

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 GARDEN BAR & KITCHEN IS A REFRESHING MIX OF BREEZY COOL & EASY FUN, POURED INTO A GARDEN OASIS.



VENUE

THE BUSTLING KITCHEN, BAR OFFERINGS AND UPBEAT SERVICE ARE ANYTHING BUT STANDARD, AND THE MUSIC WILL TAKE YOU FORWARDS, BACKWARDS AND SIDWAYS IN A SEATING.

THE STANDARD'S UNIQUE INTERIOR USES MODERN POPS AND TWISTS TO COMPLEMENT THE BUILDING'S INDUSTRIAL HERITAGE. INSIDE, YOU'LL FIND A 10-METRE BAR, OPEN PLAN KITCHEN, BLOCK WALLS, GLASS BRICKS AND LOCAL TIMBERS JUXTAPOSED WITH COLOUR, ART AND FEATURE LIGHTING WITH GOLDEN INFLECTIONS AND PLENTY OF GREENERY.

THE OUTDOOR WINE GARDEN IS THE STANDARD'S SANCTUARY AND UNIQUE POINT OF DIFFERENCE. DESIGNED AS RESPITE FROM THE CITY JUNGLE, PATRONS UNWIND UNDER LUSH GREENERY AND COLOURED WALLS, WHILE CITY LIGHTS SPARKLE OVER THE DECK UPSTAIRS.

BEING 'CUSTOMER FRIENDLY' IS FIRST AND FOREMOST AT THE STANDARD, AND OUR STAFF ARE DEDICATED TO MAINTAINING A BRIGHT AND FUN SPACE THAT FEELS SAFE, RELAXED AND COMPLETELY CONDUCTIVE TO UPBEAT, STRESS-FREE SOCIALISING.





KITCHEN

OUR CHEFS CONCEIVE HIGHLY CREATIVE MENUS THAT CELEBRATE WA'S BEST LOCAL AND SEASONAL PRODUCE WHILE MAINTAINING GREAT VALUE FOR MONEY. THE OPEN PLAN KITCHEN IS INTENTIONALLY VISIBLE TO ENABLE FOOD-LOVERS TO OBSERVE THE CHEFS IN ACTION, AND CONVERSELY, TO ALLOW CHEFS TO PERSONALLY DELIVER DISHES AND THEIR DETAILS TO CUSTOMERS.



WINE GARDEN

SUITS 10 - 120 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.

BANQUET

SUITS 6-30 GUESTS

TWO OR THREE-COURSE SOUTH-EAST ASIAN INSPIRED SIT DOWN MENU.

MENU IS SUBJECT TO CHANGE BASED ON SEASONALITY.

FROM \$75 PER PERSON.

IDEAL FOR: BIRTHDAY DINNERS, BABY SHOWERS, HENS PARTIES.

FUNCTION FOOD

CANAPES

Caramelised peanut mahor, compressed pineapple, finger lime / 5	VG / V / GF / DF / SFF
Shredded duck salad, turmeric wafer, soft herbs, tamarind dressing, peanuts / 5	GF / DF / SFF
Kingfish ceviche, kalamansi dressing, green chili oil / 5	NF / SFF
Beef tartare, chili yuzu, smoked soy, bugak cracker egg yolk gel / 5	NF / SFF
Natural oysters, finger lime mignonette / 5	NF / GF / DF

PRICE PER ITEM (MINIMUM ORDER 20 PER ITEM)

SUBSTANTIAL SNACKS

Cauliflower, turmeric & coconut curry, jasmine rice, soft herb salad / 12	V / GF / DF / NF / SFF
Grilled Korean chicken, glass noodles, peanuts, shallot & herb salad, nuoc cham / 14	GF / DF / SFF / NFO
Slow cooked beef shin, rendang glaze, jasmine rice, peanuts & toasted coconut / 16	GF / DF / SFF / NFO
Dan Dan noodles, caramelised sichuan, tahini & peanut paste, scallions / 14	V / DF / SFF
Roast pork belly bao: black pepper sauce, pickled cucumber, spring onion / 9	DFO / NF

PRICE PER ITEM (MINIMUM ORDER 20 PER ITEM)

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



FUNCTION FOOD CONTINUED

BOARDS SERVES APPROX. 10

Flatbread & dips / 30

A selection of seasonal house made dips with toasted Turkish flatbread V / GFO / DF / NF / SFF

Cheeseboard / 65

A selection of 3 local & international cheeses each paired with complementing condiments & crisps V / GFO / SFF

