



WEDDINGS
AT BLOOM



BLOOM'S GARDEN & PAVILION

1. Get to know our minimum spends & reception fee
2. Select a food package
3. Add on drinks
4. Browse our suggested experiences
5. Lock in a date

More than 250
guests?

Please contact us to
see if we can cater
for your larger
group!

Life should not only be lived; it should be celebrated. Let us help you cherish your special day in your own special way with our bespoke wedding packages.

A wedding at Bloom is held in our pavilion and garden space, enjoying a beautiful Australian vista over the Karrawirra Parri river and with plenty of shade under the gums.

Our light-filled pavilion and garden is the perfect space for intimate micro-weddings through to large seated receptions & everything in between. We can cater to 150 people for a sit down meal or 250 people for a large standing party including canapés.

Weddings at Bloom include exclusive hire of our function space and are available to book any day or night of the week. Please note that your time in our venue is dependent on your drinks package which is 5 hours as a standard. You will be provided with a half hour grace period after your drinks package has finished to say your goodbyes.

We pride ourselves on curating bespoke weddings that are tailored to suit your taste and style so please enquire about what you're looking for. From the first champagne, the first course & the first dance, the wedding team at Bloom can plan, style and bring your day to life.

We specialise in planning and executing your wedding with a focus on high quality food, beverages, customer service & an unforgettable experience. We can host wedding ceremonies for parties of up to 100 guests, however, please speak to us to see if we can accommodate a larger group which can be done on a case by case basis.



GENERAL INFORMATION, MINIMUM SPENDS & FEES

BLOOM CATERS FOR UP TO 150 GUESTS SEATED
UNDER COVER OR 250 GUESTS STANDING



EXCLUSIVE USE OF OUR GARDEN AND PAVILION

This booklet contains a breakdown of our food & drinks options including additional 'add-ons', plus a variety of thoughtfully curated experiences to inspire you for your special day.

In order for us to host your wedding we do require you to meet a '**minimum spend**', depending on the time of year and day of the week.

PEAK SEASON (1 October to 30 April)	Monday – Thursday	\$12K
	Friday	\$20K
	Saturday	\$25K
	Sunday	\$22K
OFF-PEAK SEASON (1 May to 30 September)	Monday – Thursday	\$10K
	Friday	\$15K
	Saturday	\$20K
	Sunday	\$18K



In addition to meeting our minimum spend, Bloom charges a '**ceremony fee & wedding reception fee**' on top of our food & drinks packages. This additional fee is crucial in allowing us the time and resources to plan & execute your dream day. From our events managers and on the day coordinators, through to our chefs, bar staff, suppliers, gardeners & cleaners, every employee in our business is working extra hard to get ready for your wedding. We leave no stone unturned in our endeavour, focusing on the countless details that are so pivotal to a well executed wedding.

WEDDING RECEPTION FEE

Fri - Sun \$5,000

Mon - Thu \$4,000

CEREMONY FEE (up to 100 guests)

\$3,000

Celebrating with
up to 50 guests?

Refer to our
Micro Wedding
packages within
for relevant prices





MICRO WEDDINGS

CELEBRATIONS FOR UP TO 50 GUESTS DON'T HAVE TO BE ORDINARY...

Did you know we host ceremonies for smaller micro weddings?

Enquire about how this might work for you wedding!

Our inner city garden venue is the perfect space for holding a small & intimate wedding reception with your closest family and friends.

Our food and beverage packages remain the same, as does our Bloom service, but with a lower minimum spend and reduced fees.

CATERS FOR UP TO 50 GUESTS SEATED OR STANDING



EXCLUSIVE USE OF OUR GARDEN AND PAVILION

PEAK SEASON (1 October to 30 April)	Monday – Thursday	\$12K
	Friday	\$15K
	Saturday	\$20k
OFF-PEAK SEASON (1 May to 30 September)	Monday – Thursday	\$10K
	Friday	\$12K
	Saturday	\$15k



MICRO RECEPTION FEE
\$3,500

MICRO CEREMONY FEE
\$2,000





FOOD PACKAGES

SELECT FROM OUR
FOUR OPTIONS

Please note food
and beverage
selections are
subject to
availability and
seasonal changes.
Prices are valid
until 30 June 2026.

