

WINWOOD GARDEN FUNCTIONS

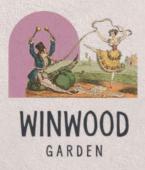
Food and drink packages for the private hire of Bloom.

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 Winwood Garden and pavilion space enjoys a beautiful vista over the Karrawirra Parri river and plenty of shade on our lawned area under the gums.

Our light filled pavilion is the perfect space for an intimate shared feast or large stand up affair.

Catering up to 150 guests seated or 250 guests standing, the private hire of Winwood Garden gives you exclusive access to our space any day or night of the week.



*Please note food and beverage selections are subject to availability and seasonal changes. Prices are valid until 30 June 2025.



WINWOOD GARDEN & PAVILION

This booklet contains a variety of package options to inspire you for your special day.

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 reality.

A BIT MORE ABOUT OUR VENUE...

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

EXCLUSIVE USE OF OUR GARDEN AND PAVILION

MINIMUM FOOD & DRINK SPEND:

PEAK SEASON (1 October to 30 April)

Monday – Thursday	\$4F
Friday	\$10F
Saturday	\$15F
Sunday	\$10H

OFF PEAK SEASON (1 May to 30 September)

Monday – Thursday	\$4K
Friday	\$6K
Saturday	\$8K
Sunday	\$6K





CELEBRATE THE GOOD TIMES

CELEBRATE ANOTHER LAP AROUND THE SUN, OR A YEAR WELL SPENT IN OUR GARDEN & PAVILION

Suitable for up to 250 guests.

INCLUDED

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Grazing board for all to feast upon

4 hour drinks package

Dietaries catered for

Exclusive hire of Winwood Garden and Pavilion

High bar tables and stools for up to 20 guests

Outdoor festoon lights, fire pits and lounge suites

Venue set-up and Functions Manager to assist with agenda at the event

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GATHER & GRAZE

Get the party started with an epic grazing board and 4 hours of fizz, wine and beer for all to enjoy.

Our grazing board is a delicious spread of South Australian produce, seasonally sourced and beautifully presented as a centrepiece for your function. It includes;

Selection of locally sourced cheeses paired with dried fruits, pickles, seeds and nuts and olives.

Selection of small goods, dips and vegetables.

House Dark Rye Crackers, Poppy Seed Crackers and sourdough crostini

Fresh seasonal fruits and sweet cookies

MORE FOOD

Want a little more nosh for your get-together?

Add on 3 canapés for \$35pp or late night fries for \$5pp.

4 HOUR DRINKS PACKAGE

Winwood Garden Brut Sparkling

WHITE

FI7.7.

Days & Daze Pinot Gris South Australia 2022

ROSE

Murdoch Hill Rose Adelaide Hills 2021

RED

Whistler Atypical Shiraz Barossa 2022

BEER + CIDER

Bowden Brewing Session Ale Bloom Draught Barossa Valley Apple Cider Bowden Brewing YEET Juice, Hard Lemonade

NON-ALCOHOLIC

Polka de-alcoholic sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alcoholic Cider

Soft drinks

Bloom's specialty tea and 1645 coffee available on request at the end of the night.

SPRITZ ON ARRIVAL

Kick off your night by offering a Strawberry & Yuzu Spritz on arrival for just \$15pp.



Grazing board for all to enjoy and a 4 hour drinks package



A PARTY LIKE NO OTHER

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

Suitable for up to 250 guests.

INCLUDED

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Roaming canapés

4 hour drinks package

Dietaries catered for

Exclusive hire of Winwood Garden and Pavilion

High bar tables and stools for up to 20 guests

Outdoor festoon lights, fire pits and lounge suites

Venue set-up and Functions Manager to assist with event agenda on the day

CANAPES

Select from 5, 7 or 9 canapes and enjoy a 4 hour drinks package of curated wines and tap beers.

SAVOURY CANAPES

Potato chip, cured salmon, sauerkraut, salmon caviar (gf, df)

Leek & mushroom tart, goats chevre, chervil (v)

Tempura Cauliflower, tahini sauce, curry salt (ve, gf)

Crostini, baba ganoush, truffled honey (v df)

Pork & Chive Dumplings, soy black vinegar (df)

Grilled mushroom & leek skewer, black garlic, tahini (ve, gf)

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

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

Cheeseburger Spring Rolls, classic burger sauce

Merguez sausage roll, brown sauce

Pork Belly Slider, pickled onion, smoked garlic aioli, basil (df)

Fried Chicken Bao, curry mayo, cucumber, coriander (df)

SWEET CANAPES

Scones, chantilly cream, citrus marmalade (v)

Doughnuts, blood orange curd, italian meringue (v)

LATE NIGHT

(optional extra \$5pp) Midnight munchies? Add on late night fries and your guests will forever be in your favour.

4 HOUR DRINKS PACKAGE

BEER + CIDER

Bowden Brewing Session Ale

Bloom Draught

Barossa Valley Apple Cider

NON-ALCOHOLIC

Polka de-alcoholic sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alcoholic Cider

Soft drinks

Bloom's specialty tea and 1645 coffee served after your meal.



5 canapés with a 4 hour drinks package



7 canapés with a 4 hour drinks package



9 canapés with a 4 hour drinks package

FIZZ

Winwood Garden Brut Sparkling

WHITE

Days & Daze Pinot Gris South Australia 2022

KT Riesling Clare Valley 2021

ROSE

Murdoch Hill Rose Adelaide Hills 2021

RED

Hesketh Pinot Noir Adelaide Hills 2022

Whistler Atypical Shiraz Barossa 2022



THE SHARED FEAST

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

Suitable for up to 150 guests.

