



"WONDERLAND FARMS CREATING MEANINGFUL EXPERIENCES"

Nothing makes an occasion more memorable than an amazing meal and exquisite service! From social gatherings, large-scale corporate events to custom weddings, we at wonderland aim towards providing a full-service planning and execution.

We focus on the details including menu selection, curating personalised decor, exquisite bar service, and everything in between.

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

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.



ITALIAN CAFÉ LOUNGE

ASSORTED COFFEE:

ESPRESSO SHOT

CAPPUCCINO

CAFÉLATTE

ASSORTED CHAI:

REGULAR CHAI

MASALA CHAI

DARJEELING CHAI

CARDAMOM TEA

GREEN TEA

ASSAM TEA

EARL GREY

LEMON TEA

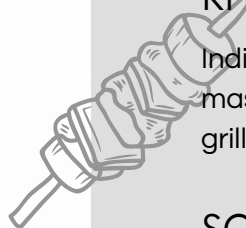
CAMOMILE TEA



APPETISERS

KHADE MASALA KA PANEER TIKKA

Indian cottage cheese cubes are marinated in Indian khade masala spiced yogurt-based marinade, arranged on skewers and grilled in the oven.



SOYA IRANI TIKKA

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

VEGETABLE TEMPURA

Vegetable tempura is a traditional Japanese dish that consists of some veggies (and other ingredients) that are battered and deep-fried. It is usually made with seafood like shrimp, but this version is 100% vegan.

SESAME CHILLY PANEER

Cubes of cottage cheese fried and roll in sesame seeds.

VIETNAMESE SPRING ROLLS

Vietnamese spring rolls are made with rice vermicelli, Filled With Butter lettuce, cabbage, Carrot, Jalapeño (skip if you're very sensitive to spice), Green onion, cilantro and mint.



VEG CIGAR ROLL

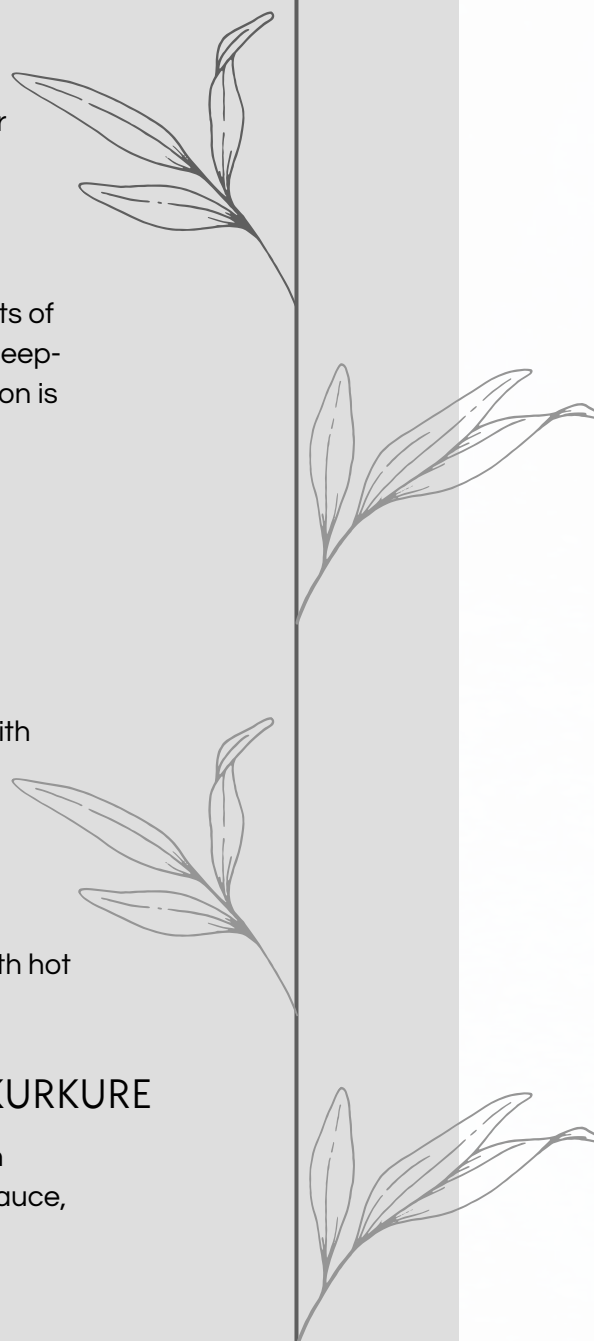
Vegetable mince stuffed inside wonton sheets and served with hot garlic sauce.

MUSHROOM STUFFED COTTAGE CHEESE KURKURE

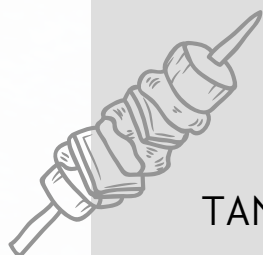
An Italian dish with Indian twist. Mushrooms stuffed with fresh Cottage Cheese in spinach puree, topped with some White sauce, oregano and Chilli flakes

MEWA AUR MAWA KA SEEKH

These succulent kebabs are prepared with corn, potatoes and khoya and grilled to perfection.



APPETISERS



TANDOORI BROCCOLI

Broccoli Marinate with mixed ingredient and cooked in Tandoor.

ACHARI CHAAP

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

BHUTTA KABAB

Bhutte ke kababs are patties or cutlets made with the dough of boiled and mashed potatoes and corn with added spices and flavors.

GOLD COIN

An Indo - Chinese snack prepared with mainly with round bread piece with spice mixed vegetable toppings. Ideal party starter.

CREAMY HERBED BABY POTATOES

Prepare herbed potatoes cooked in light flamed & combine with creamy cheese.



VEG N CHEESE POTATO CROQUETTES

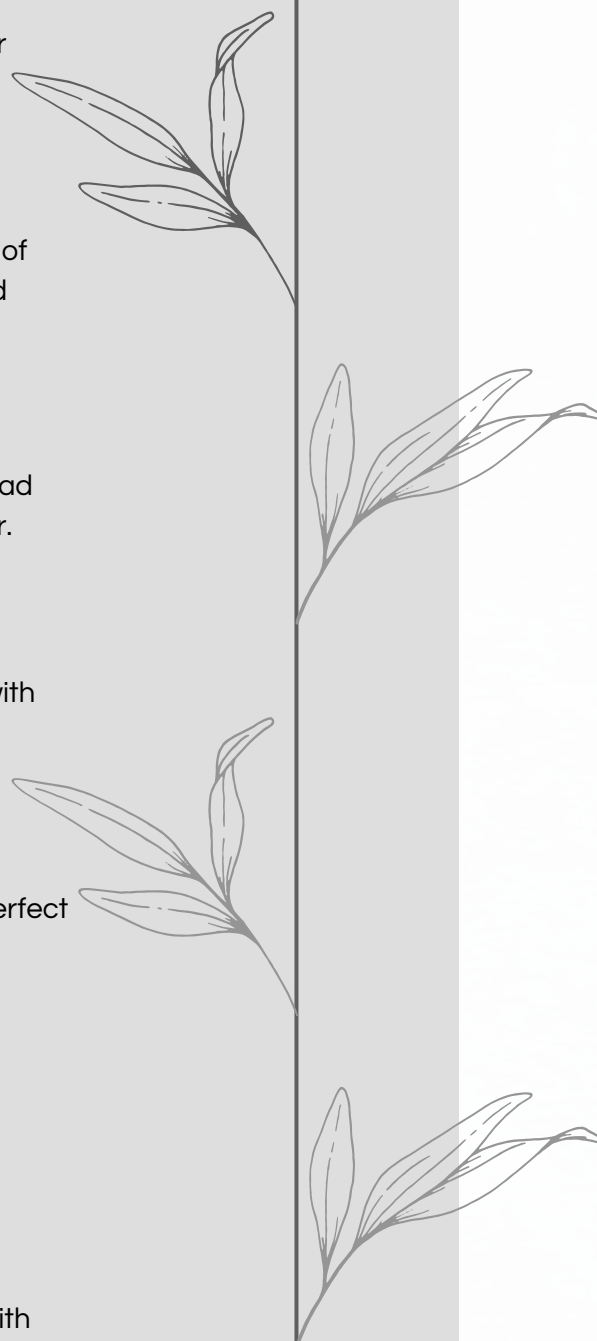
Fried with fresh vegetables, boiled potatoes and cheese. A perfect snack to start the occasion.

