



PRIVATE DINING + EVENTS

EARLS VICTORIA
BAY CENTER VICTORIA, 1199 GOVERNMENT ST #100
VICTORIA, BC V8W 3M9

CHRISTINA HAWKSHAW, GENERAL MANAGER
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EVENTS AT EARLS

Effortlessly Memorable



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Welcome to Earls Victoria, the perfect venue for your next event. Our recently renovated space offers a memorable modern dining experience featuring flexible floorplans, customizable menus, local artists, a large dining room and lounge with high ceilings, and a large seasonal patio where guests can bask in the outdoors. Immerse yourself in the lively ambiance that creates the perfect backdrop for any gathering.

Whether you're planning an intimate private dining experience or a large event, our expert team will work closely with you to create an experience that is effortlessly memorable.

MENU

PAGE 5

FLOORPLANS

PAGE 10



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

SPACES AT A GLANCE



SEMI-PRIVATE DINING ROOM

IDEAL FOR: Networking events, Intimate celebrations, Business meetings

FEATURES: Accessible restroom, Volume and television control

SEATED CAPACITY: 16 GUESTS



LOUNGE

IDEAL FOR: Happy Hours, Corporate receptions, Small networking events

FEATURES: Large table seating

SEATED CAPACITY: 29 GUESTS
COCKTAIL CAPACITY: 40 GUESTS



BACK DINING ROOM

IDEAL FOR: Intimate celebrations, Networking events

FEATURES: Flexible floor plans, Booths and tables

SEATED CAPACITY: 32 GUESTS
COCKTAIL CAPACITY: 40 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.

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, leaf lettuce, pickle, mayonnaise, mustard, toasted brioche bun	
DELUXE	\$65
Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, 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

Chef's 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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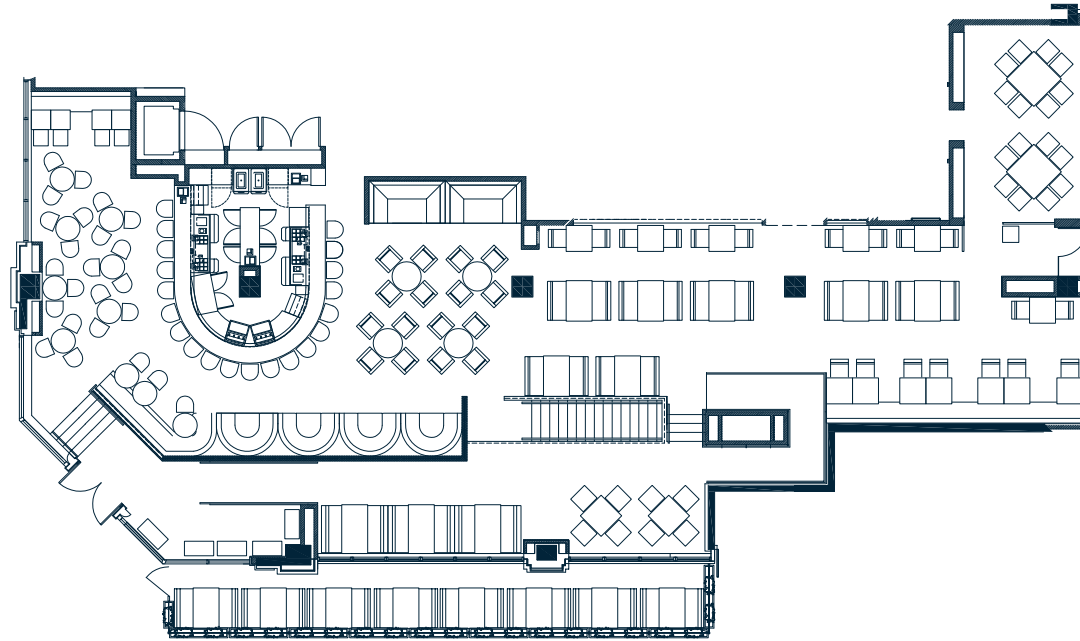


