



PRIVATE DINING + EVENTS

EARLS MIAMI WORLDCENTER
SUITE F-146, 150 NE 8TH STREET IN MIAMI, FL.

SOPHIA LIMA, EVENT MANAGER
E: EVENTSATMWC@EARLS.CA

EVENTS AT EARLS
Effortlessly Memorable



EVENTS AT EARLS

Effortlessly Memorable

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 Downtown Miami community in mind. Earls Miami Worldcenter is a one-of-a-kind venue that was built for versatility, making your event one your guests will truly remember

MENU

PAGE 5

FLOORPLANS

PAGE 21

SPACES AT A GLANCE

FULL RESTAURANT BUYOUT

FEATURES: Private, Volume Control, Customizable Menu, Indoor + Outdoor options

Seated Capacity: 300 guests
Cocktail Capacity: 375 guests

MAIN PATIO

FEATURES: Private, Volume Control, Customizable Menu

Seated Capacity: 50 guests
Cocktail Capacity: 60 guests

SIDE PATIO

FEATURES: Private, Volume Control, Customizable Menu

Seated Capacity: 34 guests
Cocktail Capacity: 40 guests

SOCIAL TABLE – LOUNGE

FEATURES: Non-private, Customizable Menu,

Seated Capacity: 16 guests

FULL PATIO BUYOUT

FEATURES: Private, Volume Control, Customizable Menu

Seated Capacity: 125 guests
Cocktail Capacity: 150 guests

BACK LOUNGE – VIP BOOTHS

FEATURES: Semi Private, Customizable Menus, High Top Booths

Seated Capacity: 30 guests

LOWER LOUNGE

FEATURES: Non Private, Customizable Menus

Seated Capacity: 42 guests
Cocktail Capacity: 50 guests

FULL DINING ROOM BUYOUT

Features: Private, Customizable Menus

Seated Capacity: 70 guests

FULL LOUNGE BUYOUT

FEATURES: Private, Access to main bar, Customizable Menus

Seated Capacity: 90 guests
Cocktail Capacity: 120 guests

BACK DINING ROOM

FEATURES: Non Private, Customizable Menus

Seated Capacity: 28 guests
Cocktail Capacity 35 guests

SOCIAL TABLE– DINING ROOM

FEATURES: Non-private, Booth Seating, Customizable Menus

Seated Capacity: 16 guests



ELEVATE YOUR EVENT

Elevate your next event with any of our optional add-ons. It's the details that make an event unforgettable.

Speak with your event manager, and they will take care of the details so you can relax, celebrate, and fully enjoy the moment.

- DJ/Live Music
- Photo Booth
- Videographer/Photographer
- Florals
- Coat Check
- AV Rental



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.

PLEASE NOTE, PRICING AND OFFERINGS
ARE SUBJECT TO CHANGE.

CANAPÉS

Hot Canapés

BUFFALO CAULIFLOWER (V)	\$42	FRIED CHICKEN + CAVIAR	\$60
Parmesan dip		Crispy fried chicken, white sturgeon caviar	
COCONUT SHRIMP	\$48	POTATO PAVÉ + CAVIAR	\$50
Curry lime aioli		Crispy potato pavé, white sturgeon caviar	
YUZU CALAMARI (GA)	\$24	GOCHUJANG CHICKEN SATAYS	\$58
Crispy squid, jalapeño, yuzu aioli, fresh cucumber		Korean bibimap sauce, crispy onions, micro cilantro	
SZECHUAN SHRIMP + PORK DUMPLINGS	\$32	MUSHROOM ARANCINI (V)	\$52
Chili crunch, black vinegar, roasted peanuts, green onions		Mushroom aioli, chives, parmesan	
CRISPY CHILI TOFU (V)	\$20	TOMATO ARANCINI (V)	\$52
Sriracha aioli, togarashi, sweet chili soy		Tomato jam, basil, mozzarella	
NASHVILLE CRISPY CHICKEN SKEWERS	\$60		
Hot fried chicken thigh, buttermilk, chipotle cayenne, sweet pickles, honey mustard aioli			

Price per dozen.
Minimum order two dozen.



CANAPÉS

Sliders

CLASSIC	\$60
Ground chuck patty, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun	
DELUXE	\$65
Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun	
NASHVILLE CRISPY CHICKEN	\$60
Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard aioli, toasted brioche bun	
GARDEN (V)	\$50
100% plant-based patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun	

Tostadas

POLLO	\$24
Grilled chicken, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro	
CARNE	\$24
Chargrilled sirloin steak, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro	
BAJA	\$24
Crispy battered atlantic cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema, salsa roja	
LOBSTER	\$62
Spicy avocado crema, pico de gallo	

Price per dozen.
Minimum order two dozen.





