



Earls
KITCHEN + BAR

PRIVATE DINING + EVENTS

PRIVATE EVENT SPACES

FULL RESTAURANT BUYOUT

Seated Capacity: 196 guests
Cocktail Capacity: 250 guests

LOUNGE

Seated Capacity: 112 guests
Cocktail Capacity: 150 guests

JEWEL LOUNGE

Seated capacity: 22 guests

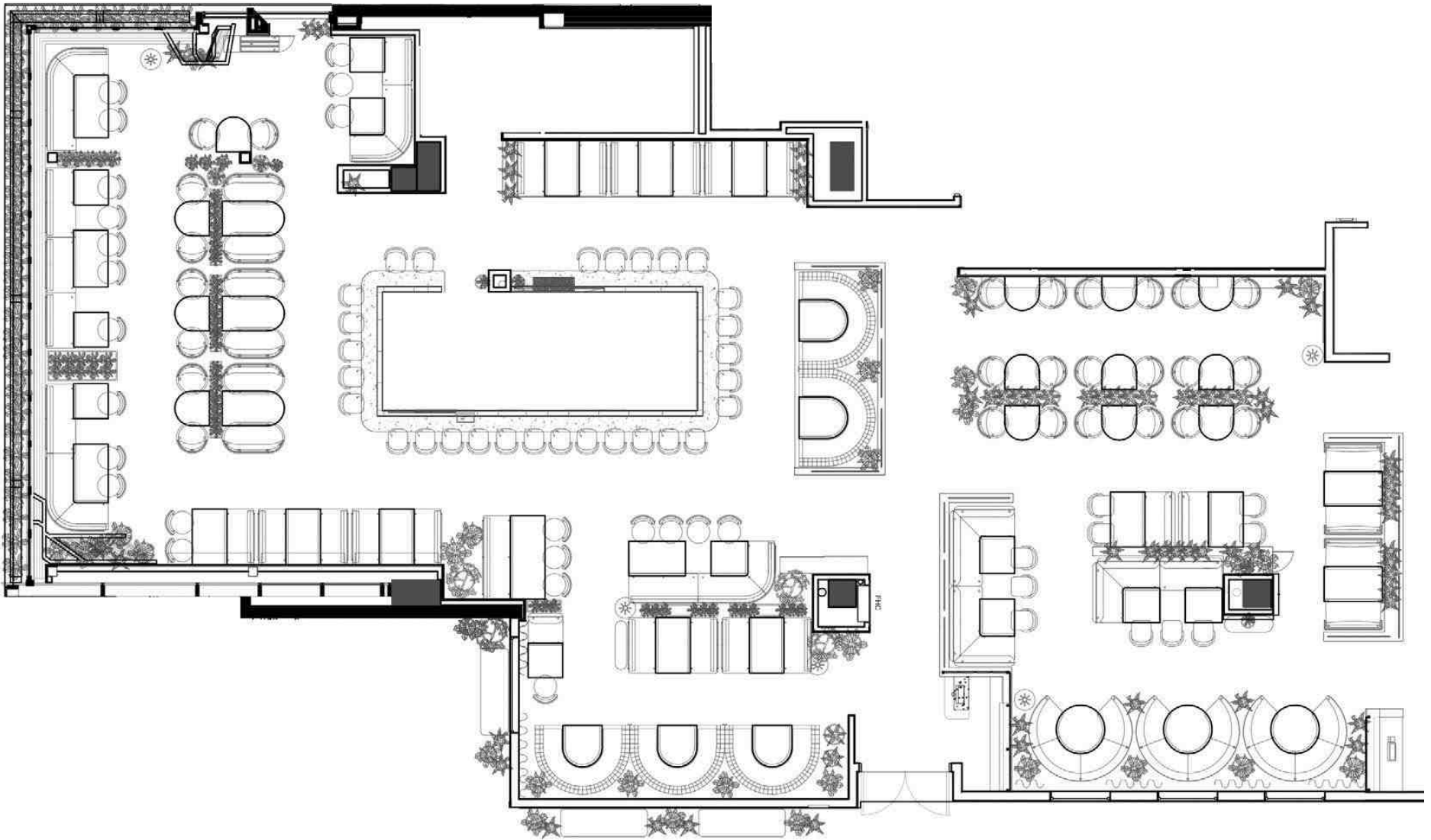
DINING ROOM

Seated Capacity: 60 guests
Cocktail Capacity: 80 guests

SOLARIUM

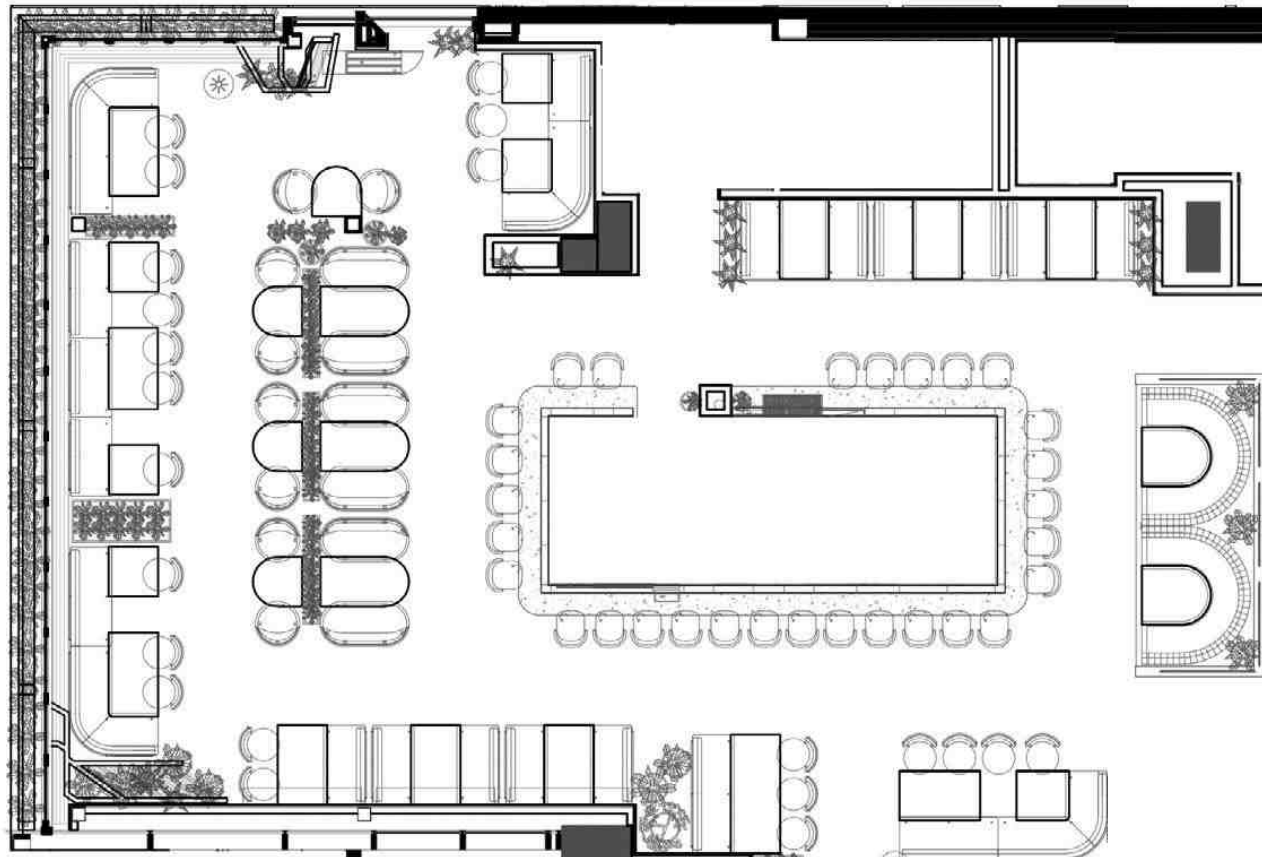
Seated capacity: 56 guests
Cocktail capacity: 70 guests





