

A photograph of the interior of Earls Sherway restaurant. The scene is a bar and dining area. In the foreground, there are several tables with chairs. The bar counter is illuminated from below, and behind it are high-top stools. The background shows a kitchen area with shelves displaying various items and a sign for 'RESTROOMS'. The lighting is warm and modern, with large black pendant lights hanging from the ceiling.

PRIVATE DINING + EVENTS

EARLS SHERWAY
199 N QUEEN ST, ETOBICOKE, ON

ALEX MCINTOSH, GUEST EXPERIENCE MANAGER
E: EENTSATSHERWAY@EARLS.CA

EVENTS AT EARLS
Effortlessly Memorable



EVENTS AT EARLS

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 Dadeland community in mind. Earls Sherway 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

FULL RESTAURANT BUYOUT

FEATURES: Private, A/V Compatible, Volume Control, Customizable Menu,

SEATED CAPACITY: 245 GUESTS

COCKTAIL CAPACITY: 260 GUESTS

FULL DINING ROOM BUYOUT

FEATURES: Semi Private, Customizable Menus

SEATED CAPACITY: 76 GUESTS

COCKTAIL CAPACITY: 80 GUESTS

FULL LOUNGE BUYOUT

FEATURES: Semi Private, Customizable Menus

SEATED CAPACITY: 125

UPPER LOUNGE

FEATURES: Non Private Space, Customizable Menus

SEATED CAPACITY: 34

COCKTAIL CAPACITY: 40

LOWER LOUNGE

FEATURES: Non Private, Customizable Menus,

SEATED CAPACITY: 40

FRONT PATIO (OPEN ROOF)

FEATURES: Private Space, Customizable Menus, Volume Control

SEATED CAPACITY: 19

COCKTAIL CAPACITY: 20

THE ENTIRE PATIO

FEATURES: Private Space, Customizable Menu,

SEATED CAPACITY: 48

COCKTAIL CAPACITY: 50

SIDE PATIO (AWNING ROOF, WEATHER PERMITTING)

FEATURES: Private Space, Customizable Menu,

SEATED CAPACITY: 29 GUESTS

COCKTAIL CAPACITY: 32 GUESTS



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.



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



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, almond florentine, fresh berries, drizzled honey, Chantilly cream

STICKY TOFFEE CHOCOLATE PUDDING \$40

Almond florentine, 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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BREAKFAST FAMILY STYLE

Option 1: MINIMUM 10 PEOPLE \$25

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

Option 2: MINIMUM 10 PEOPLE \$35

- 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 (V)

\$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 (V)

\$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 (V)

\$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 (V)

\$8.5/PERSON

Poached eggs, avocado, sourdough toast, hollandaise

PRAWN 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

SMOOTHIES

\$7/PERSON

Berry Lime, Kale Avocado or Tropical Green



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 + DESSERT

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-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

CARAMELIZED VANILLA CHEESECAKE

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

KEY LIME PIE

Toasted coconut, Chantilly cream, almond crumble, lime



ENTREES

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

LATE NIGHT STATIONS

Poutine Bar +15/PERSON

French fries, cheese curds, Montreal steak spice, gravy

- Pulled pork or BBQ smoked meat +4/PERSON

Grilled Cheese Sandwich +15/PERSON

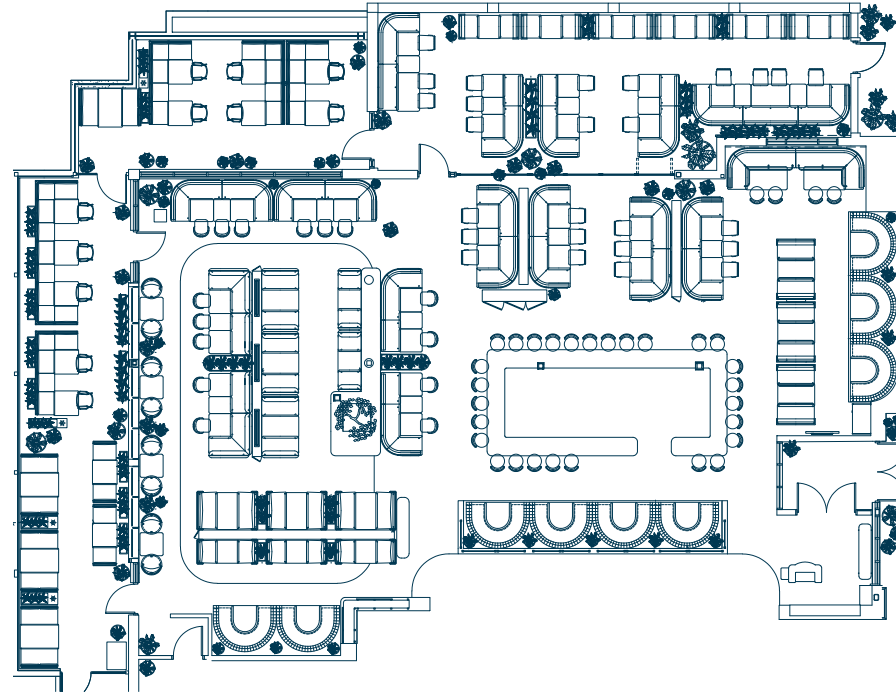
Chef selection of fresh buttered bread and melting cheeses

