

A close-up photograph of a bride's hands holding a large, lush bouquet of flowers. The bride is wearing a white, ruffled wedding dress and has rings on her fingers. The bouquet features a variety of flowers, including large pink and orange peonies, smaller white and pink daisies, and a small purple bell-shaped flower. The background is dark and out of focus.

CAIGER & CO
CATERING

Congratulations,

Planning a wedding is a meaningful moment, a celebration of your story, your style, and the people you love most. And when it comes to the food, it should feel just as thoughtful and memorable as every other part of the day you're imagining.

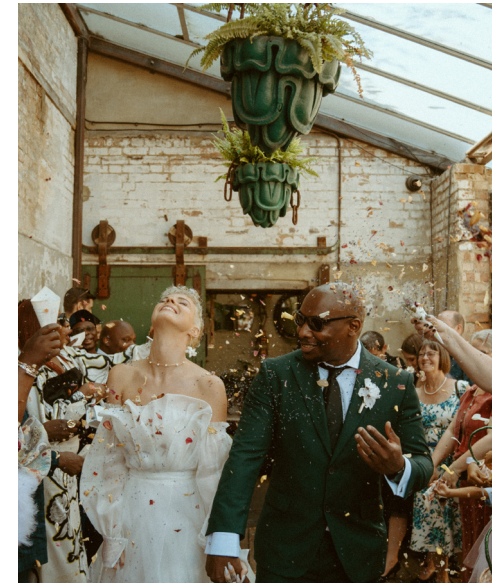
At Caiger & Co., we create wedding menus rooted in seasonality, flavour and a true sense of occasion. No fixed packages, no generic menus, but rather thoughtful collaboration, creative thinking, and food that's entirely tailored to you and the feeling you want to create.

Whether it's a long, luxurious lunch or a candlelit dinner in a countryside marquee, our team will work closely with you to shape something special. We care deeply about the details, and we've spent over a decade helping couples host with confidence, creativity and care.

We'd be honoured to be part of your day, bringing Caiger's values and story to your celebration with care, creativity, and timeless style.

Best,

The Caiger & Co. Team



CAIGER & CO. CATERING

Since 2012, Caiger & Co. has created food with purpose; bespoke menus rooted in seasonality, story and craft. We champion British produce, source locally where possible, and thoughtfully partner with suppliers who share our values of sustainability, quality and care. Every detail is considered, from first brief to final plate, to create experiences that feel personal, polished and memorable.



“AN ABSOLUTE DREAM TO WORK WITH! CAIGER & CO CATERED FOR MY FOOD SAVVY CLIENT’S WEDDING. THEY WENT ABOVE AND BEYOND WITH THE MENU THEY CREATED. THE SERVICE PROVIDED WAS EXCEPTIONAL AND LEFT EVERYONE (INCLUDING MYSELF) ASSURED AT ALL TIMES. I WILL DEFINITELY WORK WITH CAIGER & CO AGAIN.”

