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.

PEAK SEASON (1 October to 30 April)	Monday – Thursday	$8K
	Friday	$10K
	Saturday	$15K
	Sunday	$12K
OFF-PEAK SEASON (1 May to 30 September)	Monday – Thursday	$4K
	Friday	$6K
	Saturday	$10K
	Sunday	$8K

More than 300 guests?

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

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

5 Canapés $65pp

7 Canapés $80pp

9 Canapés $95pp

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)

SHARED FEAST

OUR FOOD DONE YOUR WAY SHARED ACCROSS THREE COURSES

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

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

$140pp

ADDITIONAL FOOD OPTIONS

CUSTOMISE YOUR EVENT WITH THESE SPECIAL ADD-ONS

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

Food Tasting?

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

DRINKS PACKAGE

A TIPPLE OR TWO

ADD-ONS.....

Drinks on Consumption?

Ask us about our bar tab options and meeting the minimum spend!

4 Hour Standard Drinks Package

$90pp

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

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 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

$22pp on arrival | $40pp 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 a special one with a glass of Taittinger.

$30pp | $55pp per hour

CELEBRATORY SHOTS

Toast a seated shot with all your guests to celebrate.

$14pp

DRY HIRE

LOOKING FOR A BLANK CANVAS?

Bloom is a flexible event space giving you total freedom to bring in their chosen suppliers, including furniture, styling, lighting, beverages and catering.

Price includes one staff member from Bloom to open and close the venue, security & cleaning.

Price does not include use of our back of house facilities including kitchen or cool room. Warwicks supplied, BYO ice.

Space available for caterers to set up, they would need to supply all required equipment.

Available 4pm-midnight (timings flexible depending on date)

Price includes cleaning & security

$10k

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 BREAKFAST

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

Minimum guest requirment 30

Available any day of the week

Maximum 3 hour booking

Bookings available to start from 8am - 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?

$80pp

Fancy a Mimosa?

Add a mimosa on arrival for $20pp

LAID BACK LUNCH

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

INCLUDES...

Seated long table lunch

Chef's Selection
(excluding dessert)

Available any day of the week

Maximum 3 hour booking

Bookings available to start from 11am - 12pm

2 Hour Standard Drinks Package

$145pp

A CASUAL AFFAIR

KEEP THINGS COOL WITH A SIMPLE FOOD OPTION AND DRINKS CAN BE PURCHASED ON CONSUMPTION.

INCLUDES...

Available all year round.

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 Savoury Canapes

2 Sweet Canapes

3 Hour Standard Drinks Package

Round of celebratory shots on the house!

$155pp

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

$165pp

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

Aperitif to finish

$220pp

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

$255pp

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

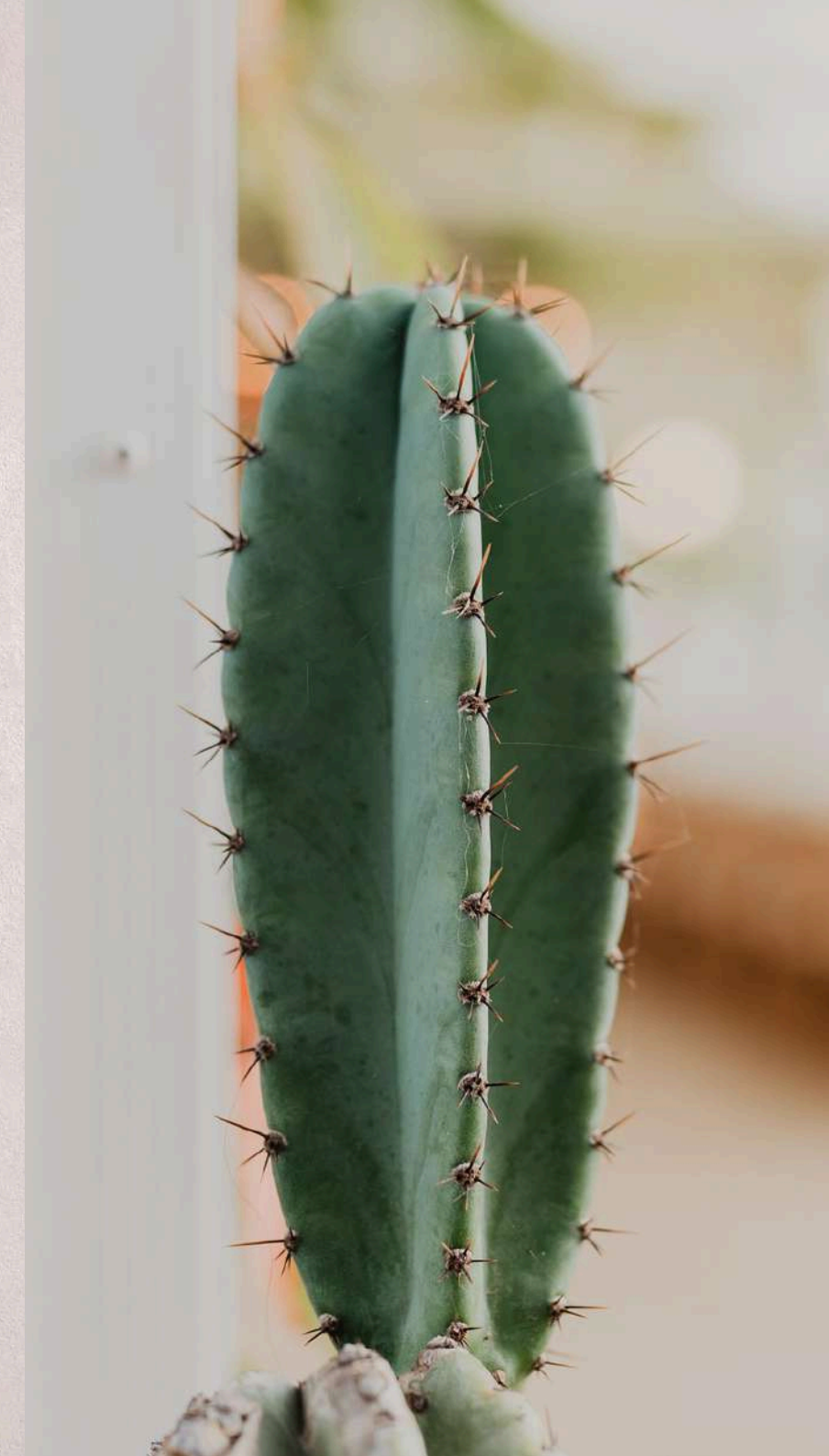
Don't like the beer we have on offer? Let us know and we can arrange to swap it out with a beer of your choice.
$500 + total cost of the alternative kegs

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.

bloom_winwood

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