

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.





Bespoke Sandwich Lunch

£5.45 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

£8.25 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

£10.05 per person

Minimum order of 3

Sandwiches

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

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

Cut Fruit

1 mini pot per person

Bespoke Sandwich Lunch Gold

£10.40 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



Bespoke Finger Buffet Lunch

£5.05 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

£7.65 per person

Minimum order of 3

Finger Buffet

3 per person varying daily from this season's selection

Bespoke Finger Buffet Silver

£11.35 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

(Hot Food) £38.40 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

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

(Cold Food)

£27.30 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

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



1/2 Day Package

£11.45 per personMinimum 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.

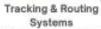
Please see some of the fantastic things we do that contribute towards us receiving a 3-star rating, the highest possible, from the Sustainable Restaurant Association.

Nick

Nick Mead, Managing Director



of our fleet is electric & eliminating greenhouse gas



This technology helps minimise fuel and power consumption in our vans

scope 1 & 2

5 years ahead of plan



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

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



vegetarian or vegan selections across our menus

Recycling

We recycle cardboard, glass, tin, plastic,

and paper. Our on-site compactor, helps

reduce waste volume, minimising

transportation needs

We pay our staff a minimum of the London Living Wage



The star rating we have from the Sustainable Restaurant Association



3000

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



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Current power and Well-sail \$4 secceptage and the standarding the pure case of any plactics



by our highly skilled chefs in our Waterloo Kitchens

We have reduction floats in

toilet systems, a no running

tap policy and use pressure

tap sensors in our wash

hand basins



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

Made using naturally fallen leaves