



# Client Bespoke Venues Menu Proposal Spring 2025

To be served from 1<sup>st</sup> February to 31<sup>st</sup> May



## **A bit about Eden...**

Eden have been delivering seasonal, stylish, and sustainable food to companies across Central London since 1993. This has placed us in good stead to know what our customers want, and we do it in a uniquely sustainable way, with a team of passionate foodies behind every decision.

We offer a range of menus featuring a fantastic mixture of vegetarian, vegan, meat and fish items. Our food is suitable for a wide variety of events – from business breakfasts for 6 to awards ceremonies for 2000.

Each weekday day we feed over 2000 people. In fact, last year we fed over 330,000 people altogether. This included over 1100 organisations, one of which who placed 3000 orders alone.

We are proud to have a 3-star rating, the highest possible, from the Sustainable Restaurant Association, positioning us as London's most sustainable caterer.







# Sandwich Lunch

## Bespoke Sandwich Lunch

£4.85 per person

Vegetarian: £5.00 per person

Vegan: £5.30 per person

Minimum order of 3

### Sandwiches

1 round per person varying daily from this season's selection

## Bespoke Sandwich Lunch Bronze

£7.45 per person

Minimum order of 3

### Sandwiches

1.25 round per person varying daily from this season's selection

### Whole Fruit

x 1 per person

## Bespoke Sandwich Lunch Silver

£9.10 per person

Minimum order of 3

### Sandwiches

1.25 round per person varying daily from this season's selection

### Crisps

Kettle Crisps with Salsa Dip – 25g portion (vegan, g, d) x 0.5 portion

### Cut Fruit

1 mini pot per person

## Bespoke Sandwich Lunch Gold

£9.35 per person

Minimum order of 3

### Sandwiches

1.5 round per person varying daily from this season's selection

### Cake

1 portion per person

Available in vegetarian, vegan, halal, no dairy ingredients or no gluten ingredients.  
This season's selection can be seen at the end of the document





# Finger Buffet



## Bespoke Finger Buffet Lunch

£4.55 per person

Vegetarian: £4.25 per person

Vegan: £4.25 per person

*Minimum order of 3*

**Finger Buffet**

2 per person varying daily from this season's selection

## Bespoke Finger Buffet Bronze

£6.85 per person

*Minimum order of 3*

**Finger Buffet**

3 per person varying daily from this season's selection

## Bespoke Finger Buffet Silver

£10.20 per person

*Minimum order of 3*

**Finger Buffet**

3 per person varying daily from this season's selection

**Cake**

0.5 portion per person

*Available in vegetarian, vegan, halal, no dairy ingredients or no gluten ingredients.*

*This season's selection can be seen at the end of the document*





# DDR 1

**DDR 1**  
**(Hot Food)**  
**£34.55 per person**  
*Minimum order of 25*

**Arrival**

- Tea & Coffee**  
1.5 rounds per person
- Mini Pastry**  
1 portion per person
- Homemade American Cookie**  
1 portion per person

**Lunch**

- Bowl Meal**  
1 portion per person varying daily from this season's selection
- Salads**  
1 portion per person varying daily from this season's selection
- Cut fruit**  
1 mini pot per person

**Afternoon Snack**

- Tea & Coffee**  
1.5 rounds per person
- Cake**  
1 portion per person

*Tea & Coffee and Bowl Meals will be served in chinaware.  
Available in vegetarian, vegan, halal, no dairy ingredients or no gluten ingredients.  
This season's selection can be seen at the end of the document*





# DDR 2

## DDR 2

(Cold Food)

£24.55 per person

Minimum order of 10

### Arrival

#### Tea & Coffee

1.5 rounds per person

#### Mini Pastry

1 portion per person

#### Homemade American Cookie

1 portion per person

### Lunch

#### Sandwiches

1 round per person varying daily from this season's selection

#### Finger Buffet

4 per person varying daily from this season's selection

#### Cut fruit

1 mini pot per person

### Afternoon Snack

#### Tea & Coffee

1.5 rounds per person

#### Cake

1 portion per person

*All food served in disposable equipment.  
Available in vegetarian, vegan, halal, no dairy ingredients or no gluten ingredients.  
This season's selection can be seen at the end of the document*





# Refreshments



## **½ Day Package**

**£10.30 per person**

*Minimum order of 10*

### **Arrival**

**Tea & Coffee**

1.5 rounds per person

**Mini Pastry**

1 portion per person

**Homemade American Cookie**

1 portion per person

### **Afternoon Snack**

**Tea & Coffee**

1.5 rounds per person

**Cake**

1 portion per person

*All food served in disposable equipment.*

*Available in vegetarian, vegan, halal, no dairy ingredients or no gluten ingredients.*

*This season's selection can be seen at the end of the document*

## Sustainability

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 Mead,  
*Managing Director*







# 82%

of our fleet is **electric** & eliminating greenhouse gas scope 1 & 2 by **2025** 5 years ahead of plan



### Tracking & Routing Systems

This technology helps minimise fuel and power consumption in our vans

# 100%



### LED Lights

Used throughout our premises, many with timers or sensors to reduce the consumption



### Reusable Bottles

We provide all of our staff with stainless steel water bottles



### Water

We have reduction floats in toilet systems, a no running tap policy and use pressure tap sensors in our wash hand basins

# 3000



### LETTING GROW

planted so far since 2021 with our partners Letting Grow, and by 2032 our goal is to have planted 20000



Our used boxes are recycled, compressed and made into new cardboard



We use 100% recycling when it comes to our plastic packaging

**Homemade food** by our highly skilled chefs in our Waterloo Kitchens



## 3 seasonal menus

### Palm leaf Platters

Made using naturally fallen leaves from India, it's an eco-friendly production, made simply using only fallen leaves, water, heat and pressure

**Food Purchasing**  
We only order fresh food which we know will be used immediately

# 70%

vegetarian or vegan selections across our menus

## Zero waste to landfill

### Recycling

We recycle cardboard, glass, tin, plastic, and paper. Our on-site compactor, helps reduce waste volume, minimising transportation needs

# LOCAL SUPPLIERS

Our meat where possible is Free Range and always from UK farms, our fish sustainably sourced & fruit and veggies from the local market we buy daily. Beef has been removed from our menus



We pay our staff a minimum of the London Living Wage



2024

The star rating we have from the Sustainable Restaurant Association

# 3

