



eden catering

your personal chef



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

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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 5mx5m (approx)
Cake and gift table
Wine barrels
2 x Toilets
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 6 hours
Medium coolroom for all of your beverages
Wine, champagne and soft drink glasses
Ice bucket and carafe for each table
Wine barrel bar with double door glass fridge
Tea and coffee

Buffet Menu Vintage Marquee Package \$170 per person
Tableshare Menu Vintage Marquee Package \$185 per person



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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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table share style marquee wedding

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) (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

(Share Platters)

- Huon smoked salmon, blood orange, fennel, pomegranate and pannagratto
- Slow braised lamb shoulder with confit garlic and rosemary potatoes,
heirloom carrots and red wine jus (GF)
- Lemon, garlic and thyme BBQ Spatchcock with minted yoghurt and pita bread

Salads

- Heirloom tomato, cucumber, pinenuts, Persian fetta and wild rocket pesto (GF)
- Rocket, pear and parmesan salad with vino cotto (GF)

D E S S E R T

Wedding cake plattered and served with your tea and coffee station

Tea and coffee

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

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 31/12/2016
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