



# PRIVATE DINING + EVENTS

**EARLS KING WEST**  
595-601 KING STREET WEST, TORONTO ON

NATALIE SEXTON, EVENTS MANAGER, EARLS KING WEST  
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EVENTS

• E •

AT EARLS



## PRIVATE EVENTS

*The Magic is in the Details*

At Earls, every event starts with a dedicated, on-site Events Manager ready to go above and beyond to meet your needs. Our menu offering is customizable with dishes inspired by our world travels, bringing in elements from cultures and cuisines from around the world. We have a number of spaces to choose from, designed specifically with the King St. West community in mind. Earls King West is a one-of-a-kind venue that was built for versatility, making your event one your guests will truly remember

MENU

PAGE 4

FLOORPLANS

PAGE 9

# SPACES *at a glance*



## **SOLARIUM** - PAGE 9

FEATURES: A/V compatible,  
DJ hookup, covered solarium seating

SEATED CAPACITY: 95 GUESTS  
COCKTAIL CAPACITY: 100 GUESTS



## **UPPER PATIO** - PAGE 11

FEATURES: A/V compatible,  
DJ hookup, heaters

SEATED CAPACITY: 32 GUESTS  
COCKTAIL CAPACITY: 40 GUESTS



## **VIP LOUNGE** - PAGE 10

FEATURES: A/V compatible,  
DJ hookup

SEATED CAPACITY: 20 GUESTS  
COCKTAIL CAPACITY: 30 GUESTS



## **LOUNGE** - PAGE 11

FEATURES: A/V compatible, DJ hookup

SEATED CAPACITY: 90 GUESTS  
COCKTAIL CAPACITY: 150 GUESTS



## OUR MENU

Our customizable menu, created by renowned Chef David Wong, was inspired by cultures and cuisines from around the globe, and offers guests a balance of healthy and indulgent menu items created with quality ingredients.

Guests can pair the exclusive menu offerings with our world-class drink menu; a curated wine list created by our corporate Sommelier David Stansfield, and a thoughtfully refined cocktail list, using only fresh juices and hand-made syrups.

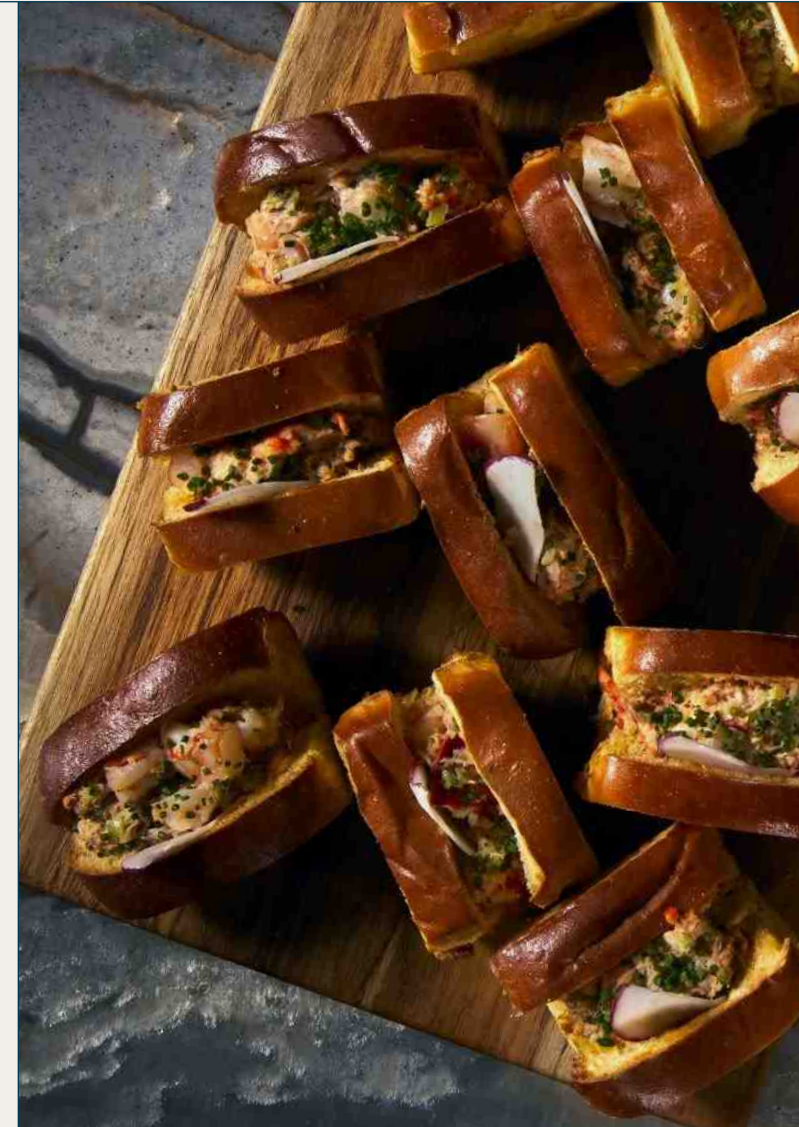
Our event menus are customizable, with various options at a wide-range of price points. Take it to the next level and offer your guests a Chef-attended food station. All event menus can cater to a variety of dietary restrictions and preferences.

