



catering





about

EDEN

We are known for providing fresh, seasonal, and delicious food in London. We prioritise creating food that meets the needs and wants of our customers while equally being sustainable in all that we do.

Our kitchens near Waterloo station are the perfect base, close to all our customers, for creating stunning food for all occasions.

Our team is made up of over 85 foodies with the same shared passion for creating and delivering outstanding food and service using UK ingredients wherever possible. Offering a high proportion of vegetarian and vegan food, while our meat is free range and fish is sustainably sourced.

We take pride in working with a range of exceptional clients every day at some of the most iconic venues in the capital.



we offer

SUSTAINABLE CATERING

Every business decision we make, from strategic planning to day-to-day operations, reflects our dedication to balancing our company's economic vitality with a firm commitment to the health of our planet and the well-being of our communities.

Our ongoing dedication to sustainability across all areas of the business has earned us a 3-star rating (the highest possible) from the Sustainable Restaurant Association, as well as the Sustainability Award for Caterers at the London Venue & Catering Awards.



Environment

Provenance, quality and kindness.

For over thirty years, we have continually made improvements across our business, from refining our packaging and enhancing our fleet to implementing tree planting programmes and more.

Social

Local suppliers, local community, local customers

We live by being honest and fair to all we engage with. By prioritising local suppliers, staff and customers we can develop closer working relations.

Financial

Open & fair relations

In order to ensure the long-term sustainability of our operations and build a stronger, more sustainable company, it is critical to understand not solely where the money goes, but additionally how we use it.

Tree Planting

Order with purpose

We plant a native broadleaf tree in the southeast of England for every 5th qualifying order place by our customers. By planting trees, we are actively reducing our carbon footprint and promoting a healthier ecosystem.

we choose

SEASONAL

Our menus change seasonally to embrace the vibrancy and flavours that each season brings. We introduce new menus for spring, summer and winter.

Additionally, over 70% of our food is vegetarian or vegan, and we are continuously working to innovate and provide more choices for those looking to reduce their meat intake.

we buy from

LOCAL SUPPLIERS

Choosing seasonal food allows us to incorporate more UK produced ingredients, supporting local suppliers and reducing delivery mileage, which helps us minimise our environmental impact. 16.1 miles is the average distance from our suppliers to our kitchens.

we cater for

DIETARY REQUIREMENTS

We can cater to a range of dietary needs, including vegan, free from dairy, gluten and nut options. Our vegan and free-from selections make it easy to accommodate all guests, even when preferences are unknown.





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BREAKFAST

Our breakfast menu offers a diverse selection of delicious morning options, perfect for meetings, conferences, and workplace catering.

Enjoy freshly baked pastries delivered every morning, homemade granola, healthy seed bars, wholesome fruit platters, savoury platters and classic hot rolls.

Choose from individual items or curated set menus, all served on sustainable palm leaf platters or in individual biodegradable pots.

With a variety of choices, our breakfast selection is designed to provide a satisfying and energising start of the day for all guests, ensuring there's something for everyone.

Orders can be placed by 12pm on the working day before the event.

Sample Menu

Savoury

Open Mini Half Bagel with Smoked Salmon Cream Cheese
Open Mini Half Bagel with Egg Mayonnaise & Tomato Chutney (v)

Mini Pastries

Mini Croissant & Butter
Mini Danish Pastry

Breakfast Pot

Yoghurt or Granola Pot

Fruit

Cut Fruit - Mini Pot

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WORKING LUNCH

Our freshly prepared sandwich lunches are ideal for internal meetings, client gatherings, conferences, or team lunches. Thoughtfully curated, our set menus offer a balanced selection of sandwiches, finger food and sweet treats, ensuring a satisfying option for every guest.

We offer more than thirty working lunch menus, freshly prepared each morning, served on palm leaf platters, and delivered ready to eat.

With a straightforward online ordering process and a convenient cut-off time of 12pm on the working day before your event, arranging catering is effortless. Let us handle the details while you focus on what matters.



