



WINWOOD WEDDINGS

2024 TO 2025

Some special ways to celebrate your special
day at Bloom's Winwood Garden

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.

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 and garden is the perfect space for an intimate ceremony and seated reception. We can cater to a 150 person sit down feast or a large 'party like no other' complete with dance floor and cocktails for up to 250.

Weddings at Winwood Garden include exclusive hire of our function space any day or night of the week.



WINWOOD
GARDEN

*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 curating bespoke weddings that are tailored to suit your taste and style so please enquire about what you're looking for. From the 'first look' to the first champagne and the first course, the Weddings team at Winwood Garden can plan, style and bring your day to life.

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 SPEND:

PEAK SEASON \$15,000
(1 October to 30 April)

OFF-PEAK SEASON \$8,000
(1 May to 30 September)

\$2,000 CEREMONY FEE (up to 150 guests)

\$4,000 RECEPTION FEE (up to 250 guests)



FEE INCLUSIONS

Our ceremony and reception fees include email and in person correspondence with our Weddings & Events Manager right up until you cut the cake. It also includes an on-the-day Wedding Coordinator and a point of contact for deliveries and third party suppliers.

Details are our forté. Our wedding service includes the set up of your menus, name cards, bonbonnières, and signage. All of our own trestle tables, chairs, crockery & cutlery, glassware, napkins, outdoor festoon lights, fire pits and lounge suites are also included complimentary in the hire of Winwood Garden for a wedding.

CELEBRATING WITH UP TO 50 GUESTS?

Refer to our
Micro Wedding
packages within
for relevant prices





FOOD AND BEVERAGE PACKAGES

We have included a few of our favourite ways to make the most of your wedding day at Bloom's Winwood Garden. All food and beverage packages are able to be customised to you (and your guests) tastes.

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



MICRO WEDDINGS

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

Our inner city garden venue is the perfect host to wedding ceremonies, intimate reception feasts and canapé cocktail celebrations for your closest family and friends.

Our food and beverage packages remain the same as contained in this booklet, our impeccable service is ever present and you still work with our Weddings & Functions Manager to design the wedding of your dreams at Bloom.

We look forward to hosting you and yours for something a little extraordinary.

SOMETHING SMALL BUT JUST AS SPECIAL

CATERING FOR UP TO 50 GUESTS SEATED OR STANDING



EXCLUSIVE USE OF OUR GARDEN AND PAVILION

HIRE AVAILABLE ANY DAY EXCEPT SATURDAY

MINIMUM SPEND \$10,000

\$1,000 CEREMONY FEE

\$3,000 RECEPTION FEE



FEE INCLUSIONS

Our ceremony and reception fees include email and in person correspondence with our Weddings & Events Manager right up until you cut the cake. It also includes an on-the-day Wedding Coordinator and a point of contact for deliveries and third party suppliers.

Details are our forté. Our wedding service includes the set up of your menus, name cards, bonbonnières, and signage. All of our own trestle tables, chairs, crockery & cutlery, glassware, napkins, outdoor festoon lights, fire pits and lounge suites are also included complimentary in the hire of Winwood Garden for a wedding.





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

Roaming canapés

5 hour drinks package

Dietaries catered for

Non-alcoholic drinks available

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 on the day Wedding Coordinator and point of contact for suppliers

CANAPES

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

SAVOURY CANAPES

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

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)

Prosciutto wrapped asparagus, preserved lemon aioli, marjoram (gf, df)

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

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

Blue swimmer crab, witlof, nuoc cham (gf, df)

Pork belly slider, pickled onion, smoked garlic aioli, basil (df)

SAVOURY CANAPES (CONTINUED)

Merguez sausage roll, brown sauce

Fried chicken bao, curry mayo, cucumber, coriander (df)

SWEET CANAPES

Scones, chantilly cream, citrus marmalade (v)

Chocolate Tart, braised rhubarb, vanilla custard, pecan crumble (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.

5 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

BEER & CIDER

Bowden Brewing Session Ale

Bloom Draught

Barossa Valley Apple Cider

NON-ALCOHOLIC

Polka de-alcoholic sparkling

Heaps Good Quiet XPA

Apple Thief Non-Alcoholic Cider

Soft drinks

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

\$155^{PP}

5 canapés with a 5 hour drinks package

\$170^{PP}

7 canapés with a 5 hour drinks package

\$185^{PP}

9 canapés with a 5 hour drinks package



CELEBRATING THE I-DO

MAKE THE MOST OF YOUR I-DO MOMENT WITH A FOOD & BEVERAGE OFFERING THAT PULLS OUT ALL THE STOPS

Suitable for up to 250 guests.

INCLUDED

9 roaming canapés

5 hour drinks package including a cocktail hour

Dietaries catered for

Non-alcoholic drinks available

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 on the day Wedding Coordinator and point of contact for suppliers

CANAPES

Enjoy a post-nuptial 9 canapé feast that lets you and your guests roam, mingle and fill their bellies.

SAVOURY CANAPES

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

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)

Prosciutto wrapped asparagus, preserved lemon aioli, marjoram (gf, df)

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

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

Blue swimmer crab, witlof, nuoc cham (gf, df)

Pork belly slider, pickled onion, smoked garlic aioli, basil (df)

SAVOURY CANAPES (CONTINUED)

Merguez sausage roll, brown sauce

Fried chicken bao, curry mayo, cucumber, coriander (df)

SWEET CANAPES

Scones, chantilly cream, citrus marmalade (v)

Chocolate Tart, braised rhubarb, vanilla custard, pecan crumble (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.

