

# PRIVATE DINING + EVENTS

**EARLS VICTORIA**

BAY CENTER VICTORIA, 1199 GOVERNMENT ST #100  
VICTORIA, BC V8W 3M9

CHRISTINA HAWKSHAW, GENERAL MANAGER  
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**EVENTS AT EARLS**

*Effortlessly Memorable*



## EVENTS AT EARLS

*Effortlessly Memorable*

Welcome to Earls Victoria, 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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## 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

# SPACES AT A GLANCE



### PRIVATE DINING ROOM

IDEAL FOR: Networking events, Intimate celebrations, Business meetings

FEATURES: Accessible restroom, Volume and television control

SEATED CAPACITY: 16 GUESTS



### LOUNGE

IDEAL FOR: Happy Hours, Corporate receptions, Small networking events

FEATURES: Large table seating

SEATED CAPACITY: 29 GUESTS

COCKTAIL CAPACITY: 40 GUESTS



### BACK DINING ROOM

IDEAL FOR: Intimate celebrations, Networking events

FEATURES: Flexible floor plans, Booths and tables

SEATED CAPACITY: 32 GUESTS

COCKTAIL CAPACITY: 40 GUESTS



## 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

*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 |
|------------------|-------|

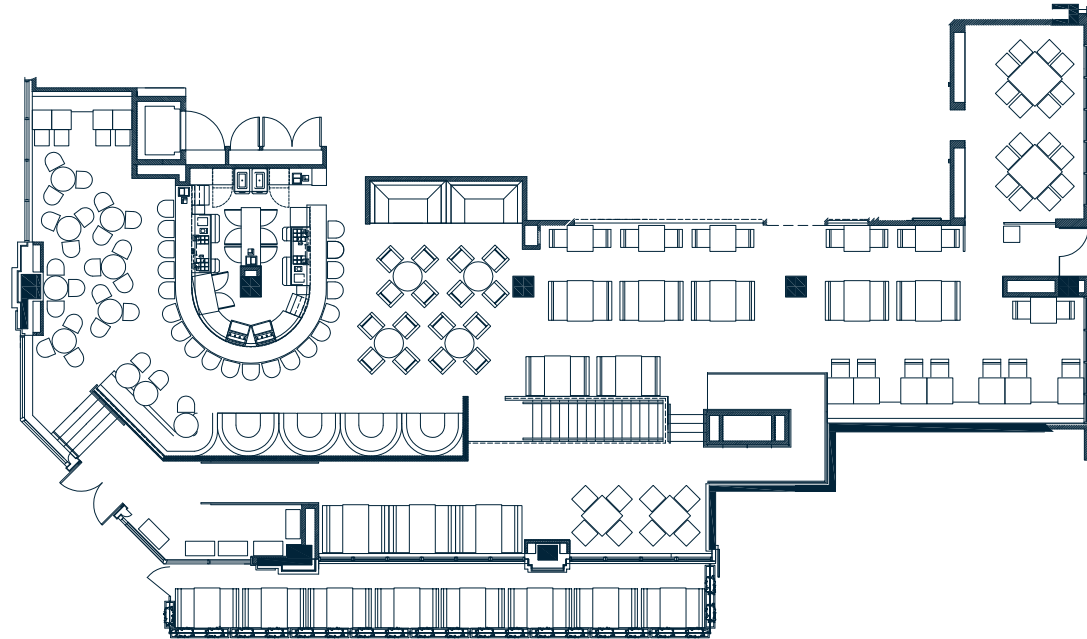
*Sushi*

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

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

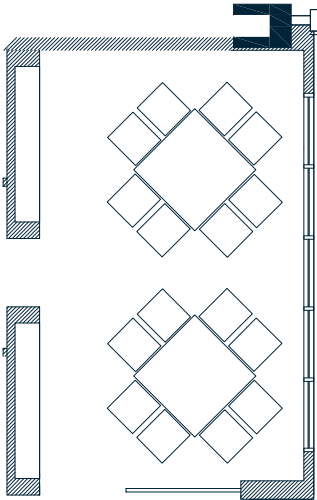


## EVENT SPACE *floorplans*



### *Full Restaurant Buyout*

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

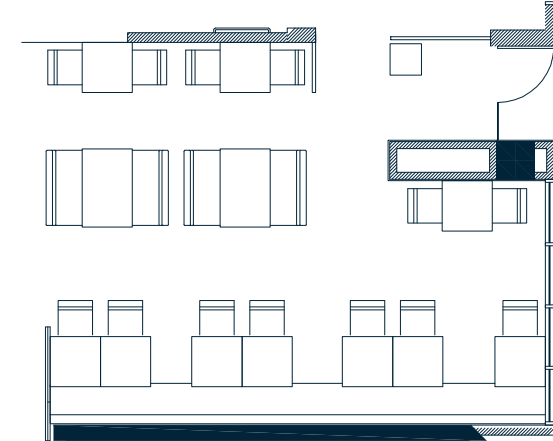


### *Private Dining Room*

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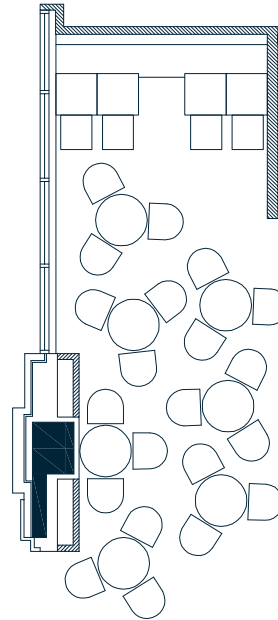


### *Back Dining Room*

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SEATED CAPACITY: 32 GUESTS  
COCKTAIL CAPACITY: 40 GUESTS



### *Lounge*

IDEAL FOR: Happy Hours, Corporate receptions, Small networking events

FEATURES: Large table seating

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**Earls**  
KITCHEN + BAR

*Get in touch*

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