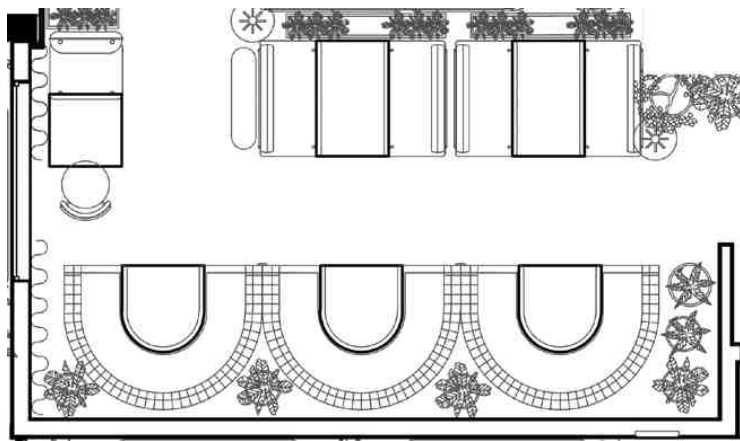
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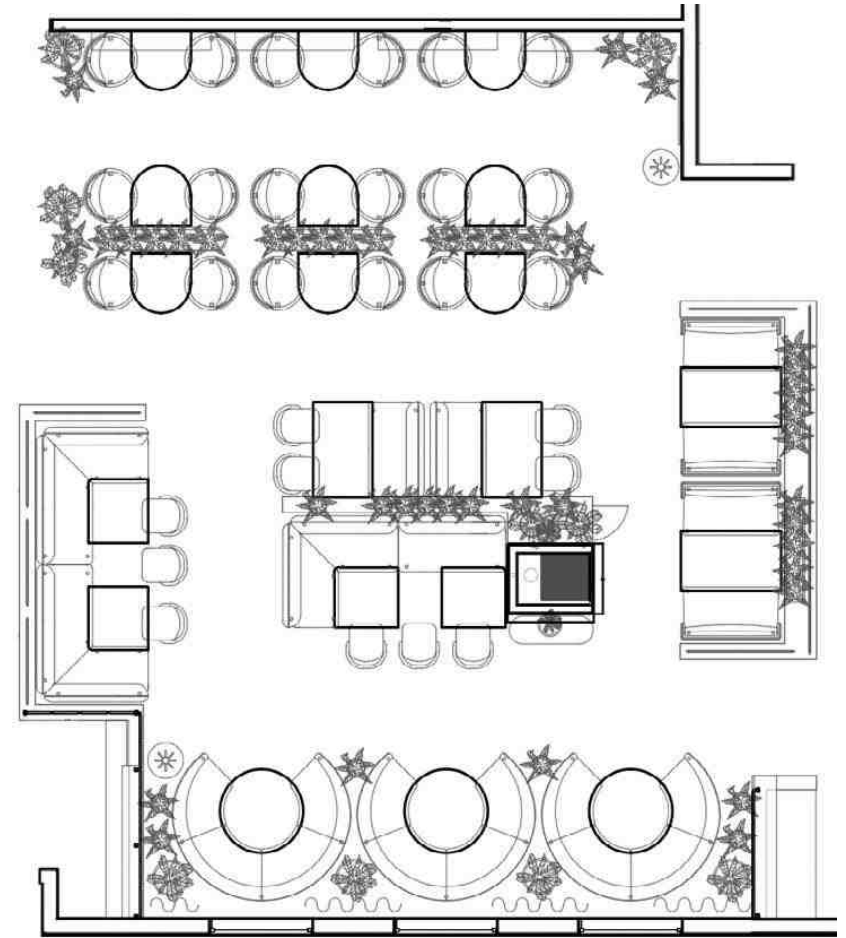
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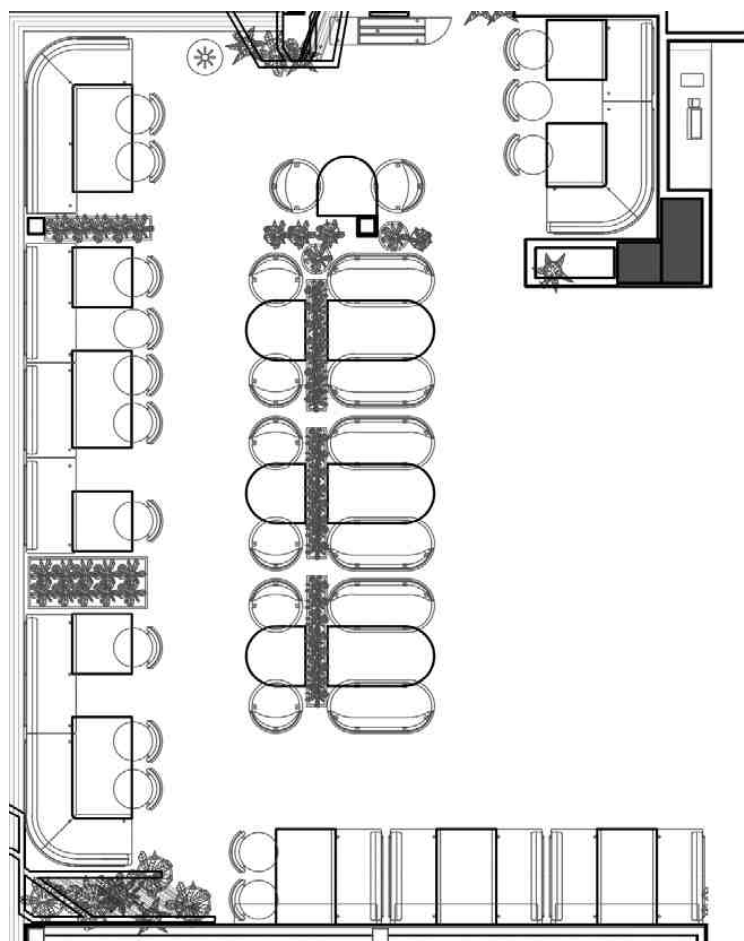
**THE JEWEL
LOUNGE**

