



PRIVATE DINING + EVENTS

EARLS RICHMOND
5300 NO. 3 ROAD, UNIT 304, RICHMOND, BC

BRENDAN LOWRY, GENERAL MANAGER
EVENTSATRICHMOND@EARLS.CA

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 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 Richmond community in mind. Earls Richmond 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 17

SPACES AT A GLANCE



DINING ROOM

IDEAL FOR: Corporate Receptions, Happy Hours, Networking Events, Intimate Celebrations, Seated Dinners

FEATURES: Flexible floorplan, Volume control

SEATED CAPACITY: 115
COCKTAIL CAPACITY: 160



SEMI-PRIVATE DINING

IDEAL FOR: Large Parties, Team Events, Happy Hours

FEATURES: Volume Control, Table Seating

SEATED CAPACITY: 56
COCKTAIL CAPACITY: 75



COCKTAIL LOUNGE

IDEAL FOR: Mix + Mingle Events, Networking Events

FEATURES: Bar Service, Volume Control

SEATED CAPACITY: 20
COCKTAIL CAPACITY: 25



PATIO

IDEAL FOR: Happy hours, Corporate events, Team parties, Summer events

FEATURES: Flexible floor plan, Outdoor space
Low table seating

SEATED CAPACITY: 86
COCKTAIL CAPACITY: 100



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

Chilled Canapés

OYSTERS ON THE HALF SHELL (R) \$48
Chef's selection of a dozen oysters, mignonette, fresh horseradish & lemon

AHI TUNA POKE \$52
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips

PRAWN COCKTAIL \$40
Poached prawns, spicy cocktail sauce, lemon

TOMATO BRUSCHETTA (V) \$40
Sourdough crostini, sweet tomato, garlic, balsamic reduction

AVOCADO TOAST (V) \$40
Smashed avocado, sesame chilli sauce, radish

Sushi

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

Price per dozen.
Minimum order two dozen.

CANAPÉS

Hot Canapés

BUFFALO CAULIFLOWER (V)	\$40	FRIED CHICKEN + CAVIAR	\$60
Crisp cauliflower, buffalo glaze, parmesan		Crispy fried chicken, white sturgeon caviar	
COCONUT PRAWNS	\$48	POTATO PAVÉ + CAVIAR	\$50
Coconut crusted prawns, curry lime aioli		Crispy potato pavé, white sturgeon caviar	
YUZU CALAMARI (GA)	\$24	GOCHUJANG CHICKEN SATAYS	\$44
Crispy squid, jalapeño, yuzu aioli, fresh cucumber		Korean bibimbap sauce, crispy onions, micro cilantro	
SZECHUAN SHRIMP + PORK DUMPLINGS	\$32	MUSHROOM ARANCINI (V)	\$44
Chili crunch, black vinegar, roasted peanuts, green onions		Lightly breaded risotto, wild mushrooms, garlic aioli, chives, parmesan	
CRISPY CHILI TOFU (V)	\$20	TOMATO ARANCINI (V)	\$44
Sriracha aioli, togarashi, sweet chili soy		Lightly breaded risotto, tomato, fresh 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

Flatbreads

QUEEN BEE \$30

Spicy capicola, hot honey, chorizo, Fior di Latte mozzarella, Valoroso tomato sauce, fresh basil

PROSCIUTTO + ARUGULA \$30

San Daniele prosciutto, Fior di Latte mozzarella, Valoroso tomato sauce, fresh arugula

MARGHERITA (V) \$30

Fior di Latte mozzarella, fresh basil, Valoroso tomato sauce, parmesan

KALE + MUSHROOM (V) \$30

Caramelized onion, mozzarella, sauteed mushrooms, crispy kale

CALFORNIAN \$30

Pesto, sundried tomato, feta, confit garlic butter, shrimp, mozzarella

Dessert Canapés

CARAMELIZED VANILLA CHEESECAKE \$40

Basque-style, fresh berries, drizzled honey, Chantilly cream

STICKY TOFFEE CHOCOLATE PUDDING \$40

Fresh berries, vanilla bean ice cream

KEY LIME TART \$40

Toasted coconut, chantilly cream, almond crumble, lime

Price per dozen.
Minimum order two dozen.



