



“Creating Meaningful Experiences”

NON-VEG MENU
PAX 200+



SUMMARY

- Varieties Of Beverages
- Mocktail bar

- Pass Around
 - Appetizers
 - Aromas of Soups

Lunch Time 2 PM

Dinner Time 10 PM

- Dining
 - Salad Garden
 - Tawas
 - Pasta Station
 - Wonderland Fusion Grills
 - Fresh Baker's Basket
 - Indian Mains (Veg)
 - Indian Mains (Non-Veg)
 - Pan – Asian
 - Awadh-e-Biryani.
 - Breaking Bread
- Sweet Tooth
 - Indian Twist
 - Western / Bakery

PLEASE NOTE

“As per the Seasonal availability and Chef Expertise the
Appetizer and Buffet Selection is Subject to Vary”





VARIETIES OF BEVERAGES

A COMPLETE BAR STOCKED UP WITH

RANGE OF SIGNATURE MOCK-TAILS

AERATED FLAVOURED DRINKS

FRESH LIME SODA/WATER

AERATED WATER

ASSORTED JUICES

TEA & COFFEE COUNTER

Note: A good bar is generally the life of the party. We understand it's importance and strive to deliver an experience class apart for your party. Our bar comes fully equipped with glasses, shot glasses, wine glasses, mocktail glasses; all kinds of accessories necessary for the operation of a good bar.

*You are required to bring your own liquor and leave the rest to us.





Pass Around

An assortment of choices of our pass around Appetisers that are extraordinary in taste. The simplest food served with fine presentation and service is sufficient to make an indelible mark in one's mind. At Wonderland Farms, the waiting staff is always available at service providing top-notch experience for the hosts and their beloved guests.





APPETIZERS (PASS AROUND)

Tandoor & Grills

(Non-Veg)

Mutton Noorani Seekh

Mutton Noorani Seekh Kebab is a Mughlai delicacy prepared with minced mutton, onions and a blend of spices.

Lasooni Fish Tikka

Marinated With A Combination Of Yogurt And Spices Infused With A Slight Flavour Of Lasoon, Grilled Or Shallow Fried To Perfection.

Murgh Afghani Tikka

Chicken marinated in a smooth yogurt prepared with a variety of flavours, mint rich sauces, margarine-based curries, and seasoning operator.

(Veg)

Khade Masale Ka Paneer Tikka

Indian cottage cheese cubes are marinated in Indian khade masala spiced yogurt, arranged on skewers and grilled in the Tandoor

Soya Irani Champ

Small pieces of soya baked using skewers in a clay oven after marinating it in spices and yogurt.

Jimikand Ke kebab

Jimikand Ke kebab is a delicious yam kebab which combined with chaat masala and spices, brings out a burst of flavours

Veg seekh Kebab

Veg Seekh Kabab is a delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices





Today's World (Non-Veg)

Amritsari Fish

Amritsari fish is originated in the town of Amritsar, Punjab in the north of India. It marinates with special spices then Deep fried

Golden Fried Chicken

Fried chicken cooks to a golden brown. The meat inside of the crust is moist and tender with a pleasant spicy tang

Chicken Cheese croquettes

Chicken Cheese Croquettes made with Chicken mixed with spices, herbs and brilliantly coated around a cheese stick and deep fried until golden.

(VEG)

Paprika Roll

paprika roll made with red pepper, cheese, parmesan, sprig thyme

Mushroom Duplex

Mushroom duplex is a stuffed mushroom recipe where mushrooms are filled with cheese, vegetables and spices. It is then coated with fine quality bread crumbs and deep fried in oil till crisp golden.

Lotus Finger

A delicious & Quick Appetiser made with deep fried crispy lotus stem with Tamari Sauce





Oriental Express (Non-Veg)

Dragon Chicken

Sticky Chinese chicken dish tossed in a luscious deep brown sauce

(VEG)

Thai style cottage Cheese

This recipe is a Thai cuisine; Cottage cheese marinated in red Thai curry and then grilled.

Lipta Mogu Mushroom

is Made with Mushroom cotted in spices & herbs & cooked with chef unique Style

AROMAS OF SOUPS (VEG)

Peking Soup

Peking soup is one of the famous and typical soups in China, especially in north of China.

