



PRIVATE DINING + EVENTS

EARLS DOWNTOWN DENVER

1600 GLENARM PL #140, DENVER, CO 80202

MERYL MOODY, REGIONAL EVENTS MANAGER

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

MENU

PAGE 5-14

FLOORPLANS

PAGE 15-18

SPACES AT A GLANCE



JEWEL ROOM – PAGE 9

SEATED CAPACITY: 11 GUESTS



BANQUET ROOM – PAGE 11

SEATED CAPACITY: 55 GUESTS
COCKTAIL CAPACITY: 75 GUESTS



PATIO – PAGE 10

SEATED CAPACITY: 70 GUESTS
COCKTAIL CAPACITY: 120 GUESTS



DINING ROOM – PAGE 11

SEATED CAPACITY: 100 GUESTS
COCKTAIL CAPACITY: 150 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 (R)	\$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

AHI TUNA POKE (R)	\$58
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips	
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

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

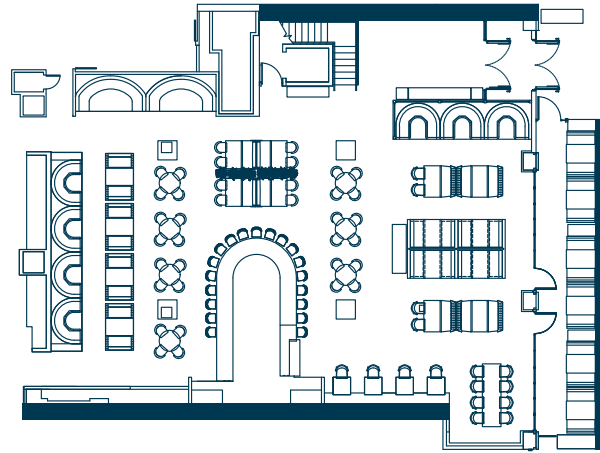
- ROASTED ROOT VEGETABLES WITH CHICKPEAS (V)
 - Red beets, roasted tri-colour carrots, chickpeas, arugula pesto, raisins, baby potatoes, dill, champagne vinaigrette

Premium Protein Options

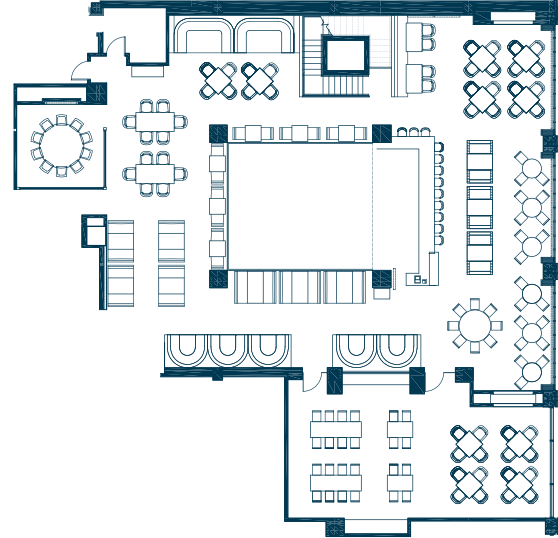
FILET MIGNON	MISO-GLAZED	WHITE STURGEON CAVIAR
+10/PERSON	CHILEAN SEA BASS	+18.75/PERSON
RIBEYE	+12/PERSON	
+15/PERSON	GARLIC SHRIMP	
	+12/PERSON	

Earls

Event Space *floorplans*



FIRST FLOOR

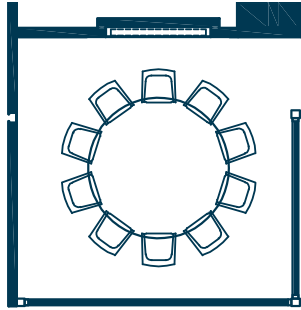


SECOND FLOOR

FULL RESTAURANT BUYOUT

SEATED: 375

COCKTAIL: 500



JEWEL ROOM

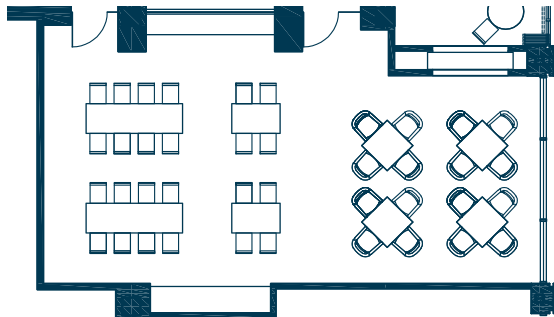
IDEAL FOR:

Corporate Lunch + Dinners, Business Meetings,
Intimate Seated Lunches + Dinners

FEATURES:

AV Capabilities, TV, Private

SEATED CAPACITY: 11 GUESTS



BANQUET ROOM

IDEAL FOR:

