

EVENTS & PRIVATE DINING PACKAGE

Earls

KITCHEN + BAR

KING STREET



LET US HOST YOUR EVENT

Leave all the details to us.

Nestled in the heart of the Financial District, our venue offers a modern and industrial setting, perfectly accented with deep, rich woods and stones. Enjoy our fresh, modern fare punctuated with global flavours, handcrafted cocktails, a comprehensive wine collection and approachable, professional service.

ALL PARTY SIZES

Whether 20 people or 320,
our venue can accommodate
all of your guest needs

ALL OCCASIONS

Corporate Meetings
Birthday Events
Holiday Gatherings
Wedding Celebrations

SPACE HIGHLIGHTS

Complimentary wireless internet
No room rental fees
State-of-the-art kitchen facility
Semi-private restrooms
Volume control + AV capabilities
Nearby parking + accommodations



THE LOUNGE



THE PRIVATE DINING ROOM



THE PRIVATE DINING ROOM



THE SEMI-PRIVATE BAR

PRIVATE EVENT SPACES

THE PRIVATE DINING ROOM

Seated capacity: 50 guests

FEATURES:

Low-seating tables (perfect for receptions or client dinners), Volume Control, Semi-private Bathrooms

THE SEMI-PRIVATE DINING BAR

Seated capacity: 10 guests
Cocktail capacity: 20 guests

FEATURES:

Natural Light, HD Televisions, Semi-private Cocktail Receptions (for smaller groups)

THE LOUNGE

Seated capacity: 120 guests
Cocktail capacity: 220 guests

FEATURES:

High-top tables, Casual Atmosphere, HD Televisions, Volume Control + AV Capabilities, Natural Light

For minimum spend threshold, please contact ashley.lovsin@earls.ca

150 King Street W, Toronto, ON

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PRIVATE EVENT SPACES

THE PATIO CABANA

Seated capacity: 12 guests
Cocktail capacity: 16 guests

FEATURES:
Patio Ambiance

FULL RESTAURANT BUYOUT (LOUNGE + DINING ROOM)

Seated capacity: 240 guests
Cocktail capacity: 320 guests

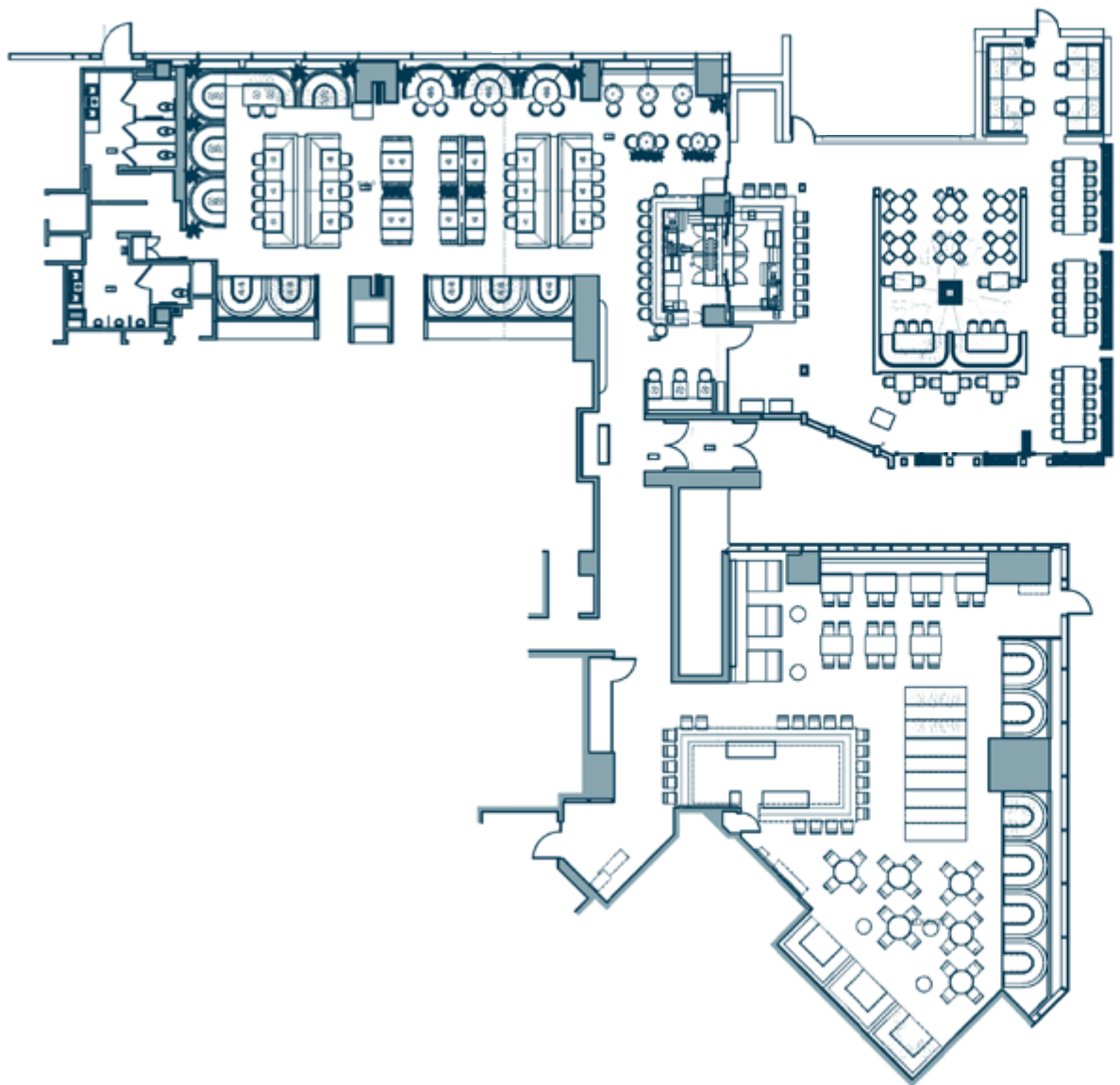
FEATURES:
Casual Atmosphere, HD Televisions, Volume Control + AV Capabilities,
Dedicated State-of-the-art Kitchen Facility