CANAPÉS

Tostadas

POLLO	\$24
Grilled chicken, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro	
CARNE	\$24
Chargrilled sirloin, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro	
BAJA	\$24
Crispy battered pacific cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema, salsa roja	
LOBSTER	\$56
Atlantic lobster, spicy avocado crema, pico de gallo, crispy tortillas, fresh lime	

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, 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	

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

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 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	\$400
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BREAKFAST FAMILY STYLE

Option 1: MINIMUM 10 PEOPLE \$25

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

Option 2: MINIMUM 10 PEOPLE \$35

- 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 (V)
\$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 (V)
\$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 (V)
\$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 (V)
\$8.5/PERSON
Poached eggs, avocado, sourdough toast, hollandaise

PRAWN 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
SMOOTHIES
\$7/PERSON
Berry Lime, Kale Avocado or Tropical Green



FAMILY STYLE

Lunch

OPTION ONE: MINIMUM 20 PEOPLE \$40

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 1 | FAMILY STYLE SIDE
CHOOSE 2 | FAMILY STYLE HANDHELDS OR BOWLS

OPTION TWO: MINIMUM 30 PEOPLE \$55

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 2 | FAMILY STYLE SIDE
CHOOSE 1 | FAMILY STYLE HANDHELDS OR BOWLS

Dinner

OPTION ONE: MINIMUM 30 PEOPLE \$72

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 2 | FAMILY STYLE SIDE
CHOOSE 2 | FAMILY STYLE ENTREE'S

OPTION TWO: MINIMUM 30 PEOPLE \$88

CHOOSE 1 | FAMILY STYLE SALAD
CHOOSE 2 | FAMILY STYLE SIDES
CHOOSE 2 | FAMILY STYLE ENTREES
CHOOSE 1 | FAMILY STYLE DESSERTS

HANDHELDS + BOWLS

Handhelds

BIGGER BETTER BURGER

Ground chuck patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun

DELUXE BURGER

Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun

GARDEN BURGER

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

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 (V)

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan

HUNAN KUNG PAO (V)

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles.

FETTUCCINE ALFREDO (V)

Garlic cream sauce, cracked black pepper, parmesan

SPICY CALABRIAN PASTA (V)

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumbs, parmesan, fresh basil

KOREAN BEEF BIBIMBAP

Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce, soft egg, kimchi



SALADS, SIDES + DESSERT

Salads

APPLE KALE SALAD (V)

Apples, black kale, romaine, tarragon, toasted pumpkin seeds, parmesan, honey horseradish vinaigrette

CALIFORNIA AVOCADO SALAD (V)

Baby iceberg lettuce, avocados, confit tomatoes, seasoned croutons, parmesan, champagne dijon vinaigrette

SANTA FE SALAD (V)

Charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette

CAESAR SALAD

Crisp romaine, parmesan, seasoned croutons, caesar dressing

COBB SALAD

Smoked bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, soft boiled egg, parmesan vinaigrette

GARDEN GREENS

Watermelon radish, mixed greens, parmesan vinaigrette

Sides

SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES

Confit garlic butter, cracked pepper, chives

WARM POTATO SALAD

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

CARAMELIZED VANILLA CHEESECAKE

Basque-style, fresh berries, drizzled honey, Chantilly cream

KEY LIME PIE

Toasted coconut, Chantilly cream, almond crumble, lime



ENTREES

- GRILLED STEAK
BEARNAISE – Hollandaise, tarragon, parsley
CAJUN BLACKENED – Cajun creole spice blend, confit garlic butter
SESAME PONZU – Tataki-style with ponzu sauce, sesame seeds, chives
BLACK TRUFFLE BUTTER – Black truffle butter
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
BROWN SUGAR MUSTARD GLAZE – Mustard, brown sugar, dill, coarse salt, fresh lime

- 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	MAPLE SOY SABLEFISH +12/PERSON	GARLIC SHRIMP +8/PERSON
STRIPLOIN +20/PERSON	LOBSTER TAIL +23/PERSON	WHITE STURGEON CAVIAR +18.75/PERSON

