

PRIVATE DINING + EVENTS

EARLS BURLINGTON
900 MAPLE AVE A25, BURLINGTON, ON

RACHAEL GRIMA, GUEST EXPERIENCE 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 Guest Experience 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 Burlington community in mind. Earls Burlington 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



UPPER LOUNGE

FEATURES: Non Private, TV, Mixed high-top seating, Customizable Menus

SEATED CAPACITY: 67 GUESTS
COCKTAIL CAPACITY: 77 GUESTS



DINING ROOM

FEATURES: Semi Private, Customizable Menus, Low-top booth tables

SEATED CAPACITY: 59 GUESTS
COCKTAIL CAPACITY: 69 GUESTS



LOWER LOUNGE

FEATURES: Non Private, Lower seating, Customizable Menus,

SEATED CAPACITY: 79 GUESTS
COCKTAIL CAPACITY: 89 GUESTS



FRONT PATIO

FEATURES: Private Space, Volume Control, Heated Patio, Customizable Menus

SEATED CAPACITY: 56 GUESTS
COCKTAIL CAPACITY 66 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.

Hot Canapés

LOBSTER AND PRAWN ROLLS \$66
Atlantic lobster, prawns, buttery brioche rolls,
garden greens

BUFFALO CAULIFLOWER (GA V) \$39
Crisp cauliflower, buffalo glaze, parmesan

COCONUT PRAWNS \$48
Coconut crusted prawns, curry lime aoli

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

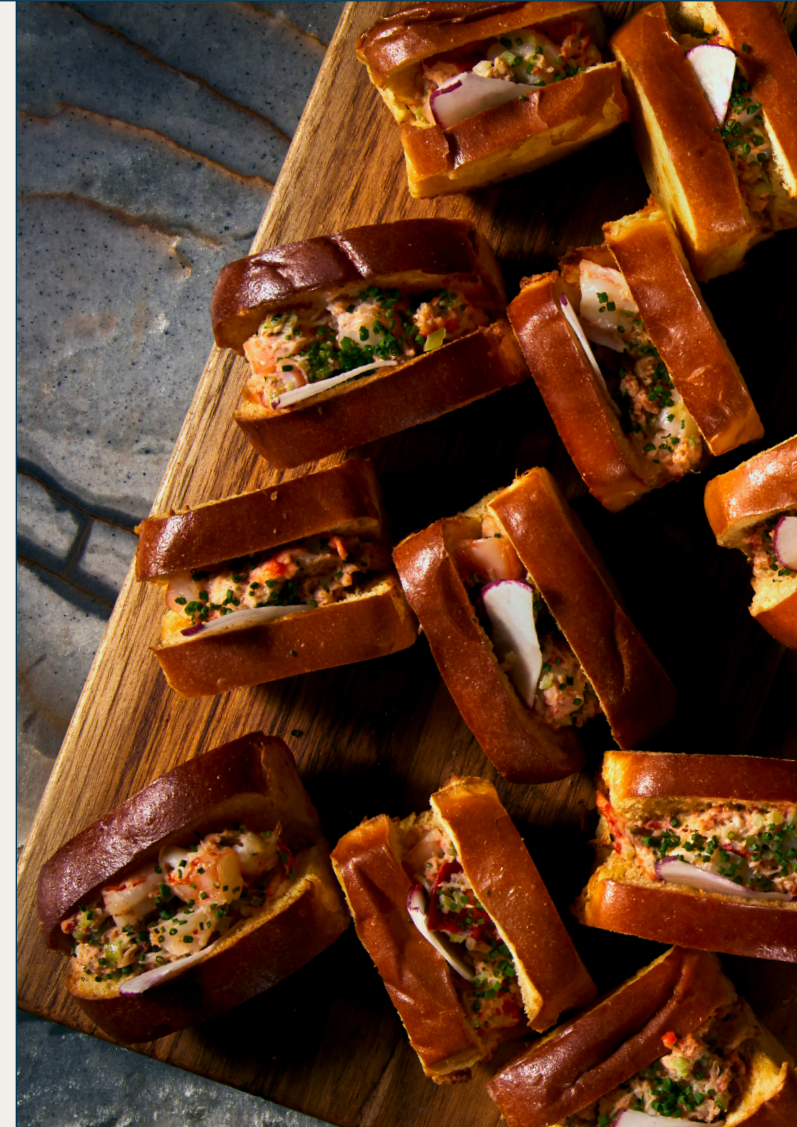
STREET WHITE FISH TACOS \$58
Cajun spiced seasonal white fish, aged white
cheddar, roasted jalapeño crema, pico de gallo

BEEF BURGER SLIDERS \$62
Ground chuck patty, applewood smoked cheddar,
banana pepper rings, chiffonade lettuce, bbq
sauce, garlic aioli, toasted mini brioche buns

CRISPY CHICKEN SLIDERS \$62
Fried chicken thigh, buttermilk, chipotle cayenne,
sweet pickles, honey mustard aioli, brioche buns

PULLED PORK SLIDERS \$62
Pulled pork, caramelized onions, cabbage slaw,
garlic aioli, bbq sauce, brioche buns

PRICE PER DOZEN.
MINIMUM ORDER FOUR DOZEN.





