



EDEN GARDENS SOCIAL PACKAGE

www.edengardens.com.au

EDEN EVENTS & OUR PHILOSOPHY

Eden Gardens Macquarie Park and our team pride ourselves on executing a diverse range of corporate events.

Our little slice of tranquillity is located in Lane Cove Macquarie Park. Our majestic neighbour, the Lane Cove National Park, provides our space with an abundance of wildlife and friendly visitors, including birds and water lizards, who love to share a piece of heaven with our guests.

GREEN IS IN OUR DNA

Eden Gardens foundation, built around sustainability and community, organises every year events and initiatives in our beautiful venue at Macquarie Park.

We actively source, produce and provide a range of environmental-friendly products and tailored services to our guests.

A MOMENT IN THE GARDENS

Eden Events opens the opportunities for corporates to explore a corky yet inviting setup within our display gardens.

Whether you are looking for a corporate venue for a day, or to celebrate a special occasion, we welcome you and your guests, and wish to inspire you with our ever changing scenery.





An experience in the gardens

Full of stunning unique spaces, Eden Gardens Macquarie Park NSW is the perfect venue for any event. Managed by a detailed and creative events team, we will help take your event from idea to reality. From a wedding ceremony in our amphitheatre or wedding lawn, to a high tea in our private dining room, we have indoor and alfresco options to suit any vision.



Canape & Grazing

Delicious cocktail style event packages, perfect for your indoor and outdoor event hosted in the Fountain Terrace, Lawn Terrace or Lobby.



Breakfast & High teas

Breakfast, brunch or high tea menu, best suited for the Gardens Restaurant.



Kids packages

Indulge in the everchanging gardens scenery with the picnic package, ideal experience for groups of up to 12 guests.

Grazing & Canapes

GARDENS GRAZING STATION

(groups of 15 or more)

\$65 pp*

Choice of the following from our canapé menu:

Three savoury canapes

One substantial canape

Chefs selection of seasonal salad; hot sweet potato chips & sauce

Assorted Macaroons

Want a little sparkle? Add a glass of premium bubbles for \$16 per person.

ADDITIONAL CATERING

Beverage package \$20 pp

Sandwich and wrap platter (10 people) \$180

Party platter (10 people) \$150

Antipasto board (4 people) \$80 each

Veggie platter (4 people) \$60 each

Fruit platter (4 people) \$55 each

CANAPE MENU

SAVOURY

Mini Burger sliders

Roasted Vegetable & sweet potato tart (V)

Smoke Salmon & caper cream finger sandwich

Mini chicken Caesar salad bowl

SUBSTANTIAL

Battered Cocktail fish & homemade tartare sauce

Mini Grain and green bowl (V)

Crostini marinate goat cheese & green olive chick (V)

ADDITIONAL CATERING

(Only available when purchased with grazing & canapés package)

SWEET TREATS

A set selection of sweets and pastries



High Tea

PREMIUM HIGH TEA

(2 hour sitting)

\$84 pp*

TRADITIONAL HIGH TEA

(1.5 hour sitting)

\$64 pp*

HIGH TEA MENU

Barista Coffee or choice of T2
tea selection:

*T2; English Breakfast, Earl Grey,
Peppermint, Chamomile, Chai or
Sencha Green Tea*

Bottomless Mimosa Cocktail
(non-alcoholic options available)

Selection of savoury and sweet
petit fours

Scone with whipped cream,
served with Strawberry Jam

Fruit of Season platter

French Press Coffee or choice
of T2 tea selection:

*T2; English Breakfast, Earl Grey,
Peppermint, Chamomile, Chai or
Sencha Green Tea*

Glass of Mimosa Cocktail
(non-alcoholic options available)

Selection of savoury and sweet
petit fours

Scone with whipped cream

Assorted macarons (V)

Cherry ripe Tart, Custard
Cream and Berries (V)

Lemon meringue tart (V)

Crostini marinated goat
cheese, crispy bread and olives
(V)

Smoked salmon and dill caper
cream finger sandwich

Honey glazed prosciutto and
brie cheese slider



*10% surcharge on weekends and public holidays

*High Tea require a minimum booking notice of 48 hours

Kids high tea & workshop

KIDS TRADITIONAL HIGH TEA

(1.5 hour sitting)

\$45 pp*

Hot Chocolate or Babyccino

Choice of Orange or Apple
Juice

Fruit Juice Mocktail On
Arrival
(non-alcoholic)

A child friendly selection of
Beef pie, Sausage roll,
Brownie, Seasonal fruit,
Assorted Danish,

Assorted Macaroons

WORKSHOPS

TERRACOTTA POT PAINT & PLANT HIGH TEA

(minimum 8 kids)

(4-12 years old)

\$59 pp*

Let the little ones explore their
creativity with the terracotta pot
paint & plant workshop and high
tea.

