



PRIVATE DINING + EVENTS

EARLS ORLANDO
4200 CONROY RD H246
ORLANDO, FL 32839

E: EVENTSATMAM@EARLS.CA

EVENTS AT EARLS

Effortlessly Memorable



EVENTS AT EARLS

Effortlessly Memorable

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

MENU

PAGE 6

FLOORPLANS

PAGE 12

SPACES AT A GLANCE

BACK DINING ROOM

FEATURES: Private Space, Customizable Menus, Flexible Floorplan

SEATED CAPACITY: 35 GUESTS
COCKTAIL CAPACITY: 50 GUESTS

FRONT DINING ROOM

FEATURES: Non Private, Volume Control, Booth Seating, Customizable Menus

SEATED CAPACITY: 56 GUESTS

BACK PATIO

Features: Semi Private Space, Customizable Menus, Volume Control, Mostly Shaded

SEATED CAPACITY: 31 GUESTS
COCKTAIL CAPACITY: 35 GUESTS

FRONT PATIO

Features: Semi Private Space, Customizable Menus, Volume Control, Mostly Shaded

SEATED CAPACITY: 35 GUESTS

SOCIAL LOUNGE

Features: Non Private, Hightop Seating, Customizable Menus

SEATED CAPACITY: 50 GUESTS



OUR MENU

Our set menus feature food and drink items 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 have 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.



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

TO START

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 PIECES)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

INDIVIDUAL STICKY KOREAN RIBS

Sweet and spicy gochujang sauce, crispy onions, chilis, micro cilantro, fresh lime

INDIVIDUAL CHARRED CORN + AVOCADO DIP

Chipotle aioli, Tajin, feta, crispy corn tortillas **G** **V**

ABURI SALMON SUSHI PRESS (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi **R**

MAIN COURSE

YOUR CHOICE OF

COBB SALAD

Grilled chicken, smoked bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, soft boiled egg, creamy ranch dressing

NASHVILLE CRISPY CHICKEN SANDWICH

Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard mayonnaise, toasted brioche bun

SPICY CALABRIAN PASTA

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

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

SOUTHWEST CHICKEN AVOCADO SALAD

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette **V**

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

V Vegetarian with some modifications from our kitchen. **G** No gluten in this dish but may come into contact with traces of gluten.

R These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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TO START

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 PIECES)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

INDIVIDUAL STICKY KOREAN RIBS

Sweet and spicy gochujang sauce, crispy onions, chilis, micro cilantro, fresh lime

INDIVIDUAL CHARRED CORN + AVOCADO DIP

Chipotle aioli, Tajin, feta, crispy corn tortillas **G V**

ABURI SALMON SUSHI PRESS (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi **R**

MAIN COURSE

YOUR CHOICE OF

KOREAN BEEF BIBIMBAP

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

AHI TUNA POKE BOWL

Fresh mango, avocado, sesame seaweed salad, cucumber, macadamia nuts, seasoned sushi rice, dashi mayo **R**

TRUFFLE TORTELLINI

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

ADD + CHICKEN 8 | GRILLED GARLIC JUMBO SHRIMP 13 | 4OZ PRIME SIRLOIN 12 R

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

SOUTHWEST CHICKEN AVOCADO SALAD

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette **V**

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

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TO START

YOUR CHOICE OF

INDIVIDUAL STICKY KOREAN RIBS

Sweet and spicy gochujang sauce, crispy onions, chilis, micro cilantro, fresh lime

AHI TUNA TATAKI

Pickled shimeji mushrooms, yuzu broth, avocado purée **R**

ABURI SALMON SUSHI PRESS (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi **R**

CRISPY CHILI TOFU

Sriracha aioli, togarashi, sweet chili soy **V**

MAIN COURSE

YOUR CHOICE OF

COBB SALAD

Dry-cured bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, hard boiled egg, parmesan vinaigrette

