



PRIVATE DINING + EVENTS

EARLS ROBSON

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JULIANA MCLEAN, GENERAL MANAGER

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EVENTS AT EARLS

Effortlessly Memorable



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Welcome to Earls Robson, 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

PAGE 4

FLOORPLANS

PAGE 9

SPACES AT A GLANCE



BACK DINING ROOM

IDEAL FOR: Intimate seated lunch & dinner parties, Set menu events, Networking events, Corporate receptions

FEATURES: TVs in view, Intimate setting, Flexible floor plan, Window views

SEATED CAPACITY: 30 GUESTS
COCKTAIL CAPACITY: 40 GUESTS



FRONT PATIO

IDEAL FOR: Large group celebrations, Cocktail parties, Corporate receptions, Networking events

FEATURES: Patio space, weather permitting, Volume control

SEATED CAPACITY: 35 GUESTS
COCKTAIL CAPACITY: 35 GUESTS



SEMI-PRIVATE DINING ROOM

IDEAL FOR: Intimate seated lunch & dinner parties, Set menu events

FEATURES: Semi-private intimate setting, Volume control

SEATED CAPACITY: 24 GUESTS
COCKTAIL CAPACITY: 24 GUESTS



BACK PATIO

IDEAL FOR: Large group celebrations, Cocktail parties, Corporate receptions, Networking events

FEATURES: Patio space, weather permitting, Volume control, City views

SEATED CAPACITY: 31 GUESTS
COCKTAIL CAPACITY: 35 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

GARDEN GREENS SALAD

Watermelon radish, mixed greens, croutons, parmesan vinaigrette v

CAESAR SALAD

Crisp romaine, parmesan, seasoned croutons, caesar dressing

C **ABURI SALMON SUSHI PRESS (4 PIECES)**

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

E **CRISPY CHILI TOFU**

F Sriracha aioli, togarashi, sweet chili soy v

S

MAIN COURSE

S YOUR CHOICE OF

E **DELUXE BURGER**

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

M **AHI TUNA POKE BOWL**

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

N

U **FETTUCCINE ALFREDO**

Garlic cream, cracked black pepper, parmesan v

\$ ADD CHICKEN 7.5 | CAJUN CHICKEN 7.5 | SAUTÉED PRAWNS 7.5

4 **CAJUN BLACKENED CHICKEN**

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

SANTA FE CHICKEN SALAD

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

DESSERT

YOUR CHOICE OF

MINI CARAMELIZED VANILLA CHEESECAKE

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

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TO START

YOUR CHOICE OF

ABURI SALMON SUSHI PRESS (4 PIECES)

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

WAGYU BEEF OSHI PRESS (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño

INDIVIDUAL FISH TACO

Crispy battered Pacific cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema

CRISPY CHILI TOFU

Sriracha aioli, togarashi, sweet chili soy v

MAIN COURSE

YOUR CHOICE OF

HUNAN KUNG PAO

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles. Spice with 1–6 hunan peppers v

OVEN ROASTED SALMON + FETA CAPER AIOLI

Seasonal vegetables, jasmine rice with crispy onions, microgreens

TRUFFLE TORTELLINI

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

ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5

6OZ STEAK FRITES

Chargrilled 6OZ Prime sirloin, French fries, horseradish cream, garden greens

CAJUN BLACKENED CHICKEN

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

DESSERT

YOUR CHOICE OF

MINI CARAMELIZED VANILLA CHEESECAKE

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

TO START

YOUR CHOICE OF

ABURI SALMON SUSHI PRESS (4 PIECES)

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

WAGYU BEEF OSHI PRESS (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño

INDIVIDUAL YUZU CALAMARI

Crispy squid, jalapeño, yuzu aioli, fresh cucumber **G**

C H E F S INDIVIDUAL FISH TACO

Crispy battered Pacific cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema

S E T S MAIN COURSE

YOUR CHOICE OF

S E T S HUNAN KUNG PAO

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles. Spice with 1-6 hunan peppers **V**

CAJUN OVEN ROASTED SALMON

Seasonal vegetables, jasmine rice with crispy onions, microgreens

E N U TRUFFLE TORTELLINI

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

ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5

\$ 5 5 6oz PRIME SIRLOIN

Garlic mashed potatoes, seasonal vegetables **G**

5 CAJUN BLACKENED CHICKEN

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

DESSERT

YOUR CHOICE OF

MINI CARAMELIZED VANILLA CHEESECAKE

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream

TO START

YOUR CHOICE OF

ABURI SALMON SUSHI PRESS (4 PIECES)

