



PRIVATE DINING + EVENTS

EARLS PRUDENTIAL CENTER
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EVENTS AT EARLS
Effortlessly Memorable



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

SPACES

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FOOD & DRINK

PASSED CANAPES

PAGE 6-8

FAMILY STYLE

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SPACES AT A GLANCE



OPEN PATIO – PAGE 15

FEATURES: Private Space, Flexible Floorplans, Open-air space, 85" TV, Festoon Lighting, Feature Foliage, Heaters

SEATED CAPACITY: 40 GUESTS
COCKTAIL CAPACITY: 50 GUESTS



SIDE BAR – PAGE 15

FEATURES: Private Space, Mixed Seating Including Banquettes and Bar Stools, Flexible Floorplans, 20 ft Drink Rail, Large TV, Volume Control

SEATED CAPACITY: 10-17 GUESTS
COCKTAIL CAPACITY: 20-30 GUESTS



THE COCKTAIL LAB – PAGE 14

FEATURES: Private Space, 58" TV, Flexible Floorplans, Volume Control, Local Art, Private Bar + Restrooms

SEATED CAPACITY: 28 GUESTS
COCKTAIL CAPACITY: 60 GUESTS



LOUNGE – PAGE 14

FEATURES: Non Private, High-top tables + bar stool seating, large televisions

COCKTAIL CAPACITY: 10-20 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.

Minimum spend for a Canapés Event is \$1000
\$1,000 – 3,000 spend can order 6 different canapes maximum
\$3,000 – 5,000 spend can order 10 different canapes maximum
Greater than \$5,000 spend can order unlimited



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
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Sushi

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

SERVES APPROX 30	\$375
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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

