



# 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)



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## vintage marquee package

### your marquee

Marquee structure with your choice of walls – pinned on grass  
Integrated flooring  
Clear roof or silk lined  
Festoon lights or rustic chandeliers  
Vintage wooden tables – 2.4m x 0.9m  
White tiffany chairs, oak cross back or dark bentwood chairs  
Bridal table – 2 x vintage tables  
Dance floor area 5mx5m (approx)  
Cake and gift table  
Wine barrels  
2 x Toilets  
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

#### 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  
Wine barrel bar with double door glass fridge  
Tea and coffee

*Buffet Menu Vintage Marquee Package \$170 per person*  
*Tableshare Menu Vintage Marquee Package \$185 per person*



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## buffet style marquee wedding

### CANAPES

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)

### MAIN COURSE

BBQ chicken breast with salsa verde  
Vanilla bean and marmalade glazed leg ham  
Huon salmon fillets with saffron mayonnaise  
BBQ Spatchcock with mint and garlic yoghurt  
Grilled lamb rump with lamb and rosemary jus  
Beef scotch fillet with red wine sauce  
Confit pork belly with hoi sin and sticky orange sauce

Included in Buffet  
Fresh bread rolls and butter  
Lemon potatoes with fresh herbs

### SALADS

Pear, parmesan and rocket  
Orange, fennel and artichoke with a burnt orange vinaigrette  
Mixed leaf green salad  
Beetroot, goat's cheese, rocket and mint with lemon vinaigrette  
Moroccan style cous cous and tzatziki

Optional

### DESSERT BAR

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



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## table share style marquee wedding

### 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) (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

Tea and coffee

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 31/12/2016  
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