## CANAPÉS

### HOT CANAPÉS

LOBSTER AND SHRIMP ROLLS	\$66	BEEF BURGER SLIDERS	\$60
Atlantic lobster and shrimp, spicy mayo, buttered griddled bun		Garlic mayo, aged cheddar, pickled peppers	
BUFFALO CAULIFLOWER (V)	\$36	PULLED PORK SLIDERS	\$48
Parmesan dip		Caramelized onions, slaw, bbq sauce	
COCONUT SHRIMP	\$48	CRISPY CHICKEN SLIDERS	\$54
Curry lime aioli		Lemon slaw, sweet pickle, honey mustard mayo	
GOCHUJANG CHICKEN SATAYS	\$48	IMPOSSIBLE BURGER SLIDERS (V)	\$60
Spicy Korean sauce, cilantro aioli, crispy onion		Lettuce, tomato, onion, mayo and mustard	
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 TACOS	\$48-58		
Jalapeño crema, cabbage, pico de gallo. Fish, chicken or "Impossible" meatless chorizo with guacamole			

PRICE PER DOZEN.  
MINIMUM ORDER TWO DOZEN.





## CANAPÉS

### COLD CANAPÉS

OYSTERS ON THE HALF SHELL Yuzu black pepper mignonette, horseradish, lemon	\$48
LOBSTER TOSTADAS Spicy avocado crema, pico de gallo	\$54
AHI TUNA POKE Sesame soy marinated ahi tuna, mango, avocado, tortilla chips	\$48
CRISPY TOFU SUSHI ROLL (V) Avocado, cucumber, mango, unagi sauce, sesame soy wrap	\$24
TOMATO BRUSCHETTA (V) Sourdough crostini, sweet tomato, garlic, balsamic reduction	\$36
AVOCADO TOAST (V) Smashed avocado, sesame chilli sauce, radish	\$36
HUMMUS TOAST (V) Hummus, yogurt, cucumber, tomato, middle eastern spices	\$36
MUSHROOM TOAST (V) Sautéed mushrooms, wilted kale, mushroom aioli, parmesan	\$36

### DESSERT CANAPÉS

KEY LIME TART Chantilly cream	\$36
COCONUT CAKE Whipped yogurt, fresh berries	\$36
STICKY TOFFEE PUDDING Chocolate and toffee sauce, maple crumble	\$36

PRICE PER DOZEN.  
MINIMUM ORDER TWO DOZEN.