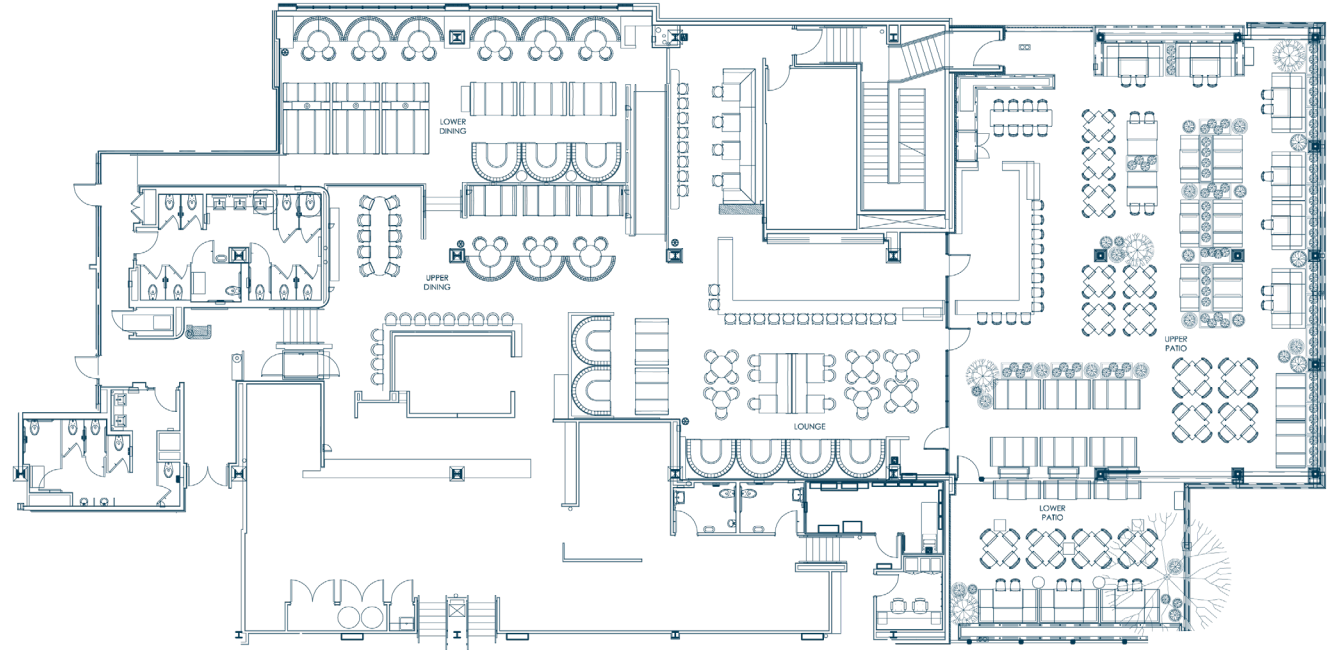
Aperol, prosecco, soda

Sparkling Wine

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



EVENT SPACE *floorplans*



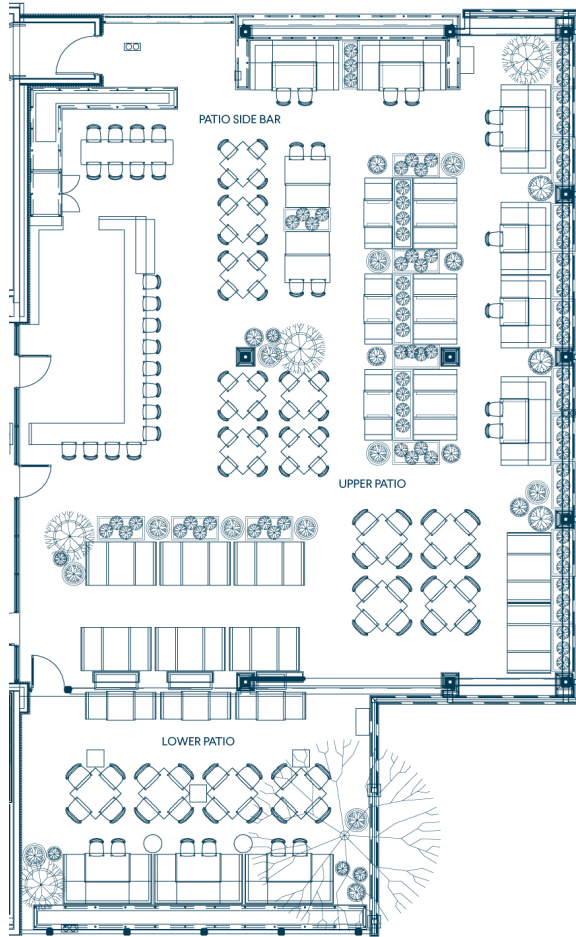
Full Restaurant Buyout

IDEAL FOR: Summer Kickoffs, Holiday Parties, Corporate Receptions, Intimate Parties, Bridal + Baby Showers.

FEATURES: Private Space, Flexible Floorplans, Open-air space, 85" TV, Festoon Lighting, Feature Foliage, Heaters

SEATED CAPACITY: 400 GUESTS
COCKTAIL CAPACITY: 450 GUESTS

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

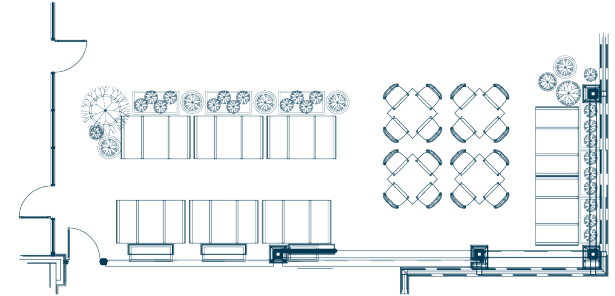


Full Rooftop Patio Buyout

IDEAL FOR: Summer kickoffs, holiday parties, corporate receptions, intimate parties, bridal/baby showers

FEATURES: 2 x 82" TV, private bar, volume control, indoor and outdoor patio space with retractable roof and walls + AV capabilities

SEATED CAPACITY: 98 GUESTS
COCKTAIL CAPACITY: 175 GUESTS
(225 TOTAL WITH OPEN PATIO INCLUDED)

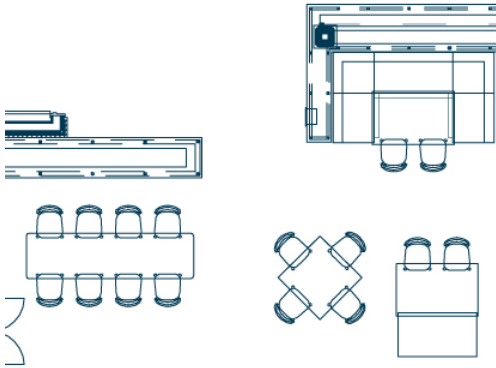


Partial Rooftop Patio

IDEAL FOR:
Corporate receptions, Happy Hours, intimate parties, bridal + baby showers.

FEATURES: private space, 58" TV, flexible floorplans, volume control, local art, private bar + restrooms

SEATED CAPACITY: 28 GUESTS
COCKTAIL CAPACITY: 60 GUESTS

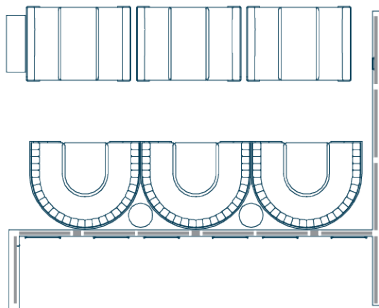


The Patio Side Bar

IDEAL FOR:
Corporate Happy Hour, social celebrations

FEATURES: Semi-private, roped-off space with mixed seating, high-top tables, flexible floorplans

