



PRIVATE DINING + EVENTS

EARLS CAMPUS
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EDMONTON, AB

TAYLOR YAKABUSKI, GENERAL MANAGER
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EVENTS AT EARLS
Effortlessly Memorable



EVENTS AT EARLS

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Welcome to Earls Campus, the perfect venue for your next event. Our stylish space features flexible floorplans, customizable menus, a dining room, cozy lounge, bar-top seating, and a sunny west-facing patio, offering a variety of settings for any occasion. Located in the heart of the University of Alberta's North Campus, we're close to many major attractions and venues.

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



BACK BAR

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

FEATURES: 1 TV, 2 couches, Flexible floorplan, Volume control, Private bar, Small patio space *weather permitting

SEATED CAPACITY: 20 GUESTS
COCKTAIL CAPACITY: 50 GUESTS



LOWER LOUNGE

IDEAL FOR: Happy Hours, Sports teams, Student groups, Business meetings, Social Celebrations

FEATURES: Volume control, TVs, Long community tables, Bar access

SEATED CAPACITY: 92 GUESTS
COCKTAIL CAPACITY: 110 GUESTS



DINING ROOM

IDEAL FOR: Corporate receptions, Networking events, Student group events, Social celebrations, Intimate Parties

FEATURES: Private section, Volume control, Low table seating, Large windows

SEATED CAPACITY: 58 GUESTS
COCKTAIL CAPACITY: 45 GUESTS



UPPER LOUNGE

IDEAL FOR: Happy Hours, Corporate receptions, Networking events, Student group events, Social celebrations, Intimate Parties

FEATURES: Volume control, TVs, Low seating

SEATED CAPACITY: 42 GUESTS
COCKTAIL 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.

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 H E F ABURI SALMON SUSHI PRESS (4 PIECES)

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

E F S CRISPY CHILI TOFU

Sriracha aioli, togarashi, sweet chili soy v

MAIN COURSE

S E T YOUR CHOICE OF

E T DELUXE BURGER

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

M E N U AHI TUNA POKE BOWL

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

U \$ 4 FETTUCCINE ALFREDO

Garlic cream, cracked black pepper, parmesan v

ADD CHICKEN 7.5 | CAJUN CHICKEN 7.5 | SAUTÉED PRAWNS 7.5

4 9 CAJUN BLACKENED CHICKEN

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 INDIVIDUAL FISH TACO

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

F S MAIN COURSE

YOUR CHOICE OF

S HUNAN KUNG PAO

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

CAJUN OVEN ROASTED SALMON

M Seasonal vegetables, jasmine rice with crispy onions, microgreens

E TRUFFLE TORTELLINI

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

ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5

\$ 6^{oz} PRIME SIRLOIN

5 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



ELEVATE YOUR EVENT

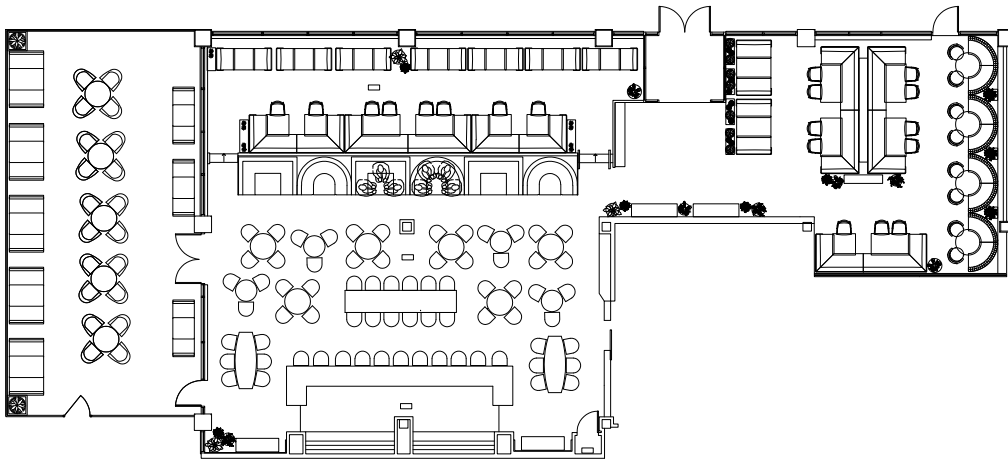
Elevate your next event with any of our optional add-ons. It's the details that make an event unforgettable.

