

# Choosing a Caterer - The Finer Points

Choosing a wedding venue is a big decision, but as soon as that part is out of the way you may be faced with another dilemma – selecting your wedding caterer.



Understanding the differences between caterers when they are competing for your custom can be tricky. That's why we've put together these FAQ to demystify the process and provide clarity on what you can expect when you are choosing your food and drink supplier.

Some venues present a choice of 2 or 3 caterers in order to offer a range of options and price points. Meanwhile, other venues operate with a sole caterer which takes the dilemma out of the equation.

When you book a date at a venue all the caterers offered at that venue are all committed to that date until your choice is confirmed. Don't be hurried by a caterer, they are usually under contract and have to wait for you.

How will you staff my wedding?

CDC has a core base of very experienced Event Managers. They will meet with you before the event to introduce themselves and run through your day with you. The Event Manager leads a team of dedicated Waiters and Waitresses who have all been thoroughly trained by the Cambridge Dining Company. To ensure consistency and high-quality service we use our own staff only, we do not employ agency staff. Our staff are paid above the going rate because we have higher expectations of them – they have more experience, commitment and better food knowledge. We also supply their ties and aprons on the day to ensure that they are smartly presented.



How will you make sure the admin side runs smoothly?

Whilst some of our team may be off site at an event, our admin staff are full-time and based in our Harston office, we always have someone available to take calls and respond to emails. To keep track of the admin throughout the client journey we use a personalised document. The sheet is set up with an automated seating plan and menu selection facility so you can easily plan your seating, make food choices, book your meetings with us and amend details without confusion. The quote page in the sheet also allows us to be transparent with costs throughout the process.



How can we be sure the food will be the same on the big day as it is at the tasting?

We choose our ingredients carefully to ensure that you are selecting and tasting the freshest, seasonal ingredients. At the tasting our Event Manager will photograph the dishes and these will also be added to your file.

You've mentioned the high-quality of the food, but what does that really mean?

When we say restaurant quality food we mean it! Our produce is sourced through the same butchers, fishmongers and vegetable suppliers as our restaurants which ensures superior quality and consistency. Our chefs have worked in our restaurant kitchens and have a high-skill set – everything is made from scratch, including our own handmade bread on the morning of the wedding.



What else makes CDC stand out from the crowd?

We've covered staff, admin and the food itself. Attention to detail is key at CDC. We don't cut corners. That means our own high-quality glassware, contemporary cutlery and modern white china crockery. Tables are covered with double-cloth linen and topped with a white folded napkin. If you have more questions, please do not hesitate to give us a call anytime on 01223 874333 or email [sam@cambridgedining.co.uk](mailto:sam@cambridgedining.co.uk).