

CAIGER & CO

CATERING

Welcome,

Every event is an opportunity to bring people together, to create moments that linger long after the day is done. Whether you're planning an intimate gathering, a milestone celebration, or a large-scale occasion, the food and service should feel effortless, carefully considered, and entirely suited to you.

At Caiger & Co., we believe in crafting experiences that combine seasonal, flavour-led menus with attentive service and an eye for detail. There are no one-size-fits-all packages here, just genuine collaboration, creative ideas, and menus that reflect your vision and style.

From bespoke canapé selections to full-service dinners, from informal lunches to elegant receptions, our team will work closely with you every step of the way to bring your event to life with calm expertise and care.

We'd be honoured to be part of your event, bringing Caiger's values and story to every detail with thoughtful planning, inspired creativity, and impeccable service.

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.



OUR VALUES

GLOBAL CURIOSITY

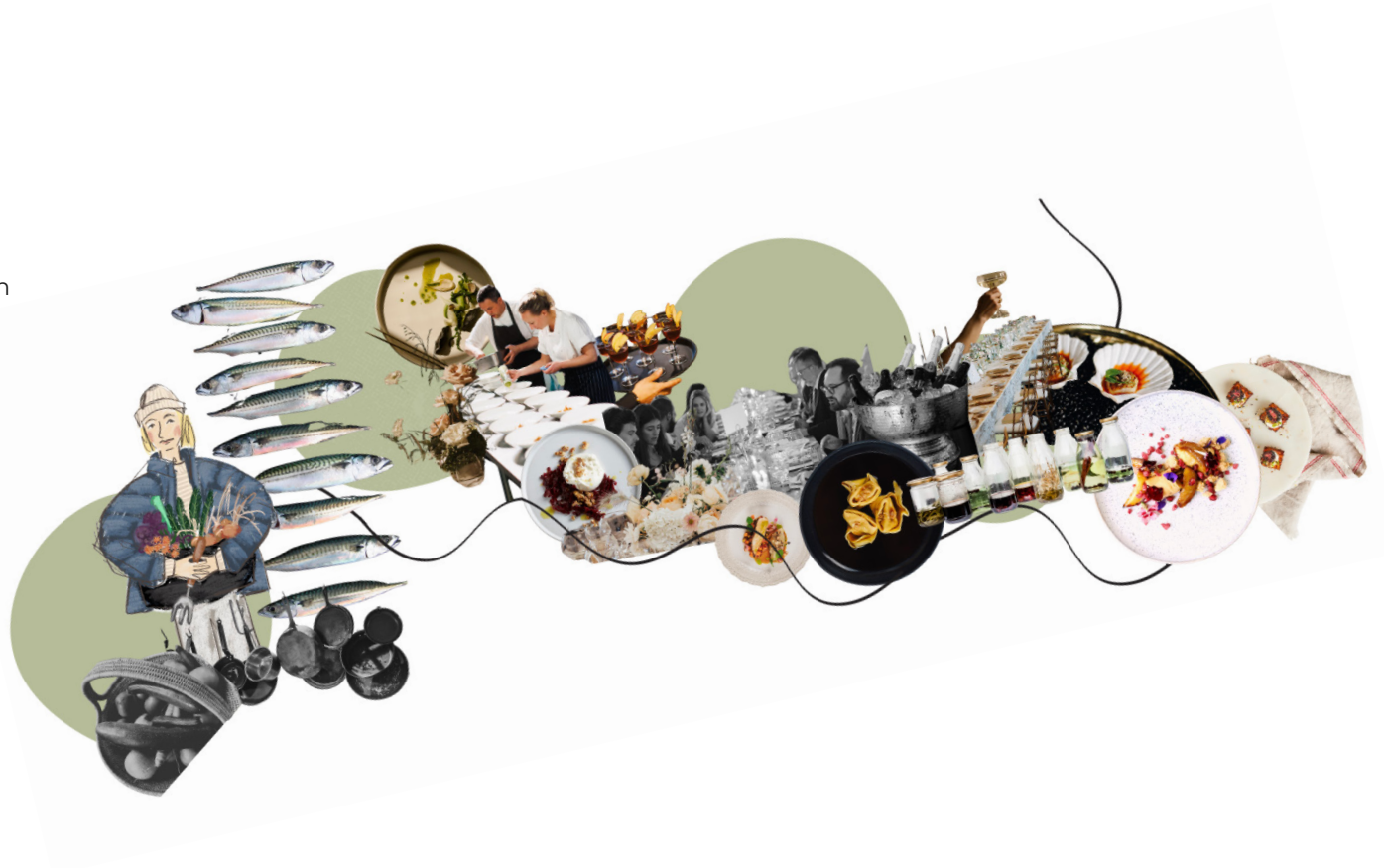
Our food draws inspiration from across the world, while remaining deeply grounded in seasonal British produce. The cultural backgrounds of our chefs and team enrich everything we do, bringing new perspectives, and a spirit of constant evolution.

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.



**“FANTASTIC EXPERIENCE FROM START TO FINISH. THE ORGANISATION
ON THE RUN-UP TO THE EVENT WAS BRILLIANTLY MANAGED AND
MADE EVERYTHING MUCH EASIER. THE STAFF WERE FRIENDLY,
EFFICIENT AND VERY WILLING TO HELP THROUGHOUT. THE FOOD WAS
DELICIOUS. WE WOULD CERTAINLY BE LOOKING TO USE CAIGER & CO.
AGAIN FOR FUTURE CORPORATE EVENTS.”**

HOLLAND AND HOLLAND, 2022

HOLLAND & HOLLAND



OUR APPROACH

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

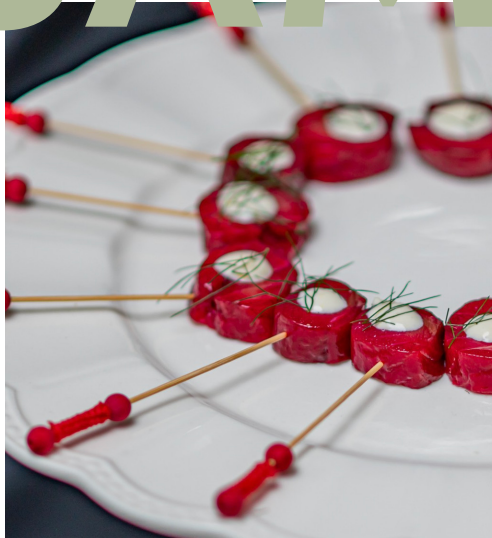
We'll take care of every detail behind the scenes, so you can celebrate, and enjoy the experience, knowing you're in safe hands.



SELECTED AWARDS & PRESS

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

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



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



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



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.



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



DRINKS

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



Ferrari

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Dior


H.R. OWEN
INSURANCE SERVICES

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RALPH  LAUREN

RIXO

Harrods

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CONDÉ NAST


**Vivienne
Westwood**

MAC

**MATCHES
FASHION**

GRAHAM & BROWN

HYATT®


MADRI
EXCEPCIONAL®

**"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, 2019

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



CAIGER & CO.

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

