



PRIVATE DINING + EVENTS

EARLS LONDON
1029 WELLINGTON RD
LONDON, ON N6E 1W4

E: EVENTSATLONDON@EARLS.CA

EVENTS AT EARLS
Effortlessly Memorable



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

MENU

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FLOORPLANS

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SPACES AT A GLANCE

UPPER LOUNGE

FEATURES: Private Space,
Customizable Menus,
Volume Control, TVs

SEATED CAPACITY: 53
COCKTAIL CAPACITY: 70

DINING ROOM

FEATURES: Private Space,
Customizable Menus,
Volume Control

SEATED CAPACITY: 40
COCKTAIL CAPACITY: 64

COVERED PATIO

FEATURES: Private Space,
Customizable Menus, Volume
Control,

SEATED CAPACITY: 66
COCKTAIL CAPACITY: 75

LOWER LOUNGE

FEATURES: Non Private Space,
Customizable Menus,
Volume Control

SEATED CAPACITY: 25
COCKTAIL CAPACITY: 36

UPPER PATIO

FEATURES: Private Space,
Customizable Menus,
Volume Control

SEATED CAPACITY: 30
COCKTAIL CAPACITY: 35



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



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.



CANAPÉS

Chilled Canapés

OYSTERS ON THE HALF SHELL (R)	\$48
Chef's selection of a dozen oysters, mignonette, fresh horseradish & lemon	
AHI TUNA POKE	\$52
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips	
PRAWN COCKTAIL	\$40
Poached prawns, spicy cocktail sauce, lemon	
TOMATO BRUSCHETTA (V)	\$40
Sourdough crostini, sweet tomato, garlic, balsamic reduction	
AVOCADO TOAST (V)	\$40
Smashed avocado, sesame chilli sauce, radish	

Sushi

ABURI SALMON SUSHI PRESS	\$24
Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi	
WAGYU BEEF OSHI PRESS	\$24
Flame-torched beef, truffle soy glaze, jalapeño	
SPICY CALIFORNIA ROLL	\$24
Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper	
CRISPY TOFU ROLL (V)	\$24
Crispy tofu, avocado, cucumber, sriracha aioli, sesame soy paper	

Price per dozen.
Minimum order two dozen.

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, 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 (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
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Sushi

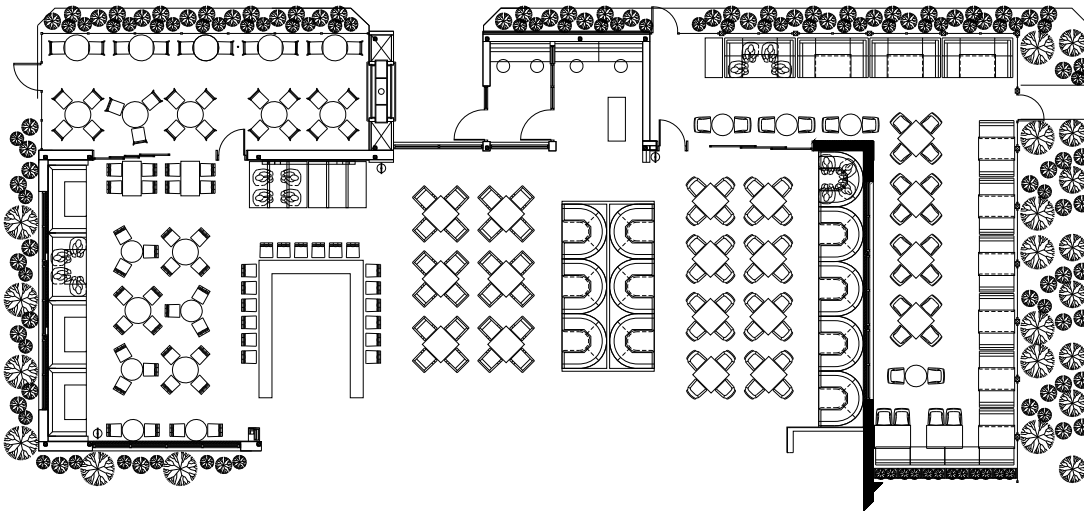
Curated selection of spicy california rolls, crispy prawn, tofu, and spicy tuna, paired with our seasonal hand-crafted sushi

SERVES APPROX 30	\$400
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EVENT SPACE *floorplans*





Full Restaurant Buyout

IDEAL FOR:

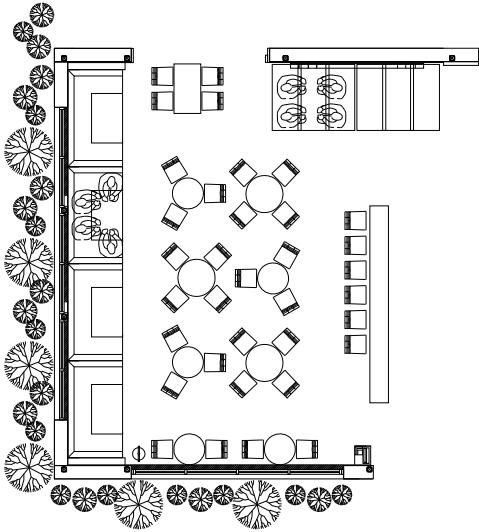
Corporate Receptions,
Holiday Parties, Conferences, Media Events

FEATURES:

AV Access, TV Control, Volume Control,
Live Music Stage, Private Bar, Private Washrooms,
Private Entrance

