



eden  
catering & events



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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## table share menu

included in our price per person  
Canapé service refer to menu  
Main course served platter style on each table (refer to menu)  
Wait staff & chefs to prepare and serve food supplied by Eden Catering  
Serving and cooking equipment excluding any commercial equipment that may be required  
White linen napkins  
Crockery and cutlery  
Wedding cake cut and served on a platter (self service)

## eden two course menu

included in our price per person  
Your choice of 3 different canapés  
Your choice of 2 entrées/2 main courses or 2 main courses/2 desserts served alternately to your guests  
Wait staff & chefs to prepare and serve food supplied by Eden Catering  
Serving and Cooking Equipment excluding any Commercial Equipment that may be required  
White linen napkins  
Crockery and cutlery  
Wedding cake cut and served on a platter (self service)

## eden three course menu

included in our price per person  
Your choice of 3 different canapés  
Your choice of 2 Entrées and 2 Main Courses served alternately to your guests  
Dessert bar – specially designed self service dessert bar of a selection of handmade desserts  
Wait staff & chefs to prepare and serve food supplied by Eden Catering  
Serving and cooking equipment excluding any commercial equipment that may be required  
White linen napkins  
Crockery and cutlery  
Wedding cake cut and served on a platter (self service) with your tea and coffee  
Tea and coffee



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## buffet menu

included in our buffet menu

Your choice of 5 canapés

Main Course of three different meats, choice of three salads, potatoes and fresh bread rolls

Wait staff & chefs to prepare and serve food supplied by Eden Catering

Serving and cooking equipment excluding any Commercial Equipment that may be required

Linen napkins

Condiments

Crockery and cutlery

Wedding cake cut and served on a platter (self service)

Additional main course choice \$5 per person

## canapé menu

included in our price per person

9 choices of canapés (7 canapés + 2 more substantial)

Wait staff & chefs to prepare and serve food supplied by Eden Catering

Serving and cooking equipment excluding any commercial equipment that may be required

Wedding cake cut and served on a platter (self service)

Tea and coffee

(Minimum numbers of 50 apply)

\*\*\*Additional charges applicable for supply of equipment for venues without sufficient refrigeration and ovens\*\*\*

\*Price per person based on minimum numbers of 50 guests or more

Pricing is inclusive of 10% GST

Menus are subject to seasonal change



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## table share wedding menu

### CANAPES

(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)

Gruyere aranchini with cauliflower cream (Veg)

Truffled pumpkin soup (GF)

House made lamb and harissa spiced sausage rolls

Beetroot and goats curd tartlets (Veg)

Chicken and coriander dumplings

Crispy skinned chicken wings (GF)

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

Barramundi and herb fishcakes (GF)

Cauliflower fritters with spiced yoghurt (GF/Veg)

Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)

Carrot and apricot croquettes with garlic and ricotta (GF/Veg)

Fried potato skins with sweet chilli and cream cheese dipping (GF/Veg)

House made bread baskets with butter for guest tables

### PLATTER OPTIONS

Share platters choose 2 main dishes and 3 side dishes

### MAIN DISHES

*Choose 2 options*

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

Confit chicken Maryland with spiced cous cous, mint and lemon yoghurt and gremolata

Hot smoked Huon salmon with pickled cucumber, pomegranate 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, and chat potatoes

Roasted beef fillet (medium rare), field mushrooms, BBQ baby leeks, fried rosemary potatoes, with veal jus (GF) *add \$3.50 per person*

Hot smoked duck breast, radicchio, candied walnut and orange, with pickled fennel and fresh celery (GF) *add \$3.50 per person*

Confit pork belly with pickled purple cabbage, hoi sin and sticky orange sauce (GF)



## **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

Smoked potato, hen egg and radish salad (GF)

Puy lentil, roast beetroot and carrots, with spiced pan fried cauliflower, and goat's cheese (GF)

Pan fried haloumi, roast fennel, grape and watercress, with orange dressing (GF)

## **D E S S E R T**

*Dessert bar available as optional extra for \$8 per person when booked with table share menu*

