



# BUSINESS RENTAL



## GUIDE

A guide to The Eden business rentals and services. The Eden provides multiple services for business event development needs to host company picnics, holiday parties, and company public events.

[www.TheEdenEvents.com](http://www.TheEdenEvents.com)

# RENTAL RATES

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FRIDAY & SUNDAY - \$4250

SATURDAY - \$4750

## RENTALS INCLUDE:

- 300 Capacity Ballroom
- 100 Capacity Banquet room
- 8AM-11:30PM Rental Time
- Tables & Chairs
- Lap length ivory table clothes
- Choice of in stock color napkin
- Set up of customized floor plan
- 24 acres (for outdoor activities)
- Outdoor electrical hook ups
- Venue attendant onsite during events
- Heat & A/C
- Indoor amenities



# IN HOUSE CATERING

**From formal buffets to relaxed appetizers The Eden provides catering service to treat your guests.**

**NO SERVICE/HIDDEN FEES! ALL LABOR AND SERVICE INCLUDED IN PACKAGE PRICING!**

All packages are priced for buffet style serving

When choosing a package you may add on appetizers at an additional per person rate.

Plated/Served dinners are an additional \$7/person

Catering includes china plates and silverware place settings

Full head counts are due 14 days prior to the event date.

Full payment for catering is due 14 days before the event date.

Left over food will be provided for take home if available and suitable.

Service is provided for the headcount only. No additional food will be available for purchase the day of the event.



# IN HOUSE CATERING MENU

TRADITIONAL EXPERIENCE: \$24.95/person

- Choice of chicken or pork entree
- Choice of one vegetable
- Choice of one starch
- Choice of one salad
- Rolls & Butter

CLASSIC EXPERIENCE: \$29.95/person

- Choice of one chicken and one beef
- (Guest will be offered a choice of one entree)
- Choice of one vegetable
  - Choice of one starch
  - Choice of one salad
  - Rolls & Butter

EXECUTIVE EXPERIENCE: \$34.95/Person

- Choice of one chicken or pork, choice of one beef, choice of one vegetarian or vegan.
- (guests will be given a choice of one entree)
- Choice of one vegetable
  - Choice of one starch
  - Choice of one salad
  - Rolls & Butter

Add a side for \$4..75/person additional per selection

Add appetizers to your menu at additional rate.

# IN HOUSE CATERING MENU

## CHICKEN

### Chicken Cordon Bleu

A seared chicken breast stuffed with ham and mozzarella cheese and topped with alfredo sauce

### Champagne Chicken

Stuffed chicken with a herbed boursin cheese breaded and baked in a champagne cream sauce

### Marinated Grilled Chicken

Juicy Italian marinated grilled chicken.

## BEEF

### Roast Beef Brisket

Beef brisket seared and slowly roasted until tender and served with a whiskey BBQ

### Marinated Flank Steak

Flank steak marinated, seared, and roasted. Topped with a chimichurri sauce

### Pepper Corn Crusted Filet Steak

Filet steak served with red wine balsamic reduction

## PORK

### Flame Roasted Pork Loin

Seasoned and seared pork loin roasted until tender with a garlic mustard cream sauce

### Garlic Rosemary Rub Pork Roast

Pork roast rubbed in our house made rosemary rub and served with a bourbon cream sauce

### Honey Hoisin Pork Loin

Marinated pork loin in a soy, honey, ginger, garlic marinade and roasted to perfection

## VEGAN

### Maryland Crab Cakes

Delicious crab cakes cooked to a golden brown on both sides and served with a remoulade sauce

### Tuscan Salmon

Salmon served with a creamy wine sauce

### Pecan Crusted Walley

Walley served with a citrus herb compound butter

# IN HOUSE CATERING MENU

## SIDES

### VEGETABLES

Grilled & Rosted  
Corn

Glazed Baby  
Carrots

Bacon Green Bean

Parmesan Italian  
Asparagus

### SALADS

House Garden Salad

Apple Pecan Feta  
Spinach Salad

Strawberry Candied  
Pecan Salad

Classic Caesar Salad

### STARCHES

Creamy Garlic  
Parmesan Mac and  
cheese

Cheesy Au Gratin  
Potatoes.

