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CREATING *Memorable* EVENTS

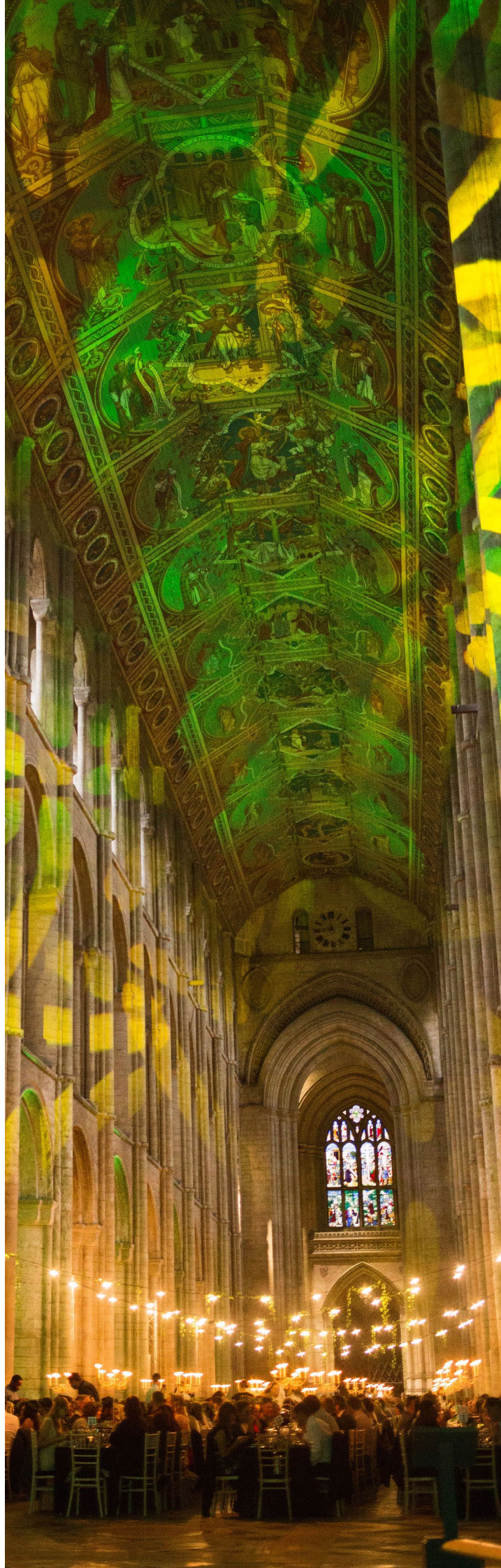


CAMBRIDGE
DINING CO.

CREATIVE, EXCITING & PROFESSIONAL EVENTS

We craft and deliver unforgettable corporate event experiences — from elegant canapés and bowl food receptions to formal dining, conferences and fully bespoke occasions.

Whether you're working with a detailed brief or just a spark of an idea, our passionate team of creatives is here to collaborate with you. Together, we'll shape your vision into a seamless event, combining innovative cuisine and professional service to ensure an exceptional experience for every guest.





RECEPTIONS

From grand building launches to milestone company anniversaries, we specialise in delivering standout catering experiences that leave a lasting impression for every guest.

Our innovative drinks & canapés receptions are designed to elevate your celebration, featuring freshly prepared, memorable food that reflects your brand and occasion. With professionally trained wait staff ensuring seamless service, we create an atmosphere of polish and sophistication, allowing you to focus on your guests whilst we take care of the details.





FORMAL DINING

Our formal dining experiences are built around exceptional food, imaginative menus and flawless execution. Whether it's a multi-course tasting menu or an elegant plated dinner, each dish is thoughtfully crafted using seasonal, locally sourced ingredients designed to surprise and delight your guests. We bring these dining experiences to life in some of Cambridge's most iconic venues, including the Fitzwilliam Museum, Corn Exchange and Westminster College. These stunning backdrops, combined with our culinary creativity and professional service, ensure your event is truly unforgettable.





CONFERRNCING

Conference catering is about more than just great food, it's about precision, planning and flawless execution. At Cambridge Dining Co., we understand the unique demands of conferences and excel at managing the flow of people, time and service. From queue management and efficient service points to bespoke menus designed for speed, nutrition, and variety, every detail is considered. Whether it's an energising breakfast, a smooth-running lunch service or refreshments across multiple sessions, our experienced team ensures everything runs seamlessly so your delegates stay focused, fuelled and impressed.



BESPOKE CONCEPT

When it comes to bespoke concept events, we love pushing creative boundaries to deliver experiences that are truly one of a kind. From immersive brand activations and experiential food stations to interactive team-building events, we design every element to reflect your vision and engage your guests.

Whether it's a themed tasting journey, live chef stations or a collaborative cooking challenge, we blend innovative catering with thoughtful planning to create memorable moments. Our team works closely with you from concept to delivery, ensuring your event is not only seamless but completely unique. Please view our Case Studies for event inspiration.



WE CARE ABOUT THE DETAILS

Our team takes care of everything you need to experience all the fun and none of the hassle. Speak to us about our range of services.

Concept Creation

Venue Sourcing

Catering & Beverage

In-House Chef, Waiting & Bar Team

Supplier Entertainment Sourcing & Management

Styling & Theming

Sustainability

Event Logistics

Event & Catering Equipment

Event Management

Testimonial

“The creative elements of the set up were simply beyond my imagination. The food was excellent, you have looked out for every single dietary requirement, were always prepared, even when there was a last-minute request and went over and beyond. The non-existing queues amazed me so much (I still can’t get over how great that was.) So professional, friendly, smiley and on top of everything. I can only talk in superlatives!”

Annamaria Biroova
Aveva





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