- Apple, smoked cheddar, bacon +3/PERSON
- Virginia ham, smoked cheddar, pickles +3/PERSON
- Fresh mozzarella, tomatoes, basil +3/PERSON

Ask your Event Manager about
our Chef-attended station options

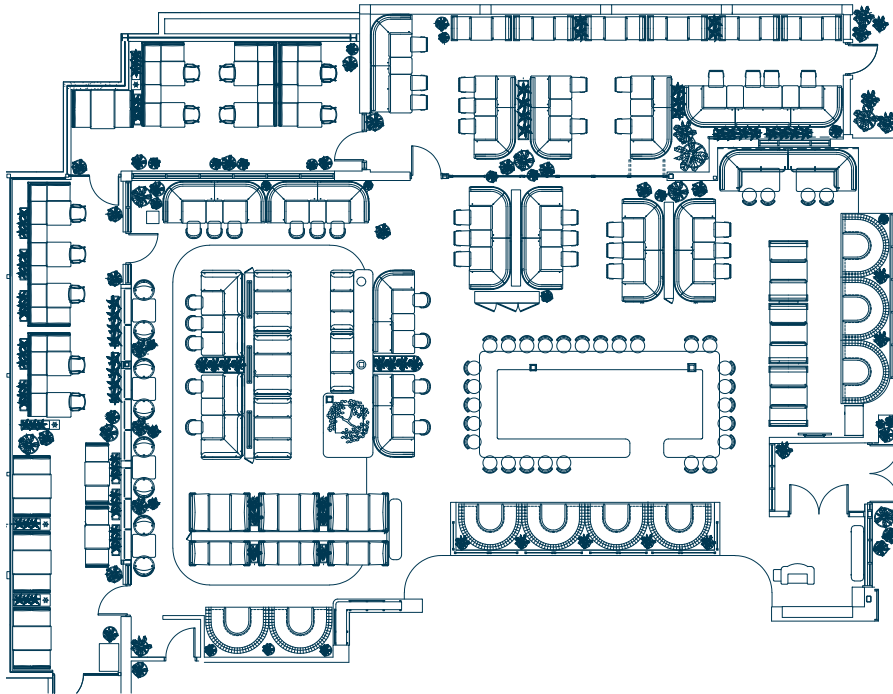


EVENT SPACE *floorplans*



Full Restaurant Buyout

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



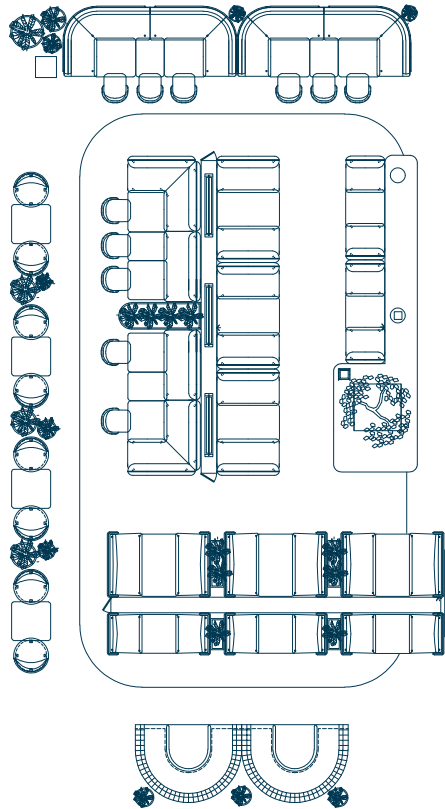
Entire RESTAURANT BUYOUT

IDEAL FOR: Social Celebrations, Corporate Events, Mix + Mingle Receptions, Networking Events, Happy Hours