SEATED CAPACITY: 329 GUESTS

COCKTAIL CAPACITY: 400 GUESTS



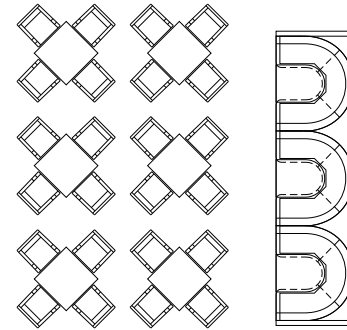
Upper Lounge

FEATURES: Private Space, Customizable Menus, Volume Control, TVs, Volume Control

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

SEATED CAPACITY: 53 GUESTS

COCKTAIL CAPACITY: 70 GUESTS



Lower Lounge

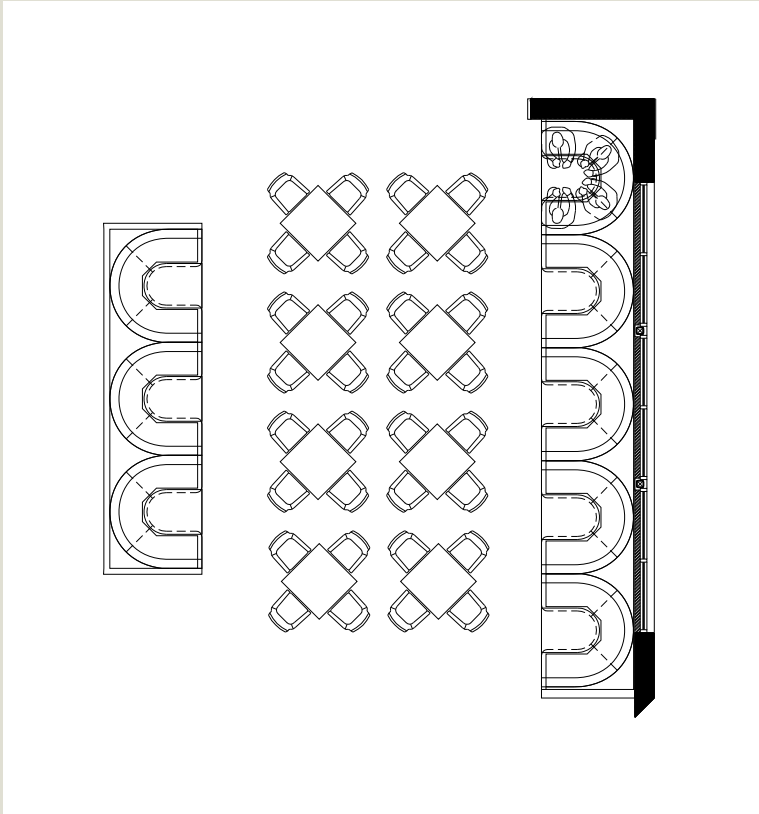
FEATURES: Non Private Space, Customizable Menus, Volume Control

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours

SEATED CAPACITY: 25 GUESTS

COCKTAIL CAPACITY: 36 GUESTS





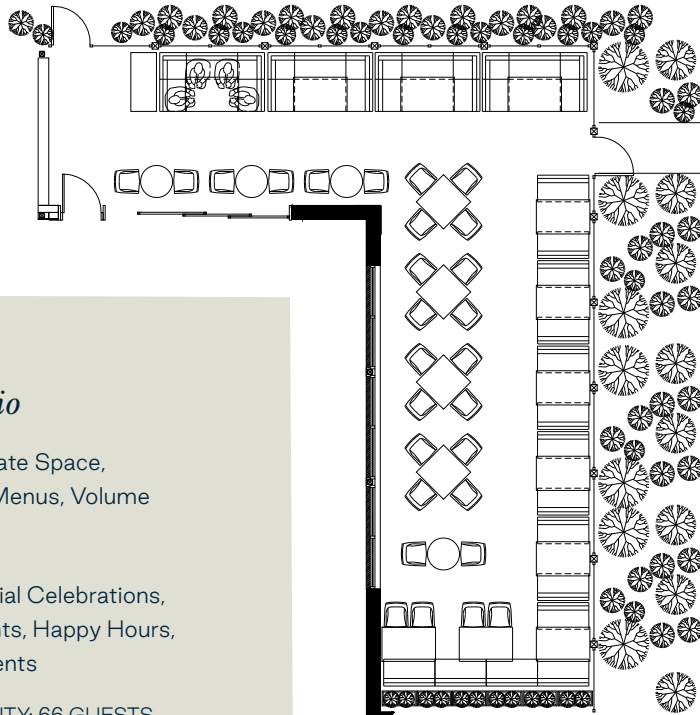
Dining Room

FEATURES: Private Space, Customizable Menus, Volume Control

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

SEATED CAPACITY: 40 GUESTS

COCKTAIL CAPACITY: 64 GUESTS

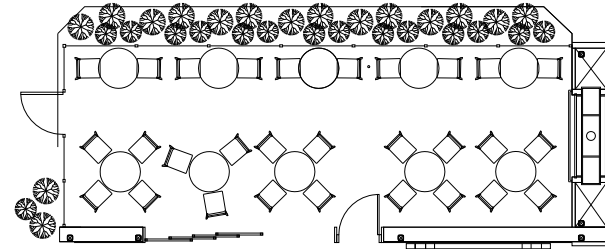


Covered Patio

FEATURES: Private Space,
Customizable Menus, Volume
Control

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

SEATED CAPACITY: 66 GUESTS
COCKTAIL CAPACITY: 75 GUESTS



Upper Patio

FEATURES: Private Space, Customizable Menus, Volume Control

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

SEATED CAPACITY: 30 GUESTS
COCKTAIL CAPACITY: 35 GUESTS





Earls
KITCHEN + BAR

Get in touch

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