



eden
catering & events



elegant marquee package

call us on 0412 682 756 or email catering@edencatering.com.au
www.edencatering.com.au



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weddings by eden catering

Choose from our set menu, buffet menu, table share menu or let us design a menu for you. Our professional wedding co-ordinator and Executive Chef are available at every stage to help make your day everything you hoped for.

here to help

We offer a personal, professional and customer focused service. Our team can assist with catering, menu design, event co-ordination and complete marquee events

we love what we do

And helping you to bring all of the details together. Eden Catering are wedding and event caterers. We can cater in any location, providing all the equipment needed to ensure your event is seamless

who we are

Eden Catering is owned and operated by Matthew and Ailish Parsons bringing with them years of hospitality and event experience backed by a professional team. Our focus is simple unique food....professional service....sophisticated style

event co-ordinating

Our professional team can put you in contact with suppliers that will help you create your day. From setting up meetings and booking suppliers, right through to on the day event co-ordination, floor plans and guest lists we have you covered.

Ask us for a quote.

your bar

We can provide RSA trained beverage staff, glassware and a coolroom for complete beverage service solutions



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elegant marquee package your marquee

Marquee structure with your choice of walls – pinned on grass
Clear roof
Chandeliers
2.4m flatfold tables – Seating 8-10 or round 1.8m tables
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

Sitdown Menu Elegant Marquee Package \$160 per person

Tableshare Menu Elegant Marquee Package \$155 per person

Optional – Extras

Silk lining for roof of marquee - \$8 per person
Luxury Loo Portaloos - \$1500 per trailer of 2 toilets (includes delivery)
Standard Portaloos - \$220 per toilet
Morisset Skip Bins - \$330 (includes delivery)
20 KVA Generator - \$800 (includes fuel allowance)
30 Bags of Ice 5kg - \$185
Tea and coffee - \$3 per person (min 30 guests)



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table share wedding menu

(sample menu)

C A N A P E S

(choose 5)

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) (Can be Veg)

Herb and gorgonzola aranchini (Veg)

Truffled pumpkin soup (GF)

House made lamb and harissa spiced sausage rolls

P L A T T E R O P T I O N S

Share platters choose 2 main dishes and 3 side dishes

M A I N D I S H E S

Choose 2 options

Slow braised lamb shoulder with confit garlic and rosemary potatoes, heirloom carrots and red wine jus (GF)

Lemon, garlic and thyme chicken maryland with minted yoghurt and pita bread

Hot smoked Huon salmon with pickled cucumber, saffron aioli and baby herbs (GF)

Slow roasted beef brisket with sweet corn and fennel slaw, house made bbq sauce (GF)

Tempura zucchini flowers, sugar cured Petuna ocean trout, soft boiled hen egg, chat potatoes, and lime aioli

S I D E D I S H E S

Choose 3 options

Heirloom tomato, cucumber, pinenuts, goats cheese and wild rocket pesto (GF)

Rocket, pear and parmesan salad with vino cotto (GF)

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

Huon smoked salmon, blood orange, fennel, pomegranate and pannagratto

Apple, candied walnuts and rocket salad (GF)

Orange, fennel and artichoke with a burnt orange vinaigrette (GF)

Roast pumpkin, fresh figs, baby zucchini with labneh, sourdough crumbs and thyme honey

two course menu

(sample menu)

CANAPES

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)
Mushroom, caramelised onion and polenta toast (GF/Veg)
Barramundi and herb fishcakes (GF)

ENTRÉE

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

BEET AND MELON

heirloom beetroot and melon salad, jamon, labneh, port soaked figs and lavender honey (GF)

SCALLOPS

pan fried Canadian scallops, smoked potato and herb salad, seaweed caviar and nolly prat gel (GF)

LAMB

pan fried lamb fillet, smokey eggplant, heirloom tomato and Hunter olive salsa (GF)

QUAIL

confit quail, roasted quail breast, bortrytis poached grapes, mandarin and radish (GF)

PORK BELLY

confit pork belly, white onion puree, granny smith apple match sticks, and bordelaise sauce (GF)

MAIN COURSE

BARRAMUNDI

roasted Cone Bay barramundi, braised heirloom carrots, sweet corn puree with a lemon and vanilla bean dressing (GF)

BEEF CHEEKS

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

DUCK

hickory smoked duck breast, celeriac puree, orange and ginger glazed carrots, purple cabbage and walnut vinaigrette (GF)

LAMB

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

DESSERT

Option 1 (included):

DESSERT BAR

a specially designed self-service dessert bar of a selection of handmade desserts and pastries for you and your guests to enjoy with tea and coffee.

Dessert Bar Options:

Dark Belgium Chocolate Tart

Lemon Meringue

Citrus and Poppyseed Cake

Homemade Cinnamon Doughnuts

Macarons (GF)

Pear and Almond Frangipane

Mini Chocolate Eclairs

Flourless Chocolate Cake (GF)

Baby Pavlovas with Poached Cherries (GF)

Apple Pie

Passionfruit and Lime Tart

Baileys Crème Brulee (GF)

Caramel Tart

Chocolate Truffles (GF)

Baby Baked Cheesecakes

Fresh Fruit Platter (GF/DF)

Dessert in a Jar: Cheesecake mousse with nut crumble and sticky wine soaked blueberries

Option 2 (additional cost \$5 per person) Or choose 2 desserts to be served alternately to your guests, please note cheese boards are for each table and cannot be chosen to be served alternately with another dessert

PEAR

Hunter shiraz poached pear, sweet labneh, thyme honey and ginger bread

DOUGHNUTS

homemade cinnamon doughnuts with strawberry jam and vanilla anglaise

CRUMBLE

apple and rhubarb crumble with vanilla bean gelato

BRULEE

chocolate brulee with coconut crumble

CHEESE

selection of local cheeses, with handmade lavosh, served as shared cheese boards for the table

*Pricing is based on a minimum of 90 guests and maximum 150 guests and is valid until 31/12/2018, 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. All equipment, furniture and glassware hired through Eden Catering are delivered and supplied by Prestige Event Hire or a third party supplier. Eden Catering accepts no liability for faults or delayed deliveries for these items.