

PRIVATE DINING + EVENTS

EARLS ST. VITAL

1215 ST MARY'S RD, WINNIPEG, MB

AMANDA ROKYTA, GENERAL MANAGER

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

MENU

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FLOORPLANS

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Spaces at a Glance

FULL RESTAURANT BUYOUT

FEATURES: Private, A/V Compatible,
Volume Control, Customizable Menu,
Patio Space (weather permitting)

SEATED CAPACITY: 196 GUESTS
COCKTAIL CAPACITY: 200 GUESTS

PRIVATE DINING ROOM

FEATURES: Private, Customizable
Menus, Volume Control, Wheelchair
Accesible

SEATED CAPACITY: 18 GUESTS

LOWER DINING ROOM

FEATURES: Semi Private, Wheelchair
Accesible, Customizable Menu

SEATED CAPACITY: 30 GUESTS
COCKTAIL CAPACITY: 42 GUESTS

UPPER DINING ROOM

FEATURES: Semi Private, Wheelchair
Accesible, Customizable Menu

SEATED CAPACITY: 50 GUESTS
COCKTAIL CAPACITY: 62 GUESTS

FULL LOUNGE BUYOUT

FEATURES: Semi Private, Wheelchair
Accesible, Customizable Menu

SEATED CAPACITY: 74 GUESTS
COCKTAIL CAPACITY: 90 GUESTS

BACK PATIO

FEATURES: Private, Wheelchair
Accesible, Customizable Menu,
Volume Control

SEATED CAPACITY: 54 GUESTS
COCKTAIL CAPACITY: 60 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.

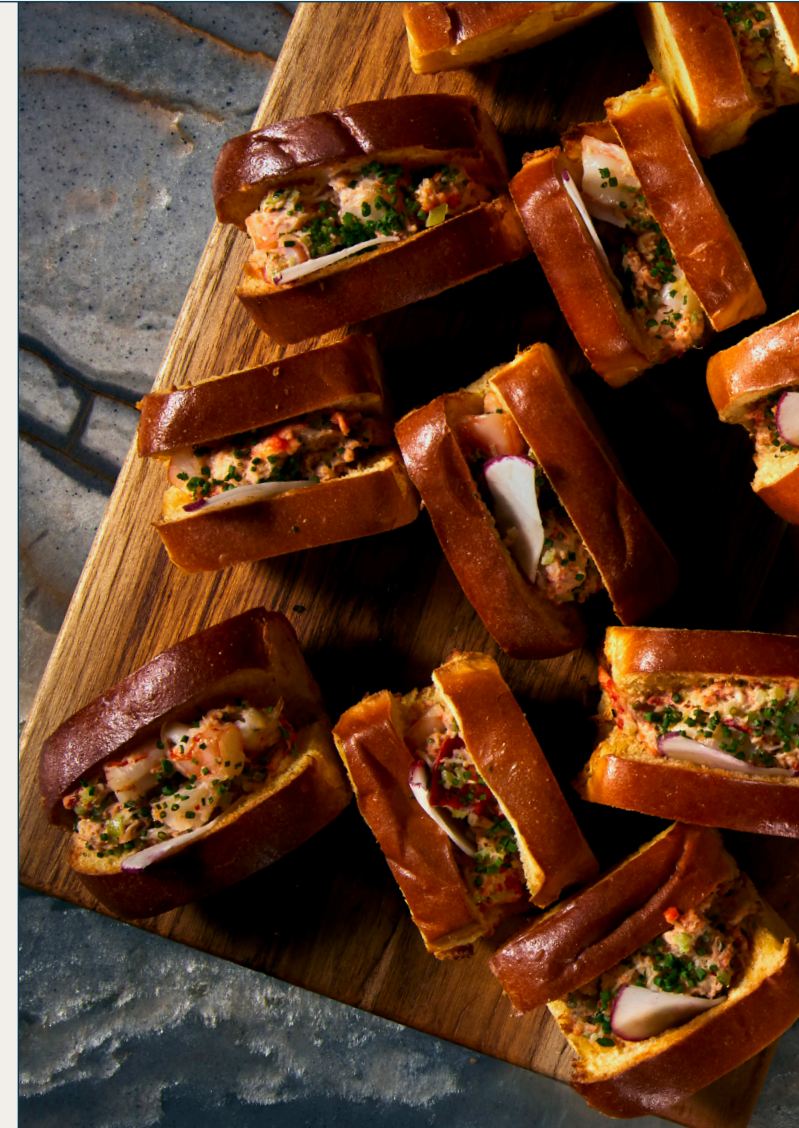
Guests can pair the exclusive menu offerings with our world-class drink menu; a curated wine list created by our corporate Sommelier David Stansfield, and a thoughtfully refined cocktail list, using only fresh juices and hand-made syrups.

