



# PRIVATE DINING + EVENTS

**EARLS BARLOW TRAIL**  
23 ST NE #3030, CALGARY, AB

LAURA BONYAI, GENERAL MANAGER  
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**EVENTS AT EARLS**

*Effortlessly Memorable*



## EVENTS AT EARLS

*Effortlessly Memorable*

### *The Magic is in the Details*

At Earls, every event starts with a dedicated, on-site Guest Experience 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 Barlow Trail community in mind. Earls Barlow Trail 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

## DINING ROOM

IDEAL FOR: Mix + Mingle Events, Networking Events, Social Celebrations, Birthdays, Corporate Events, Seated Dinners, Receptions

FEATURES: Flexible Floorplans, semi-private area

SEATED CAPACITY: 64  
COCKTAIL CAPACITY: 75

## PRIVATE DINING MEZZANINE

IDEAL FOR: Mix + Mingle Events, Networking Events, Social Celebrations, Seated Dinners, Receptions

FEATURES: Private area

SEATED CAPACITY: 23  
COCKTAIL CAPACITY: 35

## LOUNGE MEZZANINE

IDEAL FOR: Happy Hours, Networking Events, Rehearsal Dinners, Social Celebrations, Seated Dinners, Receptions

FEATURES: Flexible floorplans, semi-private area

SEATED CAPACITY: 18  
COCKTAIL CAPACITY: 25

## NORTH PATIO

\*SEASONAL MAY – SEPT | WEATHER DEPENDENT

IDEAL FOR: Happy Hours, Brunch Events, Social Celebrations, Corporate Events, Seated Dinners, Receptions

FEATURES: Heaters, Blankets, Flexible floorplans

SEATED CAPACITY: 50  
COCKTAIL CAPACITY: 75

## WEST PATIO

\*SEASONAL MAY – SEPT | WEATHER DEPENDENT

IDEAL FOR: Happy Hours, Brunch Events, Social Celebrations, Corporate Events, Seated Dinners, Receptions

FEATURES: Heaters, Blankets, Flexible floorplans

SEATED CAPACITY: 70  
COCKTAIL CAPACITY: 75



## 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 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

### *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*

<b>POLLO</b>	\$24
Grilled chicken, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro	
<b>CARNE</b>	\$24
Chargrilled sirloin, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro	
<b>BAJA</b>	\$24
Crispy battered pacific cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema, salsa roja	
<b>LOBSTER</b>	\$56
Atlantic lobster, spicy avocado crema, pico de gallo, crispy tortillas, fresh lime	

### *Sliders*

<b>CLASSIC</b>	\$60
Ground chuck patty, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun	
<b>DELUXE</b>	\$65
Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, leaf lettuce, pickle, toasted brioche bun	
<b>NASHVILLE CRISPY CHICKEN</b>	\$60
Hot fried chicken thigh, lemon slaw, sweet pickle, honey mustard aioli, toasted brioche bun	
<b>GARDEN (V)</b>	\$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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## FAMILY STYLE

### *Lunch*

OPTION ONE: MINIMUM 20 PEOPLE \$40

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

OPTION TWO: MINIMUM 30 PEOPLE \$55

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

### *Dinner*

OPTION ONE: MINIMUM 30 PEOPLE \$72

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

OPTION TWO: MINIMUM 30 PEOPLE \$88

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

## HANDHELDS + BOWLS

### *Handhelds*

#### BIGGER BETTER 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 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 (V)

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

#### HUNAN KUNG PAO (V)

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles.

