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BRADFORD HEAP RESTAURANTS

WILDSTANDARD

PRIVATE DINING, PARTIES AND EVENTS GUIDE

LOCATION 1043 Pearl Street, Boulder, CO 80302

OWNERS Chef Bradford Heap and Designer Carol Vilate, COO

EVENT MANAGER Jennifer Cordova | 720.234.8328 | events@bradfordheap.com

WILD STANDARD **For Large Events | 80 seated. 110 reception.**
You and your guests will enjoy an enticing selection of responsibly sourced fish and seafood dishes, vegetables sourced from our wonderful local farmers, and free range GMO-free proteins. Our bar program boasts handcrafted cocktails, a wide-range of spirits, some of our favorite beers, and a thoughtfully compiled wine list. We welcome inquiries for reserving the entire restaurant.

PEARL DIVE **For Intimate Events | 30 seated. 40 reception.**
Pearl Dive - our watery retreat in the cellar- provides an intimate space to host private parties.

FOOD & BEVERAGE Our menu offers organic fare that is constantly evolving to highlight the current season and local farms. To ensure exceptional service, a set menu is required for all events.
Our bar boasts locally distilled spirits, handcrafted cocktails, some of our favorite Colorado beers and a thoughtfully compiled wine list. We are happy to discuss food and beverage items beyond our regular menu offerings, however, special orders are subject to availability and require at least (14) days notice.

FOOD & BEVERAGE MINIMUMS Our guidelines for minimums are calculated prior to tax and gratuity. The minimums are based on availability.

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FOOD & BEVERAGE MINIMUMS CONT.	Sunday-Thursday Lunch	Pearl Dive	\$900-\$1,250*
	Friday/Saturday Lunch	Pearl Dive	\$1,000-\$1250*
	Sunday-Wednesday Dinner	Pearl Dive	\$1,500 – \$2,000*
	Thursday-Saturday Dinner	Pearl Dive	\$2,000 – \$3,000*

*Peak dates include, but are not limited to, holidays, weekends and graduations. Above information is for the Pearl Dive only. Mondays and Tuesdays we are typically closed for lunch; events at this time may be subject to additional charges. Full restaurant buyouts start at \$3000.

RESERVATIONS A 50% deposit of the food and beverage minimum is required to hold the venue, as well as; a signed contract.

CANCELLATIONS Cancellations must be made in writing within the time allowed. Full restaurant buyouts must cancel (60) days before the event, and private dining room events must cancel (14) days before the event.

BAR OPTIONS	Open/Hosted Bar	All drinks are billed on consumption and billed to the Host.
	Select Hosted Bar	Pre-selected drink options and are billed to the Host.
	Cash Bar	\$25/hour all drinks are paid for by guest and host pays \$25 per hour cash bar fee.
	Pre-selected Wine	Please contact our Event Manager for a current list of our wines. Orders must be placed (2) weeks prior to the event date.

SPECIAL EVENT MENU OPTIONS Our event menu options are divided into five categories:

Cocktail Reception with Passed Hor D' Oeuvres Only.	
2 Course Lunch	\$28/guest
3 Course Lunch	\$35/guest
3 Course Dinner	\$60 /guest
4 Course Dinner	\$75/guest



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Passed Appetizers and Dessert Bites

Because we use the freshest and highest quality ingredients; our menu changes seasonally. Please use these menus as guides only.

Options:

5 Appetizers | \$40 per guest or

7 appetizers | \$50 per guest

APPETIZERS

Additional appetizers can be added for \$7/guest.

