

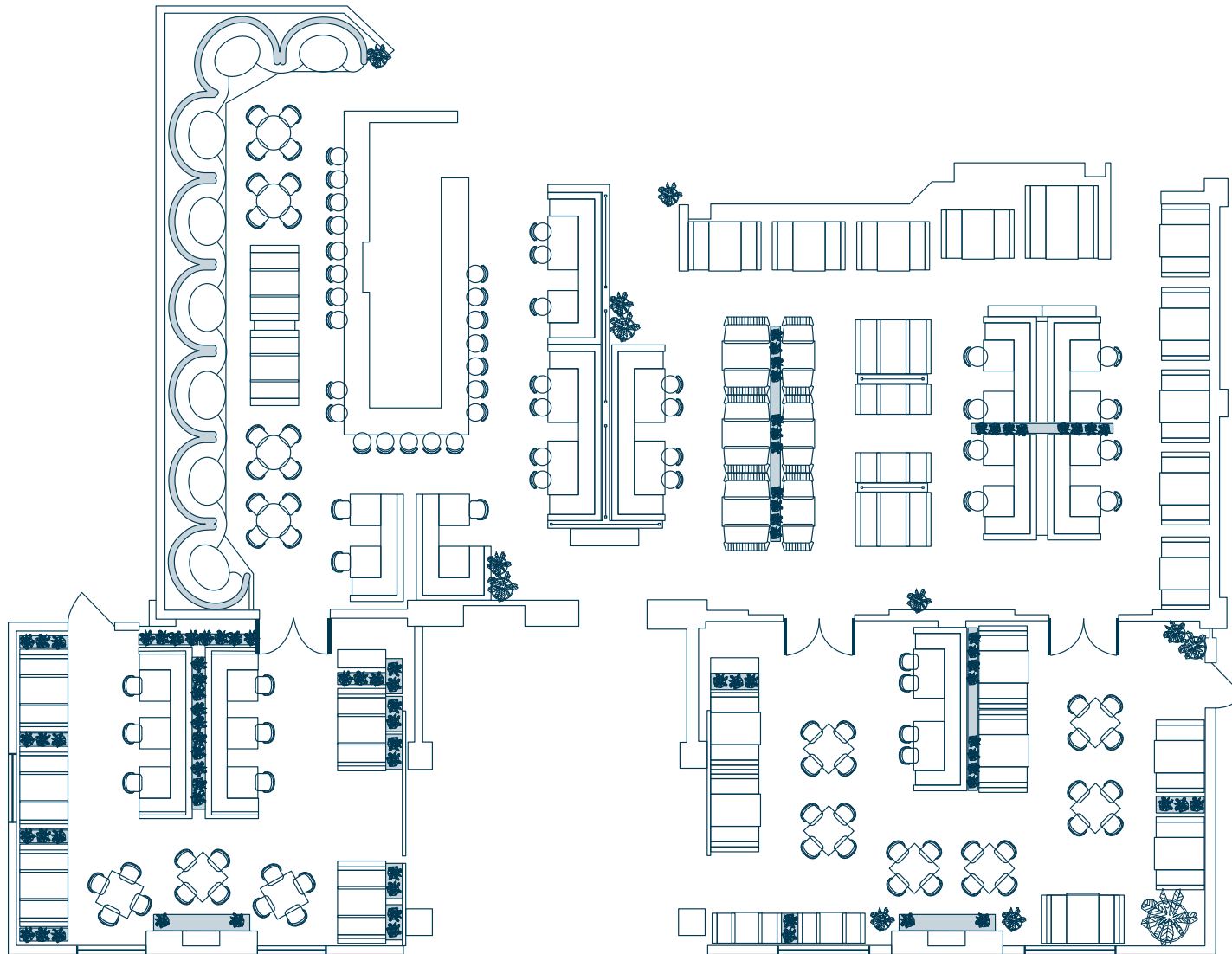


Earls
ALBERT STREET

PRIVATE DINING + EVENTS

PRIVATE EVENT SPACES

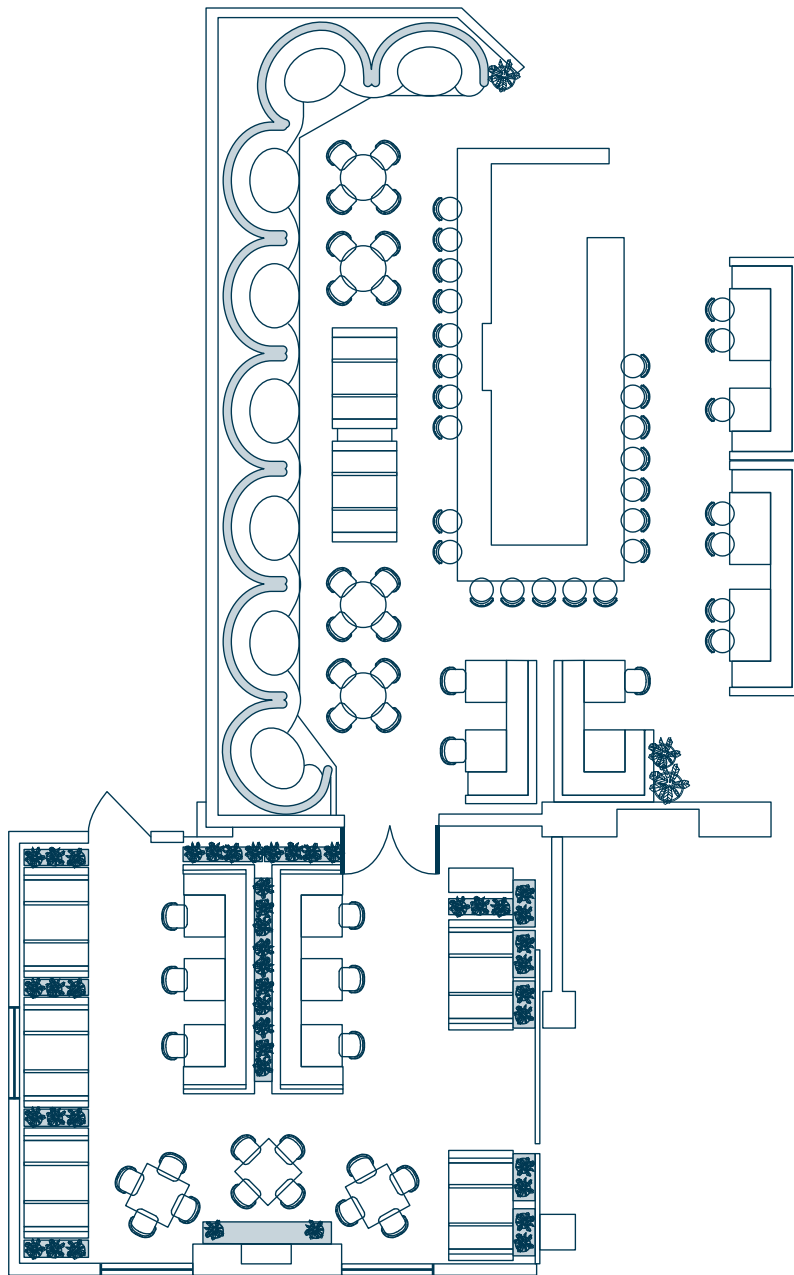




FULL RESTAURANT BUYOUT

Seated capacity: 194 guests

Full buyout, including Patio: 304 guests



THE LOUNGE

Seated capacity: 72 guests

Including Patio: 116 guests



OUR MENU

Inspired by the world around us – both near and far.
From chefs in London, to farmers in our local regions
– our partners and inspirations inform our choices
and what we offer you.

