIONS

DESSERT

KEY LIME TART

Chantilly cream

COCONUT CAKE

Whipped yogurt, fresh berries

STRAWBERRY RHUBARB CRUMBLE

Whipped vanilla cream, toasted almond crumble

SEASONAL DESSERT

Ask about our seasonal selection

LATE NIGHT STATIONS

PRICE PER PERSON

TRADITIONAL GRILLED CHEESE | \$15

Chef selection of fresh buttered bread and melted cheeses

*Add \$2 per person for apple, smoked cheddar, bacon

*Add \$2 per person for virginia ham, smoked cheddar, pickles

*Add \$2 per person for fresh mozzarella, tomatoes, basil

PIZZA | \$15 per person

Chef's selection of savoury pizzas

A 20% SERVICE CHARGE AND TAXES WILL APPLY TO ALL SET FOOD AND BEVERAGE FUNCTIONS.

SERVICE CHARGES OF 20% ARE BASED ON PRE-TAX TOTALS.





CONTACT

FOR BOOKING INQUIRIES, PLEASE CONTACT:

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