

The image shows the interior of Earls Assembly Row, a restaurant with a modern, industrial aesthetic. The space is filled with private dining booths featuring dark leather tufted seating and light wood tables. The ceiling is high with exposed ductwork and large, illuminated geometric light fixtures. In the background, a stainless steel kitchen is visible. The overall atmosphere is sophisticated and suitable for private events.

PRIVATE DINING + EVENTS

EARLS ASSEMBLY ROW
698 ASSEMBLY ROW #102, SOMERVILLE MA

SARAH ROSENSTEIN, GENERAL MANAGER
E: EVENTS.ASSEMBLY@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 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 Assembly Row community in mind. Earls Assembly Row 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 10

SPACES AT A GLANCE

DINING ROOM

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or seated dinner

FEATURES: Low-Top Tables only, Wheelchair accessible , Semi-Private

SEATED CAPACITY: 28
COCKTAIL CAPACITY: 30

LOUNGE

IDEAL FOR: Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or set menu dining

FEATURES: High-top seating , semi-private

SEATED CAPACITY: 40
COCKTAIL CAPACITY: 45

SOLARIUM

IDEAL FOR: Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or set menu dining

FEATURES: Open air windows, Low table seating, Wheelchair accessible, Semi-Private

SEATED CAPACITY: 40
COCKTAIL CAPACITY: 45

PATIO

IDEAL FOR: Corporate receptions, Networking events, Social Celebrations

FEATURES: Weather Permitted , Volume control, Wheelchair accessible , semi-private

SEATED CAPACITY: 38
COCKTAIL CAPACITY: 40



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

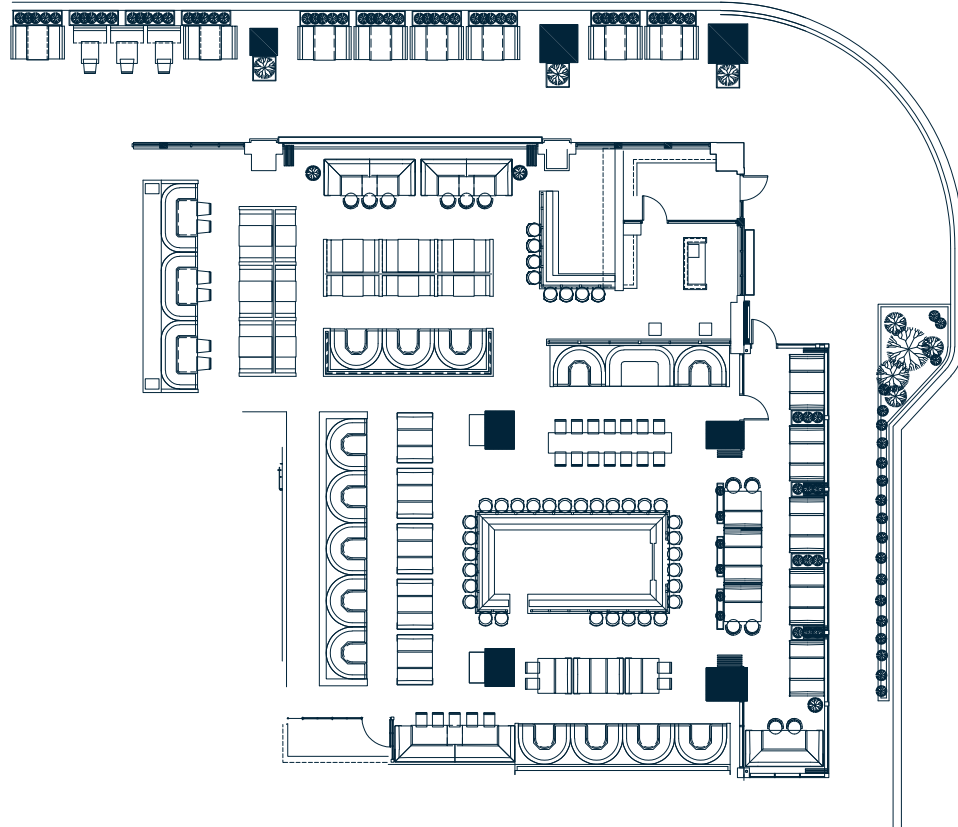
SERVES APPROX 20	\$350
------------------	-------

