

# BLOOM

private dining



Bloom café is the perfect venue for hosting your private dining events whether it is a personal party or corporate event. A completely self-contained and flexible space to ensure your privacy and equipped with audio facilities. We provide a tailored food menu, served with drinks from our dry bar.

# "Delicious food, great vibe, & amazing people."

Our main café can accommodate up to 40 guests and a further 20 guests in our garden room. We offer a bespoke menu to provide guests with plenty of variety. Our experienced team will make sure your event runs smoothly and are on-hand throughout the event.

Our private dining bookings are available every evening from 4:30pm to 8:30pm.

### Menu choices

### 3 COURSES / £65 (one item per course)

Bruschetta with cod masala fish – marinated masala fish bites, served on ciabatta bread
 (veg option with glazed cherry tomato's) (v)
 Mediterranean lamb chops – served with salad
 Dynamite chicken – on a bed of lettuce leaves

Fillet al fungi – Sirloin steak served with mushroom sauce, chips and vegetables
Polo pomodoro - Chicken steak, mixed pepper, napolitana sauce served with chips and vegetables
Cannelloni al forno – Spinach, ricotta, shallot, bechamel served with mixed salad and ciabatta bread (v)

Tiramisu – cake sponge fingers, coffee, amaretto, layered with sweet mascarpone (v)
Warm chocolate brownie served with vanilla ice cream (v)
Gulab jamun french toast served with vanilla ice cream (v)

## BUFFET / £60

Chicken shish kebab, veg samosa (v),

Potato wedges (v)

Chicken Curry / Lamb curry

Daal / Channa / Mixed veg curry (v)

Vegetarian pilau, naan, mixed salad, mint sauce (v)

Warm Gulab jamun / Gajrela (v)

With ice cream

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including peanuts

A 12.5% service charge applies | All prices are inclusive of VAT | (v) vegetarian, (vg) vegan, (gf) gluten free

# BLOOM

drinks

#### Mocktails 7

Mojito – Strawberry / Passionfruit / Original Rose Blush Bloomstar Martini Espresso Martini Pina Colada Strawberry Daiquiri Mango & Berry Bellini

Juice 5

Orange / Apple / Pineapple

#### Soft Drinks 4

Fanta orange, Rose lemonade, J20, Sprite, Red bull,

Still / sparkling water

## Hot Drinks 5

Flat white, Capaccino, Latte, Americano

English breakfast tea, Desi chai, Chai latte

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# facilities & further information

- Capacity: Total 40 seated (minimum booking of 20)
- Access, service & departure times: 3-hour event between 4:30pm – 8:30pm
- Seating arrangement Able to rearrange the seating if preferred.
- Should you prefer to bring in your own decorations to create a bespoke décor, our team would be happy to assist.

(Free standing and table decorations only)

- iPhone docking/bluetooth station is available for music.
- Minimum deposit payable upon booking (£20 per head, non-refundable)
- Pre-order required 2 weeks prior to the event.
- Some flexibility with adjustments to the menu upon request
- NB: No stage area available

For all your private dining reservations and queries, contact us at eat@bloomsolihull.com

Bloom, 73 Hobs Moat Road, Solihull, B92 8JJ