COTTAGE CHEESE PAPAD FINGERS

Cottage cheese marinated with chutney dressing rolled with crushed Papad served with mango chutney.

CRISPY CHILLI BABY CORN

Vietnamese spring rolls are made with rice vermicelli, Filled With Butter lettuce, cabbage, Carrot, Jalapeño (skip if you're very sensitive to spice), Green onion, cilantro and mint.



SOUPS

OUR SOUPS ADDS THAT ADVENTUROUS FLAVOUR IN YOUR CATERING MENU, MAKING IT A GREAT ALL YEAR-ROUND MENU OPTION.

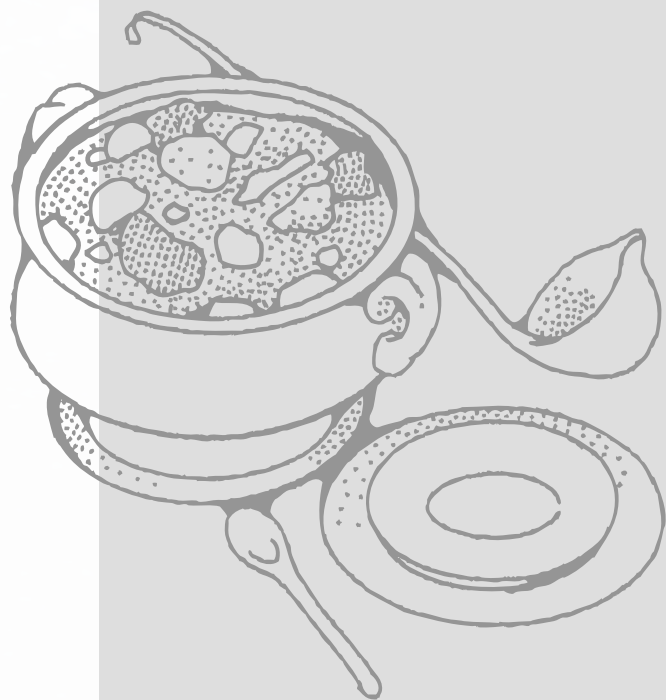
WE TAKE ON THE RESPONSIBILITY OF PRODUCING TASTY SOUPS FOR ALL PREFERENCES.

VEG MANCHOW

An Indo – Chinese soup with a sweet and tangy flavour

TOMATO DHANIYA KA SHORBA

A spicy and flavoured thick vegetable and tomato-based soup recipe. It has a strong and flavoured taste with a combination of spicy, sour and sweet taste in every serve.



SALAD SELECTION

OUR SALADS ARE MADE WITH LOVE, DELICIOUS AND
MADE WITH FRESHLY SOURCED INGREDIENTS
AND THEY TASTE AS GOOD AS THEY LOOK

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

ICEBERG LETTUCE WITH GRILLED PEPPER & SUNDRIED TOMATOES

Lettuce salad with sun-dried tomatoes are combine with mixed
baby greens Dressing with olive oils.

FARFALLE WITH PEPPER & BASIL PESTO

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



SALAD SELECTION

RUSSIAN SALAD

Russian salad made with diced vegetable and mayonnaise dressing.

MACARONI SALAD

Macaroni tossed with colorful veggies, covered in a rich and creamy dressing

SEASONAL GREEN SALAD

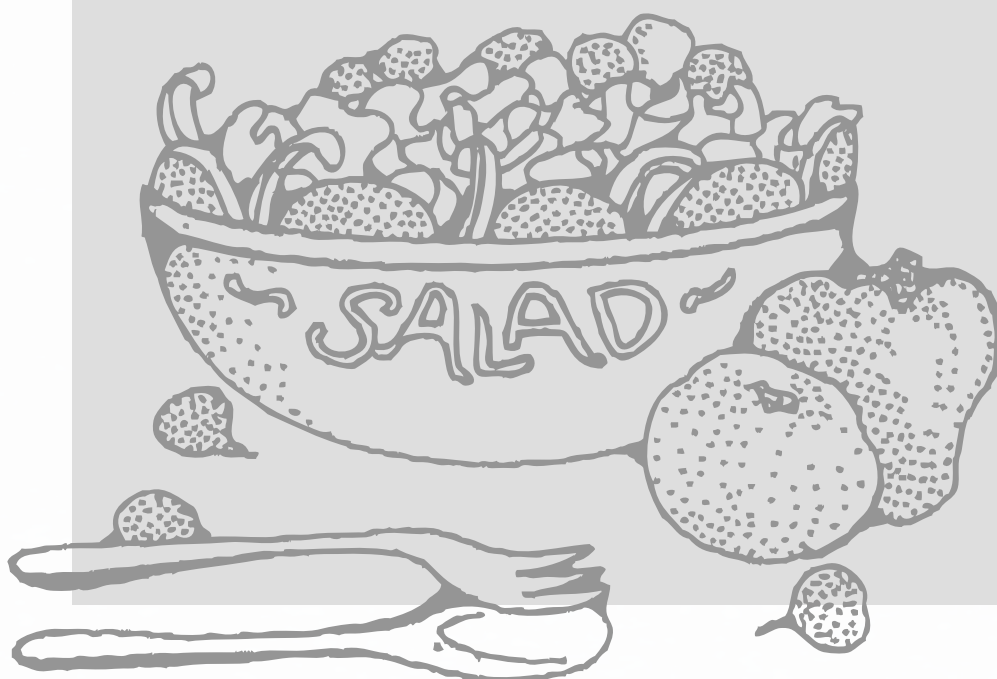
Fresh green salad leaves served with choice of dressings

DAIRY ACCOMPANIMENTS

- Plain Yogurt
- Mint Raita
- Dahi Bhalla

POPPADUM POINT AND PICKLE POINT

- Fried/ roasted Papad
- Assorted Pickles



INDIAN MAINS

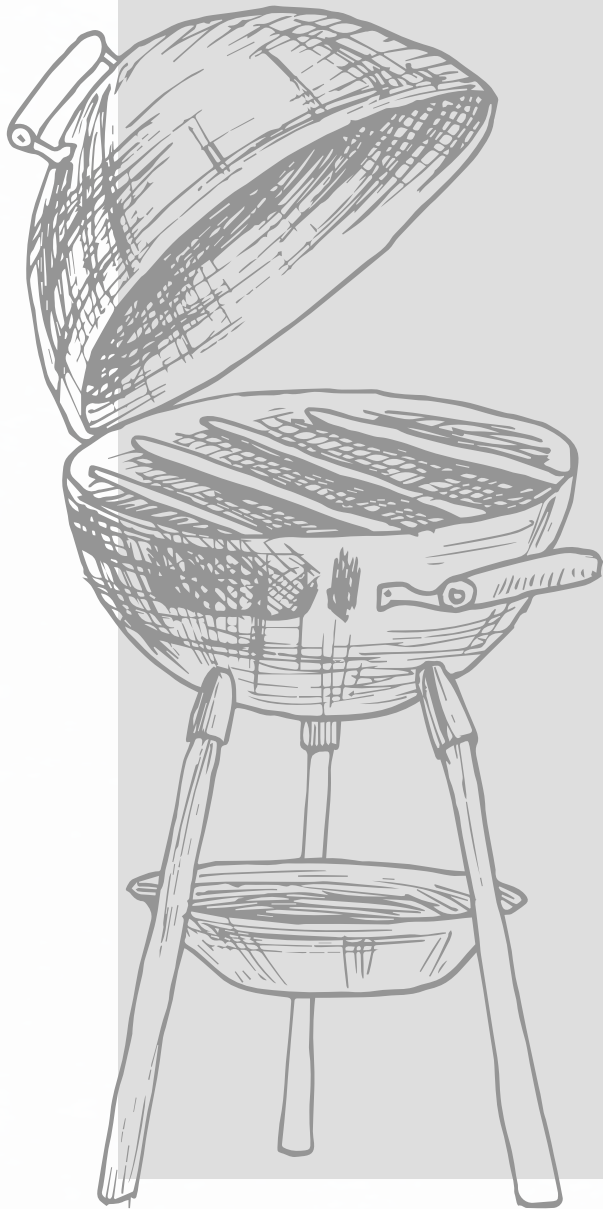
DELICACY LIVE STATIONS

VEG TAWA

A Bouquet of Fresh Seasonal Vegetables Stuffed, Sauté and Mixed into a Special Gravy

SOYA TAWA CHAAP

Soya Tawa Champ include whole spices such as cinnamon sticks, lightly crushed black and green cardamom pods, cloves, and bay leaves.