- 1 **Fried Calamari** thai sweet chile glaze and field greens
- 2 **Mushroom Tartare** sauteed shiitakes and cream sauce on toast
- 3 **Pok Pok Chicken Slider** potato roll, thai glazed chicken and greens
- 4 **Octopus Escabeche** pickled onion cucumber, chiles and taro chips
- 5 **Fried Cauliflower** red curry sauce and scallion
- 6 **Crab Cakes** with gluten free bread **
- 7 **Seasonal Crostini**
- 8 **Green Goddess Shrimp** taro root chips
- 9 **Seasonal Vegetable Crudo** white bean hummus
- 10 **Ahi Tuna Poke** taro root chips **
- 11 **Mushroom Gnocchi**
- 12 **Seasonal Soup**
- 13 **Ceviche**
- 14 **Crispy Vegetable Spring Rolls**
- 15 **Steak Skewers**
- 16 **Boulder Lamb**
- 17 **Beet Tartaré** candied walnuts and shaved goat cheese

** \$3 upcharge per serving

DESSERT BITES

Dessert Bites | \$6 per guest

Assorted Bite-Sized Desserts custom picked by our pastry chef

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2-Course Lunch \$28/guest

FIRST COURSE

At Wild Standard we believe in Family and Community, all our 1st Course options are served family-style for your guests to share.

- 1 **Fried Calamari** thai sweet chile glaze and field greens
- 2 **Local Beet Salad** organic , shaved goat cheese, and apple cider vinaigrette
- 3 **Seasonal Fruit Salad**

ENTRÉE

The entrée course is individually plated.

- 1 **Fish and Chips** beer-battered, tarter sauce, fried, and slaw
- 2 **Steak and Eggs** lyonnaise potatoes, greens, black garlic and chive butter
- 3 **Wild Alaskan Salmon Tacos** slaw, pickled red onion, avocado and cilantro
- 4 **Bouillabaisse De Marseille** shrimp, mussels, cod, fennel, saffron, tomato, potatoes and bread
- 5 **Coconut Green Curry** whitefish, shrimp, mussels, rice pilaf, cilantro, scallions
- 6 **Wild Shrimp and Grits** shrimp, tomatoes, garlic-sautéed organic spinach
- 7 **Daily Risotto**
- 8 **Organic Zucchini Involtni** cashew cheese, pepitas, tomato, saffron sauce, seasonal vegetables
- 9 **Grass- finished Beef Burger** bbq short rib cheddar, crispy onions, pickled jalapeño
- 10 **Wild Haddock Sandwich** fried or sautéed, tartar sauce, basil pesto and roll

3-Course Lunch \$35/guest

First Course, Entrée + Dessert Course.

Assorted Bite-Sized Desserts custom picked by our pastry chef served family-style.



WILDSTANDARD

3-Course Dinner \$60/guest

FIRST COURSE

The first course is served family-style.

- 1 **Heirloom Tomato + Peach Salad** peaches, tomatoes, basil, arugula, parmesan and balsamic
- 2 **Spanish Octopus Escabeche** pickled onion cucumber, chiles and taro chips
- 3 **Local Beet Salad** organic beets and greens, shaved goat cheese, apple cider vinaigrette
- 4 **Seasonal Soup**

ENTRÉE

The entrée course is individually plated.

- 1 **Daily Market Fish**
- 2 **Tarragon Crusted Steelhead Filet** potatoes, shiitakes, green beans, buerre blanc, tarragon oil
- 3 **Maine Lobster Risotto** rice, lobster glaze, lobster claw and tail, sweet corn and tomatoes
- 4 **Grass-Finished Beef Two Ways** NY & Korean bbq beef cheek, ginger-scallion fried rice
- 5 **Pan Roasted Alaskan Halibut** crust, fingerlings, green beans, squash, and citrus emulsion
- 6 **Seasonal Vegetarian Entrée**
- 7 **Grilled Alaskan Salmon**
- 8 **Grilled Lobsters** *additional \$10/guest

DESSERT

Assorted bite-sized desserts custom picked by our pastry chef served family-style.

4-Course Dinner \$75/guest

First Course, Entrée and Dessert + 3 Stationed Hors D'oeuvre.

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Raw Bar Option \$30/guest

RAW SEAFOOD BAR

Includes:

Oysters

Crab Legs

Poached Lobster Tail

Shrimp Cocktail

Ahi Tuna Poke with taro root chips

Octopus Escabeche with taro root chips

FOOD AND BEVERAGE OPTIONS CONTINUED

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