



EVENTS & FUNCTIONS

THE STANDARD

28 ROE STREET, NORTHBRIDGE WA

(08) 9228 1331

INFO@THESTANDARDPERTH.COM.AU

THE STANDARD

PERCHED ON THE BORDER OF URBAN NORTHBRIDGE AND THE CORPORATE CITY, THE STANDARD BAR & KITCHEN IS A REFRESHING MIX OF BREEZY COOL & EASY FUN, POURED INTO A GARDEN OASIS.



VENUE

THE INDUSTRIAL BLOCK ORIGINAL.

AFTER A DECADE OF MEMORIES AND CHERISHED AS PARKER GROUP'S FIRST BORN, WE'VE RETURNED TO OUR BAR ROOTS, HONOURING THE ONCE-LOST EUROPEAN CHARM OF NORTHBRIDGE, BLENDING NOSTALGIA WITH A CONTEMPORARY TOUCH AND ENERGY.

WE'VE BID FAREWELL TO TEN REMARKABLE YEARS OF SOUTH-EAST ASIAN CUISINE, USHERING IN A NEW ERA WITH A MEDITERRANEAN-INSPIRED MENU, BLENDING A REINVIGORATED AMBIANCE WITH CLASSIC EUROPEAN CHARM, INTRODUCING A NEW PHASE FOR OUR BELOVED CASUAL BAR AND EATERY.

SPRAWLING OVER THREE LEVELS, THE STANDARD GOES FAR BEYOND ITS MAIN DINING ROOM.



KITCHEN

DRAWING INFLUENCE FROM THE COAST OF THE MED, PARKER GROUP'S HEAD OF CULINARY BRENDAN PRATT AND HEAD CHEF NICHOLAS WOOLARD HAVE EMBRACED THE "LESS IS MORE" MANTRA. USING HONEST INGREDIENTS AND ALLOWING THEM TO SPEAK FOR THEMSELVES, THE DUO HAVE DEVELOPED A RESTRAINED YET TASTY NEW OFFERING OF SMALL TO MEDIUM MED-STYLE SHARE PLATES DESIGNED TO KEEP THE GOOD TIMES AND CONVERSATIONS FLOWING.

EXPECT PLATES ORDERED WITH CONFIDENCE, PASSED LOUDLY ACROSS TABLES, AND SAVOURED FOR THEIR NOSTALGIC YET BOLD MEDITERRANEAN FLAVOURS.



WINE GARDEN

SUITS 10 - 100 GUESTS

OUR LUSH AND COLOURFUL WINE GARDEN IS THE EPICENTRE OF THE STANDARD'S FUN AND FRIENDLY ATMOSPHERE.

THE FLEXIBLE AREA, CAN BE SECTIONED OFF DEPENDING ON GROUP SIZE. INCLUDES SEATING, TABLES FOR FOOD AND DRINKS WITH PLENTY OF ROOM TO STAND AND MINGLE. THE WINE GARDEN IS PROTECTED BY A WEATHERPROOF SAIL AND HAS FANS AND HEATERS AVAILABLE DEPENDING ON WEATHER.



THE DECK

SUITS 20 - 40 GUESTS

THE DECK OVERLOOKS OUR WINE GARDEN AND CITY ROOFTOPS. SEATING AND TABLE OPTIONS AVAILABLE. THIS AREA IS IDEAL FOR COCKTAIL FUNCTIONS AND AS A MINGLE SPACE.



UPPER DECK

SUITS 10-30 GUESTS

AMBIENT VIEW OF THE CITY LIGHTS, OVERLOOKS OUR WINE GARDEN. INCLUDES TABLES FOR FOOD AND DRINKS WITH PLENTY OF ROOM TO STAND AND MINGLE. AREA IS IDEAL FOR COCKTAIL AND STAND UP FUNCTIONS.