(NON-VEG)

Chicken Leek & Celery soup

This Chicken celery and leek soup is full of flavour, healthy and such a cosy comfort Soup
Served With- Assorted Bread Roll, Soup Sticks, Lavash,
condiments





Dining experience

A Wonderland Farms Event is incomplete without a lavish spread of dinner. We represent sophistication when it comes to the matter of display. Our speciality is providing experiential dining with fusion twists. The wide range of local and international cuisines in the menu include a variety of tawas and teppanyaki grills that stand out and make the meal worth remembering years down the line.





SALAD GARDEN

“As per the Seasonal availability and Chef Expertise the Salad Selection is Subject to Vary”

Russian Salad

Russian salad made with diced vegetable and mayonnaise dressing.

Macaroni Salad

Macaroni tossed with colourful veggies, covered in a rich & creamy dressing

Iceberg Lettuce Grilled Pepper & Sundried Tomatoes

lettuce salad with sun-dried tomatoes is combine with mixed baby greens.

Seasonal Green Salad

Fresh vegetable salad served with choice of dressings

Cherry Tomato Couscous Salad

Combination of roasted tomatoes, raw tomatoes, smoked paprika Dressing with Olive oil & lemon juice.

Mexican Bean Salad

Healthy vegetable salad with mixed beans, tomato, cucumber, bell pepper, lime and cumin

Three Bean Salad

Kidney beans, chickpeas and black-eyed beans with celery, red onion and coriander

Farfalle with Pepper & Basil Pesto

Farfalle pasta, basil leaves, black pepper, vinegar, olive oil

Greek Salad

Greek Salad generally made with pieces of tomatoes, cucumbers, onion, feta cheese, and olives and dressed with salt, Greek oregano, and olive oil.

Beetroot & pomegranate Vinegar Salad

Beetroot and pomegranate salad is high in antioxidants, vitamins and minerals which makes it perfect for detoxing or for a light meal.

Dairy Accompaniments

Mix Veg Raita/Pineapple Raita/Dahi Bhalla/Plain Yogurt

Poppadum Point and Pickle Point

Fried Papad / Assorted Pickle





TAWAS DELICACY LIVE STATIONS

VEG

Nutri Masala with Kulcha

Nutri Masala is a high-protein and healthy side dish made with soya Chunks. Nutri Keema is prepared from dry soya chunks in Masaladar semi-gravy & Served with Kulcha

Paneer Khurchan

Paneer tossed in a creamy sauce flavoured with freshly ground Spices

NON-VEG

Chatpata Chicken

A flavourful chicken recipe cooked in a medley of spices on tawa.

Tawa Mutton

Tawa Mutton is a super easy dish where pre-cooked mutton is sautéed in special tawa masala to be served hot

PASTA STATION

Penne, Fusilli, Spaghetti

SAUCES

Arrabbiata, Bechamel, pesto, carbonara, Aglio olio, mix sauce

YOUR CHOICE OF ACCOMPANIMENTS

Fresh mint leaves, fresh basil leaves, cherry tomatoes, wild mushrooms, baby corn, fresh asparagus, artichoke hearts, pink and green peppers, freshly grounded black peppers, broccoli capers, leeks, zucchini, peas, carrots, green olives, crushed dried red chili, fresh single cream, Parmesan cheese, olive oil, nutmeg powder, brown garlic, fresh garlic, dried oregano

ACCOMPANIED BY GARLIC BREAD

CONDIMENTS: Extra Virgin Olive Oil, Pepper Mill





WONDERLAND'S FUSION GRILL

Chicken Shish Taouk

Shish Taouk is a very popular skewered chicken dish in the Middle East. Think of perfectly tender and juicy chicken that's been marinating in earthy spices, yogurt, lemon juice and garlic.

Fresh Sole Fish Wrapper with Chicken Ham

Fresh sole fish marinated with salt and freshly ground black pepper, wrap with ham, Roast on grill & served With Lemon butter Sauce

Pineapple With Pepper Skewers

Juicy, tangy, and deliciously caramelized Hawaiian skewers. With sweet pineapple coated in spices

Cottage Cheese stick

Marinated cheese stick coated with Flavourful spices & grilled

Fresh Baker's Basket

Choice Of Freshly Baked Loafs and Rolls
Herb Infused Olive Oils, Sweet Butter, Salted Butter





BUFFET (VEGETARIAN)

Dal Makhani

Black lentils simmered overnight with tomatoes and garnished with white butter and fresh cream

Dal Tadka (Live)

Yellow lentils tempered with cumin, garlic onion and tomato

Paneer Tikka Butter Masala

Paneer tikka Butter masala is a North Indian dish of grilled paneer (Indian cheese) served in a spicy gravy known as Tikka masala

Vegetable Kolhapuri Style

Veg Kolhapuri is a super spicy mixed vegetable curry that's created to mimic flavour from Kolhapur.