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

LOBSTER AND PRAWN ROLLS	\$66	BEEF BURGER SLIDERS	\$62
Atlantic lobster, prawns, buttery brioche rolls, garden greens		Ground chuck patty, applewood smoked cheddar, banana pepper rings, chiffonade lettuce, bbq sauce, garlic aioli, toasted mini brioche buns	
BUFFALO CAULIFLOWER (GA V)	\$39	CRISPY CHICKEN SLIDERS	\$62
Crisp cauliflower, buffalo glaze, parmesan		Fried chicken thigh, buttermilk, chipotle cayenne, sweet pickles, honey mustard aioli, brioche buns	
COCONUT PRAWNS	\$48	PULLED PORK SLIDERS	\$62
Coconut crusted prawns, curry lime aioli		Pulled pork, caramelized onions, cabbage slaw, garlic aioli, bbq sauce, brioche buns	
GOCHUJANG CHICKEN SATAYS	\$44		
Korean bibimap sauce, crispy onions, micro cilantro			
PIRI PIRI CHICKEN SATAYS	\$44		
Moroccan-spiced tomato puree, crispy onions, fresh basil			
MUSHROOM ARANCINI	\$44		
Lightly breaded risotto, wild mushrooms, garlic aioli, chives, parmesan			
TOMATO ARANCINI	\$44		
Lightly breaded risotto, tomato, fresh basil, mozzarella			
STREET CHICKEN TACOS	\$48		
Yucatan chicken, aged white cheddar, roasted jalapeño crema, pico de gallo			

PRICE PER DOZEN.
MINIMUM ORDER TWO DOZEN.





Canapés

OYSTERS ON THE HALF SHELL	\$48
Chef's selection of a dozen oysters, mignonette, horseradish, lemon	
LOBSTER TOSTADAS (GA)	\$54
Atlantic lobster, spicy avocado crema, pico de gallo, crispy tortillas, fresh lime	
AHI TUNA POKE	\$48
Ahi tuna, fresh mango, avocado, pico de gallo, macadamian nuts, crispy tortillas, dashi mayo	
CRISPY TOFU SUSHI ROLL (V)	\$39
Crispy tofu, avocado, cucumber, sriracha aioli, sesame soy paper	
TOMATO BRUSCHETTA (V)	\$39
Sourdough crostini, sweet confit tomatoes, balsamic reduction, parmesan, basil	
AVOCADO TOAST (V)	\$39
Smashed avocado, toasted sourdough, radish coins, sesame oil	
HUMMUS TOAST (V)	\$39
Crisp flatbread, house-made spiced hummus, yogurt, cucumber, tomato, sunchoke chips, micro cilantro	
MUSHROOM TOAST (V)	\$39
Sourdough crostini, wild mushrooms, black kale, fresh ricotta, parmesan, micro cilantro	

DESSERT CANAPÉS

COCONUT CAKE	\$39
Brown butter cake, whipped yogurt, lime, fresh berries	
STICKY TOFFEE CHOCOLATE PUDDING	\$39
Almond florentine, fresh berries, vanilla bean ice cream	
KEY LIME PIE TART	\$39
Toasted coconut, chantilly cream, almond crumble, lime	
CARROT CAKE	\$39
House-made carrot cake, toasted walnuts, cream cheese icing	

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	\$60
MEDIUM SERVES APPROX 40	\$120
LARGE SERVES APPROX 60	\$180

MEAT AND CHEESE

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

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

SUMMER/WINTER FRUIT

Chef's selection of fresh seasonal fruit (V)

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



Family Style

BREAKFAST

OPTION ONE MINIMUM 10 PEOPLE \$25

Choice of coffee, tea, or orange juice
Seasonal fruit platter
Chef's choice of fresh baked pastries
Afternoon fresh baked cookies

OPTION TWO MINIMUM 10 PEOPLE \$35

Choice of coffee, tea, or orange juice
Seasonal fruit platter
Chef's choice of fresh baked pastries
Fresh bread + butter with fruit preserves and honey
Eggs and bacon
Afternoon fresh baked cookies

ADD-ONS

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

BACON AND EGGS | +\$7/PERSON
Scrambled eggs and crispy bacon

AVOCADO TOAST | +\$6/PERSON
Smashed avocados, radish

BERRY LIME SMOOTHIE (V) | +\$7/PERSON
Seasonal berries, greek yogurt, orange, ginger, fresh lime