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

EVENT SPACE *floorplans*





Full Restaurant Buyout

IDEAL FOR:

Corporate Receptions,
Holiday Parties, Conferences, Media Events

FEATURES:

AV Access, TV Control, Volume Control,

SEATED CAPACITY: 180 GUESTS

COCKTAIL CAPACITY: 250 GUESTS

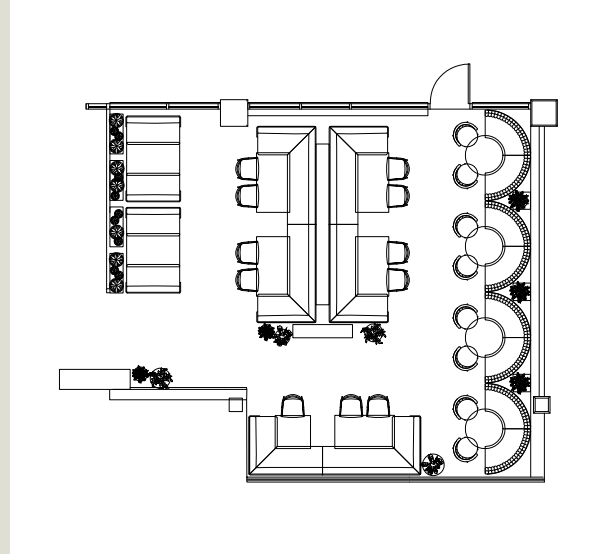


Back Bar

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

FEATURES: 1 TV, 2 couches, Flexible floorplan, Volume control, Private bar, Small patio space *weather permitting

SEATED CAPACITY: 20 GUESTS
COCKTAIL CAPACITY: 50 GUESTS



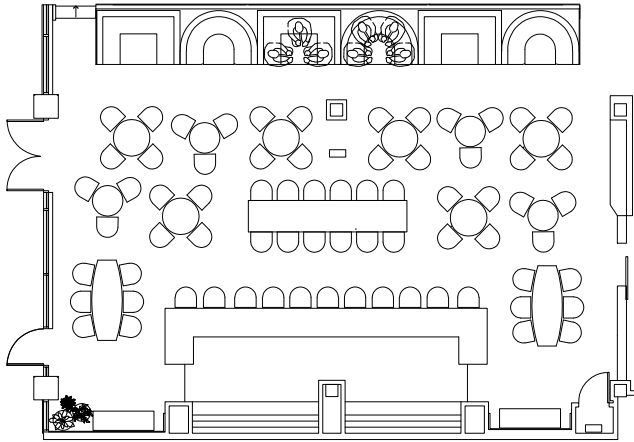
Dining Room

IDEAL FOR: Corporate receptions, Networking events, Student group events, Social celebrations, Intimate Parties

FEATURES: Private section, Volume control, Low table seating, Large windows

SEATED CAPACITY: 58 GUESTS
COCKTAIL CAPACITY: 45 GUESTS



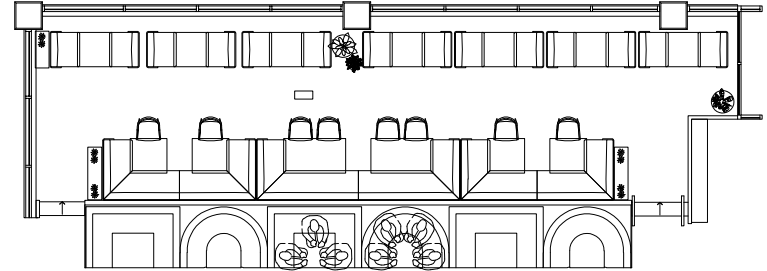


Lower Lounge

IDEAL FOR: Happy Hours, Sports teams, Student groups, Business meetings, Social Celebrations

FEATURES: Volume control, TVs, Long community tables, Bar access

SEATED CAPACITY: 92 GUESTS
COCKTAIL CAPACITY: 110 GUESTS



Upper Lounge

IDEAL FOR: Happy Hours, Corporate receptions, Networking events, Student group events, Social celebrations, Intimate Parties

FEATURES: Volume control, TVs, Low seating

SEATED CAPACITY: 42 GUESTS
COCKTAIL CAPACITY: 50 GUESTS





Earls
KITCHEN + BAR

Get in touch

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