ADD + CHICKEN 8 | GRILLED GARLIC JUMBO SHRIMP 13 | 4OZ PRIME SIRLOIN 12 **R**

OVEN ROASTED ATLANTIC SALMON + FETA CAPER AIOLI

Seasonal vegetables, jasmine rice, crispy onions, microgreens **R**

TRUFFLE TORTELLINI

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

ADD + CHICKEN 8 | GRILLED GARLIC JUMBO SHRIMP 13 | 4OZ PRIME SIRLOIN 12 **R**

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

4OZ PRIME SIRLOIN STEAK FRITES

Chargrilled 4oz USDA Prime Sirloin, French fries, horseradish cream, garden greens **R**

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

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TO START

YOUR CHOICE OF

SZECHUAN SHRIMP + PORK DUMPLINGS

Chili crunch, black vinegar, roasted peanuts, green onions

AHI TUNA TATAKI

Pickled shimeji mushrooms, yuzu broth, avocado purée **R**

ABURI SALMON SUSHI PRESS (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi **R**

C H E F CRISPY CHILI TOFU

Sriracha aioli, togarashi, sweet chili soy **V**

S F S MAIN COURSE

YOUR CHOICE OF

SHRIMP + SCALLOP SPAGHETTINI

Basil almond pesto, garlic jumbo shrimp, seared scallops, oven-roasted tomatoes, micro cilantro, parmesan

T M E N U CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

OVEN ROASTED ATLANTIC CAJUN SALMON

Seasonal vegetables, jasmine rice, crispy onions, microgreens **R**

TOMAHAWK MAPLE-GLAZED PORK CHOP

Kurobuta bone-in pork, dry-cured bacon jam, garlic mashed potatoes, seasonal vegetables, peppercorn jus **R**

STEAK + SUSHI

Tataki-style 4oz USDA Prime sirloin, ponzu sauce, choice of sushi **R**

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

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TO START

YOUR CHOICE OF

SZECHUAN SHRIMP + PORK DUMPLINGS

Chili crunch, black vinegar, roasted peanuts, green onions

AHI TUNA TATAKI

Pickled shimeji mushrooms, yuzu broth, avocado purée R

ABURI SALMON SUSHI PRESS (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi R

WAGYU BEEF OSHI PRESS (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño R

CRISPY CHILI TOFU

Sriracha aioli, togarashi, sweet chili soy V

MAIN COURSE

YOUR CHOICE OF

SHRIMP + SCALLOP SPAGHETTINI

Basil almond pesto, garlic jumbo shrimp, seared scallops, oven-roasted tomatoes, micro cilantro, parmesan

OVEN ROASTED ATLANTIC SALMON + FETA CAPER AIOLI

Seasonal vegetables, jasmine rice, crispy onions, microgreens R

4OZ PRIME SIRLOIN STEAK FRITES

Chargrilled 4oz USDA Prime Sirloin, French fries, horseradish cream, garden greens R

TOMAHAWK MAPLE-GLAZED PORK CHOP

Kurobuta bone-in pork, dry-cured bacon jam, garlic mashed potatoes, seasonal vegetables, peppercorn jus R

MISO-GLAZED CHILEAN SEA BASS

Shiro miso marinade, mushroom dashi broth, quinoa, bok choy R

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

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TO START

YOUR CHOICE OF

GARDEN GREENS

Watermelon radish, mixed greens, toasted garlic bread crumb, parmesan, lemon vinaigrette v

CRISPY CHILI TOFU AVAILABLE VEGAN

Sriracha aioli, togarashi, sweet chili soy v

INDIVIDUAL CHARRED CORN + AVOCADO DIP AVAILABLE VEGAN

Chargrilled corn, feta, pickled red onion, sriracha aioli, micro cilantro, tortilla chips v g