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

WAGYU BEEF OSHI PRESS (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño

INDIVIDUAL YUZU CALAMARI

Crispy squid, jalapeño, yuzu aioli, fresh cucumber **G**

C SZECHUAN SHRIMP + PORK DUMPLINGS

H Chili crunch, black vinegar, roasted peanuts, green onions

E

F MAIN COURSE

S YOUR CHOICE OF

KOREAN BEEF BIBIMBAP

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

T SALMON + FETA CAPER AIOLI

Seasonal vegetables, jasmine rice, crispy onions, microgreens

M TRUFFLE TORTELLINI

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

U **ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5**

6^{OZ} SIRLOIN + PRAWNS

\$ Sautéed prawns, chargrilled steak, garlic mashed potatoes, seasonal
7 vegetables **G**

0 HALF BBQ RIBS + CAJUN CHICKEN

BBQ braised pork ribs, cajun chicken breast, warm potato salad,
dry-cured bacon, coleslaw, kale oi

DESSERT

YOUR CHOICE OF

MINI CARAMELIZED VANILLA CHEESECAKE

Basque style, almond florentine, fresh berries, drizzled honey,
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, croutons, parmesan 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

SANTA FE 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

HUNAN KUNG PAO AVAILABLE VEGAN

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles. Spice with 1-6 hunan peppers v