CANAPÉS

Cold Canapés

OYSTERS ON THE HALF SHELL (R)	\$54
Chef's selection of a dozen oysters, mignonette, fresh horseradish & lemon	
AHI TUNA POKE (R)	\$58
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips	
PRAWN COCKTAIL	\$40
Poached prawns, spicy cocktail sauce, lemon	
TOMATO BRUSCHETTA (V)	\$39
Sourdough crostini, sweet tomato, garlic, balsamic reduction	
AVOCADO TOAST (V)	\$39
Smashed avocado, sesame chilli sauce, radish	
ABURI SALMON SUSHI PRESS	\$24
Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi	
WAGYU BEEF OSHI PRESS	\$24
Flame-torched beef, truffle soy glaze, jalapeño	
SPICY CALIFORNIA ROLL	\$24
Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper	
CRISPY TOFU ROLL (V)	\$24
Crispy tofu, avocado, cucumber, sriracha aioli, sesame soy paper	

Dessert Canapés

CARAMELIZED VANILLA CHEESECAKE	\$40
Basque-style, almond florentine, fresh berries, drizzled honey, Chantilly cream	
STICKY TOFFEE CHOCOLATE PUDDING	\$45
Almond florentine, fresh berries, vanilla bean ice cream	
KEY LIME TART	\$45
Toasted coconut, chantilly cream, almond crumble, lime	

Price per dozen.
Minimum order two dozen.

PLATTERS

Vegetable

Chef’s selection of fresh vegetables, parmesan ranch, and confit garlic dip (V)

SMALL SERVES APPROX 20	\$50
MEDIUM SERVES APPROX 40	\$100
LARGE SERVES APPROX 60	\$150

Meat and Cheese

Chef’s selection of cheeses and charcuterie, grainy mustard, curated preserves, sourdough crostini

SMALL SERVES APPROX 20	\$200
MEDIUM SERVES APPROX 40	\$400
LARGE SERVES APPROX 60	\$600

Summer/Winter Fruit

Chef’s selection of fresh seasonal fruit

SMALL SERVES APPROX 20	\$110
MEDIUM SERVES APPROX 40	\$220
LARGE SERVES APPROX 60	\$330

Seafood

Chefs selection of chilled oysters, Atlantic lobster, prawns, mussels, ahi tuna poke, assorted hand-crafted sushi, pairing sauces

SERVES APPROX 20	\$350
------------------	-------

Sushi

Curated selection of spicy california rolls, crispy prawn, tofu, and spicy tuna, paired with our seasonal hand-crafted sushi

SERVES APPROX 30	\$375
------------------	-------



BREAKFAST
FAMILY STYLE

Option 1: MINIMUM 10 PEOPLE \$30

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef’s choice of fresh baked pastries

Option 2: MINIMUM 10 PEOPLE \$40

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef’s choice of fresh baked pastries
- Bread + butter
- Bagels, cream cheese + smoked salmon

Add-On’s

AVOCADO TOAST
\$6/PERSON
Smashed avocado, toasted sourdough, sliced radish, sesame chili

CHORIZO HASH
\$7/PERSON
Chipotle chili, poached eggs, crumbled feta, pickled red onions, crispy potato pavé

TOMATO + FETA SHAKSHUKA
\$7.5/PERSON
Oven-baked eggs, roasted red pepper tomato sauce, black olives, feta, jalapeño, garlic toast, chipotle cayenne oil, cilantro

BREAKFAST TACOS
\$8.75/PERSON
Scrambled eggs, aged white cheddar, pickled red onions, avocado, chipotle crema

ALMOND BERRY PANCAKE
\$9.5/PERSON
Fresh berries, vanilla crème anglaise, almond florentine crumble, raspberry coulis, Chantilly cream, maple syrup

HAM & CHEDDAR FRITTATA
\$7.5/PERSON
Virginia ham, aged white cheddar, parmesan, chives

ROASTED VEGETABLE FRITTATA
\$7.5/PERSON
Red bell peppers, onions, mushrooms

PRAWN & CHIVE FRITTATA
\$7.5/PERSON
Poached prawns, aged white cheddar, parmesan, chives

CLASSIC BENEDICT
\$8.5/PERSON
Poached eggs, Virginia ham, sourdough toast, hollandaise