#### FETTUCCINE ALFREDO (V)

Garlic cream sauce, cracked black pepper, parmesan

#### SPICY CALABRIAN PASTA (V)

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

#### KOREAN BEEF BIBIMBAP

Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce, soft egg, kimchi



## SALADS, SIDES + DESSERTS

### *Salads*

#### APPLE KALE SALAD (V)

Apples, black kale, romaine, tarragon, toasted pumpkin seeds, parmesan, honey horseradish vinaigrette

#### CALIFORNIA AVOCADO SALAD (V)

Baby iceberg lettuce, avocados, confit tomatoes, seasoned croutons, parmesan, champagne dijon vinaigrette

#### SANTA FE SALAD (V)

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

#### CAESAR SALAD

Crisp romaine, parmesan, seasoned croutons, caesar dressing

#### COBB SALAD

Smoked bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, soft boiled egg, parmesan vinaigrette

#### GARDEN GREENS

Watermelon radish, mixed greens, parmesan vinaigrette

### *Sides*

#### SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES  
Confit garlic butter, cracked pepper, chives

#### WARM POTATO SALAD

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-Ons*

#### SCALLOP AND PRAWN LINGUINI

+6/PER PERSON

Garlic jumbo shrimp, seared scallops, tomato, basil, lemon, parmesan