*All supplies and equipment are provided (minimum 8 people per
workshop).*

*To ensure the full availability of supplies, workshop bookings require a
minimum of 2 weeks notice.*

High Tea require a minimum booking notice of 48 hours

SUCCULENT BOWL & HIGH TEA

(minimum 8 kids)

(from 12 years old)

\$69 pp*

Offer a unique experience to
your mini gardener with the
succulent bowl workshop and
high tea.



BEVERAGE PACKAGE

Selection of soft drinks, beers, wines and sparkling (1.5 hours). Must be pre-purchased with Grazing station or Group Dining packages.
(minimum 15 people)
extra \$20 pp

SOFT DRINKS

Coca-Cola, Zero
Sprite
Perrier Sparkling Water
Bottled Still Water
Apple and Orange Juice

BEERS

Seabass Mediterranean Lager 375ml
Fat Yak Original Pale Ale bottle
Heineken Zero

WINE

Blue Pyrenées Chardonnay
Rosabel Pinot Grigio
Pinot Noir Henry & Lucas
Fortuity Prosecco NV



ADDITIONAL CATERING

SANDWICH AND WRAP PLATTER

(Choose 3 from our selection)
(minimum order for 10 people)
\$180 *

Smoked ham, cheese, and corn
relish

Crushed egg and cucumber
salad (V)

Mixed vegetable salad (V)

Prosciutto, Brie and honey

Roasted beef and tomato
chutney

ANTIPASTO BOARD

Assortment of cheese and
charcuterie (4 people)
\$80

PARTY PLATTER

Assortment of mini pie, mini
sausage roll, spring roll with
variety of dips (10 people)
\$150

FRUIT PLATTER

Fruits of season platter
(4 people)
\$55

HOMEMADE BURNT CHEESECAKE

with burnt orange caramel,
berries and salted roasted
almonds
(6-8 people)
\$65

VEGGIE PLATTER

Assortment of canapes with
spinach and ricotta frittata,
arancini and haloumi
sliders
(4 people)
\$60

Group Dining

(For groups of 8 people or more)

Two Courses

(1.5 hour sitting)

Choose between entrée or
dessert with a main

\$69 pp*

Three Courses

(2 hour sitting)

Choose entrée, main and dessert

\$79 pp*

ENTRÉE

Antipasto Plate

Assortment of cheese and charcuterie

Veggie Plate

Assortment of dips with crudités, grilled veggies and marinated olives

MAIN

Autumn frittata (V)

Heirloom tomato, zucchini, Ricotta, house salad and toasted sourdough, tomato relish

Grains and greens (VG)

Quinoa, barley, Brussels sprout, edamame, cranberries, pepitas, maple glazed pumpkin, radicchio, and spinach with miso dressing

Miso baked eggplant (V) (GF)

Burrata cheese, sesame seeds, mixed baby herbs, crispy inoki mushrooms, pomegranate seeds

Eden Style Club Sandwich

Chicken, bacon, lettuce, tomato, Brie cheese, smoky comeback sauce and waffle cut chip with aged Parmesan

Eden's Tempura Fish & Chips

Garden salad, homemade tartare sauce, fresh lemon

DESSERT

Sorbet Trio (V)

Raspberry, Mango, Lemon

House baked burnt cheesecake (GF) (V)

Burnt orange caramel, salted almond, berries



*10% surcharge on weekends and public holidays

*Gluten free option available



FINER DETAILS

WAIT AND BAR STAFF

Depending on the menu choice, number of guests and style of function, extra staff may be required to execute your event (minimum 4 hours hire). Our staff follows the Responsible Service Guidelines as a duty of care to our guests.