Cold 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	

PRICE PER DOZEN.
MINIMUM ORDER FOUR 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



Breakfast Family Style

OPTION ONE MINIMUM 10 PEOPLE \$25

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

OPTION TWO MINIMUM 10 PEOPLE \$35

Choice of coffee, tea, or orange juice
Seasonal fruit platter
Chef's choice of fresh baked pastries and cookies
Fresh bread + butter with fruit preserves and honey
Fresh bagels, cream cheese and smoked salmon
Alpine muesli
Eggs and bacon

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
PARMESAN GOAT CHEESE FRITTATA | +\$7/PERSON
Roasted red peppers, confit tomatoes, goat cheese, fresh basil pesto, arugula, parmesan
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

Family Style

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



HANDHELDS

AVAILABLE AS LUNCH OPTIONS ONLY

CAJUN CHICKEN CHEDDAR SANDWICH

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

CHICKEN, BRIE, & FIG SANDWICH

Grilled chicken, sweet fig, creamy brie, roasted apples, spinach, garlic aioli, toasted ciabatta 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



ENTRÉES

GRILLED STEAK

CHIMICHURRI – Fresh herb Chimichurri, poblano, grape tomatoes, arugula
PEPPERCORN – Green peppercorns, fresh thyme, 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
VIETNAMESE – Spicy peanut sauce, lemongrass gastrique, daikon slaw
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

PREMIUM PROTEIN ADD-ONS

BRAISED BEEF SHORT RIB *Add \$12 per person
Braised short rib, crispy onions, garlic mashed potatoes, jus

