



eden  
catering & events



## standard marquee package

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)



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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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## standard marquee package

### your marquee

Marquee structure with your choice of walls – pinned on grass

Rice paper lanterns

2.4m flatfold tables – Seating 8-10

White tablecloths to suit tables

White plastic bistro 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

#### Buffet Menu

Your choice of 5 canapes served cocktail style

Buffet main course of two different meats, choice of three salads, potatoes and fresh bread rolls  
or

#### 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

### the bar

RSA trained beverage staff 8 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

*Buffet Menu Standard Marquee Package \$120 per person*

*Sitdown Menu Standard Marquee Package \$135 per person*

#### Optional – Extras

Silk lining for roof of marquee - \$8 per person

Integrated Wooden Flooring - POA

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)

# wedding buffet menu

(sample menu)

## C A N A P E S

(5 choices)

Truffled pumpkin soup (GF)

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)

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

(2 choices)

BBQ chicken breast with salsa verde (GF)

Vanilla bean and marmalade glazed leg ham

Huon salmon fillets with saffron mayonnaise (GF)

BBQ Spatchcock with mint and garlic yoghurt (GF)

Grilled lamb rump with lamb and rosemary jus (GF)

Beef scotch fillet with red wine sauce (GF)

Confit pork belly with hoi sin and sticky orange sauce (GF)

### Included in Buffet

Fresh bread rolls and butter

Lemon potatoes with fresh herbs

(choose 3 salads)

Pear, parmesan and rocket (GF)

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

Mixed leaf green salad (GF)

Beetroot, goat's cheese, rocket and mint with lemon vinaigrette (GF)

Moroccan style cous cous and tzatziki

### Optional

#### 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 \$12 per person



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## 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.