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BRADFORD HEAP RESTAURANTS

WILDSTANDARD

PRIVATE DINING, PARTIES AND EVENTS GUIDE

LOCATION 1043 Pearl Street, Boulder, CO 80302

OWNER Chef Bradford Heap

EVENT MANAGER (303) 652 0777 | events@bradfordheap.com

WILD STANDARD **For Large Events | 100 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. Please do keep in mind that the room is only accessible by stairs and there is no elevator.

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.

FOOD & BEVERAGE MINIMUMS
Our guidelines for minimums are calculated prior to tax and service charge. 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 the minimums vary based on the restaurant's peak season and availability.



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FOOD & BEVERAGE MINIMUMS FOR THE PEARL DIVE

Sunday-Thursday Lunch	Pearl Dive	\$500*
Friday/Saturday Lunch	Pearl Dive	\$750*
Sunday-Wednesday Dinner	Pearl Dive	\$1,000*
Thursday-Saturday Dinner	Pearl Dive	\$2,000*

*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 \$3,000.

DEPOSIT

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 7 days of the event, you will be charged 100% of food and beverage minimum, tax and 22% service charge as dictated on your signed contract. If the cancellation occurs 8 days or more prior to the event, your deposit will still be forfeited but you will not be charged any additional fees.

BAR OPTIONS

- 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.
- Select 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.
- Pre-selected Wine** Please see wine list for available selections at www.wildstandard.com/wine. We are happy to accommodate special wine orders with 7 days notice and are subject to availability.



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

MENU OPTIONS

We honor and believe in family and community and enjoy our family-style service. We bring out the majority of our dishes on large plates for all to enjoy at the table. We have two family-style options:

3-Course Dinner \$55/Guest OR 4-Course Dinner \$70/Guest
2-Course Lunch \$28/Guest OR 3-Course Lunch \$35/Guest

APPETIZERS

Our appetizers are a great choice for reception-style events, and can make an excellent addition to any of our seated dinner menus.

3 appetizers \$21/guest | 5 appetizers \$35/guest | 7 appetizers \$45/guest + appetizers \$7/guest – Additional appetizers can be added.

- 1 **Fried Calamari** thai sweet chile glaze
- 2 **Pok Pok Chicken Sliders** thai glazed chicken and greens
- 3 **Caramelized Cauliflower** capers, golden raisins and pine nuts
- 4 **Crab Cakes** wasabi aioli
- 5 **Shrimp Cocktail** house cocktail sauce
- 6 **Halibut Ceviche** avocado, lemon, lime, cilantro and jalapeno
- 7 **Shrimp Ceviche** avocado, serrano, champagne vinegar
- 8 **Mushroom Spring Rolls** ginger-tarragon emulsion
- 9 **Steak Skewers** choice of Argentinian chimichurri or ponzu sauce
- 10 **Beet Tartare** candied walnuts and goat cheese
- 11 **Salmon Tartare** avocado, tamari vinaigrette, sesame and scallion
- 12 **Grilled Brussels Sprout Skewers**

Seafood Tower Oysters, Crab Legs, Shrimp Cocktail Octopus Escabeche, Taro Chips \$19/guest

DESSERT BITES

Dessert Bites | \$10 per guest

Assorted Bite-Sized Desserts custom picked by our pastry chef



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2-Course Family-Style Seated Lunch \$28/guest

FIRST COURSE Please choose two options from below. Additional items can be ordered for \$10/guest. The first course is served family style.

- 1 **Tuscan Green Salad** Prosciutto di Parma, Parmigiano-Reggiano, Kilt Farm field greens, pine nuts and balsamic vinaigrette
- 2 **Citrus Salad** orange, grapefruit, almonds, chevre, avocado, Kilt Farm field greens and champagne vinaigrette
- 3 **Colterra Beet Salad** shaved fennel, sweet herbs, walnuts, chevre and apple cider vinaigrette

ENTRÉE

Please choose three entrées from below. The entrée course is served individually with guest orders taken upon arrival.

