

THE STANDARD

Bar Garden Kitchen

Nestled on the urban border of Northbridge's creative hub and the corporate city, The Standard Bar Garden and Kitchen is a refreshing mix of breezy cool and easy fun, poured into a garden oasis. The 'never shuts' kitchen, bar offerings and upbeat service are anything but standard, and the music will take you forwards, backwards and sideways in a sitting. The roomy inside and outside spaces at The Standard are offered in equal measures, and The Deck upstairs will give you a new perspective on Perth's city lights. Good times on all fronts - welcome to The Standard Perth.



VENUE

The Standard uses modern pops and twists to complement the building's industrial heritage. The open plan kitchen, 10 metre long bar, concrete block walls, glass bricks, and local timbers, are synonymous with the industrial style, while distinct use of colour, art, feature lighting, reflection, and plenty of greenery throughout the venue all unite to create a vibe that is alive and kicking.

The outdoor Wine Garden is The Standard's enchanted sanctuary and its unique point of difference. Designed as a revitalising green oasis and respite from the city jungle outside, the Wine Garden is unlike any other venue in Northbridge or the CBD. Patrons can be found unwinding blissfully with a cocktail, immersed in greenery, colourful shade and twinkling lights, or venturing upstairs to The Deck to enjoy the spectacular Perth city backdrop.

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Being 'female friendly' is first and foremost at The Standard, and all staff are geared towards creating and maintaining a space that feels safe, relaxed and completely conducive to happy, stress-free socialising.



KITCHEN

Renowned Head Chef Chase Weber has conceived an applauded and succinct menu that celebrates WA's best local and seasonal produce, while remarkably maintaining great value for money. Plates are designed for one, for sharing or for grazing, and to keep the merry conversations flowing.

The open plan kitchen was designed to be visible from the bar, allowing food-lovers to observe the chefs in action. Additionally, The Standard encourages an unusual blurred line between kitchen and bar staff, with chefs often seen heading out to personally deliver plates to tables and chat about the menu.

BAR

With years of global experience, high-end training, and an eye for detail and trends, the team at The Standard have delivered one of the best and most concise drink lists in Perth.

A well-researched selection of uncommon yet impressive wines is available, with fresh, fragrant and textured wines being the standouts. Imported bottled beers feature alongside local quality independent brewers, and mixed drinks are made methodically by passionate bartenders.



for event enquiries, please contact Alice Davies

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LINKS

Instagram

<http://instagram.com/thestandardperth/>

Facebook

<https://www.facebook.com/thestandardperth>

THE STANDARD

WE WOULD LOVE TO HOST YOUR PARTY, SOIREE OR PRIVATE EVENT

In the light, bright & breezy surrounds of The Standard, we have a number of spaces that can accommodate you and your friends.

INTIMATE GROUP

If you are a group of 10 or less, simply flick us an email and we will endeavor to put aside a table for you and your party.

THE DINING ROOM

We have a number of high tables inside which are perfect for a party of 8-12 people. You'll be situated in prime position to experience the hustle & bustle of our busy bar.

Alternatively large groups of up to 120 people (standing) can be accommodated for private events.

THE DECK

Surrounded by fruit trees and looking over our Wine Garden, the deck is an ideal location to entertain & celebrate special occasions. The Deck is best suited to groups of 30-40 people.

THE WINE GARDEN

Our lush, colorful and spacious Wine Garden takes full advantage of the fun and friendly atmosphere of The Standard. Whether you have 10 friends or 150.

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If you are extremely popular and have 300 friends, drop us a line about borrowing our venue for the night.

SUBSTANTIAL SNACKS

Minimum order of 20

Crisp zucchini flower salad, sour soy dressing, pea tendrils, potato, chilli	\$9
Mild cauliflower curry, steamed jasmine rice, cucumber & tossed coconut sambal	\$9
Philly cheese brioche roll, caramelised onions, peppers & mushroom, hot cheese sauce	\$10
Bourban bbq pulled pork, maple glazed cornbread, pickled kohlrabi	\$10
Creamy soft pecorino & jersey milk polenta, crispy roast lamb belly, gremolata	\$10
Grilled Korean chicken box, glass noodles, roasted peanuts, shallot & herb salad, nuoc cham	\$11
Salmon poke bowl, soy pearls, wasabi cream, fried garlic, toasted sesame, red rice, baby leaf	\$12
Scallop ceviche, green tea noodles, sweet onion cream, crispy wakame, daikon	\$14