KALE + MUSHROOM PIZZA AVAILABLE VEGAN

Caramelized onion, mozzarella, sauteed mushrooms, crispy kale v

DESSERT

YOUR CHOICE OF

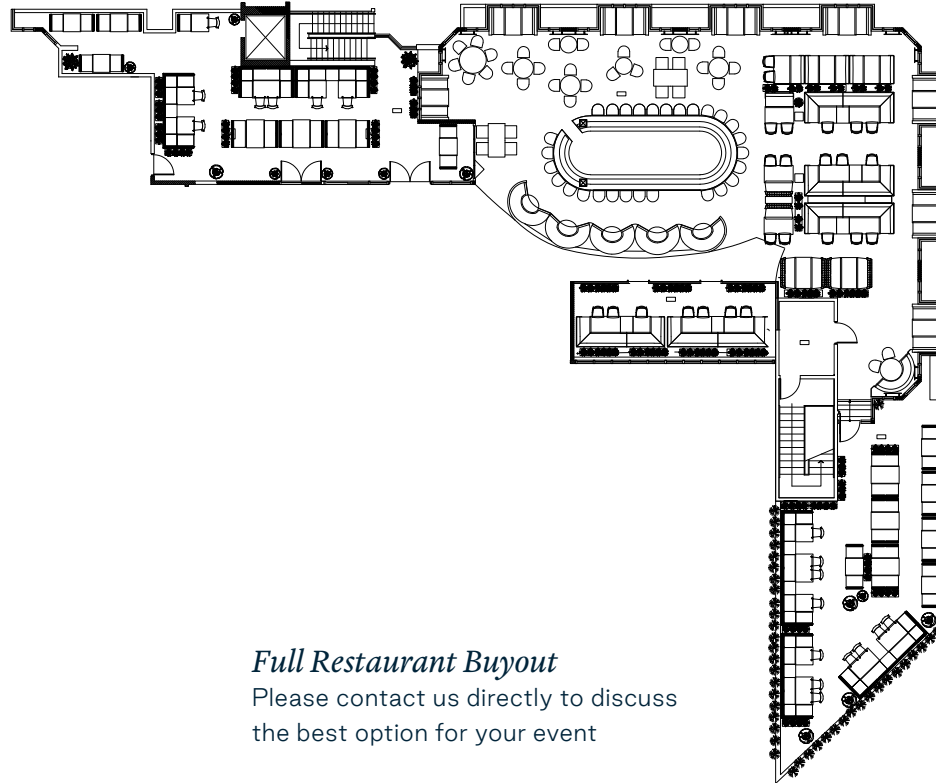
MINI CARAMELIZED VANILLA CHEESECAKE

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

SEASONAL SORBET

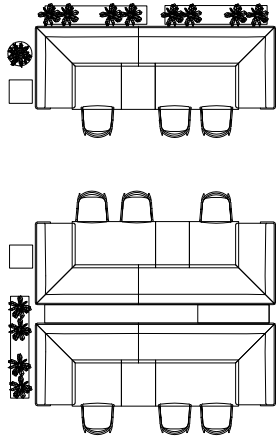
Ask for seasonal availability

EVENT SPACE *floorplans*



Full Restaurant Buyout

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

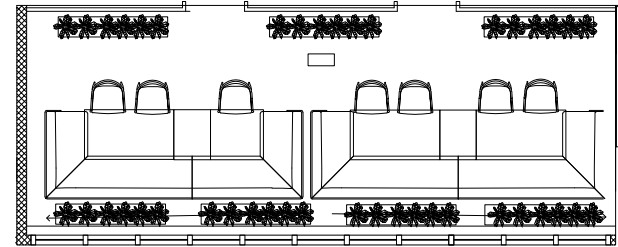


Back Dining Room

IDEAL FOR: Intimate seated lunch & dinner parties, Set menu events, Networking events, Corporate receptions

FEATURES: TVs in view, Intimate setting, Flexible floor plan, Window views

SEATED CAPACITY: 30 GUESTS
COCKTAIL CAPACITY: 40 GUESTS

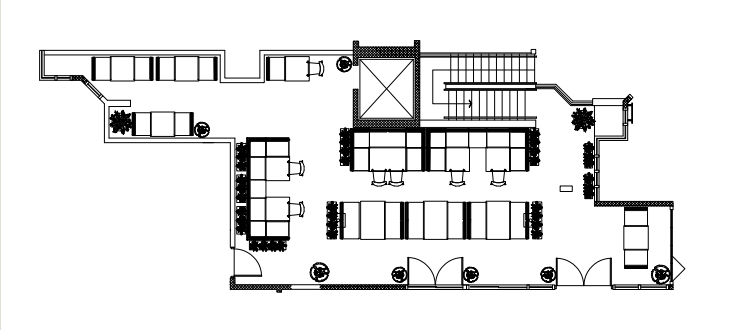


Semi-Private Dining Room

IDEAL FOR: Intimate seated lunch & dinner parties, Set menu events

FEATURES: Semi-private intimate setting, Volume control

SEATED CAPACITY: 24 GUESTS
COCKTAIL CAPACITY: 24 GUESTS



Front Patio

IDEAL FOR: Large group celebrations, Cocktail parties, Corporate receptions, Networking events

FEATURES: Patio space, weather permitting, Volume control

SEATED CAPACITY: 35 GUESTS
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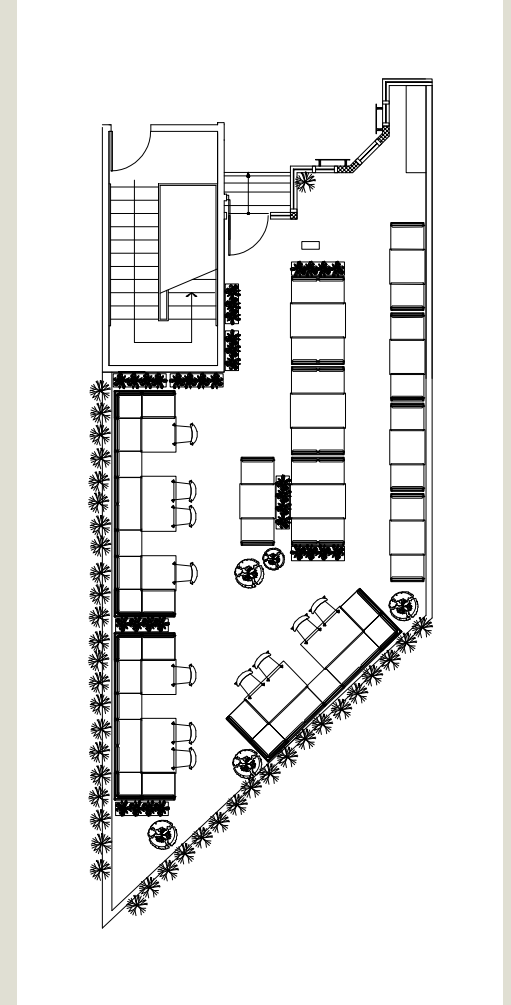


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KITCHEN + BAR

Get in touch

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