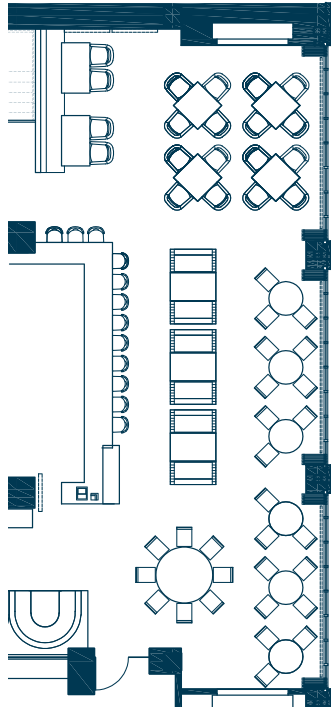
Corporate Lunch + Dinners, Receptions,
Rehearsal Dinners, Wedding Celebrations,
Seated Lunch + Dinners, Holiday Parties, Social
Celebrations, Business Meetings

FEATURES:

AV Capabilities, Private, Flexible Floorplans

SEATED CAPACITY: 55 GUESTS

COCKTAIL CAPACITY: 75 GUESTS



ENCLOSED PATIO

IDEAL FOR:

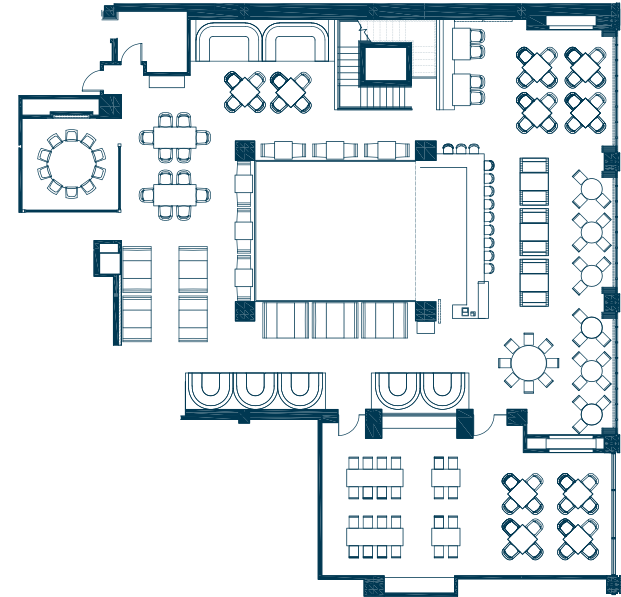
Happy Hours, Receptions, Networking Events,
Buffet Style Dinners, Holiday Celebrations,
Social Celebrations

FEATURES:

AV Capabilities, Private Bar, Floor to Ceiling
Retractable Windows, Mix of High and Low
Seating

SEATED CAPACITY: 70 GUESTS

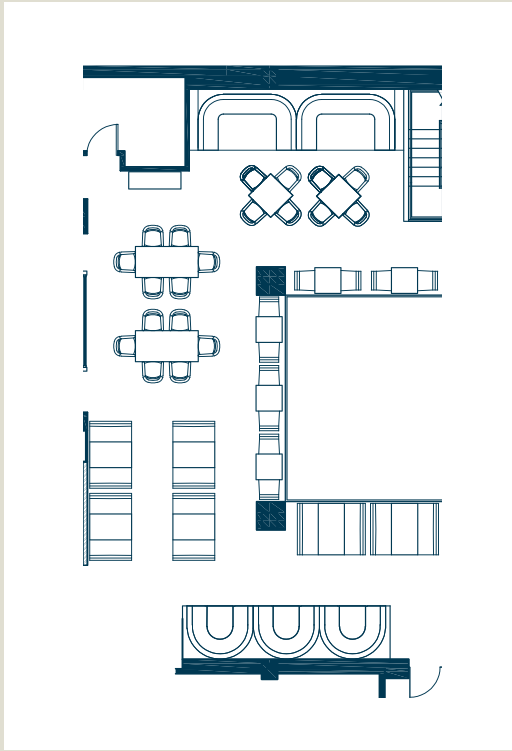
COCKTAIL CAPACITY: 120 GUESTS



BUYOUT 2ND FLOOR

SEATED CAPACITY: 230 GUESTS

COCKTAIL CAPACITY: 330 GUESTS



DINING ROOM

IDEAL FOR:

Seated Lunch + Dinners, Happy Hours,
Receptions, Buffet Style Dinners, Social
Celebrations

FEATURES:

Mix of High and Low Table Seating,
Flexible Floorplans

SEATED CAPACITY: 100 GUESTS

COCKTAIL CAPACITY: 150 GUESTS



Earls
KITCHEN + BAR

Get in touch

E: EVENTSATDOWNTOWNDENVER@EARLS.CA

EVENTS AT EARLS

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