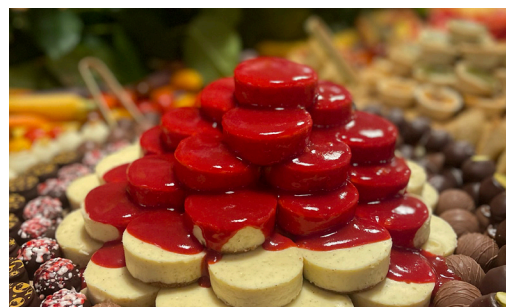
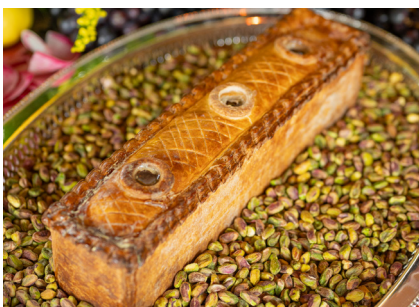


edenopolis

CATERING & EVENTS



ABOUT

Edenopolis provides the personalized touch of a private chef with the logistical expertise of a catering company. Chef Richard works with you to create your menu, then oversees the production and execution of each event. We offer beautiful feasting tables, passed canapes, and on site cooking with traditional home cooked recipes. Each winter, chef Richard and his partner Eve travel the world researching food and culture, as well as catering international events. We love what we do, and it is our passion to help people celebrate with food!

WHAT WE OFFER

Private chef events - Home gatherings. Our chefs prep and cook in your space. This is best for smaller events.

Feasting tables - Our signature offering. Large displays of food and flowers. Perfect for any type of event, you can have canapes passed from your table, room temp food, or hot main course dishes for sit down dinners.

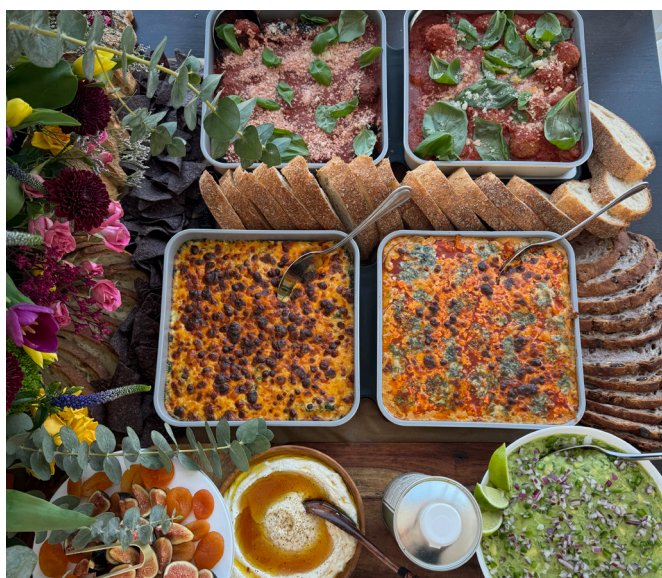
Flowers, rentals, and staffing - We have everything else you need to make your event a success!



PRIVATE CHEF EVENTS

Small intimate gatherings. All food is cooked freshly on site.

Our team of chefs are here to make your private event truly exceptional. We have a wide variety of chefs with different passions and specialities, and offer everything from birthday parties to celebrity events. We have a 2K event minimum including your head chef and cost of food. Additional costs include front of house staffing like servers and bartenders, assistant chefs, rentals, and fresh flower arrangements. Each menu is completely custom and tailored to meet your specific culinary and dietary requirements.