HILDE EVENTS, 2022

H I L D E



OUR VALUES

GLOBAL CURIOSITY

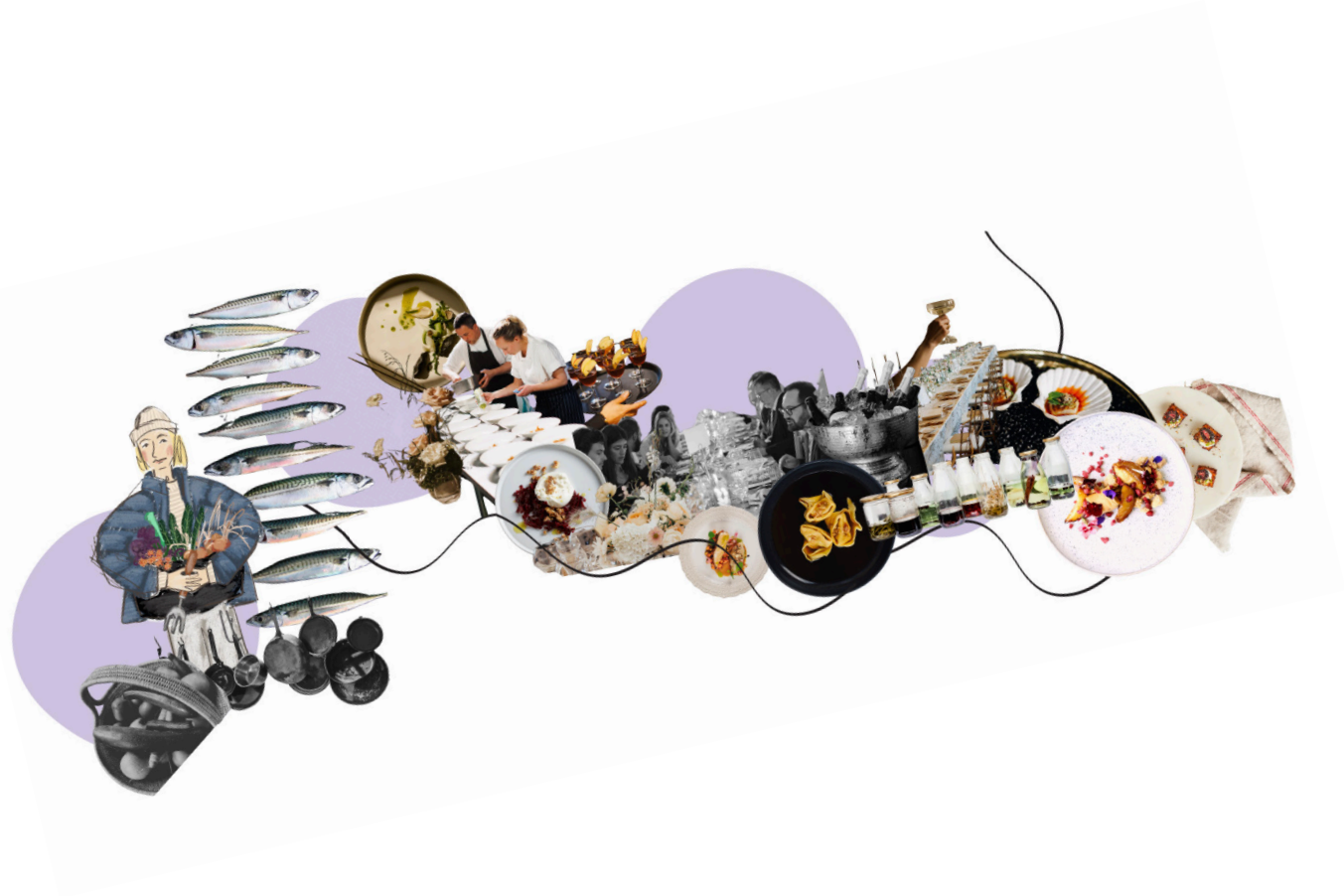
Our food draws inspiration from across the world, while remaining deeply grounded in seasonal British produce. The cultural backgrounds of our chefs and team enrich everything we do, bringing new perspectives, and a spirit of constant evolution.

FOUNDER-LED PHILOSOPHY

Led by Alix Caiger, our team is guided by a founder who still works closely on events, menus and client relationships. This ensures we stay responsive and deeply connected to the original values that shaped Caiger & Co: creativity, purpose, and people first.

HERITAGE OF HOSPITALITY

With over a decade of experience and an established community, we've become known for our attention to detail, collaborative spirit, and high-touch service, from intimate dinners to large-scale productions.



When Alix Caiger founded Caiger & Co. in 2012, her vision was to create something more thoughtful than standard catering, crafting menus that told a story and reflected the individuality of each client.

From the outset, Alix championed seasonal, locally sourced ingredients and built strong relationships with artisan producers. She also created a kitchen where women could lead, inspire, and develop their craft, a commitment that helped shape the company culture from day one.

What began in a home kitchen soon outgrew its walls. Caiger & Co. moved from a small Brentford studio to a permanent home in Battersea, expanding from two staff to a team of 21. With growth came a sharper culinary identity, stronger supplier partnerships, and, in 2021, the opportunity to become a founding member of The Fendale Group, a collective of like-minded brands built on creativity, sustainability, and integrity.

Today, Alix remains deeply hands-on, working directly on menus, events, and client relationships to ensure the company stays true to its founding values: creativity, purpose, and people first. Caiger & Co. is still founder-led, heritage-rooted, and curiosity-driven, a catering company shaped by story, guided by care, and committed to creating experiences that last far beyond the table.