FEATURES: Private, A/V Compatible, Volume Control, Customizable Menu

SEATED CAPACITY: 245 GUESTS
COCKTAIL CAPACITY: 260 GUESTS





Full Dining Room Buyout

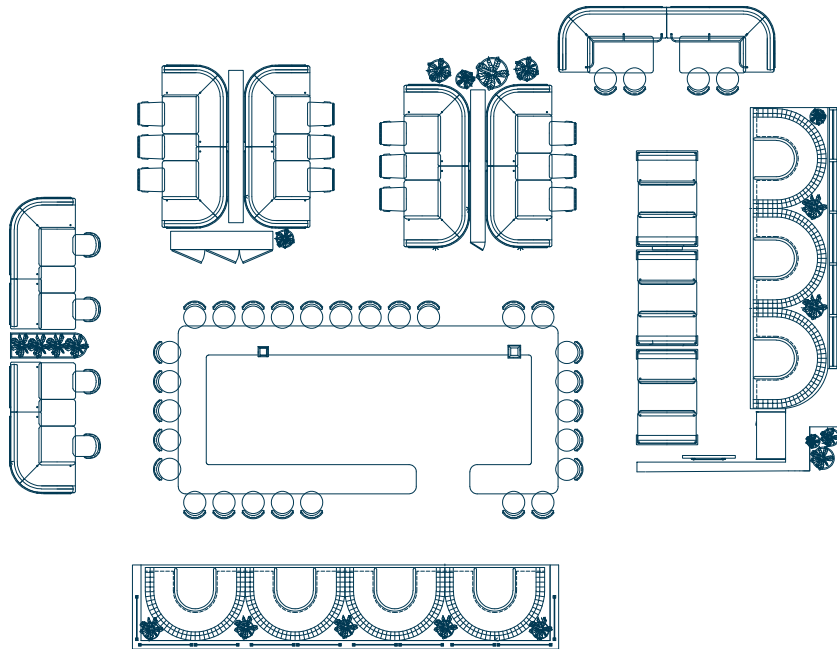
IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours

