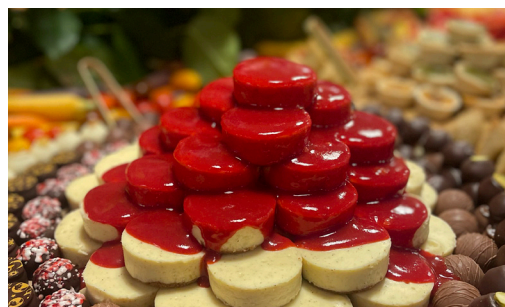
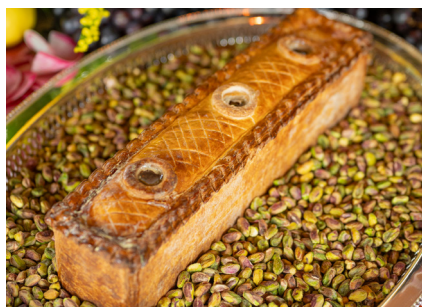


edenopolis

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

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.



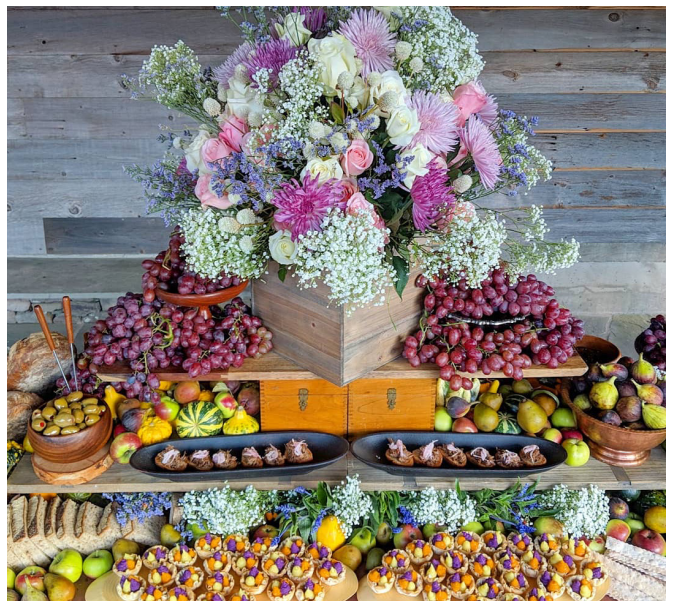
GRAZING TABLES

Our spreads are perfect for any event, and are completely customizable. 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 and modify them to your taste. You can also create a custom menu by visiting our contact page on our website, and filling out our custom event form. A 1K design fee is removed from the cost of your graze table which is not subject to sales tax.

SET MENU GRAZE - \$35+ per person. Our set menus are a collection of our most popular menus of all time. Each menu can also be customized for your dietary requirements and include your favorite foods.

CUSTOM TABLE - \$45 + per person. Price depends on your menu. Select three or more options of each food group including: Proteins, cheeses, vegetables, fruits, breads/crackers, dips/spreads, and desserts.

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 - We offer large custom installations, vases, and other designs for your table. Custom flower prices depend on varieties and color.

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!

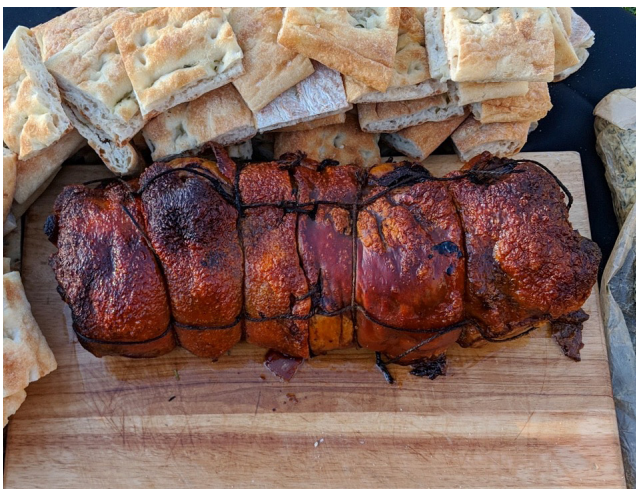


MAIN COURSE BUFFETS

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.

SET MENU BUFFET - \$40 + per person. Our set menus are a collection of our most popular menus of all time. Each menu can also be customized for your dietary requirements and include your favorite foods.

CUSTOM BUFFET - \$45 + per person. Price depends on the menu. Pick two or more main courses, two side dishes, and a salad. Please let us know what you would like, and we will let you know if we can make your dishes based on the techniques required and logistical details. For example: We only cook steaks or burgers outside freshly on a grill.



RENTALS - We can get anything you need.

We work with Party Rental LTD. 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. We do not charge any admin fee for placing your order.

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

Our head chefs are \$50/hr and will be included on your invoice. Sous chefs and service staff have various pricing between \$40-45/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. We charge a \$25 management fee per FOH staff, which ensures quality service and in house management. Don't want staff? Inquire about our drop off option!

BYOB BAR - Or all inclusive options.

We offer a BYOB beverage option, which includes helping make a list of what you need to buy, having your product delivered on site, organizing ice, making garnishes, hiring bartenders from our temp staffing agency, and setting up your bar. We also can order high quality disposable cups or rent glassware and other bar rentals for you. Our temp staff bartenders only offer basic mixed drinks and an open bar. If you would like speciality cocktails or an all inclusive luxury bar service, we have a short list of companies that we have worked with closely for many years. We charge a 20% fee of products ordered plus \$25 per bartender to manage them and set up your bar.

TERMS & CONDITIONS

Payment schedule: A 1K deposit is required through your invoice to confirm your event. All invoices must be paid in full two days before your event date. Guest increases/decreases can still be added or refunded up to two days before your event.

Payment: You can pay directly through your quickbooks invoice which accepts all forms of electronic payment. ACH and direct deposit are 1%. Credit cards are 3%. Cash or mailed check is free.

Administration: We charge a 20% fee on *non food items* that we produce *in house* such as florals, head chefs, and purchases of speciality disposables. We do not charge a fee for rentals or staffing.

Sales tax: 8.875% NYC sales tax must be charged for all food sales but not on services. Please let us know if your organization is tax exempt.

Disposables: Biodegradable bamboo forks, paper plates, napkins, table liners, tongs, and takeout containers are \$1 per person.

Delivery/in house rentals fee: \$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. Includes bowls, platters, and equipment.

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.

Grazing table design fee: This is not an additional fee. The 1K design fee is designed to lower the amount of sales tax that you pay. This is based upon the extensive time and work we spend designing your table before the event, which is a large part of the cost per person.

Gratuuity: Any gratuity for your servers and bartenders should be added to your Top Shelf Staffing invoice. You may add gratuity to your Edenopolis invoice for chef Richard and our head chefs.