SHARED BOARDS & BOWLS

Assorted Crisps <i>seasoned crisps: cuttle fish crackers with black garlic salt, cassava chips with garlic vinegar salt</i>	\$15
Fava Bites <i>double fried for extra deliciousness and crunch, house made ancho tomato ketchup & aioli</i>	\$20
Straw Potato Frites <i>crispy golden fried Royal Blue potato seasoned with smoked paprika & celery salt</i>	\$20
Malaysian Spiced Chicken Bites <i>boneless chicken thigh pieces with prawn & tamarind sambal (spicy Malaysian style chutney)</i>	\$40
Crispy Rice Balls <i>goeey, glutinous red rice balls, sweet & sour sauce</i>	\$25
Crispy Fried Red Coral School Prawns <i>Western Australian soft shell school prawns coated in potato starch & fried golden, tossed in native salt & pepper</i>	\$45
Glazed Pork Bites <i>slow cooked free range pork coated in red vinegar caramel, toasted sesame & coriander</i>	\$40
Bread & Olives <i>house made charred sourdough, evoo & aged balsamic vinegar & Mt Zero olives</i>	\$15
<i>ADD grilled buttifarra blanca (smoked pork sausage)</i>	\$35
<i>ADD grilled chorizo, lemon & parsley</i>	\$40
Cheese Board (100g serves) <i>a selection of local & international cheeses paired with complimenting condiments & crisps</i>	
1 cheese	\$25
2 cheeses	\$35
3 cheeses	\$45
4 cheeses	\$55
Flatbread & Dips <i>a selection of seasonal house made dips served with grilled sourdough flatbread</i>	\$25
The Standard Charcuterie <i>jamon serrano, wagyu bresaola, buttifarra blanca sausage, spiced chorizo, house made chutney, pickles, charred sourdough</i>	\$75
Seafood Board <i>Italian white Don Bocarte anchovies, cured ocean trout, marinated Fremantle octopus, pickled apple, house made chutney, charred sourdough</i>	\$85

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Vegetarian Board	\$55
<i>house made pickled vegetables, marinated Mt Zero olives, maple glazed cornbread bites, seasonal chips</i>	
Mozzarella & Heirloom Tomato Crostini Board	\$50
<i>sourdough crisps, creamy buffalo mozzarella, assorted tomatoes lightly dressed with evoo, sweet basil, garlic, shallots & aged balsamic vinegar</i>	
Salmon Gravlax	\$55
<i>Tasmanian salmon cured in sloe gin lemon verbena, crème fraiche & sourdough crisps</i>	
Dessert Board	\$55
<i>chocolate ganache, assorted macarons, vanilla panna cotta, sweet filled mini cones</i>	



CANAPÉS

Minimum order of 25

Caramelised Kangaroo	\$4
<i>roasted peanuts, compressed pineapple, finger lime</i>	
Kimchi Spiced Cauliflower	\$4
<i>root vegetable cracker, shaved cheddar</i>	
Poached Exmouth Prawn	\$4
<i>sour soy pipette, wasabi cream, lemon balm</i>	
Spanner Crab	\$4
<i>sour coconut, red grapefruit, cuttlefish crisp</i>	
Panko Crusted Pork & Chicken Croquette	\$4
<i>ancho sauce, celery salt & soft herb</i>	



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FOOD STATIONS

Select two or more Food Stations to serve your group of 40 or more in the Wine Garden.

Watch in wonder as a dedicated chef prepares your chosen dishes.

Minimum of 40 guests and two stations

Charcuterie & Cheese Table	80g per head	\$14
<i>assorted cured meats, local & international cheeses, pickles, chutneys, mustard</i>	130g per head	\$19
<i>& toasted sourdough</i>	180g per head	\$24

Seasonal Salad Grazing Table

Choose from:

<i>roma tomato, cucumber, aged balsamic vinegar & sourdough croutes</i>	2 salads	\$8
<i>potato salad, fresh herbs, pickled ginger & sour soy dressing</i>	3 salads	\$12
<i>wild rocket, mild blue cheese, fresh pear with evoo & Pedro Ximenez vinegar</i>	4 salads	\$15
<i>warm grain salad, snow pea tendrils, fried shallots, lemon emulsion</i>		



Yakatori Grill

a selection of skewered meats & vegetables grilled over charcoal served with accompanying sauces

Choose from:

<i>free range chicken thigh, toragashi seasoning (Japanese spiced salt), lemon mayonaise</i>	2 pieces per head	\$12
<i>organic beef flank, parsley, blood orange & confit garlic gremolata</i>	3 pieces per head	\$15
<i>slow cooked pork belly, cumin infused sweet & sour sauce</i>	4 pieces per head	\$18
<i>King Oyster mushrooms, roasted miso & red vinegar glaze</i>		

Assorted Chicken Bites

Choose from:

<i>crispy southern fried ribs</i>	1 style 2 pieces	\$7
<i>sweet & sour glazed drumettes</i>	2 styles 4 pieces	\$13
<i>panko crumbed ribs with celery salt</i>	3 styles 6 pieces	\$18
<i>roasted winglets with smoked paprika seasoning</i>		

