PRIVATE DINING + EVENTS

EARLS DOWNTOWN DENVER
1600 GLENARM PL #140, DENVER, CO 80202

MERYL MOODY, REGIONAL EVENTS MANAGER
E: EVENTSATDOWNTOWNDENVER@EARLS.CA **T:** 303.595.3275

EVENTS AT EARLS
Effortlessly Memorable

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The Magic is in the Details

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

MENU PAGE 5-14

FLOORPLANS PAGE 15-18

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SPACES AT A GLANCE

JEWEL ROOM – PAGE 9

SEATED CAPACITY: 11 GUESTS

BANQUET ROOM – PAGE 11

SEATED CAPACITY: 55 GUESTS
COCKTAIL CAPACITY: 75 GUESTS

PATIO – PAGE 10

SEATED CAPACITY: 70 GUESTS
COCKTAIL CAPACITY: 120 GUESTS

DINING ROOM – PAGE 11

SEATED CAPACITY: 100 GUESTS
COCKTAIL CAPACITY: 150 GUESTS

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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

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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.

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CANAPÉS

Hot Canapés

BUFFALO CAULIFLOWER (V) $42
Parmesan dip

COCONUT SHRIMP $48
Curry lime aioli

YUZU CALAMARI (GA) $24
Crispy squid, jalapeño, yuzu aioli, fresh cucumber

SZECHUAN SHRIMP + PORK DUMPLINGS $32
Chili crunch, black vinegar, roasted peanuts, green onions

CRISPY CHILI TOFU (V) $20
Sriracha aioli, togarashi, sweet chili soy

NASHVILLE CRISPY CHICKEN SKEWERS $60
Hot fried chicken thigh, buttermilk, chipotle cayenne, sweet pickles, honey mustard aioli

FRIED CHICKEN + CAVIAR $60
Crispy fried chicken, white sturgeon caviar

POTATO PAVÉ + CAVIAR $50
Crispy potato pavé, white sturgeon caviar

GOCHUJANG CHICKEN SATAYS $58
Korean bibimap sauce, crispy onions, micro cilantro

MUSHROOM ARANCINI (V) $52
Mushroom aioli, chives, parmesan

TOMATO ARANCINI (V) $52
Tomato jam, basil, mozzarella

Price per dozen.
Minimum order two dozen.

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CANAPÉS

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, 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

Tostadas

POLLO $24
Grilled chicken, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro

CARNE (R) $24
Chargrilled sirloin steak, smashed avocado, charred corn, pickled onions, chipotle crema, cabbage, feta, cilantro

BAJA $24
Crispy battered atlantic cod, pineapple jalapeño salsa, cabbage, smashed avocado, chipotle crema, salsa roja

LOBSTER $62
Spicy avocado crema, pico de gallo

Price per dozen.
Minimum order two dozen.

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CANAPÉS

Cold Canapés

AHI TUNA POKE (R) $58
Sesame soy marinated ahi tuna, mango, avocado, tortilla chips

TOMATO BRUSCHETTA (V) $39
Sourdough crostini, sweet tomato, garlic, balsamic reduction

AVOCADO TOAST (V) $39
Smashed avocado, sesame chilli sauce, radish

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

Dessert Canapés

CARAMELIZED VANILLA CHEESECAKE $40
Basque-style, almond florentine, fresh berries, drizzled honey, Chantilly cream

STICKY TOFFEE CHOCOLATE PUDDING $45
Almond florentine, fresh berries, vanilla bean ice cream

KEY LIME TART $45
Toasted coconut, chantilly cream, almond crumble, lime

Price per dozen.
Minimum order two dozen.

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PLATTERS

Vegetable
Chef's selection of fresh vegetables, parmesan ranch, and confit garlic dip (V)

SMALL | SERVES APPROX 20	$50
MEDIUM | SERVES APPROX 40	$100
LARGE | SERVES APPROX 60	$150

Meat and Cheese
Chef's selection of cheeses and charcuterie, grainy mustard, curated preserves, sourdough crostini

SMALL | SERVES APPROX 20	$200
MEDIUM | SERVES APPROX 40	$400
LARGE | SERVES APPROX 60	$600

Summer/Winter Fruit
Chef's selection of fresh seasonal fruit

SMALL | SERVES APPROX 20	$110
MEDIUM | SERVES APPROX 40	$220
LARGE | SERVES APPROX 60	$330

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

SERVES APPROX 30	$375

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BREAKFAST FAMILY STYLE

Option 1: MINIMUM 10 PEOPLE $30

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef's choice of fresh baked pastries

