

EVENTS AT EARLS

Effortlessly Memorable

PRIVATE DINING + EVENTS

BELLEVUE

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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 Bellevue community in mind. Earls Bellevue 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 16

SPACES AT A GLANCE



PRIVATE DINING ROOM – PAGE 10

FEATURES: Private Room, AV Capabilities, Roll Down Screen, Audio Control

CAPACITY: 16 GUESTS



THE CABANA – PAGE 11

FEATURES: Outdoorsy Patio Aesthetic, Pagoda, Optional Window Openings.

SEATED CAPACITY: 78 GUESTS
COCKTAIL CAPACITY: 100 GUESTS



THE DEN – PAGE 10

FEATURES: Open Windows, Fireplace Ambiance, Music Volume Control

CAPACITY: 35 GUESTS



THE BULL PEN – PAGE 12

FEATURES: Laid-Back Aesthetic, Booths + Bar Height Tables, Semi-Private

SEATED CAPACITY: 26 GUESTS
COCKTAIL CAPACITY: 35 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.



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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BREAKFAST FAMILY STYLE

Option 1: MINIMUM 10 PEOPLE \$30

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef’s choice of fresh baked pastries

Option 2: MINIMUM 10 PEOPLE \$40

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef’s choice of fresh baked pastries
- Bread + butter
- Bagels, cream cheese + smoked salmon

Add-On’s

AVOCADO TOAST
\$6/PERSON

Smashed avocado, toasted sourdough, sliced radish, sesame chili

CHORIZO HASH
\$7/PERSON

Chipotle chili, poached eggs, crumbled feta, pickled red onions, crispy potato pavé

TOMATO + FETA SHAKSHUKA
\$7.5/PERSON

Oven-baked eggs, roasted red pepper tomato sauce, black olives, feta, jalapeño, garlic toast, chipotle cayenne oil, cilantro

BREAKFAST TACOS
\$8.75/PERSON

Scrambled eggs, aged white cheddar, pickled red onions, avocado, chipotle crema

ALMOND BERRY PANCAKE
\$9.5/PERSON

Fresh berries, vanilla crème anglaise, almond florentine crumble, raspberry coulis, Chantilly cream, maple syrup

HAM & CHEDDAR FRITTATA
\$7.5/PERSON

Virginia ham, aged white cheddar, parmesan, chives

ROASTED VEGETABLE FRITTATA
\$7.5/PERSON

Red bell peppers, onions, mushrooms

PRAWN & CHIVE FRITTATA
\$7.5/PERSON

Poached prawns, aged white cheddar, parmesan, chives

CLASSIC BENEDICT
\$8.5/PERSON

Poached eggs, Virginia ham, sourdough toast, hollandaise

AVOCADO BENEDICT
\$8.5/PERSON

Poached eggs, avocado, sourdough toast, hollandaise

SHRIMP BENEDICT
\$8.5/PERSON

Poached eggs, prawns, avocado, sourdough toast, hollandaise

BACON AND EGGS
\$7/PERSON

Dry-cured bacon and scrambled eggs

CRISPY POTATO PAVÉ
\$4.5/PERSON



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

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

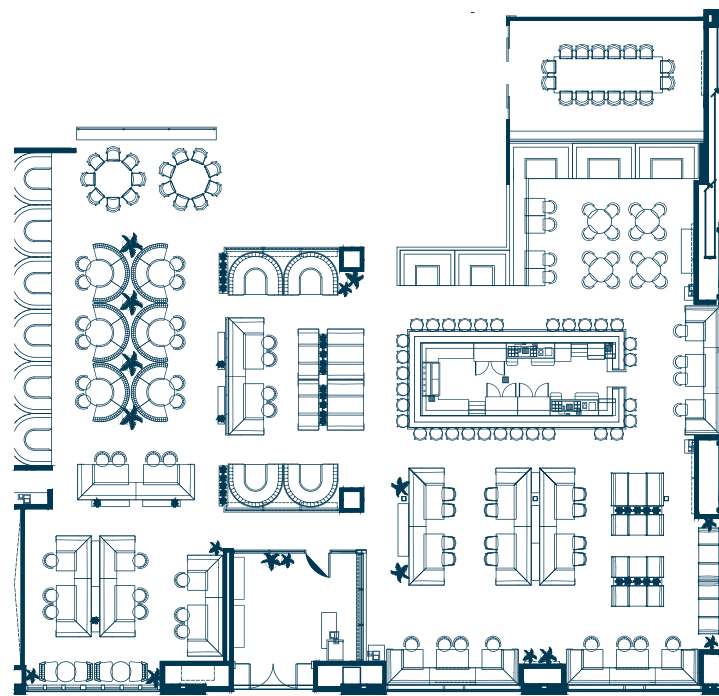
Aperol, prosecco, soda

Sparkling Wine

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

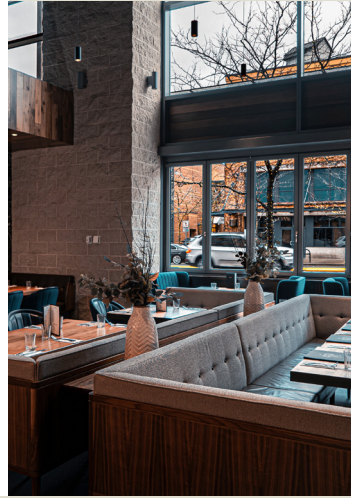
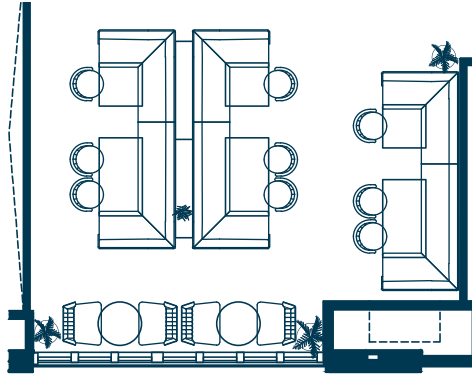