INDIAN MAINS - BUFFET

DAL MAKHANI

Marinated Stuffed Chicken Breast Grilled and Served with Bar-B-Q Sauce

DAL TADKA (LIVE)

Grilled Marinated Sole Fish Served with Lemon Butter Sauce

PANEER LABABDAR

Marinated Stuffed Chicken Breast Grilled and Served with Bar-B-Q Sauce

PANEER BHUNA MASALA

Grilled Marinated Sole Fish Served with Lemon Butter Sauce

BAWLI HANDI

Marinated Stuffed Chicken Breast Grilled and Served with Bar-B-Q Sauce

METHI CORN MALAI

A creamy rich texture curry made with fenugreek leaves, Corn and cream.

CHAAP MASALA

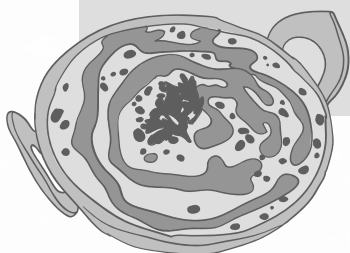
Chaap cooked in a Indian masala gravy.

RĀJMĀ MASALA

Rājma, also known as rajmah, rāzmā, or lal lobia, is a vegetarian dish, originating from the Indian subcontinent, consisting of red kidney beans in a thick gravy with many Indian whole spices.

MUSHROOM DO PYAZA

A flavoursome, delightful dish featuring button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices



INDIAN MAINS - AMRITSARI

PANEER KHURCHAN

Paneer Khurchan is one of the best North Indian recipe that you would ever come across. This main dish recipe is prepared with paneer, tomato, onion and capsicum.

PINDI CHANNA

Tender white chickpeas, fragrant ginger-garlic, spicy channa masala powder and tangy dry mango powder.

PUNJABI KADHI PAKORA

A Delectable combination of Yoghurt & Besan. The True Taste of Punjab

BHATTI BHARTA (SEASONAL)

Smoke roasted eggplant mix with Indian spices, one of the most popular dishes of Punjab.

SARSON KA SAAG (SEASONAL)

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

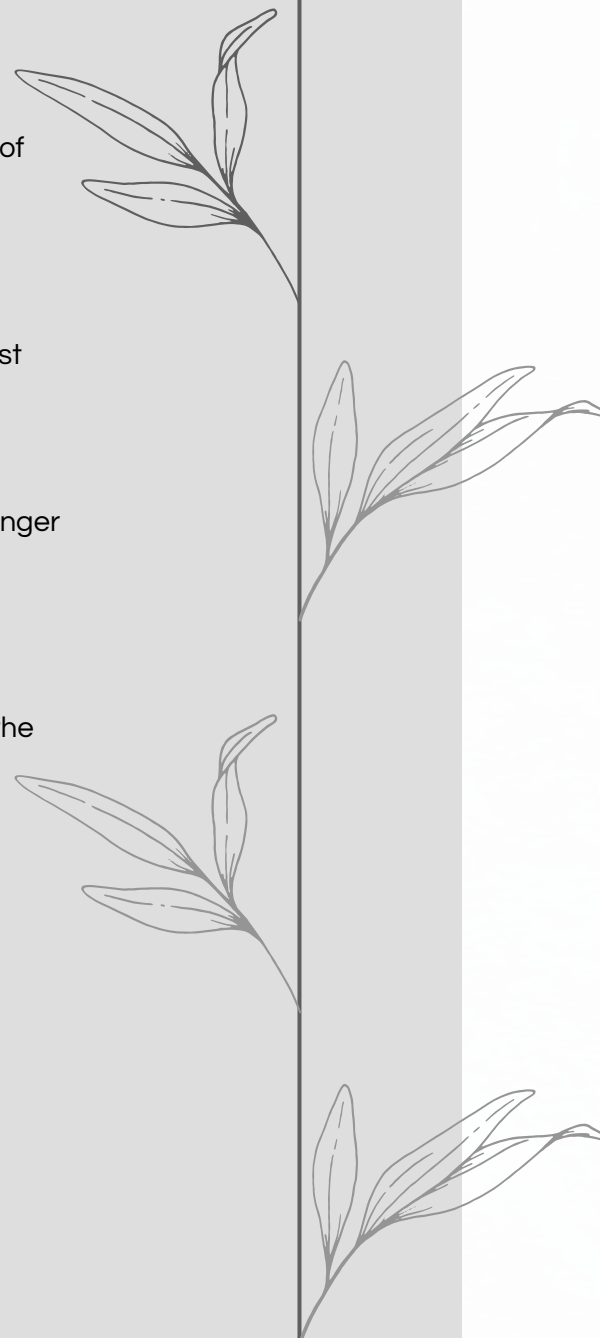
PHOOL GOBHI MASALA

Phool Gobhi Masala Gobi is a spicier and tangier variation on the classic Phool Gobhi.

LASSI (SWEET & SALT)

IMLEY AUR PYAZ KI CHUTNEY

Tamarind & Cocktail Onion Dip



INDIAN MAINS – HYDERABADI BIRYANI AND RICE

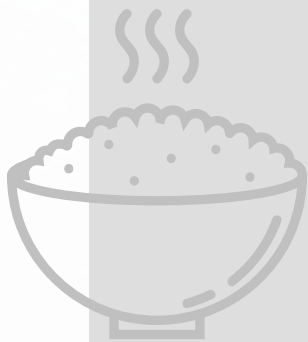
HYDERABADI VEG BIRYANI

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

VEG KASHMIRI PULAO

Cooking rice with various vegetables and spices are pressure cooked.

STEAMED RICE



BAKING BREAD

Naans

PALAK METHI NAAN

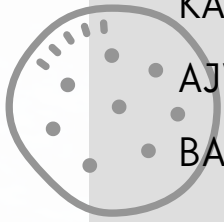
BUTTER NAAN

MINT NAAN

KANDHARI NAAN

• AJWAIN NAAN

• BABY NAAN



Paranthas

LACHEDAR PARANTHA

LALMIRCHI KA PARANTHA

GREEN CHILI PARANTHA

PUDINA PARATHA

Rotis

MISSI ROTI

PLAIN TANDOORI ROTI

ROOMALI ROTI

TANDOORI BISCOTTI ROTI

ONION KULCHA

PANEER KULCHA

MAKKI DI ROTI



Fulka (live)



“FRESHLY MADE ON CLAY OVEN AND SERVED HOT”