KALE AVOCADO SMOOTHIE (V) | +\$7/PERSON
Avocado, black kale, chia, banana, apple, ginger, fresh lime

TROPICAL GREEN SMOOTHIE (V) | +\$7/PERSON
Pineapple, banana, orange, spinach, ginger, fresh lime

LUNCH

OPTION ONE MINIMUM 20 PEOPLE \$38

Choose 1 Family Style or Buffet Salad
Choose 1 Family Style or Buffet Sides

OPTION TWO MINIMUM 30 PEOPLE \$49

Choose 1 Family Style or Buffet Salad
Choose 2 Family Style or Buffet Sides
Choose 1 Family Style or Buffet Entrée

DINNER

OPTION ONE MINIMUM 30 PEOPLE \$70

Choose 1 Family Style or Buffet Salad
Choose 2 Family Style or Buffet Sides
Choose 2 Family Style or Buffet Entrées

OPTION TWO MINIMUM 30 PEOPLE \$85

Choose 1 Family Style or Buffet Salad
Choose 2 Family Style or Buffet Entrées
Choose 2 Family Style or Buffet Entrées
Choose 1 Family Style or Buffet Dessert

* Premium Protein add-ons available at additional cost

Earls Family Style *options*



HANDHELDS

AVAILABLE AS LUNCH OPTIONS ONLY

CAJUN CHICKEN CHEDDAR SANDWICH

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

BURGER (BEEF OR CHICKEN)

Tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun

POLLO ASADO TACOS

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

CARNE ASADA TACOS

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

GARDEN BURGER (V)

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



Earls Family Style *options*



SIDES

SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES (V)

Confit garlic butter, cracked pepper, chives

SPRING RICE (V)

Jasmine rice, crispy onions, shaved fennel, microgreens

WARM POTATO SALAD

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

ROASTED BRUSSELS SPROUTS (V)

Charred buttered brussels sprouts, roasted red onions, apples, toasted almonds, cranberries, radish slices

PARMESAN BEETS WITH ALMONDS (V)

Baby beets, shaved fennel, arugula, toasted almonds, champagne vinaigrette

SPICY CALABRIAN PASTA (V)

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

MEDITERRANEAN LINGUINE (V)

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

DESSERT

KEY LIME TART

Toasted coconut, Chantilly cream, almond crumble, lime

COCONUT CAKE

Brown butter cake, whipped yogurt, lime, fresh berries

CARROT CAKE

House-made carrot cake, toasted walnuts, cream cheese icing

Earls Family Style *options*



ENTRÉES

GRILLED STEAK

CHIMICHURRI – Fresh herb Chimichurri, poblano, grape tomatoes, arugula

PEPPERCORN – Green peppercorns, fresh thyme, demi glace

BOURBON MUSHROOM – Mushroom medley, garlic butter, herbs, demi glace

ROAST SALMON

CAJUN – Blackened cajun spice, confit garlic butter

FETA CAPER DILL AOLI – Feta, capers, creamy aioli, fresh herbs

BROWN SUGAR MUSTARD GLAZE – Mustard, brown sugar, dill, coarse salt, fresh lime

ROAST CHICKEN

WHITE WINE CREAM – Wild mushrooms, garlic, cream, white wine

CAJUN – Blackening spices, garlic butter

ROASTED ROOT VEGETABLES WITH CHICKPEAS (V)

Red beets, roasted tri-colour carrots, chickpeas, arugula pesto, plumped raisins, baby potatoes, dill, champagne vinaigrette

FILET MIGNON *Add \$12 per person

Tenderloin steak, spicy chorizo, poblano, cracked pepper, scallions

GARLIC PRAWNS *Add \$8 per person

Sautéed prawns, confit garlic butter, white wine

LOBSTER TAIL *Add \$20 per person

Oven roasted Atlantic lobster, confit garlic butter, cajun spice, chives

SALADS

APPLE AND KALE SALAD

Apples, black kale, romaine, tarragon, toasted pumpkin seeds, parmesan, honey horseradish vinaigrette

SANTE FE SALAD

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

CAESAR SALAD

Crisp romaine, parmesan, seasoned croutons, caesar dressing

COBB SALAD

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

SESAME CITRUS NOODLE BOWL (V)

Chilled ube noodles, asian pear, fresh herbed greens, crushed peanuts, crispy onions, citrus chili dressing

