



WEDDINGS

Planning CREATIVE & MEMORABLE WEDDINGS with a personal touch.



COUPLE'S GUIDE

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 CDC wedding planning process, and confirm what details we will need from you.

YOUR KEY DATES

2 months before your wedding day

Submit your final details to CDC:

- Menu choices
- Dietary requirements
- Final numbers (we appreciate this may go up or down)
- Final timings
- Final table plan as per our table plan file

6 weeks before your wedding day

We send you your final invoice for payment

2 weeks before your wedding day

We have a final call or meeting with you to perfect everything for your day!

TASTING

When you book us as your wedding caterer (or even if you are still deciding) you and your partner will be invited for an exclusive complimentary tasting in our tasting suite in Harston, Cambridge. We will ask you to choose a couple of favourite dishes for each course which will be prepared during the tasting by your own private chef. You will also be joined by one of our experienced Event Managers who will be able to talk through the plans for your day, styling options, and help with any questions you may have.

After your tasting we will put together your bespoke Client Document which includes all of your timings, menu choices and a table plan template to complete. We will also send you a quote for your acceptance.

FREQUENTLY ASKED QUESTIONS

What happens if some of our guests have dietary requirements?

We are experienced in providing dishes for guests with dietary requirements, such as gluten or nut allergies. We either create a slightly different version to the dish you have chosen, or provide an alternative dish for that guest. This is where the table plan is really important, as it lets us know where each guest is sitting, so we can make sure they get the right dish.

Can we offer guests a choice of dishes?

You are welcome to give your guests a choice at your invite stage, which is charged at £1.50 + vat per guest, per course. Remember we do cater for all dietary requirements free of charge!

What food can we give to children?

For children (3-12 year olds), we can either create a smaller version of the dishes you have chosen or we offer more child-friendly dishes. Get in touch with us for more information about our child-friendly menu.

Do you offer bespoke menus?

Yes! Don't worry if there is a dish you would like that's not on our menu, as we can very likely make it for you! Please discuss your ideas with a member of our team who will let you know of any supplements that may apply.

Can you help us with our wedding planning, styling and stationery?

Absolutely! Take a look at our Other Services section on the right, or browse our website, www.cdc.events/weddings, for all of our services.

OUR CATERING

Our food is freshly prepared on your wedding day and presented with style. We are part of Cambscuisine, which operates highly regarded establishments in Cambridgeshire including the Chophouses, Millworks and Smokeworks. Our ethos is to take our restaurant-quality, sustainably sourced dishes and bring them to your wedding table.



OTHER SERVICES

Let our experienced events team help you to plan your perfect day. We can help with sourcing your wedding stationery, flowers, styling and decor. CDC Events can manage your whole wedding day, liaising with the venue owners and all of your suppliers to ensure your special day runs exactly as planned, so that you can concentrate on saying I Do!