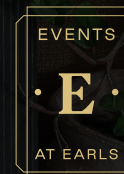




PRIVATE DINING + EVENTS

EARLS SOUTHCENTRE
100 ANDERSON ROAD #355, CALGARY AB

GRANT RAUSER, GENERAL MANAGER
E: GRAN.RAUSER@EARLS.CA





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 Southcentre community in mind. Earls Southcentre 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

PAGE 9

Spaces at a Glance



PATIO

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Bridal + Baby Showers, Graduation Parties, Cocktail Party with canapes or set menu

FEATURES: Private area, Space can be enclosed, Heated

SEATED CAPACITY: 62 GUESTS
COCKTAIL CAPACITY: 80 GUESTS



DINING ROOM

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FEATURES: Semi-private area, Low table seating

SEATED CAPACITY: 58 GUESTS
COCKTAIL CAPACITY: 60 GUESTS



LOWER LOUNGE

IDEAL FOR: Corporate Dinners, Happy Hours, Larger Dinner Parties, Set menu dining

FEATURES: TVs, Low table seating

CAPACITY: 30 GUESTS



UPPER LOUNGE

IDEAL FOR: Small Corporate Dinner, Happy Hours, Intimate parties/celebrations, Set Menu Dining

FEATURES: TVs, Semi-private area, High top seating

CAPACITY: 18 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.

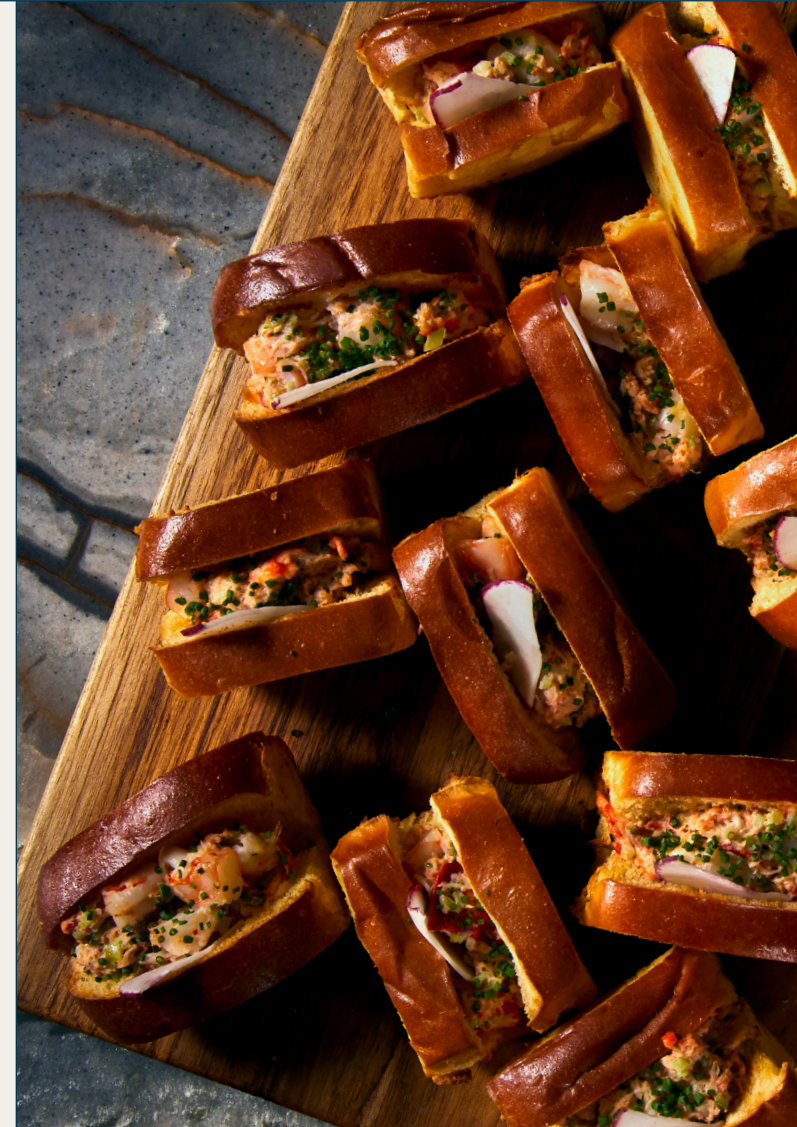
PLEASE NOTE, PRICING AND OFFERINGS
ARE SUBJECT TO CHANGE.