“Good food cooked over the fire is at the heart of everything we do at Bloom.
With a focus on local seasonal produce, sourced from sustainable suppliers,
we pride ourselves on our ability to create magical moments around a
dinning table with friends & family”

Canapé

Chef's Selection

Shared Feast

Alternate Drop

CANAPE

SERVED ROAMING
THROUGHOUT YOUR
WEDDING

SAVOURY CANAPES

Coffin Bay oysters, fermented chilli, finger lime (gf, df)

Tuna ceviche tostada, cucumber, horseradish cream, furikake (gf)

Lavosh, whipped almond ricotta, anchovy, lemon, sundried tomato (df)

Crostini, stracciatella, heirloom tomato, aged white balsamic (v)

Mini muffaletta, Italian ham, provolone, pickles, relish

Prawn tom yum wonton, kafir lime aioli, shiso (df)

BBQ mushroom spiedino, preserved lemon, black garlic, thyme (ve, gf)

Potato hash, beef tartare, pecorino, Calabrian chilli, chive (gf)

Cacio e pepe croquettes, black pepper aioli, parmigiano (v)

Moroccan lamb sausage roll, nigella seeds, nan's tomato sauce

Brioche slider, fried chicken, pickled onion, aioli

SWEET CANAPES

Doughnuts, chantilly cream, strawberry jam (v)

Chocolate tart, braised rhubarb, vanilla custard, pistachio (v)

5 Canapés \$65pp

7 Canapés \$85pp

9 Canapés \$105pp



CHEF'S SELECTION

INSPIRED BY OUR RESTAURANT, LET US FEED YOU WITH OUR FAVOURITE SHARED PLATES OVER NUMEROUS COURSES

We design the menu for you, all we need is dietary requirements and we'll do the rest. Our chef's selection showcases the best of Bloom, the way we like to eat!

House focaccia, whipped Pepe Saya butter

Coriole olives warmed over the fire (ve, gf)

Cacio e pepe croquette, aioli, parmigiano

.....

Halloumi, pine nuts, honey (v, gf)

Prosciutto, pickled green tomato, anchovy aioli, basil (gf, df)

Spencer Gulf king prawns from the fire, fermented chilli, lemon (gf)

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Half chicken cooked over the fire, green harissa, burnt honey, garlic rice, yoghurt, lime (gf)

Cos lettuce, shallot, mustard vinaigrette (ve, gf)

.....

Tiramisu by the scoop

\$140pp



SHARED FEAST

OUR FOOD DONE YOUR
WAY SHARED ACCROSS
TWO COURSES

Be in control of
your menu with a
choice of starters
and mains. Sides
are already
selected, but what
more could you
want?

4 Shared Starters
(Including Focaccia)
2 Shared Mains
3 Shared Sides

\$130pp

STARTERS

House focaccia, whipped Pepe Saya butter (v) (Included)

Coriole olives warmed over the fire (ve, gf)

Prosciutto, pickled green tomato, anchovy aioli, basil (gf,df)

Halloumi, pine nuts, honey, thyme (v, gf)

BBQ mushroom skewer, black garlic, preserved lemon (ve, gf)

Hommus, confit garlic, crispy chickpeas, rosemary (ve, gf)

Spencer Gulf king prawns from the fire, fermented chilli, lemon (gf)

MAINS

Wood roasted pumpkin, almond ricotta, gremolata, walnuts (ve, gf)

Cavatelli, caponata, stracciatella, calabrian chilli (v)

Chicken from the fire, green harissa, yoghurt, burnt honey, lime (gf)

Baked ocean trout, crispy skin, cavolo nero, chermoula (gf, df)

BBQ lamb shoulder, anchovy salsa verde, ox-heart tomato (gf, df)

SIDES

Spring leaves, celery, pear, vinaigrette (ve, gf)

Roasted potatoes, rosemary, sea salt (ve, gf)

Heirloom carrots, butterbean, pepitas, honey (gf, df)



ALTERNATE DROP

STICKING TO TRADITION
WITH YOUR CHOICE OF
SHARED STARTERS,
ALT-DROP MAINS &
SHARED SIDES

3 Shared Starters
(Including Focaccia)
2 Alt Drop Mains
3 Shared Sides

\$150pp

STARTERS

House focaccia, whipped Pepe Saya butter (v) (Included)

Halloumi, pine nuts, honey, thyme (v, gf)

BBQ mushroom skewer, black garlic, preserved lemon
(ve, gf)

Cacio e Pepe croquettes, black pepper aioli,
parmesan (v)

Hommus, confit garlic, crispy chickpeas, rosemary
(ve, gf)

Spencer Gulf king prawns from the fire, fermented chilli
butter, lemon (gf)

MAINS

Wood roasted pumpkin, almond ricotta, gremolata,
walnuts (ve, gf)

Spaghetti, tomato, capers, chilli, strachiatella (v)

Wood fired chicken, marsala cream, sun-dried tomato,
aleppo pepper (gf)

Baked ocean trout, cavolo nero, parsley salsa verde
(gf, df)

Southern Cross striploin, pearl onion, chicken jus,
gremolata

SIDES

Cos lettuce, shaved fennel, mustard vinaigrette (ve, gf)

Roasted potatoes, rosemary, sea salt (ve, gf)

Heirloom carrots, butterbean, pepitas, honey (gf, df)





ADDITIONAL FOOD OPTIONS

CUSTOMISE YOUR
WEDDING WITH THESE
SPECIAL FOOD ADD-ONS

Food Tasting?