## two and three course menu

### 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) (Can be Veg)  
Gruyere aranchini with cauliflower cream (Veg)  
Truffled pumpkin soup (GF)  
House made lamb and harissa spiced sausage rolls  
Beetroot and goats curd tartlets (Veg)  
Chicken and coriander dumplings  
Crispy skinned chicken wings (GF)  
Mushroom, caramelised onion and polenta toast (GF/Veg)  
Barramundi and herb fishcakes (GF)  
Cauliflower fritters with spiced yoghurt (GF/Veg)  
Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)  
Carrot and apricot croquettes with garlic and ricotta (GF/Veg)  
Fried potato skins with sweet chilli and cream cheese dipping (GF/Veg)

### 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)

#### 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)

#### 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)

#### SOUFFLE

broken cheese soufflé, poached pears, candied walnuts and lemon dressed watercress

## MAIN COURSE

### SALMON

pan fried Huon Tasmanian salmon fillet, with Queensland spanner crab, tomato and cucumber, lemon and cauliflower cream, and salmon roe (GF)

### BARRAMUNDI

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

### EGGPLANT

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

## SIDES FOR THE TABLE

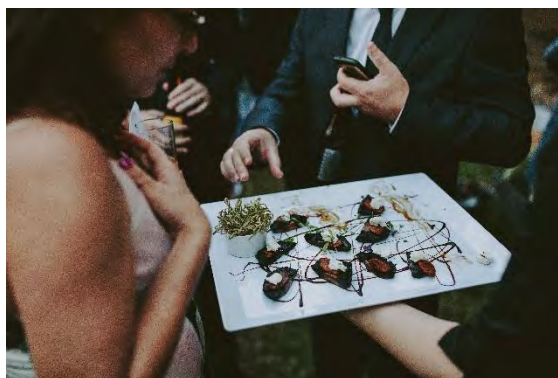
(Additional \$3.50 per person – 1 Choice)

Sourdough bread baskets with butter

Herb and garlic potatoes (GF)

Pear, parmesan and rocket salad with spiced raspberry vinegar dressing (GF)

Mixed leaf salad with balsamic dressing (GF)







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## 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

### STICKY DATE

deconstructed sticky date pudding with salted caramel sauce and coffee cream

### PANNACOTTA

mascarpone pannacotto, mango and grape salad, with lemon thyme sugar syrup (GF)

### BRULEE

chocolate brulee with coconut crumble

### CHEESE

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



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## canapé menu

(7 choices)

- Confit pork belly with chilli and mirin dressing (GF)
- Sliders (mini burger) – smoked brisket with bbq sauce and pickled cabbage
- Quail egg ‘eggs Benedict’ tartlets
- Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)
- Cauliflower fritters with spiced yoghurt (GF/Veg)
- Tempura battered zucchini flowers filled with lemon infused goat’s cheese
- Mushroom, caramelised onion and polenta toast (GF/Veg)
- Five spice salt and pepper calamari with a chilli lime dressing (GF/DF)
- Roast duck, cucumber and hoi sin wrapped in sesame pancake
- Tortilla – pulled brisket chilli
- Tostadas with rough guacamole and smoked paprika
- Grilled corn with cream and chipotle chilli (GF)
- Kingfish and scallop ceviche tostadas
- Fried artichokes with hollandaise sauce (GF/Veg)
- Beetroot and goats curd tartlets (Veg)
- Chicken and coriander dumplings
- Pan-fried prawns with Creole spice (GF)
- Crispy skinned chicken wings (GF)
- Crumbed lamb brain with crispy bacon and caramelised onion jam
- Roasted field mushrooms, chorizo and goats cheese (GF) (Can be Veg)
- Gruyere aranchini with cauliflower cream (Veg)
- House made lamb and harissa spiced sausage rolls
- Ocean trout gravlax on cucumber with crème fraiche (GF)
- Barramundi and herb fishcakes (GF)
- Polenta, chicken liver pate and port gel (GF)
- Fresh witlof leaf, beetroot risotto, enoki mushroom and goats fetta (GF/Veg)
- Truffled pumpkin soup (GF/Veg)
- Salmon gravlax with cucumber and crème fraiche (GF)
- Fresh fig, mozzarella and prosciutto forks with lavender infused honey (GF)
- Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)
- Carrot and apricot croquettes with garlic and ricotta (GF/Veg)
- Gruyere custards with caramelised tomatoes (GF/Veg)
- Fried potato skins with sweet chilli and cream cheese dipping (GF/Veg)
- Tomato watershots with fennel seed lavosh (DF/Veg)