#### WHITE STURGEON CAVIAR

+18.75/PER PERSON

### *Desserts*

#### CARAMELIZED VANILLA CHEESECAKE

Basque-style, fresh berries, drizzled honey, Chantilly cream

#### KEY LIME PIE

Toasted coconut, Chantilly cream, almond crumble, lime



## ENTRÉES

### GRILLED STEAK

BEARNAISE – Hollandaise, tarragon, parsley

CAJUN BLACKENED – Cajun creole spice blend, confit garlic butter

SESAME PONZU – Tataki-style with ponzu sauce, sesame seeds, chives

BLACK TRUFFLE BUTTER – Black truffle butter

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

BROWN SUGAR MUSTARD GLAZE – Mustard, brown sugar, dill, coarse salt, fresh lime

### 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

STRIPLOIN

+20/PERSON

MAPLE SOY SABLEFISH

+12/PERSON

LOBSTER TAIL

+23/PERSON

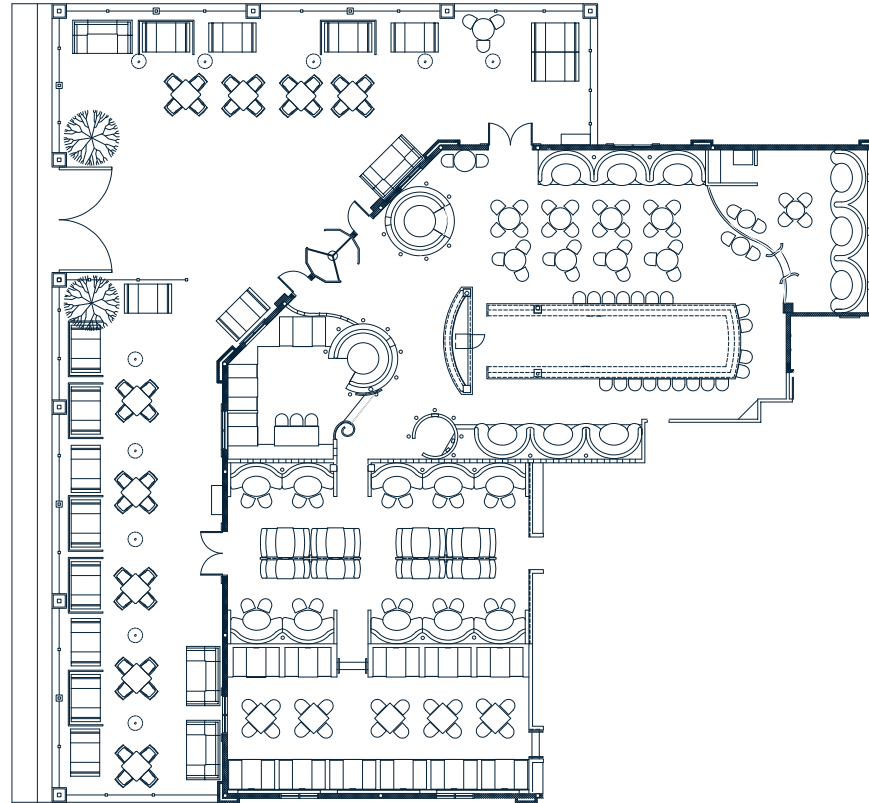
GARLIC SHRIMP

+8/PERSON

WHITE STURGEON CAVIAR

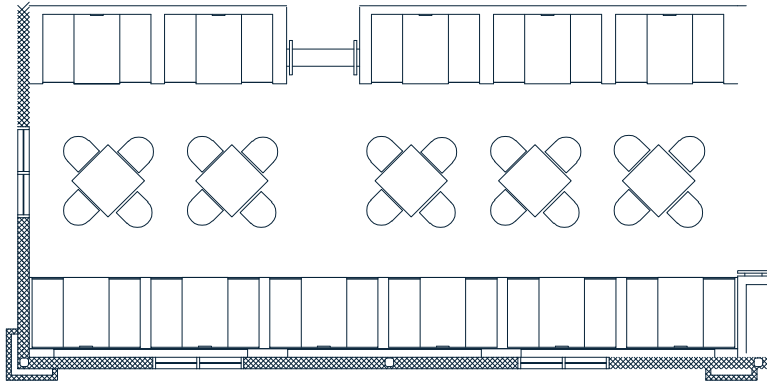
+18.75/PERSON

## Event Space *floorplans*



### **FULL RESTAURANT BUYOUT**

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

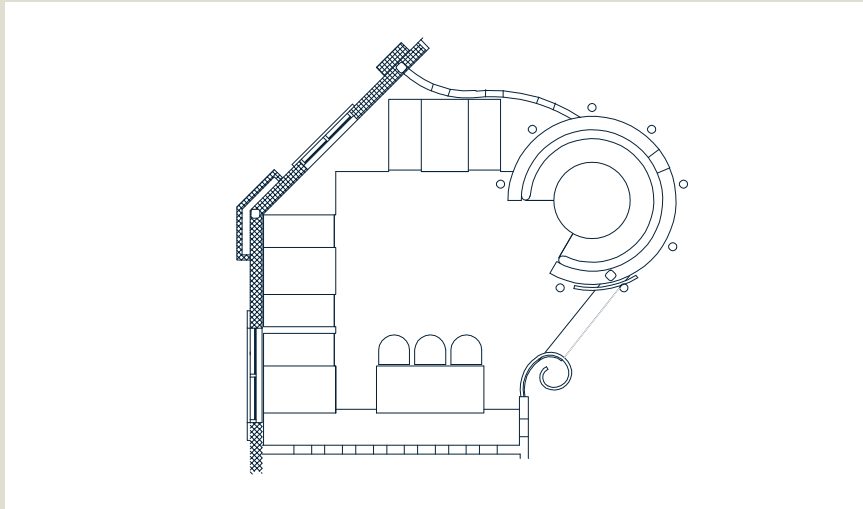


### **DINING ROOM**

IDEAL FOR: Mix + Mingle Events,  
Networking Events, Social Celebrations,  
Birthdays, Corporate Events, Seated  
Dinners, Receptions

