



FUNCTIONS
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

Toast to years past and to those to come, feast with those you hold closest and celebrate your special moment amongst the gums and gardens of Bloom.

Bloom's garden and pavilion space enjoys a beautiful vista over the Karrawirra Parri river with plenty of shade under our gum trees.

Our light filled pavilion is the perfect space for an intimate shared feast, a large stand up affair or a late night boogie.

Catering up to 150 guests seated or 300 guests standing, the private hire of Bloom gives you exclusive access to our space any day or night of the week.

We host all types of celebrations from engagement parties & corporate dinners through to day time baptisms, birthdays & everything in-between.



GENERAL INFORMATION, MINIMUM SPENDS & FEES

CATER FOR UP TO 150 GUESTS SEATED
UNDER COVER OR 300 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 next celebration.

We pride ourselves on providing custom menus and tailoring our experiences to suit your tastes and style so please enquire about what you're looking for.

We cater for all the moments in life worth cherishing, from birth to business wins, birthday bashes to bloomin' brilliant parties. We hope to be the ones who can bring your event to life.

In order to achieve this we do require you to meet a 'minimum spend', depending on the time of the year and the day of the week.

More than 300
guests?

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

PEAK SEASON
(1 October to 30 April)

| | |
|-------------------|-------|
| Monday – Thursday | \$10K |
| Friday | \$15K |
| Saturday | \$20K |
| Sunday | \$15K |

OFF-PEAK SEASON
(1 May to 30 September)

| | |
|-------------------|-------|
| Monday – Thursday | \$6K |
| Friday | \$8K |
| Saturday | \$10K |
| Sunday | \$8K |





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 2027.

“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”

Antipasto Table

Canapé

Shared Feast

Chef's Selection

ANTIPASTO TABLE

A SELECTION OF
SMALLGOODS TO GET
YOU STARTED



\$40pp

CANAPE

SERVED ROAMING
THROUGHOUT YOUR
EVENT

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 \$70pp

7 Canapés \$90pp

9 Canapés \$110pp



SHARED FEAST

OUR FOOD DONE YOUR
WAY SHARED ACCROSS
THREE COURSES

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

\$140pp

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

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

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

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





CHEF'S SELECTION

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

House focaccia, whipped Pepe Saya butter

Coriole olives warmed over the fire (ve, gf)

Cacio e pepe croquette, aioli, parmigiano

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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)

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Tiramisu by the scoop

\$150pp



ADDITIONAL FOOD OPTIONS

CUSTOMISE YOUR
EVENT WITH THESE
SPECIAL 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.

\$50pp

KIDS MENU

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

\$45pp

LATE NIGHT FRIES

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

\$7pp

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.

\$20pp

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

TIRIMASU AT THE TABLE

Guests can help themselves, by the scoop, to a shared Tiramisu served to the table

\$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



DRINKS PACKAGE

A TIPPLE OR TWO

ADD-ONS.....

Standard drinks
package without
spirits available at
\$90pp for 4 hours

4 Hour Standard
Drinks Package

\$110pp

STANDARD PACK

WINE

Bloom Brut Sparkling

Hey Diddle Pinot Gris 2023, Adelaide Hills

Dead Man Walking Riesling 2023, Clare Valley

Murdoch Hill Rose 2021, 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

Threefold Australian Vodka

Green Street Dry Gin

Buffalo Trace Bourbon

Monkey Shoulder Scotch Whiskey

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.

\$30pp

TOP NOTCH WINE

Add 2 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 cocktails on arrival or a whole cocktail hour. Select from our seasonal cocktail menu available on request

\$25pp on arrival | \$45pp per hour

GIN & TONIC BAR | WHISKEY BAR

An additional bar serving two premium gins or whiskeys the way you like them, for an entire hour.

\$35pp

FRENCH CHAMPAGNE

Make the first sip at your wedding a special one with a glass of Taittinger.

