

A photograph of a restaurant interior. In the foreground, there are three black leather chairs. Behind them is a long wooden table set with glasses, cutlery, and menus. Behind the table is a grey fabric-covered bar with several potted plants. Behind the bar is a dark wood wall with a large mirror reflecting the interior. The mirror shows a doorway with the letters 'M' and 'W' on either side. To the left of the mirror is a framed poster for 'MONTANA TEA'. To the right is a shelf with various decorative items. The lighting is warm and ambient.

PRIVATE DINING + EVENTS

EARLS SOUTH EDMONTON COMMON
1505 99 ST NW, EDMONTON, AB T6N 1M5

ANDREW O'RIELLY, GENERAL MANAGER
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EVENTS AT EARLS

Effortlessly Memorable



EVENTS AT EARLS

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Welcome to Earls South Common, the perfect venue for your next event. Our inviting space features flexible floorplans, customizable menus, unique decor and a stunning patio that's perfect for any occasion, all year round.

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



UPPER DINING ROOM

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Team Events

FEATURES: Booth seating, Semi-private space

SEATED CAPACITY: 60 GUESTS



LOUNGE

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

FEATURES: Televisions, Private bar access, Semi-private area

SEATED CAPACITY: 75 GUESTS
COCKTAIL CAPACITY: 100 GUESTS



LOWER DINING ROOM

IDEAL FOR: Intimate Parties, Corporate Receptions, Networking Event, Social Celebrations

FEATURES: Lively atmosphere, Flexible floorplans, Mixed seating

SEATED CAPACITY: 52 GUESTS



ATRIUM

IDEAL FOR: Intimate Parties, Happy Hours, Corporate Receptions, Small Networking Event

FEATURES: Private spacecharge windows – volume control

SEATED CAPACITY: 34 GUESTS



OUR MENU

Our customizable modern American menu, created by renowned Chef David Wong, is inspired by cultures and cuisines from around the globe. Choose your favourites from our full food and drink menu, or explore our dedicated Group Dining menu, designed to be fully customizable to suit any party size and dietary preference.

From multi-course meals to sharable platters and delicious desserts, our team will work closely with you to create a culinary experience that perfectly complements your occasion.



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

CANAPÉS

Hot Canapés

BUFFALO CAULIFLOWER (V)	\$42	FRIED CHICKEN + CAVIAR	\$60
Parmesan dip		placeholder description	
COCONUT SHRIMP	\$48	POTATO PAVÉ + CAVIAR	\$50
Curry lime aioli		placeholder description	
YUZU CALAMARI (GA)	\$24	GOCHUJANG CHICKEN SATAYS	\$58
Crispy squid, jalapeño, yuzu aioli, fresh cucumber		Korean bibimap sauce, crispy onions, micro cilantro	
SZECHUAN SHRIMP + PORK DUMPLINGS	\$32	MUSHROOM ARANCINI	\$52
Chili crunch, black vinegar, roasted peanuts, green onions		Mushroom aioli, chives, parmesan	
CRISPY CHILI TOFU	\$20	TOMATO ARANCINI	\$52
Sriracha aioli, togarashi, sweet chili soy		Tomato jam, 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

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	\$50
100% plant-based patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun	

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	\$62
Spicy avocado crema, pico de gallo	

Price per dozen.
Minimum order two dozen.





CANAPÉS

Cold Canapés

OYSTERS ON THE HALF SHELL	\$54
Chef's selection of a dozen oysters, mignonette, fresh horseradish & lemon	
AHI TUNA POKE	\$58
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips	
PRAWN COCKTAIL	\$40
Poached prawns, spicy cocktail sauce, lemon	
TOMATO BRUSCHETTA (V)	\$30
Sourdough crostini, sweet tomato, garlic, balsamic reduction	
AVOCADO TOAST (V)	\$39
Smashed avocado, sesame chilli sauce, radish	
CRISPY TOFU SUSHI ROLL (V)	\$24
Avocado, cucumber, mango, unagi sauce, sesame soy wrap	

Dessert Canapés

KEY LIME TART	\$36
Chantilly cream	
COCONUT CAKE	\$36
Whipped yogurt, fresh berries	
STICKY TOFFEE PUDDING	\$36
Chocolate and toffee sauce, maple crumble	

Price per dozen.
Minimum order two dozen.