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

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

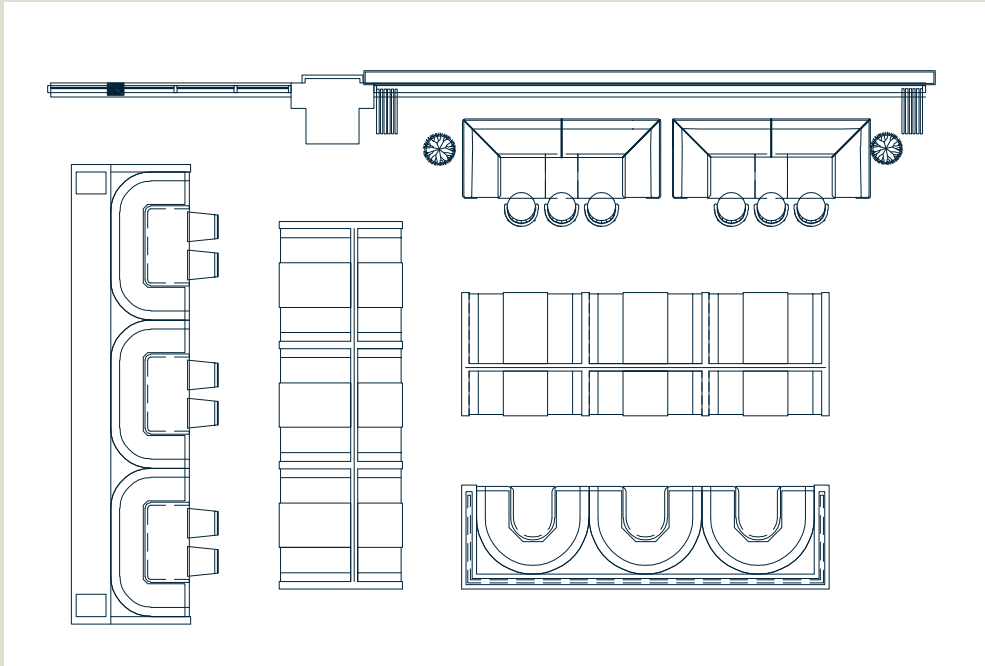


EVENT SPACE *floorplans*



Full Restaurant Buyout

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

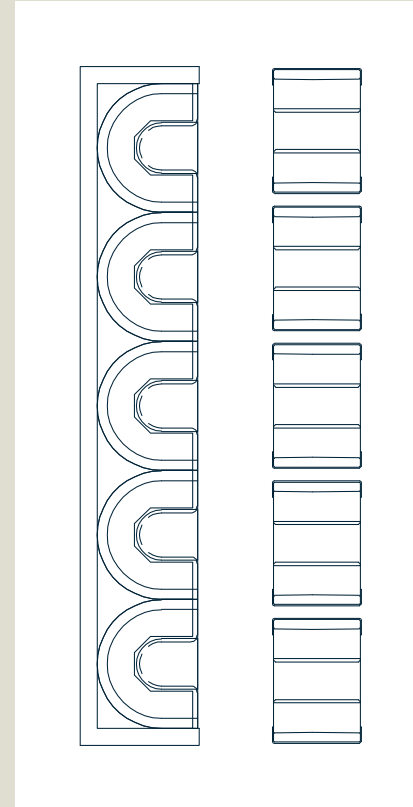


Dining Room

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or seated dinner

FEATURES: Low-Top Tables only, Wheelchair accessible , Semi-Private

SEATED CAPACITY: 28
COCKTAIL CAPACITY: 30

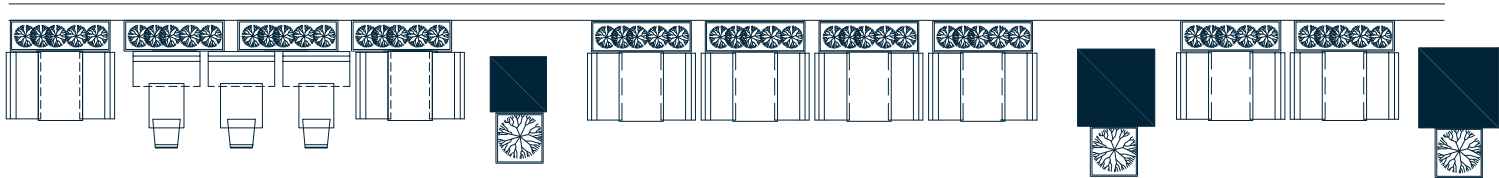


Lounge

IDEAL FOR: Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or set menu dining