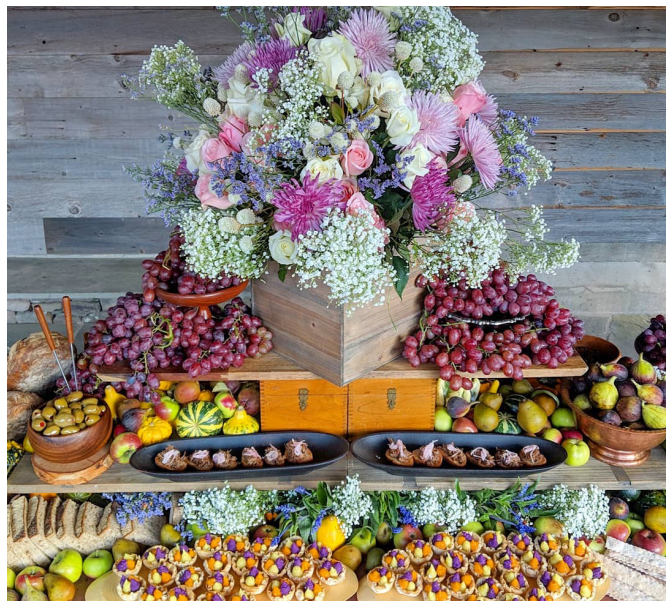
FEASTING TABLES

Our spreads are perfect for any event, and are completely customizable. They always have at least three types of meats, cheeses, vegetables, fruits, breads, spreads, dips, canapes, and desserts. With the addition of main course dishes, either hot or room temp, they can become a bountiful feast for sit down dinners. We also can pass canapes around your space created tableside from your spread for no additional cost. Please see our sample menus for inspiration, or work with us to create a custom menu.

CHEF'S CHOICE - \$40 per person. We pick the menu depending on other events that week and seasonal availability to reduce costs and prep time. Top quality ingredients, something for everyone, and plenty of food.

CUSTOM TABLE - \$45 + per person. Price depends on your menu and guest count. Check out our sample menus below for some of our favorite past events or feel free to create your own!

Please see on the last page for our terms and conditions, fees, and policies.



ADDITIONS - Depending on the occasion, you may want to add some of these to your table.

FLOWERS - Starting at our \$10 per person "chef choice" and up depending on your varieties and amount. We offer floral foam installations, as well as individual vases for your table and space.

MAIN COURSES - You may add more substantial options like sandwiches, roasts, and hot food for weddings and sit down dinners. \$15 - \$30 per person and depending on menu.

PASSED CANAPES - We can create small bites table side from your menu to be passed around the room at your request for no additional cost. Passed canapes require additional service staff.

FOOD ART + BRANDING - Fruit carvings with a custom logo, branded sweets like cookies or macarons, chocolate or butter sculptures, ice towers with seafood, or anything you can imagine!



COCKTAIL HOUR SAMPLE MENUS - Room temperature food perfect for cocktail hour events. Visit our website for more menu ideas!

THE REGAL FEAST - \$60 per person

Cheese: Herb and wine cheese tower, floral goat cheese roll, parmesan.

Protein: Spanish ham leg, prosciutto, foie gras terrine with fig.

Graze: Cotton candy and finger grapes, dragon fruit, tomatoes, endive, white asparagus, roasted pepper hummus, pesto, olive tapenade, fig jam, butter sculptures, belini canape, lobster salad canape, sourdough breads, fig crackers, hazelnuts, apricots, macaroons, petit fours, chocolate truffles.

THE FOODIE - \$50 per person

Cheese: Pecorino romano, brie tower with raspberry puree and pistachio.

Protein: Pepperoni, French meat terrine, teriyaki salmon w/ seaweed salad.

Graze: Tzatziki, hummus, babaganoush, chili crunch oil, pesto, smoked duck breast, bibb lettuce leaves, caprese skewers, dragon fruit, mango, green grapes, gooseberries, rainbow tomatoes and carrots, watermelon radish, moon cakes, mochi, chocolate brownie tower.

THE TRIBECA - \$55 per person

Cheese: Brie with honeycomb and flowers, truffle tremor with shaved truffles.

Protein: Prosciutto, roast beef with balsamic and onions, smoked duck.

Graze: Sourdough breads, crackers, grain mustard, tzatziki, hummus, pesto, butter sculptures, spinach pies, salmon civiche, melon balls, heirloom tomatoes, carrots, radish, mixed olives, purple grapes, blackberries, petit fours, macaroons.

ITALIAN FEAST - \$45 per person

Cheese: Deconstructed three year parmesan wheel, fresh mozzarella, ricotta.

Meat: Whole Prosciutto leg carving station, mortadella, pepperoni.

Graze: Filone, olive sourdough, olive oil crackers, Pesto, olive tapenade, white bean salad, olive oil, endive, tomatoes, basil, roasted artichokes, Green and yellow grapes, figs, sliced melons, biscotti, Italian lemon cake.

MAIN COURSE SAMPLE MENUS - Appetizers, canapes, and main course dishes, all in one menu. Perfect for sit down lunch or dinner parties.

GRILL PARTY - \$55 per person

Mains: Burgers, hot dogs, BBQ chicken, skirt steak.

Sides: Grilled seasonal vegetables, corn on the cob, watermelon.