Late Night Stations

POUTINE BAR | \$15/person

French fries, cheese curds, Montreal steak spice, gravy

TRADITIONAL GRILLED CHEESE STATION | \$15/person

Chef selection of fresh buttered bread and melting cheeses

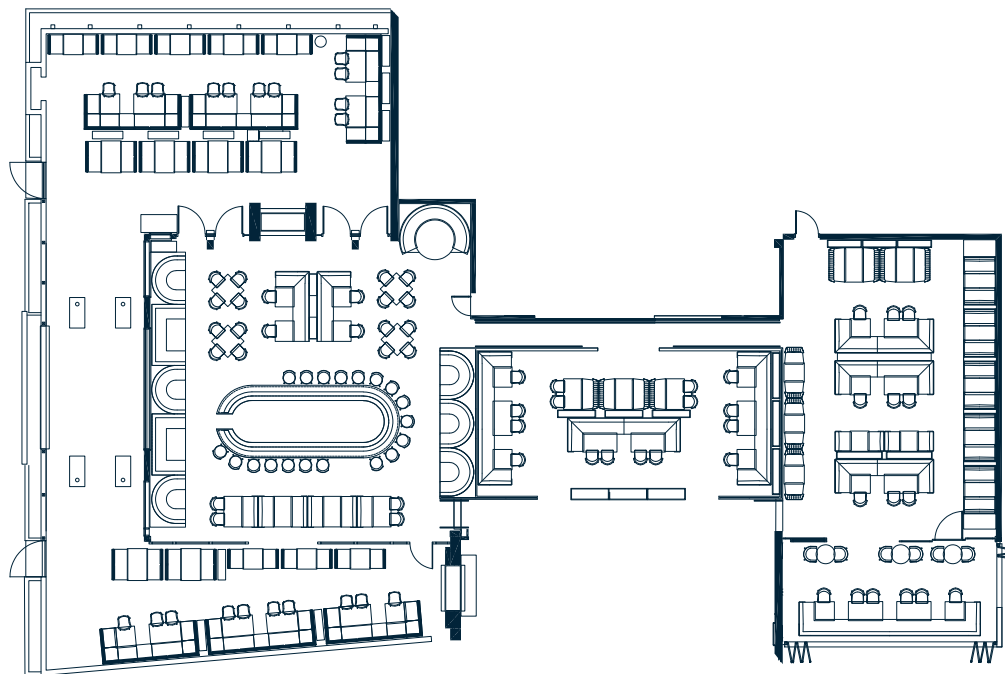
*Add \$3 per person for apple, smoked cheddar, bacon