ITALIAN PASTA BAR

LIVE STATION



PENNE

FUSILLI

SAUCES

ALFREDO

ARRABIATA

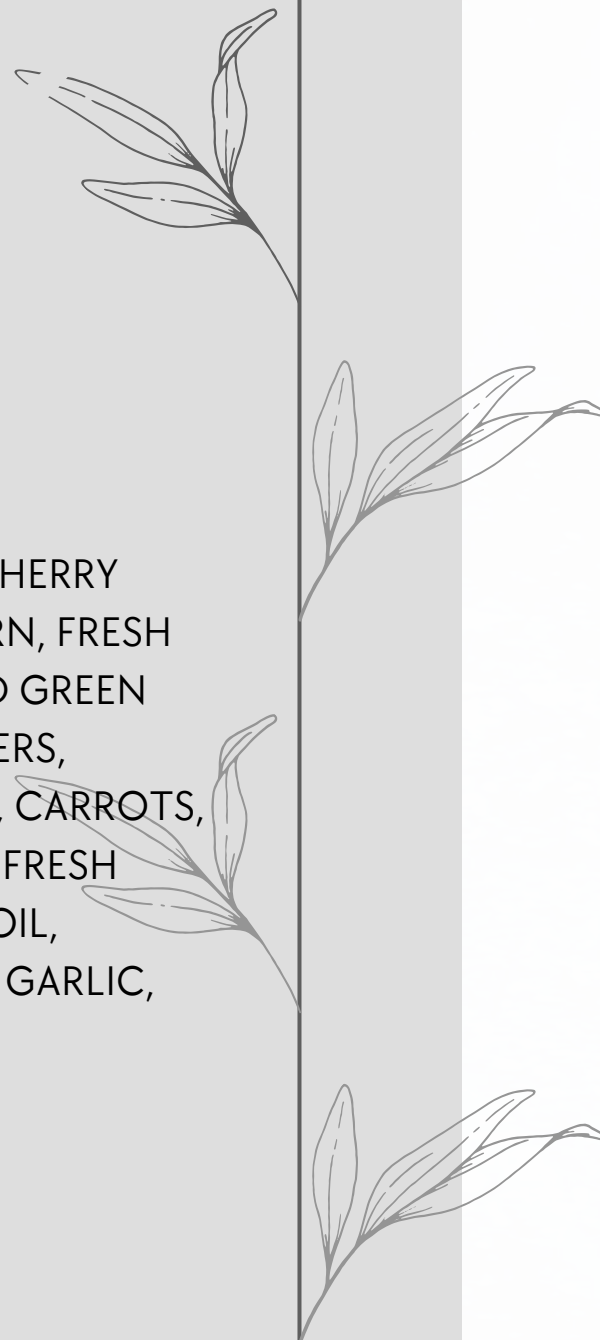
YOUR CHOICE OF ACCOMPANIMENTS

FRESH MINT LEAVES, FRESH BASIL LEAVES, CHERRY TOMATOES, WILD MUSHROOMS, BABY CORN, FRESH ASPARAGUS, ARTICHOKE HEARTS, PINK AND GREEN PEPPERS, FRESHLY GROUND 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



HOUSE OF EUROPEAN GRILL

GRILLED COTTAGE CHEESE STEAKS

Marinated cottage cheese grilled and served with Bar-B-Q sauce.

GRILLED PINEAPPLE AND DELUXE VEGETABLES

Wonderful things to fruit as it caramelizes the sugars creating Golden Brown colours and intensity of flavour.

HERBED RICE

Rice, American Corn, Sliced Mushroom, Cooked with Herbs and Wine

STUFF CHEESE WITH BBQ SAUCE

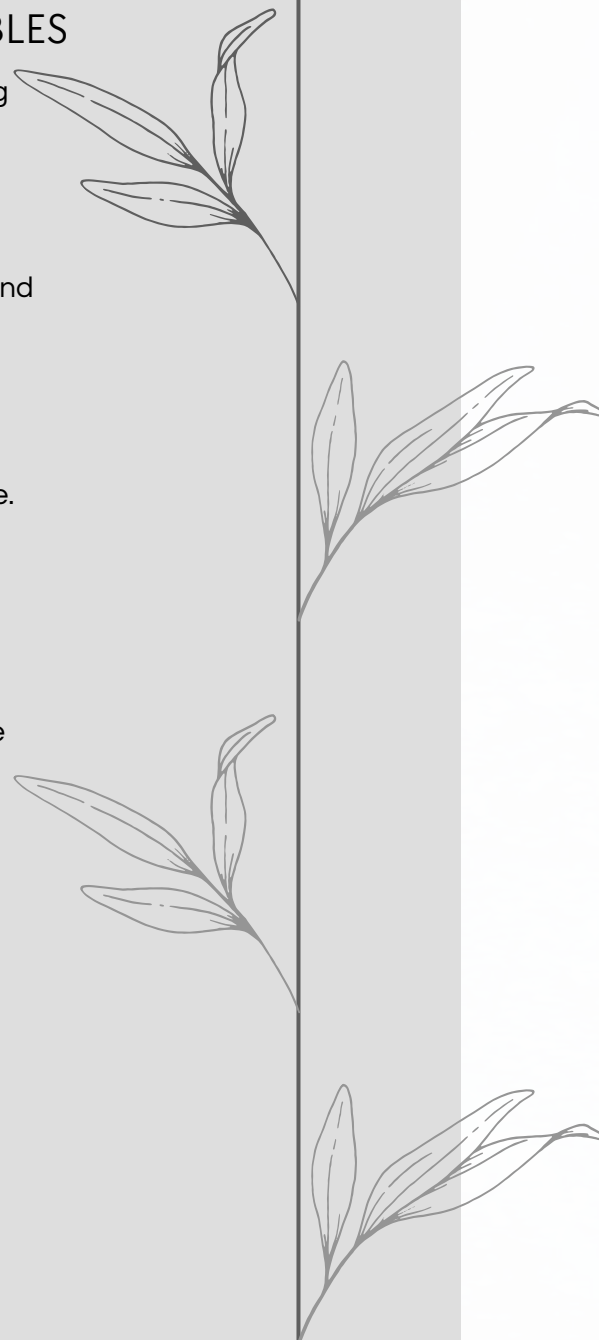
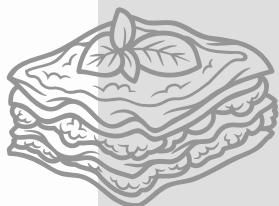
High protein cheese slice grilled to perfection with BBQ sauce. Made to melt in your mouth

TRIO LAYERED FUSION LASAGNE

Three Tier Lasagne Filled with Oriental and North Indian Style Vegetables Topped with Cheese Sauce

GRILLED VEGETABLES HERBED BUTTER

Exotic vegetables in a buttery mixed herb sauce.



PAN ASIAN - THE DANCING WOK

COTTAGE CHEESE BLACK BEAN SAUCE

Parmesan cheese grilled to perfection with black bean sauce dip

STIR FRIED ASIAN GREEN

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

VEGETABLE THAI GREEN CURRY

Exotic vegetables cooked in fragrant Thai green curry

VEGETABLE HAKKA NOODLES

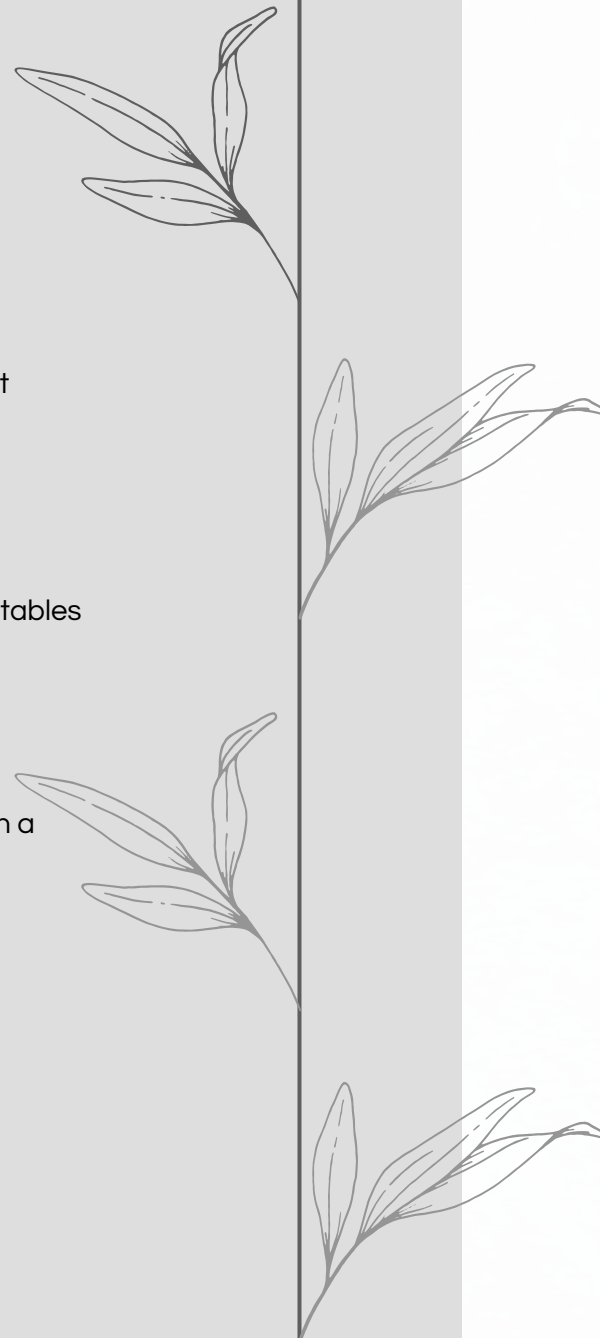
India-Chinese noodles stir fried with veggies. One of the most popular foods of the Indian street

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

MANCHURIAN

Manchurian an Indian logo is a term for fried veggies made in a spicy - umami sauce



SWEET TOOTH - INDIAN TWIST

MOONG DAL HALWA

Stir fry moong dal paste with ghee and flavoured with cardamom.