AVOCADO BENEDICT
\$8.5/PERSON
Poached eggs, avocado, sourdough toast, hollandaise

SHRIMP BENEDICT
\$8.5/PERSON
Poached eggs, prawns, avocado, sourdough toast, hollandaise

BACON AND EGGS
\$7/PERSON
Dry-cured bacon and scrambled eggs

CRISPY POTATO PAVÉ
\$4.5/PERSON



FAMILY STYLE

Lunch

OPTION ONE: MINIMUM 20 PEOPLE \$38

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 1 | FAMILY STYLE SIDE
CHOOSE 2 | FAMILY STYLE HANDHELDS OR BOWLS

OPTION TWO: MINIMUM 30 PEOPLE \$49

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 2 | FAMILY STYLE SIDE
CHOOSE 1 | FAMILY STYLE HANDHELDS OR BOWLS

Dinner

OPTION ONE: MINIMUM 30 PEOPLE \$80

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 2 | FAMILY STYLE SIDE
CHOOSE 2 | FAMILY STYLE ENTREE'S

OPTION TWO: MINIMUM 30 PEOPLE \$100

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 2 | FAMILY STYLE SIDES
CHOOSE 2 | FAMILY STYLE ENTREES
CHOOSE 1 | FAMILY STYLE DESSERTS

HANDHELDS + BOWLS

Handhelds

CLASSIC BURGER (R)

Ground chuck patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun

DELUXE BURGER (R)

Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun

GARDEN BURGER (V)

100% plant-based patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, toasted brioche bun

CAJUN CHICKEN CHEDDAR SANDWICH

Grilled cajun chicken, aged cheddar, tomato, leaf lettuce, toasted brioche bun

POLLO TACOS

Grilled chicken, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, crumbled feta, cilantro

CARNE TACOS (R)

Chargrilled steak, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, crumbled feta, cilantro

Bowls

AHI TUNA POKE BOWL

Fresh mango, avocado, sesame seaweed salad, cucumber, macadamia nuts, seasoned sushi rice, dashi mayo

TRUFFLE TORTELLINI

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan

SPICY CALABRIAN PASTA

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumbs, parmesan, fresh basil

SCALLOP + SHRIMP SPAGHETTINI

Basil almond pesto, garlic jumbo shrimp, seared scallops, oven-roasted tomatoes, micro cilantro, parmesan

KOREAN BEEF BIBIMBAP (R)

Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce, soft egg, kimchi



SALADS, SIDES + DESSERT

Salads

SOUTHWEST SALAD (V)

Charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette

CAESAR SALAD

Crisp romaine, parmesan, seasoned croutons, caesar dressing

COBB SALAD (GA)

Dry-cured bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, hard boiled egg, parmesan vinaigrette

GARDEN GREENS (V)

Watermelon radish, mixed greens, garlic bread crumb, parmesan, lemon vinaigrette

Sides

SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES (GA)

Confit garlic butter, cracked pepper, chives

WARM POTATO SALAD (GA)

Crispy smashed potatoes, dry cured bacon, corn, confit garlic butter, chives

SPRING RICE (V)

Jasmine rice, crispy onions, shaved fennel, microgreens

CHARRED BROCCOLINI (GA)

Garlic chili oil, parmesan, fresh lemon

MEDITERRANEAN VEGETABLES

Red peppers, zucchini, red onion, grape tomatoes, confit garlic butter, parmesan

SPICY CALABRIAN PASTA

Fresh burrata, Calabrian chili rosé, garlic bread crumb, parmesan, fresh basil

MEDITERRANEAN PASTA

Roasted red peppers, Kalamata olives, grape tomatoes, garlic, fresh basil, crumbled feta

Add-On's

SCALLOP AND PRAWN LINGUINI

+6/PER PERSON

Garlic jumbo shrimp, seared scallops, tomato, basil, lemon, parmesan

WHITE STURGEON CAVIAR

+18.75/PER PERSON

Desserts

CRÈME BRÛLÉE CHEESECAKE

Caramelized white chocolate, fresh berries, Chantilly cream

KEY LIME PIE

Toasted coconut, Chantilly cream, almond crumble, lime



ENTREE’S

- GRILLED STEAK
BLACK TRUFFLE BUTTER – Black truffle butter
BEARNAISE – Hollandaise, tarragon, parsley
CAJUN BLACKENED – Cajun creole spice blend, confit garlic butter
SESAME PONZU – Tataki-style with ponzu sauce, sesame seeds, chives
CHIMICHURRI – Fresh herb chimichurri, poblano, grape tomatoes, arugula
PEPPERCORN – Green peppercorns, fresh thyme, demi glace

