EVENTS & PRIVATE DINING PACKAGE

Earls
KITCHEN + BAR
GLENARM
MENU OPTIONS

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LEAVE ALL THE DETAILS TO US.

Nestled in the heart of Downtown Denver, our venue offers a bright and modern setting, perfectly accented with rich woods and eclectic lighting inspired by Colorado’s rustic landscape.

Enjoy our fresh, modern fare punctuated with global flavors, handcrafted cocktails, a comprehensive wine collection and approachable, professional service.

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**ALL PARTY SIZES**

Whether 10 people or 500, our venue can accommodate all of your guest needs.

**ALL OCCASIONS**

- Corporate Meetings
- Birthday Events
- Holiday Gatherings
- Wedding Celebrations
- Rehearsal Dinners

**SPACE HIGHLIGHTS**

- Short walking distance from Convention Center
- Private restrooms + Elevator
- Eight 36-inch HD televisions
- Complimentary wireless internet
- Full wiring for video presentations
- Dedicated state-of-the-art kitchen
- Nearby parking + accommodations
PRIVATE EVENT SPACES

FULL RESTAURANT BUYOUT
SEATED CAPACITY: 375 guests | COCKTAIL CAPACITY: 500 guests

'EARLS ON TOP' BUYOUT (ENTIRE 2ND FLOOR)
SEATED CAPACITY: 230 guests | COCKTAIL CAPACITY: 333 guests

For minimum spend threshold, please contact Robin Mills, Events Manager — robin.mills@earls.ca
PRIVATE EVENT SPACES

**JEWEL ROOM**
- Seated capacity: 11 guests
- FEATURES: Round Table, A/V Access

**BANQUET ROOM**
- Seated capacity: 50 guests
- Cocktail capacity: 75 guests
- FEATURES: Private Room, A/V Capabilities, Projector + Screen, Three Televisions,

**PATIO**
- Seated capacity: 70 guests
- Cocktail capacity: 120 guests
- FEATURES: Floor to Ceiling Views of 16th Street Pedestrian Mall, Fireplace, Private Bar

**DINING ROOM**
- Seated capacity: 92 guests
- Cocktail capacity: 150 guests
- FEATURES: Long tables, Versatile Space, Rich Wood Accents

For minimum spend threshold, please contact Robin Mills, Events Manager — robin.mills@earls.ca
CANAPÉS

COLD CANAPÉS

MEDITERRANEAN CAPRESE | (GA) | $28.50
Sun dried tomato, olive, artichoke with balsamic reduction

TOMATO AND FETA BRUSCHETTA | (V) | $28.50
Sourdough crostini, basil, balsamic

MAUI TUNA POKE | (*O) (GA) | $37
Mango, avocado, tortilla chips

GREEN DRAGON ROLL | (V) | $28.50
Avocado, yam, cucumber, mango, sriracha

AVOCADO TOAST | (V) | $33
Smashed avocados, tomato, radish, baguette

SPICY TUNA SUSHI ROLL | $28.50
Spicy tuna, avocado, tempura crunch

DYNAMITE ROLL | $28.50
Prawn, mango and avocado, sriracha mayo, black sesame, maple unagi

PROSCIUTTO, MELON AND BOCCONCINI (GA) | $33
Bocconcini, honey, basil

LOBSTER TOSTADAS | (GA) | $37
Succulent Lobster, spicy avocado crema, pico de gallo

HOT CANAPÉS

BEEF BURGER SLIDERS | $41
Garlic mayo, aged cheddar, pickled peppers

PULLED PORK SLIDERS | $41
Caramelized onions, slaw, bbq sauce

NASHVILLE SLIDERS | $48
Hot fried chicken thigh, tomato, onion, lettuce, pickles, mayonnaise and mustard

SEASONAL ARANCINI | (V) | $33
Changes seasonally. Please ask your Event Manager about our current options

CHICKPEA FRITES | (V) | $26.50
Sriracha mayo, cilantro

HAWAIIAN SHRIMP | $39
Coconut crusted shrimp, curry lime aioli, chives

PIRI PIRI CHICKEN SATAYS | $37
African tomato sauce, crispy onion, lime

GOCHUJANG CHICKEN SATAYS | (GA) | $37
Spicy gochujang sauce, green onions, crispy onions

DESSERT CANAPÉS

TOFFEE CAKE | $25
Pudding Cake, chantilly, chocolate and toffee sauces

BEIGNETS | (V) | $20.50
English Fritters - Fluffy dough, cinnamon and sugar

GINGERBREAD CAKE | $25
(SEASONAL)
Gingerbread, roasted apple, salted caramel

A 20% service charge and taxes will apply to all set food and beverage functions.
Service charges of 20% are based on pre-tax totals.
PLATTERS