Monday - Friday \$85 per hour

Weekends & public holidays: \$125 per hour

SECURE THE DATE

A 20% non-refundable deposit is required to secure your event date. Eden Gardens Events will not be able to hold dates without a deposit.

DIETARIES

Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy shellfish, gluten, and eggs. Whilst we take all reasonable steps to accommodate guests dietary requirements, we are unable to guarantee that our food will be allergen free.

CAKEAGE

We do allow our guests to bring their own celebration cake, a cakeage fee of \$5 pp will apply.

GROUP DINING

All groups of 8 or more are required to dine from our Group Dining Menu to give the kitchen adequate time to prepare, and to ensure the smoothness of your event.

WEEKEND AND PUBLIC HOLIDAY

10% surcharge for weekend and public holiday will apply to the final bill.

FINAL NUMBERS

Final guest numbers, menus and all dietaries, and final payment is required 10 days prior to your event date.

TRAVELLING TO EDEN GARDENS

Eden Gardens is based in Macquarie Park with great transport access and minutes away from key locations, accommodation and other entertainment attractions.

Located on Lane Cove Road, we are accessible by car, public transport or rideshare services. We have quick access to the M2 Motorway and offer FREE on-site parking.



Eden Gardens Private & Social Packages Terms and Conditions

ABN 93130 092 689

Eden Gardens & Garden Centres Pty Ltd

307 Lane Cove Road (Corner of Fontenoy Road), Macquarie Park, NSW 2113

P: 02 9491 9900 | E: events@edengardens.com.au

Tentative Booking: A deposit of 20%, plus a signed copy of the confirmation sheet and terms & conditions is required within 72 hours of placing the initial booking. Eden Gardens will not be able to hold dates without a deposit. Eden Gardens reserves the right to cancel the booking if deposit payment hasn't been fulfilled on due time.

Deposits are non-refundable.

Cancellations: A refund excluding deposit will be made for cancellations made in writing by email more than 10 business days prior to the event. Regrettably, Cancellations made after the notice period of 10 days prior to the event date will result in a loss of deposit and any payments made. . In the event of unforeseen circumstances where this event may be cancelled or postponed by Eden Gardens, a full refund or credit will be offered.

Final Details: To avoid any delay with supply, the final number of guest attending, event, catering, floor plans and full payment must be finalised 10 days prior to the event date.

Security: For evening functions it is a requirement that a security guard is onsite for the duration of the function. Security costs will be charged to the function account.

Damages/Loss: Eden Gardens does not accept responsibility or liability for loss or damage to any property on Eden Garden's premises prior to, during or after the function. The booking party is liable for all damage to Eden Gardens' property caused, directly or indirectly by the booking party, or any contractors or attendees. Nothing may be nailed, screwed or fixed to any wall. Eden Gardens does not allow the use of confetti, sprinkles, glitter or poppers on its premises. The cost of any damages or loss will be charged to the function.

Smoking Policy: Eden Gardens promotes a smoke free environment for the comfort of our patrons. We can provide a designated smoking area for function guests.

RSA Service Standards: Eden Gardens has the right to cease the sale, service and supply of alcohol to an attendee if the licensee or person in charge considers that person to be intoxicated or disorderly, in accordance to the Liquor Act 2007. Persons under the age of 18 years are not permitted to consume alcohol on premises. These conditions cannot be altered in any way. Eden Gardens is a fully licensed venue and do not allow alcoholic beverages or food to be brought onsite by organiser or guests, and no alcohol can leave the premises during or after the function closes.

Set up, Breakdown, Deliveries and Contractors:

Clients are responsible for all costs associated with the set up and breakdown of display equipment. All contractors (including entertainers) hired for a function must provide a copy of their Public Liability to Eden Gardens prior to the function date. All items delivered to Eden Gardens must be marked with a name and date of the event. Collection times must be within the Eden Gardens operating hours or by prior arrangement

Additional fees/Payment:

Cakeage: A cakeage fee of \$5 per person will be applicable for guests who wish to bring their own celebration cake.

Weekend/PH surcharge: A surcharge of 10% will be applied to the final bill for events held on weekends or public holidays.

Payment: Full payment of the function is required 10 days prior to your event start.

I have read and agree to comply with the above terms and conditions.

Client Name: _____

Company (if applicable): _____

Signed: _____

Date: _____

Function date: _____

Booking Number: _____