\$30pp | \$55pp per hour

CELEBRATORY SHOTS

Toast a seated shot with all your guests to celebrate.

\$15pp



EXPERIENCES AT BLOOM

TURNING FOOD & DRINKS PACKAGES INTO MEMORABLE CELEBRATIONS

These are popular examples of events 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 time of your event.

RISE & SHINE MIDWEEK BREAKFAST

A BREAKFAST PACKAGE
DESIGNED TO SUIT
YOUR NEXT CORPORATE
GATHERING OR EARLY
MORNING EVENT

Minimum guest requirment 30
guests.

Available Monday to Friday

Maximum 3 hour booking

Bookings available to start
from 7.30am - 10am

INCLUDES...

Seated long table breakfast
or stand up canape style

A continental shared style
breakfast served over one
long course including a
selection of smaller and
larger dishes

Self serve drink station
including, tea, juice &
sparkling water.
Bottomless barista coffee.

Talk to us about including
alcohol into your breakfast
package?

\$85pp

Fancy a
Mimosa?

Add a mimosa on
arrival for \$20pp



LAI D BACK MIDWEEK LUNCH

A LUNCH TIME PACKAGE
DESIGNED TO SUIT YOUR
NEXT CORPORATE
GATHERING OR DAYTIME
EVENT

Suitable for up to 100 guests.

INCLUDES...

Seated long table lunch

Chef's Selection
(excluding dessert)

Available Monday to
Friday

Maximum 3 hour booking

Bookings available to start
from 11am - 1pm

2 Hour Standard
Drinks Package

\$150pp



THE WINTER BLUES

SETTLE IN BY THE FIRE
WITH THIS FOOD ONLY
PACKAGE AVAILABLE
ONLY IN WINTER.
DRINKS CAN BE
PURCHASED ON
CONSUMPTION.

INCLUDES...

Available May -
September

Antipasto table

3 Canapés

Late Night Fries

4 Hour Function Hire

Standard Drinks Menu
Available on
Consumption

Minimum Spend
Required for Drinks

\$80pp



THE CORPORATE SOIREE

A COCKTAIL PACKAGE
DESIGNED TO IMPRESS

INCLUDES...

Cocktail on Arrival

5 Canapes

Late Night Fries

3 Hour Standard Drinks
Package

7pm - 10pm

\$160pp



Harry Allwood Photography

LATE NIGHT PARTY

PARTY THE EVENING
AWAY WITH YOUR
NEAREST & DEAREST

INCLUDES...

Cocktail on Arrival

Antipasto Table

Late Night Fries

4 Hour Standard Drinks
Package
+
Additional Drinks Hour

7pm - 12am

\$190pp



DINNER WITH FRIENDS

AN INTIMATE DINNER
PARTY IN OUR PAVILION

Suitable for up to 150 guests.

INCLUDES...

Champagne on Arrival

Chef's Selection Sit
Down Dinner across
Multiple Courses
+
Tiramisu by the Scoop

3 Hour Standard Drinks
Package

7pm - 10pm

\$225pp





A CELEBRATORY FEAST

CELEBRATE WITH A NIGHT
OF FESTIVITIES

Cocktail on Arrival

Shared Feast

4 Hour Standard Drinks
Package

+

Additional Two
Premium Wines

Petit Fours to Finish

7pm - 11pm

\$275pp



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.

\$600

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.

\$1,200

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 + 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.

MICROPHONE & AV

We supply basic AV equipment including access to our sound system and ipad for music, plus a cordless microphone for speeches. Please enquire with our functions team to assist you in booking additional AV equipment.



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 \$1000 is required to
secure a date.

Key details of your event 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 Function Package are current to 30
June 2027. Prices may increase by up to 5% to cover the
fluctuation in cost of goods and services beyond 30 June 2027.



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For more info, to tailor your function package or to book a date,
please head to 38bloom.com.au/functions