



“Creating Meaningful Experiences”

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
 - Pasta Station
 - Pan – Asian
 - Indian Mains (Veg)
 - 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”



A COMPLETE BAR STOCKED UP WITH

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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

Today's World

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.

Cottage Cheese Balls

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

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 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



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, condiment



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

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.



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.

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



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

Veg Dumpling

Veg Dumpling is deliciously spicy & soupy Manchurian variation prepared with deep fried veg mixture ball of cabbage, broccoli, carrot & capsicum in spicy gravy

Vegetable Hakka Noodles

Indian-Chinese noodles stir fried with veggies. One of the most popular foods of the Indian street

Stir Fried Asian Green

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

Burnt Garlic Vegetable Fried Rice

A dish prepared from cooked rice with Garlic and other vegetables and seasoning ingredients in a wok or frying pan



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

BREAKING BREAD

NAANS

Butter Naan

Ajwain Naan

PARANTHAS

Lachedar Parantha

Green Chili 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