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## more substantial canapes.....

(2 choices)

Roast pumpkin, chickpea, baby spinach, feta, kalamata olives and smokey eggplant salad (GF) (Veg)

Beer battered flathead fish with smoked potato and herb salad and a corona lime gel (DF)

Crab tacos with smoked paprika mayo, avocado, lime and radish

Slow cooked beef cheeks with root vegetables, juniper berry and red wine sauce (GF)

Crumbed lamb cutlets with smoked paprika mayo

Ravioli – Three Mushrooms – porcini, field and roman brown; Prawns with chilli, lime and lemongrass; Lamb with tomato, garlic and rosemary

Shredded roast chicken, tomatoes, shallots, spinach and peanuts with a Thai dressing (GF/DF)

Slow cooked pulled lamb shoulder and chimmi churri with pea, feta, rocket and current cous cous

Five spice salmon tacos with cucumber, coriander and minted yoghurt

Quesadilla with spiced pineapple and guacamole

## grazing table.....

A decadent table overflowing with food for you and your guests to enjoy with an abundance of figs, grapes, cheese wheels, rustic loaves of sourdough, cured meats and seasonal fruit and vegetables starting from \$15 per person (min 50 guests)

Antipasto platters of Spanish prosciutto, salami, soft and hard cheeses, lavosh, seasonal fruit \$125 (25 people)

## dessert canapes.....

Churros with chocolate dipping sauce \$5 per person

Jar dessert – cheesecake mousse with nut crumble and sticky wine soaked blueberries \$3.50 per person

Jar dessert – apple crumble \$3.50 per person

Jar dessert – chocolate mousse and raspberries (GF) \$3.50 per person

Jar dessert – poached rhubarb with vanilla bean yoghurt (GF) \$3.50 per person

Baby Baked Cheesecakes \$3.50 per person

Macarons (GF) \$3.50 per person



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## wedding buffet menu

### C A N A P E S

(5 choices)

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)

Gruyere aranchini with cauliflower cream (Veg)

Truffled pumpkin soup (GF)

House made lamb and harissa spiced sausage rolls

Beetroot and goats curd tartlets (Veg)

Chicken and coriander dumplings

Crispy skinned chicken wings (GF)

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

Barramundi and herb fishcakes (GF)

Cauliflower fritters with spiced yoghurt (GF/Veg)

Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)

Carrot and apricot croquettes with garlic and ricotta (GF/Veg)

Fried potato skins with sweet chilli and cream cheese dipping (GF/Veg)

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

(3 choices)

BBQ chicken breast with salsa verde (GF)

Vanilla bean and marmalade glazed leg ham

Huon salmon fillets with saffron mayonnaise (DF/GF)

BBQ Spatchcock with mint and garlic yoghurt (GF)

Grilled lamb rump with lamb and rosemary jus (DF/GF)

Local Australian prawns with fresh lime, watercress and verjuice dressing (DF/GF)

Pork and fennel sausages (DF/GF)

Beef scotch fillet with red wine sauce (DF/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 (DF/GF)

(choose 3 salads)

Pear, parmesan and rocket (GF)

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

Mixed leaf green salad (DF/GF)

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

Moroccan style cous cous and tzatziki

Apple, candied walnuts and rocket salad (DF/GF)

Summer salad of watermelon, radishes and quinoa (DF/GF)

Roast pumpkin, chickpea and spinach salad (DF/GF)