



Weddings
By Eden Caterers

A bit about us...

Your wedding day is a big deal, and you want to be able to trust that it is in capable hands. We are committed to providing you with a stress-free, enjoyable experience through our expertise and devotion to catering.

Eden Caterers was founded in 1993 by husband and wife duo, Hugh and Angela Walker. What started off as a few people round a table has expanded into what we are today: a successful, sustainable and stylish caterer made up of over 100 passionate foodies. We still stand by the principles we were founded on: providing honest, wholesome and seasonal food for all occasions.

Our Lambeth based chef brigade oversee all food development and work hand-in-hand with our clients to get things just right.

Our experienced events team will be on hand to support you right through to your special day.

Situated in Waterloo, we are lucky to be positioned in a central location to provide catering in and around London. We are passionate about everything we create in our high-spec kitchens and look forward to showing you our vision.



Sharing Feast

Opt for a laid-back, rustic style of dining with our **brand new** Sharing Style Menu, specially designed for weddings. With a choice of sharing starters, mains, sides and desserts, every guest gets to dig in to a delicious medley of our homemade dishes. All serving bowls and utensils to be added separately as this can vary depending on guest numbers, tables and venues. Minimum of 30. Full menu available on request.

SAMPLE MENU

Starter

Mediterranean Feast Sharing Slate

Sharing Slate of Italian Cured Meats, Bella Lodi with Balsamic Syrup, Char Grilled Vegetables, Marinated Bocconcini, Sunblush Tomatoes & Olives, Fresh Figs with Dolce latté & Homemade Grissini

Mains

Shawarma Spiced Roast Herefordshire Free-Range Chicken

Chilli, Coriander & Lime Marinated Salmon Fillet

Baked Aubergine with Tomato, Celery, Roasted Onion & Feta

Sides

Slow Cooked Mediterranean Vegetables & Potatoes

Panzanella Salad

Braised Saffron Rice

Desserts

A Selection of Seasonal Mini Desserts & Tartlets



Prices from **£35**



Street Food

SAMPLE MENU

Traditional Fish & Chips with Tartar Sauce (d)
tempura battered North Atlantic cod, chips and homemade tartar sauce

Sweet Potato Falafel Burger (v, d)
roast sweet potato falafel with baba ganoush & rocket

Kalbi Brisket with Sticky Rice & Kimchi (d)
tender Korean style brisket with pan fried spring onions, Kimchi and sticky rice

Halloumi Fry Salad (v)
halloumi fries & polenta fries with Iranian Fattoush salad & harissa yoghurt

Gourmet Angus Beef Burger with Cheese
homemade Angus beef patty, with tomato, gherkin, lettuce, mayonnaise & Monterey Jack on a brioche bun

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- 2 Street Food items per person
- Staff, Equipment & Delivery



Prices from £30

Sit Down Dinner

SAMPLE MENU

Starter

Home Cured Beetroot Gravavlax with Chargrilled Olive Bread & Aioli (d)

Tomato & Green Bean Tartare Salad (v)

Main Course

Roasted Beetroot, Kale & Goats Cheese Tart with Dauphinoise Potatoes, Glazed Baby Carrot & Cauliflower Cream (v)

Oven Roasted Free Range Chicken, Dauphinoise Potato & Ribbons of Carrot & Courgette (g)

Dessert

Lemon Mousse Pot with Candied Lemon Slice (v, g)

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- 3 Course Dinner per person
- Tea/Coffee per person
- Crockery, Cutlery & Glassware
- Staff, Equipment & Delivery



Prices from £98

Bowl Food

SAMPLE MENU

Vietnamese Chicken Curry with Rice (g, d)

Thai Spiced Beef with Coriander and Spring Onion Noodles (d)

Paella with Peppers, Mushroom & Chorizo (g)

Thai Panko Fish Cakes with Katsu Sauce & Rice (d)

Panko Breaded Squash with Katsu Sauce & Rice (v, d)

Dhal with Sweet Potato & Coconut Chutney (vegan, g, d)

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- 3 Mini Bowls per person
- Staff, Equipment (Including Glassware) & Delivery



Prices from £35

Fork Buffet

SAMPLE MENU

Roast Chicken Breast with Peas, Pancetta Onion with Red Wine Jus (g, d)

or

Pesto Roast Salmon Fillet with Roast Cherry Tomato, Pine Nuts & Baby Spinach (g)

Individual Spring Onion, Courgette & Isle of Mull Tart (v)

Parmentier Potatoes with Red Onion, Thyme & Maldon Salt (vegan, g, d)

Spring Onion, Baby Watercress & Beetroot Salad with Capers & Lemon Dressing (vegan, d)

Mascarpone & Blueberry Chocolate Cup (v, g)

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- Juniper Set Menu per person
- Staff, Equipment (Including Glassware) & Delivery



Prices from £47



Afternoon Tea

SAMPLE MENU

Tea

A selection of four fine teas:

