



eden catering

your personal chef



call us on 0412 682 756 or email catering@edencatering.com.au
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standard marquee package

your marquee

Marquee structure with your choice of walls – pinned on grass

Rice paper lanterns

2.4m flatfold tables – Seating 8-10

White tablecloths to suit tables

White bistro chairs

Bridal table complete with tables, linen and flounce

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

Sit Down Menu

Your choice of 3 canapes served cocktail style

Your choice of 2 entrées and 2 main courses served alternately to your guests

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

2 x 1.8m trestles with cloths for bar with ice tubs for drinks

Tea and coffee

Buffet Menu Standard Marquee Package \$110 per person

Sitdown Menu Standard Marquee Package \$125 per person

Optional – additional cost

Please note this marquee does not have a floor and is pinned to grass, polished wooden integrated flooring is available for \$23 per person

Clear roof or Silk lining, Fairy lights, Toilets, Generator POA



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buffet style marquee wedding

C A N A P E S

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

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

S A L A D S

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

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



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sitdown style marquee wedding

C A N A P E S

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)

E N T R É E

(Choose 2 meals from each course and these will be served alternately to your guests)

THE CHICKEN AND THE EGG

confit chicken arancini, organic hen egg, onion jam, chicken liver pate, jamon and buttermilk gel (GF)

SOUFFLE

twice baked Stilton soufflé with port poached pear, date and walnut lavosh, thyme honey and prosciutto

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)

CRAB

Queensland spanner crab, lemon and mint aranchini, saffron aioli and seaweed caviar

DUCK AND FIG

hot smoked duck breast, pickled baby beets, melon, figs, witlof and a walnut vinaigrette (GF)

PORK BELLY

confit pork belly, truffle oil and cauliflower puree, granny smith apple match sticks, and bordelaise sauce (GF)



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MAIN COURSE

BARRAMUNDI

Barramundi fillet served with fennel, globe artichoke and blood orange salad, saffron mayonnaise and burnt orange vinaigrette (GF)

SALMON

pan fried Huon Tasmanian salmon fillet, with a tomato, crab and cucumber salsa, dill aioli, and salmon roe (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, blanched asparagus and radish with a juniper berry and red wine sauce (GF)

DUCK

confit duck leg balsamic infused red cabbage, honey glazed fig, roasted hazelnuts, (GF)

LAMB

slow braised lamb shank with leek and garlic gratin, eschallots and root vegetables with lamb jus (GF)

VEGETARIAN OPTION

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



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

*Pricing is based on a minimum of 100 guests and maximum 150 guests and is valid until 31/12/2017

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