



# PRIVATE DINING + EVENTS

EARLS 300 MAIN  
300 MAIN ST #100, WINNIPEG, MB

KAYLA WANDOWICH, RESTAURANT MANAGER  
E: [EVENTSAT300MAINST@EARLS.CA](mailto:EVENTSAT300MAINST@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 300 Main community in mind. Earls 300 Main 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 17

# SPACES AT A GLANCE

**FULL RESTAURANT BUYOUT**

FEATURES: Private, Volume Control,  
TV, Customizable Menus

SEATED CAPACITY: 153 GUESTS  
COCKTAIL CAPACITY: 200 GUESTS

**LOUNGE**

FEATURES: Semi Private, Volume Control,  
Customizable Menus, TV Available

SEATED CAPACITY: 60 GUESTS  
COCKTAIL CAPACITY: 70 GUESTS

**LOWER LOUNGE**

FEATURES: Semi Private, Volume Control,  
Customizable Menus, TV Available

SEATED CAPACITY: 20 GUESTS  
COCKTAIL CAPACITY: 23 GUESTS

**DINING ROOM**

FEATURES: Semi Private Space,  
Private Bar, Customizable Menus

SEATED CAPACITY: 50  
COCKTAIL CAPACITY 70



## 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, tomato, red onion, 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                |      |

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 |
|------------------|-------|

*Sushi*

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

|                  |       |
|------------------|-------|
| SERVES APPROX 30 | \$400 |
|------------------|-------|





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<br>+10/PERSON | MAPLE SOY<br>SABLEFISH<br>+12/PERSON | GARLIC SHRIMP<br>+8/PERSON             |
| STRIPLOIN<br>+20/PERSON    | LOBSTER TAIL<br>+23/PERSON           | WHITE STURGEON CAVIAR<br>+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

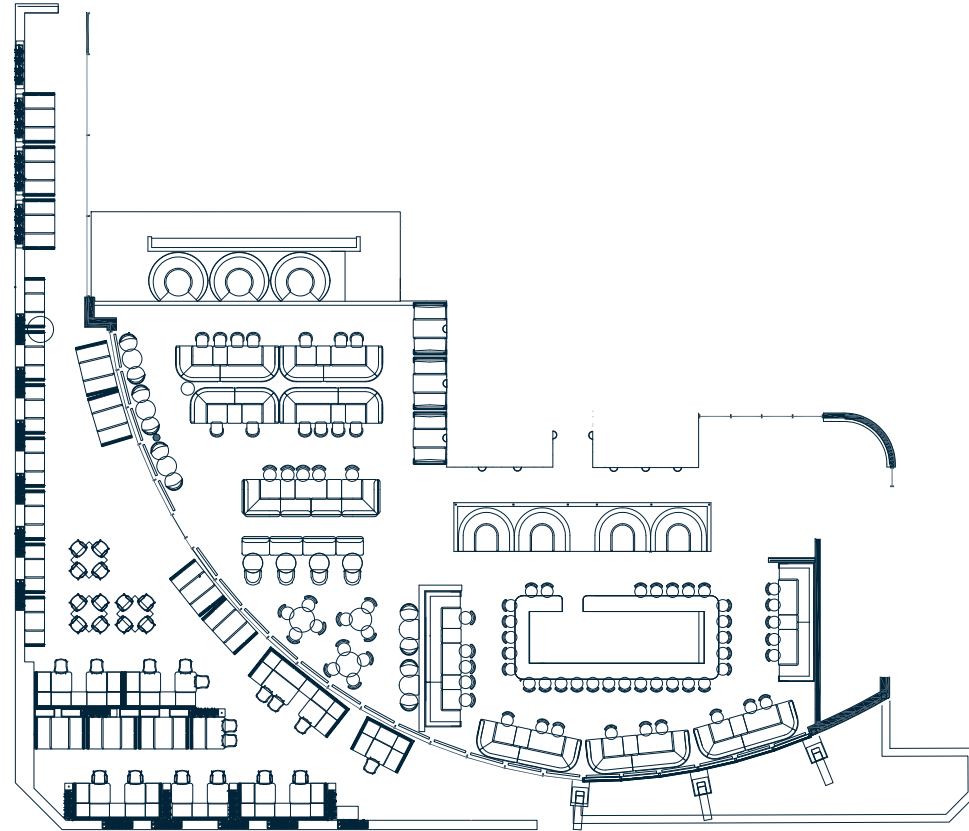
- Apple, smoked cheddar, bacon +3/PERSON
- Virginia ham, smoked cheddar, pickles +3/PERSON
- Fresh mozzarella, tomatoes, basil +3/PERSON