Option 2: MINIMUM 10 PEOPLE $40

- Coffee, tea, orange juice
- Seasonal fruit platter
- Chef's choice of fresh baked pastries
- Bread + butter
- Bagels, cream cheese + smoked salmon

Add-On's

AVOCADO TOAST
$6/PERSON
Smashed avocado, toasted sourdough, sliced radish, sesame chili

CHORIZO HASH
$7/PERSON
Chipotle chili, poached eggs, crumbled feta, pickled red onions, crispy potato pavé

TOMATO + FETA SHAKSHUKA
$7.5/PERSON
Oven-baked eggs, roasted red pepper tomato sauce, black olives, feta, jalapeño, garlic toast, chipotle cayenne oil, cilantro

BREAKFAST TACOS
$8.75/PERSON
Scrambled eggs, aged white cheddar, pickled red onions, avocado, chipotle crema

ALMOND BERRY PANCAKE
$9.5/PERSON
Fresh berries, vanilla crème anglaise, almond florentine crumble, raspberry coulis, Chantilly cream, maple syrup

HAM & CHEDDAR FRITTATA
$7.5/PERSON
Virginia ham, aged white cheddar, parmesan, chives

ROASTED VEGETABLE FRITTATA
$7.5/PERSON
Red bell peppers, onions, mushrooms

PRAWN & CHIVE FRITTATA
$7.5/PERSON
Poached prawns, aged white cheddar, parmesan, chives

CLASSIC BENEDICT
$8.5/PERSON
Poached eggs, Virginia ham, sourdough toast, hollandaise

AVOCADO BENEDICT
$8.5/PERSON
Poached eggs, avocado, sourdough toast, hollandaise

SHRIMP BENEDICT
$8.5/PERSON
Poached eggs, prawns, avocado, sourdough toast, hollandaise

BACON AND EGGS
$7/PERSON
Dry-cured bacon and scrambled eggs

CRISPY POTATO PAVÉ
$4.5/PERSON

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FAMILY STYLE

Lunch

OPTION ONE: MINIMUM 10 PEOPLE $38

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

OPTION TWO: MINIMUM 10 PEOPLE $49

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

Dinner

OPTION ONE: MINIMUM 10 PEOPLE $80

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

OPTION TWO: MINIMUM 10 PEOPLE $100

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

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HANDHELDS + BOWLS

Handhelds

CLASSIC BURGER (R)
Ground chuck patty, tomato, red onion, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun

DELUXE BURGER (R)
Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun

GARDEN BURGER (V)
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 (R)
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
Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan

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

SCALLOP + SHRIMP SPAGHETTINI
Basil almond pesto, garlic jumbo shrimp, seared scallops, oven-roasted tomatoes, micro cilantro, parmesan

KOREAN BEEF BIBIMBAP (R)
Thinly sliced beef, crispy rice, soy ginger mushrooms, gochujang sauce, soft egg, kimchi

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SALADS, SIDES + DESSERT

Salads

SOUTHWEST SALAD (V)
Charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette

CAESAR SALAD
Crisp romaine, parmesan, seasoned croutons, caesar dressing

COBB SALAD (GA)
Dry-cured bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, hard boiled egg, parmesan vinaigrette

GARDEN GREENS (V)
Watermelon radish, mixed greens, garlic bread crumb, parmesan, lemon vinaigrette

Sides

SEASONAL VEGETABLES (V)

ROASTED BABY POTATOES (GA)
Confit garlic butter, cracked pepper, chives

WARM POTATO SALAD (GA)
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-On's

SCALLOP AND PRAWN LINGUINI
+6/PER PERSON
Garlic jumbo shrimp, seared scallops, tomato, basil, lemon, parmesan

WHITE STURGEON CAVIAR
+18.75/PER PERSON

Desserts

CRÈME BRÛLÉE CHEESECAKE
Caramelized white chocolate, fresh berries, Chantilly cream

