



“Creating Meaningful Experiences”

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
 - Wonderland's Fusion Grills
 - Fresh Baker's Basket
 - Indian Mains
 - Special Jammu Puri Station
 - Pasta Station
 - Pan – Asia
 - 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

Tandoor & Grills

Paneer Khada Masala Tikka

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

Soya Irani Tikka

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

Wonderland Tandoori Khumb

is a stuffed mushroom recipe where mushrooms are filled with cheese, vegetables, spices & cooked in tandoor

Charcoal Malai Broccoli

Broccoli is coated with a creamy marination and flavoured with spices like cardamom, garam masala and then roasted on charcoal

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

Paneer Kali Mirch Tikka

Indian cottage cheese cubes are marinated in Ground Black Pepper yogurt base & arranged on skewers and grilled in the Tandoor



Today's World

Paprika Roll

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

Cottage Cheese Papad Fingers

Cottage Cheese Papad Fingers is a lip-smacking Snack. It is made with cottage cheese rolled in Flour batter and Papad

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.

Spinach Corn Roll

Spinach Corn Rolls are crispy, golden brown bread rolls stuffed with soy & spinach flavoured corn mixture.

Cottage Cheese Balls

Cottage Cheese Balls made with cottage cheese marinate in spicy mixture & cooked with, Served with mint Sauce



Oriental Express

Sesame Chilly Paneer

Sesame Chilli paneer is a popular fusion recipe made with paneer capsicum and onion toasted in sesame seeds, soy sauce, chilli sauce and vinegar.

Lipta Mogu Mushroom

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

Crispy Chilly Honey Potatoes

Crispy Honey Chilli Potatoes are a super addictive snack fried chilli potato fingers are tossed in a sesame honey chilli sauce that's sweet and spicy and will give you sticky fingers that you'll be licking clean!

Vietnamese spring rolls

Vietnamese spring rolls are made with rice vermicelli, Filled With Butter lettuce, cabbage, Carrot, Jalapeño, Green onion, cilantro and mint.

Lotus Stem in Chilly Garlic Sauce

Thinly-sliced lotus stem are first deep fried & then stir fried With flavourful sauces, spices & Garlic to get a sweet & sour delicacy



SOUPS

Peking Soup

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

Lime Coriander

Lemon coriander soup is a healthy clear soup that is made with fresh coriander leaves, zesty lemon juice, vegetable broth and loaded with fresh vegetables.

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

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

Mushroom Taka Tak

A tangy, spicy, flavourful dish, comes from the onion, capsicum, tomatoes, amchur powder & Mushroom.

Paneer Tomato coconut

paneer is marinated in a coconut and onion masala then cooked in classic tomato onion gravy

Vegetable Tawa

Vegetable Tawa is Basically where fried vegetables are spread around on a hot tawa, and when guests asked that particular veggie then it is brought to the center of the griddle; tossed in masala, sprinkled with chaat masala and served to the guests right off the hot tawa



WONDERLAND'S FUSION GRILL

Pineapple With Pepper Skewers

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

Cottage Cheese stick

Marinated cheese stick coated with Flavourful spices & grilled

Mushroom With Peri-Peri Sauce

Smoky Marinated Mushroom grilled on Charcoal & served with peri-peri sauce

Grilled Tofu Steaks with Chimichurri Sauce

made with grilled marinated tofu steaks Served With chimichurri sauce.

Fresh Baker's Basket

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



BUFFET

Dal Makhani

Black lentils simmered overnight with tomatoes and finished with white butter and fresh cream.

Dal Tadka (Live)

Yellow lentils tempered with cumin, garlic onion and tomato
Steamed Rice

Paneer Tikka Masala

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

Paneer Kali Mirch

Cottage cheese cubes cooked in a delicious Indian Ground black Pepper and creamy gravy.

Vegetable Kolhapuri Style

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

Mushroom Do Pyaza

Mushroom do pyaza is a semi dry veg preparation made with button mushroom, lots of onion, tomatoes & chef special selected spices

Kashmiri Dum Aloo

boiled baby potato Cooked in Tomato, onion, curd, dry ginger, fennel seeds, cinnamon stick Gravy with Kashmiri style

Palak kofta

Palak kofta is a classical dish from North Indian cuisine, which has shallow fried spinach dumplings in onion and tomato based spicy gravy.

Gobhi Adraki

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

Kadhi Pakora

Kadhi Pakora is a popular dish originating from North Indian Kadhi is prepared by mixing Curd, Besana and different spices

Jammu rajma

Rajma is a popular dish of North india, Special Rajma from Jammu Prepared by chef special spices

PARATHA JUNCTION



SPECIAL JAMMU PURI STATION

Pithi Puri

Channa

Aloo Launji

Accompanied with Onion & Salad

Lassi (Sweet & Salt)

Imley Aur Pyaz Ki Chutney

Tamarind & Cocktail Onion Dip

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



PAN-ASIAN

THE DANCING WOK

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.

AWADH-E-BIRYANI

Hyderabadi Veg Biryani

Aromatic rice preparation of rice and soft vegetables cooked together by 'DUM' method

Veg Kashmiri Pulao

Rice Cooked with assorted vegetables, spices & Saffron

Zeera rice

Zeera Rice is a simple meal where rice is cooked with Zira



BREAKING BREAD

NAANS

Butter Naan

Ajwain Naan

PARANTHAS

Lachedar paratha

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.

Kadah Katlamma

It made of filo pastry made in clarified butter or Shuddh Desi Ghee

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

Kulfi 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 –

INSTAGRAM: [WONDERLAND_FARMS](#)

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