

Private Dining & Events at Earls Strawberry Hill

Earls Strawberry Hill is your neighbourhood Kitchen & Bar. Friendly and casual, yet ultimately stylish, it's a place where guests are given a warm welcome, whether they drop in for a beer and burger, an after-work cocktail, or amp up the glamour and make an occasion of it. It's also the perfect destination for your next group outing.



Why Earls?

From birthday celebrations to anniversary soirées and corporate dinners to client appreciation receptions, Earls offers a taste of West Coast contemporary dining in an environment that's well-suited for work and play. And, with a dedicated events coordinator available to cater to your every whim, party planning has never been more of a pleasure.

Space Options & Capacity

Choose the intimate yet expansive Semi-private Dining Room or opt for an outdoor affair on the East Patio. Too popular for your own good or simply want the entire space to yourself? Get the best of both worlds and book the adjacent Semi-private Dining Room and East Patio together for an event that's not soon to be forgotten.

Semi-Private Dining Room	 68	 130
East Patio	 38	 50

Food & Drink

Our kitchens are a hive of activity where all breads and sauces are made from scratch daily and recipes are inspired by our global travels in an effort to bring you the best. From West Coast favourites to new takes on old classics, Earls offers groups affordable dining menus suit any occasion, day or night. Add a selection of signature handcrafted cocktails, along with internationally acclaimed wines and craft brew beers, and you're sure to be in good spirits... and company.

earls
KITCHEN + BAR

For more details, please contact our Group Sales team at estrawberryhill@earls.ca
Earls Strawberry Hill | 7236 120 Street | Surrey, BC | V3W 2M1
phone: (604) 501-2233 | fax: (604) 501-0812



Like Us: facebook.com/earlsstrawhill



Follow Us: [@earlsstrawhill](https://twitter.com/earlsstrawhill)

Strawberry Hill Group Lunch Menus



APPETIZER

CAESAR SALAD

fresh grated Grana Padano, house-baked croutons

* MIXED FIELD GREENS

julienne apples, candied pecans, apple cider vinaigrette

* ROSEMARY OREGANO PAN BREAD

extra virgin olive oil, aged balsamic vinegar

MAIN

* MEDITERRANEAN LINGUINI

roasted red peppers, grape tomatoes, kalamata olives, feta

CAJUN CHICKEN CHEDDAR SANDWICH

spiced grilled Cajun chicken, melted aged cheddar, fresh tomato, lettuce, house-baked ciabatta (served with fries)

ROASTED CHICKEN QUESADILLA

roasted vegetables, tomato poached chicken, avocado, and melted jalapeno jack and cheddar (served with fries)

DESSERT

* SUNDAE

Mario's Gelati vanilla bean gelato with chocolate sauce

\$25

* NO-MEAT OPTION

Coffee and tea service included in all group menu options. Five business days' notice of menu choice is required for all groups. Minimum 20 guests required for all group dinner menus. Prices do not include 12% HST or 18% discretionary gratuity. Dietary restrictions or food allergies accommodated with minimum three business days' notice. Custom menu items available upon request - please inquire within.

APPETIZER

CLAM CHOWDER

baby clams, bacon, garden vegetables

CHILI CHICKEN

fiery-sweet chili sauce, crispy wontons

* SPINACH SALAD

house-made dressing, seasonal ingredients (please ask your server)

MAIN

DOMINICAL FISH TACOS

two flour tortillas, coriander marinated wahoo, mango and avocado salsa, spicy Valentina crema (served with fries)

* GRILLED CHICKEN AND BAKED

BRIE SANDWICH

fig jam, roasted apples, house-baked ciabatta (served with fries)

FEATURE SANDWICH

please ask your server (served with fries)

DESSERT

* FEATURE DESSERT

Seasonal dessert (please ask your server)