MAIN COURSE

YOUR CHOICE OF

SOUTHWEST SALAD

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

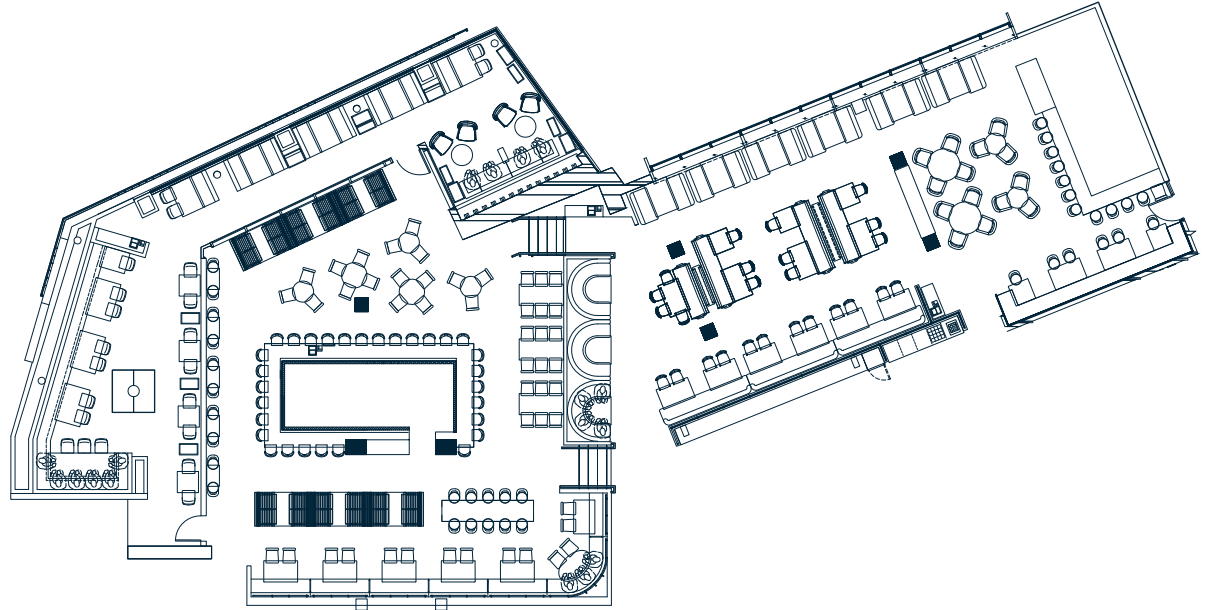
GARDEN BURGER AVAILABLE VEGAN

100% plant-based patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun v

VEGAN KOREAN TOFU BIBIMBAP

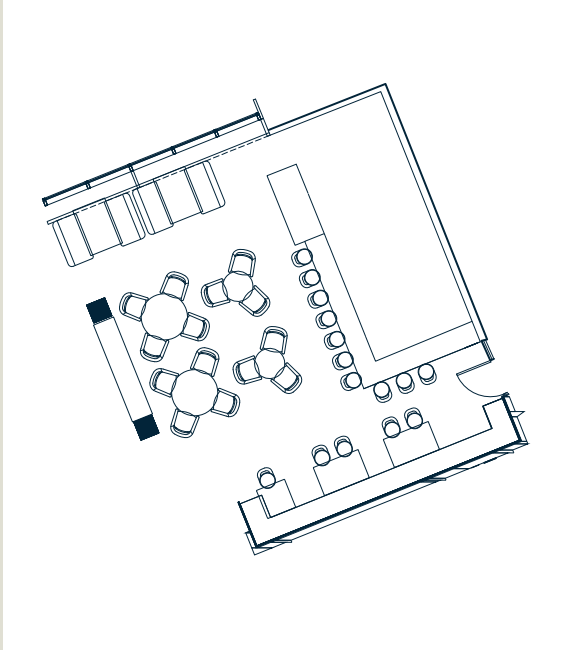
Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce, soft egg, kimchi v

