

Eden Caterers

..... an introduction



Who We Are

22 years ago our Managing Director Hugh Walker created Eden Caterers and from 3 people around the kitchen table Eden has grown to a team exceeding 50 strong feeding over 800 different businesses. Yet, one thing hasn't changed - our food is still made at home. No, we don't grow our own vegetables but we do cook everything ourselves.

A working environment designed by us to enable us to stay home grown whilst our customers have grown. Our ingredients are still supplied locally; all meat and fish are UK produced and all ingredients UK when possible. Our menus naturally, change seasonally.

Here at Eden, we differentiate ourselves by being able to provide our clients with what they need for any occasion but also by doing it in a uniquely sustainable way. For us sustainability is a big subject. Whether relating to waste, recycling, procurement, seasonality, husbandry or energy we strive to set the best standard.

Sustainability is however of naught if the food is not excellent. We make virtually everything ourselves including jams, chutneys, dressings, cordials using fruits, vegetables and flowers when in abundance and even make our own honey, having bees in our car park. This insistence on homemade ensures our food is full of flavour, nutrition, colour and interest. The essence of good food.



Key Facts

- In 2015 we fed over 300,000 people
- One customer alone placed over 2700 orders with us
- We deliver our service to over 980 different customers
- Our Events & Eden by Adrian Collischon division completed over 1200 jobs for clients in 2015
- We receive hand written compliments on our food & service on an almost daily basis from extremely happy clients!
- We only purchase UK farmed meat, fish and poultry, which we slow roast in house; over 25 tonnes roasted in 2015
- We actively locally forage to make our jams, chutneys, cordials from scratch
- Having received multiple "Sustainability" awards we are considered as "The UK's Most Sustainable Caterer"
- Venues love us, having a "Sustainable" caterer listed is becoming a must, we've been listed at over 34 venues since in 2013
- We continue to engage with our community, Eden has supported and worked on six local projects in the last year



Environmental

Sourcing - Responsible Purchasing

- The average distance of our suppliers from Eden is 11.15 miles.
- Buy only UK sourced fresh meat and fish (except crustaceans)
- Buy animal and poultry products that are from farms with approved husbandry
- Fish is all Marine Conservation Society (MCS) rated 3 or less.
- We do not offer tuna due to catch method and not UK caught.
- Red & white meat is all UK and Red Tractor or better
- Purchase fair-trade whenever practical
- Seasonal Produce - Apples, rhubarb, strawberries, raspberries, potato, lettuce, tomato, elderflower, blackberries, spring onions, leeks, cauliflowers - UK only when in season.

Recycling & Waste Management

- Minimise waste of any resource in particular energy, water and food.
- Recycle or dispose of responsibly any waste we do create.
- We keep our packaging to a minimum. Eliminate the use of non recyclable or recycled plastic in disposables and packaging.
- We've teamed up with a non profit organisation tapwater.org to minimise the world of the plastic water bottle. We use filtered tap water exclusively in-house.
- Maintain zero to landfill waste management, everything is recycled, even the food.

Energy & Emissions

- Purchase the most energy efficient equipment and vehicles.
- Changing our fleet reduced our fuel use by 20% .
- Minimise the fuel used by our vans by careful, daily route planning
- Serve vehicles regularly to maintain efficiency
- Where possible and viable purchase goods sourced within the UK
- Buy from suppliers as close to Eden as possible.
- Serve only clients located in central London.



Community Work

Waterloo Foodbank

Since 2012 Eden and the Oasis charity have worked together to create and run an extension to the local Foodbank. The scheme encourages local businesses to take a Food Bank collection box into their premises for staff and visitors to donate to. Eden's role is to use their driver and van fleet to collect the donated goods and deliver to Oasis for sorting and distribution to those in need.

The Hub Football Club

The Hub Football Club work with young people from the local community, equipping them with skills to succeed both on and off the pitch. The Hub gives life and football training and competition to local Lambeth kids who might otherwise find themselves in trouble on the street. We have sponsored The Hub Football club since 2011 and supply their football strip.

The Robes Project

The Robes project offers overnight shelter and a meal to 24 guests in community churches and halls in the Southbank area throughout the Winter. Eden provide hot meals once a week throughout the Winter to the Robes Project overnight guests.

Capital Bee

Both company Directors are bee keepers, Nick Mead trained as a "Capital Bee" bee keeper and teaches the Eden work community the values & understanding of bee keeping. Eden keeps its own bees with a hive on its own premises at Waterloo. Honey produced is used by Eden as a breakfast ingredient when available.



Eden Express

Eden Express provides a next day, online ordering service, delivering finished food typically for business meetings.

- Sandwich Lunches
- Finger Buffets
- Fork Buffets
- Hot Bowl Meals
- Breakfast
- Drinks & Conference Packages

We like to keep our menus as fresh as the ingredients we use. For our business lunches, the sandwiches and finger buffet change daily. Our whole menu also changes seasonally, so ordering with Eden you can rest assured your guests will not get bored.



Eden Events

Eden Events provides a supported service of similar menus delivered in the Express division, but for bigger events where quotes and help are required in both deciding menus, hiring staff and managing the running of the event.

- Drinks & Canapé Receptions
- Mini Bowl Receptions
- Fork Buffets
- BBQ
- Hog Roasts
- Conferences
- Afternoon Tea



Eden by Adrian Collischoon

From the traditional to the contemporary. Indulge in beautifully designed menus by Adrian Collischoon.

Eden by Adrian Collischoon is an exclusive experience for dinners, weddings and receptions. Sophisticated menus that are meticulously presented and prepared using the freshest of ingredients are designed to offer an unforgettable experience.

Bespoke menus can be created, offering complete flexibility that can be tailored to suit each and every client, who wish to have something different, be it fusion or themed.



Feedback

“I have had great feedback from the team — they were hugely impressed with the service and loved the food. Really an excellent job, our CEO is pleased as punch! We would certainly like to use Eden again at future events. Many thanks.”

Immediate Future

“Thank you so much for your hard work- you all did a fantastic job. I thought everything was perfect and the food was fabulous! I will definitely book you again without hesitation. Thanks again and please let all your team know they did a fantastic job.”

Notting Hill Housing Association

“We used Eden to cater the food for our wedding and they did a fantastic job. We initially tried a couple of different caterers which didn't really fit the bill, but once we found Eden and tasted the food we knew we were set. Eden was great and accommodated all our different suggestions and requests. The food was more than we could have ever wished for. Eternally grateful to Eden and would recommend other couples who want memorable food at their wedding or event to have a chat with Eden.”

Wedding Client

“The team and service was absolutely fantastic. We have a number of comments throughout the evening about the level of service they provided as well as compliments on the food and the drinks so thanks very much to you and the team for arranging everything. If we are running an event in the future that requires catering, I will definitely be in touch.”

Science Photo Library

“The food was perfect and the service second to none! Your guys are so great and very professional. Everyone was great but special mention to Mitchell who is like a guardian angel to me; when he's around I don't have to worry about a thing and his help is invaluable! Kudos to you guys!”

Baker Botts

