edenopolis

CATERING & EVENT DESIGN

ABOUT

Edenopolis provides the creativity and logistical expertise of a design agency with the passion of chef Richard and our in house catering team. Focusing on globally inspired cuisine, 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. We love to design events and be creative, handling every detail for our clients. It is our passion to help people celebrate with food!

WHAT WE OFFER

EVENT DESIGN

Our event planning services handle every detail including rentals, staffing, beverages, branding, florals, entertainment, and more!

GRAZING TABLES

Large displays of food and flowers.

CANAPES

Small bites passed around your space.

HOT BUFFETS

Global comfort food cooked freshly on site.

EVENT PLANNING & DESIGN

We create colorful, fun, and functional designs for gatherings of any size! Our team has extensive experience in corporate events, brand activations, galas, weddings, cocktail parties, and everything in between. We love making guests happy, and thinking outside the box! We have the experience and trusted vendor partnerships to make your vision a reality.

HOW IT WORKS - We charge 20% of the total cost of your vendors as our fee. This includes unlimited custom design work over the phone and email, in person venue walkthroughs, tastings, insurance and logistics management, renderings of your space with rentals, quote comparisons, budget management and more!

We take the time to understand your vision, priorities, and preferences, as well as your timeline and budget. We guide you through every step of the planning process, matching you with vendors that fit your needs and bring your vision to life.

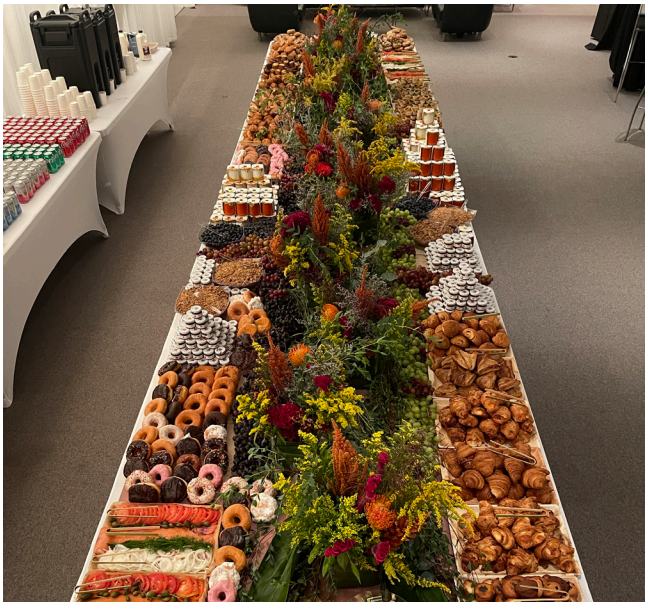
GRAZING TABLES

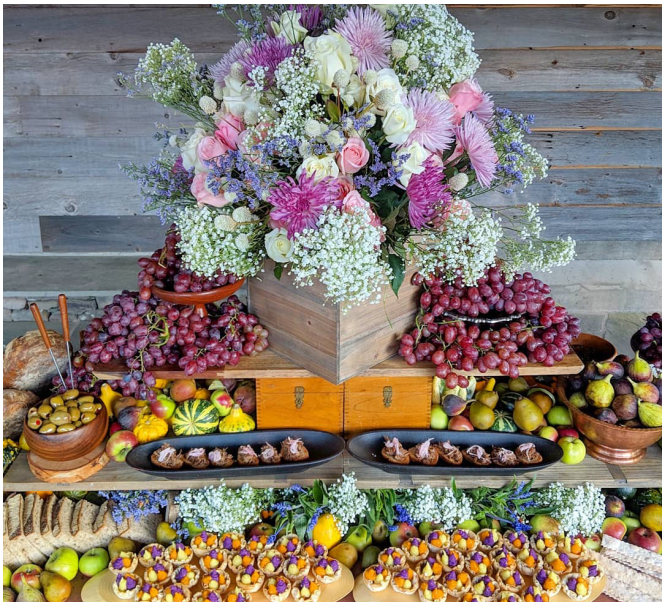
Our spreads are perfect for any event, and are completely customizable. We can also pass canapes around your space created tableside from your spread for no additional cost. Easily pick one of our our preset sample menus and modify them to your taste. You can also create a custom menu by visiting our contact page on our website, and filling out our custom event form.

SET MENU GRAZE - $35 and up 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 and up per person. Price depends on your menu. Select three or more of each food group including: Protiens, cheeses, vegetables, fruits, breads/crackers, 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

Our buffet menus are seperated into “indoor events” where we cook with sous vide and ovens, and “outdoor events” where we cook with grills. Our menus are designed with cooking techniques that work well with large catered events, ensuring top quality. We have a variety of buffet shapes like our mirror, wedge, circle, and more which are optimal depending on your guest count and venue environment to get your guests served quickly. The final cooking of your food is done freshly on site.

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 have a list of rental companies that we work with and ensure that you have 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 have various pricing between $40-55/hr and are billed to you through one of our partner staffing agencies. We can provide everything from security to model waitstaff. 1-3 head chefs are required depending on the size of your event. We reccomend one service staff or chef per 20-25 guests depending on the complexity of your event. Don't want any service staff? Inquire about our drop off option!

BEVERAGES - **We have options for every type of event.**

From lavish weddings to casual office lunches, we have an option that's right for your event. We work with you to create the perfect menu and advise you on everything from correct pairings with food, to creative seasonal cocktails. Just need some boxed coffee, sodas, and water? We can do that too. We handle bar rentals, bartending staff, ice, decor, and offer top quality service. Our bar partner companies are all fully insured and have full off site NYC liquor licenses. Let us know what you are looking for, and we will get you a full quote for wine, beer, cocktails, or fully designed immersive experiences!

TERMS & CONDITIONS

Payment schedule: A 1K deposit is required through your invoice to confirm your event. All invoices must be paid in full three 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 Free. Credit cards are 3%.

Design fees: We charge a 20% fee of the total bill of your vendors not including our in house catering, which has a 10% service fee to cover back of house costs.

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, and tongs are included. Takeout containers available.

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.

Check your invoice: We disregard all phone and email corrispondance when doing the final ordering for your event. We will remind you to please double check your invoice to make sure that everything is correct. If it is not written down in that document, it will not happen.

Gratuity: 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.