EVENT SPACE *floorplans*



Full Restaurant Buyout

PLEASE CONTACT US DIRECTLY TO DISCUSS
THE BEST OPTION FOR YOUR EVENT

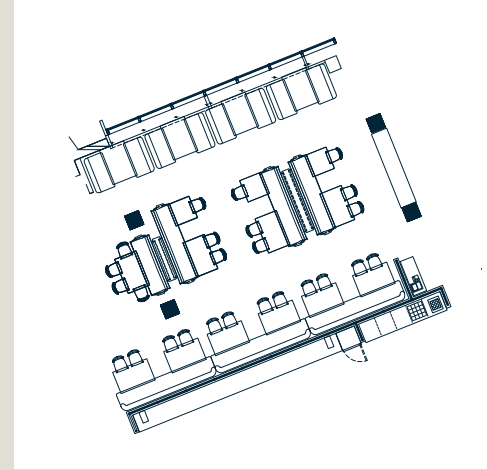


Back Dining Room

FEATURES: Private Space, Customizable Menus, Flexible Floorplan

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours, Networking Events

SEATED CAPACITY: 35 GUESTS
COCKTAIL CAPACITY: 50 GUESTS



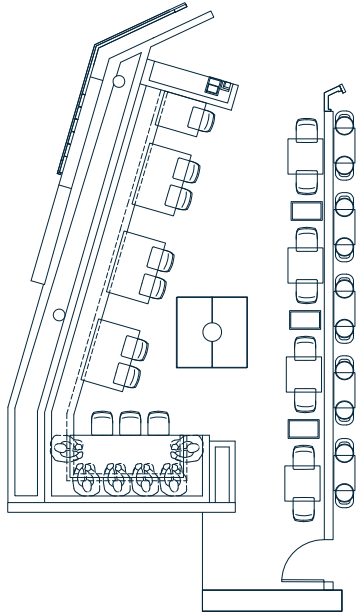
Front Dining Room

FEATURES: Non Private, Volume Control, Booth Seating, Customizable Menus

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours

SEATED CAPACITY: 56 GUESTS



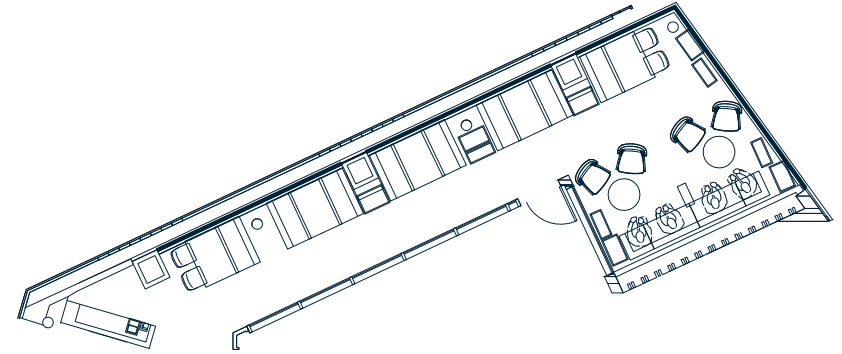


Back Patio

FEATURES: Semi Private Space,
Customizable Menus, Volume Control,
Mostly Shaded

IDEAL FOR: Social Celebrations,
Corporate Events, Happy Hours,
Networking Events

SEATED CAPACITY: 31 GUESTS
COCKTAIL CAPACITY: 35 GUESTS

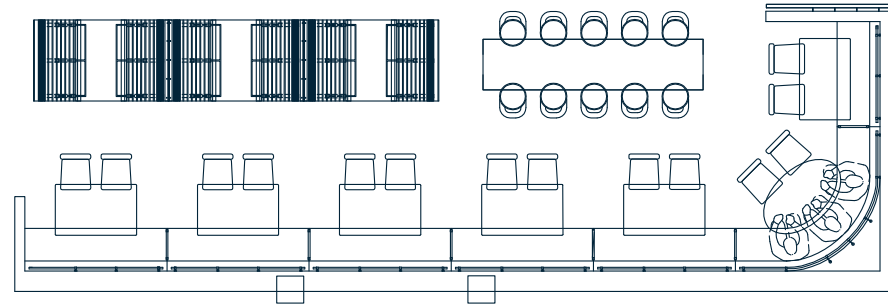


Front Patio

FEATURES: Semi Private Space,
Customizable Menus, Volume Control,
Mostly Shaded

IDEAL FOR: Social Celebrations,
Corporate Events, Happy Hours

SEATED CAPACITY: 35 GUESTS



Social Lounge

FEATURES: Non Private, Hightop Seating,
Customizable Menus

IDEAL FOR: Social Celebrations,
Corporate Events, Happy Hours

SEATED CAPACITY: 50 GUESTS



Earls
KITCHEN + BAR

Get in touch

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