

PRIVATE DINING + EVENTS

EARLS AMBLESIDE
1375 BELLEVUE AVE,
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EVENTS AT EARLS

Effortlessly Memorable



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Welcome to Earls Ambleside, the perfect venue for your next event. Our recently renovated space offers a memorable modern dining experience featuring flexible floorplans, customizable menus, local artists, a large dining room and lounge with high ceilings, and a large seasonal patio where guests can bask in the outdoors. Immerse yourself in the lively ambiance that creates the perfect backdrop for any gathering.

Whether you're planning an intimate private dining experience or a large event, our expert team will work closely with you to create an experience that is effortlessly memorable.

MENU

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FLOORPLANS

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SPACES AT A GLANCE



LOUNGE

IDEAL FOR: Corporate receptions, Happy hours, Networking events, Intimate parties

FEATURES: Raised large booths + high top tables, AV Control, 12' retractable sliding doors, Retractable blinds for privacy

SEATED CAPACITY: 123 GUESTS
COCKTAIL CAPACITY: 160 GUESTS



FRONT PATIO

IDEAL FOR: Intimate parties, Happy hours, Corporate receptions, Small networking events

FEATURES: Patio space (weather permitting), Volume control, Heated patio

SEATED CAPACITY: 48 GUESTS
COCKTAIL CAPACITY: 60 GUESTS



DINING AREA

IDEAL FOR: Intimate Parties, Networking Events

FEATURES: Large table format, Flexible floorplans, 12' retractable sliding doors

SEATED CAPACITY: 103 GUESTS
COCKTAIL CAPACITY: 120 GUESTS



BACK PATIO

IDEAL FOR: Intimate parties, Happy hours, Small networking events

FEATURES: Patio space (weather permitting), Flexible floorplan, Volume control

SEATED CAPACITY: 26 GUESTS
COCKTAIL CAPACITY: 30 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

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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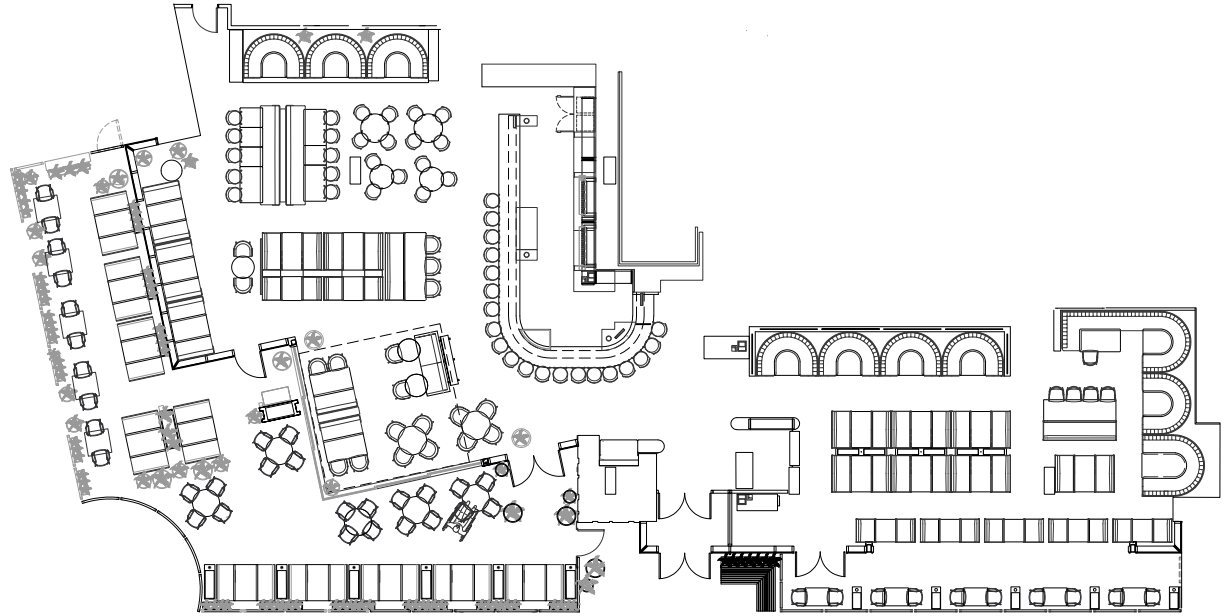
Sushi