KEY LIME PIE
Toasted coconut, Chantilly cream, almond crumble, lime

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ENTREE'S

GRILLED STEAK
BLACK TRUFFLE BUTTER – Black truffle butter
BEARNAISE – Hollandaise, tarragon, parsley
CAJUN BLACKENED – Cajun creole spice blend, confit garlic butter
SESAME PONZU – Tataki-style with ponzu sauce, sesame seeds, chives
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

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

RIBEYE
+15/PERSON

MISO-GLAZED CHILEAN SEA BASS
+12/PERSON

GARLIC SHRIMP
+12/PERSON

WHITE STURGEON CAVIAR
+18.75/PERSON

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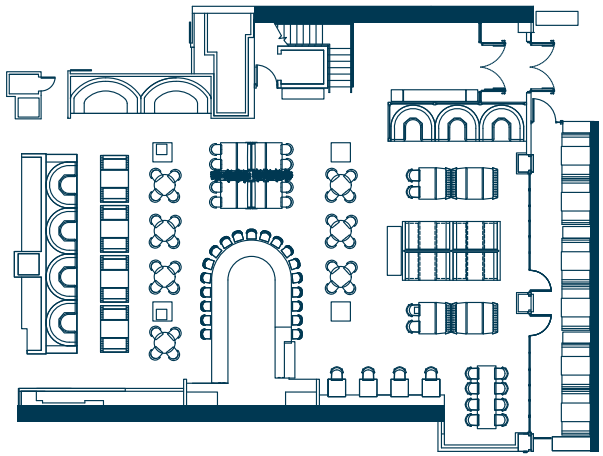
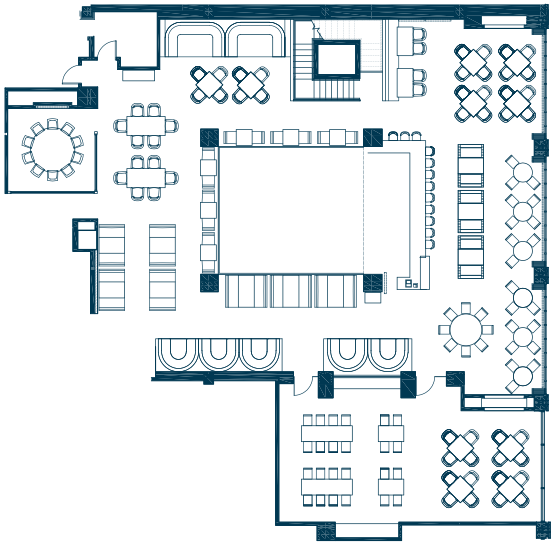
Event Space *floorplans*



FIRST FLOOR



SECOND FLOOR

FULL RESTAURANT BUYOUT

SEATED: 375

COCKTAIL: 500

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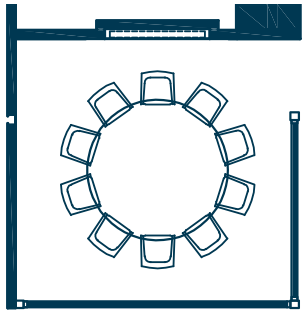
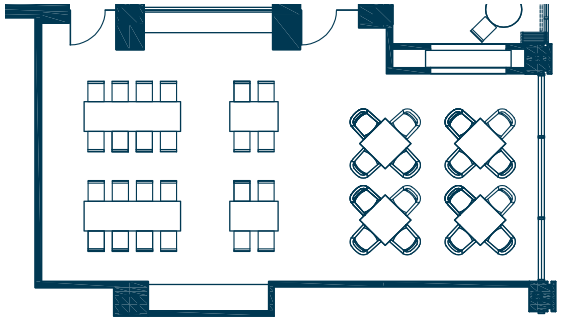


JEWEL ROOM

IDEAL FOR:
Corporate Lunch + Dinners, Business Meetings, Intimate Seated Lunches + Dinners

FEATURES:
AV Capabilities, TV, Private

SEATED CAPACITY: 11 GUESTS



BANQUET ROOM

IDEAL FOR:
Corporate Lunch + Dinners, Receptions, Rehearsal Dinners, Wedding Celebrations, Seated Lunch + Dinners, Holiday Parties, Social Celebrations, Business Meetings