## PLATTERS

### VEGETABLE

Chefs 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

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

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

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

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

SERVES APPROX 20 \$300



## LATE NIGHT. *stations*

### TRADITIONAL GRILLED CHEESE - \$15 per person

Chef's selection of fresh buttered bread and melted cheeses

Apple, smoked cheddar, bacon - Add \$2 per person

Virginia ham, smoked cheddar, pickles - Add \$2 per person

Fresh mozzarella, tomatoes, basil - Add \$2 per person

### PIZZA - \$15 per person

Chef's selection of savoury pizzas

### POUTINE BAR - \$15 per person

Fries, cheese curds, and gravy

Pulled Pork or Montreal Smoked Meat - Add \$4 per person

ASK YOUR EVENT MANAGER ABOUT  
OUR CHEF-ATTENDED STATION OPTIONS





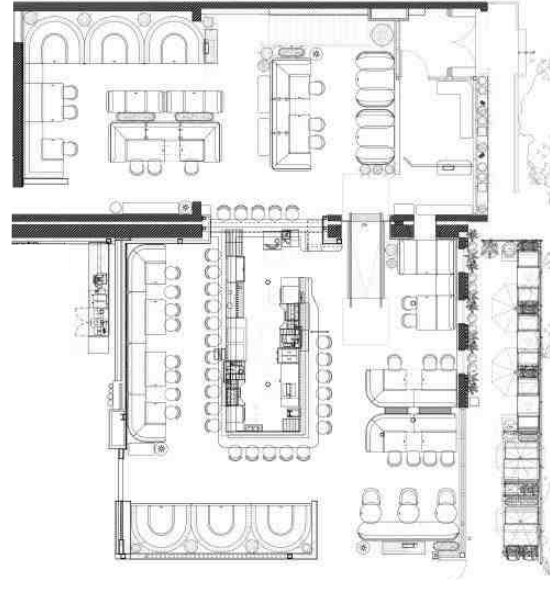


## BOTTLE SERVICE

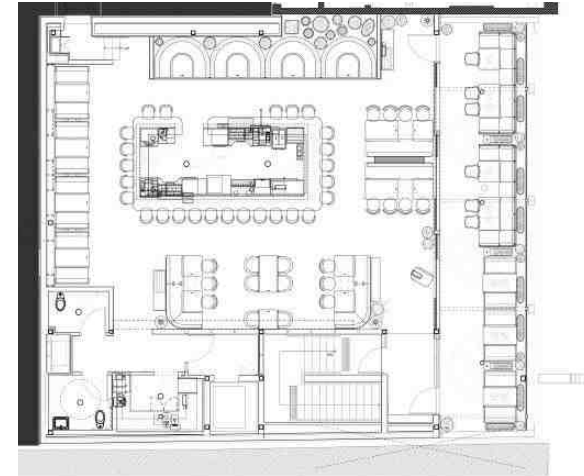
Earls King West is offering bottle service featuring select luxury spirits. Our relaxed yet refined take on bottle service includes a curated list of bottles from our back bar served with premium Fever Tree mixers and fresh juice.

If you are interested in adding this feature to your event, speak with your Events Manager.