- 1 **Fish Tacos** guest choice of carintas, shrimp or salmon
- 2 **Vegetarian Coconut Green Curry** seasonal local organic vegetables, jasmine rice cilantro and scallions
- 3 **Wild Shrimp and Grits** Kilt Farm greens, Holy Trinity and creole sauce
- 4 **Chicken Confit & Wild Mushroom Risotto** Hazel Dell mushrooms, arugula snow peas and herb oil
- 5 **House Made Organic Lobster Capellini + \$5/order** tomatoes, lemon, butter and shallots
- 6 **Grass-Finished Beef Burger** cracked pepper, chevre, sauteed mushrooms caramelized onion, arugula and truffle aioli
- 7 **Miso Marinated Alaskan Cod** Kilt Farm bok choy, miso glaze and Napa cabbage cucumber-fresno chile slaw
- 8 **Mary's Chicken** Thai sweet chile glaze, mint, mixed greens and cilantro
- 9 **Shrimp Po-Boy Sandwich** lettuce, tomato, onion and remoulade

3-COURSE Family-Style Seated Lunch \$35/guest

First Course, Entrée + Dessert

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



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3-COURSE Family-Style Seated Dinner \$55 / guest

FIRST COURSE

Please choose two options from below. Additional items can be ordered for \$10/guest. The first course is served family style.

- 1 **Tuscan Green Salad** Prosciutto di Parma, Parmigiano-Reggiano, Kilt Farm field greens, pine nuts and balsamic vinaigrette
- 2 **Citrus Salad** orange, grapefruit, almonds, chevre, avocado, Kilt Farm field greens and champagne vinaigrette
- 3 **Colterra Beet Salad** shaved fennel, sweet herbs, walnuts, chevre and apple cider vinaigrette

ENTRÉE

Please choose three entrées from below. The entrée course is served individually with guest orders taken upon arrival.

- 1 **Vegetarian Coconut Green Curry** seasonal local organic vegetables, jasmine rice and cilantro
- 2 **Seared New Bedford Scallops** beet risotto, snap peas, beet strips, parmigiano-reggiano, crispy onions, herb oil and chives
- 3 **Mary's Chicken Confit & Hazel Dell Mushroom Gnocchi** spinach, tomato, mozzarella and Madiera truffle emulsion
- 4 **Grass-Finished Beef Tenderloin +\$5/order** Lyonnaise potatoes, asparagus and wild local morel mushroom butter
- 5 **Miso Marinated Alaskan Cod** bok choy, miso glaze and Napa Cabbage cucumber-fresno chile slaw
- 6 **Wild Alaskan Halibut +\$5/order** Lyonnaise potatoes, pistachio crust, seasonal local organic vegetables and citrus emulsion

DESSERT

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

4-COURSE Family-Style Seated Dinner \$70 / guest

First Course, Entrée and Dessert + 3 Stationed Appetizers

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5-COURSE Seated TASTING MENU \$85/ guest

Enjoy a spontaneous, 5-course seasonal menu. Our wine steward can suggest wine pairings to complement each course for an extra \$35/person, or \$45 for ultra-premium offerings. We are happy to accommodate any taste preferences or dietary restrictions; please note any requests when you book your reservation.

Sample Menu Below:

- FIRST COURSE** KUMAMOTO OYSTER
pernod granita
2017 St. Helena Sauvignon Blanc
- SECOND COURSE** NEW BEDFORD SCALLOPS
potato tuille, lobster butter
2016 Carneros - Napa Valley Chardonnay
- COURSE THREE** COLTERRA DUCK LIVER GNOCCHI
shallots, sage, parmigiano-reggiano
2015 Carneros - Napa Valley Pinot Noir
- COURSE FOUR** COLORADO LAMB CHOP
herb de provence, cherry black pepper glaze
2014 Napa Valley Generations Red Blend
- DESSERT** DACQUOISE
best of the season fruit, candied rose petals
2017 Mas de Daumas Gassac Rose Frizzant



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