The Standard charcuterie / 95

Locally sourced & house cured meats, pickles & condiments GFO / NF / DF / SFF

Antipasti board / 65

Pickled & marinated vegetables, marinated mt zero olives, toasted Turkish bread V / VG / GFO / DFO / NF / SFF

Dessert board / 65

Chocolate ganache, assorted flavours of macarons, mini mousse cups, sweet filled mini cones V / VG / GFO / SFF

SHARE BOWLS SERVES APPROX. 10

Cassava crisps / 20

Root vegetable chips with house made vinegar salt VG / V / GF / DF / SFF

Potato gems & dips / 35

Double fried for extra deliciousness and crunch, house-made ancho tomato ketchup & aioli VG / V / GF / DF / SFF

Fried chicken wings / 45

Tossed in Spiced Plum seasoning and Watermelon/Cherry Blossom Sauce GF / NF/ SFF

Crispy tempura squid / 45

WA squid coated in tempura then fried until golden & tossed in a native salt & pepper GF / DF / NF / SFF

Glazed pork belly bites / 45

Slow cooked free-range pork coated in black pepper butter, toasted sesame & spring onion GF / DFO / NF

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





DRINKS & NIBBLES PACKAGE

THIS PACKAGE IS SUITABLE FOR GROUPS UP TO 20. YOU AND YOUR GUESTS WILL BE ALLOCATED AN AREA IN OUR WINE GARDEN.

THE SPACE HAS SEATING AS WELL AS TABLES FOR FOOD AND DRINKS WITH PLENTY OF ROOM TO STAND.

WE REQUIRE A MINIMUM SPEND OF \$30 PER PERSON ON PRE-ORDERED FUNCTION FOOD WITH DRINKS PURCHASED AT LEISURE OR WE CAN SET UP A BAR TAB.

PLEASE NOTE THAT OFFERINGS CAN CHANGE SLIGHTLY DUE TO SEASONALITY, MENU CHANGES AND PRODUCE AVAILABILITY. WE WILL ALWAYS UPDATE YOU ON ANY CHANGES SHOULD YOU WISH TO GO AHEAD WITH A BOOKING.

BOOKING PERIOD : 2 HOURS

MIN SPEND: 30PP

LOCATION: WINE GARDEN

NIBBLES

SHARE BOWLS

- Cassava crisps / 20**
 Root vegetable chips with house made vinegar salt VG / V / GF / DF / SFF
- Potato gems & dips / 35**
 Double fried for extra deliciousness and crunch, house-made ancho tomato ketchup & aioli VG / V / GF / DF / SFF
- Fried chicken wings / 45**
 Tossed in Spiced Plum seasoning and Watermelon/Cherry Blossom Sauce GF / NF / SFF
- Crispy tempura squid / 45**
 WA squid coated in tempura then fried until golden & tossed in a native salt & pepper GF / DF / NF / SFF
- Glazed pork belly bites / 45**
 Slow cooked free-range pork coated in black pepper butter, toasted sesame & spring onion GF / DFO / NF

SERVES APPROX. 10

BOARDS

- Flatbread & dips / 30**
 A selection of seasonal house made dips with toasted Turkish flatbread V / GFO / DF / NF / SFF
- Cheeseboard / 65**
 A selection of 3 local & international cheeses each paired with complementing condiments & crisps V / GFO / SFF
- The Standard charcuterie / 95**
 Locally sourced & house cured meats, pickles & condiments GFO / NF / DF / SFF
- Antipasti board / 65**
 Pickled & marinated vegetables, marinated mt zero olives, toasted Turkish bread V / VG / GFO / DFO / NF / SFF
- Dessert board / 65**
 Chocolate ganache, assorted flavours of macarons, mini mousse cups, sweet filled mini cones V / VG / GFO / SFF

SERVES APPROX. 10

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



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.

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



PARKER

GROUP

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:

THE STANDARD

THE ROYAL

WILLI'S

fleur

WINE BAR

DANDELION

DANDELION

BUSSELTON
PAVILION

SW
WS

SPIRIT CO.

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.

TERMS & CONDITIONS

BANQUET

THE BANQUET MENU IS AVAILABLE FOR GROUPS OVER 30, SUBJECT TO AVAILABILITY, SIMPLY CONTACT THE FUNCTIONS COORDINATOR. BANQUET BOOKINGS OF 10-19 GUESTS REQUIRE A PRE-AUTHORISATION OF CREDIT CARD. BANQUET BOOKINGS OF 20-30 GUESTS REQUIRE A \$200 CARD DEPOSIT.

**FOR ANY OTHER ENQUIRIES,
PLEASE CONTACT:**

E: INFO@THESTANDARDPERTH.COM.AU

P: (08) 9228 1331