Sandwiches

Sandwich selection varying daily



Finger Buffet

Finger buffet selection varying daily



Cakes & Desserts

Freshly baked, homemade cakes and dessert pots made daily by our dessert chefs



Boxed Sandwiches

For a quick and convenient option, try our selection of boxed sandwiches

Sample Menu

Sandwiches

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

Finger Buffet

2 per person varying from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1 per person from homemade selection

Fruit

Cut Fruit - Mini Pot

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FORKS & SALADS

Offering a vibrant selection of fresh, flavourful dishes, perfect for meetings, conferences, and more formal day dining.

Made from scratch daily and expertly prepared, our colourful selection of carefully curated salads are designed to deliver both taste and substance.

Choose from our fork buffet set menus, which include a main, salad, and dessert at a set price, or opt for sharing salads, meze platters, or individual boxed salads, all crafted to complement any working lunch or hot meal.

Fork buffet set lunches are served on white china-like melamine, while sharing salads and individual boxes come in sustainable palm leaf platters and biodegradable packaging.

Orders can be placed by 12pm on the working day before your event (cold fork menus require 2 prior working days), ensuring a smooth and stress-free catering experience.

Sample Menu

Jacaranda

Starter

Roll & Butter

Main

Roast Lemon & Thyme Chicken Breast (g, d)
Kale & Butternut Frittata (v, g)

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)
Broccoli & Cauliflower Salad with Feta (v, g)
Tuscan Tortellini Salad (v)

Dessert

Sour Cherry Cheesecake - Pot (v)



Enquire
Here



Cold Fork Menus

3 set menus available to choose from



Sharing Salads

Available in small and large sharing salads,
served on palm leaf platters



Boxed Salads

For a quick and convenient option, try our
selection of boxed salads

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HOT MEALS

Our hearty and warming hot bowl meals offer a nourishing and convenient dining solution for lunch or supper at your conference, meeting, or event in London.

Delivered in chafing dishes inside insulated boxes, with china bowls and stainless steel forks for serving, they are perfect for standing receptions, providing a delicious and practical option. Available in both hot and cold options, they also come in mini bowls, ideal for pairing with canapés.



Sample Menu

Boxed/Bowl Meals

Meat/Fish

Vietnamese Chicken Curry & Rice (g, d)
Harissa Salmon with Mint Jewelled Couscous

Vegan/Vegetarian

Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d)
Fusilli with Mushroom (v)

The same selections are available as boxed meals, making them perfect for a range of occasions, from corporate conferences to outdoor events such as away days and film shoots. Meals can be delivered hot or cold, with a simple three minute reheating option, and each comes with a disposable fork.

To ensure availability, please place your order by 12pm on the working day before your event.

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CANAPÉS

Our handmade, bite-sized canapés blend timeless classics with innovative ingredients, offering the perfect catering solution for parties and events across London.

Ready to impress, they are delivered on elegant aqua platters for effortless presentation.



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Sample Menu

Lavender

8 canapés per person

Pistachio Cake & Peppers (v, n)
Goats Cheese & Cashew (v, n)
Tomatade Sourdough Crostini (vegan, d)
Sweet Potato Croquette (vegan, d)
Fable Duckless Pancake & Hoisin (vegan, d)
Duck Confit Arancini
Jerk Chicken & Orange Skewer (d)
Salmon Spinach & Sambel Oelek Tartlet (d)



For added convenience, we also offer our canapés in packaged boxes. Simply open, plate, and delight your guests. Plus, our boxed options are VAT-free!

Choose from a curated set menu or mix and match individual canapé selections to suit your preferences.

Delivered fresh to your home, office, or event venue, our canapés are expertly prepared just hours before serving. To ensure availability, please place your order at least three working days in advance.



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DRINKS

Our extensive drinks menu offers everything from homemade juices and cordials to tea and coffee flasks

We also feature locally crafted beers, canned cocktails, and a selection of house still and sparkling wines and champagne, ensuring the perfect drink for any event.