Ask your Event Manager about  
our Chef-attended station options



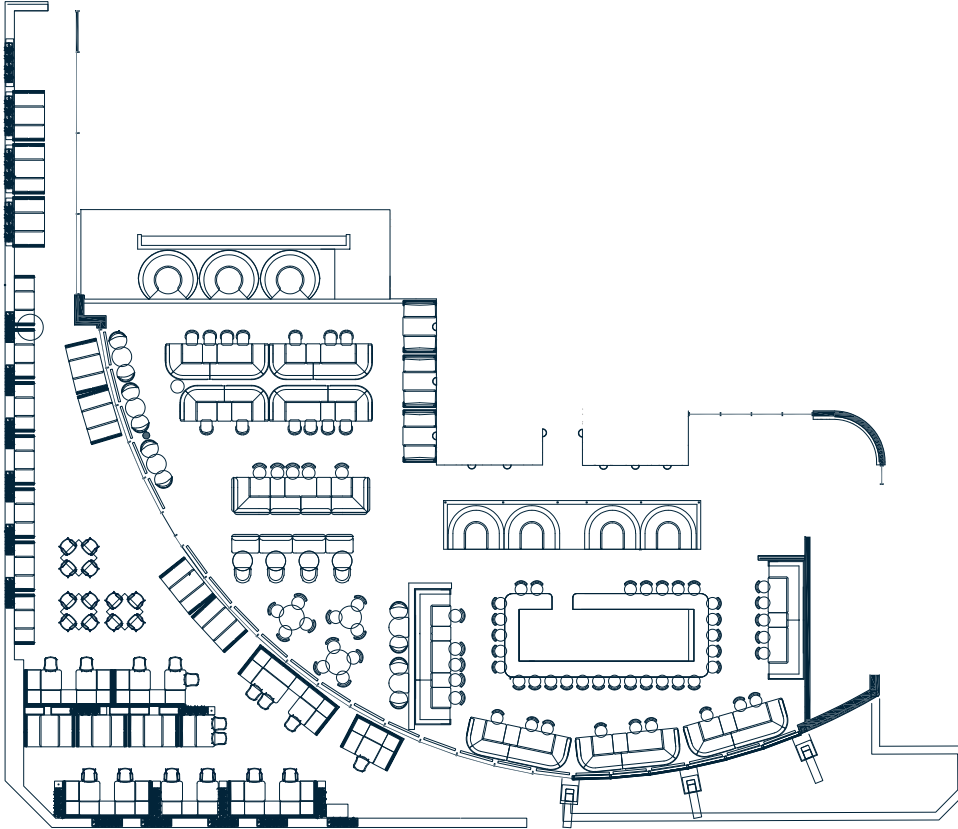


## EVENT SPACE *floorplans*



### *Full Restaurant Buyout*

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



### *Entire Restaurant Buyout*

IDEAL FOR: Social Celebrations, Corporate Events, Mix + Mingle  
Receptions, Networking Events, Happy Hours

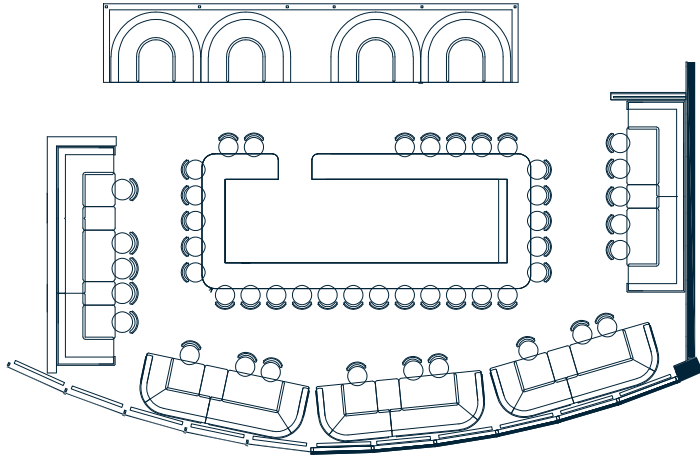
FEATURES: Private, Volume Control, TV, Customizable Menus