Seated capacity: 22 guests



THE DINING ROOM

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SOLARIUM

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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.

CANAPÉS p.7

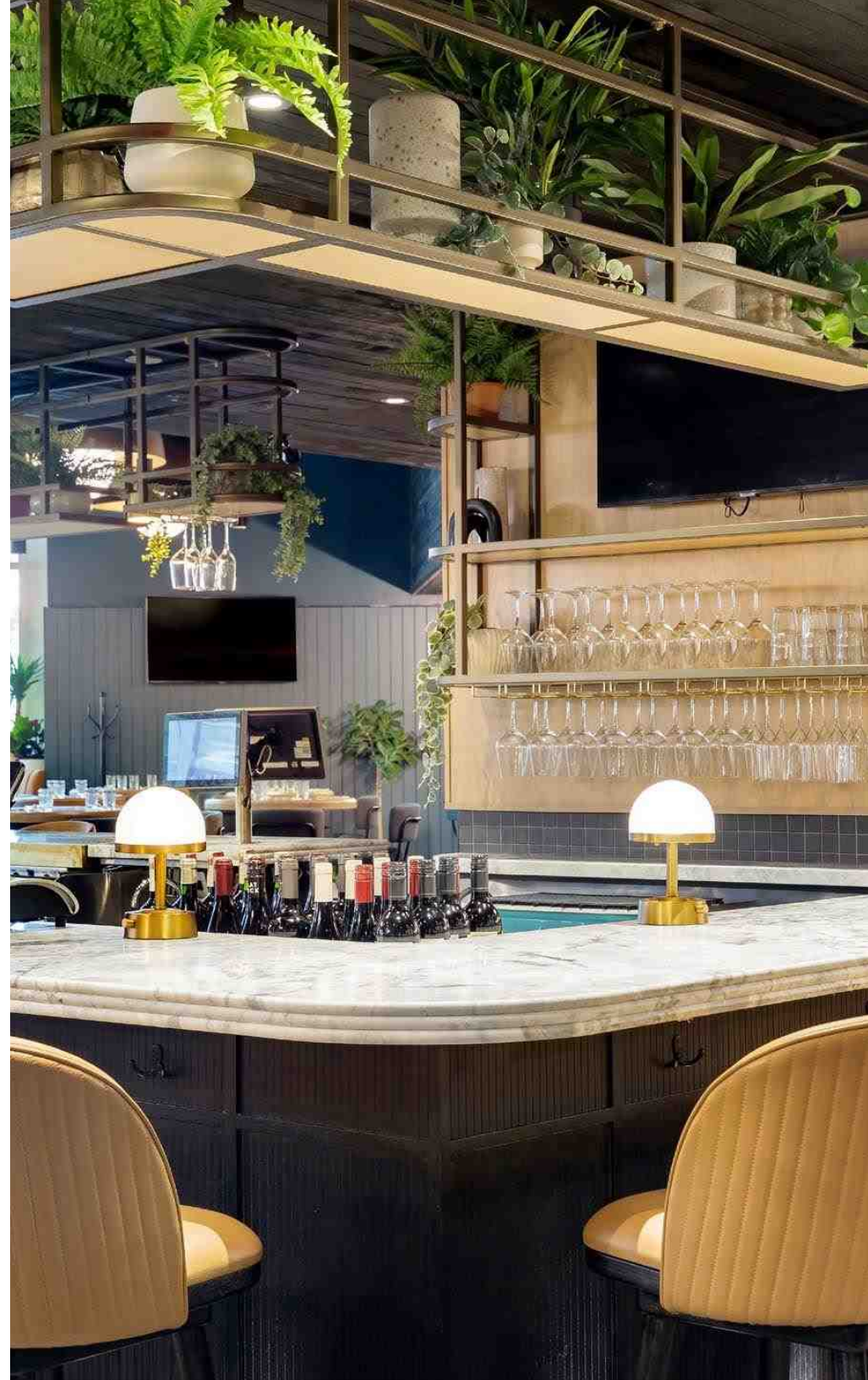
PLATTERS p.9

CANAPÉS

PRICE PER DOZEN. MINIMUM ORDER FOUR DOZEN

HOT CANAPÉS

LOBSTER AND PRAWN ROLLS Atlantic lobster and prawn, spicy mayo, buttered griddled bun	\$66
BUFFALO CAULIFLOWER (V) Parmesan dip	\$39
COCONUT PRAWNS Curry lime aioli	\$48
GOCHUJANG CHICKEN SATAYS Spicy Korean sauce, cilantro aioli, crispy onion	\$36
PIRI PIRI CHICKEN SATAYS Moroccan style spiced tomato sauce, crispy onion, lime	\$36
MUSHROOM ARANCINI Mushroom aioli, chives, parmesan	\$44
TOMATO ARANCINI Tomato jam, basil, mozzarella	\$44
STREET CHICKEN TACOS Jalapeño crema, cabbage, pico de gallo	\$48
STREET FISH TACOS Jalapeño crema, cabbage, pico de gallo	\$58
STREET "CHORIZO" TACOS (V) Impossible "chorizo", pico de gallo, cabbage, guacamole	\$48
BEEF BURGER SLIDERS Garlic mayo, aged cheddar, pickled peppers	\$62
PULLED PORK SLIDERS Caramelized onions, slaw, bbq sauce	\$62
CRISPY CHICKEN SLIDERS Lemon slaw, sweet pickle, honey mustard mayo	\$62
IMPOSSIBLE BURGER SLIDERS (V) Lettuce, tomato, onion, mayo and mustard	\$62



CANAPÉS

PRICE PER DOZEN. MINIMUM ORDER FOUR 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)	\$39