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BESPOKE

We can create bespoke menus, these are ideal for fixed budgets or a specific quantity of food required.

Our team is happy to create menu options tailored to your requirements, all from the range of options available in our menus. Whether you're planning breakfast, lunch, or dinner, we will work with you to craft the perfect selection that fits both your budget and your needs.



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PICNICS

Our versatile picnic boxes are perfect for any occasion in London, from family gatherings to corporate days out, offering a selection of sandwiches, salads, finger food and sweet treats. Each box serves four guests and can be delivered to your office or chosen park.

Choose from classic, vegetarian, vegan, or free from gluten options, all presented in sustainable packaging.

To ensure availability, please place your order by 12pm on the working day before your event.



For a seamless catering experience.

CONTACT US



HOURS OF OPERATION

8.30am - 5pm
Monday to Friday

GENERAL ENQUIRIES

orders@edencaterers.london

EVENTS ENQUIRIES

events@edencaterers.london

CONTACT FORM



Type of

EVENTS

Meetings & Conferences

Whether you need a breakfast selection for an early meeting or food and refreshments for a large conference with multiple service times, our team ensure a seamless experience.

We handle multi-drop orders, efficiently servicing multiple meeting rooms with ease and professionalism.

Workplace

Need to feed the team weekly or daily? Our menus can be custom crafted to suit your needs.

Whether it's a Monday morning team breakfast, daily lunch deliveries, or just a weekly fruit drop-off, we're to support you with all your catering needs, ensuring your team is always well-fed and energised.

Events

Our events team is here to assist you in planning and organising the food, drinks, equipment, and staffing for your event.

From product launches, award ceremonies or a stylish canape reception, we have the experience to handle the planning.

From enquiry, to execution, we'll be with you every step, ensuring everything runs smoothly.

Private & Weekend

We specialise in catering for private events, whether it's a birthday, garden party, retirement celebration, or wedding. Our versatile menus are tailored to suit a variety of occasions, and we deliver directly to your home or venue for smooth and enjoyable experience.

We offer weekend services as well, contact us for details on cut-off times and charges.



book our

WAITING TEAM

Our dedicated core event team includes managers, supervisors, waiters, bar staff, and porters, all available for a minimum of 4 hour shift.

In addition to our in-house team, we are supported by a renowned staffing agency with whom we've maintained a strong, 20 year working relationship.

Every team member is fully trained and briefed prior to each event, ensuring a smooth and professional service, with ongoing support from our in-house event team managers.

Supervisor

Our highly trained and experienced supervisors have been with Eden for many years running our events seamlessly.

Waiters

Our waiters are fully trained in-house, and when needed, we supplement our team with staff from a renowned Central London agency, a trusted partner for over 20 years.

Staff Uniform

Our team follows a smart black dress code, with each member provided with an apron for a professional and polished appearance. Clients also have the option to supply their own uniform if required.

add EQUIPMENT

We have a comprehensive equipment hire service that can be added to any order with food and drinks

Whether you need glassware for a drink's reception or full tableware for a week-long conference, all items can be delivered and collected from your event.

Our equipment is sourced from one of the leading event suppliers in the southeast, with whom we have a long-standing relationship, ensuring high-quality service and reliability.

Equipment Shortlist

Cup & Saucer with Teaspoon
 Spoon, Fork, Knife - Side | Dessert/Starter | Dinner
 Plate - Side | Dessert/Starter | Dinner
 Glass Highball 12oz | Wine Glasses 11oz |
 Champagne 7oz
 Ice Bucket & Scoop | Ice Butt | Ice: 9kg
 Jug Glass | Jug China
 Chafing Dish with 2 Fuels, 2 Fuel Holders & Fire
 Blanket
 Coffee Machine + 2 Pots
 Kettle - Electric
 Urn - 5 Gal Electric Boiler
 Table - Poseur 60 cm; Trestle - Standard Size
 Tablecloth
 Tray - Waiter
 Extension Lead
 Rubber Mat





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