FEATURES: High-top seating , semi-private

SEATED CAPACITY: 40
COCKTAIL CAPACITY: 45



Patio

IDEAL FOR: Corporate receptions, Networking events, Social Celebrations

FEATURES: Weather Permitted , Volume control, Wheelchair accessible , semi-private

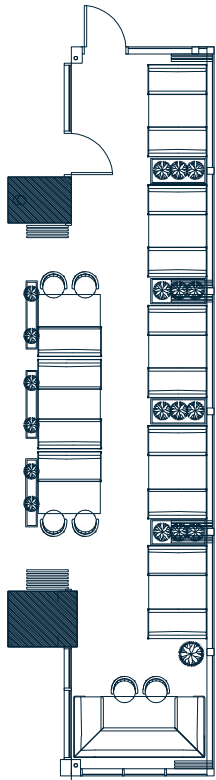
SEATED CAPACITY: 38
COCKTAIL CAPACITY: 40

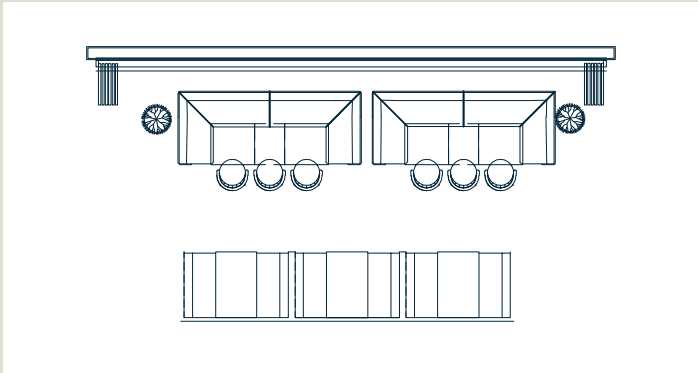
Solarium

IDEAL FOR: Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or set menu dining

FEATURES: Open air windows, Low table seating, Wheelchair accessible, Semi-Private