THE HERITAGE TABLE

The Heritage Table is a reflection of our story and the values that have shaped Caiger & Co. from the beginning. At Caiger & Co., “luxury meets purpose” isn’t just a line, it’s our operating system. We are founder-led, detail-obsessed, and sustainably driven; every menu is designed around seasonality, story, and the way a dish actually eats in the room.

This collection of new dishes draws inspiration from our roots in thoughtful cooking, Alix’s Dorset upbringing, and the strong relationships we’ve built with female-led producers and suppliers along the way. Each dish celebrates provenance, craft, and character, with ingredients prepared in ways that honour the seasons, reduce waste, and highlight the stories of the people behind them.

At its heart, the Heritage Table is about purpose on every plate, a reminder of where we came from, the people who have shaped us, and the values that remain at the core of everything we do.







At Caiger & Co., planning is personal. Every client is assigned a dedicated event manager, and we follow a 5-stage process.

DEDICATED EVENT MANAGER

From the start, you'll be paired with a dedicated event manager who will work closely with you to shape your brief, offering ideas and personalised touches along the way.

BESPOKE PROPOSAL

We'll create a tailored proposal that reflects your vision, budget, and event needs, combining our vibrant, flavour-led style with elegant, considered presentation.

BEYOND THE FOOD

As well as catering, we can support with event production, styling, staffing and supplier coordination, drawing on our trusted network of venues and collaborators.

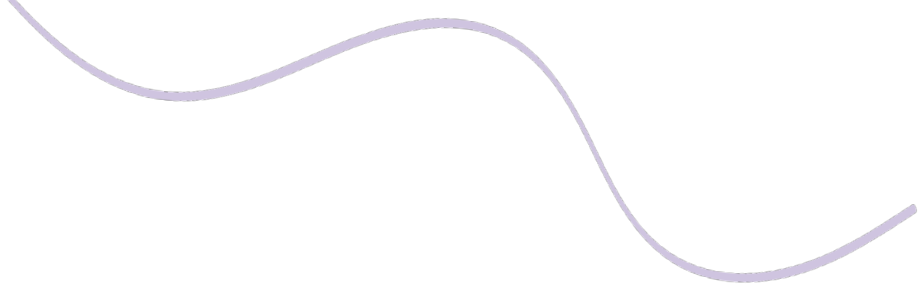
TASTING & FINAL DETAILS

You'll be invited to our Battersea tasting room to sample your menu and finalise the finer details. It's a chance to connect and refine.

SEAMLESS DELIVERY

We'll take care of every detail behind the scenes, so you can celebrate, and enjoy the experience, knowing you're in safe hands.





2019	Winner of the Lux Best Luxury Catering Company Southern England
2019	Finalist and Winner of the London Catering Awards
2020	Silver winner at the London Venue & Catering Awards
2021	Event Feature: Caiger Wedding, <i>Vogue Online</i>
2021	Silver winner at the London Venue & Catering Awards for 'Best Catering Company Covid-19 Response'
2022	"Top Caterers for Bespoke Weddings" <i>Brides Magazine</i>
2023	Vendor Spotlight, <i>Tatler</i>
2024	Silver in the London Venue & Catering Awards for 'Sustainability Award for Caterers'

