



eden
catering & events



vintage 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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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

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

Tableshare Menu

Your choice of 5 canapes served cocktail style

Main course served platter style on each table

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

Wine barrel bar

Buffet Menu Vintage Marquee Package \$175 per person

Tableshare Menu Vintage Marquee Package \$185 per person

Optional – Extras

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



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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

*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.