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FULL RESTAURANT BUYOUT

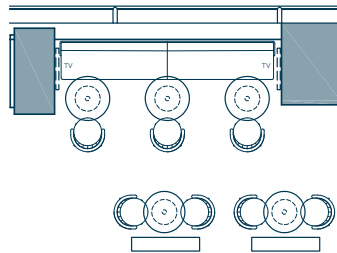
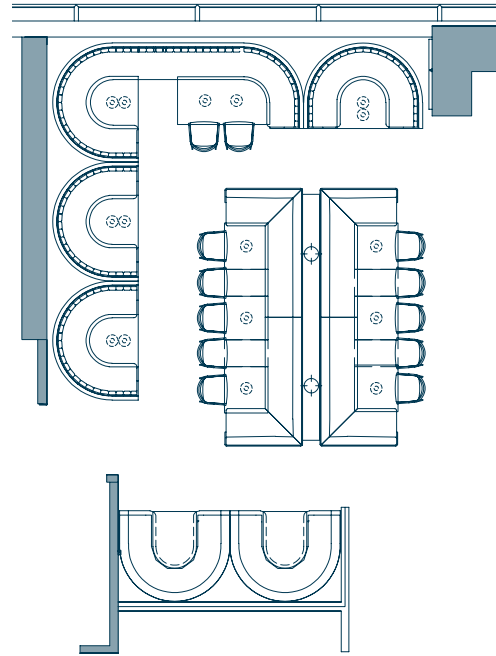
Seated capacity: 240 guests