SAMPLE



MENUS

SIGNATURE CANAPES

Manchego croquette

with charred corn with green tabasco aioli, and purple basil

Whipped aged cheddar

with honey gel, chive and grilled brioche toasts

Bar marked sweet potato

with a watercress and pistachio pesto and pickled nectarine

Ramen fried chicken

topped with smoked sour cream and avruga caviar

Vietnamese palm soy caramel chicken skewers

with ribboned cucumber

Beetroot and juniper cured salmon skewers

with lemon cream cheese, micro rocket

Sweet potato cake

with lime pickle aioli, tandoori spiced salmon and pickled radish

Chipotle chicken on blue taco shards

with lime gel, avocado, coriander chilli and a pineapple chutney

Charcoal cups, edamame and goats curd

with smoked chilli oil and garlic chives

Black Angus Manzo di Pozza

on pickled white radish with a wasabi cream and a ponzu glaze

Confit prawns, lime mayo and coriander stalks

on a sesame cracker with sriracha hot sauce

Beef tartare on a wonton cracker

with chicken skin seasoning and a miso emulsion



SIGNATURE BOWLS

Braised chicken

Cherry tomatoes, shaved radish and berbere thyme, smoked yoghurt and sea salt

Seared sea bass

Spiced tarka dhal, coconut raita and toasted cashews with lime zest

Mini beetroot risotto

Soft whipped goat's cheese, toasted pumpkin seeds and smoked salt

Shrimps aguachile

Avocado cream, toasted coconut chips, fresh coriander and red chilli

Lamb kofta skewers

Cucumber, za'atar and chopped lemon salad and sweet potato hummus

Steamed aubergines

Red pepper, chilli and spring onion salsa on steamed jasmine rice and a nam prik dressing

Confit pork belly

Creamed miso mash, and wilted rainbow card with a mustard jus

Salmon poke bowls

Sesame edamame, pickled ginger, smacked cucumbers, seaweed, and shaved carrot

Gnocchi in a creme dolcelatte

Squash sauce, crumble amaretti, smoked almonds and back pepper

Rare roast beef sirloin

Beef fat roast potatoes, hollandaise sauce, fried sage leaf and shaved horseradish



SOMETHING SWEET

Pistachio love cakes

Rose and pomegranate

Milk chocolate profiteroles

Miso dulce de leche, pecan brittle

Lemon and kumquat posset tart

Candied rose petals, milk crumb

Mini banoffee pies

Miso banana caramel

Mini lemon meringue tartlets

Caiger & Co. brownie bites

Caramelised white chocolate tartlets

Orange and cornflake brittle

Spiced carrot cake

Pineapple flowers, whipped mascarpone and honey cream

Vegan passionfruit meringue tartlets



FOR THE TABLE

Toklas aged white sourdough
rosemary focaccia and porridge loaf

Stuffed figs
with buffalo ricotta, honeycomb, lemon
thyme and black pepper

Whipped butter cones
with marigold petals, heritage radishes and
smoked salt

STARTERS

Burrata
frozen peach, fresh jalapeño and basil salsa
with green olive oil

Grilled sourdough crostini
asparagus, watercress and truffle emulsion,
with English peas and borage flowers

Za'atar crusted beetroot cured salmon
with a mint and cucumber yoghurt

Cured trout crudo
bronze fennel, capers, pickled chili, lemon
zest and olive oil

Bold bean, white bean and tahini cream
Leghorn hen kofta with apricot harissa



MAINS

Rolled roast chicken breast “saltimbocca” style

with fine French beans, broad bean and bone marrow creamed potatoes, crispy chicken skin salt

Rump of beef

watercress and truffle emulsion, bar marked potato fondant, BBQ runner beans and English peas with nasturtium leaves

Brined roast chicken breast

on a charred corn and butternut squash salsa, toasted hazelnuts and celeriac cream, served with Comté fries to the table

Cured duck breast

white onion and miso purée, charred broccoli, pommes Anna chip with smoked garlic and chive oil aioli

Pan-fried hake

crispy Parmentier potatoes with chorizo, saffron butter sauce, samphire and parsley, charred lemon wedge