PLATTERS

Vegetable

Chefs selection of seasonal vegetables:
Carrots, radish, tomatoes, cucumber, red pepper, celery, with accompanying dips (V)

SMALL SERVES APPROX 20	\$45
MEDIUM SERVES APPROX 40	\$90
LARGE SERVES APPROX 60	\$135

Meat and Cheese

Chef's selection of cheeses and charcuterie,
grainy mustard, fig jam, pickles, rosemary

SMALL SERVES APPROX 20	\$165
MEDIUM SERVES APPROX 40	\$330
LARGE SERVES APPROX 60	\$495

Summer/Winter Fruit

Chef's selection of seasonal fruit:
Watermelon, pineapple, nectarines, plums,
strawberries, blueberries, raspberries,
watermelon, honeydew, cantaloupe, pineapple,
kiwi, oranges, grapes (V)

SMALL SERVES APPROX 20	\$85
MEDIUM SERVES APPROX 40	\$170
LARGE SERVES APPROX 60	\$255

Seafood

A selection of oysters, poached shrimp,
lobster, ahi tuna poke and sushi rolls, all with
accompanying sauces

SERVES APPROX 20	\$300
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Sushi

An array of spicy california rolls, crispy prawn,
tofu, and spicy tuna along with our seasonal sushi

SERVES APPROX 30	\$350
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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
\$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
\$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
\$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
\$8.5/PERSON

Poached eggs, avocado, sourdough toast, hollandaise

SHRIMP BENEDICT
\$8.5/PERSON

Poached eggs, prawns, avocado, sourdough toast, hollandaise

BACON AND EGGS
\$4.5/PERSON

Dry-cured bacon and scrambled eggs

CRISPY POTATO PAVÉ
\$7/PERSON



FAMILY STYLE

Lunch

OPTION ONE: MINIMUM 20 PEOPLE \$38

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

OPTION TWO: MINIMUM 30 PEOPLE \$49

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

Dinner

OPTION ONE: MINIMUM 30 PEOPLE \$80

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

OPTION TWO: MINIMUM 30 PEOPLE \$100

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

HANDHELDS + BOWLS

Handhelds

CLASSIC 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 Prime 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

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

SPICY CALABRIAN PASTA

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

SCALLOP + SHRIMP SPAGHETTINI

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

KOREAN BEEF BIBIMBAP

Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce,



SALADS, SIDES + DESSERT

Salads

SOUTHWEST SALAD

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

CAESAR SALAD

Crisp romaine, parmesan, seasoned croutons, caesar dressing

COBB SALAD

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

GARDEN GREENS

Watermelon radish, mixed greens, parmesan vinaigrette

Sides

SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES (GA)

Confit garlic butter, cracked pepper, chives

WARM POTATO SALAD (GA)

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

CRÈME BRÛLÉE CHEESECAKE

Caramelized white chocolate, fresh berries, Chantilly cream

KEY LIME PIE

Toasted coconut, Chantilly cream, almond crumble, lime



ENTREE’S

- GRILLED STEAK
BLACK TRUFFLE BUTTER – Black truffle butter
BEARNAISE – Hollandaise, tarragon, parsley
CAJUN BLACKENED – Cajun creole spice blend, confit garlic butter
SESAME PONZU – Tataki-style with ponzu sauce, sesame seeds, chives
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

- 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	MISO-GLAZED CHILEAN SEA BASS +12/PERSON	GARLIC SHRIMP +12/PERSON
RIBEYE +15/PERSON	LOBSTER TAIL +25/PERSON	WHITE STURGEON CAVIAR +18.75/PERSON

LATE NIGHT STATIONS

Poutine Bar – \$15 PER PERSON

Cheese curds, house made gravy, green onions

- Pulled pork or BBQ smoked meat – ADD \$4 PER PERSON

Grilled Cheese Sandwich – \$15 PER PERSON

Chef selection of fresh buttered bread and melting cheeses

- Apple, smoked cheddar, bacon – ADD \$3 PER PERSON
- Virginia ham, smoked cheddar, pickles – ADD \$3 PER PERSON
- Fresh mozzarella, tomatoes, basil – ADD \$3 PER PERSON

Ask your Event Manager about
our Chef-attended station options



DRINK STATIONS

Make your event even more memorable with our custom drink stations. Our drink stations are a great way to give your guests an interactive and elevated cocktail experience.