- ROAST CHICKEN
WHITE WINE CREAM – Wild mushrooms, garlic, cream, white wine
CAJUN – Blackening spices, garlic butter

- ROAST SALMON
CAJUN – Blackened cajun spice, confit garlic butter
FETA CAPER DILL AOLI – Feta, capers, creamy aioli, fresh herbs

- ROASTED ROOT VEGETABLES WITH CHICKPEAS (V)
Red beets, roasted tri-colour carrots, chickpeas, arugula pesto, raisins, baby potatoes, dill, champagne vinaigrette

Premium Protein Options

FILET MIGNON +10/PERSON	MISO-GLAZED CHILEAN SEA BASS +12/PERSON	GARLIC SHRIMP +12/PERSON
RIBEYE +15/PERSON	LOBSTER TAIL +25/PERSON	WHITE STURGEON CAVIAR +18.75/PERSON

LATE NIGHT STATIONS

Poutine Bar – \$18 PER PERSON

Cheese curds, house made gravy, green onions

- Pulled pork or BBQ smoked meat – ADD \$6 PER PERSON

Grilled Cheese Sandwich – \$18 PER PERSON

Chef selection of fresh buttered bread and melting cheeses

- Apple, smoked cheddar, bacon – ADD \$5 PER PERSON
- Virginia ham, smoked cheddar, pickles – ADD \$5 PER PERSON
- Fresh mozzarella, tomatoes, basil – ADD \$5 PER PERSON

Ask your Event Manager about
our Chef-attended station options



DRINK STATIONS

Make your event even more memorable with our custom drink stations. Our drink stations are a great way to give your guests an interactive and elevated cocktail experience.

Pick the option that best suits your guests, and our team will handle the rest—we'll provide a stunning setup and a dedicated bartender to shake and stir up some of our signature cocktails.

Nitro Espresso Martini

Ketel One vodka, Kahlua, cold brew coffee

Hugo Lemon Drop Martini

Grey Goose vodka, St. Germain, mint, fresh lemon

Margarita

El Tequileño blanco tequila, triple sec, fresh lime (LIME OR GUAVA)

Aperol Spritz

Aperol, prosecco, soda

Sparkling Wine

PRICE: \$300 (Includes setup and execution. Cocktail costs are additional.)



OPEN BAR

We offer two open bar packages to suit your event needs. Whether you choose our 2-hour or 3-hour option, you'll have access to a wide variety of premium liquors, wines, and beers, creating an experience that caters to all your event needs.

Please reach out to eventsatmwc@earls.ca to inquire about the different package options.

2 HOUR PACKAGE PRICE PER PERSON

- HOUSE BEER + WINE PACKAGE - \$30
- CALL LIQUOR, BEER + WINE PACKAGE - \$35
- COCKTAIL, BEER + WINE PACKAGE - \$40
- PREMIUM BAR PACKAGE - \$45
- BRUNCH PACKAGE - \$45

3 HOUR PACKAGE PRICE PER PERSON

- HOUSE BEER + WINE PACKAGE - \$40
- CALL LIQUOR, BEER + WINE PACKAGE - \$42
- COCKTAIL, BEER + WINE PACKAGE - \$50
- PREMIUM BAR PACKAGE - \$55
- BRUNCH PACKAGE - \$48





BOTTLE SERVICE

Earls Miami Worldcenter 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 please speak with your Events Manager.

FAQs

ARE WE ALLOWED TO BRING OUR OWN DESSERT?

Yes, outside desserts are permitted, and we do not charge a cake-cutting fee.

ARE WE ALLOWED TO BRING OUR OWN WINE?

Yes, guests may bring their own wine for a corkage fee of \$65 per bottle.

CAN WE PLAY OUR OWN MUSIC OR BRING IN LIVE ENTERTAINMENT/DJ?

Custom music or live entertainment is only permitted with a full restaurant buyout. For standard bookings, our in-house music will be played. Please note that on Fridays and Saturdays from 9:00 pm–close, we feature a live DJ, which may be an ideal option if you are seeking a more energetic atmosphere.

DOES THE RESTAURANT OFFER A CAKE TABLE AND/OR GIFT TABLE?

Yes, we are pleased to provide a cake table and/or gift table at no additional charge.

WHAT TYPE OF DECORATIONS DOES THE RESTAURANT PROVIDE?