Cocktail capacity: 320 guests



THE PRIVATE DINING ROOM

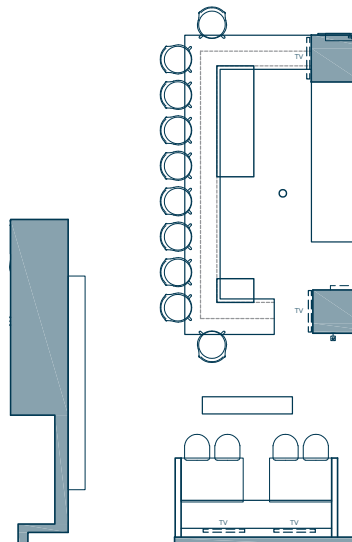
Seated capacity: 50 guests



THE SEMI-PRIVATE DINING BAR

Seated capacity: 10 guests

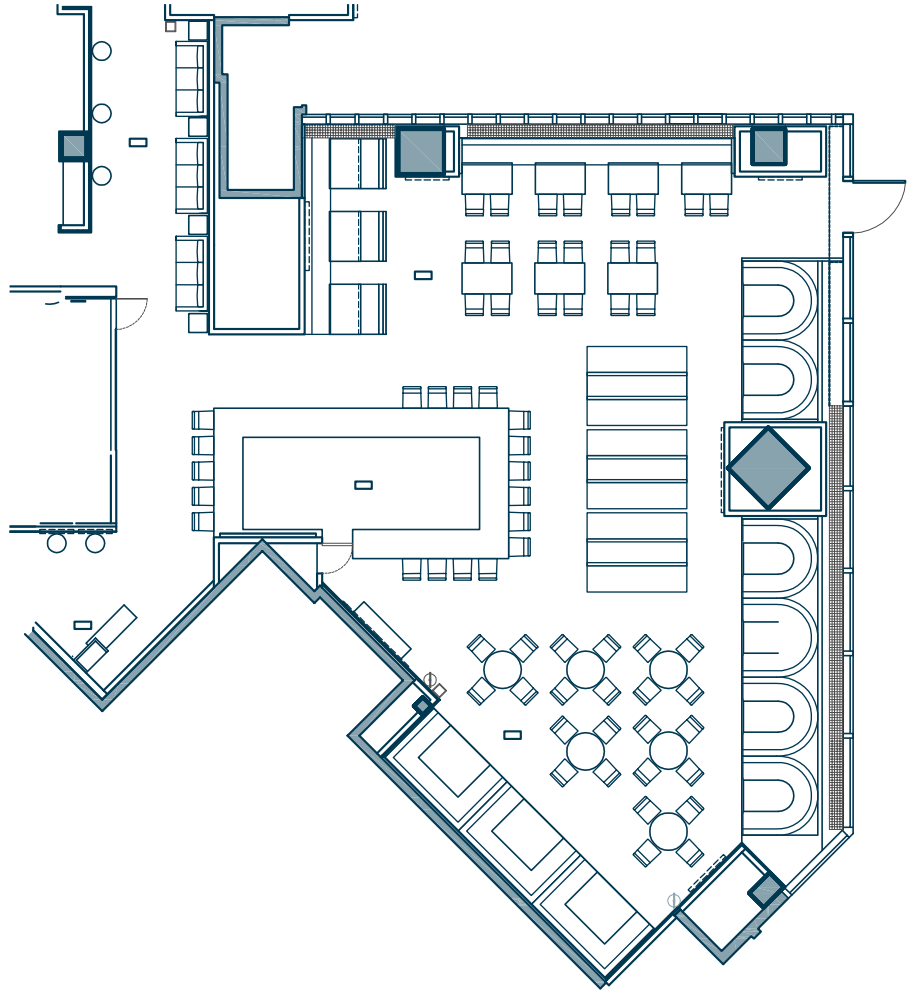
Cocktail capacity: 20 guests



THE LOUNGE

Seated capacity: 120 guests

Cocktail capacity: 220 guests



THE PATIO CABANA

Seated capacity: 12 guests

Cocktail capacity: 16 guests

MENU OPTIONS

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CANAPÉS

PRICE PER DOZEN. MINIMUM ORDER TWO DOZEN

COLD CANAPÉS

MAUI POKE | \$36

Mango, avocado, tortilla chip

LOBSTER ON SOURDOUGH | \$36

Capers, chives, celery

AVOCADO TOAST | (V) | \$32

Smashed avocados, tomato, radish, baguette

TOMATO AND FETA BRUSCHETTA | (V) | \$28

Sourdough crostini, basil, balsamic

HOT CANAPÉS

BEEF BURGER SLIDERS | \$40

Garlic mayo, aged cheddar, pickled peppers

CHICKPEA FRITTERS | (V) | \$28

Sriracha mayo, cilantro

GOCHUJANG CHICKEN SATAYS | \$36

Spicy Korean sauce, cilantro aioli, crispy onions

PULLED PORK SLIDERS | \$40

Caramelized onions, slaw, bbq sauce

SEASONAL ARANCINI | (V) | \$32

Lightly breaded risotto, fried with accompanying sauces

-Truffle and mushroom, tomato jam, basil

-Sundried tomatoes, onions, basil

DESSERT CANAPÉS

COCONUT CAKE | (GA) | \$24

Whipped yogurt, fresh berries

CHOCOLATE TOFFEE CAKE | \$27

Warm pudding cake, chocolate sauce,
chantilly cream and candy snap

PLATTERS

VEGETABLE PLATTERS

Carrots, radish, grape tomatoes, cucumber,
button mushrooms, red peppers, celery,
parmesan dip, confit garlic dip