*Add \$3 per person for virginia ham, smoked cheddar, pickles

*Add \$3 per person for fresh mozzarella, tomatoes, basil

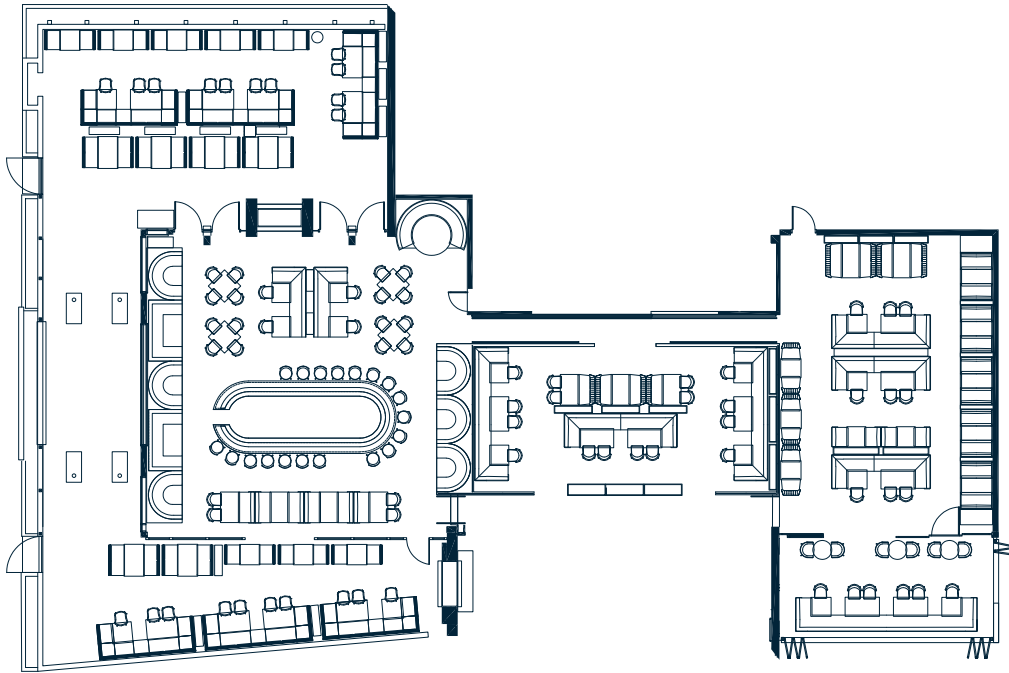


Event Space *floorplans*



FULL RESTAURANT BUYOUT

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



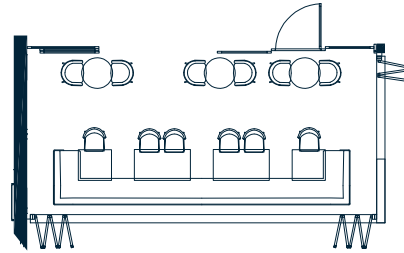
ENTIRE RESTAURANT BUYOUT

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

FEATURES: Private, A/V Compatible, Volume Control, Customizable
Menu, Patio Space (weather permitting)

SEATED CAPACITY: 196 GUESTS

COCKTAIL CAPACITY: 200 GUESTS



PRIVATE DINING ROOM

IDEAL FOR: Social Celebrations, Corporate Events, Seated Meals

FEATURES: Private, Customizable Menus, Volume Control, Wheelchair Accesible

SEATED CAPACITY: 18 GUESTS

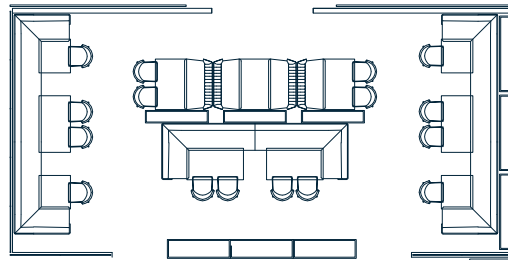
LOWER DINING ROOM

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours

FEATURES: Semi Private, Wheelchair Accesible, Customizable Menu

SEATED CAPACITY: 30 GUESTS

COCKTAIL CAPACITY: 42 GUESTS





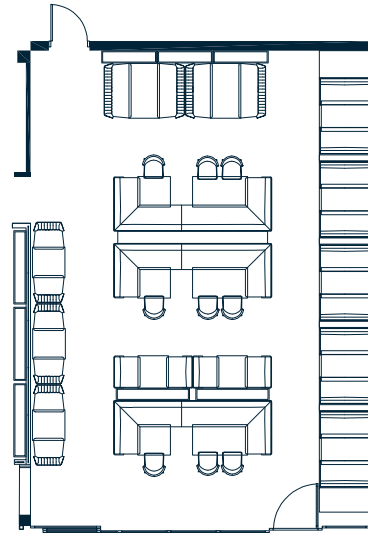
BACK PATIO

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

FEATURES: Private, Wheelchair Accessible, Customizable Menu, Volume Control

SEATED CAPACITY: 54 GUESTS

COCKTAIL CAPACITY: 60 GUESTS



UPPER DINING ROOM

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

FEATURES: Semi Private, Wheelchair Accessible, Customizable Menu

SEATED CAPACITY: 50 GUESTS

COCKTAIL CAPACITY: 62 GUESTS



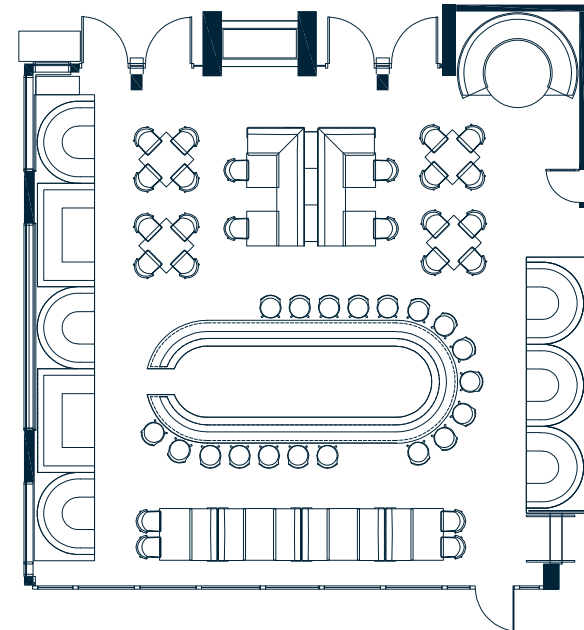
FULL LOUNGE BUYOUT

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

FEATURES: Semi Private, Wheelchair Accessible, Customizable Menu

SEATED CAPACITY: 74 GUESTS

COCKTAIL CAPACITY: 90 GUESTS





Earls
KITCHEN + BAR

AMANDA ROKYTA, *General Manager*
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