Malai kofta

Fried balls of potato, cheese, and mixed veggies covered in a creamy sauce of blended nuts, chopped onions, tomatoes, and fragrant spices.

Gobhi Adraki

This dish is prepared using fresh cauliflower and tossed in some aromatic spices and ginger.

Kadhi Pakora

Kadhi Pakora is a popular dish originating from North India. Kadhi is prepared by mixing Curd, Besan and different spices.

Jammu Rajma

Rajma is a popular dish of north India. Special Rajma of Jammu prepared by special spicy





BUFFET (NON-VEGETARIAN)

Mutton Rogan Josh

Mutton Rogan Josh is an Indian lamb curry that originated in Kashmir. This Mutton Rogan Josh recipe is a delicacy with intense flavours.

Chicken Tikka Masala

Chicken tikka masala is a dish consisting of roasted marinated chicken chunks in a spiced sauce. The sauce is usually creamy and orange-coloured.

Kadai Chicken

It is a delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic and fresh grounded spices known as kadai masala.

PARATHA JUNCTION

Lassi (Sweet & Salt)

Imley Aur Pyaz Ki Chutney

Tamarind & Cocktail Onion Dip

AWADH-E-BIRYANI

NON-VEG

Mutton Dum Biryani

In this biryani the mutton is cooked and then layered with half cooked basmati rice, caramelized onions, saffron milk and fresh mint leaves.

VEG

Veg Biryani

Veg biryani is an aromatic rice dish made with rice, veggies & spices. This vegetable biryani can be made in a Instant pot

Zeera rice

Zeera Rice is a simple meal where rice is cooked with Zira Gravy, Raita, green chutney





PAN-ASIAN THE DANCING WOK

(VEGETARIAN)

Steam Vegetable

Chinese cabbage, Cauliflower, boy chow, baby corn, zucchini & broccoli in light soya & burnt garlic

Executive Veg Hot Garlic Sauce

A healthy combination of exotic vegetables tossed with basil, fresh chilli spring onions and soya sauce.

Schezwan Veg Fried Rice

This Schezwan Veg Fried Rice recipe is made with a hearty mix of fresh vegetables, green onions, seasonings Schezwan Chutney, garlic and spices for an incredibly flavourful fried rice dish.

Veg Hakka Noodles

Hakka noodles boiled al dente and then stir fried in a Chinese wok with oil and served up with spring onion.

(NON-VEGETARIAN)

Chicken Chilli

Chilli Chicken are cooked with green pepper fermented black beans, a whole lot of garlic, ginger, soy sauce and Chinese vinegar.





BREAKING BREAD

NAANS

Butter Naan
Ajwain Naan

PARANTHAS

Lachedar Parantha
Green Chili Parantha
Pudina Paratha
Onion Kulcha

ROTIS

Missi Roti
Plain Tandoori Roti

Fulka (Live)
Roomali Roti (Live)

“FRESHLY MADE ON CLAY OVEN AND SERVED HOT”





Sweet Tooth

Dessert is the most satiating part of a dinner experience! Our in-house Bakery Chefs specialize in an extensive range of Indian mithaais and English cakes & pastries. Baking is an art, and our chefs diligently bring unique textures and flavours for our clients to try. Delicate presentations with intricate detailings, innovation and taste are our focus and we go above and beyond to create a memorable experience.





INDIAN TWIST

Moong Dal Halwa

Moong Dal Halwa is an addictive and delicious halwa variant made with mung lentils, milk, sugar and nuts.

Raj bhog

raj bhog is traditional bangali sweet made with chenna ,panir, butter or Shuddh Desi Ghee

Kesar Ras Malai

Cottage cheese dumplings poached in condensed milk garnished with nuts

Shahi Gulab Jamun

Fried cottage cheese dumplings stuffed with pistachio nuts, saffron and dipped into boiling sugar syrup.

