



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 6 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 are only able to host wedding ceremonies for parties of 50 or less (Micro Wedding size), however please speak with us for advice on where you can say you 'I-Do's' close by to Bloom.



GENERAL INFORMATION, MINIMUM SPENDS & FEES

Celebrating with up to 50 guests?

Reter to our

Micro Wedding

packages within

for relevant prices

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



In addition to meeting our minimum spend, Bloom charges a '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





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.

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"

"Good food cooked over the fire is at the heart of everything we do at Bloom.

Canapé

Chef's Selection

Shared Feast

Alternate Drop

CANAPE

SERVED ROAMING THROUGHOUT YOUR WEDDING

5 Canapés \$65pp

7 Canapés \$85pp

9 Canapés \$105pp

SAVOURY CANAPES

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

Tuna ceviche tostada, cucumber, horseradish cream, furikake

Leek & mushroom tart, goat's chevre, chervil (v)

Zucchini fritti, lemon, parmesan, basil aioli

Crostini, whipped almond ricotta, Cantabrian anchovy, lemon, sun-dried tomato paste (df)

Pork & chive dumplings, soy black vinegar (df)

Bruschetta, stracciatella, heirloom tomatoes, aged white balsamic (v)

Potato hash, beef tartare, manchego, native pepperberry (gf)

Pumpkin & pecorino arancini, smoked rosemary aioli, sage (v)

Cheeseburger spring rolls, classic burger sauce

Smoked chicken, pickle mayo, herbs, spring onion, lettuce cup (gf, df)

Merguez sausage roll, brown sauce

Fried chicken brioche slider, pickled onion, herbed aioli, basil

Mini muffaletta sandwich, focaccia, mortadella, provolone, antipasto relish, green olive

SWEET CANAPES

Scones, chantilly cream, citrus marmalade (v)

Chocolate tart, braised rhubarb, vanilla custard, pecan crumble (v)

Apple fritters, Davidson plum sugar, vanilla dipping custard



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, chicken skin butter Prosciutto di San Daniele, salame bosco, giardiniera pickles Zucchini fritti, pecorino, basil aioli Spencer Gulf king prawns, fermented chilli butter Spaghetti 'alla gricia', pecorino, black pepper, guanciale Half BBQ chicken, peri peri sauce, Greek yoghurt, piparra peppers Handcut chips, dill aioli Cos lettuce, shallot, mustard vinaigrette

Tiramisu by the scoop



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?

3 Shared Starters

2 Shared Mains

3 Shared Sides

\$130pp

STARTERS

Prosciutto di San Daniele, salame bosco, giardiniera pickles (gf,df)

Stracciatella, fresh tomato, pepper (v, gf)

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

Roasted eggplant, black garlic, cashew cream, truffle (ve)

Spencer Gulf king prawns, fermented chilli butter, lemon (qf)

MAINS

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

Lumache, cavalo nero pesto, chilli, garlic, pangrattato, stracciatella (v)

Wood fired chicken, peri peri sauce, piparra peppers, yoghurt (gf)

Crispy skin barramundi, cavolo nero, chermoula (gf)

Braised beef short rib, French onion, pickled shallot, chervil (gf, df)

SIDES

Wood fired flatbread, za'atar, olive oil (v)

Heirloom greens, fennel, aged white balsamic (gf, ve)

Crispy rosemary potatoes (gf, df)



ALTERNATE DROP

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

3 Shared Starters 2 Alt Drop Mains 3 Shared Sides

\$150pp

STARTERS

Prosciutto di San Daniele, salame bosco, giardiniera pickles (gf,df)

Stracciatella, fresh tomato, pepper (v, gf)

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

Roasted eggplant, black garlic, cashew cream, truffle (ve)

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

MAINS

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

Spaghetti, tomato, chilli, strachiatella (v)

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

Crispy skin barramundi, cavolo nero, chermoula (gf)

200g Southern Cross striploin, pearl onion, chicken jus, gremolata

SIDES

Wood fired flatbread, za'atar, olive oil (v)

Heirloom greens, fennel, aged white balsamic (gf, ve)

Crispy rosemary potatoes (gf, df)





ADDITIONAL FOOD OPTIONS

CUSTOMISE YOUR WEDDING 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 of what's to come and select 3 canapés to enjoy on arrival.

\$45pp

ALT DROP DESSERT

Belgian chocolate torte, Alexandrina creme fraiche, wild blackberry compote (v)

Lemon yoghurt panna cotta, macerated strawberries, salted pistachio crumble

Sticky date pudding, marigold butterscotch sauce, smoked coconut (ve)

\$25pp

LATE NIGHT FRIES

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

\$7pp

CAKEAGE

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

\$7pp

BREAD & BUTTER

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

\$8pp

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

KIDS MENU

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

\$45pp



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.

6 Hour Standard Drinks Package

\$150pp

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

Neat Spirits Vodka

Neat Spirits 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.

\$35pp

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

\$20pp on arrival | \$35pp 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 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**

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 a reduced wedding reception fee.

CATERS FOR UP TO 50 GUESTS SEATED OR STANDING



MINIMUM SPEND \$10,000

In addition to meeting the minimum spend, Bloom charges a '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 \$3,500

WEDDING CEREMONY FEE \$2,000



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, bonbonnieres & 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

6 Hour Standard Drinks Package

Additional Drinks Hour

Late Night Fries

5pm - 12am \$285pp



DINNER 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

6 Hour Standard Drinks Package

Round of Celebratory Shots to Finish

5pm - 11pm

\$320pp



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

6 Hour Standard Drinks Package

Cakeage

5pm - 11pm \$305pp



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

6 Hour Standard Drinks Package + Top Notch Wines

Additional Drinks Hour

5pm - 12am

\$365pp





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 pavilion | \$800 Pavilion & Pergola

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 + 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.







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