WINE GARDEN & BOTH DECKS

SUITS UP TO 180 GUESTS

EXCLUSIVE USE OF OUR OUTDOOR AREA. THIS INCLUDES THE THE OUTDOOR BAR & WINE GARDEN, AS WELL AS BOTH THE DECK AND THE UPPER DECK FOR THE DURATION OF YOUR EVENT.



THE STANDARD

SUITS UP TO 350 GUESTS

EXTREMELY POPULAR? LUCKY YOU!

DROP US A LINE IF YOU'D LIKE TO BORROW THE
STANDARD FOR THE EVENING!

THE ENTIRE WINE GARDEN, TWO ROOFTOPS, TWO
BARS AND INDOOR SEATING AREA IS ALL YOURS.



CHEF'S CHOICE

SUITS 2-30 GUESTS

A SELECTION OF MENU FAVOURITES. A EUROPEAN
AND MEDITERRANEAN INSPIRED SIT DOWN MENU.

MENU IS SUBJECT TO CHANGE BASED ON
SEASONALITY.

\$70 PER PERSON.

+ SHARE DESSERTS FOR \$10 PER PERSON.

FUNCTION FOOD

BITES *Price per item (minimum order 20 per item). Excluding oysters*

Four cheese arancini / 5	V / GF / NF
Bolognese arancini / 5	GF / NF
Mushroom & truffle arancini / 5	VG / GF / DF / NF
Duck liver parfait & quince toast / 7	GFO / NF
Classic gilda, green olive, guindilla & anchovy skewer / 8	GF / DF / NF
Doz Oysters, shallot / 60 dozen	GF / DF / NF
Lamb rump, anchovy, tomato xo / 8	DF / NF

SUBSTANTIAL *Price per item (minimum order 20 per item)*

Campanelle, tomato sugo, stracciatella / 12	V / GFO* / DFO / NF
Ricotta Gnocchi, black pearl mushroom, nutmeg, parmesan / 12	V / GFO* / NF
Cavatelli carbonara, parmesan & black pepper / 12	GFO* / NF
Baked eggplant parmigiana, mozzarella, chilli butter / 12	V / GF / NF
Beef cheek, polenta, parsley & shallot / 12	GF / NF

**GF pasta will incur a \$1 surcharge per portion*

DIETARY KEY: GLUTEN FREE GF | DAIRY FREE DF | VEGETARIAN V | VEGAN VG | SHELLFISH FREE SFF | NUT FREE NF | OPTION O
*OUR CHEF CAN SUBSTITUTE ITEMS TO CATER FOR DIETARY REQUIREMENTS, PLEASE LET US KNOW IN ADVANCE



FUNCTION FOOD

GRAZE *Serves approx. 10*

Fried Baby Potatoes / 30 V / VG0 / GFO / DFO / NF

Sour cream & aleppo

The Standard charcuterie / 95 GFO / NF / DF / SFF

A selection of cured meats, olives, condiments, pickles, crackers, bread & dip

The Standard cheese board / 95 V / NF / SFF

A selection of local & international cheeses paired with condiments, crackers & crisps

The full antipasti / 105 V / VG / GFO / DFO / NF

A selection of cured meats, cheeses, olives, pickled mussels, pickles, crackers, bread & dip

SWEETS

Chocolate cremeux tart, roasted pear / 4.50 GF

Opera cake, hazelnut joconde, coffee cream, chocolate ganache / 5.50

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YOUR CURATED BAR TAB

THE STANDARD HOUSES TWO IMPRESSIVE BARS. A 10-METER INDOOR BAR AND A REPURPOSED SHIPPING CONTAINER TURNED OUTDOOR BAR IN THE WINE GARDEN.

WITH SIGNIFICANT GLOBAL EXPERIENCE, HIGH-END TRAINING AND GENUINE PASSION FOR DETAIL AND TRENDS, THE TEAM AT THE STANDARD DELIVER ONE OF THE BEST DRINKS LISTS IN PERTH. WINES ARE WELL-RESEARCHED AND UNUSUAL, WITH FRESH, FRAGRANT AND TEXTURED WINES COMMONLY THE STANDOUTS. IMPORTED BEERS FEATURE ALONGSIDE LOCAL INDEPENDENT BREWERS, AND COCKTAILS ARE PREPARED METICULOUSLY BY OUR BARTENDERS.