Herb Roasted  
Fingerling Potatoes

Yukon Gold Garlic  
Mashed Potatoes

## APPETIZERS

### HEAVY

Mini Chicken Cordon Bleu  
\$6.75/Person

Hoisin Beef Satay  
\$7.25/Person

Cumin Marinated Grilled  
Chicken Skewers  
\$6.75/Person

Crab Stuffed Mushrooms  
\$7.25/Person

Brisket Slider With Whiskey  
Barbeque  
\$8.25/person

Bacon Wrapped Jalapeno  
Poppers  
\$9.50/Person

Ruben Crescent Wheels  
\$7.50/Person

### LIGHT

Unlimited Chips and Pretzels  
\$2.50/Person

Fruit Tray (serves 50 people)  
\$200.00

Veggie tray (serves 50  
people)  
\$200.00

Cheese and cracker Tray  
(serves 50 people)  
\$175.00

Seasonal Charcuterie  
Display  
\$10.50/Person

Coconut Shrimp With Mango  
Salsa  
\$8.75/Person

Avocado Bruschetta  
\$5.50/Person

# IN HOUSE CATERING MENU

## CRAFTED MEALS

### BBQ DINNER

Traditional style barbeque is always a great option for feeding a crowd.

Including classic pulled pork, garlic mac and cheese, bacon green beans, garden salad, Kiser rolls, and classic barbeque sauce.

\$18.95/Person

Upgrade to premium

\$6.00/person

Add smoked beef brisket and homestyle baked beans.

### TACO BAR

Taco bout delicious!

Taco Hamburger, taco chicken, soft and hard shells, mexican rice, tortilla chips, refried beans, and queso. Includes taco toppings including cheese, tomatoes, sour cream, and jalapenos,

\$19.95/Person

Upgrade to premium

\$6.00/person

Add roasted corn salsa, guacamole, and substitute ground beef for steak and peppers.

### ITALIAN DINNER

Bring Italy to your event by serving your guests with a classic yet unique pasta bar.

Lasagna or Baked Spaghetti, Chicken Alfredo, Caesar salad, garlic bread, bread sticks, and roasted vegetables.

\$20.95/Person

Upgrade to premium

\$6.00/person

Add Caprese Skewers (appetizers), and Italian sausages with roasted peppers.



# IN HOUSE CATERING MENU

## SNACKS

Snacks are served 8PM until 9PM  
served with disposable packaging and serve ware  
priced per item.

No refunds on unused items.  
take home leftovers if suitable.

### MINI BAR

\$6.00/ two mini tacos including  
toppings with lettuce and cheese  
toppings.

\$6.00/ two mini cheeseburger  
sliders with cheese, ketchup, and  
mustard topping

\$4.00/ two mini hot dogs with  
ketchup, mustard, relish toppings.

\$4.00/ three stack mini pancakes  
with syrup, whip cream, and berries  
toppings

### VARIETY MINI PIZZAS

\$6.00/one topping

\$8.00/ two topping

\$10.00/three topping  
served in individual pizza boxes

### SWEET TREATS

\$6.00/two smores with Hersheys  
& reeses chocolate options.  
interactive self roasting  
marshmallows.

\$4.00/ two cookies and 2% milk,  
chocolate chip, peanut butter, and  
sugar cookies.

\$5.00/ two churros in cinnamon  
sugar.

### FESTIVAL FESTIVITIES

\$5.00/corn dog

\$5.00/onion ring basket

\$4.50/personal bag kettle corn

\$5.00/ deep fried twinkies

\$6.00/four mac and cheese bites





# OUTSIDE CATERING

Even though we believe our catering is the best we want your event needs to be accommodated. Source specialty catering or food trucks to fit your event needs!

The Eden charges a \$1250.00 fee to renters when not utilizing The Eden catering services. This fee is due 90 days prior to the event date.

Outside catering companies are required to provide proof licenses and insurance prior to the event.

All outside food vendors are required to be approved by The Eden.

The Eden required all beverages be served by The Eden including soft drinks and alcohol.

Outside caterers do not have access to The Eden catering kitchen or supplies.

The Eden requires outside caterers to bus tables and remove catering trash to The Eden provided waste receptacle.



