



“Creating Meaningful Experiences”

NON-VEG MENU
WATERPARK
ISLAND

SUMMARY

- Varieties Of Beverages
- Mocktail bar

- Pass Around
 - Appetizers
 - Aromas of Soups

Lunch Time 2 PM

Dinner Time 10 PM

- Dining
 - Salad Garden
 - Tawas
 - Indian Mains (Veg)
 - Indian Mains (Non-Veg)
 - Pasta Station
 - 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.

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

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)

Afsaneh finger Chicken

Afsaneh chicken fingers recipe is made with boneless chicken strips marinated with cornflakes, then lightly breaded and deep-fried

Amritsari fish

Amritsari fish is a popular North Indian appetizer made with fish, gram flour and spices.

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

(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.

Thai style cottage Cheese

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

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

Seasonal Green Salad

Fresh vegetable salad served with choice of dressings

Three Bean Salad

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

Dairy Accompaniments

Mix Veg Raita / Dahi Bhalla

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

NON-VEG

Chatpata Chicken

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

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.

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.



PAN-ASIAN THE DANCING WOK

(VEGETARIAN)

Executive Veg Hot Garlic Sauce

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

Veg Fried Rice

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

Veg Shanghai Noodles

Shanghai noodles are stir-fried with veggies, drenched in a savoury sauce and served up with crispy pan-fried tofu.

(NON-VEGETARIAN)

Chicken Tai Chi Sauce

Chicken Tai Chi is a Chinese dish made with lots of fresh Herbs and scallions, cooked down into a Tai Chi sauce.

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

AWADH-E-BIRYANI NON-VEG

Chicken Biryani

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

Veg Kashmiri Pulao

Rice Cooked with assorted vegetables, spices & Saffron

Gravy, Raita, green chutney

BREAKING BREAD

NAANS

Butter Naan

Ajwain Naan

PARANTHAS

Lachedar Parantha

Pudina Paratha

Onion Kulcha

ROTIS

Missi Roti

Plain Tandoori Roti

“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.

Shahi Gulab Jamun

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

Ras Malai

Cottage cheese dumplings poached in condensed milk garnished with nuts

WESTERN / BAKERY

Assorted gourmet Ice creams

Coffee Tiramisu

Chocolate Oreo Souffle

Roasted Almond Crumble Cake

Walnut Brownie

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

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