CANAPÉS | Page 6 – 7

PLATTERS | Page 8

FAMILY STYLE MENU OPTIONS | Page 9 – 12

LATE NIGHT STATIONS | Page 12

CANAPÉS

PRICE PER DOZEN. MINIMUM ORDER TWO DOZEN

HOT CANAPÉS

LOBSTER AND PRAWN ROLLS	\$66
Atlantic lobster and prawn, spicy mayo, buttered griddled bun	
BUFFALO CAULIFLOWER (V)	\$39
Parmesan dip	
COCONUT PRAWNS	\$48
Curry lime aioli	
GOCHUJANG CHICKEN SATAYS	\$36
Spicy Korean sauce, cilantro aioli, crispy onion	
PIRI PIRI CHICKEN SATAYS	\$36
Moroccan style spiced tomato sauce, crispy onion, lime	
MUSHROOM ARANCINI	\$44
Mushroom aioli, chives, parmesan	
TOMATO ARANCINI	\$44
Tomato jam, basil, mozzarella	
STREET CHICKEN TACOS	\$48
Jalapeño crema, cabbage, pico de gallo	
STREET FISH TACOS	\$58
Jalapeño crema, cabbage, pico de gallo	
STREET "CHORIZO" TACOS (V)	\$48
Impossible "chorizo", pico de gallo, cabbage, guacamole	
BEEF BURGER SLIDERS	\$62
Garlic mayo, aged cheddar, pickled peppers	
PULLED PORK SLIDERS	\$62
Caramelized onions, slaw, bbq sauce	
CRISPY CHICKEN SLIDERS	\$62
Lemon slaw, sweet pickle, honey mustard mayo	
IMPOSSIBLE BURGER SLIDERS (V)	\$62
Lettuce, tomato, onion, mayo and mustard	



CANAPÉS

PRICE PER DOZEN. MINIMUM ORDER TWO DOZEN

COLD CANAPÉS

OYSTERS ON THE HALF SHELL	\$48
Yuzu black pepper mignonette, horseradish, lemon	
LOBSTER TOSTADAS	\$54
Spicy avocado crema, pico de gallo	
AHI TUNA POKE	\$48
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips	
CRISPY TOFU SUSHI ROLL (V)	\$39
Avocado, cucumber, mango, unagi sauce, sesame soy wrap	
TOMATO BRUSCHETTA (V)	\$39
Sourdough crostini, sweet tomato, garlic, balsamic reduction	
AVOCADO TOAST (V)	\$39
Smashed avocado, sesame chilli sauce, radish	
HUMMUS TOAST (V)	\$39
Hummus, yogurt, cucumber, tomato, middle eastern spices	
MUSHROOM TOAST (V)	\$39
Sautéed mushrooms, wilted kale, mushroom aioli, parmesan	

DESSERT CANAPÉS

KEY LIME TART	\$39
Chantilly cream	
COCONUT CAKE	\$39
Whipped yogurt, fresh berries	
CARROT CAKE	\$39
Cream cheese icing	
STICKY TOFFEE PUDDING	\$39
Chocolate and toffee sauce, maple crumble	



PLATTERS

VEGETABLE PLATTERS

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

SMALL | Serves approx 20 \$60

MEDIUM | Serves approx 40 \$120

LARGE | Serves approx 60 \$180

MEAT AND CHEESE PLATTERS

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

SMALL | Serves approx 20 \$210

MEDIUM | Serves approx 40 \$420

LARGE | Serves approx 60 \$630

SUMMER/WINTER FRUIT PLATTERS

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 \$110

MEDIUM | Serves approx 40 \$220

LARGE | Serves approx 60 \$330

SUSHI PLATTER

An array of crispy prawn roll, crispy tofu roll, spicy tuna roll and green dragon roll along with our seasonal sushi roll

Serves approx 30 \$375

SEAFOOD PLATTER

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

Serves approx 20 \$350



FAMILY STYLE

PRICE PER PERSON. MINIMUM 30 GUESTS

DINNER

OPTION 1

\$70

Choice of Family Style salad (pick one)

Choice of Family Style side (pick two)

Choice of Family Style Chicken, Fish or Vegetarian entrée (pick two)

Cupcake or cookie platter

OPTION 2

\$85

Choice of Family Style salad (pick one)