FEATURES: Semi Private, Customizable Menus

SEATED CAPACITY: 76 GUESTS

COCKTAIL CAPACITY: 80 GUESTS



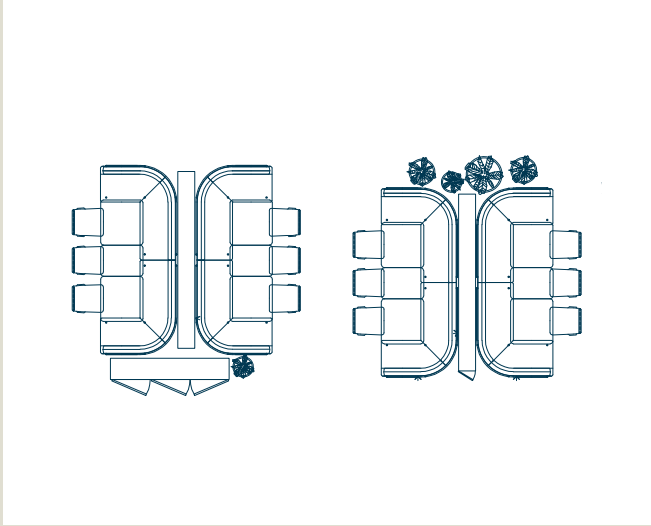


Full Lounge Buyout

IDEAL FOR: Social Celebrations, Corporate Events, Happy Hours

FEATURES: Semi Private, Customizable Menus

SEATED CAPACITY: 125 GUESTS

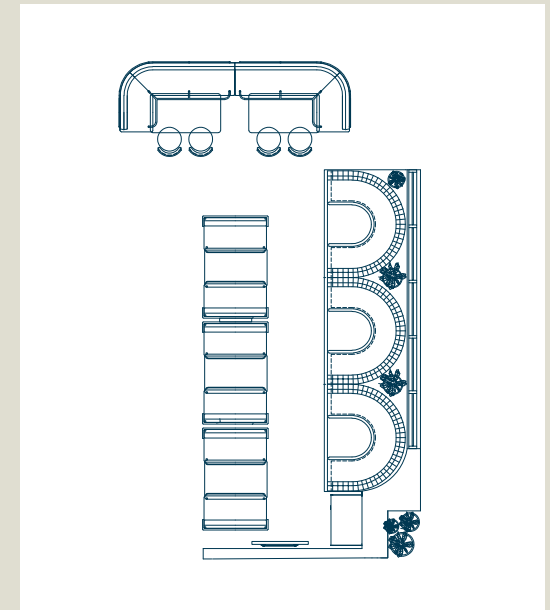


Lower Lounge

IDEAL FOR: Seated Meals, Social Celebrations, Corporate Events, Happy Hours

FEATURES: Non Private, Customizable Menus,

SEATED CAPACITY: 40 GUESTS

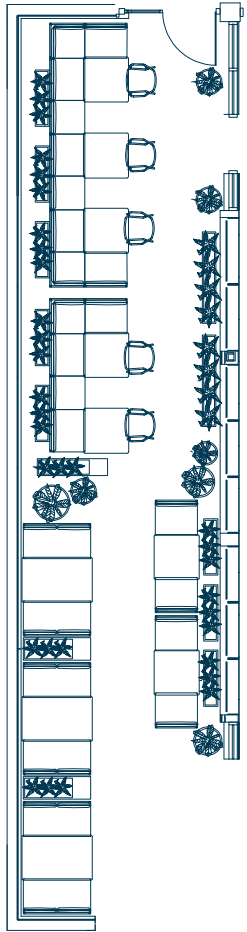


Upper Lounge

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

FEATURES: Non Private Space, Customizable Menus

SEATED CAPACITY: 34 GUESTS
COCKTAIL CAPACITY: 40 GUESTS

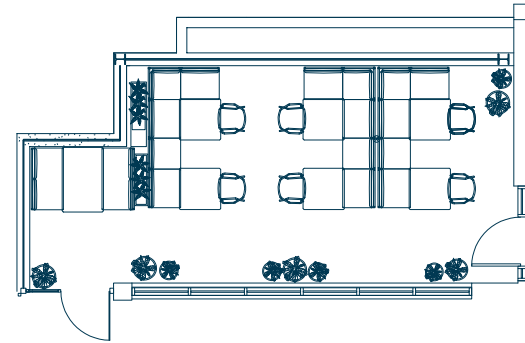


Front Patio (open roof)

IDEAL FOR: Social Celebrations, Corporate Events, Mix + Mingle Receptions, Networking Events, Happy Hours

FEATURES: Private Space, Customizable Menus, Volume Control

SEATED CAPACITY: 19 GUESTS
COCKTAIL CAPACITY: 20 GUESTS



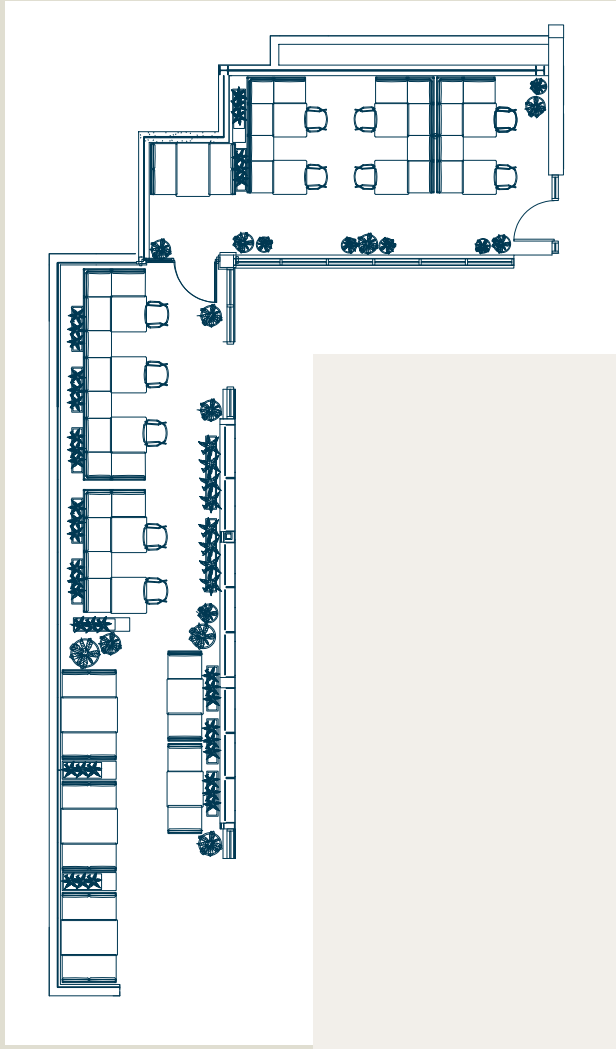
Side Patio

IDEAL FOR: Social Celebrations, Corporate Events, Mix + Mingle Receptions, Networking Events, Happy Hours

FEATURES: Private Space, Customizable Menu,

SEATED CAPACITY: 29 GUESTS
COCKTAIL CAPACITY: 32 GUESTS





The Entire Patio

IDEAL FOR: Social Celebrations,
Corporate Events, Mix + Mingle
Receptions, Networking Events, Happy
Hours

FEATURES: Private Space,
Customizable Menu,

SEATED CAPACITY: 48 GUESTS
COCKTAIL CAPACITY: 50 GUESTS



Earls
KITCHEN + BAR

Get in touch

E: EVENTSATSHERWAY@EARLS.CA

EVENTS AT EARLS

Effortlessly Memorable