Graze: Brioche buns and hot dog buns, ketchup, mustard, aioli, hot sauce, butter, onions, lettuce, pickles, american, cheddar, gouda cheese, grapes, fruits, crudite, seasonal fruit pies, guacamole, green and red salsa, chips.

SOUTHERN BBQ - \$65 per person

Mains: Slow cooked sliced brisket, local sausages, pulled pork.

Sides: Cobb salad, rainbow vinager based coleslaw, assorted pickles.

Graze: Brioche buns, hot dog buns, BBQ sauce, hot sauce, pimento cheese, southern biscuits, mini waffles, maple, grapes, peaches, southern bean salad, devilled eggs, cornbread, seasonal fruit pies, whipped cream.

THE GREEK - \$70 per person

Mains: Whole cedar plank salmon, sous vide rack of lamb, chicken kebabs.

Sides: Greek salad, whole baked potatoes with lemon herb butter.

Graze: Hummus, olives, stuffed grape leaves, grapes, spinach pies, tzadziki, pita bread, rusk crackers, sous vide octopus salad, gigante bean salad, bakleva, feta cheese, almond shortbread, watermelon, honeycomb, nuts.

SOUTH AMERICA - \$75 per person

Mains: Chori Pan hot sandwich station, tropical civiche, pulled pork.

Sides: Fresh guacamole chef station, hot sauces, taco shells, taco fixings.

Graze: Cojita, queso de Oaxaca, mixed Cuban pastries and breads, alfajores, coconut cake, salsa, chips, mangos, dragon fruit, grapes, sandwiches de miga, tortilla de patates, spinach potato pie, chilled shrimp, crab claws.

RENTALS - We can get anything you need.

We have an exclusive partnership with Party Rental LTD. \$500 rental order minimum plus tax and delivery (\$650). We work with you to confirm an accurate list of what you need, and guarantee the correct amount of each item. We then get a quote from our rental partner, and they invoice you directly. Larger delivery and pickup windows allow for cheaper delivery fees.

STAFFING - Head chefs, sous chefs, servers, captains.

We have an exclusive partnership with Top Shelf Staffing. Head chefs and FOH captains are \$55/hr, sous chefs are \$45/hr, and service staff are \$40/hr. 1-3 head chefs are required depending on how many types of food service you have, such as canapes, main courses, and feasting tables. For larger events, one FOH captain is required. We recommend one service staff per 20-25 guests depending on the complexity of your event. A \$30 gratuity is added per staff for all events, and \$50 is added per staff for weddings.

NEXT STEPS - Get a quote today!

It starts with a brief consultation with chef Richard to let him know about the occasion, guest count, location, and date. This can be done over the phone by appointment or you can fill out our online form. Once the basic info has been gathered we talk about your menu then send you a full quote. If you have any specific requests, cultural nods, or dietary issues please let us know. You can select one of our pre-fix menus and modify them, or create your own. Feel free to check out our terms and conditions below or our FAQ page for frequently asked questions. Give us a call today to get started!

TERMS & CONDITIONS

Payment schedule: Deposits/payment schedules depend on the size of the event, logistics, and initial financial investment required on our part. Some smaller events do not require a deposit until three days before your event, and some can be a month ahead.

Payment fees: 3% for all credit cards, 2% for wire transfers, and ACH or for no fee. You can pay via credit card, ACH, or wire directly through your quickbooks invoice. We also accept cash, or check via mail.

Administration: We charge a 10% fee for the management of outside vendors including rentals, ice, cakes, and anything else. This is for logistics, planning, and the responsibility of taking care of your items.

Sales tax: 8.875% NYC sales tax must be charged for off premise food sales with the exception of private chef events where food is cooked on site. Please let us know if your organization is tax exempt.

Disposables: Biodegradable bamboo forks, paper plates, napkins, table liners, tongs, and more for \$1 per person.

Delivery: \$250 delivery/restocking fee for our driver to deliver to your event, then to pick up our in house rentals, bins, and carts the day after your event, bring them back to our kitchen, clean, and restock.

Data usage: We will use video/images of food for social media. If you have an issue with yourself or your space being filmed please tell us. We are happy to sign NDA agreements.

Our guarantee: We confirm that everything listed on your invoice will be delivered at the highest quality. We cannot confirm that any phone conversations or previous emails will be considered or remembered when placing your food orders. Please make sure to read your invoice.

Gratuities: All staff have a \$30 gratuity added for each event, and \$50 for weddings. If your service was exceptional you may add more to the Top Shelf invoice for staff or your Edenopolis invoice for chef Richard.