Hot Canapés

LOBSTER AND PRAWN ROLLS	\$66
Atlantic lobster, prawns, buttery brioche rolls, garden greens	
BUFFALO CAULIFLOWER (GA V)	\$40
Crisp cauliflower, buffalo glaze, parmesan	
COCONUT PRAWNS	\$48
Coconut crusted prawns, curry lime aoli	
GOCHUJANG CHICKEN SATAYS	\$44
Korean bibimbap sauce, crispy onions, micro cilantro	
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	

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 TWO DOZEN.





Cold Canapés

OYSTERS ON THE HALF SHELL	\$48
Chef's selection of a dozen oysters, mignonette, horseradish, lemon	
LOBSTER TOSTADAS (GA)	\$56
Atlantic lobster, spicy avocado crema, pico de gallo, crispy tortillas, fresh lime	
AHI TUNA POKE	\$52
Ahi tuna, fresh mango, avocado, macadamian nuts, crispy tortillas, dashi mayo	
CRISPY TOFU SUSHI ROLL (V)	\$40
Crispy tofu, avocado, cucumber, sriracha aioli, sesame soy paper	
TOMATO BRUSCHETTA (V)	\$40
Sourdough crostini, sweet confit tomatoes, balsamic reduction, parmesan, basil	
AVOCADO TOAST (V)	\$40
Smashed avocado, toasted sourdough, radish coins, sesame oil	
HUMMUS TOAST (V)	\$40
Crisp flatbread, house-made spiced hummus, yogurt, cucumber, tomato, sunchoke chips, micro cilantro	
MUSHROOM TOAST (V)	\$40
Sourdough crostini, wild mushrooms, kale, fresh ricotta, parmesan, micro cilantro	

DESSERT CANAPÉS

COCONUT CAKE	\$40
Brown butter cake, whipped yogurt, lime, fresh berries	
STICKY TOFFEE CHOCOLATE PUDDING	\$40
Almond florentine, fresh berries, vanilla bean ice cream	
KEY LIME PIE TART	\$40
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	\$70
MEDIUM SERVES APPROX 40	\$140
LARGE SERVES APPROX 60	\$210

MEAT AND CHEESE

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

SMALL SERVES APPROX 20	\$230
MEDIUM SERVES APPROX 40	\$460
LARGE SERVES APPROX 60	\$690

SUMMER/WINTER FRUIT

Chef's selection of fresh seasonal fruit (V)

SMALL SERVES APPROX 20	\$120
MEDIUM SERVES APPROX 40	\$240
LARGE SERVES APPROX 60	\$360

SEAFOOD

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

SERVES APPROX 30 \$350

SUSHI

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

SERVES APPROX 30 \$400



Family Style

LUNCH

OPTION ONE MINIMUM 20 PEOPLE \$40

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

DINNER

OPTION ONE MINIMUM 30 PEOPLE \$72

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 \$88

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

* Premium Protein add-ons available at additional cost



Earls Menu Options



HANDHELDS

AVAILABLE AS LUNCH OPTIONS ONLY

CAJUN CHICKEN CHEDDAR SANDWICH

Grilled cajun chicken, aged cheddar, tomato, leaf lettuce, 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



