

Country Garden Catering

FAQs

How far in advance should I book?

We recommend booking as early as possible, particularly for weddings and dates during the spring and summer months. We can sometimes accommodate last-minute orders depending on availability, so please don't hesitate to enquire.

What areas do you cover?

Country Garden Catering is a mobile catering business, serving events across our local area and surrounding counties.

Delivery is available within Cambridgeshire, Suffolk and Bedfordshire, with a delivery fee applied depending on distance. For venues further afield, please get in touch and we'll be happy to discuss your requirements.

What types of events do you cater for?

We cater for a variety of occasions, including:

- Weddings
- Wedding mornings and bridal gatherings
- Baby showers
- Birthdays
- Christenings
- Anniversaries
- Garden parties
- Afternoon teas
- Engagement celebrations
- Funeral wakes and celebrations of life
- Corporate and workplace events
- Seasonal celebrations
- Private parties

If you're planning something a little different, please get in touch. We love creating beautiful food for life's special moments.

How many guests can you cater for?

Our tables and catering packages are designed for a range of event sizes. Minimum guest numbers vary depending on the menu selected.

For larger events, we'll create a bespoke quotation based on your guest numbers, venue and requirements.

Do you offer children's options?

Yes. Children's options can be arranged for selected menus. Please mention this when enquiring and we'll recommend the most suitable option for your event.

Can I customise my menu?

Our menus have been carefully designed to provide a balanced and generous selection of food while keeping quality and freshness at the heart of what we do.

We offer seasonal variations and can accommodate certain requests where possible. All allergens can be accommodated for, however full customisations of the menu are not possible.

Do you cater for allergies and dietary requirements?

Yes. Please let us know about any allergies or dietary requirements when making your enquiry.

We take allergen information very seriously and will assess each request against our recipes and ingredient information before confirming what we can safely provide.

Because our food is prepared in a kitchen where a variety of ingredients are handled, we cannot guarantee an allergen-free environment or exclude the possibility of cross-contamination.

Please see our booking terms for further information.

Are your products homemade?

Many of our sweet and savoury products are lovingly made from scratch by Country Garden Catering.

We also use carefully selected locally sourced and specialist ingredients where these provide the best quality, flavour or seasonal availability.

Do you use local and seasonal produce?

Where possible, yes. Seasonal produce is an important part of the Country Garden style.

Our menus may therefore change slightly throughout the year to make the most of what's fresh, beautiful and readily available.

Do you provide the table and decorations?

For grazing and table-style catering, we provide the serving presentation and styling appropriate to your chosen package. We do not provide the table.

Specific styling, florals, decorative pieces and additional equipment can be discussed when booking.

Do you provide plates, cutlery and napkins?

This depends on the package and style of service selected. Disposable cutlery, napkins and plates can be arranged.

Please let us know what you'd like your guests to have available and we'll include any additional requirements in your quotation.

Do you deliver?

Yes. Delivery is available for our catering services.

The delivery charge depends on the location of your event and will be confirmed when we provide your quotation.

Do you set up the food?

For our grazing tables and event tables, setup is included where specified within your chosen package.

We'll arrive at the agreed time and arrange the food beautifully before your guests arrive.

Additional setup requirements may incur an additional charge.

How long does setup take?

This varies depending on the size and style of your booking. We'll agree an appropriate arrival and setup time with you before your event.

For weddings and larger events, we'll coordinate directly with your venue where necessary.

Do you stay to serve the food?

Our standard service is delivery and setup rather than staffed table service.

What happens to the table after the event?

Where reusable Country Garden equipment has been supplied, we will arrange collection at an agreed time.

Customers are responsible for looking after any equipment supplied for the duration of the booking. Further details can be found in our Terms & Conditions.

How do I book?

Simply complete our online enquiry form or contact us directly via email or WhatsApp.

We'll discuss your event, check availability and provide you with a quotation.

Your date is not considered booked until we have received the required booking payment and confirmed your booking in writing.

Do you require a deposit?

Yes. A booking payment is required to secure your date.

The amount and payment terms will be clearly stated in your quotation and booking confirmation.

When is the remaining balance due?

Your booking confirmation will state the date by which your final balance must be paid.

For weddings and larger events, payment arrangements may differ and will be confirmed at the time of booking.

What happens if I need to cancel?

We understand that plans can change.

Our cancellation terms, including information regarding deposits, refunds and notice periods, are outlined in our Cancellation Policy and Terms & Conditions.

Can I change my guest numbers after booking?

We understand that guest numbers can change, particularly for weddings and larger celebrations.

Please let us know as soon as possible. Changes may affect the final price and are subject to availability and the terms of your booking.

Can I order for collection rather than delivery?

Collection may be available for selected products, such as afternoon tea boxes, depending on the order and your location.

Please ask when enquiring.

How should the food be stored?

Food should be consumed and stored in accordance with the instructions provided with your order.

Where chilled food is supplied, it should be kept refrigerated until required and should not be left at room temperature for longer than recommended.

We will provide any specific storage or serving information relevant to your order.

Can I order just one or two portions?

Our minimum order quantities vary depending on the product.

Our tables are designed for celebrations and events rather than individual portions, while selected products such as afternoon tea boxes are available for a minimum of two people.

Please enquire and we'll let you know what is possible.

Can I order something that isn't on the menu?

Our menus are intentionally small so that we can maintain the quality, freshness and presentation that Country Garden Catering is known for.

If you have something specific in mind, please ask. We do not offer complete customisations of our menu options, but a similar alternative may be possible.

Do you cater for funerals and wakes?

Yes. We understand that catering for a funeral or celebration of life requires a slightly different approach.

We offer understated, generous and thoughtfully presented catering suitable for wakes and family gatherings, with options including grazing tables, afternoon tea and savoury selections. As shown on our menu.

We can work with your venue and timings to make the catering as simple and stress-free as possible.

Do you cater for weddings?

Absolutely. Weddings are at the heart of Country Garden Catering.

We offer options for wedding mornings, bridal gatherings, evening food, dessert tables and grazing tables, with menus designed to complement relaxed countryside and country-house celebrations.

For larger weddings, we can create a bespoke quotation around your guest numbers and venue.

What makes Country Garden Catering different?

Country Garden was created around a simple idea: beautiful food should feel generous, thoughtful and effortless.

We combine homemade favourites, carefully selected ingredients and relaxed countryside styling to create food that looks beautiful on the table and, most importantly, tastes wonderful.

We keep our menus intentionally considered rather than offering endless choices, allowing us to focus on quality, freshness and attention to detail.

Still have a question?

We'd love to hear from you.

Please get in touch by email or WhatsApp and we'll be happy to help with your plans.