SEATED CAPACITY: 22 GUESTS
COCKTAIL CAPACITY: 20-30 GUESTS

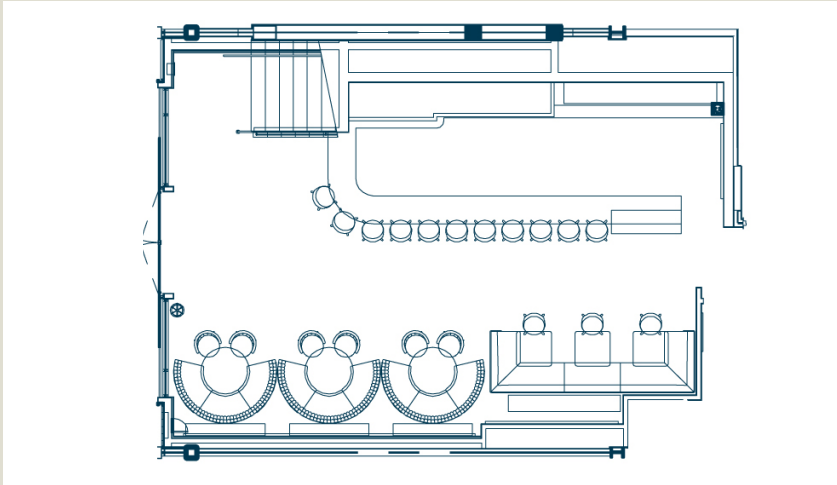


Dining Room

IDEAL FOR:
Sit-down lunches and dinners.

FEATURES: semi-private, low-top booth tables, intimate atmosphere

SEATED CAPACITY: 24 GUESTS



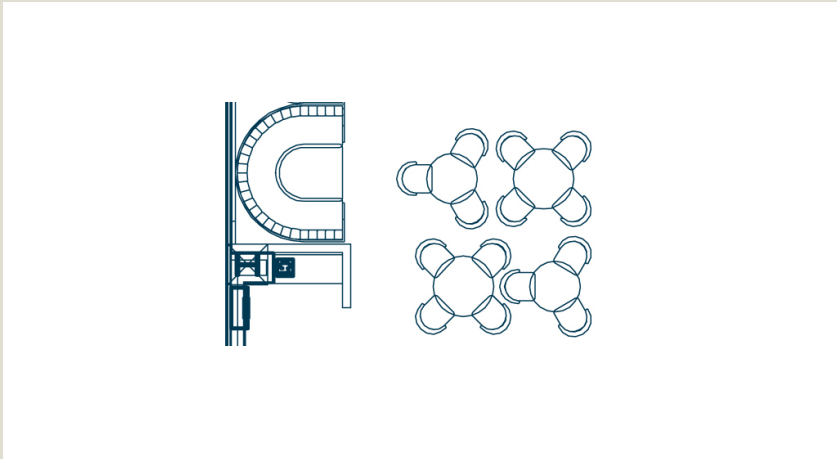
The Cocktail Lab

IDEAL FOR:

Corporate receptions, Happy Hours,
intimate parties, bridal + baby showers.

FEATURES: Private space, 58" TV, flexible
floorplans, volume control, local art, private bar
+ restrooms

SEATED CAPACITY: 28 GUESTS
COCKTAIL CAPACITY: 60 GUESTS



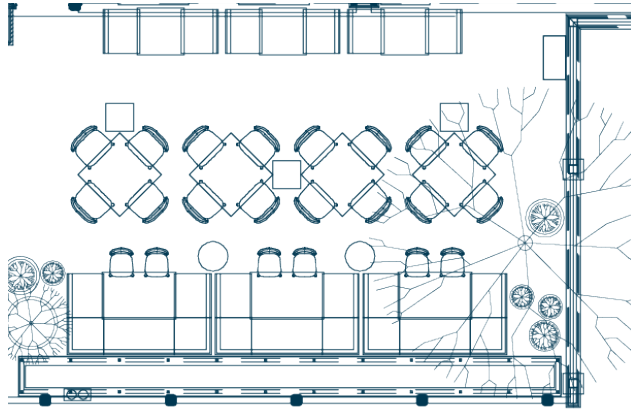
Lounge

IDEAL FOR:

Corporate Happy Hour

FEATURES: Non-private, high-top tables
+ bar stool seating, large televisions

COCKTAIL CAPACITY: 10-20 GUESTS



Open Patio

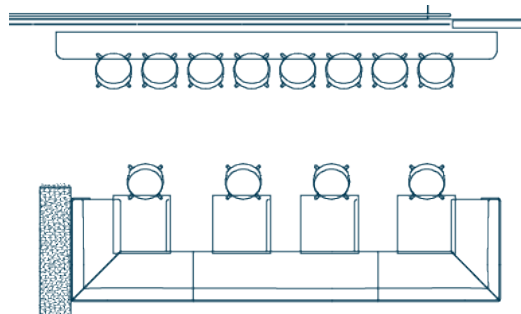
IDEAL FOR:

Corporate Receptions, Happy Hours, intimate parties, bridal + baby showers

FEATURES: Private space, flexible floorplans, open-air space, 85" TV, festoon lighting, feature foliage, heaters

SEATED CAPACITY: 50 GUESTS

COCKTAIL CAPACITY: 40 GUESTS



Side Bar

IDEAL FOR:

Corporate Happy Hour, Corporate sit-down dinners.

FEATURES: Private space, mixed seating including banquettes and bar stools, flexible floorplans, 20ft drink rail, large TV, volume control

SEATED CAPACITY: 10 - 17 GUESTS

COCKTAIL CAPACITY: 20-30 GUESTS



Earls
KITCHEN + BAR

Get in touch

E: PRIVATE.EVENTS@EARLS.CA

EVENTS AT EARLS

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