We offer ticketed
quarterly menu
tasting evenings
where you're
welcome to try our
new seasonal
dishes & offerings.

CANAPES ON ARRIVAL

Give your guests a taste of what's to come and select 3 canapés to enjoy on arrival.

\$45pp

ANTIPASTO TABLE

Our antipasto table is a delicious spread of high quality small goods providing the perfect complement to your wedding. It includes a selection of locally sourced cheeses paired with salumi, dried fruits, pickles, nuts, olives and our signature house baked focaccia.

\$35pp

BREAD & BUTTER

Break bread together with our house baked focaccia & quality butter to get your meal started.

\$8pp

KIDS MENU

Kids choice of either 'chicken & chips' or 'cheesy pasta' + fruit box + ice cream for dessert.

\$45pp

ALT DROP DESSERT

Belgian chocolate torte, Alexandrina creme fraiche, strawberry compote (v, gf)

Lemon yoghurt panna cotta, braised rhubarb (v, gf)

Sticky date pudding, marigold butterscotch sauce, coconut labneh (ve, gf)

\$25pp

PETIT FOURS

Select 3 bite size sweet 'petit fours' to finish off the night while your guests are enjoying the dance floor. Ask us for our seasonal options.

\$15pp

CAKEAGE

From storing to cutting and plating up, bring your own cake or sweet canapes and let us serve it to your guests to celebrate.

\$7pp

LATE NIGHT FRIES

Midnight munchies? Add on late night fries and your guests will forever be in your favour.

\$7pp



DRINKS PACKAGE

A TIPPLE OR TWO

ADD-ONS.....

Please note food
and beverage
selections are
subject to
availability and
seasonal changes.
Prices are valid
until 30 June 2026.

5 Hour Standard
Drinks Package

\$125pp

STANDARD PACKAGE

WINE

Bloom Brut Sparkling

Hey Diddle Pinot Gris 2023, Adelaide Hills

Dead Man Walking Riesling 2023, Clare Valley

Charlie Jessop Rosé 2025, Adelaide Hills

Hesketh Pinot Noir 2022, Adelaide Hills

Whistler Atypical Shiraz 2022, Barossa Valley

BEER & CIDER

Bowden Brewing Session Ale

Bloom Draught

Barossa Valley Apple Cider

SPIRITS

Neat Vodka

Red Hen Gin

Jameson Whisky

Karken Spiced Rum

NON-ALCOHOLIC

Polka De-Alcoholic Sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alcoholic Cider

Soft Drinks

Speciality Coffee & Tea

ADDITIONAL HOUR

Extend your drinks package with an additional hour of celebrations.

\$25pp

TOP NOTCH WINE

Add two additional premium wines to your package:

La Prova Prosecco, King Valley

Shaw & Smith Sauvignon Blanc 2022, Adelaide Hills

Riesling Freak No.2 2022, Clare Valley

Coriole Sangiovese 2022, McLaren Vale

Torbreck Woodcutters Shiraz 2022, Barossa Valley

\$25pp

COCKTAILS

Offer your guests either a cocktails on arrival or a whole cocktail hour. Select from our seasonal cocktail menu available on request.

\$20pp on arrival | \$35pp per hour

FRENCH CHAMPAGNE ON ARRIVAL

Make the first sip at your wedding a special one with a glass of Louis Roederer for your guests on arrival.

\$25pp

CELEBRATORY SHOTS

Toast a seated shot with all your guests to celebrate.

\$12pp



WHAT WE SUPPLY

WEDDINGS ARE OUR
BREAD & BUTTER AND
WE INCLUDE A LOT AS
PART OF OUR SERVICES
SO YOU DON'T HAVE TO
WORRY ABOUT THE
LITTLE THINGS

Our wedding services at Bloom are focused on providing our couples with the experience and support to plan and execute their dream wedding.

While our team are not personal wedding planners or stylists, we do go above and beyond to work with our couples to bring their vision to life.