Pick the option that best suits your guests, and our team will handle the rest—we'll provide a stunning setup and a dedicated bartender to shake and stir up some of our signature cocktails.

Nitro Espresso Martini + Tiny Tini (SMALL FORMAT MARTINI)

Ketel One vodka, Kahlua, cold brew coffee

Hugo Lemon Drop Martini

Grey Goose vodka, St. Germain, mint, fresh lemon

Margarita

El Tequileño blanco tequila, triple sec, fresh lime (LIME OR GUAVA)

Aperol Spritz

Aperol, prosecco, soda

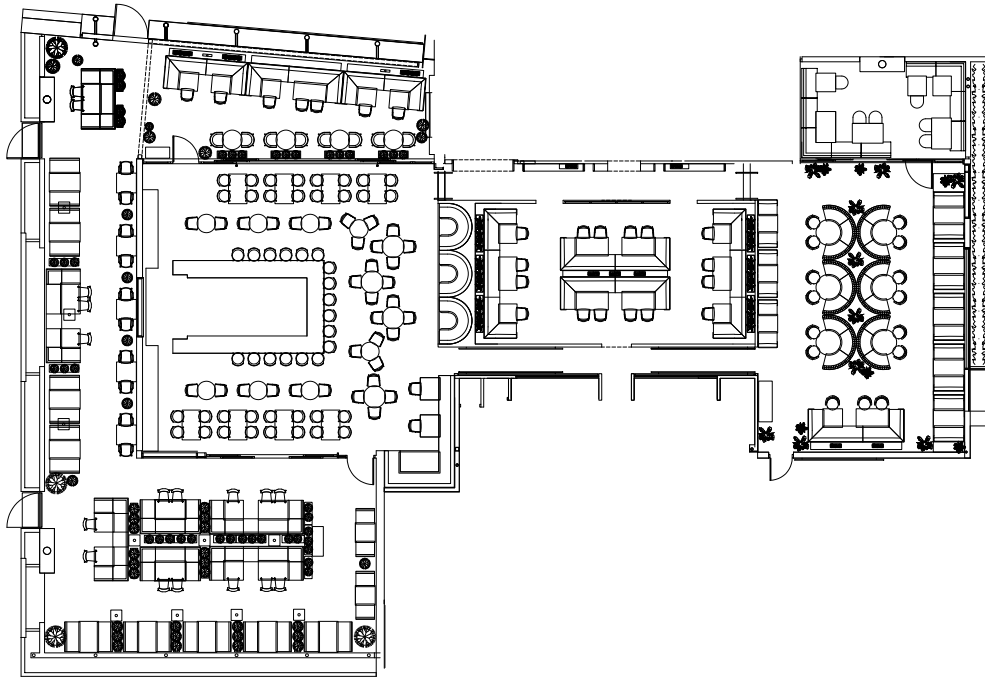
Sparkling Wine

PRICE: \$300 (Includes setup and execution. Cocktail costs are additional.)



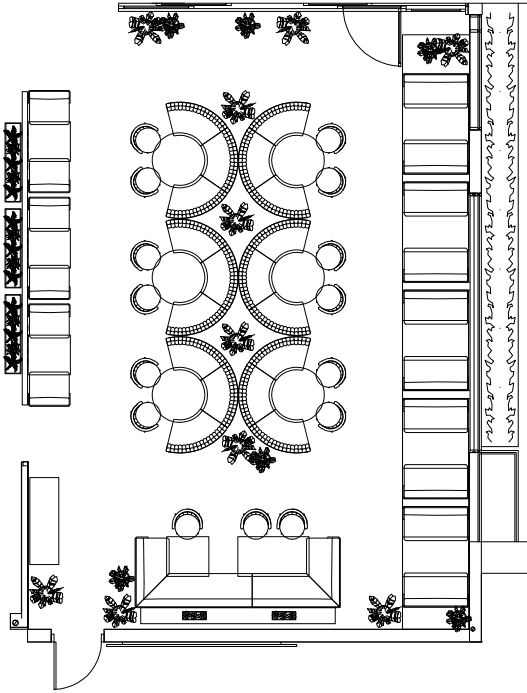
EVENT SPACE *floorplans*





Full Restaurant Buyout

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

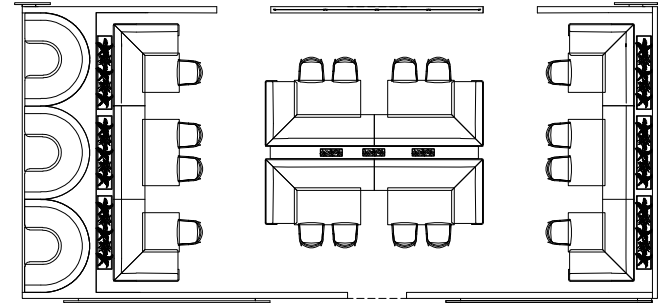


Upper Dining Room

IDEAL FOR: Corporate receptions, Happy Hours, Networking events, Intimate parties, Team Events