# BAR SERVICE

**Whether your need a full service, cash, or dry bar for your event The Eden serves the best brews, wines, and spirits. Choose from frozen wine slushies to your favorite cocktail.**

No Personal or Carry In Alcohol is allowed on the property inside or outside the building. Fees will be incurred when violating this policy.

All packages will be billed at 100% head count package price for full adult events. For event with children alcohol will be billed at 80% headcount.

Bartenders and security is included in each package.

Premium Soft Drinks include unsweetened tea, lemonade, water, coffee, coke, diet coke, and sprite.

The Eden serves alcohol for a maximum of 5 hours.

Vehicle are permitted to be left on the property from 24 hours for those who are not able to drive home. Towing fees are applicable after 24 hours.

The Eden requires a full head count for bar service 14 days before the event.

The Eden requires full payment 14 days prior to the event date.

# BAR SERVICE MENU

## PREMIUM FULL SERVICE

**\$27.50/person (5 hours)**

### **Premium Soft Drinks**

#### **Spirits**

Jack Daniels Whiskey, Jim Beam Bourbon, Bacardi Rum, Captain Morgan Rum, Crown Royal, Johnny Walker Scotch, Tito's Vodka, Bombay Sapphire Gin, Jose Cuervo Tequila, Amaretto

### **2 Domestic Keg Choices**

(Bud Light, Busch Light, Budweiser, Miller Lite, Coors Light)

### **4 House Wines Choices**

(Substitute Two EE's or Country Heritage brands for \$3.00/person per substitution)

(Moscato, Pinot Grigio, Chardonnary, Cabernet, Merlot)

## HOUSE FULL SERVICE

**\$25.25/person (5 hours)**

### **Premium Soft Drinks**

#### **Spirits**

Jack Daniels Whiskey, Titos Vodka, Bacardi Rum, Captain Morgan, Jose Cuervo Tequila,

### **1 Domestic Keg Choice**

(Bud Light, Busch Light, Budweiser, Miller Lite, Coors Light)

### **2 House Wine Choices**

(Substitute Two EE's or Country Heritage brands for \$3.00/person per substitution)

(Moscato, Pinot Grigio, Chardonnary, Cabernet, Merlot)

# BAR SERVICE MENU

## UNLIMITED BEER & WINE

**\$18.50/Person (5 hours)**

### **Choice of 2 Domestic Beers**

(Bud Light, Busch Light, Budweiser, Miller Lite,  
Coors Light)

### **Choice of 3 House Wines**

(Moscato, Pinot Grigio, Chardonnay,  
Cabernet, Merlot)

Add premium wines for \$2.00/person  
additional for each add on.

### **Premium Soft Drinks**

**Spirits are served as cash unless  
instructed otherwise**

## UNLIMITED BEER

**\$16.50/Person (5 hours)**

### **Choice of 1 Domestic Beer**

(Bud Light, Busch Light, Budweiser, Miller Lite,  
Coors Light)

### **Premium Soft Drinks**

**Spirits and wine are served as cash  
unless instructed otherwise**

# BAR SERVICE MENU

## FULL CASH BAR

**\$750.00 + \$2.50/person(100%  
head count)  
(5 hours)**

**Bud Light Draft Beer  
House Wines  
Available Spirits  
Premium Soft Drinks**

**The Eden will charge guests  
for all alcohol behind the bar**

## CRAFTED MIXERS

**Red Wine Slushies  
\$70.00/Gallon**

**Margaritas  
\$80.00/Gallon**

**Caramel Apple Vodka Slushies  
\$80.00/Gallon**

**Cranberry Apple Sangria  
\$70.00/Gallon**

**(not served unless preordered)  
1 gallon = 10 drinks**

# Our Process

- |                     |  |
|---------------------|--|
| Book a consultation | Meet with us to walk through The Eden and discuss the details of your event. Ask questions regarding our venue policies. Our team member will provide a detailed quote based on your selected catering, bar service, and rental options. |
| Sign Your Agreement | Sign a contract and make a 25% deposit on your rental at the time of signing the agreement/contract. A second deposit of 25% is due 3 months after signing your agreement. Final rental payments are due 90 days before the event.       |
| Final Meeting       | Meet with our team 30 days prior to the event date. Review vendor information, catering and bar menus, develop a floor plan based on your event needs, and discuss any other important details.  |





# Contact Us



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