EVENT SPACE *floorplans*



Full Restaurant Buyout

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



The Den

IDEAL FOR:

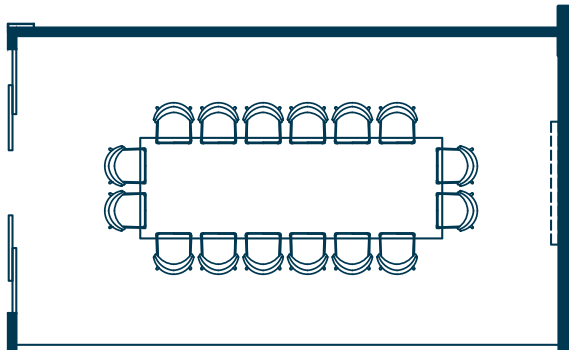
Seated Lunch + Dinners, Social Celebrations

FEATURES:

Open Windows, Fireplace Ambiance, Reduced or No Overhead Restaurant Music

CAPACITY: 35 GUESTS

*ASK US ABOUT OUT HALF DEN SEATING OPTIONS



Private Dining Room

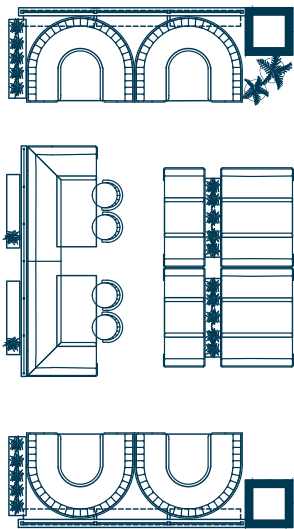
IDEAL FOR:

Seated Dinners, Business Meetings + Seminars

FEATURES:

Dimmed Lighting, AV Setup, Option to Reduce or Eliminate Restaurant Music, Music / DJ Hookup

CAPACITY: 16 GUESTS



80's + 90's

IDEAL FOR:
Socail Celebrations, Birthdays, Retirment
Parties, Rehersal Dinners

CAPACITY: 28 GUESTS



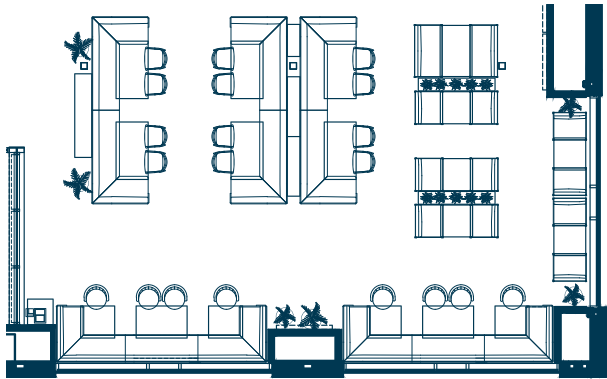
The Cabana

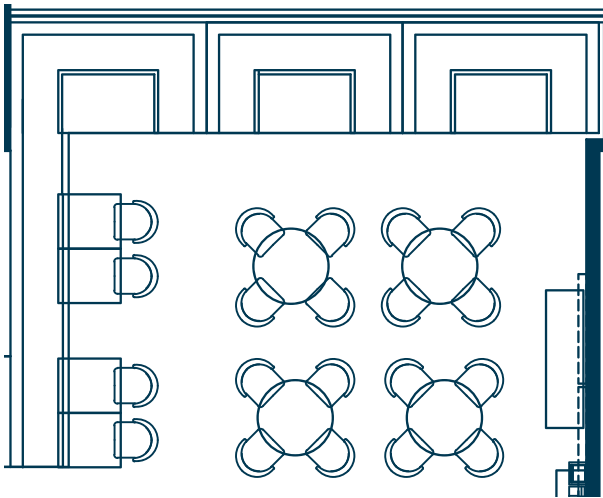
IDEAL FOR:
Large Family Dinners, Social Celebrations,
Corporate Mixers, Brunch Parties

FEATURES:
Outdoorsy Patio Aesthetic, Pagoda,
Optional Window Openings

SEATED CAPACITY: 78 GUESTS
COCKTAIL CAPACITY: 100 GUESTS

*ASK US ABOUT OUR HALF CABANA
SEATING OPTIONS





The Bull Pen

IDEAL FOR:

Social Celebrations, Canape Style
Events, Happy Hours

FEATURES:

Laid-Back Aesthetic, Booths + Bar
Height Tables, Semi-Private

SEATED CAPACITY: 26 GUESTS

COCKTAIL CAPACITY: 35 GUESTS



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Earls
KITCHEN + BAR

Get in touch

E: BELLEVUERESERVATIONS@EARLS.CA

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