Butternut squash and Swiss chard pithivier

with sautéed wild mushrooms in black garlic and an onion jus

DESSERTS

Chocolate delice

with roasted apricots, salted sesame brittle and crème fraîche

Baked ricotta Basque cheesecake

blackberry and bay, double vanilla cream

Neapolitan semifreddo

with English berries and tonka bean

Elderflower and vanilla panna cotta

poached and shaved rhubarb with rose water



FOR THE TABLE

Loaded flat breads in the Ooni oven

Serrano ham, taleggio and grilled artichokes

Buffalo mozzarella, slow roast tomatoes and a rocket pesto

Caramelised balsamic red onions, goats cheese and chicory

SHARING STARTERS

Slow roast Ironbark pumpkin

Herbed ricotta and crushed hazelnut bruschetta

Torn burrata

Grilled tenderstem, balsamic and extra virgin olive oil with focaccia croutons

Black garlic caesar salad

Shaved parmesan, and white anchovies

Salt baked salmon fillet

Shaved fennel, radish and pickled red onion, served with lemon zest and dill



SHARING MAINS

Slow roast lamb shoulder

with rosemary, anchovy and garlic, served with lamb belly bon bons

Griddled chicken filets

in thyme and lemon with toasted corn from the cob

Turmeric roasted cauliflower

homemade dukkah, uffra labneh and a tahini dressing

Soft polenta

griddled flat mushrooms, charred corn and chimichurri

Grilled brined chicken breast

with burnt oranges, green salsa and summer leaves

Rump of beef

watercress and a truffle emulsion

Grilled sesame, honey and citrus duck breasts

pickled pink onions and pea shoots

SHARING SIDES

Layered potato chips

Comte and aioli

Brown butter carrots

Pistachios, dill crème fraiche and parsley oil

Slow roast squash and sweet potato

Marinated in paprika, maple syrup and smoked salt

Green salad

Homemade green goddess dressing and avocado

Roast cauliflower and charred hispi cabbage

caesar dressing, crispy onions and basil oil



SHARING DESSERT

A platter consisting of 3 of the following:

Milk chocolate profiteroles

Miso dulce de leche and pecan brittle

Mini banoffee pies

Miso banana caramel

Caramelised white chocolate tartlets

Blood orange and cornflake brittle

Caiger and Co signature brownie bites

Spiced carrot cake

Pineapple flowers, whipped mascarpone and honey cream

Passionfruit meringue tartlets



MENU



EXTRAS

Pistachio cake

with freeze dried raspberry and rose swiss meringue buttercream

Lemon and olive oil cake

with elderflower, lemon curd and vanilla swiss meringue buttercream

Brown sugar sponge cake

with rhubarb and hibiscus curd and French buttercream

Chocolate cake

with white chocolate and tahini buttercream, apricot compote

Lemon and blueberry cake

with blueberry and bay jam and French buttercream

Brown butter vanilla cake

with strawberry compote, mascarpone buttercream



BBQ chicken tikka burgers

with homemade lime pickle, crème fraîche and sesame buns

Deluxe mac 'n' cheese

with truffle oil

Trays of nachos

with pulled beef, smashed avocado and cheddar cheese

CFC – Caiger Fried Chicken Burger

with slaw, nacho cheese and fermented tomato ketchup

Selection of luxe toasted sandwiches on sourdough with a selection of the following

Mature cheddar and caramelised onion

Goat's cheese and smoky tomato

Stilton with pear and apple

Loaded fries

with pulled chicken, gravy and reblochon cheese sauce

Panko lasagne croquettes

with truffle, reblochon and aioli

Big Mac fried rice

with British beef, sushi rice, American cheese, deep fried wonton wrappers and kimchi



We've sourced beautiful open-fire cooking frames from an artisan maker, designed to cook meat, sauces, and vegetables all at once over wood, creating a striking centrepiece and incredible depth of smoky flavour.

See some of our favourites below.

MAINS

Black and Blue Flank Steak
with watercress chimichurri and roasted pumpkin seeds

Greek-style rump of lamb
with pistachio and sorrel tapenade

Za'atar boneless chicken thighs
with sumac yoghurt

SIDES

Crushed new potatoes on the grill
with wild herbs and parmesan

Carrots on the grill
with pickled red onion, pomegranate and hazelnut dukkah, goat's cheese

Grilled aubergines on the grill
dressed with tahini and date molasses, fresh coriander and lime



STYLING

Our in-house team has an expert eye for detail, from charger plates and linen to stationery and candlelight. We'll bring your vision to life with thoughtful touches and seamless coordination throughout.

FOOD STATIONS

From interactive pasta bars to DIY taco tables and live jamón carving, our food stations bring theatre, flavour and variety to your event. Each one is fully styled, clearly signed, and designed to be both functional and eye-catching.

COCKTAILS

We love adding something unexpected, and nothing sets the tone like a personalised cocktail menu. Whether it's a twist on a classic or inspired by a favourite holiday drink, we'll help you create something that feels distinctly yours.

OYSTER SHUCKING

Elevate your event with roaming oyster shuckers serving fresh oysters and a range of condiments live at your wedding reception. Sample hand-selected seasonal oyster varieties from across the UK and Europe, whilst sipping on some well paired, English sparkling wine.