FEATURES: Booth seating, Semi-private space

SEATED CAPACITY: 60 GUESTS



Lower Dining Room

IDEAL FOR: Intimate Parties, Corporate Receptions, Networking Event, Social Celebrations

FEATURES: Lively atmosphere, Flexible floorplans, Mixed seating

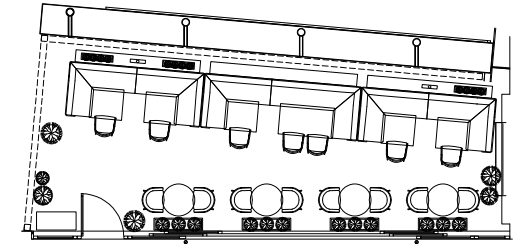
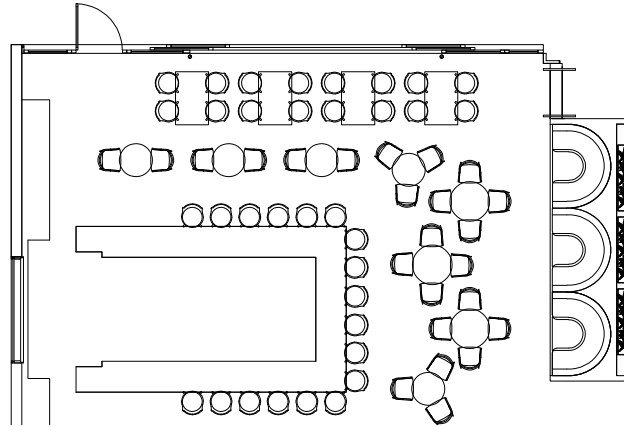
SEATED CAPACITY: 52 GUESTS

Lounge

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

FEATURES: Televisions, Private
bar access, Semi-private area

SEATED CAPACITY: 75 GUESTS
COCKTAIL CAPACITY: 100 GUESTS

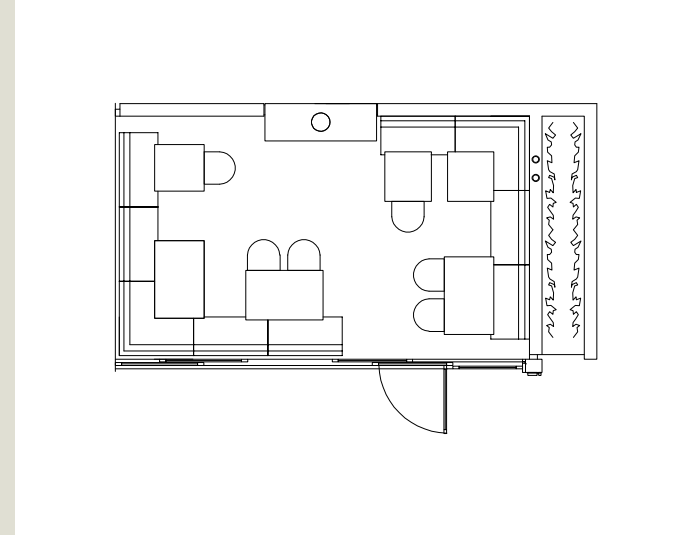


Atrium

IDEAL FOR: Intimate Parties, Happy Hours, Corporate
Receptions, Small Networking Event

FEATURES: Private space, large windows, Volume control

SEATED CAPACITY: 34 GUESTS



Private Patio

IDEAL FOR: Social Celebrations, Team Outings, Happy Hours

FEATURES: Private space, Volume control

SEATED CAPACITY: 16 GUESTS
COCKTAIL CAPACITY: 20 GUESTS



Earls
KITCHEN + BAR

Get in touch

E: EVENTSATSOUTHCOMMONS@EARLS.CA

EVENTS AT EARLS

Effortlessly Memorable