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

Late Night *stations*

POUTINE BAR | \$15/person

French fries, cheese curds, Montreal steak spice, gravy

*Add \$4 per person for pulled pork or BBQ smoked meat

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

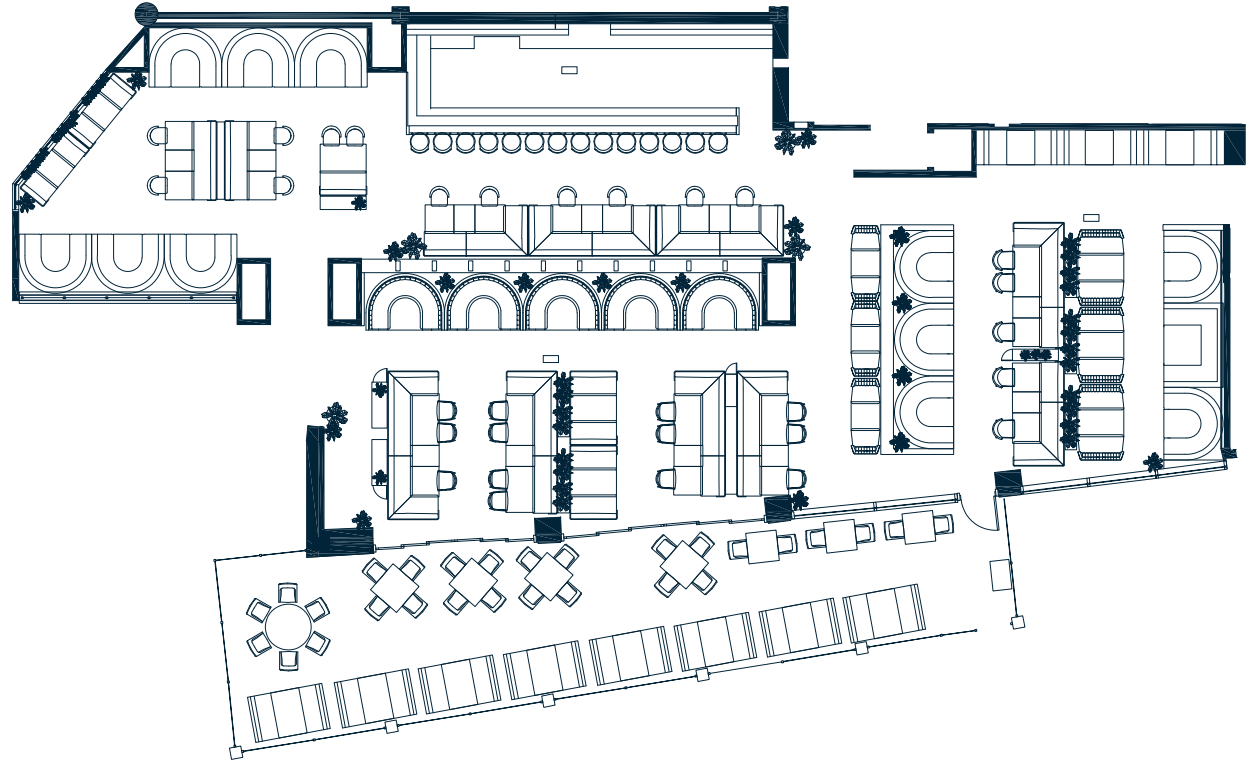
PIZZA STATION | \$15/person

Chefs selection of house-made pizzas

ASK YOUR EVENT MANAGER ABOUT
OUR CHEF-ATTENDED STATION OPTIONS

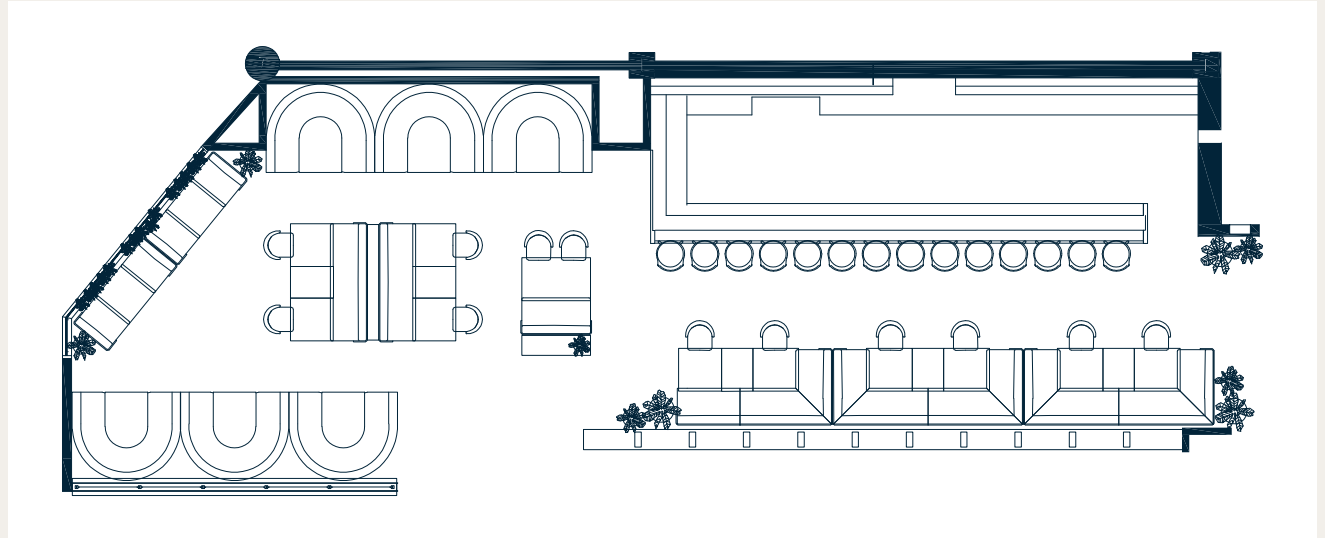


Event Space *floorplans*



FULL RESTAURANT BUYOUT

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



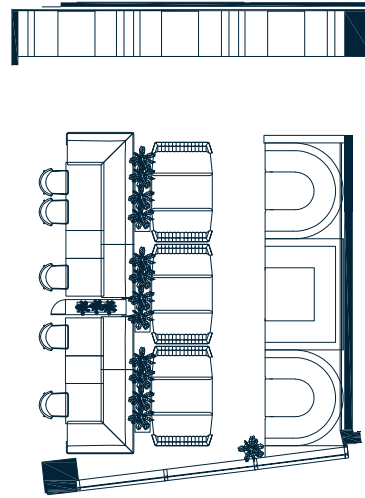
UPPER LOUNGE

FEATURES: Non Private, TV, Mixed high-top seating, Customizable Menus

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours

SEATED CAPACITY: 67 GUESTS