VEGETABLE PLATTER
Carrots, radish, grape tomatoes, cucumber, button mushrooms, red pepper, celery, parmesan dip, confit garlic dip

SMALL | (V) $40  
Serves approx 10

MEDIUM | (V) $70  
Serves approx 25

LARGE | (V) $125  
Serves approx 40

SUMMER/WINTER FRUIT PLATTER
Chef’s selection of seasonal fruit: watermelon, pineapple, nectarines, plums, strawberries, blueberries, raspberries, honeydew, cantaloupe, pineapple, kiwi, oranges, grapes

SMALL | (V) $40  
Serves approx 10

MEDIUM | (V) $70  
Serves approx 25

LARGE | (V) $125  
Serves approx 40

MEAT + CHEESE PLATTER
Chef’s selection of cheeses and charcuterie, grainy mustard, fig jam, rosemary

SMALL | $135  
Serves approx 10

MEDIUM | $185  
Serves approx 25

LARGE | $255  
Serves approx 40

DESSERT PLATTERS
VANILLA CUPCAKES (PER DOZEN) | $24.50  
Chocolate or lemon cream cheese frosting, berries

COOKIE PLATTER | $24.50  
Chocolate Chip Cookies
FAMILY STYLE OR BUFFET
PRICE PER PERSON

LUNCH

OPTION 1 | $25.50
Choice of Family Style or Buffet Salad (pick one)
Choice of Family Style or Buffet Sides (pick one)
Chef’s seasonal selection of sandwiches

OPTION 2 | $30.50
Choice of Family Style or Buffet Salad (pick one)
Choice of Family Style or Buffet Sides (pick two)
Choice of Family Style or Buffet Entrée (pick one)

DINNER

OPTION 1 | $56
Choice of Family Style or Buffet Salad (pick one)
Choice of Family Style or Buffet Sides (pick two)
Choice of Family Style or Buffet Entrées (pick two)

OPTION 2 | $72
Choice of Family Style or Buffet Salad (pick one)
Choice of Family Style or Buffet Sides (pick three)
Choice of Family Style or Buffet Entrées (pick two)
Premium Protein Add ons (+ Additional cost)
Dessert Station
Sushi Rolling Station (Chef Attended)
FAMILY STYLE OR BUFFET

SALADS

AHI TUNA SALAD
Avocado, mango, toasted almond, romaine, soy ginger vinaigrette

CAESAR SALAD
Crispy Romaine, croutons, parmesan, creamy dressing

SANTA FÉ SALAD | (V)
Peanut lime dressing, avocado, corn, black beans, dates

QUINOA SALAD | (V)
Roasted squash, beets, green goddess dressing, toasted pumpkin seeds, crispy chickpeas

TEX MEX SALAD | (V)
Peanut lime dressing, avocado, corn, black beans, dates, chipotle powder

SIDES

ROASTED BABY POTATOES | (V)
Confit garlic butter, chives

SPRING RICE | (V)
Crispy onions, green onions

DIRTY RICE | (V)
Spiced rice, marinated black beans

GREEN GODDESS QUINOA | (V)
Roasted squash, beets, green goddess dressing, toasted pumpkin seeds, crispy chickpeas

WARM POTATO SALAD | (V)
Crispy potatoes, corn, bacon, garlic butter, chives

ROASTED BRUSSELS SPROUTS, APPLES AND ALMONDS | (V)
Apples, almonds, cranberries

PARMESAN BEETS WITH ALMONDS | (V)
Shaved fennel, champagne vinaigrette

ASPARAGUS (SEASONAL) | (V)
Butter, parmesan

MEDITERRANEAN VEGETABLES | (V)
Red onion, red pepper, grape tomatoes, garlic butter

FRIES | (V)
Crispy golden fries
FAMILY STYLE OR BUFFET

ENTRÉES
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, capers, fresh herbs
BROWN SUGAR MUSTARD GLAZE | Sweet and tangy

ROAST CHICKEN
JAMAICAN JERK | Spicy marinade, tamarind glaze
WHITE WINE CREAM | Cream and wine reduction, mushrooms, garlic
CAJUN | Blackening spices, garlic butter

SURF + TURF
Butter poached lobster, striploin, citrus soy, micro cilantro
+ Add $10 per person

PREMIUM ENTÉRÉES
Ask about our Seasonal meat and seafood offerings.
+ Add $10 per person

ASK YOUR EVENT MANAGER ABOUT VEGETARIAN/VEGAN ENTÉRÉ OPTIONS

DESSERT
SEASONAL DESSERT
Ask about our current selection of seasonal desserts

LATE NIGHT STATION
TRADITIONAL GRILLED CHEESE STATION | $5/person
Chef selection of fresh buttered bread and melting cheeses

