



# eden catering

your personal chef



call us on 0412 682 756 or email [catering@edencatering.com.au](mailto:catering@edencatering.com.au)  
[www.edencatering.com.au](http://www.edencatering.com.au)



eden catering  
your personal chef

call us on 0412 682 756 or  
email [catering@edencatering.com.au](mailto:catering@edencatering.com.au)  
to book your wedding catering  
[www.edencatering.com.au](http://www.edencatering.com.au)

## elegant marquee package

### your marquee

Marquee structure with your choice of walls – pinned on grass

Silk lined or clear roof

Rice paper lanterns and fairy lights

2.4m flatfold tables – Seating 8-10

White tablecloths to suit tables

White folding chairs

Bridal table complete with tables, linen and flounce

Cake and gift table

Includes food and bar service as below

### the food

Professional staff to prepare and serve your menu to your guests

Full caterers kitchen set up

Linen napkins, cutlery and crockery

Wedding cake cut and served on a platter

#### Sit Down Menu

Your choice of 3 canapes served cocktail style

Your choice of 2 entrées and 2 main courses served alternately to your guests

or

#### Tableshare Menu

Your choice of 5 canapes served cocktail style

Main course served platter style on each table

### the bar

RSA trained beverage staff 6 hours

Medium coolroom for all of your beverages

Wine, champagne and soft drink glasses

Ice bucket and carafe for each table

2 x 1.8m trestles with cloths for bar with ice tubs for drinks

Tea and coffee

*Sitdown Menu Elegant Marquee Package \$170 per person*

*Tableshare Menu Elegant Marquee Package \$175 per person*

Optional – additional cost

Toilets and Generator





eden catering  
your personal chef

call us on 0412 682 756 or  
email [catering@edencatering.com.au](mailto:catering@edencatering.com.au)  
to book your wedding catering  
[www.edencatering.com.au](http://www.edencatering.com.au)

## sitdown style marquee wedding

### C A N A P E S

Sliders (mini burger) – smoked brisket with bbq sauce and pickled cabbage  
Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)  
Roast duck, cucumber and hoi sin wrapped in sesame pancake  
Roasted field mushrooms, chorizo and goats cheese (GF) (Veg)  
Herb and gorgonzola aranchini (Veg)  
House made lamb and harissa spiced sausage rolls  
Mini roasted pumpkin, fetta and rosemary tarts (Veg)  
Chicken and coriander dumplings  
Caramelised onion, stilton and walnut tartlet (Veg)  
Crispy skinned chicken wings (GF)  
Polenta, chicken liver pate and port gel (GF)  
Barramundi and herb fishcakes (GF)

### E N T R É E

(Choose 2 meals from each course and these will be served alternately to your guests)

### THE CHICKEN AND THE EGG

confit chicken arancini, organic hen egg, onion jam, chicken liver pate, jamon and buttermilk gel (GF)

### SOUFFLE

twice baked Stilton soufflé with port poached pear, date and walnut lavosh, thyme honey and prosciutto

### TARTLET

heirloom tomatoes, caramelised onion and quail egg tartlet with micro herb salad and a vino cotto vinaigrette

### PRAWNS

local prawns with a sweet corn, cucumber and baby leaf salsa, orange gel and lime mayo (GF)

### CRAB

Queensland spanner crab, lemon and mint aranchini, saffron aioli and seaweed caviar

### DUCK AND FIG

hot smoked duck breast, pickled baby beets, melon, figs, witlof and a walnut vinaigrette (GF)

### PORK BELLY

confit pork belly, truffle oil and cauliflower puree, granny smith apple match sticks, and bordelaise sauce (GF)



# eden catering

your personal chef

call us on 0412 682 756 or  
email [catering@edencatering.com.au](mailto:catering@edencatering.com.au)  
to book your wedding catering  
[www.edencatering.com.au](http://www.edencatering.com.au)

## MAIN COURSE

### BARRAMUNDI

Barramundi fillet served with fennel, globe artichoke and blood orange salad, saffron mayonnaise and burnt orange vinaigrette (GF)

### SALMON

pan fried Huon Tasmanian salmon fillet, with a tomato, crab and cucumber salsa, dill aioli, and salmon roe (GF)

### CHICKEN

confit chicken Maryland, sweet corn puree, salsa verde, dry cured bacon, smoked paprika, leek and roasted field mushroom (GF)

### BEEF CHEEKS

Angus beef cheeks, parmesan and potato galette, blanched asparagus and radish with a juniper berry and red wine sauce (GF)

### DUCK

confit duck leg balsamic infused red cabbage, honey glazed fig, roasted hazelnuts, (GF)

### LAMB

slow braised lamb shank with leek and garlic gratin, eschallots and root vegetables with lamb jus (GF)

### VEGETARIAN OPTION

harissa roasted eggplant with pomegranate, pistachio, heirloom tomatoes, and tzatziki (Veg/GF)





eden catering  
your personal chef

call us on 0412 682 756 or  
email [catering@edencatering.com.au](mailto:catering@edencatering.com.au)  
to book your wedding catering  
[www.edencatering.com.au](http://www.edencatering.com.au)

## table share style marquee wedding

### C A N A P E S

(choose 5)

- Sliders (mini burger) – roast beef, swiss cheese, tomato relish and seeded mustard mayo
- Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)
- Roast duck, cucumber and hoi sin wrapped in sesame pancake
- Roasted field mushrooms, chorizo and goats cheese (GF) (Veg)
- Herb and gorgonzola aranchini (Veg)
- House made lamb and harissa spiced sausage rolls
- Mini roasted pumpkin, fetta and rosemary tarts (Veg)
- Chicken and coriander dumplings
- Caramelised onion, stilton and walnut tartlet (Veg)
- Crispy skinned chicken wings (GF)
- Polenta, chicken liver pate and port gel (GF)
- Barramundi and herb fishcakes (GF)

### M A I N C O U R S E

(Share Platters)

- Huon smoked salmon, blood orange, fennel, pomegranate and pannagratto
- Slow braised lamb shoulder with confit garlic and rosemary potatoes,  
heirloom carrots and red wine jus (GF)
- Lemon, garlic and thyme BBQ Spatchcock with minted yoghurt and pita bread
- Salads
- Heirloom tomato, cucumber, pinenuts, Persian fetta and wild rocket pesto (GF)
- Rocket, pear and parmesan salad with vino cotto (GF)

### D E S S E R T

Wedding cake plattered and served with your tea and coffee station

Optional

### D E S S E R T B A R

your choice of six different handmade desserts, tarts, cakes  
and pastries for you and your guests to enjoy with tea and coffee \$11.50 per person

We have a range of menus and options available outside of this package  
Send us an email for more information to [catering@edencatering.com.au](mailto:catering@edencatering.com.au)

\*Pricing is based on a minimum of 100 guests and maximum 150 guests and is valid until 31/07/2017

Marquee, furniture and equipment are supplied by Prestige Wedding and Event Hire

Quotations are subject to change and will require a site inspection, delivery is included for Central Coast and Hunter Valley, additional delivery fees may apply for upper Hunter and regional areas