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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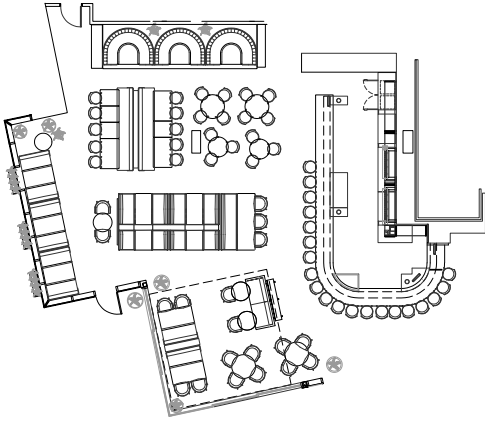


EVENT SPACE *floorplans*



Full Restaurant Buyout

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

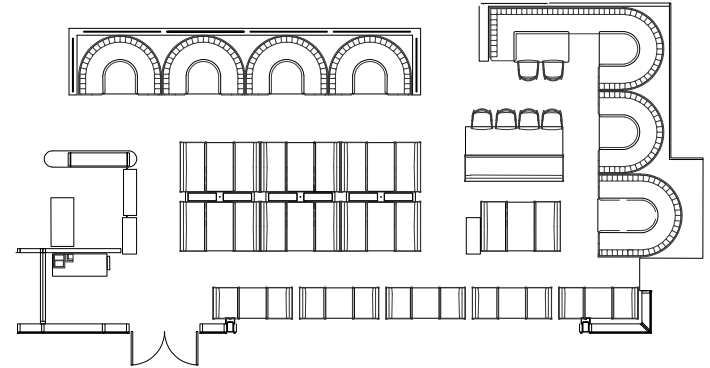


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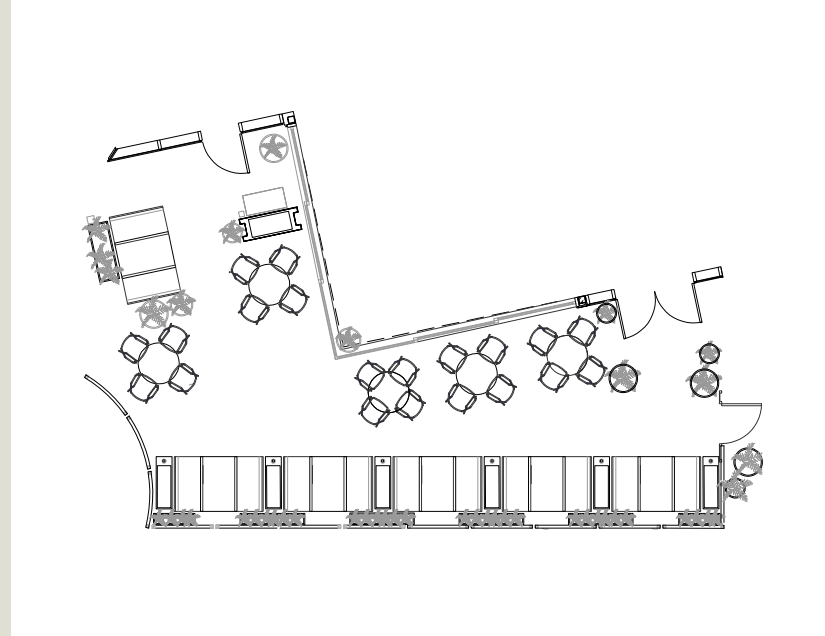


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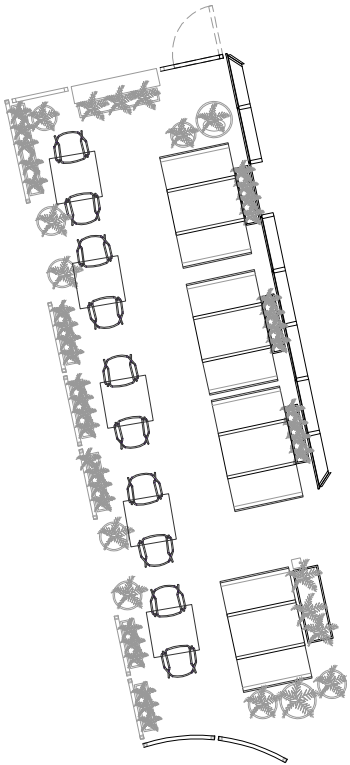
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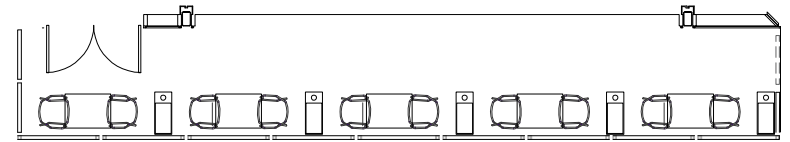


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Dining Patio

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Earls
KITCHEN + BAR

Get in touch

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