



Eden

PRIVATE DINING

—  
Winter 2020





## ENJOY AMAZING FOOD IN A BEAUTIFUL SPACE

If you love Eden, you'll love hosting your next event in one of our private dining rooms, Sage, Celadon or HighGround.

## A LABOR OF LOVE

Eden is the longtime dream of Jodi Fyfe and Devon Quinn. Inspired by cuisine, travels, and even botany, this husband & wife team brought their ideas together to create a space and experience unique to the city.

So eat, toast, chat, laugh, relax, celebrate – anything you do over amazing food and drink.

## THE GREENHOUSE

Fresh, local ingredients are important to us, that we built a 500 square foot greenhouse and garden just outside our doors. There's nothing like it in the city!

Plus, in true 'family-run business' fashion, it was all built by our Chef Partner Devon Quinn and his father, Tom.

With our current growing program, a multitude of herbs and greens will make the short journey from urban garden to plate all year round.

It's a difference you'll be able to taste.



## PRIVATE DINING

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### PASSED OR PLACED HORS D'OEUVRES

\$4 per piece | \$15 for four items

### GARDEN

Arancini with sunflower, gremolata, puffed rice, lemon

Batata Bravas, spicy tomato sauce, curried aioli

Baby Artichokes, preserved lemon, puffed rice

### SEA

Red Crab Salad, peppadew pepper, dijionaise

Wood Grilled Oysters, calamansi chutney

Smoked Salmon Mousse, grilled crostini, horseradish, herbs

### LAND

Beef Tartar, smoked yolk, calabrian relish

Chicken Liver Mousse, grapes, lime, sorghum

Duck Confit, ramp kimchi, forbidden rice



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## STARTER DISPLAYS

### ANTIPASTI | \$12.00 PP

*la quercia prosciutto, sopresatta, finochionna, n'duja, chicken liver mousse, duck rilletes, pickled vegetables, castelvetona olives*

### GRILLED VEGETABLE PLATTER | \$10.00 PP

*marinated buffalo mozzarella, olives, pickles*

### CRUDITÉ | \$8.00 PP

*seasonal vegetables, accoutrements*

### DIPS & SPREADS | \$12.00 PP

*served with grilled flatbread, olive bread, baguette  
spinach and artichoke, roasted red pepper and feta, tapenade,  
green goddess, smoked jalapeno ranch, baba ganoush,  
+red crab and artichoke (+\$4.00 pp)*

### FRESH FRUIT DISPLAY | \$10.00 PP

*assorted seasonal fresh cut fruit & berries*

## SMALL PLATE STATIONS

### Brussels and Burrata | \$9.00 PP

*cashew, garum caramel, pickled fresno, grilled focaccia*

### Hamachi Crudo | \$9.00 PP

*pomegranate, sand pear, cucumber, celery, sesame, pumpkin seed*

### Roasted Baby Beets \$5.00 PP

*cajeta, goat cheese, black walnut, coffee, citrus, spicy greens*

### Roasted Mushroom Flatbread | \$7.00 PP

*stracciatella, mushroom bacon, piquillo-almond puree, puffed rice*

### Little Gem Caesar | \$6.00 PP

*focaccia croutons, smoked tomato, Castelvetrano olive, parmesan*



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## LUNCH & DINNER

*limited menus are requested for groups of 12 or more*

Menu One | \$58.00 PP

*three course*

### FIRST COURSE - select one

Little Gem Caesar

Greenhouse Market Salad

### ENTRÉE

Chicken

Beef

Fish

Vegetarian

### DESSERT - select one

Hazelnut Mousse

Chocolate Peppermint Mousse



# PRIVATE DINING

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## LUNCH & DINNER

*limited menus are requested for groups of 12 or more*

Menu Two | \$70.00 PP

*four course*

STARTER – select two  
*served family style*

Umami Donuts

Brussels and Burrata

Roasted Mushroom Flatbread

Pommes Frites

SECOND COURSE - select one

Little Gem Caesar

Roasted Baby Beet

ENTRÉE – select three

Fish

Beef

Chicken

Vegetarian

DESSERT – select one

Hazelnut Mousse

Chocolate Peppermint Mousse



# PRIVATE DINING

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## LUNCH & DINNER

*limited menus are requested for groups of 12 or more*

Menu Three | \$90.00 PP

*four or five course*

## STARTER

select two served family style

Brussels and Burrata

Pommes Frites

Roasted Mushroom Flatbread

OR

select choice of two

Little Gem Caesar

Roasted Baby Beets

Greenhouse Market Salad

*both starter options are available for an additional \$8.00 per person*

## SECOND COURSE - select one

Reb Crab Bucatini

Pork Tagliatelle

Ricotta Herb Gnocchi

## ENTRÉE - select three

Beef

Fish

Chicken

Vegetarian

## DESSERT - select one

Hazelnut Mousse

Chocolate Peppermint Mousse



# PRIVATE DINING

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## BRUNCH

*limited menus are requested for groups of 12 or more*

### PLATED BRUNCH MENU | \$28.00 PP

ENTRÉE – select four

Seasonal Vegetable Omelet

Breakfast Bowl

Quinoa Cakes

Grilled Avocado & Eggs Benedict

Grilled Skirt Steak & Eggs

Burger of Eden

Smoked Ham Crepe

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*price per person includes regular & decaf coffee, juices*