SEATED CAPACITY: 153 GUESTS

COCKTAIL CAPACITY: 200 GUESTS





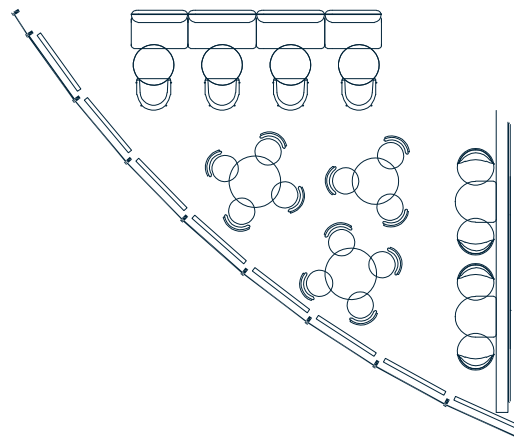


### *Lounge*

IDEAL FOR: Social Celebrations, Corporate Events, Mix + Mingle Receptions, Networking Events, Happy Hours

FEATURES: Semi Private, Volume Control, Customizable Menus, TV Available

SEATED CAPACITY: 60 GUESTS  
COCKTAIL CAPACITY: 70 GUESTS

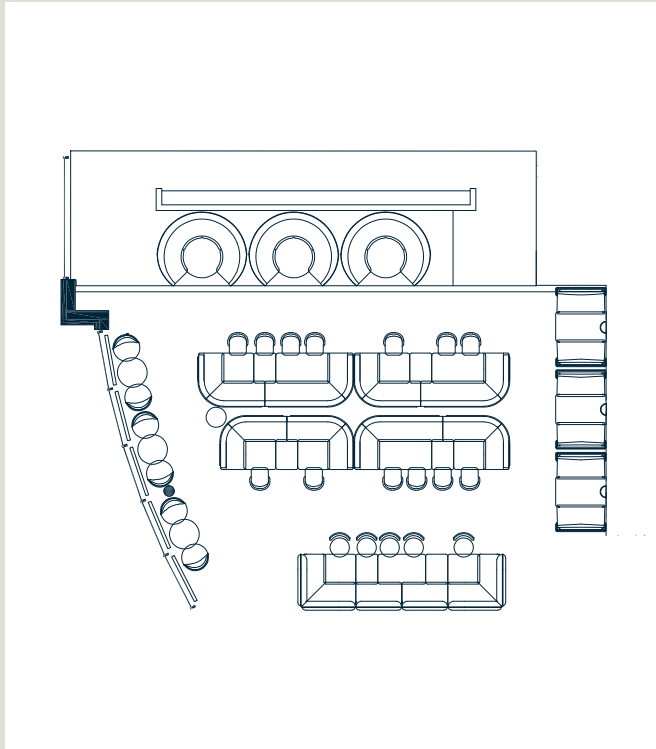


### *Lower Lounge*

IDEAL FOR: Social Celebrations, Corporate Events, Mix + Mingle Receptions, Networking Events, Happy Hours

FEATURES: Semi Private, Volume Control, Customizable Menus, TV Available

SEATED CAPACITY: 20 GUESTS  
COCKTAIL CAPACITY: 23 GUESTS



### *Dining Room*

IDEAL FOR: Social Celebrations,  
Corporate Events, Mix + Mingle  
Receptions, Networking Events, Happy  
Hours

FEATURES: Semi Private Space, Private  
Bar, Customizable Menus

SEATED CAPACITY: 50  
COCKTAIL CAPACITY 70





**Earls**  
KITCHEN + BAR

*Get in touch*  
**E:** [EVENTSAT300MAINST@EARLS.CA](mailto:EVENTSAT300MAINST@EARLS.CA)

**EVENTS AT EARLS**  
*Effortlessly Memorable*