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Burger Station

gourmet burgers & pulled meat served on a brioche bun with house made condiments

burgers per head \$9

Choose from:

gourmet cheeseburger, organic beef, aged cheddar, mustard, ketchup, house pickles

slow roasted pork collar butt, bourban spiked bbq sauce, slaw

Thai marinated chicken with a herb, cucumber & green papaya salad, lime & chilli aioli

roast mushroom, sweet onion cream, fresh mozzarella, gremolata & pea tendrils salad

roast lamb belly, kohlrabi, mint & yoghurt remoulade, Davidson plum sauce

Bao Station

steamed flour buns with your choice of delicious fillings

baos per head \$7

Choose from:

mild curried cauliflower, toasted coconut, cucumber & herb sambal

roast pork belly, red vinegar caramel sauce, coriander, chives & fried shallots

Korean bbq grilled chicken, herb salad, lime & chilli aioli, roast peanuts

panko crumbed local fish, pineapple salsa, ancho sauce, picked herbs



Raw Seafood Bar

fresh local seafood & shellfish prepared in a variety of ways, including raw, cured & pickled, accompanied by complimenting condiments

50g per head \$12

100g per head \$17

150g per head \$20

Decorative Dessert Grazing Table

a variety of all things sweet & delectable such as; individual assorted desserts, fruits, pastries, chocolates & macarons

per head \$9



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HOW MANY SHOULD WE ORDER?

You're welcome to put together your own selection of food for your gathering, but here's a guide to help you. Still curious about portions? Drop us a line and we can send you a draft menu tailored for your group.

"We only want a light nibble"

We suggest 1 substantial snack per person and 1 board for every 4 of your friends

"We're hungry, but not starving"

We suggest 2 substantial snacks per person and a board for every 4 of your friends

"We're here for the night!"

Let us create a menu tailored specifically to your event that includes a selection of our food stations and shared boards



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FANCY A DRINK?

IF YOU ARE ENTERTAINING A CROWD WHO ENJOY A TIPPLE (OR 3), WE CAN SET YOU UP WITH A BAR TAB THAT HAS AS MANY OR FEW INCLUSIONS AS YOU LIKE.

Ask for our recommendations

Or if you prefer, our beverage packages offer great value.

THE STANDARD PACKAGE

2 hours - \$60 per person

3 hours - \$75 per person

NOT THE STANDARD PACKAGE

2 hours - \$70 per person

3 hours - \$85 per person

Both packages include sparkling, white & red wine along with a beer, soft drinks and juices

If you're big drinkers we need 7 days notice to order the stock



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TENTATIVE BOOKINGS

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All tentative bookings will be held for a period of 7 days, arrangements can be made through the Event Coordinator to extend this period otherwise the booking will automatically expire. We will make attempts to contact you should we receive any enquires for the same date.

If you would like to confirm your tentative booking, the Terms and Conditions are to be completed and returned to the Event Coordinator immediately.

BOOKING CONFIRMATION AND DEPOSIT

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All bookings remain tentative until such time as a deposit is received.

Deposits must be made to hold and confirm the date of your event. Deposit payment confirms your acceptance of the conditions of agreement.

If the deposit is not received within one week of making the tentative booking, The Standard has the right to re-allocate the space to another potential client.

FINAL NUMBERS & MENU

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To assist us in making your event run smoothly, all menu choices and an approximation of numbers are required at least 7 days prior to the function date. Guaranteed numbers will be required 5 days before the function date and charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

Should the numbers increase, we will endeavor to accommodate however a full payment of additional costs must be made on the night.

FINAL PAYMENTS & MINIMUM SPENDS

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Final payments are required on the day of the function. We accept Cash, MasterCard, Visa and American Express... but we prefer Cash.

If the final payment is not received or minimum spend not met on the day of the function, The Standard reserves the right to deduct the balance from the credit card information supplied.

Note : Sorry, we do not facilitate separate billing.

CANCELLATIONS

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All cancellations must be made in writing to the Event Coordinator.

If cancellation occurs within 7 days of the function date, the deposit will be forfeit.

MENU CHANGES - SEASONAL AND DIETARY

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Menu provided is subject to seasonal changes and product availability. Wherever possible, The Standard will endeavor to meet your requests. If you or your guests have special dietary requirements, please inform the Event Coordinator well in advance. We can not guarantee that we can cater for all dietary requirements. A finalised food order must be submitted to the Event Coordinator at least one week prior to the event.

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MOTHER NATURE

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Please note that as your event is booked in our garden, we are at the mercy of mother nature. In the event of inclement weather, we will do our best to relocate your party inside but cannot guarantee the same experience/space.

RESPONSIBLE SERVICE OF ALCOHOL

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Clients are to be responsible and assist with ensuring the orderly behavior of their guests during an event. The Standard reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol and related laws will be enforced during the function. For us to comply with our responsible service of alcohol, function guests are limited to one drink per person when ordering from the bar.

MUSIC & SOUND EQUIPMENT

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Requests to host speeches, live music or audio visual equipment of any kind will only be considered for groups hiring the wine garden and/or the venue exclusively.

SECURITY

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It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. Our liquor license dictates that we require 2 security guards for the first 100 people and 1 guard for every 100 after that. Additional costs will be applied for functions of 100 people and over. To ensure the security of larger events, a guest list or invitations may assist in maintaining the privacy of your function from the general public.

GOODS & SERVICES TAX (GST)

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All prices are inclusive of goods and services tax.