RAS MALAI

Cottage cheese dumplings poached in condensed milk garnished with nuts

SHAHI GULAB JAMUN

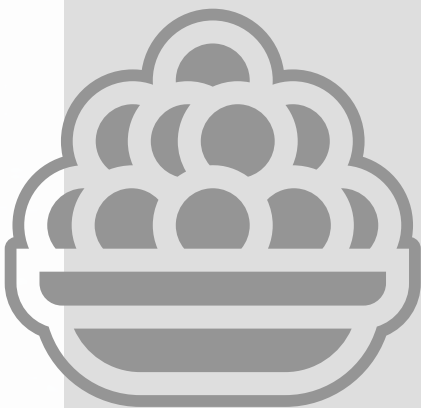
Fried cottage cheese dumplings stuffed with pistachio nuts, saffron and dipped into boiling sugar syrup.

JALEBI WITH RABRI

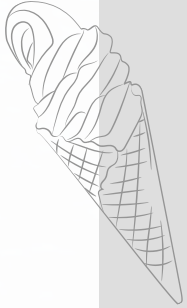
Fermented gram flour and yoghurt deep fry in choice of your own shape and dipped into saffron flavour sugar syrup

KULFI & FALUUDA

Kulfi falooda is a rich summer dessert with kulfi and topped with falooda, sabja seeds, rose syrup and dry fruits.



WESTERN BAKERY



ICE CREAMS/GELATOS

COFFEE TIRAMISU

FRUIT CREAM

MANGO PUDDING

CHOCOLATE OREO SOUFFLE

ROASTED ALMOND CRUMBLE CAKE

WALNUT BROWNIE

FRUIT TARTS





ADD ON COUNTERS

(SELECTION GUIDELINE FOR 300 PAX)

THE FRESH, APPETIZING TASTE OF THE FOOD WHICH HAS BEEN COOKED TO PERFECTION, RIGHT IN FRONT OF YOU IS INCOMPARABLE HENCE WE BRING YOU OUR CRAFTED RANGE OF MOUTH-WATERING LIST OF LIVE-COUNTER FOOD.

CHAAT CORNER

@ INR 11,000/- PER COUNTER

GOLGAPPA

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 CHAAT

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

PAAN PATTA CHAAT

The Betel Leave are batter coated and deep fried till absolutely crispy, then broken into pieces and topped with spicy power, chutneys and curd to make a refreshing and mind blowing chaat.

MATAR KULCHA

This quick and easy matar chaat recipe is made with dried white peas and topped with sweet-spicy chutneys and mild spices. Pair it with hot Kulcha, and you will feel a burst of flavor and texture in your mouth!

PAV BHAJI

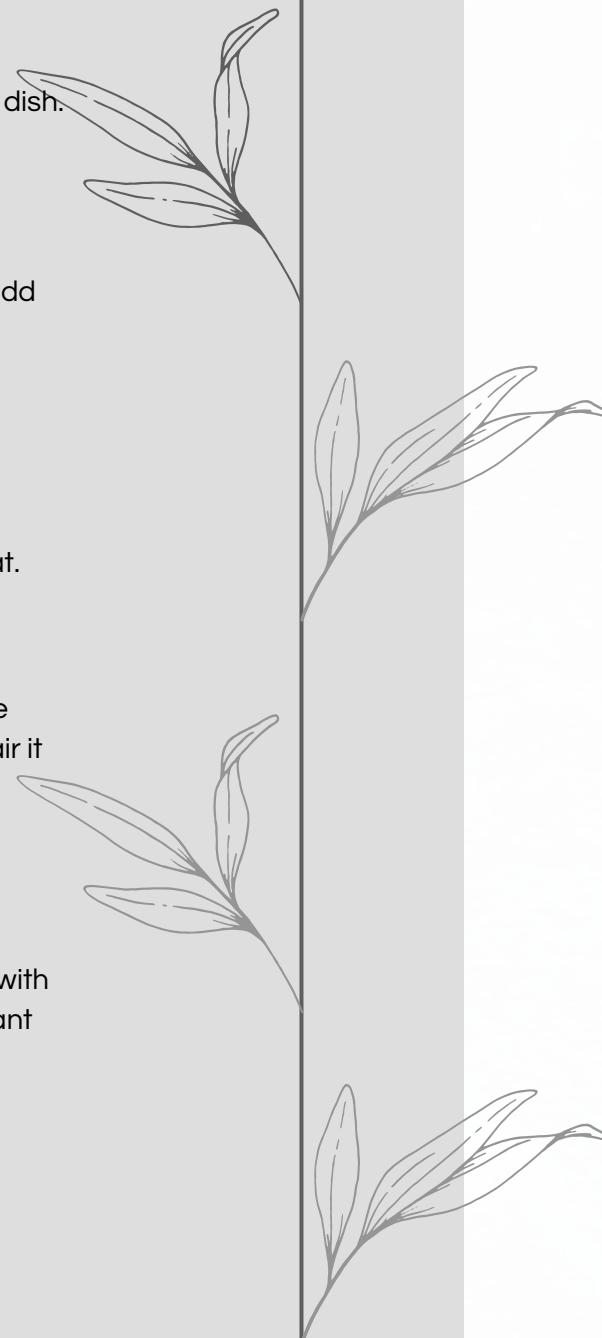
Hearty, delightful, flavorful meal of mashed vegetable gravy with fluffy soft buttery dinner rolls served with a side of crunchy piquant onions, tangy lemon and herby coriander.

DAL MORADABADI

This thick and spicy dal preparation is topped with crushed papdis, lemon wedges and a blob of butter

RUSSIA KHAZANA

It's easy to prepare and includes healthy, wholesome ingredients like potato, peas and carrots, and eggless mayonnaise.



CHAAT CORNER

@ INR 11,000/- PER COUNTER

MOONG DAL CHILLA

Healthy, nutritious and tasty chilla made with moong lentils.

DRY FRUIT CHAAT (HOT)

Dry fruits And Poha Roasted in Low Flame When It turn Pink
Add chaat masala powder, raisins and salt, tossed and serve hot.

DRY FRUIT CHAAT (COLD)

Dry fruits And Poha Roasted in Low Flame When It turn Pink
Add chaat masala powder, raisins and salt, tossed and serve with cold curd and Chutneys topping.

RAJ BHOG

A traditional Indian dessert based on Indian cottage cheese that is filled with a mixture of nuts such as almonds and pistachios, green cardamom powder, saffron and sometimes mawa.

PALAK CHANNA CHAAT

Palak leaves are deep-fried with spiced besan coating and topped with chaat ingredients.
various garnishes!

CREAM BHALLA

These lentil fritters are dunked in Cream and topped with spicy and sweet chutneys.

HARIDWAR KI TIKKI

Special Tikki from Haridwar, tikki stuffed with a spiced filling of peas and paneer or chana dal and served with chana masala or chole, platter is then topped with onions, sweet tamarind-jaggery chutney and hot green chutney.

NUTRI KULCHA

Spicy and tangy dish made out of soybean nuggets that is Nutri (Soya Chunks) served with bread kulchas and chopped radish marinated in chutney makes it a complete meal in itself.



CHAAT CORNER

@ INR 11,000/- PER COUNTER

RAM LADOO

It is a tangy and savoury chaat recipe served with chaat chutneys, it is basically a round shaped balls made with moong dal and chana dal batter, and served with grated radish toppings.

KAANJI VADA

A traditional Rajasthani dish where lentil fritters are added in a mustard fermented water.

DHOKLA CHAAT

Soft and fluffy dhoklas are topped with yogurt, chutneys and vegetables like chopped onion, coriander leaves and green chillies with sprinkle of spices, sev and pomegranate arils.

SPANCHI CHAAT

Palak ki chaat consists of crispy palak or spinach leaves topped with chilled spiced yogurt, finished with imli ki chutney or tamarind chutney

ALOO TAWA CHAAT

Marinated Potato with coriander, green chillis, mint and chaat masala and stir fry till golden brown and serve topped with tamarind chutney and sev.

MOONGLET

A fluffy version of moong dal cheela with addition of some vegetables like onion, tomato and capsicum.

KHASTA PAPDI CHAAT

Crispy flat puris (Papdis) topped with potato, chickpeas, moong beans, onion, flavored with green chutney, sweet chutney, curd and crispy sev

KELLE KI TIKKI

Flavourful crispy snack recipe made using raw banana/plantains. They taste great as starters too & are really easy to make. It is a completely vegan & gluten free recipe.