English Traditional

Earl Grey

Green Tea with Orange & Lotus flower

Peppermint

Three cups per person

Milk and sugars are supplied

Sandwiches

Four varieties of sandwiches:

Smoked Salmon & Cream Cheese Open Sandwich on

Roasted Barley Baguette

Cucumber Finger Sandwich (v)

Gloucestershire Roast Chicken Finger Sandwich

Egg Mayonnaise & Cucumber Open Sandwich on Seeded

Baguette (v)

Scones (v)

1 per person

Fruit Scone with Clotted Cream and Strawberry Jam (v)

Cakes

2 pieces per person

At least three varieties of home baked cakes which change seasonally

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- Afternoon Tea Set Menu per person
- Staff & Delivery



Prices from £26

Canapés

SAMPLE MENU

Pea & Mint Crostini (vegan, d)

Prosciutto & Pear (g, d)

Bella Lodi Shortbread with Basil Pesto (v)

Preserved Lemon & Broad Bean (vegan, g, d)

Feta & Honey Crostini (v)

Hot Roast Salmon Sour Bread

English Fillet (h) (d)

Salted Caramel & Almond Truffle (v, n)

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- 8 Canapés per person
- Staff, Equipment (Including Glassware) & Delivery



Prices from £25



Canapé & Bowl Food

SAMPLE MENU

Canapés

Chargrilled Courgette & Red Peppers with Houmous
(vegan, g, d)

Teriyaki Beef (h) (d)

Chalk Stream Farm Trout Gravavlax Crostini

Bowl Food

Sri Lankan Beef & Potato Curry (g, d)

Beef Stroganoff with Rice (g)

Harissa Salmon & Mint Jewelled Couscous

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- 3 Canapés per person
- 2 Mini Bowls per person
- Staff, Equipment (Including Glassware) & Delivery



Prices from £35

Late Night Snacks

SAMPLE MENU

A selection of mini brioche rolls, including:

Sausage Brioche Roll Platter

Bacon Brioche Roll Platter

Mushroom Brioche Roll Platter (v)

A selection of Finger Buffet bites, such as:

Thai Spiced Prawn Filo Cup

Scotch Egg with Chilli – ½ per portion

Jamaican Beef Pattie

Slow Cooked Tomato & Basil (vegan, g, d)

Samosa (vegan, d)

Cheesy Paprika Puff – 2 per portion (v)

SAMPLE PACKAGE

(based on 100 people in a Central London location)

- 3 Finger Buffet Bites per person
- 1 Mini Brioche Roll per person
- Equipment & Delivery



Prices from £10

Drinks Package

SAMPLE MENU

Wine - 2 glasses per person from the selection below

Red - Baron de Baussac

White - Langlois Chateau

Rose - AIX Provence Rose

Prosecco - 1 glass per person

Artigianale Eco

Beer - 1 per person from the selection below

Pils Lager - Fourpure Brewing

Session IPA - Fourpure Brewing

Soft Drinks - 1 per person from the selection below

Orange Juice

Apple Juice

Ginger & Lemongrass Presse

Based on 100 people.



Prices from £12

Staff & Equipment

All prices displayed in this brochure (apart from the Sharing Menu) are based on a standard quote for 100 guests in Central London. Prices may vary depending on guest numbers, location and equipment required. All prices are exclusive of VAT.

Please get in touch with us for a bespoke quote.

Tastings

To help make your decision easier and to get a flavour for our food, we offer tastings at Eden HQ.

These are fully chargeable, however should you choose us as your wedding caterer, you will be fully reimbursed.



The S Word

For us, sustainability is key. It informs everything we do, from where we source our ingredients, how we cook our food through to the lights we use in our head office.

Our knowledge and passion on the subject puts us in a good position to offer a free sustainability advice service to our clients.

Please see some of the fantastic things we do that contribute towards us receiving a 3 star rating, the highest possible, from the Sustainable Restaurant Association.

Nick

Nick Mead,
Managing Director



the percentage of lights in our head offices that are now LED

100%

we actively forage for our own ingredients when possible & in season, like berries for our jams & elderflower for our cordials



UK

where we source all of our **FREE RANGE** meat & poultry, as well as sustainably sourced fish



3★

the star rating we have from the Sustainable Restaurant Association (SRA) - the highest possible rating

50,000

the number of busy bees we keep, who make our fresh honey



3

the number of times we change our menus each year to incorporate seasonality

slow

our meat is slow-roasted in house overnight to increase tenderness & reduce energy use



74%

the approximate amount of items on our menus that are vegetarian

corn starch!

we use palm leaf platters as well as vegware cutlery and PLA film and pots for our food

proud to be paying all staff at least the London Living Wage



17

the average miles our low emissions delivery vans travel each day



Waterloo foodbank

we are the official foodbank charity logistical partners



local

our fruit & veg is all bought fresh from our local market and in season



ZERO TO LANDFILL

In the rare instance any food does come back to us uneaten, we dispose of it correctly using anaerobic digestion

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