



Client Bespoke Venues Menu Proposal Winter 2024/25

To be served from 1st October to 31st January

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.

A handwritten signature in black ink that reads "Nick".

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

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

3000



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



Our used boxes are made of 100% recycled cardboard and are 100% recyclable



We will be partnering with Letting Grow to purchase 100% recycled plastic



3 seasonal menus

Homemade food by our highly skilled chefs in our Waterloo Kitchens

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

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