FEATURES:
AV Capabilities, Private, Flexible Floorplans

SEATED CAPACITY: 55 GUESTS
COCKTAIL CAPACITY: 75 GUESTS

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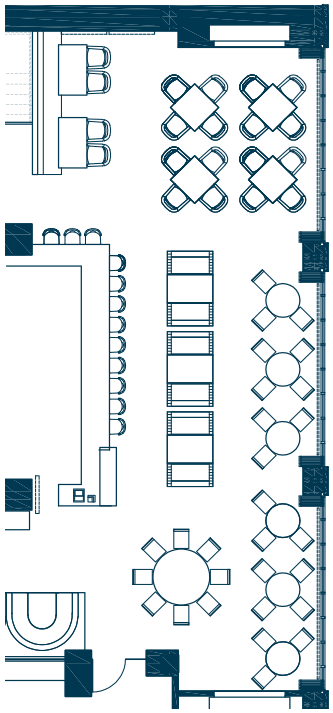
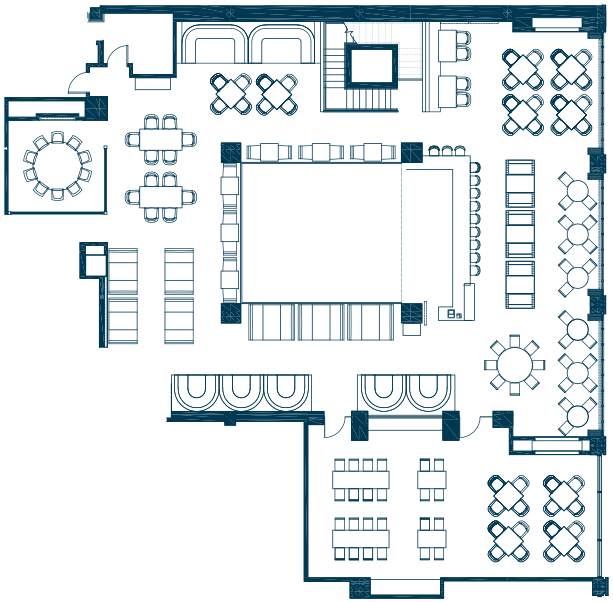


ENCLOSED PATIO

IDEAL FOR:
Happy Hours, Receptions, Networking Events, Buffet Style Dinners, Holiday Celebrations, Social Celebrations

FEATURES:
AV Capabilities, Private Bar, Floor to Ceiling Retractable Windows, Mix of High and Low Seating

SEATED CAPACITY: 70 GUESTS
COCKTAIL CAPACITY: 120 GUESTS



BUYOUT
2ND FLOOR

SEATED CAPACITY: 230 GUESTS
COCKTAIL CAPACITY: 330 GUESTS

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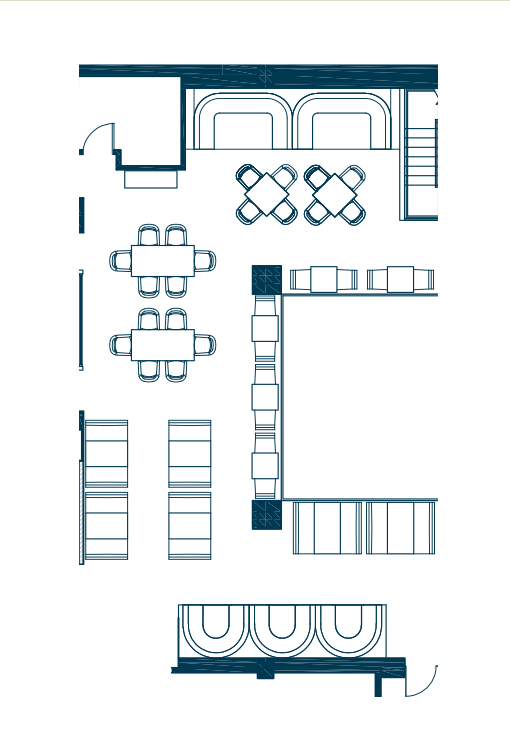

DINING ROOM

IDEAL FOR:
Seated Lunch + Dinners, Happy Hours, Receptions, Buffet Style Dinners, Social Celebrations

FEATURES:
Mix of High and Low Table Seating, Flexible Floorplans

SEATED CAPACITY: 100 GUESTS
COCKTAIL CAPACITY: 150 GUESTS

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KITCHEN + BAR

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