5 HOUR DRINKS PACKAGE

COCKTAIL HOUR

Share the love, and your favourite cocktail, with all of your guests for the first hour of your reception. Select a cocktail from our seasonal drinks menu to serve to all guests for the first hour of your drinks package.

Sample cocktail menu

New York Lemonade - Vodka, Limoncello, Lemon, Soda

Winwood Tropic - Ginger Beer, Passionfruit, Apricot nectar, Bacardi

Barrel Aged Negroni - Blush Gin, Red Vermouth, Campari

Spicy (or not) Margs - Cazadores, Lime, Cointreau, Jalapeno Tincture

Strawberry Southside - Gin, Strawberry Sugar, Lemon

Bizzarro Spritz - Bizzarro Aperitivo, Pet Nat, Soda, Orange, Thyme

Have something else in mind? Chat to your Functions Manager about a custom drink that is 'typically you two'.

DRINKS MENU

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

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.**

\$200^{PP}



A WEDDING FEAST AMONGST FRIENDS

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

Suitable for up to 150 guests.

INCLUDED

- Seated long table feast
- Shared mains, 3 shared sides & 2 desserts (alternate drop)
- 5 hour drinks package
- Dietaries catered for
- Non-alcoholic drinks available
- 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 on the day Wedding Coordinator and point of contact for suppliers

MENU

Select a combination of starters, mains and dessert and put together a fine feast for your guests. Paired with a 5 hour package of curated wines and tap beers.

SHARED STARTERS (optional add-on) SHARED SIDES (included)

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 (gf)

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

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)

5 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

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.

\$185^{PP}

2 shared mains, 3 shared sides & 2 desserts for alternate drop with a 5 hour drinks package

\$205^{PP}

Add on 3 shared starters to your feast for a total of \$205pp

ALTERNATE DROP

Prefer something a little more traditional? Ask us about our alternate drop menu.

DOING IT FOR THE KIDS

Wood oven roasted chicken and chips, juice and a dessert \$35 pp



PLEA
YOU
BUT

- ALICE ANDERSON
- JANE SMITH
- MARY JOHNSON
- ELIZABETH TAYLOR
- JOHN BROWN
- MICHAEL KING
- EMILY WILSON
- LINDA GARCIA
- JOHN PETERSON
- SAM WASHINGTON
- KATHERINE DANIELSON

FOREVER AND ALWAYS

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

Suitable for up to 150 guests.

INCLUDED

2 roaming canapes served on arrival

Reception feast of 3 shared starters, 2 shared mains & 3 shared sides

2 roaming dessert canapés to finish

5 hour drinks package including a glass of French Champagne or a cocktail on arrival and spirits for the last 2 hours of the event

Dietaries catered for

Exclusive hire of Winwood Garden and Pavilion

Chairs, tables, crockery, cutlery and napkins

High bar stools and tables for up to 20 guests

Outdoor festoon lights, fire pits and lounge suites

Venue set-up and on the day Wedding Coordinator and point of contact for suppliers

ROAMING CANAPES TO START

CANAPES (select two)

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

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)

SHARED RECEPTION FEAST

SHARED STARTERS (select three)

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)

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 (gf)

SHARED SIDES (included)

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

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

Crispy kipfler potato, sour cream, chive (gf)

MAKE THE MOST OF THE DANCE FLOOR WITH ROAMING DESSERTS TO FINISH

SWEET CANAPES (select two)

Scones, chantilly cream, citrus marmalade (v)

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

Doughnuts, blood orange curd, italian meringue (v)

5 HOUR DRINKS PACKAGE

FRENCH CHAMPAGNE OR COCKTAIL ON ARRIVAL

Celebrate your nuptials with a glass of Louis Roederer French champagne or a cocktail on arrival.

DRINKS MENU

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

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.

2 HOURS OF SPIRITS

Kick on the party post formalities and make spirits (and mixers) available for the last 2 hours of your drinks package & celebration.

\$270^{PP}



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 wedding day vision.

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.

\$35^{PP}

GRAZING TABLE

Our grazing table is a delicious spread providing the perfect complement to your canapés or shared feast. 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.

\$30^{PP}

CAKEAGE

From storing to cutting and plating up, bring your own wedding cake and we'll help you celebrate.

\$5^{PP}



SOMETHING WITH FIZZ AND SPARKLE

GO TOP NOTCH

Appreciate a finer tippie or two?

Swap our standard 5 hour drinks package wines for a top notch selection of wine at your event.

FIZZ

La Prova Prosecco
King Valley

WHITE

Shaw & Smith Sauvignon Blanc
Adelaide Hills 2022

Reislingfreak No. 2
Clare Valley 2022

ROSE

Terre e Terre
Piccadilly 2021

RED

Coriole Sangiovese
McLaren Vale 2022

Torbreck Woodcutter's Shiraz
Barossa Valley 2022

\$40^{PP}

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

2 HOURS
\$30^{PP}

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 (or custom make something 'typically you two' 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....

\$30^{PP}

FRENCH CHAMPAGNE ON ARRIVAL

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

\$20^{PP}

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....

\$15^{PP}

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.

\$20^{PP}

DANCE FLOOR

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

\$1200

FAIRY LIGHTS

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

Channelling those mid-century vibes for your wedding, or want something a little more modern? Ask us about some alternative lighting options for under our pavilion too.

\$500

FOOD DANCING OVER
COALS, COFFEE
BREWING, ALCOHOL
FOREVER FLOWING.

WE ARE PASSIONATE,
WE ARE SIMPLE, WE ARE
LIGHTEARTED.

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 Wedding 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.