# EVENT SPACE *floorplans*



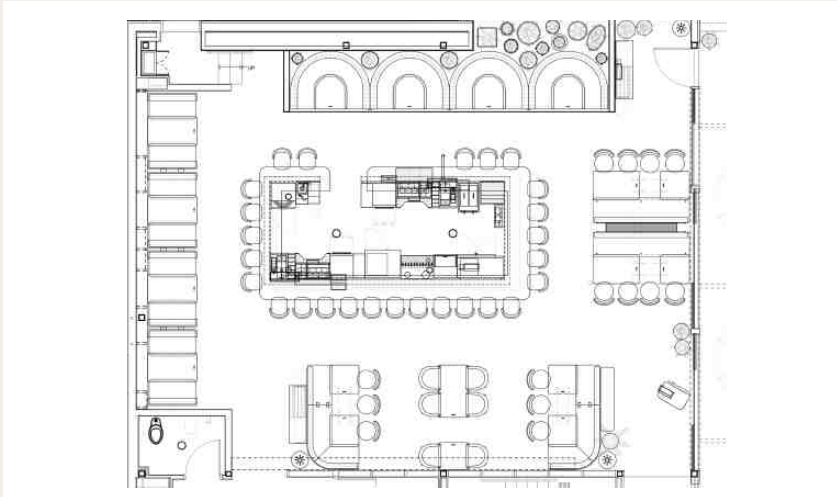
FIRST FLOOR



SECOND FLOOR

## FULL RESTAURANT BUYOUT

Please contact us directly to discuss the best option for your event

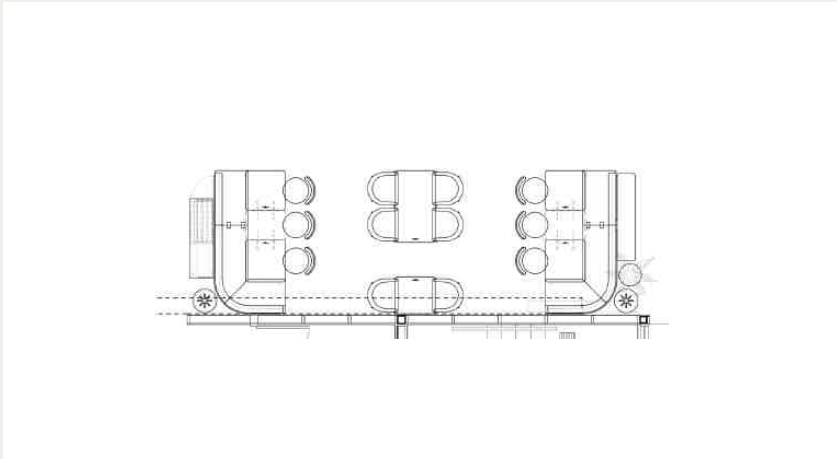


## ROOFTOP SOLARIUM

IDEAL FOR:  
Receptions, Seated Dinners, Corporate Dinners

FEATURES:  
A/V Compatible, DJ Hookup, Private Space

SEATED CAPACITY: 95 GUESTS  
COCKTAIL CAPACITY: 150 GUESTS

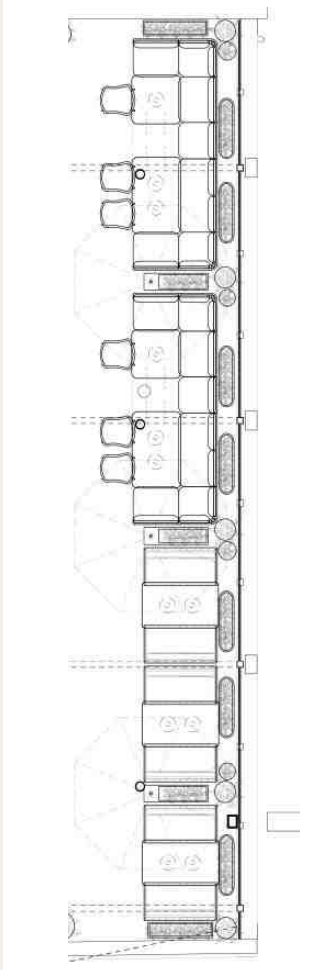


## VIP LOUNGE

IDEAL FOR:  
Mix and Mingle Events, Social Gatherings,  
Corporate Events

FEATURES:  
A/V Compatible, DJ Hookup, Rooftop,  
Semi-Private

SEATED CAPACITY: 20 GUESTS  
COCKTAIL CAPACITY: 30 GUESTS

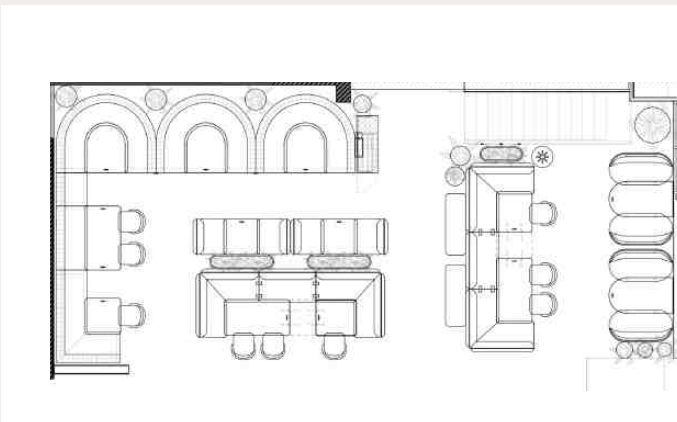


## ROOFTOP PATIO

IDEAL FOR:  
Mix and Mingle Events, Social Gatherings, Corporate Events