Avocado, cucumber, mango, unagi sauce, sesame soy wrap	
TOMATO BRUSCHETTA (V)	\$39
Sourdough crostini, sweet tomato, garlic, balsamic reduction	
AVOCADO TOAST (V)	\$39
Smashed avocado, sesame chilli sauce, radish	
HUMMUS TOAST (V)	\$39
Hummus, yogurt, cucumber, tomato, middle eastern spices	
MUSHROOM TOAST (V)	\$39
Sautéed mushrooms, wilted kale, mushroom aioli, parmesan	

DESSERT CANAPÉS

KEY LIME TART	\$39
Chantilly cream	
COCONUT CAKE	\$39
Whipped yogurt, fresh berries	
STICKY TOFFEE PUDDING	\$39
Chocolate and toffee sauce, maple crumble	



PLATTERS

VEGETABLE PLATTERS

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

SMALL Serves approx 20	\$60
MEDIUM Serves approx 40	\$120
LARGE Serves approx 60	\$180

MEAT AND CHEESE PLATTERS

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

SMALL SERVES APPROX 20	\$210
MEDIUM SERVES APPROX 40	\$420
LARGE SERVES APPROX 60	\$630

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	\$110
MEDIUM Serves approx 40	\$220
LARGE Serves approx 60	\$330

SUSHI PLATTER

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

Serves approx 30	\$375
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SEAFOOD PLATTER

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

Serves approx 20	\$350
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CONTACT

FOR BOOKING INQUIRIES, PLEASE CONTACT:
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