

CREATING *memorable* SUMMER
CELEBRATIONS



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





CAMBRIDGE DINING CO

SUMMER PARTY

A more relaxed food service with great quality and flavour. Served from food stalls 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

Within each option we will provide vegetarian, vegan, special diet options & alternatives for children.

Italian Porchetta Ciabatta
Pork Belly & Salsa Verde

Stuffed Focaccia
Mortadella, Pistachio Pesto & Burrata

Crispy Hake Taco
Radicchio, Mizuna & Tomatillo Salsa

Beef Asador
Roast Sirloin, Hash Brown & Chimmichurri

Cumin Braised Beef Shin
Slow Braised Pulled Beef, Rice Noodles, Soy & Red Pepper

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

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

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

Hot Dog Co.
Pork or Veggie Frankfurter, Brioche Roll & Topping.
Topping Choice: NY Style, Korean or Sloppy Joe

Shawarma Shack
Yoghurt Chicken or Tikka Halloumi, Pickled Red Onions, Pomegranate, Coriander, Hummus & Khobez

Chicken & Waffle
Crispy Panko Chicken, Belgium Waffle, Crispy Streaky Bacon, Maple Syrup & Buttermilk

Mac-In-A-Box
Crispy Mac & Cheese Fritter, Crispy Onions, Black Garlic & Mojo Verde (v)

SUMMER FEAST

Our Summer Feast is our most relaxed service. A selection of delicious meats & summer salads served buffet style. Guests are called to the buffet to select their choices followed by a salad & sauce station with our homemade bread.

FROM THE BBQ

Select three options

Roast Sirloin
Chimmichurri

Tikka Paneer Skewer
Mango Chutney (v)

Beef Espetadas
Bay Leaf & Herb Butter

Mexican Stuffed Sweet Potato
Ratatouille & Mole Coloradito (vg)

Rolled & Roasted Pork Belly
Apple Sauce

Crispy Cauliflower
Tamarind Sauce & Spring Onions (vg)

Garlic & Yoghurt Chicken Sheesh
Ezme Dip

Pulled Lamb Shoulder
Pomegranate & Mint Yoghurt

Jerk Chicken
Grilled Sweetcorn & BBQ Sauce

Lamb Kofta
Sumac & Parsley Onions

Grilled Halloumi
Lemon & Herb Marinade (v)

Grilled King Prawn Skewer
Sweet & Smokey Honey Drizzle

SIDES & SALADS

Select three options

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

Green Leaf Salad
Tomato, Cucumber & Radish (vg)

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

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

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

Pak Choi & Carrot Noodle Salad
Cucumber Kimchi & Soy

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

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

Niçoise Salad
Green Beans, New Potato, Olives, Boiled Egg & Vinaigrette

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

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

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

SWEET BOWLS

Select two options

Lemon Curd
Feuilletine & Fresh Raspberry (v)

Dark Chocolate Delice
Salted Caramel, Peanut & Lime (v)

Coconut Panna Cotta
Lime & Tropical Fruit Salsa (vg)

Mango Cheesecake
White Chocolate & Mojito Gel

STREET FOOD DESSERTS

Giant Profiterole
Rhubarb Compote & Custard (v)

Cocoa Tiramisu
Coffee & Mascarpone (v)

Loaded Cheesecake
Fresh Strawberries, Whipped Cream & Strawberry Sauce (v)

Summer Pavlova
Caramel Poached Pineapple, Rum Syrup & Passion Fruit (v)

We can serve desserts to guests in a canapés style or from a styled station. Please speak to the team for more options.



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