LOOKING FOR A SIGNATURE COCKTAIL?

WE CAN SEND THROUGH A QUESTIONNAIRE AND OUR BAR MANAGER CAN CREATE A COCKTAIL SPECIFIC TO YOUR SPECIAL DAY.

WORK WITH OUR FUNCTIONS COORDINATOR TO CURATE THE PERFECT DRINKS LIST FOR YOUR BAR TAB.



WHO ARE WE:

PARKER GROUP, THE TEAM BEHIND POPULAR, AWARD WINNING WEST AUSTRALIAN ESTABLISHMENTS THE ROYAL HOTEL, FLEUR, WILLI’S, THE STANDARD, DANDELION, BUSSELTON PAVILION AND SOUTH WEST WINE SHOP.

OUR VENUES EXIST OUTSIDE THE TRADITIONAL BOUNDARIES OF HOSPITALITY, PROVIDING AN INNOVATIVE AND ARTFUL CULINARY OFFERING, WHILST SYNONYMOUSLY RENOWNED FOR GOOD OLD-FASHIONED FRIENDLY SERVICE.

OUR VENUES ARE CONCEPTUALISED TO DELIGHT ALL SENSES; AND PROVIDE OUR GUESTS WITH DISTINCT EXPERIENCES THAT WILL LEAVE THEM WANTING MORE.

ALL VENUES ARE AVAILABLE FOR FUNCTION HIRE, EACH WITH THEIR OWN MENUS, DRINK OFFERINGS, AMBIANCE AND STYLE. VISIT THE PARKER GROUP WEBSITE FOR AN OVERVIEW AND MORE DETAILS.

PARKER
GROUP

OUR BRANDS:



TERMS & CONDITIONS

TENTATIVE BOOKINGS & DEPOSITS

ALL BOOKINGS REMAIN TENTATIVE UNTIL SUCH TIME AS A DEPOSIT IS RECEIVED. ALL TENTATIVE BOOKINGS WILL BE HELD FOR 7 DAYS. TO CONFIRM YOUR BOOKING, WE WILL REQUIRE YOUR DEPOSIT TO BE PAID IN FULL. DEPOSITS MUST BE MADE TO HOLD AND CONFIRM THE DATE OF YOUR EVENT. PAYMENT OF YOUR DEPOSIT 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. WE WILL MAKE ATTEMPTS TO CONTACT YOU SHOULD WE RECEIVE ANY ENQUIRES FOR THE SAME DATE.

FINAL NUMBERS & FINAL MENU

TO ASSIST US IN THE SMOOTH RUNNING OF YOUR EVENT, FINAL NUMBERS FOR YOUR EVENT AND YOUR FINAL MENU SELECTIONS ARE REQUIRED AT LEAST 7 DAYS PRIOR TO THE FUNCTION DATE. GUARANTEED NUMBERS WILL BE REQUIRED. SHOULD THE NUMBERS INCREASE, WE WILL ENDEAVOUR TO ACCOMMODATE HOWEVER A FULL PAYMENT OF ADDITIONAL COSTS MUST BE PAID ON THE NIGHT.

FINAL PAYMENT & MINIMUM SPEND AGREEMENTS

FULL PRE-PAYMENT FOR YOUR FOOD IS REQUIRED A MINIMUM OF 7 DAYS PRIOR TO THE RESERVATION. WE ACCEPT CASH, MASTERCARD, VISA AND AMERICAN EXPRESS. THE AGREED MINIMUM SPEND IS REQUIRED TO BE PAID IN FULL ON COMPLETION OF YOUR EVENT (WE DO NOT INVOICE AFTER THE EVENT HAS CONCLUDED).