FEATURES:  
A/V Compatible, DJ Hookup, Rooftop, Heaters, Private Space

SEATED CAPACITY: 32 GUESTS  
COCKTAIL CAPACITY: 40 GUESTS

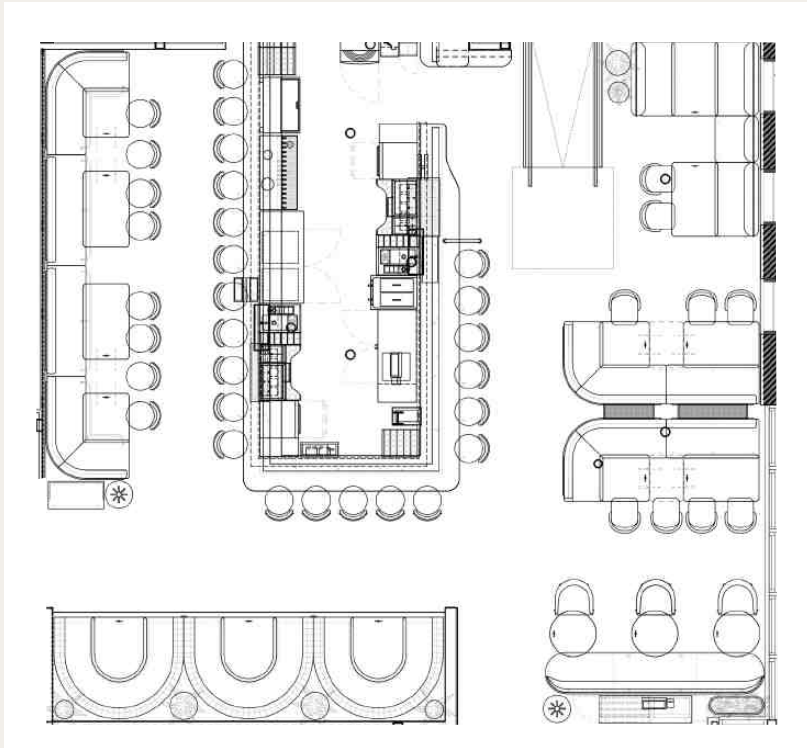


## LOWER LEVEL DINING ROOM

IDEAL FOR:  
Mix and Mingle, Receptions, Seated Dinners, Retirement Parties, Corporate Events

FEATURES:  
A/V Compatible, DJ Hookup, Rooftop, Semi-Private

SEATED CAPACITY: 48 GUESTS  
COCKTAIL CAPACITY: 60 GUESTS



## LOWER LEVEL LOUNGE

### IDEAL FOR:

Mix and Mingle events, Receptions, Seated Dinners, Retirement Parties, Corporate Events

### FEATURES:

A/V compatible, DJ hookup, Semi-Private

SEATED CAPACITY: 90 GUESTS

COCKTAIL CAPACITY: 150 GUESTS



# Earls

KITCHEN + BAR

KING WEST

**NATALIE SEXTON**, *Events Manager, Earls King West*

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