CHAAT CORNER

@ INR 11,000/- PER COUNTER

MATAR KI TIKKI

Green pea patty with Indian spices cooked on tawa served with karonde ki chutney, green chutney and sweet yoghurt.

BHEL PURI CHAAT

One of the popular chaat in India and it is a delicious mixture of puffed rice, sev, tomato, potato, onion and sweet-sour-spicy chutneys.

KATORI CHAAT

An unique chaat recipe served in crisp snack deep fried bowl's. the bowl or canopies is filled with potatoes, sprouts finely chopped onions and tomatoes with chaat chutney's

SEV PAPDI CHAAT

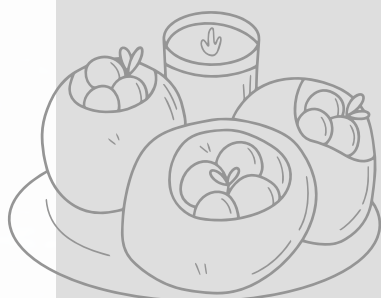
A popular street food dish in India where the little crisp Indian crackers are layered with potatoes, chutneys, chaat masala, yogurt, and sev.

ENGLISH TAWA CHAAT

Boiled Pea, Carrot mixed with small finely chopped Onion, Tomato and Dry Fruits like Almond, Makhana tossed with special spices, Perfect healthy and tasty food.

RAJ KACHORI

Raj Kachori - popular Indian chaat which crispy fried shells (kachori) filled with potatoes, boiled moong dal, yogurts, spices, chutneys and topped with various garnishes!



SOUTH INDIAN COUNTERS

@ INR 35,000/- PER COUNTER

DOSA (CHOICE OF 4 DOSA'S)

A thin pancake or crepe originating from South India, made from a fermented batter predominantly consisting of lentils and rice.

DAHI VADA

Fried lentil dumpling fritters, dunked in creamy whipped yogurt and topped with both spicy and sweet chutneys.

IDLI SAMBHAR

This is a delicious low fat dish of south India and can be enjoyed as a snack

VADA SAMBHAR

Sambar vada recipe prepared by combining the spiced and flavoured sambar with medu vada or urad dal vada

UPMA

A delicious upma variant made with vermicelli, aromatics, spices, cashews and herbs.

UTTAPAM

Savory pancakes with crispy golden edges and a pillowy soft center topped with veggies.

LEMON RICE

Traditional south Indian quick lemon rice also known as #chitranna or #nimmakaya #pulihora is a popular dish made for a meal

PINEAPPLE SHEERA

Pineapple sheera or #sheero is a luscious dessert made with sweet and tangy fresh pineapple.

(CHOOSE OF FIVE TYPE CHUTNEYS)

CHEESE AND WINE COUNTER

@ INR 45,000/- PER COUNTER

SELECTION OF WINES (BY HOST) CHEESE BOARDS

Display with fresh fruits and Nuts

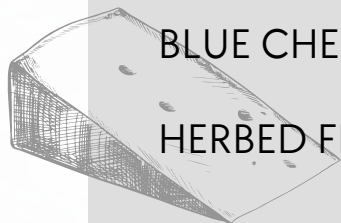
MATURE CHEDDAR

GOUDA BRIE

CAMEMBERT

BLUE CHEESE

HERBED FETA



Chutney and Relishes

GRAPE COULIS

TOMATO CHUTNEY

APPLE GARLIC CHUTNEY

ONION JAM

CHILLI JAM RELISH

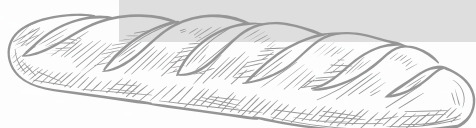
WALNUT FIG RELISH

Bread to Accompany With

CRACKERS

CROSTINI

SLICED BAGUETTE



MEZZE BAR

@ INR 22,500/- PER COUNTER

HUMMUS WITH HERBED CHICKPEAS

PEPPER AND WALNUT MUHHAMARA

TABOULEH

BABA GANOUSH

Pickle

BEETROOT

ARTICHOKE HEARTS

PEPPERS

VEGETABLES

Fruits

DATES

FIGS

APRICOTS

GRAPES MIXED OLIVES WITH ORANGES

GARLIC BLACK OLIVES WITH LEMON THYME AND
ROSEMARY



HOUSE OF DIM SUM

@ INR 60,000/- PER COUNTER

THREE FUNGHI

BOTCHY IN BOK CHOY

WATER-CHESTNUT

PEANUT SPICY APPARATUS

Sauces

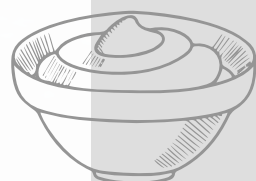


CHILLI JAGGERY

GINGER SOY

BURNT CHILLI OIL HOT AND SOUR SAUCE

MUSTARD SAUCE



GOURMET FRUIT BAZAAR

SELECT 10 FRUITS @ 55,000/-

APPLE (FUJI/USA)

PEAR (SOUTH AFRICA)

DRAGON FRUIT (THAILAND)

FRESH FIG (ARABIA)

RED GLOBE GRAPES (USA)

KIWI FRUIT (NEW ZEALAND)

LONGAN LICHI (THAILAND)

MANGO (SUBCONTINENT)

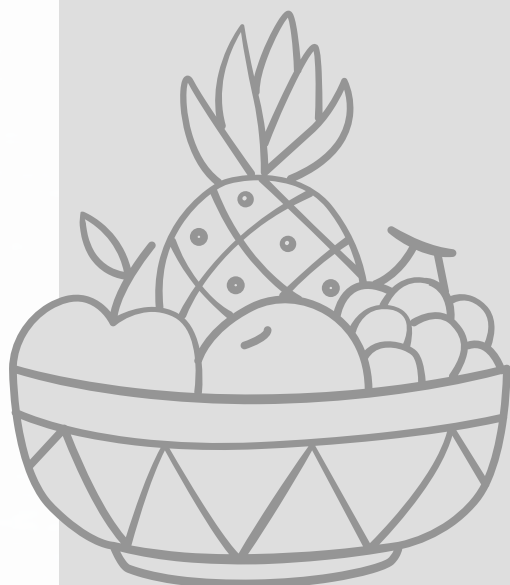
MINI ORANGE (THAILAND)

PINEAPPLE (BHUTAN)

SHARDA (IRAN)

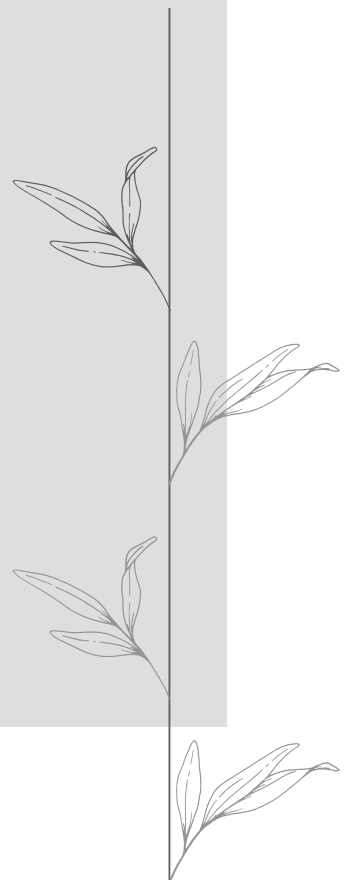
WATERMELON (INDIA)

CHERRY/ BLUEBERRY (CANADA, AT EXTRA COST)





LIVE TAWA



VEG TAWA LIVE

@ INR 8,000/- EACH (300PAX)

PANEER TAWA

Small cubes of paneer cooked with onions, tomatoes and lots of spices.

MUSHROOM TAKA TAK

A tangy, spicy, flavorful dish. The crunch comes from the onion, capsicum and the tang come from the tomatoes and amchur powder, you would get the hit of spice coming from chillies and chili powder.

CHILLI MUSHROOM ON TAWA

Stir frying deep fry mushroom with chilli and other sauce

SOYA CHAAP TAWA

Soya chunks and soya beans which is grounded together and mixed with all-purpose flour. later it is rolled into skewers or ice cream sticks and boiled in hot water till it cooked.