MUSIC & AUDIO

REQUESTS TO PROVIDE YOUR OWN DJ OR PROVIDE AUDIO-VISUAL EQUIPMENT OF ANY KIND WILL ONLY BE CONSIDERED FOR GROUPS HIRING THE WINE GARDEN AND/OR THE VENUE EXCLUSIVELY.

CANCELLATIONS

ALL CANCELLATIONS MUST BE MADE IN WRITING. CANCELLATIONS MADE WITHIN 7 DAYS OF BOOKING THE RESERVATION WILL BE FULLY REFUNDABLE. CANCELLATIONS MADE BEYOND THE INITIAL 7-DAY BOOKING PERIOD ARE SUBJECT TO A NON-REFUNDABLE DEPOSIT. CANCELLATIONS MADE WITHIN 7 DAYS FROM THE EVENT WILL RECEIVE A 50% REFUND OF THE FOOD ORDER. CANCELLATIONS MADE WITHIN 48 HOURS OF THE EVENT WILL FORFEIT ALL MONIES PAID. IN THE CASE THAT THE STANDARD IS UNABLE TO TRADE DUE TO GOVERNMENT ENFORCED RESTRICTIONS OF ANY KIND, AND THEREFORE FORCED TO CLOSE OR CANCEL RESERVATIONS, A FULL CREDIT WILL BE HELD FOR YOU TO USE AT AN ALTERNATIVE DATE. IF A AN ALTERNATIVE DATE CANNOT BE ARRANGED, THEN A FULL REFUND WILL BE ARRANGED.

DECORATIONS & CAKEAGE

WE ARE MORE THAN HAPPY FOR YOU TO BRING A CAKE TO YOUR EVENT, FREE OF ANY CAKEAGE CHARGE. WE WILL PROVIDE YOU WITH A KNIFE AND NAPKINS ON THE NIGHT, HOWEVER WE WON'T BE ABLE TO ASSIST YOU WITH SERVING THE CAKE. PLEASE ARRANGE THIS WITH OUR EVENTS MANAGER. YOU ARE WELCOME TO BRING SOME SIMPLE DECORATIONS FOR YOUR FUNCTION; HOWEVER, ALL OF OUR SPACES HAVE AN ENCHANTED FEEL WITH GREENERY, FLOWERS, FRUIT TREES AND FAIRY LIGHTS. PLEASE NOTE; NO CONFETTI, CONFETTI BALLOONS OR GLITTER WILL BE PERMITTED IN THE VENUE. PLEASE LIAISE WITH THE EVENTS MANAGER IF YOU WANT TO BRING ANY DECORATIONS.

RESPONSIBLE SERVICE OF ALCOHOL & UNDER 18'S

CUSTOMERS ARE TO BE RESPONSIBLE AND ASSIST WITH ENSURING THE ORDERLY BEHAVIOUR OF THEIR GUESTS DURING AN EVENT. RESPONSIBLE SERVICE OF ALCOHOL AND RELATED LAWS WILL BE ENFORCED DURING THE FUNCTION. UNDER THE LIQUOR LICENSING LAWS OF WESTERN AUSTRALIA, WE HAVE A DUTY OF CARE TO ALL OUR CUSTOMERS. WE THEREFORE RESERVE THE RIGHT TO REFUSE SERVICE OF ALCOHOL TO PERSONS WE FEEL ARE APPROACHING INTOXICATION. TO COMPLY WITH WA LAWS, ALL GUESTS UNDER 18 YEARS OF AGE MUST BE ACCOMPANIED BY THEIR OWN PARENTS OR LEGAL GUARDIAN, AND ARE ONLY PERMITTED IF THEY ARE JOINING US FOR A SEATED MEAL.

FOR ANY OTHER ENQUIRIES,
PLEASE CONTACT:

E: [INFO@THESTANDARDPERTH.COM.AU](mailto:info@thestandardperth.com.au)

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