FEATURES: Flexible Floorplans, semi-private  
area

SEATED CAPACITY: 64  
COCKTAIL CAPACITY: 75

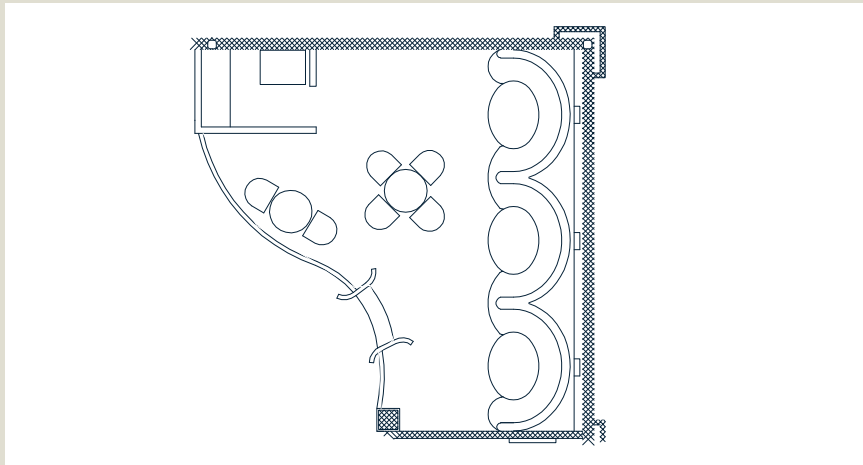


### PRIVATE DINING MEZZANINE

IDEAL FOR: Mix + Mingle Events,  
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FEATURES: Private area

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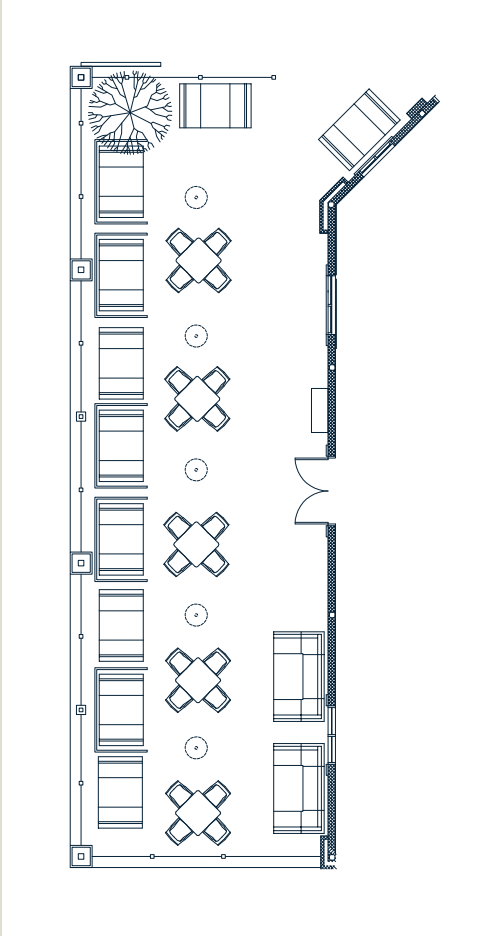


### LOUNGE MEZZANINE

IDEAL FOR: Happy Hours, Networking  
Events, Rehearsal Dinners, Social  
Celebrations, Seated Dinners, Receptions

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### WEST PATIO

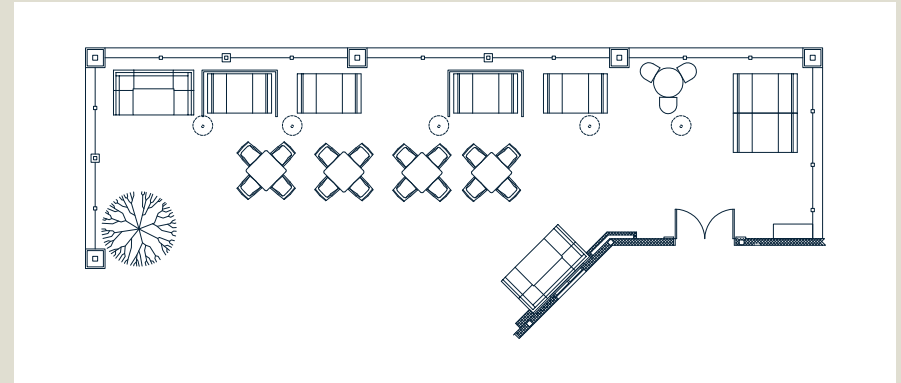
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FEATURES: Heaters, Blankets, Flexible floorplans

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**Earls**  
KITCHEN + BAR

**LAURA BONYAI**, *General Manager*  
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