We provide all essential table settings, including glassware, plates, linen napkins, silverware, specialized menus, and buffet setup (if selected). Should you wish to enhance your event with fresh floral arrangements, custom signage, or other specialty décor, our events team would be happy to provide recommendations and quotes.

WHAT TYPE OF DECORATIONS ARE WE ALLOWED TO BRING?

Guests are welcome to bring balloons, menus, signs, place cards, and similar items. All décor must be pre-approved by our events team. Please note that items may not be hung from the ceiling or affixed to walls with tape or adhesives.

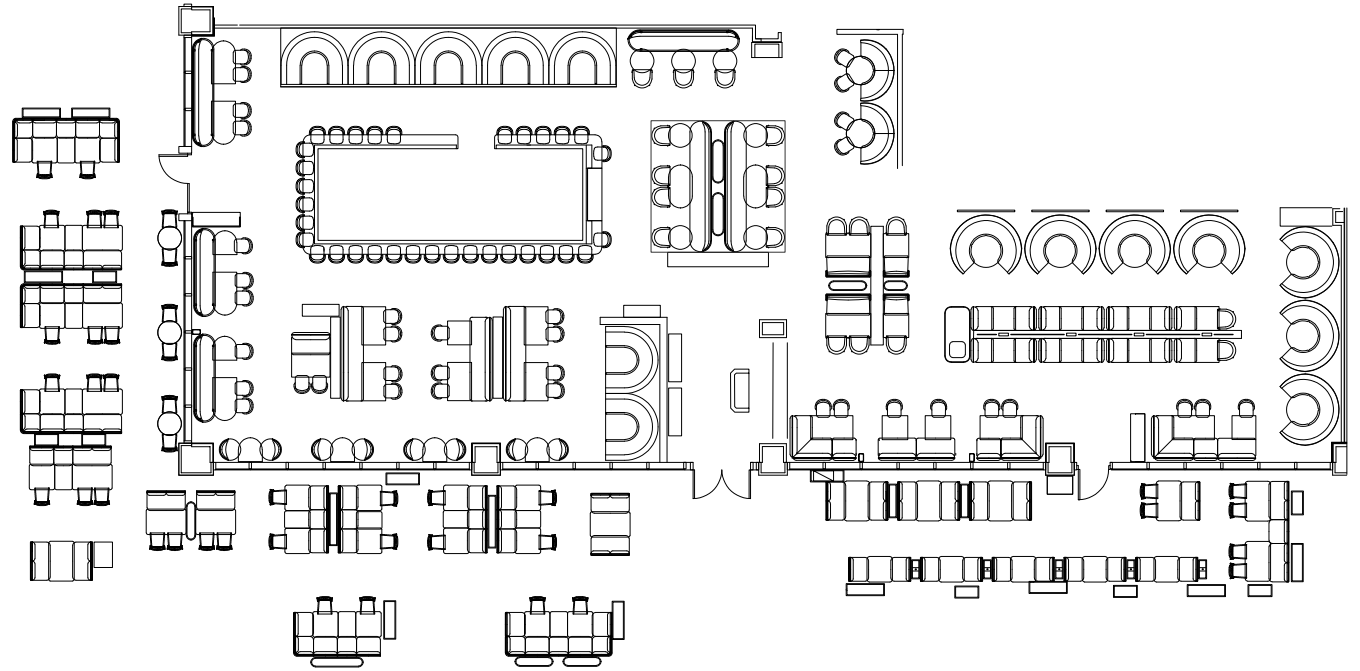
CAN WE SPLIT THE BILL BETWEEN GUESTS?

For events, we can accept a maximum of two methods of payment. Individual bill splitting is not available.