GOURMET SELECTION GRILLED CHEESE
- Smoked cheddar, bacon +$2/person
- Virginia ham, smoked cheddar, pickles +$2/person
- Fresh mozzarella, tomatoes, basil +$2/person

A 20% service charge and taxes will apply to all set food and beverage functions.
Service charges of 20% are based on pre-tax totals.
PLATED MENUS
(Maximum 30 guests)

OPTION 1 | $48
FIRST COURSE
CAESAR SALAD | Crisp romaine, croutons, parmesan, creamy dressing
FIELD GREENS | (V) | Grape tomatoes, cucumber, feta, champagne vinaigrette
SECOND COURSE
SEASONAL SALMON | Oven roasted salmon, jasmine rice, sautéed vegetables
HUNAN KUNG PAO | (V) | Ginger soy sauce, wok fried vegetables and noodles
6OZ SIRLOIN | Grilled steak, buttery mashed potatoes, sautéed vegetables
THIRD COURSE
DESSERT PLATTER | A custom array of sweet eats

OPTION 2 | $58
FIRST COURSE
SANTA FÉ SALAD | (V) | Feta, avocado, black beans, corn, dates, mixed greens,
tortilla chips, peanut lime vinaigrette
SEASONAL SOUP | Housemade seasonal soup
SWORDFISH STREET TACO | Mini tacos, blackened swordfish, jalapeño crema, cabbage
SECOND COURSE
CRISPY TOFU POKE RICE BOWL | (V) | Crispy tofu, avocado, mango, soy ginger rice
FILET MIGNON WITH POBLANO SAUTÉE | Poblano chorizo sautée,
buttery garlic mashed potatoes and seasonal vegetables
CAJUN CHICKEN | Blackened Chicken with potato salad and creamy coleslaw
SALMON + SUSHI | Ponzu sauce, crispy onion, scallions, cucumber, dynamite roll
THIRD COURSE
SEASONAL DESSERT | Ask about our seasonal dessert feature
KEY LIME PIE | Graham cracker crust, whipped chantilly cream
PLATED MENUS
(Maximum 35 guests)

OPTION 3 | $68

APPETIZER
ARTISAN BREAD | (V) Olive Oil and Vinegar

FIRST COURSE
FIELD GREENS SALAD | (V) Grape tomatoes, cucumber, feta, champagne vinaigrette
EARLS FAMOUS CLAM CHOWDER | New England style, with full cream, chopped tomatoes, parsley, a hint of smoky bacon
SPICY TUNA ROLL | Spicy ahi tuna, cucumber, avocado, tempura crunch

SECOND COURSE
6oz SIRLOIN & SHRIMP | Grilled steak, sauteed shrimp, mashed potatoes, seasonal vegetables
WHITE WINE CREAM CHICKEN | warm potato salad and seasonal vegetables
ZEN BOWL (Vegan or Salmon) | Jasmine rice, daikon, red cabbage, grilled avocado, cucumber, sesame salt

THIRD COURSE
STICKY TOFFEE CHOCOLATE PUDDING | Warm pudding cake, chocolate and toffee sauces, with vanilla ice cream, candy snap
S’MORES CHOCOLATE CHEESECAKE | Toasted marshmallow, hazelnut graham streusel

OPTION 4 | $78

APPETIZER
WHITE TRUFFLE GARLIC BREAD | (V) Whipped ricotta, mozzarella, grana padano, herbs

FIRST COURSE
SANTA FE SALAD | (V) Feta, avocado, black beans, corn, dates, mixed greens, tortilla chips, peanut lime vinaigrette
EARLS FAMOUS CLAM CHOWDER | New England style, with full cream, chopped tomatoes, parsley, a hint of smoky bacon

SECOND COURSE
LAMB CHOPS | Oven-roasted lamb, Moroccan charmoula, green goddess quinoa
6oz SIRLOIN & LOBSTER | Grilled steak, tender oven roasted lobster, mashed potatoes, seasonal vegetables
SCALLOP RISOTTO | Seared wild Atlantic sea scallops, tarragon, cauliflower, braised mushrooms

THIRD COURSE
KEY LIME PIE | Graham cracker crust, chantilly cream, hazelnut streusel
STICKY TOFFEE CHOCOLATE PUDDING | Warm pudding cake, chocolate and toffee sauces, with vanilla ice cream, candy snap
NYC CHEESECAKE | Graham cracker crust, whipped chantilly cream
CONTACT

FOR BOOKING INQUIRIES, PLEASE CONTACT:

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