SIDES

- SEASONAL VEGETABLES (V)
- ROASTED BABY POTATOES (V)
Confit garlic butter, cracked pepper, chives
- SPRING RICE (V)
Jasmine rice, crispy onions, shaved fennel, microgreens
- QUINOA (V)
Warm quinoa, confit tomatoes, Sicilian olives, lemon pesto
- WARM POTATO SALAD
Crispy smashed potatoes, dry cured bacon, corn, confit garlic butter, chives
- CHARRED BROCCOLINI
Garlic chili oil, parmesan, fresh lemon
- 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
- MEDITERRANEAN VEGETABLES (V)
Red peppers, zucchini, red onion, grape tomatoes, confit garlic butter, parmesan
- YAM FRIES (V)
Garlic aioli

SIDES

- 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

Earls Menu Options



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

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 \$23 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 virginia ham, smoked cheddar, pickles

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

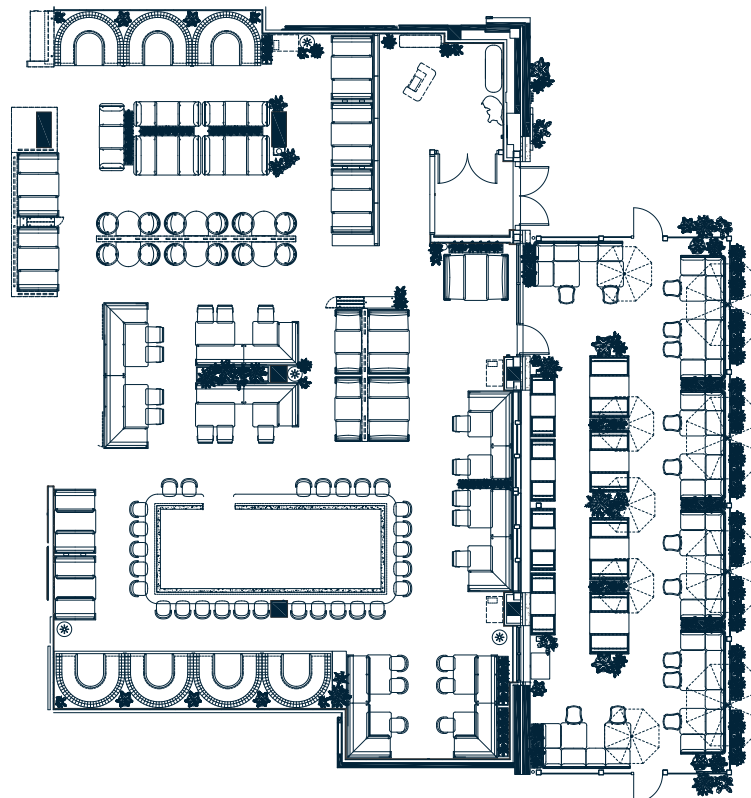
PIZZA STATION | \$15/person

Chefs selection of house-made pizzas

ASK YOUR EVENT MANAGER ABOUT
OUR CHEF-ATTENDED STATION OPTIONS

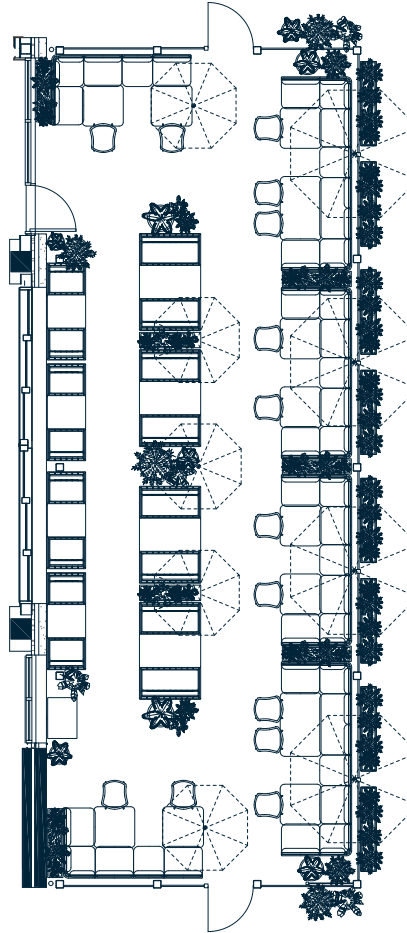


Event Space *floorplans*



FULL RESTAURANT BUYOUT

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



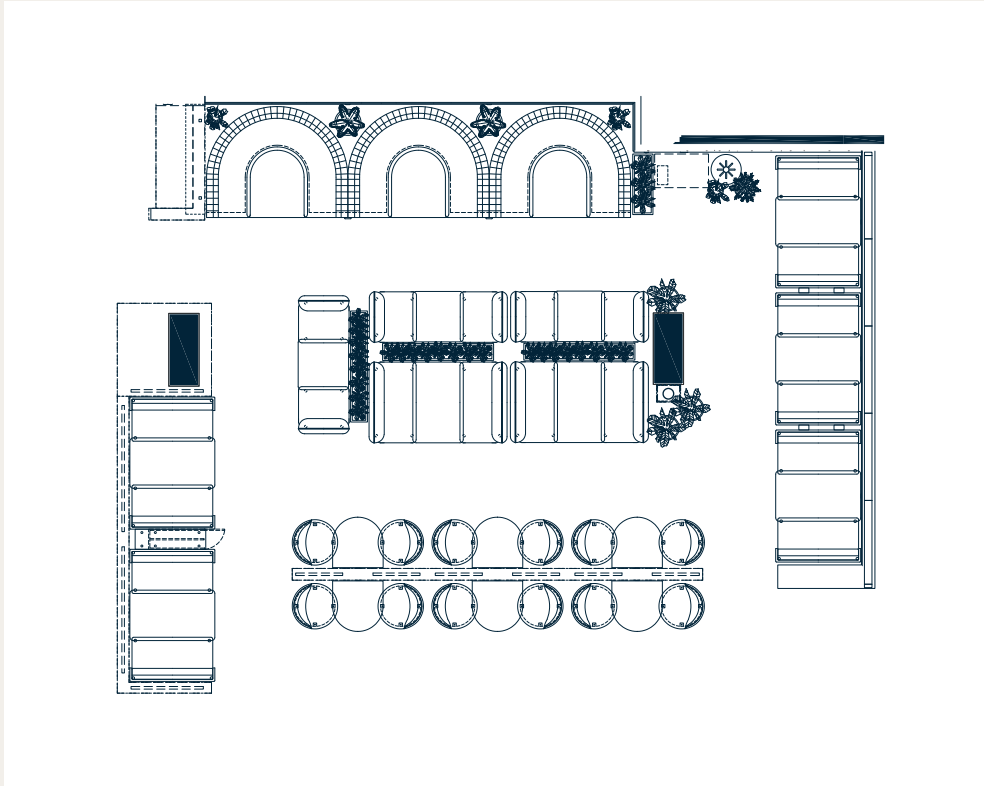
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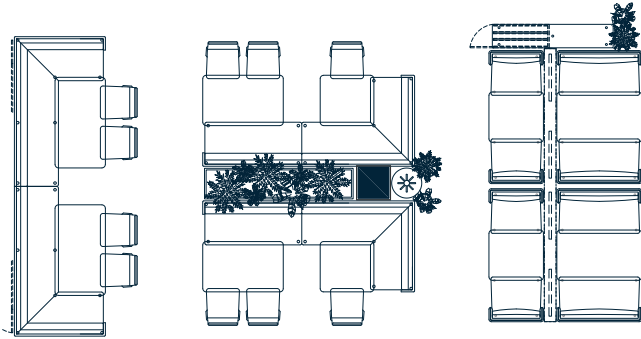
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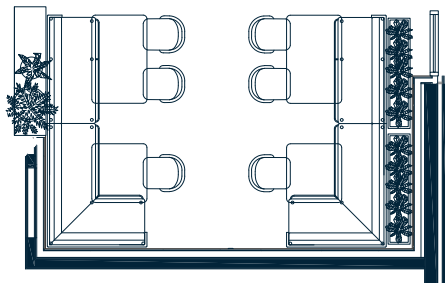


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KITCHEN + BAR

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EVENTS

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AT EARLS