\$30

APPETIZER

CHILI CHICKEN

fiery-sweet chili sauce, crispy wontons

BABY CALAMARI

sweet red onion, house-made tzatziki

* CUCUMBER AVOCADO ROLL

hand-rolled, crisp cucumber, fresh avocado, spicy togarashi mayo

* SPINACH SALAD

house-made dressing, seasonal ingredients (please ask your server)

MAIN

BACON CHEDDAR BURGER

melted aged cheddar, crispy dry-cured bacon, house-made bun (served with fries)

OVEN ROASTED CHICKEN

seasonal sauce, garlic mashed potatoes, seasonal fresh vegetables (please ask your server)

* SANTA FE SALAD

avocado, peanut lime vinaigrette, crispy tortillas (choose Cajun spiced chicken or no meat)

STEAK FRITES

7 oz. Certified Angus Beef® Top Sirloin, Yukon Gold Fries (cooked medium)

DESSERT

* FEATURE DESSERT

Seasonal dessert (please ask your server)

\$35

Strawberry Hill Group Dinner Menus



APPETIZER

CLAM CHOWDER

baby clams, bacon, garden vegetables

PRAWN DYNAMITE ROLL

mango, avocado, spicy togarashi mayo

* MIXED FIELD GREENS

julienne apples, candied pecans, apple cider vinaigrette

MAIN

HALF-RACK HICKORY BACK RIBS

garlic mashed potatoes, seasonal fresh vegetables

7 OZ. CERTIFIED ANGUS

BEEF® TOP SIRLOIN

garlic mashed potatoes, seasonal fresh vegetables (cooked medium)

* FETTUCCINE ALFREDO

roast garlic cream sauce & fresh Grana Padano parmesan

DESSERT

* SUNDAE

Mario's Gelati vanilla bean gelato with chocolate sauce

\$30

APPETIZER

BABY CALAMARI

sweet red onion, house-made tzatziki

CHILI CHICKEN

fiery-sweet chili sauce, crispy wontons

* SPINACH SALAD

house-made dressing, seasonal ingredients (please ask your server)

MAIN

CEDAR PLANKED SALMON

garlic mashed potatoes, seasonal fresh vegetables, seasonal sauce

BOURBON MUSHROOM 7 OZ. CERTIFIED

ANGUS BEEF® TOP SIRLOIN

crimini and button mushrooms, bourbon demi glace, garlic mashed potatoes, seasonal fresh vegetables (cooked medium)

* MEDITERRANEAN LINGUINI

roasted red peppers, grape tomatoes, kalamata olives, feta

DESSERT

* FEATURE DESSERT

Seasonal dessert (please ask your server)

\$40

SOUP or SALAD

CLAM CHOWDER

baby clams, bacon, garden vegetables

* SPINACH SALAD

house-made dressing, seasonal ingredients (please ask your server)

APPETIZER

CHILI CHICKEN

fiery-sweet chili sauce, crispy wontons

BABY CALAMARI

sweet red onion, house-made tzatziki

* CUCUMBER AVOCADO ROLL

hand-rolled, crisp cucumber, fresh avocado, spicy togarashi mayo

MAIN

9 OZ. PEPPERCORN CERTIFIED ANGUS

BEEF® TOP SIRLOIN

garlic mashed potatoes, seasonal fresh vegetables (cooked medium)

CEDAR PLANKED SALMON

garlic mashed potatoes, seasonal vegetables, seasonal sauce

* MEDITERRANEAN LINGUINI

roasted red peppers, grape tomatoes, kalamata olives, feta

DESSERT

* FEATURE DESSERT

Seasonal dessert (please ask your server)

\$50

* NO-MEAT OPTION

Coffee and tea service included in all group menu options. Five business days' notice of menu choice is required for all groups. Minimum 20 guests required for all group dinner menus. Prices do not include 12% HST or 18% discretionary gratuity. Dietary restrictions or food allergies accommodated with minimum three business days' notice. Custom menu items available upon request - please inquire within.