SMALL | (V) | \$80
Serves approx 10

MEDIUM | (V) | \$100
Serves approx 20

LARGE | (V) | \$150
Serves approx 40

SUMMER/WINTER FRUIT PLATTERS

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

SMALL | (V) | \$80
Serves approx 10

MEDIUM | (V) | \$100
Serves approx 20

LARGE | (V) | \$150
Serves approx 40

MEAT AND CHEESE PLATTERS

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

SMALL | \$130
Serves approx 10

MEDIUM | \$180
Serves approx 20

LARGE | \$250
Serves approx 50

LUNCH

PRICE PER PERSON

OPTION 1 | MINIMUM 20 PEOPLE \$25

Choice of Family Style salad (pick one)

Choice of Family Style side (pick one)

Chef's seasonal selection of sandwiches

OPTION 2 | MINIMUM 20 PEOPLE \$30

Choice of Family Style salad (pick one)

Choice of Family Style side (pick two)

Choice of Family Style Chicken, Fish or
Vegetarian entrée (pick one)

DINNER

PRICE PER PERSON

OPTION 1 | MINIMUM 20 GUESTS \$55

Choice of Family Style salad (pick one)

Choice of Family Style side (pick two)

Choice of Family Style Chicken, Fish or
Vegetarian entrée (pick two)

Cupcake or cookie platter

OPTION 2 | MINIMUM 20 GUESTS \$70

Choice of Soup (pick one)

Choice of Family Style salad (pick one)

Choice of Family Style side (pick three)

Choice of Family Style entrée (pick three)

Choice of Family Style dessert (pick one)

An 18% service charge and taxes will apply to all set food and beverage functions.
Service charges of 18% are based on pre-tax totals. Menu offering or prices are subject to change without notice.

FAMILY STYLE MENU OPTIONS

SOUPS

EARLS CHOWDER

New England style, with full cream, chopped tomatoes, parsley, a hint of smoky bacon

Ask about our seasonal soups

SALADS

FIELD GREENS SALAD

Mixed greens, champagne vinaigrette, with our seasonal garnishes

AHI TUNA

Sesame crust, avocado, mango, toasted almond, romaine, soy ginger vinaigrette

CAESAR SALAD

Crisp romaine, croutons, parmesan, creamy caesar dressing

TEX MEX SALAD (V)

Peanut lime dressing, avocado, corn, black beans, dates, chipotle powder

SIDES

SEASONAL VEGETABLES | (V)

SPRING RICE | (V)

Crispy onions, green onions

WARM POTATO SALAD

Crispy potatoes, corn, bacon, garlic butter, chives

GREEN GODDESS QUINOA | (V)

Quinoa, lemon gastrique, green goddess dressing, grape tomatoes, onions

MEDITERRANEAN VEGETABLES | (V)

Red onion, red pepper, grape tomatoes, garlic butter

FRIES

Crispy golden fries

FAMILY STYLE MENU OPTIONS

ENTREES

GRILLED STEAK

CHIMICHURRI - Fresh herb blend, poblano, lime

PEPPERCORN - Green peppercorns, thyme, 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 CHICKEN - Spicy peanut sauce,

lemon grass gastrique, daikon slaw

JAMAICAN JERK - Spicy marinade, tamarind glaze

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

ROASTED ROOT VEGETABLES WITH CHICKPEAS | (V)

Beets, carrots, chickpeas, arugula pesto, raisin, champagne vinaigrette

DESSERT

COCONUT CAKE | (GA)

Toasted coconut, brown butter, lime,
whipped yogurt, strawberries

CHOCOLATE TOFFEE CAKE

Warm pudding cake, chocolate sauce,
chantilly cream and candy snap

CONTACT

FOR BOOKING INQUIRIES, PLEASE CONTACT:

Ashley Lovsin, Regional Event Coordinator

T: 416.916.0227 E: ashley.lovsin@earls.ca