We believe your drinks menu should reflect the occasion just as much as the food. We'll help you build a bar offering that suits your style, or, if you'd prefer to bring your own, that's absolutely fine too. No corkage fees apply.

SPARKLING WINE

Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy NV

Crémant de Bourgogne Brut, Cave de Lugny NV

The Grange Classic, Hampshire, Dry English Sparkling Wine NV

WHITE WINE

Organic Macabeo, Familia Castaño, Murcia, Spain 2023

Pinot Grigio delle Venezie, Corte Giara, Veneto, Italy 2023

Picpoul de Pinet, Domaine de Castelnaud Garenne, Languedoc, France 2023

Sancerre, Domaine Sautereau, Loire, France 2023

ROSE AND ORANGE WINE

Luberon Rosé 2023, Famille Perrin, Southern Rhône, France

Amie X Rosé NV (Vegan)

Côtes de Provence Rosé 2023, Miraval, France

RED WINE

Rosso, Terre del Buontalenti, Tuscany, Italy 2021

Rioja Crianza Organic, El Coto, Spain 2019

Côtes du Rhône, Domaine de Verquière

'Crimson' Pinot Noir 2022, Ata Rangi, Martinborough, New Zealand



BEER

The Kernel, Table Beer

The Kernel, Pale Ale

Toast, Craft Lager

Toast, Session IPA

COCKTAILS

Spicy Margarita

Espresso Martini

Negroni

Passion Fruit Martini

Aperol Spritz

Whiskey Sour

SPIRITS & MIXERS

Vodka

Rum

Whiskey

Gin

Tequila

Pimms

French 75

Moscow Mule

Pink Paloma

Bloody Mary

Mojito

Fever Tree Soda Water

Fever Tree Tonic

Fever Tree Naturally Lighter Tonic

Fever Tree Ginger Beer

Fever Tree Sicilian Lemonade

Low and non-alcoholic options available

DRINKS





**"I WORKED WITH CAIGER AND CO. ON ONE OF MY CLIENTS WEDDINGS
LAST WEEKEND. THROUGHOUT THE PLANNING PROCESS THE TEAM
WERE INCREDIBLE. THE SUPPORT THEY GAVE ME AS THE PLANNER
AND THE PROFESSIONALISM THEY DELIVERED TO OUR CLIENT WAS
IMPRESSIVE. THE FOOD WAS DELICIOUS AND WELL PRESENTED
AND THE SERVICE ON THE DAY WAS STREAMLINE. WOULD HIGHLY
RECOMMEND."**

NATALIE HEWITT - WEDDING PLANNER

PEOPLE

We believe hospitality should create opportunity, not just employment. As a **London Living Wage** employer, we build a team culture rooted in fairness, development, and care. Each year, we dedicate **over 90 hours** supporting the **Clapham Ace of Clubs** Shelter, alongside our ongoing commitment to cook annually for the **Refettorio Felix**. We invest in long-term growth through mentoring, training, and internal pathways.

PLANET

Our kitchen operates with minimal waste and maximum awareness. From **zero-waste** methods and **compostable packaging** to **electric van delivery** and our previous rewilding support with **Mossy Earth**, we work to reduce our environmental impact at every stage. We also became proud members of **Isla** this year, implementing their frameworks and using them to shape our own roadmap of measureable change at Caiger & Co.

PROVENANCE

We source thoughtfully, choosing suppliers who care as much about ethics and sustainability as they do about flavour. That also means using our own community and resources to contribute to what we serve: **Growing on our allotment**, producing **Pink House Hampshire Honey** from hives at Murray's family home, and **using low-waste kitchen practices like fermenting and pickling**.

[Read our Sustainability Report](#)



CAIGER & CO.

WHERE LUXURY MEETS PURPOSE AND PEOPLE



We'd love to hear from you.

To get in touch, call our office on 020 8560 2059 or email us at info@caigerandcocatering.co.uk.

For more updates and inspiration, follow us on Instagram **@caigerandco**.

You can also **book a call** to discuss your event in more detail.

To explore our website, visit

caigerandcocatering.co.uk.

CONTACT US