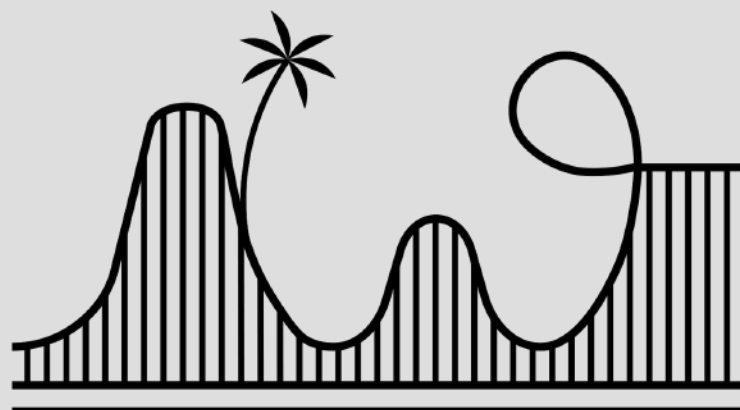
PANEER KALI MIRCH

Paneer tossed in a creamy sauce flavored with freshly ground black pepper.

LITCHI TAWA

NUTRI KULCHA TAWA





WONDERLAND

LIQUOR SUGGESTIONS



LIQUOR SUGGESTIONS

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

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

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

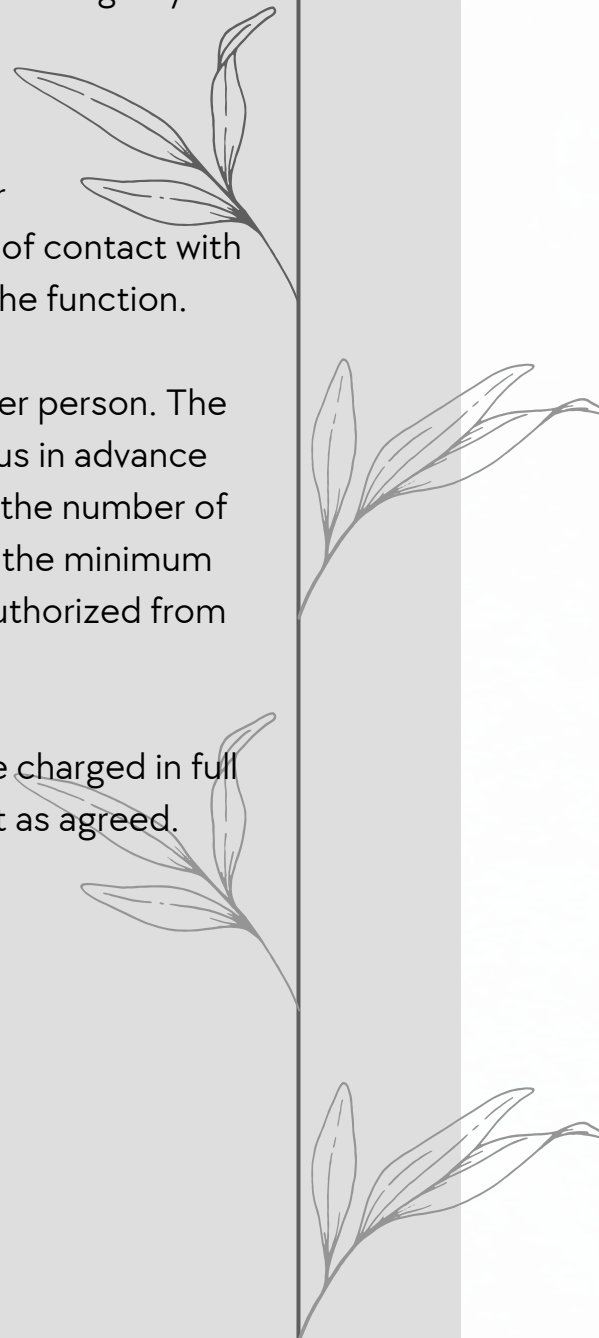
TERMS AND CONDITIONS

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.



TERMS AND CONDITIONS

PLEASE NOTE

ADDITIONAL SERVICES TO BE PAID BY "THE HOST"

DECORATION

DJ/ENTERTAINMENT

LICENSE FEE

VALET PARKING

DRIVER FOOD

CHAAT PAPARI STALL

FRESH FRUIT COUNTER

SOUTH INDIAN COUNTER

LIVE INTERNATIONAL INTERACTIVE COUNTER

ENERGY DRINKS AS PER ACTUAL

CAKE

TAWA COUNTER

PRAWNS

ADDITIONAL CHARGES FOR SERVICES AT PHERAS ETC TAXES AS

PER ACTUAL



OUR TEAM



WE AT WONDERLAND ALWAYS STRIVE FOR
PERFECTION, WITH OUR TEAM OF HIGHLY
EXPERIENCED CHEFS AND MANAGERS OUR MAIN AIM
IS TO CREATE EXTRAORDINARY GASTRONOMICAL
EXPERIENCES

Contacts: -

Mr. Ravi Rana: +91 9876625312

Mr. Surinder Singh Rawat: +91 9779025311

Mr. Paramvir Singh: +91 9876625303

FIND US AT –

INSTAGRAM: WONDERLAND FARMS

FACEBOOK: WONDERLAND FARMS

WEBSITE: WWW.WONDERLANDFARMS.COM



"WONDERLAND FARMS CREATING MEANINGFUL EXPERIENCES"

Nothing makes an occasion more memorable than an amazing meal and exquisite service! From social gatherings, large-scale corporate events to custom weddings, we at wonderland aim towards providing a full-service planning and execution.

We focus on the details including menu selection, curating personalised decor, exquisite bar service, and everything in between.

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

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.



ITALIAN CAFÉ LOUNGE

ASSORTED COFFEE:

ESPRESSO SHOT

CAPPUCCINO

CAFÉLATTE

ASSORTED CHAI:

REGULAR CHAI

MASALA CHAI

DARJEELING CHAI

CARDAMOM TEA

GREEN TEA

ASSAM TEA

EARL GREY

LEMON TEA

CAMOMILE TEA

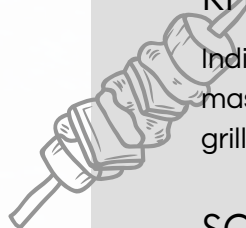


APPETISERS

Vegetarian

KHADE MASALA KA PANEER TIKKA

Indian cottage cheese cubes are marinated in Indian khade masala spiced yogurt-based marinade, arranged on skewers and grilled in the oven.



SOYA IRANI CHAAP

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

VEGETABLE TEMPURA

Vegetable tempura is a traditional Japanese dish that consists of some veggies (and other ingredients) that are battered and deep-fried. It is usually made with seafood like shrimp, but this version is 100% vegan.

SESAME CHILLY PANEER

Cubes of cottage cheese fried and roll in sesame seeds.

VIETNAMESE SPRING ROLLS

Vietnamese spring rolls are made with rice vermicelli, Filled With Butter lettuce, cabbage, Carrot, Jalapeño (skip if you're very sensitive to spice), Green onion, cilantro and mint.