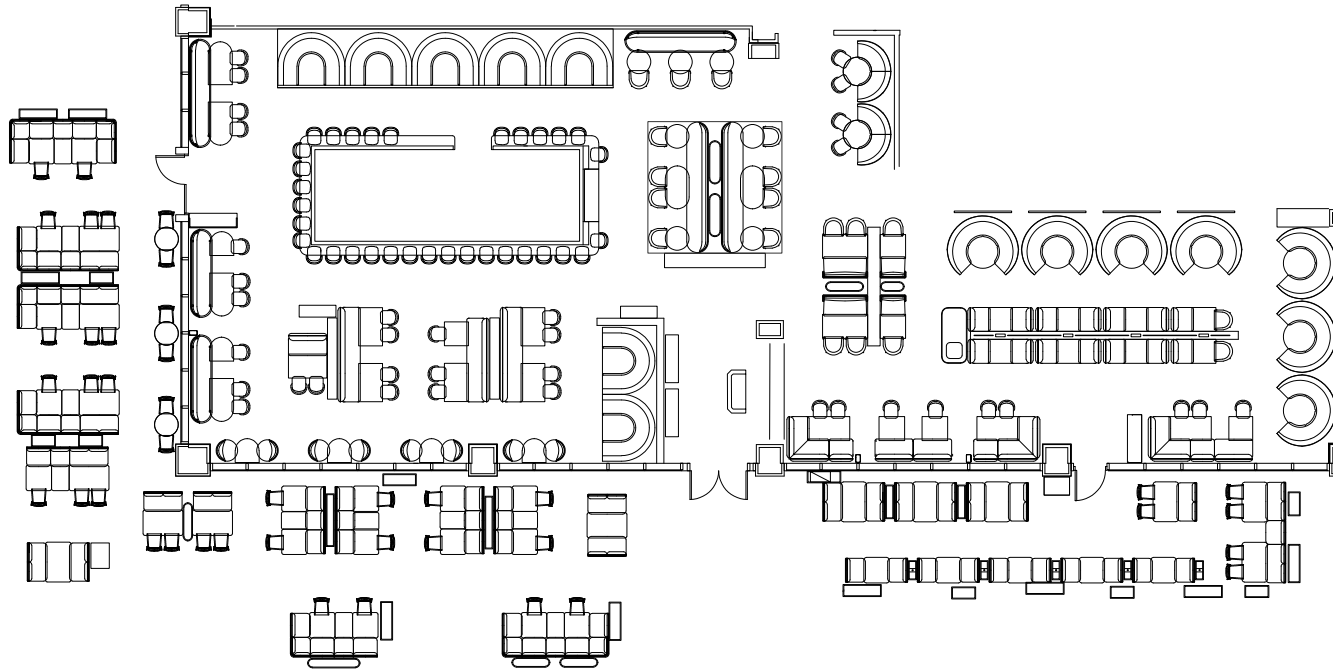
HOW MUCH TIME DO I HAVE TO CONFIRM THE EVENT?

Events are considered confirmed once the contract, credit card authorization form, and Banquet Event Order (BEO) have been signed and returned.

EVENT SPACE *floorplans*



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



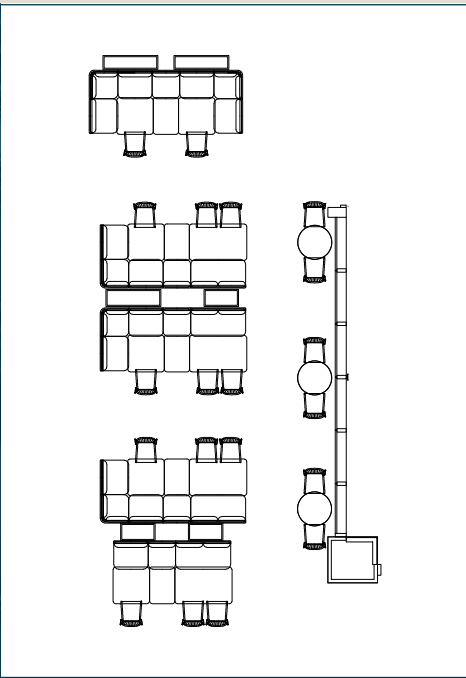
Full Restaurant Buyout

IDEAL FOR: Social Celebrations, Corporate Events, Mix + Mingle Receptions, Networking Events, Happy Hours

FEATURES: Private, A/V Compatible, Volume Control, Customizable Menu, Indoor and Outdoor options

