

CREATING *memorable* SUMMER
CELEBRATIONS



CAMBRIDGE
DINING CO.

ELEVATE YOUR EVENT

We specialise in delivering high-impact, beautifully curated summer events that leave lasting impressions. From festival themed affairs to formal summer balls, our creative team works with you to design seamless, memorable experiences that reflect your brand and engage your guests.

Whether you have a fully formed idea or initial concept, we bring your events to life with creativity, precision and flair, paired with outstanding food and flawless execution, no matter the scale.

Let's create something your team will talk about long after summer ends.





FESTIVAL FEASTING

We offer a variety of relaxed yet stylish dining experiences tailored for any summer event. Whether you prefer casual sit-down dinners designed to foster connection, vibrant buffet spreads featuring fresh, seasonal flavours, or classic BBQs ideal for informal outdoor gatherings.

Our expert team delivers seamless service and exceptional quality, ensuring a dining experience that is as effortless as it is memorable.

TRADITIONAL FOOD & DRINKS

From exquisite sit-down dinners to elegant canapés and innovative bowl food, our formal catering is perfect for large-scale outdoor or indoor events. We specialise in crafting sophisticated menus that showcase exceptional flavours and impeccable presentation, designed to impress your guests and complement the tone of your occasion. We also offer curated drinks from top local producers, complete with glassware, staff, and stylish pop-up bars or drinks carts.



STREET FOOD STATIONS

Our expertly crafted street food stations are the perfect addition to any outdoor summer gathering. Served swiftly from rustic food stalls, our innovative menus showcase a delicious variety of flavours designed to delight every palate. From freshly baked flatbread pizzas and tasty tacos to aromatic curries and gourmet artisan sandwiches, each vibrant dish is thoughtfully prepared to deliver exceptional taste and quality.





SEAMLESS EVENT MANAGEMENT & UNIQUE EXPERIENCES

We work with a trusted network of suppliers, from entertainers and props to unique touches like escape rooms and fire breathers, to create unforgettable events. Our team handles all supplier management, logistics, and on-the-day coordination, ensuring a smooth, hassle-free experience.

Our bespoke styling and theming bring your vision to life, with custom props, themed bars, and beautiful place settings. We also design and produce all printed materials, including signage, menus, and table plans, to reinforce your brand or theme. Let us leave a lasting impression.



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

Thank you to you and your brilliant team for making our two-day residential event such a success - your team really did go out of their way. We so appreciate all that you did for us to make it go so well, we are very happy!

We have had so much lovely feedback from our colleagues too saying it was the best one yet!

Darren Cross
Raspberry Pi





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SUMMER FESTIVAL

A more relaxed food service with the same quality and flavour. Served from food stalls, BBQ or canapés style, our Chefs provide theatre by cooking fresh, quality meat options in front of your guests. Our experienced event team can help guide you as to the most suited menu options to select for your event.

STREET FOOD

Select an option and we will provide vegetarian, vegan and special diet options

Cumin Braised Beef Shin
Rice Noodles, Soy & Red Pepper

Italian Porchetta Ciabatta
Pork Belly & Salsa Verde

Sourdough Pizza Flatbread
Italian Beef Meatballs
& Grilled Aubergine

Bánh Mì Sandwich
Roasted Pork Belly, Pate,
Pickled Mooli & Carrot Slaw

Crispy Hake Taco
Radicchio, Mizuna
& Tomatillo Salsa

Lamb Bhuna Loaded Bombay Potatoes
Mango Chutney, Peanut Chutney,
Coconut & Garlic Yoghurt

Smokehouse Brियोche
Smoked Beef Brisket, Aioli,
Sauerkraut & Truffle Cheese Sauce

Samosa Chaat
Vegetable Samosas, Chana
Masala, Chutney, Bombay Mix (v)

BBQ

Our BBQ is our most relaxed service. Our Chef team cooking on open flame supported by our experienced Service Team. Guests are called to the BBQ to select their choices followed by a salad station with homemade bread.

FROM THE BBQ

Select three options

Rib Steak Burger
Gem Lettuce, Beef Tomato, Red
Onion & Gherkins

Cajun Chicken Breast
Brioche Bun & Red Cabbage
Coleslaw

Spiced Lamb Kofta
Tzatziki & Rocket

Pork & Herb Sausages
Caramelised Onion

Korean Tofu Burger
Tiger Roll, Slaw
& Sriracha Mayo (vg)

Zaatar Spiced Chicken Thighs
Aubergine Chutney

Harissa Spiced Rump Steak
Coriander Yoghurt

Thai King Prawn Skewer
Ginger & Lemongrass

Charred Halloumi
Chilli, Lemon & Herbs (v)

Tikka Paneer & Vegetable Skewer
Ras el Hanout Yoghurt (v)

Cajun Spiced Aubergine Steak
Pomegranate & Coriander (vg)

Pulled Jack Fruit Burger
BBQ Sauce & Crispy Onions (vg)

SIDES & SALADS

Select three options

Radicchio, Walnuts & Endive
Pomegranate &
Orange Dressing (vg)

New Potato & Fennel Salad
Dill, Chive & Horseradish Mayo (vg)

Cali Superfood Salad
Red & Black Quinoa, Sweetcorn,
Goji Berries & Crispy Kale (vg)

Kohlrabi & Beetroot Slaw
Crispy Onion & Tahini Dressing (vg)

Asian Wild Rice
Spring Onions, Shredded Cabbage
& Miso Maple Vinaigrette (vg)

Pak Choi & Carrot Noodle Salad
Cucumber Kimchi & Soy

Indian Spiced Charred Squash
Lentil, Chickpea, Baby Spinach,
Madras Yoghurt & Dukka (vg)

Watermelon & Orange Salad
Ratte Potatoe Salad & Dill
Emulsion (vg)

Caesar Salad
Romaine Lettuce, Parmesan
& Sourdough Croutons (v)

Green Leaf Salad
Tomato, Cucumber & Radish (vg)

Traditional Panzanella
Beef Tomato, Basil, Crispy
Capers, Sourdough Croutons
& Anchovies

Nicoise Salad
Green Beans, Herb New
Potato, Olives, Boiled Egg &
Vinaigrette

SWEET BOWLS

Select two options

Lemon Tart
Raspberry Gel & Raspberries (v)

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

Dark Chocolate Delice
Honeycomb, Rhubarb
& Ginger Biscuit Crumb (vg)

Coconut Pannacotta
Popcorn, Pineapple & Lime Salsa (vg)

Mango Cheesecake
White Chocolate & Mojito Gel

Yorkshire Parkin
Honey & Cider Sauce
Pear & Ginger Compote (v)

Lemon & Lime Posset
Maple Syrup Granola (v)

Caramel Poached Pineapple
Coconut Yoghurt &
Pistachio Praline (vg)

We can serve desserts to guests in a canapés style or from a styled station.



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