



“Creating Meaningful Experiences”

VEG MENU
PAX 350+



SUMMARY

- Pre-Dining
 - Varieties Of Beverages
 - Mocktail bar
 - Tapas bar
 - Live Counters
 - House of Dim-Sum
 - American Barbeque Grills
 - Tandoori Chaap Station
 - Indian Fusion Street
 - Fruit Bazar
- Pass Around
 - Appetizers
 - Aromas of Soups

Lunch Time 2 PM

Dinner Time 10 PM

- Dining
 - Salad Garden
 - Tawas
 - Pasta Station
 - Wonderland's Fusion Grills
 - Teppanyaki Grill
 - Fresh Baker's Basket
 - Indian Mains
 - Amritsari Kitchen
 - Lucknowi Kebab
 - Awadh-e-Biryani
 - Pan – Asia
 - 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”





Pre-Dining

The Pre-dining experience at Wonderland Farms is a well thought out process. The especially curated diverse live counters are what add the touch of elegance and luxury to our client's party. Experiential food such as live counters and stalls are what break the ice and let the conversations amongst the guests rolling. This experience is also an essential part of the party entertainment





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.





TAPAS BAR

Sticks of fresh
Cucumber, Carrots, Cherry Tomatoes, White Reddish English, Lettuce, Bruschetta,
Cocktail sauce

Dry Fruits and Nuts

Masala Cashew Nuts, Peanuts, Almond,
Mix Dry Fruits Candy, Apricot, Kiwi, Amla, Mango Bite Candy
Cheese Platters, Edam, Gouda, Pineapple Cheese Ticks

Cold Cuts

Stuffed Zucchini
Cheese Canapes
Tomato Basil Bruschetta
Mozzarella Lettuce Wraps
Sauté cherry Tomato
Fresh Herbs Grilled Paneer





LIVE COUNTERS

Paneer Shawarma

made of spit-roasted layers of Paneer that are sliced and often wrapped in or served with pita Bread.

Mediterranean Style Falafel

a plant-based fried snack that is made with chickpeas (or fava beans), plus some vibrant aromatics and a touch of all-purpose flour.

Pizza

flatbread base topped with combination of olive oil, mozzarella cheese, tomato and other toppings of choice (vegetarian and non-vegetarian) baked in wood-fired oven.

Naan-Za

naan pizza the base is made from the Indian bread, naan and topped with pizza sauce, vegetables, and cheese.

French Waffle

A waffle is a dish made from leavened batter or dough that is cooked between two plates that are patterned to give a characteristic size, shape, and surface impression.

Mini Veg Turkish Tortilla Wraps

colourful and crunchy vegetables like bell peppers, carrots, zucchini and cukes marinated in a flavourful coriander and garlic low fat Greek yoghurt sauce wrap in Tortillas

HOUSE OF DIM SUM

Veg Crystal Dim Sum

Veg Crystal Dim sums are plump Vegetable dumplings in translucent wrappers.

Sauces

Chilli Jaggery, Chilli Ginger Soy, Mustard Sauce
Burnt Chili Oil Hot & Sour Sauce





AMERICAN BBQ GRILLS

Smoked Broccoli with Pepper & Garlic Sauce

Smoked Broccoli is an excellent and delicious snack made with Broccoli which are marinated in a spicy and delectable sauce, and then arranged on skewers and Smokey grilled until done.

Pesto Cottage Tikka

Pesto Cottage Tikka is popular appetizer made with cubes of paneer & veggies marinated with basil leaves and fresh garden herb & grilled until done.

TANDOORI CHAAP STATION

Soya Hariyali Tikka

It is a classic North Indian starter where Chaap is flavoured with fresh green herbs, mint & coriander leaves.

Soya angara Tikka

A spicy, smoky, tantalising delicacy where chaap is marinated in curd and aromatic spices.

Malai Chaap Tikka

A succulent soya chaap marinated in light spices, cream & yogurt & then grilled In tandoor





INDIAN FUSION STREET

Gol Gappa

This popular street food doesn't need any introduction! Potato, onion, chickpeas, coriander chutney stuffed crispy puri drenched in sour and spicy flavoured water.

Bhalla Papdi Chaat

Dahi vadas are mixed with crunchy papdi and sweet tangy tamarind chutney and spicy green chutney to make a flavourful dish.

Aloo Tikki

Fried potato patties are topped with a tangy-sweet tamarind chutney and spicy green chutney along with curd (yogurt) and added pomegranate arils or sev on top.

Pav Bhaji

Pav bhaji is a street food dish from India consisting of a thick vegetable curry served with a soft bread roll.

Palak Channa Rice Kulhar

Dish Made with Palak, Channa & Rice Cooked Together In kulhar

FRUIT BAZAAR

(Selection may vary as per Season)

Apple, Pear, Dragon Fruit, Grapes, Kiwi Fruit, Mango, Mini Orange,
Pineapple, Watermelon, Guava, Dates, Pomegranate, Litchi, Imli





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

Veg Crispy Lollipop

Veg Lollipop is a crispy and yummy snack recipe made with a potato stripe coated on top with mixture of veggies, paneer & Spices in cylindrical shape & fired on low flame until golden

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

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 Shami Kebab

Shami kebab made with black chickpeas, gram flour, onions, spices and herbs. They are crisp, succulent and tasty served with a side of mint Sauce

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 tawa's 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

Paneer Bhurji

Paneer Bhurji is a popular North Indian dish made with scrambled Indian cottage cheese cooked with onion tomato and ground spices on tawa & served with butter toasted Bread

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 centre 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.

Stuffed Zucchini with Khumb Sauce

stuffed zucchini recipe features a deliciously savoury stuffing made with zucchini, pork sausage, garlic, bread crumbs, and Parmesan & Served with Khumb Sauce

Fresh Baker's Basket

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

TEPPANYAKI GRILL

(Japanese)

Asparagus, Broccoli, Bamboo Shoot, Shitake Mushroom, China Cabbage, Bok choy, Fresh Beans,
cherry Tomato, Red Cabbage





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.





AMRITSARI KITCHEN

Paratha Junction

Amritsari chole

It is a delicious variation of Indian Chickpea curry from the streets of Amritsar

Kadhi Pakora

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

Sarson Ka Saag With Makki Di Roti

It is made from mustard greens (sarson) and spices such as ginger and garlic. It is often served with makki di roti

Steamed Rice

Lassi (Sweet & Salt)

Imley Aur Pyaz Ki Chutney

Tamarind & Cocktail Onion Dip

SPECIAL JAMMU PURI STATION

Pithi Puri

Channa

Aloo Launji

Accompanied with Onion & Salad





LUCKNOWI KEBAB

Galouti kebab

Galouti kebab has minced vegetable keema that is mixed along with Indian spice powders and papaya. The soft and juicy kebab is served along with Pudina chutney and Pickled onions

Ulte Tawe ka Paratha

Ulta tawa literally translated means "inverted griddle." This nawabi paratha is cooked on an inverted tawa which resembles a kadai minus the handle

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 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 detailing, innovation and taste are our focus and we go above and beyond to create a memorable experience.





INDIAN TWIST

Gajar ka Halwa

A luxuriously tempting and delicious, winter favourite Indian dessert- gajrela or Gajar ka halwa made using fresh seasonal carrots slowly simmered in creamy rich milk.

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

For Booking: ~

Mr. Ravi Rana: +91 9876625312

Mr. Sudarshan Chhabra: +91 9417188282

Mr. Surinder Singh Rawat: +91 9779025311

For Entertainment: ~

Mr. Paramvir Singh: +91-9876625303

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