Jalebi With Rabri

Fermented gram flour and yoghurt deep fry in choice of your own shape and dipped into saffron flavour sugar syrup

Kulfi

Kulfa is a frozen dairy dessert made from milk, sugar and dry fruits. Dry Fruit Stick Kulfi.





WESTERN / BAKERY

Assorted gourmet Ice creams

Coffee Tiramisu

Fruit Cream

Mango Pudding

Chocolate Oreo Souffle

Roasted Almond Crumble Cake

Walnut Brownie

Fruit Tarts

Lemon Gateau

Assorted pastries: chocolates, vanilla, strawberry, pineapple





PLEASE NOTE

ADDITIONAL SERVICES TO BE PAID BY “THE HOST”

- DECORATION
- DJ/ENTERTAINMENT
- LICENCES FEE
- VALET PARKING
- DRIVER FOOD
- LIVE INTERNATIONAL INTERACTIVE COUNTER
- ENERGY DRINKS AS PER ACTUAL
- CAKE
- ADDITIONAL CHARGES FOR SERVICES AT PHERAS ETC
- TAXES AS PER ACTUAL





LIQUOR SUGGESTIONS

SCOTCH	SINGLE MALT WHISKY	WHISKEY
CHIVAS REGAL TEACHERS BLACK LABEL GOLD LABEL 100 PIPERS BLACK DOG	GLENLIVET GLENFIDDICH GLENMORANGIE MACALLAN	JAMESON JACK DANIELS BLENDER PRIDE ROYAL CHALLENGE

VODKA	GIN	ALCOHOL
GREY GOOSE ABSOLUTE KETEL ONE SMIRNOFF	TANQUERAY BOMBAY SAPPHIRE MONKEY 47 HENDRICKS	BAILEYS KAHLUA JÄGERMEISTER

RED WINE	WHITE WINE	BEER
JACOB'S CREEK MERLOT SULA	JACOB'S CREEK MERLOT SULA	KINGFISHER ULTRA PINT KINGFISHER ULTRA REGULAR KINGFISHER REGULAR HEINEKEN CORONA THUNDERBOLT





Contacts

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FIND US AT –

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FACEBOOK: WONDERLAND FARMS

WEBSITE: [WWW.WONDERLANDFARMS.IN](#)

Terms & Conditions

NOTE!!

LUNCH OPENING TIME 2 PM

DINNER OPENING TIME 10 PM

We at Wonderland farms, Jalandhar share your concern to make your function a great success.

In order to avoid inconvenience to you and maintain the premises in perfect condition for your functions we would like to bring to your notice the following points:

1.You are requested to appoint your representative/coordinator who shall be the point of contact with our banquet manager before; during and after the function.

2.The cost of food is charged per plate and not per person. The modalities of plate counting can be agreed with us in advance whereby we can appoint joint monitors to control the number of empty plates delivered to food counters. Initially the minimum number will be placed and then in units of 25 as authorized from time to time by your coordinator.





3. The minimum capacity guaranteed by you will be charged in full and any extra plates will be charged full amount as agreed.

4. The taxes referred to above is valid as per current date and any variation of these or the imposition of any tax, levy or duty by any authority shall be to your cost.

5. The venue will be handed over to you at the appointed time.

6. Any decorations beyond that agreed will be at sole discretion of the management

7. We do not allow: ~

- a) Fire, Arms and Ammunitions is strictly prohibited inside the premises.
- b) Bands, Lights, Crackers, Bridegroom mare and ceremony thereof beyond predetermined campus gate.
- c) Blocking of traffic on the road, entrance and exit gate.
- d) Banners on the grill/main entrance of the campus.
- e) Live music, dance or otherwise beyond 22.00 hrs.
- f) Food or beverages from outside.
- g) Wiring done need to be approved through our chief engineer.
- h) Any loss/ damage/ theft/ misbehaviour leading to breaking the law of these state will be redeemed from you.

8. The advances to be deposited as below: ~

- a) Advanced booking amount of Rs 1,00,000/- for confirmation.
- b) 2 days prior to function full payment of MG.
- c) Rest of all the payments at the end of functions or before night Pheras in Hindu marriage.
- d) No refund of deposit and advance in any circumstances

With Best wishes and assuring you of a memorable experience.

Thanks & regards :)
Team Wonderland Farm.

Authorized signatory