LATE NIGHT STATIONS

Poutine Bar +15/PERSON

French fries, cheese curds, Montreal steak spice, gravy

- Pulled pork or BBQ smoked meat +4/PERSON

Grilled Cheese Sandwich +15/PERSON

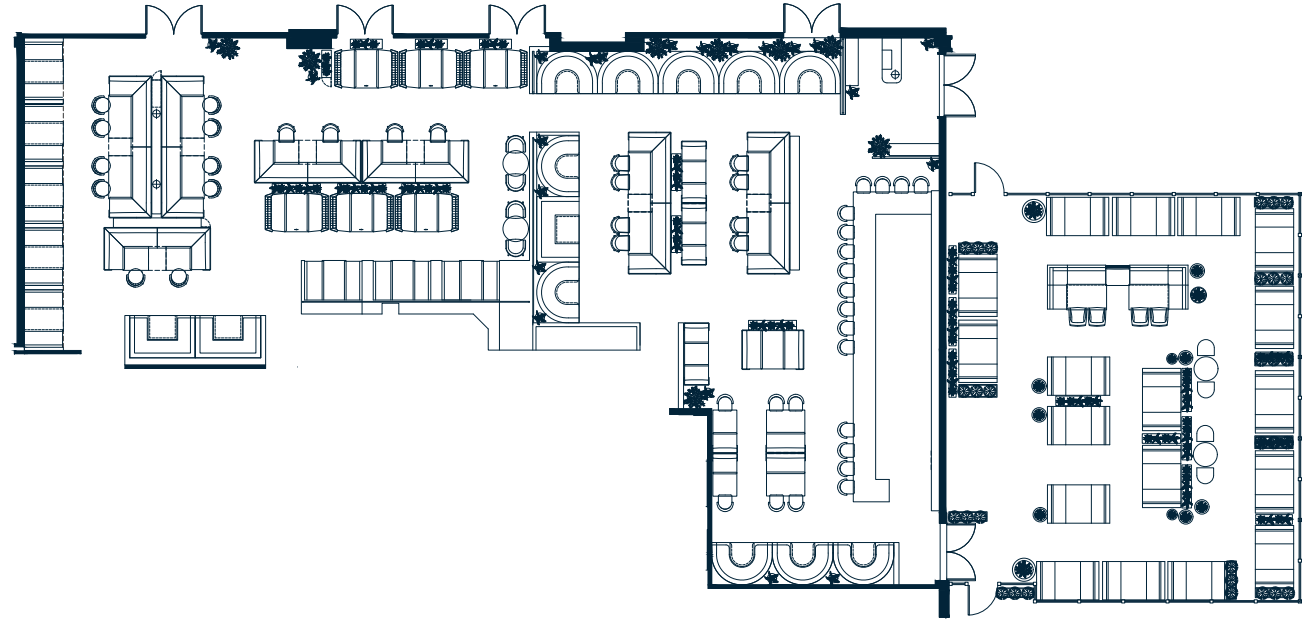
Chef selection of fresh buttered bread and melting cheeses

- Apple, smoked cheddar, bacon +3/PERSON
- Virginia ham, smoked cheddar, pickles +3/PERSON
- Fresh mozzarella, tomatoes, basil +3/PERSON