### BRUNCH ADD ON'S

Housemade Doughnut | \$6.00

Maple Bruleéd Grapefruit | \$3.00

Applewood Smoked Bacon | \$6.00

Housemade Chicken Sausage | \$6.00

Seasonal Fruit Salad | \$8.00

Crispy Fingerling Potato | \$5.00

Biscuits & Honey Butter | \$5.00

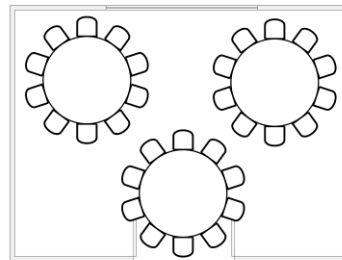
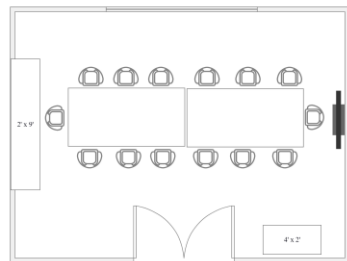




## EXPLORE THE SPACES

### CELEDON | CAPACITY 30

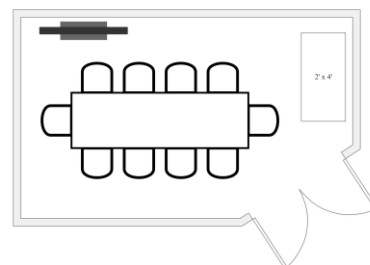
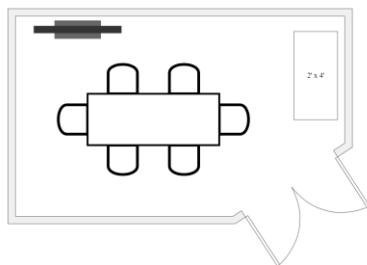
Celadon is the larger of our two private dining rooms and can seat a maximum of 30 guests. This space is perfect for parties, celebrations, bridal/ baby showers, private corporate dinners and pre-united center festivities. Rental includes a dedicated service team member and customizable dining experience. Fully furnished with rustic wood dining tables and chairs, modern light fixtures and more. The room is also equipped with a 48" HD monitor with presentation capabilities and provides ample natural light.



## EXPLORE THE SPACES

### SAGE | CAPACITY 10

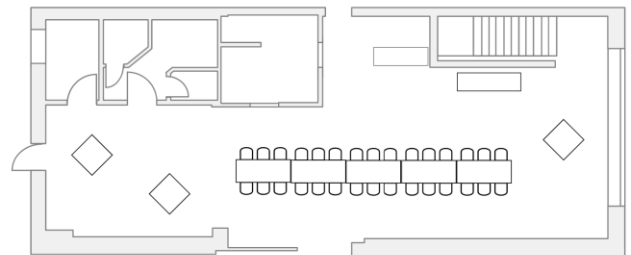
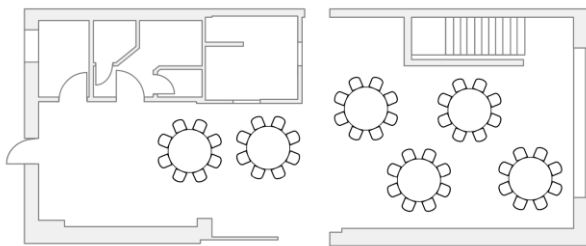
Sage is the smaller of our two private dining rooms and can seat a maximum of 10 guests. This setting is ideal for intimate dinners or private meetings. Rental includes a dedicated service team member and a customizable dining experience. The room is fully furnished with rustic dining tables and chairs and modern light fixtures. The room is equipped with a 48" HD monitor with full presentation capabilities and ample natural light for any occasion.



## EXPLORE THE SPACES

### HIGHGROUND | CAPACITY 80

HighGround is an additional private dining space available to you and your guests. Located on the second level of our building, this space comes complete with private restrooms, (3) 48" HD monitors with presentation capabilities with ample room for any occasion. With a capacity of up to 80 guests seated, you can enjoy the flavors of Eden in your own fully private, separated dining room.



## PRIVATE DINING

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### SECURING YOUR SPACE

In order to definitively reserve a private dining space we require a signed contract and deposit on file. No space is secure without a completed contract and credit card authorization form.

### DEPOSITS & PAYMENTS

A 50% deposit of your food and beverage minimum is required to secure any private dining space. Deposits are deducted from your bill the evening of the event. The full balance is due at the conclusion of your event.

### MENU SELECTIONS & GUARANTEE

Final menu selections are due no later than 10 days prior to your event. Menu items are subject to change & based on availability. Final headcounts are due no later than 72 hours prior to your event.

### VALET

Valet is available to add on at an additional charge. There is an adjoining parking lot with up to 40 spaces that can be utilized by any guest of the restaurant and subject to availability.

### OUTSIDE VENDORS

Eden does not require the use of specific vendors for your event however we would be happy to provide recommendations for any additional services. Vendor meals are available upon request. Outside food and beverage is not permitted without prior approval. Corkage fee: \$25.00 per bottle, Cake Cutting Fee: \$4.00 per person

### A/V

Any built-in audio visual is complimentary to use during your event. Some spaces may require additional AV based on your specific needs. AV rentals are on top of your food and beverage minimum.

