



BHR

BRADFORD HEAP RESTAURANTS

WILDSTANDARD

PRIVATE DINING, PARTIES AND EVENTS GUIDE

LOCATION 1043 Pearl Street, Boulder, CO 80302

CULINARY DIRECTOR Bradford Heap

EVENT SALES Jennifer Cordova | (720) 243 8328 | events@bradfordheap.com

Full Buyouts | 100 seated. 200 reception.

Our brand new dining room is warm and welcoming. Seating is versatile and comfortable. The offerings from the kitchen are based on seasonality and local sourcing of the best produce and proteins available. Organic and 99% GMO free.

PEARL DIVE Private Dining Room Buyout | up to 30 seated | up to 35 reception

Pearl Dive - our watery retreat in the cellar- provides an intimate space to host private parties. The Pearl is one of the most beautiful private dining rooms in Boulder, and its unique setting allows for a private bar and restroom. Perfect for intimate dinners, celebrations, business meetings and dance parties.

FOOD & BEVERAGE Our menu offers organic fare that is constantly evolving to highlight the current season and local farms. The menu offerings are pre-selected by you and the guests can choose on the night of the event. 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 10 days notice.

FOOD & BEVERAGE MINIMUMS Our guidelines for minimums are calculated prior to tax. We do not charge a room fee, however, in a case where the minimum is not met, a surcharge will be assessed. Please keep in mind these are only guidelines and prices may vary.

>>>



BHR

BRADFORD HEAP RESTAURANTS

WILDSTANDARD

PRIVATE DINING, PARTIES AND EVENTS GUIDE

FOOD & BEVERAGE

Sunday-Wednesday Dinner	Pearl Dive	\$1,000 – \$2,000*
Thursday-Saturday Dinner	Pearl Dive	\$2,000 – \$3,000*

MINIMUMS CONT.

*Peak dates include, but are not limited to, holiday weekends, graduation weekend and most weekends in the summer. Above information is for the Pearl Dive only. Please inquire for full restaurant buyout quotes.

RESERVATIONS

A 50% non-refundable deposit of the food and beverage minimum is required to hold the venue, as well as a signed or electronically signed copy of your event contract.

CANCELLATIONS

In the event of a cancellation, all deposits will be forfeited. If cancellation occurs within 60 days of the event, you will be charged 100% of estimated food and beverage revenue for your event. This amount shall be calculated by adding the price-per-person charge to the estimated beverage consumption of \$30 per guest.

THE WILD STANDARD EXPERIENCE

Wild Standard guests will enjoy dishes influenced by culinary traditions, which traverse the seven seas. Guests will be able to make their own choices on the night of the event, and we do not require preset counts. We also offer family style dining - please inquire.

SPECIAL EVENT MENU OPTIONS

Our event menu options are divided into three categories.
Cocktail Reception \$45 / guest
3 Course Menu \$60 /guest
4 Course Menu \$70/guest

SEASONAL MENUS

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



BHR

BRADFORD HEAP RESTAURANTS

WILDSTANDARD

PASSED APPETIZERS AND DESSERT BITES
COCKTAIL RECEPTION STYLE

5 APPETIZERS | \$45 PER GUEST OR
7 APPETIZERS | \$55 PER GUEST

**you can also add appetizers to your 3 course dinner, at \$15 per person for 3 selections.

APPETIZERS

Hush Puppies with pepper jelly
Fried Smelt with tartar sauce
Pok Pok chicken slider
Charred Octopus with kimchi
Fried Cauliflower with red curry sauce
Chipotle Lime Oysters wood roasted
Burrata Crostini tomato jam, basil, saba
Green Goddess Shrimp red onion celery, taro root chips
Seasonal Crudo
Ahi Tuna Poke taro root chips
Maine Lobster Crepes
Mushroom Gnocchi
Fish Mousse, Lobster Bisque
Oyster Po' Boy
Spring Rolls vegetarian or fish
Oak Fired Shrimp sundried tomato pesto
Grilled Lamb Lollipops
Maryland Crab Cakes remoulade
Teriyaki Beef Skewers
Fried Haddock Sliders
Marinated Octopus Ceviche
Wood Grilled Artichokes feta, smoked paprika
Roasted Beet Tar Tar white balsamic, goat cheese, basil