Choice of Family Style side (pick three)

Choice of Family Style entrée (pick two)

Choice of Family Style dessert (pick one)



FAMILY STYLE

MENU OPTIONS

ENTREES

GRILLED STEAK

CHIMICHURRI - Fresh herb blend, poblano, lime

PEPPERCORN - Green peppercorns, thyme, demi glace

BOURBON MUSHROOM - Button mushrooms, garlic, herbs, demi glace

ROAST SALMON

CAJUN - Blackening spices, garlic butter

FETA CAPER DILL AOLI - Feta, caper, fresh herbs

BROWN SUGAR MUSTARD GLAZE - Sweet and tangy

ROAST CHICKEN

VIETNAMESE - Spicy peanut sauce, lemongrass gastrique, daikon slaw

WHITE WINE CREAM - Cream and wine reduction, mushrooms, garlic

ROASTED ROOT VEGETABLES WITH CHICKPEAS (V)

Beets, carrots, chickpeas, basil pesto, raisins, baby potatoes, champagne vinaigrette

MAPLE SOY SABLEFISH *Add \$10 per person

Maple soy glaze scallions, sesame seeds

BRAISED BEEF SHORT RIB *Add \$12 per person

Braised short rib, crispy onions, jus

FILET MIGNON *Add \$12 per person

Grilled steak, poblano and chorizo sauté, scallions

GARLIC PRAWNS *Add \$8 per person

Garlic, white wine, butter

LOBSTER TAIL *Add \$20 per person

Confit garlic butter, cajun spice, chives



FAMILY STYLE

MENU OPTIONS

SIDES

SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES (V)

Confit garlic butter, chives

SPRING RICE (V)

Crispy onions, green onions

WARM POTATO SALAD

Crispy potatoes, corn, bacon, garlic butter

CHARRED BROCCOLINI

Parmesan cream sauce, almonds

ROASTED BRUSSELS SPROUTS (V)

Apples, almonds, cranberries

PARMESAN BEETS WITH ALMONDS (V)

Shaved fennel, seasonal vinaigrette

MEDITERRANEAN VEGETABLES (V)

Red onion, red pepper, grape tomatoes,
garlic butter

MUSHROOM BOLOGNESE (V)

Spaghetti, basil, parmesan

MEDITERRANEAN LINGUINE (V)

Roasted red peppers, olives, spicy
tomato sauce

SALADS

APPLE AND KALE SALAD

Honey horseradish dressing, tarragon, pumpkin seeds

CAESAR SALAD

Crispy romaine, croutons, parmesan, creamy dressing

KALE BROCCOLI SALAD

Caramelized broccoli, crisp pancetta, tomatoes, parmesan, caesar dressing

SANTE FE SALAD

Avocado, corn, black beans, feta, dates, peanut lime dressing, chipotle powder

CALIFORNIA AVOCADO SALAD

Iceberg lettuce, confit tomatoes, parmesan, croutons



FAMILY STYLE MENU OPTIONS

DESSERT

KEY LIME TART
Chantilly cream

COCONUT CAKE
Whipped yogurt, fresh berries

CARROT CAKE
Cream cheese icing

STRAWBERRY RHUBARB CRUMBLE
Whipped vanilla cream, toasted almond crumble

SEASONAL DESSERT
Ask about our seasonal selection

LATE NIGHT STATIONS

PRICE PER PERSON

POUTINE | \$15

Cheese curds, house made gravy, green onions

*Add \$4 per person for pulled pork or BBQ smoked meat

TRADITIONAL GRILLED CHEESE | \$15

Chef selection of fresh buttered bread and melted cheeses

*Add \$3 per person for apple, smoked cheddar, bacon

*Add \$3 per person for virginia ham, smoked cheddar, pickles

*Add \$3 per person for fresh mozzarella, tomatoes, basil

PIZZA | \$15 per person

Chef's selection of savoury pizzas





CONTACT

EARLS ALBERT STREET
T: 306.584.7733
E: earlbertst@earls.ca

Earls
ALBERT STREET