SEATED CAPACITY: 300 GUESTS

COCKTAIL CAPACITY: 375 GUESTS



Side Patio

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours, Networking

FEATURES: Private, Volume Control, Customizable Menu

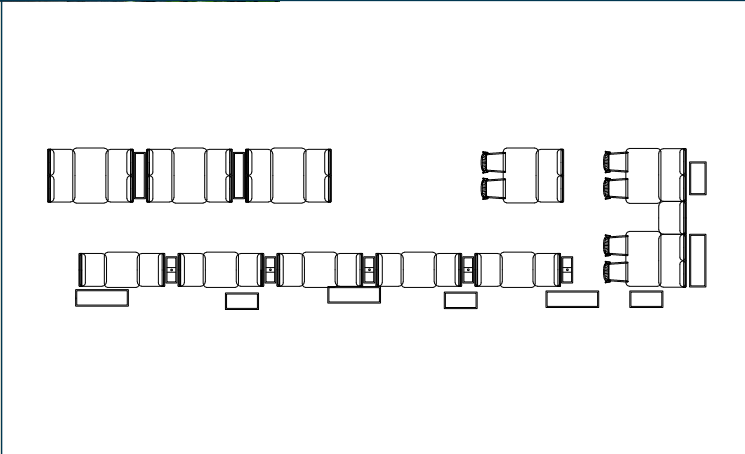
SEATED CAPACITY: 50 GUESTS
COCKTAIL CAPACITY: 60 GUESTS

Full Patio Buyout

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours, Networking

FEATURES: Private, Volume Control, Customizable Menu

SEATED CAPACITY: 125 GUESTS
COCKTAIL CAPACITY: 150 GUESTS

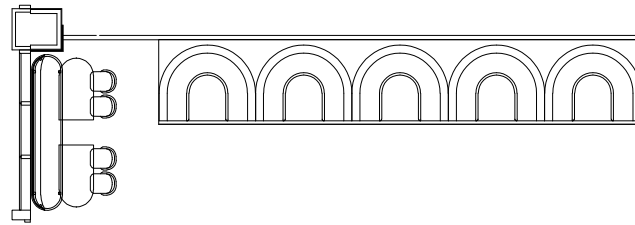


Main Patio

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours

FEATURES: Private, Volume Control, Customizable Menu

SEATED CAPACITY: 34 GUESTS
COCKTAIL CAPACITY: 40 GUESTS

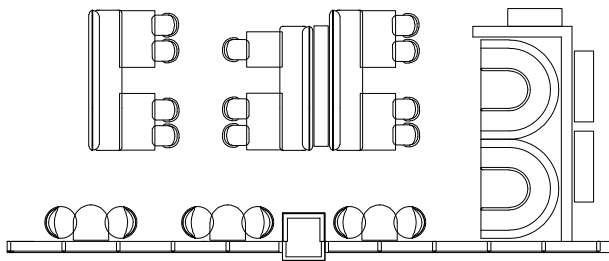


Back Lounge - VIP Booths

IDEAL FOR: Seated events, Social Celebrations, Corporate Events, Happy Hours,

FEATURES: Semi Private, Customizable Menus, High Top Booths

SEATED CAPACITY: 30 GUESTS



Lower Lounge

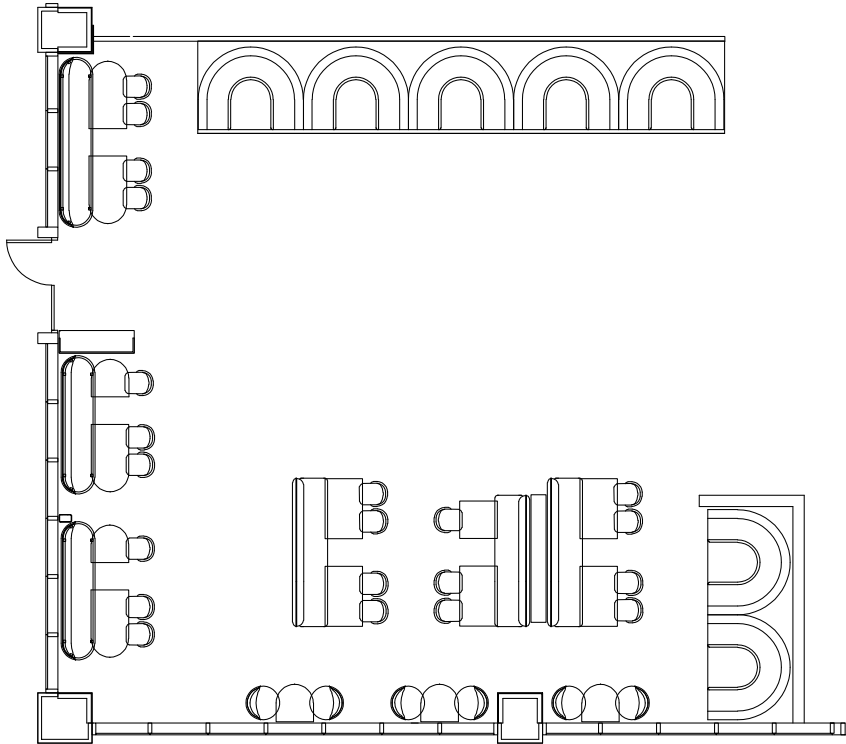
IDEAL FOR: Corporate events, Social Celebrations, Corporate Events, Happy Hours