Our scope of services include, but are not limited to:

- Pre-wedding planning (from Bloom's perspective)
- Food & beverage selections, including dietaries
- In-depth run sheets
- On the day wedding coordination, including management of all staff
- Point of contact for all suppliers
- On the day set up of tables, chairs & all relevant settings including crockery, cutlery, glassware, napkins, menus, name cards, bonbonnières & signage

On top of our services we also supply the following:

- Staffing, including relevant security
- Trestle tables & chairs
- All crockery, cutlery, glassware & napkins
- High-top tables & stools
- Outdoor games, rugs and additional seating
- Fire pit & built in gas heating for winter
- Commercial misting system for summer

We pride ourselves on ability to build relationships with our clients and provide genuine support and guidance throughout the wedding planning process. Unfortunately our scope of work does not include in depth wedding planning & styling and would recommend you seek the services of relevant professionals if you require further assistance. Things like developing mood boards, putting together a budget & planning a ceremony are not part of our services.





EXPERIENCES AT BLOOM

TURNING FOOD & DRINKS PACKAGES INTO MEMORABLE CELEBRATIONS

These are popular examples of weddings at Bloom and provide a good guide to building with our packages & 'add-ons'. These specific experiences are discounted but unfortunately are not able to be altered except for the start time of your Wedding.

A PARTY LIKE NO OTHER

THROW TRADITION TO THE WIND AND SPEND YOUR NIGHT MINGLING, MUNCHING, DRINKING & DANCING.

Suitable for up to 250 guests

INCLUDES...

Cocktail on Arrival

9 Roaming Canapés

5 Hour Standard Drinks Package

+

Additional Drinks Hour

Late Night Fries

6pm - 12am

\$255pp



A FEAST AMONGST FRIENDS

TAKE THINGS SLOW, SIT
BACK AND RELAX &
DINE IN THE COMPANY
OF FRIENDS

Suitable for up to 150 guests

INCLUDES...

French Champagne on
Arrival

Shared Feast Dinner

Alt Drop Dessert

5 Hour Standard Drinks
Package

Cakeage

6pm - 11pm

\$280pp



WEDDING AT OUR PLACE

IT'S ALL ABOUT THE
FOOD & MEMORIES. LET
US SHOW YOU A GOOD
TIME WITH OUR
SELECTION OF
SEASONAL SHARE
PLATES

Suitable for up to 150 guests

INCLUDES...

3 Canapés on Arrival in
the Plaza

Chef's Selection Sit
Down Dinner

5 Hour Standard Drinks
Package

Round of Celebratory
Shots to Finish

6pm - 11pm

\$290pp



FOREVER & ALWAYS

FROM WELCOMING THE BRIDAL PARTY TO THE LAST DANCE OF THE NIGHT WE'LL BE THERE TO HELP YOU CELEBRATE IN STYLE

Suitable for up to 150 guests

INCLUDES...

3 Canapés on Arrival in the Plaza

Cocktail on Arrival

Alternate Drop Dinner

Cakeage

Petit Four's

5 Hour Standard Drinks Package + Top Notch Wines

Additional Drinks Hour

6pm - 12am

\$350pp





EXTRA ADD-ONS

EXTRA LITTLE THINGS
TO CONSIDER

FAIRY LIGHTS

Love those twinkly lights? Create an intimate and pretty setting with the addition of fairy lights in our pavilion.

\$500

PLAZA DANCE FLOOR LIGHTING

Having a dance floor in our stunning Plaza space? Set the mood and have festoon lighting strung above your dance floor.

\$1000

ALTERNATIVE BEER

Don't like the beer we have on offer? Let us know and we can arrange to swap it out with a beer of your choice.

\$500 fee + total cost of the alternative kegs

WET WEATHER MARQUEES

Bloom can cater to our specific capacities in any weather without the addition of marquees. However, if you're looking for a different set up in our garden space or plaza area, please note there will be additional marquees as part of our wet weather policies.



Food dancing over
coals, coffee brewing,
alcohol forever
flowing.

We are passionate,
we are simple,
we are
lighthearted.

Life is meant to be
shared, Bloom is our
gift to you!

THE NITTY GRITTY

Head to our website and fill out a form to make an enquiry.

A non-refundable hold date deposit of \$1,000 is required to lock in a date.

Key details of your wedding are then locked in and recorded in a proposal along with all terms & conditions.

A surcharge of 10% will apply to all event dates that immediately precede or follow a Public Holiday. A surcharge of 15% will apply to all event dates that fall on a Public Holiday

Final guest numbers must be confirmed no later than 14 days prior to the Event Date. This is the minimum number of guests that the Client will be charged.

The prices quoted in this Wedding Function Package are current to 30 June 2026. Prices may increase by up to 5% to cover the fluctuation in cost of goods and services beyond 30 June 2026.