Ask your Event Manager about
our Chef-attended station options

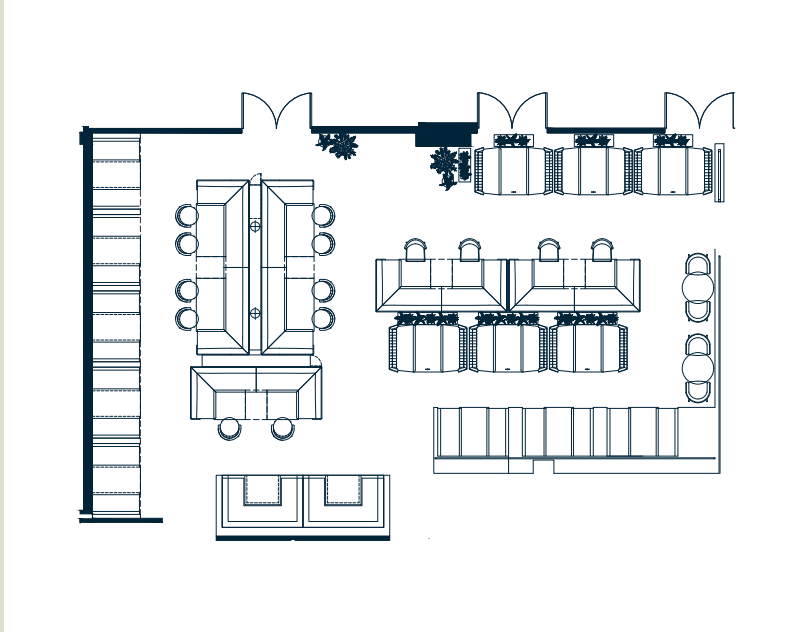


EVENT SPACE *floorplans*



Full Restaurant Buyout

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



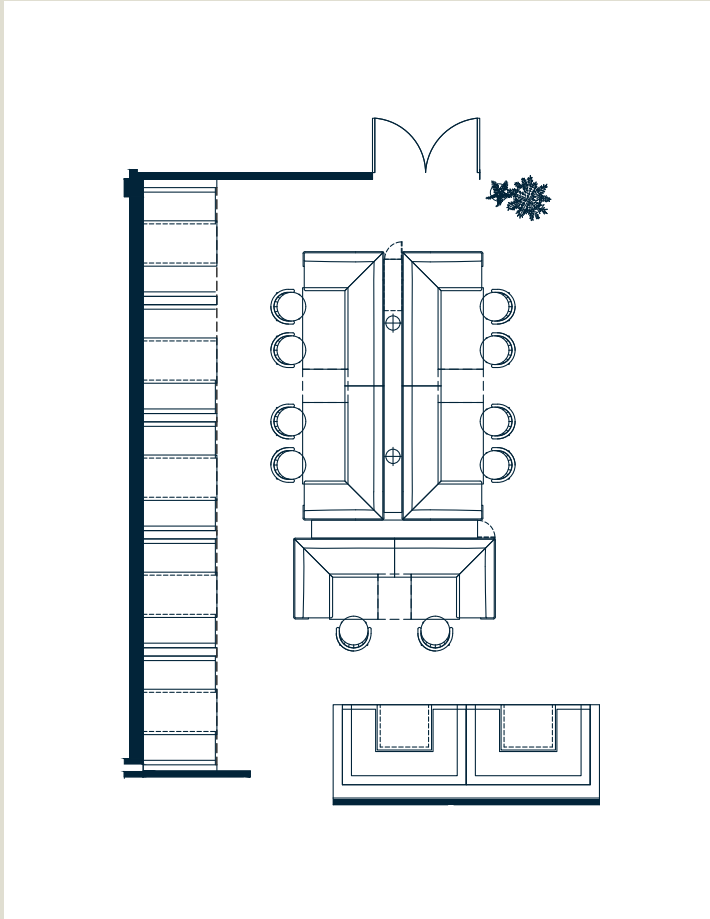
Dining Room

IDEAL FOR: Corporate Receptions, Happy Hours, Networking Events, Intimate Celebrations, Seated Dinners

FEATURES: Flexible floorplan, Volume control

SEATED CAPACITY: 115

COCKTAIL CAPACITY: 160

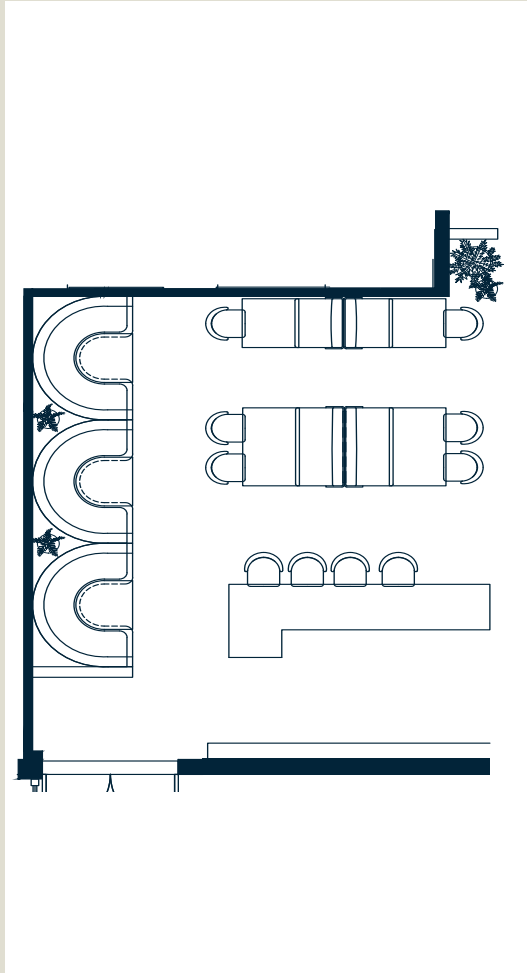


Semi-Private Dining

IDEAL FOR: Large Parties, Team Events,
Happy Hours

FEATURES: Volume Control, Table Seating

SEATED CAPACITY: 56
COCKTAIL CAPACITY: 75



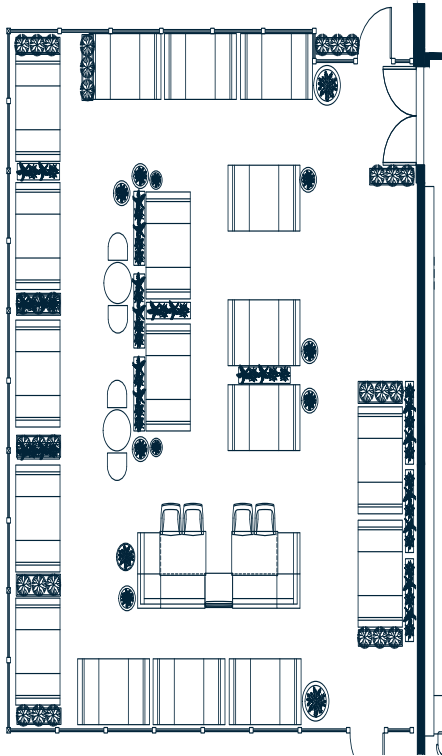
Cocktail Lounge

IDEAL FOR: Mix + Mingle Events, Networking Events

FEATURES: Bar Service, Volume Control

SEATED CAPACITY: 20

COCKTAIL CAPACITY: 25



Patio

IDEAL FOR: Happy hours, Corporate events, Team parties, Summer events

FEATURES: Flexible floor plan, Outdoor space
Low table seating

SEATED CAPACITY: 86
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KITCHEN + BAR

Get in touch

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