INCLUDED

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Seated long table feast

2 Shared mains, 3 sides & 2 desserts (alternate drop)

4 hour drinks package

Dietaries catered for

Exclusive hire of Winwood Garden and Pavilion

Chairs and tables, crockery, cutlery and napkins

Outdoor festoon lights, fire pits and lounge suites

Venue set-up and Functions Manager to assist with event agenda on the day

MENU

Put together a fine feast for your guests and pair it with a 4 hour package of curated wines and tap beers.

SHARED STARTERS (optional add-on)

Prosciutto di San Daniele (gf, df)

Stracciatella, fresh tomato, pepper (v, gf)

Wood fired beef arrosticini, english pickle, rosemary (gf)

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

SA King Prawns, fermented chilli butter, lemon (gf)

SHARED MAINS (select two)

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

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

Wood fired chicken souvlaki, sumac yoghurt, fresh herbs, lime (gf)

Crispy skin barramundi, cavolo nero, chermoula (gf)

Lamb shoulder, heirloom tomatoes, anchovy salsa verde (qf) SHARED SIDES (included)

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

FI77

WHITE

ROSE

RED

KT Riesling

Winwood Garden

Davs & Daze Pinot Gris

South Australia 2022

Clare Valley 2021

Murdoch Hill Rose

Adelaide Hills 2021

Hesketh Pinot Noir

Adelaide Hills 2022

Barossa 2022

Whistler Atypical Shiraz

Brut Sparkling

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

Crispy rosemary potatoes (gf, df)

ALT DROP DESSERT (select two)

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

Braised rhubarb, vanilla custard, pecan crumble (v)

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

4 HOUR DRINKS PACKAGE

BEER + CIDER

Bowden Brewing Session Ale

Bloom Draught

Barossa Valley Apple Cider

NON-ALCOHOLIC

Polka de-alcoholic sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alcoholic Cider

Soft drinks

Bloom's specialty tea and 1645 coffee served after your meal.

\$175PP

2 shared mains, 3 shared sides & 2 desserts for alternate drop with a 4 hour drinks package



Add on 3 shared starters to your feast for a total of \$195pp



ADD ON SOMETHING SPECIAL

Looking to add something more to make your celebration that extra bit special? Surprise and delight guests with some of these food, beverage or styling options that we can tailor to your taste and event.

SOMETHING FOR THE FOODIES

CANAPES ON ARRIVAL

Give your guests a taste of what is to come and select 3 canapés to enjoy on arrival at your event.



GRAZING TABLE

Our grazing table is a delicious spread providing the perfect complement to your cocktail function or dinner. It includes;

Selection of locally sourced cheeses paired with dried fruits, pickles, seeds and nuts and olives.

Selection of small goods, dips and vegetables.

House Dark Rye Crackers, Poppy Seed Crackers and sourdough crostini

Fresh seasonal fruits and sweet cookies.



CAKEAGE

From storing to cutting and plating up, bring your own cake to celebrate.





SOMETHING WITH FIZZ AND SPARKLE

GO TOP NOTCH

Appreciate a finer tipple or two?

Swap our standard 4 hour drinks package wines for a top notch selection of wine at your event.

FIZZ

ROSE

Terre e Terre

Piccadilly 2021

La Prova Prosecco King Valley

WHITE

RED

Shaw & Smith Sauvignon Blanc Adelaide Hills 2022

Reislingfreak No. 2 Clare Valley 2022 Coriole Sangiovese McLaren Vale 2022

Torbreck Woodcutter's Shiraz Barossa Valley 2022



ADD ON SPIRITS

Want to offer spirits to top off your event? Make spirits (with mixers) available for the last 2 hours of your drinks package.

Spirits served with standard mixers;

Square One Vodka Square One Gin Buffalo Trace Bourbon Jameson Whiskey



ADD ON COCKTAIL HOUR

Share the love, and your favourite cocktail, with all of your guests for the first hour of your event. Select a cocktail from our drinks menu to serve to all guests within the first hour of your drinks package. Think Negronis, Spicy (or not) Margs, Spritz, New York Lemonade and more to choose from....



FRENCH CHAMPAGNE ON ARRIVAL

Make the first sip at your event a special one with a glass of Louis Roederer French champagne offered to guests on arrival.



COCKTAIL ON ARRIVAL

Offer a cocktail on arrival to all of your guests. Select something from our seasonal cocktail menu or let us know what you have in mind! Think Negronis, Spicy (or not) Margs, Spritz, New York Lemonade and more to choose from....



ADD ON GIN BAR

G&Ts your drink of choice? Add on a Gin Bar to be included in your drinks package for 1 hour.

The Gin Bar will offer 2 unique South Australian gins, tonic and a seasonal garnish to all guests.



DANCE FLOOR

Dance the soft shoe shuffle and party til the early hours on our custom dance floor.



FAIRY LIGHTS

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

Ask us about some alternative lighting options for under our pavilion if you have something else in mind.



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!

TERMS & CONDITIONS

A Hold-Date Deposit applies where the Client wishes to reserve the date of the Event and the Proposal has not been finalised. The Hold-Date Deposit is non-refundable and non-transferable.

An additional \$4,500 charge will be applied to hire a marquee with flooring for bookings of seated functions of more than 100 guests to ensure all guests are undercover.

For functions with over 80 guests, Bloom will employ a security guard at the cost of the Client.

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.

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.

The prices quoted in this Private Hire Function Package are current until 30 June 2025. Prices may increase by up to 5% to cover the fluctuation in cost of goods and services beyond 30 June 2025.



WINWOODST Harry Allwood Photography

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For more info, to tailor your function package or to book a date, please fill in our <u>function enquiry form</u> online.