FEATURES: Non Private, Customizable Menus

SEATED CAPACITY: 42 GUESTS

COCKTAIL CAPACITY: 50 GUESTS





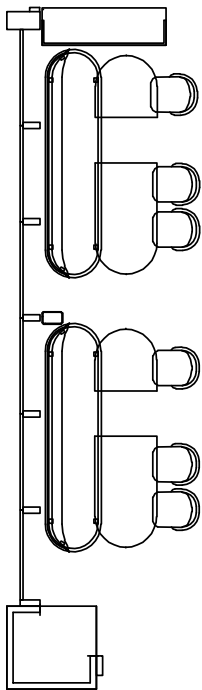
Full Lounge Buyout

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours, Networking Events

FEATURES: Private, Access to main bar, Customizable Menus

SEATED CAPACITY: 90 GUESTS

COCKTAIL CAPACITY: 120 GUESTS

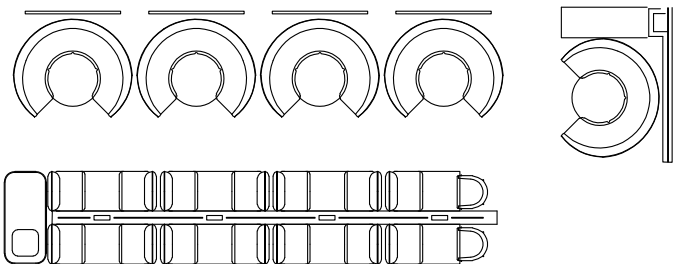


Soical Table - Dining Room

IDEAL FOR: Corporate Events, Social Celebrations,
Seated Events

FEATURES: Non-private, Booth Seating,
Customizable Menus

SEATED CAPACITY: 16 GUESTS

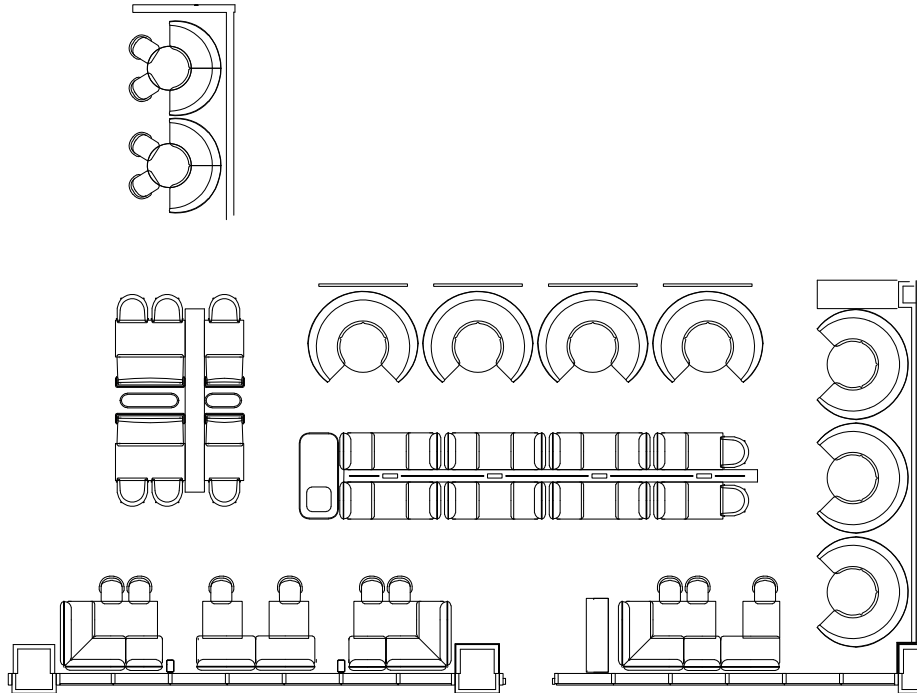


Back Dining Room

IDEAL FOR: Social Celebrations, Corporate Events,
Happy Hours, Networking Events

FEATURES: Non Private, Customizable Menus

SEATED CAPACITY: 28 GUESTS
COCKTAIL CAPACITY 35 GUESTS



Full Dining Room Buyout

IDEAL FOR: Corporate Events, Social Celebrations, Seated Events, Networking Events, Happy Hours

FEATURES: Private, Customizable Menus

SEATED CAPACITY: 70 GUESTS



Earls
KITCHEN + BAR

Get in touch

E: EVENTSATMWC@EARLS.CA

EVENTS AT EARLS

Effortlessly Memorable