COCKTAIL CAPACITY: 77 GUESTS



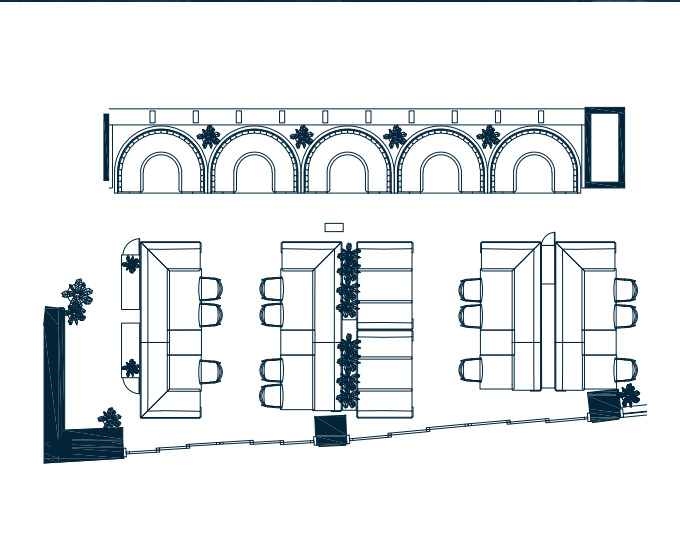
DINING ROOM

FEATURES: Semi Private, Customizable Menus, Low- top booth tables

IDEAL FOR: Sit down lunches or dinners, Social Celebrations, Corporate Events

SEATED CAPACITY: 59 GUESTS

COCKTAIL CAPACITY: 69 GUESTS



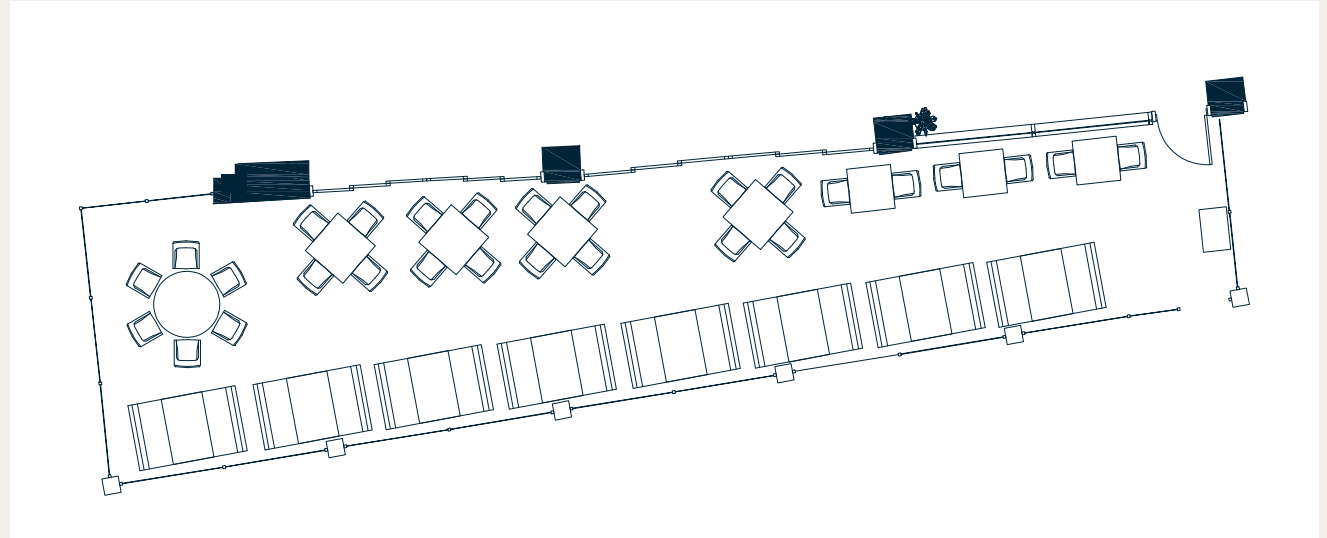
LOWER LOUNGE

FEATURES: Non Private, Lower seating, Customizable Menus

IDEAL FOR: Sit down lunches or dinners, Corporate Events, Happy Hours

SEATED CAPACITY: 79 GUESTS

COCKTAIL CAPACITY: 89 GUESTS



FRONT PATIO

FEATURES: Private Space, Volume Control, Heated Patio, Customizable Menus

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

SEATED CAPACITY: 56

COCKTAIL CAPACITY 66



Earls
KITCHEN + BAR

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