

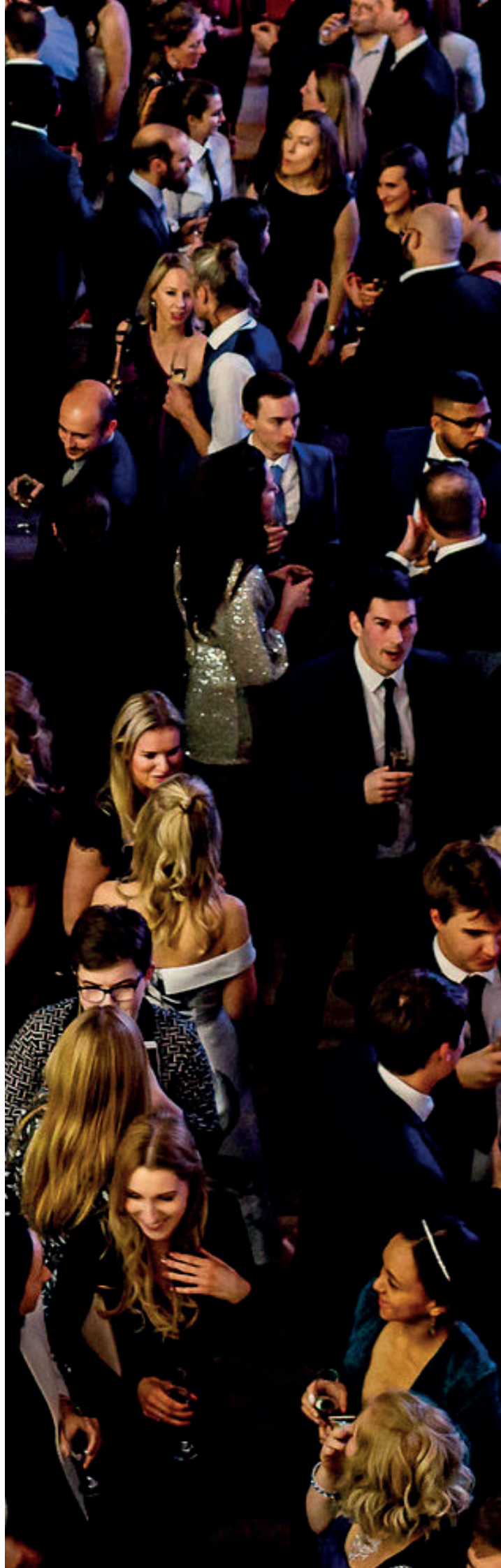
CREATING *unforgettable*
EXPERIENCES



CAMBRIDGE
DINING CO.

IT'S THE MOST
wonderful TIME
OF THE YEAR

With so much to think about when it comes to planning your wedding, we hope that our guide will help answer many of your questions, give you a clear plan of what is involved in the Cambridge Dining Co wedding planning process, and confirm what details we will need from you.



YOUR KEY DATES

6 months before your wedding day

We will invoice you for 40% of your wedding quote. If at this stage you would like anything amended on your quote, please let us know.

2 months before your wedding day

It's time to sign-off your wedding document with all your wedding details! At this stage we require:

- Menu choices
- Dietary requirements
- Final running order
- Final table plan

Your Event Manager will support you through this and answer any questions you have. Shortly after your sign-off, a final pre-wedding call will be arranged to run through your day and ensure everything is perfect!

1 month before your wedding day

We will invoice you for the final 60% of your wedding quote which will match your signed-off wedding document. This ensures the final amount you pay is accurate!



TASTING EXPERIENCE

Once you've booked us as your wedding caterer, you both will be invited for an exclusive tasting in our tasting suite based at our headquarters in Harston, Cambridge.

The dishes you've pre-selected will be prepared during the tasting by your own private chef giving you the full experience of seeing our talented chefs in action. Your tasting experience is a great chance for you to try our delicious

food, see the portion sizes and presentation. You will also be joined by one of our experienced Event Managers who will be able to talk through the plans for your day, help with any questions and build your bespoke wedding document. After your tasting, we will send over your wedding document that has the beginnings of your wedding details. This document is what we work off during your exciting planning process.



OUR CATERING

Our food is freshly prepared on your wedding day and presented with style! Our ethos is to create inspiring dishes from fresh, sustainable, local ingredients that wow your guests.

We are also part of Cambscuisine, which operates highly regarded restaurants and pubs in Cambridgeshire including The Chophouse, Millworks and many more. What's more, as a gift from us too you, you'll receive a lovely couples discount card after your wedding day which gives you a discount in the restaurants.

A LITTLE EXTRA

If you're arranging a wedding at your own private location, or you'd like some guidance during your planning stages, let our experienced Event Managers help you to plan your perfect day. With an extensive recommended supplier list, we can ensure you're in safe hands whether that's with your marquee company, florist, cake baker or band/DJ.



CAMBRIDGE
DINING CO

CHRISTMAS PARTY

Stir Bakery Sourdough Bread
Whipped Salted Butter

STARTER

Salmon Gravavlax
Saffron Aioli, Pickled Cucumber, Mouli Salad
& Watercress (gf) (df)

Venison & Beef Shin Terrine
Pickled Cucumber, Crispy Onion, Fig Jam
& Dijon Mayonnaise (df)

**Salt Baked Beetroot
& Whipped Goats' Curd**
Chicory, Walnuts & Balsamic (v) (gf)

MAIN COURSE

Turkey Breast, Sage Stuffing & Bacon Roulade
Pig in Blanket, Carrot & Thyme Pureé (gf) (df)

Baked Salmon Fillet
Basil Oil, Pea & Lovage Pureé (df)

Sweet Potato, Celeriac & Kale Wellington
Carrot Pureé, Kale & Pine Nut Pesto (vg) (df)

SIDES

Traditional Roast
Potatoes (vg) (gf) (df)

Tenderstem Broccoli, Hispi
Cabbage, Savoy Cabbage, Toasted
Seeds & Garlic Oil (vg) (gf) (df)

Maple Glazed Carrots
& Parsnips (vg) (gf) (df)

DESSERT

Sticky Toffee Pudding
Ginger Oat Crumble, Butterscotch & Caramel Cream

Dark Chocolate Tartlet
Blackberries & Pistachio Biscotti
(vg option) (gf) (df)

Passionfruit Creme Brûlée
Passionfruit Gel, Popping Candy
& White Chocolate (gf)



CAMBRIDGE
DINING CO

☎ 01223 874333

✉ info@cdc.events

@ www.cdc.events