Earls

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EVENT SPACE floorplans

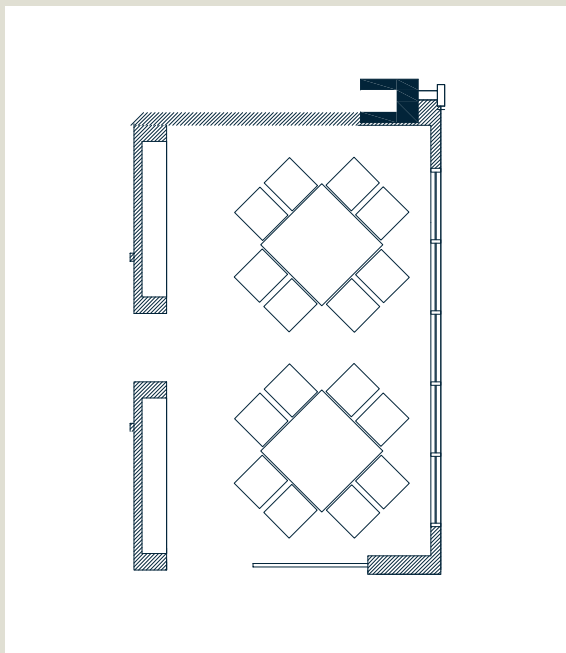


Full Restaurant Buyout

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

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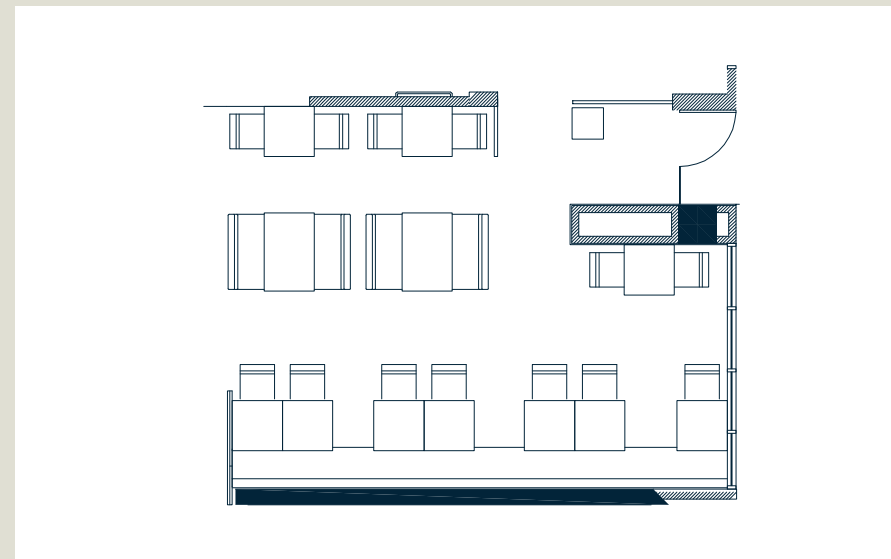


Semi-Private Dining Room

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FEATURES: Accessible restroom, Volume and television control

SEATED CAPACITY: 16 GUESTS

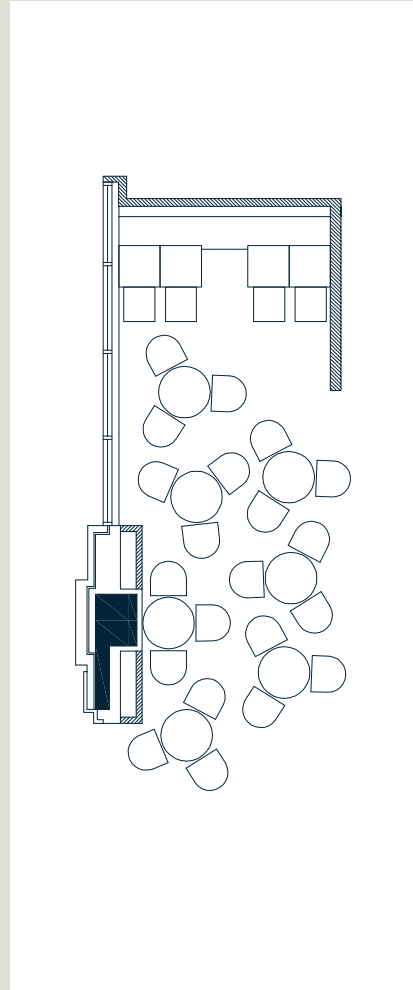


Back Dining Room

IDEAL FOR: Intimate celebrations, Networking events

FEATURES: Flexible floor plans, Booths and tables

SEATED CAPACITY: 32 GUESTS
COCKTAIL CAPACITY: 40 GUESTS



Lounge

IDEAL FOR: Happy Hours, Corporate receptions, Small networking events

FEATURES: Large table seating

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Earls

KITCHEN + BAR

Get in touch

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