

Fresh, sustainable catering for London.

Seasonal food, made by hand in our Waterloo kitchens and delivered across central London **Since 1993**.

CLIENT GUIDE 2026

www.edencaterers.london

020 7803 1212

Eden Caterers

WHO WE ARE:

Good food, made by people who care

Regarded as one of the UK's most sustainable caterers, we've been cooking fresh, seasonal food for London's businesses for over thirty years, ***using UK ingredients wherever we can.***

From a breakfast meeting for 3 to a canapé reception for 300, We've got the menu for it!

Since 1993

Over 30 years feeding London's businesses

85+ foodies

Chefs, drivers and an office team who love what they do

Waterloo

Our kitchens sit right in the heart of the city we serve



70%+

of our menu is **vegetarian** or **vegan**.

Our meat is UK free-range, our fish **sustainably sourced.**

WHAT WE OFFER

Something for every occasion

Breakfast
Start the meeting right

Lunches
Sandwiches, salads and fork buffets

Hot & boxed meals
Hot bowls and individual boxes

Canapés
Receptions and drinks events

Afternoon tea
Cakes, fruit and cheese too

Dietary choices
Plenty for every guest's needs

Menus that follow the seasons

Spring · Feb–May | **Summer** · Jun–Sep | **Winter** · Oct–Jan

Ordering regularly?

Our corporate accounts make it easy.

- Your own account manager
- Next-day delivery on most menus
- Multiple sites across London
- Account invoicing, no contract needed

YOU CAN COUNT ON US

On time, safe and done right

Food safety and reliability matter most to our clients– so they matter most to us.

99.98%

of deliveries on time

Every order is planned to arrive 30–60 minutes early

3×5

food hygiene ratings in a row

Earning us Elite Hygiene status

Grade A

at every SALSA audit

Independent food safety certification

A fully trained team

Every chef and driver holds at least Level 2 Food Safety, refreshed every year.

Temperatures watched 24/7

Live monitoring from the moment ingredients arrive to the moment food leaves.

We always ask how we did

Feedback after every job, and your ideas can make it onto the next menu.



Good for you.
Good for the planet.

Every decision we make weighs up its impact–from what goes on the menu to how it reaches your door.

Sustainable Caterer of the Year 2024
London Venue & Catering Awards · finalist 5 years running

Cateys 2026 finalist
Sustainable Business Award

3-Star Food Made Good
Awarded the SRA's highest rating

On the Road to Net Zero
Certified by Net Zero Now

24%
smaller carbon footprint than the year before

82%
of our delivery vans are electric

Zero
waste sent to landfill

2,800+
native trees planted with our clients

LETTING GROW

Creating Green Spaces where people & nature can grow together.

We plant a tree for your first order over **£100,** and **another** for every fifth order after that.



PEOPLE & COMMUNITY

Doing right by people

London Living Wage
Everyone on our team is paid at least the London Living Wage.

People who stay
1 in 4 of our team has been with us for over ten years.

Giving back
Supporting The Robes Project, Crisis at Christmas and Letting Grow.

Where we're heading

Net Zero
across our own operations

B Corp
certification in progress

Under 1kg CO_2e
per meal by 2050

Let's talk food...

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www.edencaterers.london

199 Hercules Road, London SE1 7LD

Our full policies are at edencaterers.london/company-policies