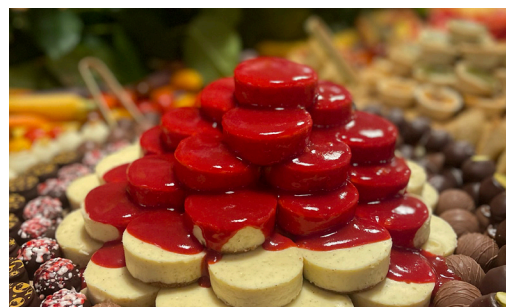
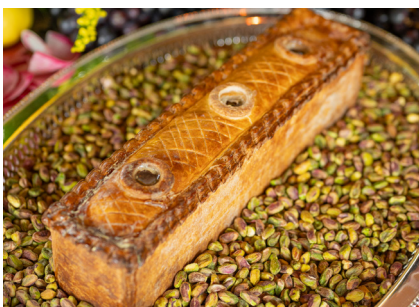
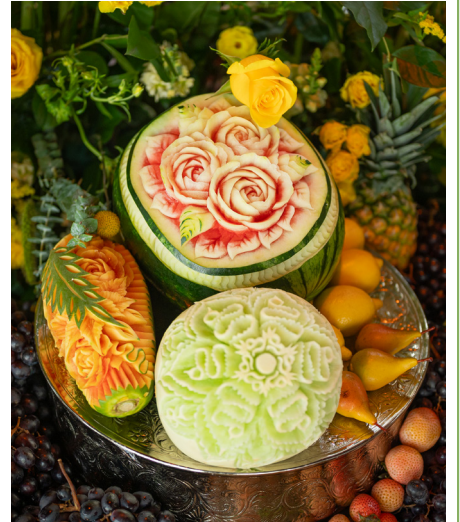


# edenopolis

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!

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## WHAT WE OFFER

### GRAZING TABLES

Large displays of food and flowers. Passed canapes created tableside upon request.

### HOT BUFFETS

Regional comfort food cooked freshly on site. We use your kitchen or rent equipment. We can make a custom menu just for you!

### FLOWERS, RENTALS, STAFFING

We organize everything you need from our years of experience. We can also arrange additional outside services upon request.





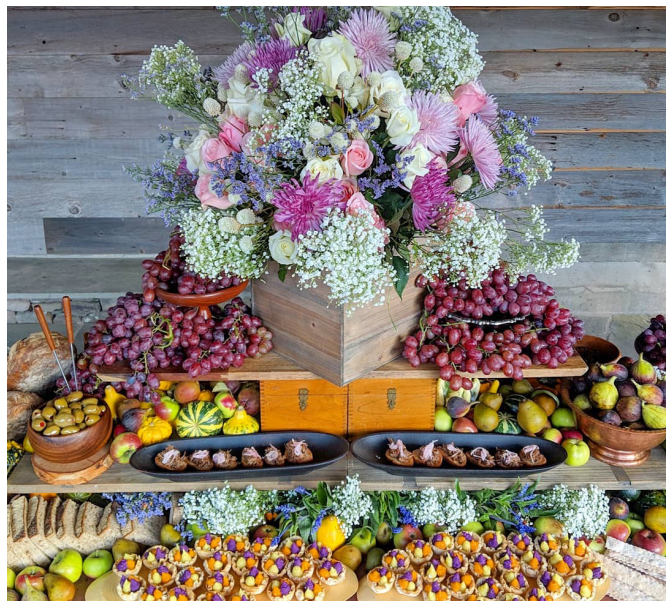
## GRAZING TABLES

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. We also can pass canapes around your space created tableside from your spread for no additional cost. Easily pick one of our our preset sample menus, or work with us to create a custom menu by visiting our contact page on our website, and following the simple three page custom event form.

**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 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.*



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

**FLOWERS** - Starting at our \$10 per person “florist choice” and up depending on your varieties and amount. We offer large custom installations, vases, and other designs for your table.

**MAIN COURSES** - Although our tables are substantial, you may add larger items like sandwiches, roasts, and hot food for weddings and sit down dinners. \$15 - \$30 per person. This is good if you don't want an entire additional hot food buffet.

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

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



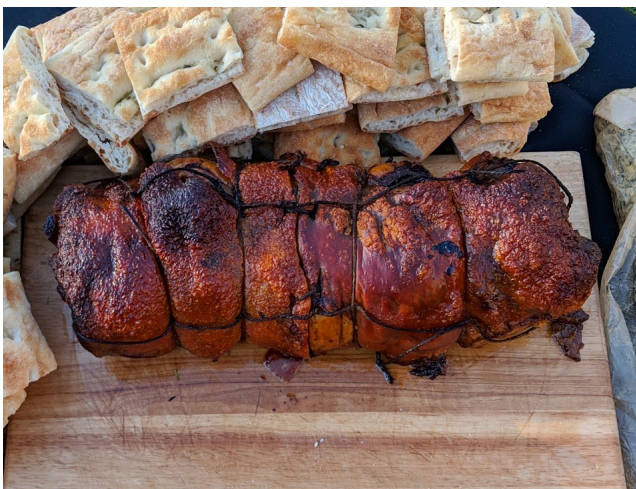


## MAIN COURSE BUFFETS

We are buffet specialists, and know how to get your party served quickly and easily without long lines. Each main course is pre sliced and sauced, and every dish is served from behind the table by a staff member to keep your line moving. We have a variety of shapes like our mirror buffet, wedge buffet, circle, and more which are optimal depending on your guest count and venue environment. Although all of our prep is done the day before, the final cooking of your food is done freshly on site, ensuring top quality.

**CHEF'S CHOICE BUFFET** - \$40 per person. We pick the menu depending on other events that week and seasonal availability to reduce costs and prep time. You pick two proteins: Fish, chicken, beef, lamb, or vegetarian. Includes two main courses, two side dishes, and a salad. Your side dishes and salad will correspond to the main dishes and season of year. All buffets include 1/2 LB of protein per person of each main course.

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



## **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.

Our head chefs are \$55/hr and will be included on your invoice. Sous chefs and service staff are \$45/hr and are billed to you through our partner agency, Top Shelf Staffing. 1-2 head chefs are required depending on the size of your event. We recommend one service staff or chef per 20-25 guests depending on the complexity of your event. Gratuity is automatically added to your invoice for staffing ahead of time. Don't want staff? Inquire for details about our drop off option!

## **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. Select one of our pre-fix menus, or create your own. If you have more questions 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 one week before your event, and some can be a month ahead.

**Payment:** You can pay directly through your quickbooks invoice which accepts all forms of electronic payment.

**Administration:** We charge a 5% fee to help cover the costs of planning your event. This can be doing walkthroughs, ordering rentals, or coordinating staffing and florals. This fee also covers the cost of electronic deposits including credit cards.

**Sales tax:** 8.875% NYC sales tax must be charged for all food sales. 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.