DESSERT BITES

Dessert Bites | \$6 per guest
Assorted Bite-Sized Desserts custom picked by our pastry chef

WILDSTANDARD

3 COURSE PLATED DINNER | 3 CHOICES PER COURSE | \$60

4 COURSE PLATED DINNER | 3 CHOICES PER COURSE | \$70

additional choices are an additional \$10 per guest

APPETIZERS

CHEESE AND CHARCUTERIE
chef's daily selection of 2 cheeses and 2 meats

WATERMELON SALAD
cucumber, feta, mint, pickled onion

POWER GREENS
spinach, arugula, kale, avocado, pepitas
cumin vinaigrette

CHOPPED MARKET SALAD
best of the season local vegetables, citrus vinaigrette

KAYA TOAST
sourdough, egg, coconut jam,

NEW ENGLAND CLAM CHOWDER
clams, bacon, potato, thyme

THAI SPRING MUSSELS
green garlic, coconut milk, cilantro, fresno chili

STEAMED MUSSELS
spicy tomato broth, grilled bread

FRIED CALAMARI
thai sweet chili glaze

TUNA POKE
sesame, ginger, cucumber, house-made chips

ENTREES

BOUILLABAISSA
wild rockfish, shrimp, mussels, tomato saffron broth,
potato, sourdough

7X WAGYU BEEF TOP SIRLOIN
roasted carrots, snap peas, asparagus, spinach, ramp
butter

OAK-FIRED LOCAL LAMB BURGER
calabrian chili aioli, potato bun, house pickle, feta,
hand-cut fries

BEER BATTERED FISH AND CHIPS
hand-cut fries, dill pickle remoulade

CHILIPEPPER ROCKFISH FILET
israeli couscous, romesco, broccolini, shaved lardo,
kalamata tapenade

MAINE LOBSTER ROLL
hand-picked fresh maine lobster, new england roll,
hand-cut fries, aioli

ORGANIC POK POK FRIED CHICKEN
local greens, mint, cilantro, thai sweet chili glaze

WILD ALASKAN SOCKEYE SALMON
local zucchini, squash, corn puree, heirloom grape
tomato, pickled shallot

DAILY MARKET FISH
ask your server about today's catch



BHR

BRADFORD HEAP RESTAURANTS

WILDSTANDARD

DESSERTS

CHERRY ALMOND JOY [GF,V] 10
bing cherry, almond buckle
coconut ice cream

ORGANIC RED PLUM [GF,V] 9
port wine plum compote, coconut corn cake,
candied walnuts, coconut gel,

GRILLED PALISADE PEACHES [GF] 10
hazelnut sponge cake, chantilly cream,
raspberry coulis

KEY LIME SABLE 9
suerte blanco, toasted cumin
blueberries, caramel

CHOCOLATE FONDANT [GF] 9
lemon curd, sweet cream, mayan cocoa

DANIEL PETER [GF] 10
swiss chocolate cake, hazelnut chocolate crema,
banana buttered-rum custard

ORIGIN [GF] 9
70% dominican republic dark chocolate, corn flan,
avocado truffles, chili mango puree

ADD-ONS | RAW BAR

OYSTERS
assorted, fresh shucked oysters 3 ea

SNOW CRAB LEGS
\$2 / oz

POACHED LOBSTER TAILS
24 per tail

POACHED KEY WEST SHRIMP
cocktail sauce 2 ea

MARINATED OCTOPUS
taro root chips 2.50 /oz

BEVERAGE OPTIONS*

* beverages are billed on consumption

OPEN HOSTED BAR

All drinks are charged to the host's final bill,
based on final guest consumption. Guests
may order any level of alcohol.

LIMITED HOSTED BAR

Host pre-selects drink options. All pre-selected
drinks are charged based on consumption
and added to the final bill. Beverages outside
of the pre-selected options are charged to
guest tabs.

CASH BAR

All drinks are paid for by guests.

*We are happy to accommodate special wine
orders with notice



BHR

BRADFORD HEAP RESTAURANTS