SEATED CAPACITY: 40
COCKTAIL CAPACITY: 45



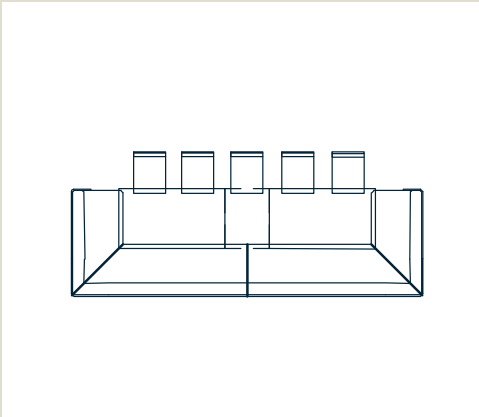


Front Dining Room

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or sated dinners

FEATURES: Low-Top Tables only, Wheelchair accessible, semi-private

SEATED CAPACITY: 28
COCKTAIL CAPACITY: 30

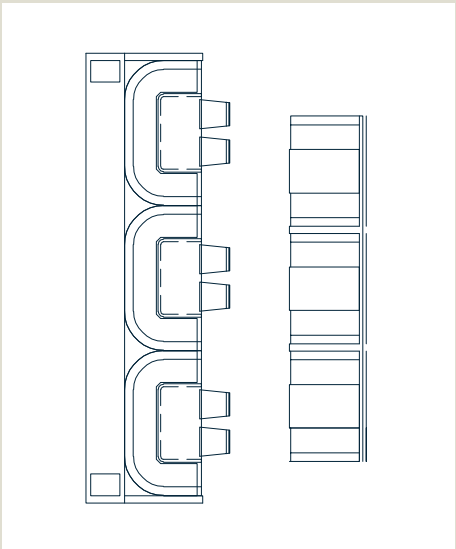


Chef's Table

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or seated dinners

FEATURES: High-top tables

CAPACITY: 16

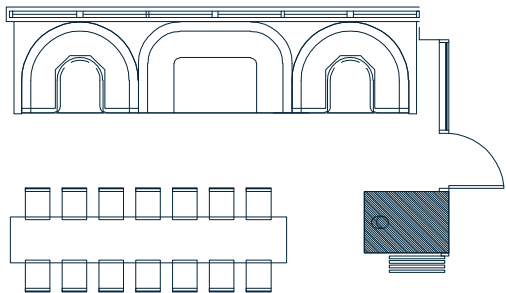


Back Dining Room

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or seated dinners

FEATURES: Low-Top Tables only, Wheelchair accessible , semi-private

CAPACITY: 30

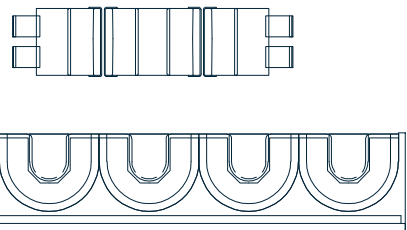


Upper Lounge

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Cocktail Party with canapes or set menu dining

FEAETURES: High top seating , semi-private

SEATED CAPACITY: 30
COCKTAIL CAPACITY: 40



Back Lounge

IDEAL FOR: Happy Hours, Networking events, Corporate receptions, Cocktail Party with canapes or set menu dining

FEATURES: High top seating , semi-private

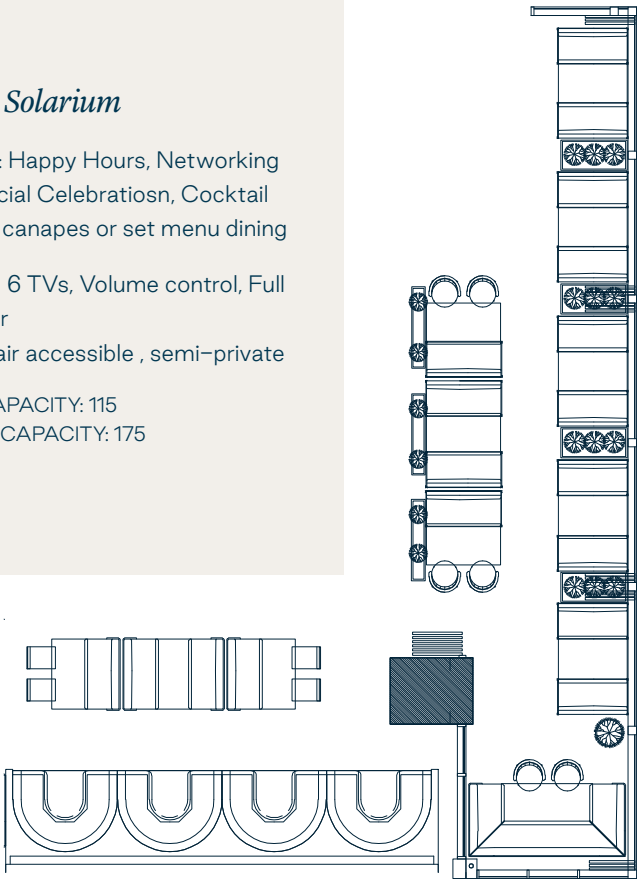
SEATED CAPACITY: 28
COCKTAIL CAPACITY: 35

Lounge + Solarium

IDEAL FOR: Happy Hours, Networking events, Social Celebratiosn, Cocktail Party with canapes or set menu dining

FEATURES: 6 TVs, Volume control, Full Service Bar
-Wheelchair accessible , semi-private

SEATED CAPACITY: 115
COCKTAIL CAPACITY: 175





Earls
KITCHEN + BAR

Get in touch

E: EVENTS.ASSEMBLY@EARLS.CA

EVENTS AT EARLS

Effortlessly Memorable