VEG CIGAR ROLL

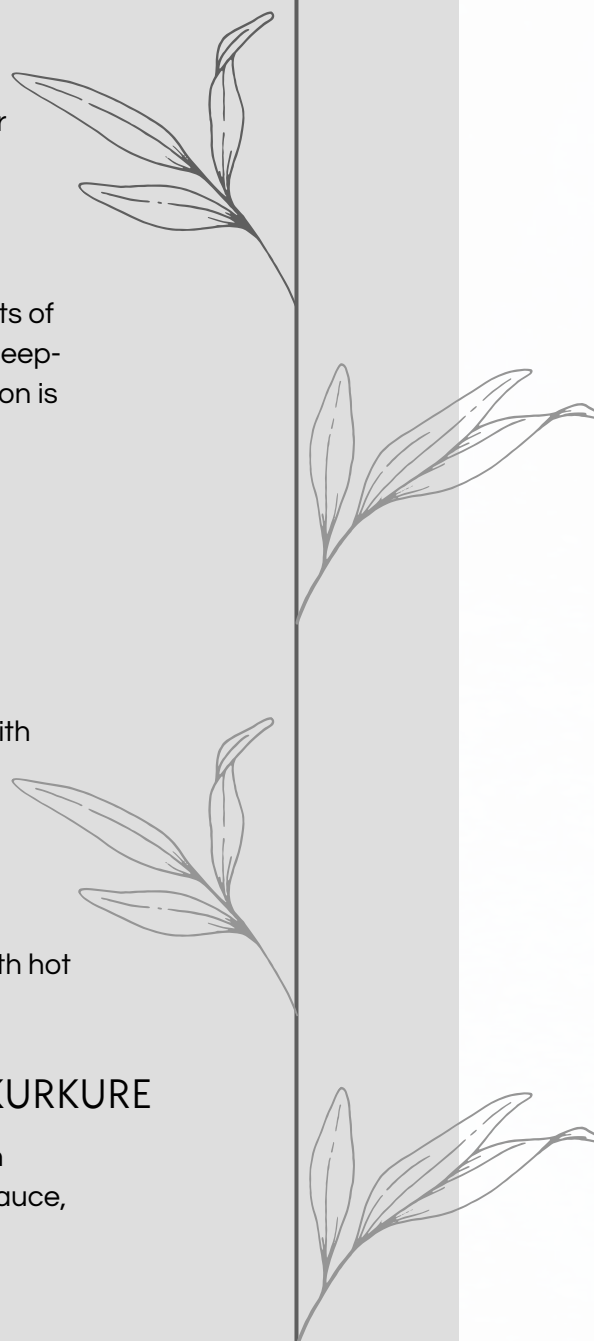
Vegetable mince stuffed inside wonton sheets and served with hot garlic sauce.

MUSHROOM STUFFED COTTAGE CHEESE KURKURE

An Italian dish with Indian twist. Mushrooms stuffed with fresh Cottage Cheese in spinach puree, topped with some White sauce, oregano and Chilli flakes

MEWA AUR MAWA KA SEEKH

These succulent kebabs are prepared with corn, potatoes and khoya and grilled to perfection.



APPETISERS

Non-Vegetarian

MURGH JUGALBANDI SEEKH

Stuffed Chicken Breasts sauté till golden brown and cooked in Thick Curry.

MURGH AFGHANI TIKKA

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

AJWAIN FISH TIKKA

Spicy Fish Tikka preparation marinated with a combination of yogurt and spices infused with a slight flavor of ajwain, grilled or shallow fried to perfection.

RAVA FISH

Fried fish recipe enriched with ginger, garlic and red chillies with Semolina.



MURGH ANGAAR BEDGI

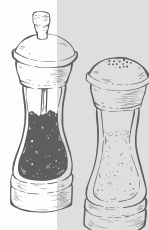
Murgh Angaar Bedgi -Boneless chicken pieces marinated in a yogurt and red chilli paste mixture and cook in the tandoor.

WONDERLAND FRIED CHICKEN

Chicken breast marinated in chef's secret marinated and crisp fried.

CHICKEN SALT & PEPPER

This salt and pepper chicken recipe is made with boneless, skinless chicken breast, cut into small pieces, dredged in cornstarch, and fried until golden and crisp. Then sauteed with onion, garlic, chillies, spring onion, and black pepper.



SOUPS

OUR SOUPS ADDS THAT ADVENTUROUS FLAVOUR IN YOUR CATERING MENU, MAKING IT A GREAT ALL YEAR-ROUND MENU OPTION.

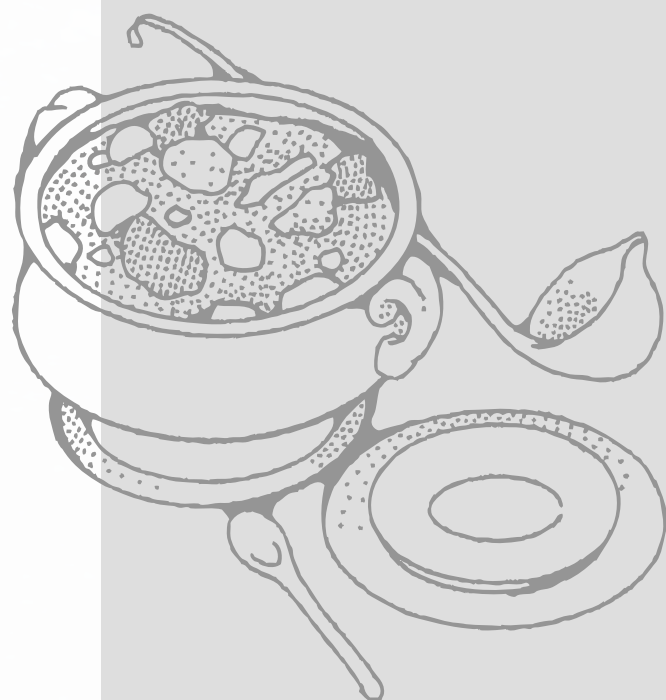
WE TAKE ON THE RESPONSIBILITY OF PRODUCING TASTY SOUPS FOR ALL PREFERENCES.

LEMON CORIANDER SOUP

Lemon coriander soup is clear vegetable soup made with mix vegetables, lemon and coriander leaves

SPINACH SHORBA

Spinach is full of nutritional goodness and can make any dish attractive by giving it a lovely bright green colour



SALAD SELECTION

OUR SALADS ARE MADE WITH LOVE, DELICIOUS AND
MADE WITH FRESHLY SOURCED INGREDIENTS
AND THEY TASTE AS GOOD AS THEY LOOK

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

ICEBERG LETTUCE WITH GRILLED PEPPER & SUNDRIED TOMATOES

Lettuce salad with sun-dried tomatoes are combine with mixed
baby greens Dressing with olive oils.

FARFALLE WITH PEPPER & BASIL PESTO

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



SALAD SELECTION

RUSSIAN SALAD

Russian salad made with diced vegetable and mayonnaise dressing.

MACARONI SALAD

Macaroni tossed with colorful veggies, covered in a rich and creamy dressing

SEASONAL GREEN SALAD

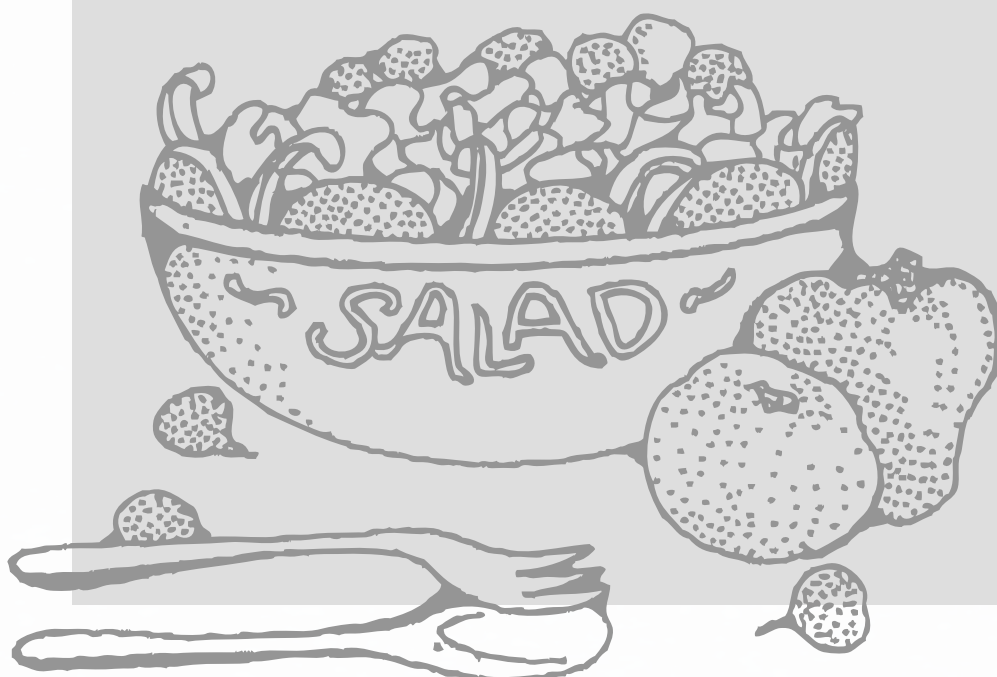
Fresh green salad leaves served with choice of dressings

DAIRY ACCOMPANIMENTS

- Plain Yogurt
- Mint Raita
- Dahi Bhalla

POPPADUM POINT AND PICKLE POINT

- Fried/ roasted Papad
- Assorted Pickles



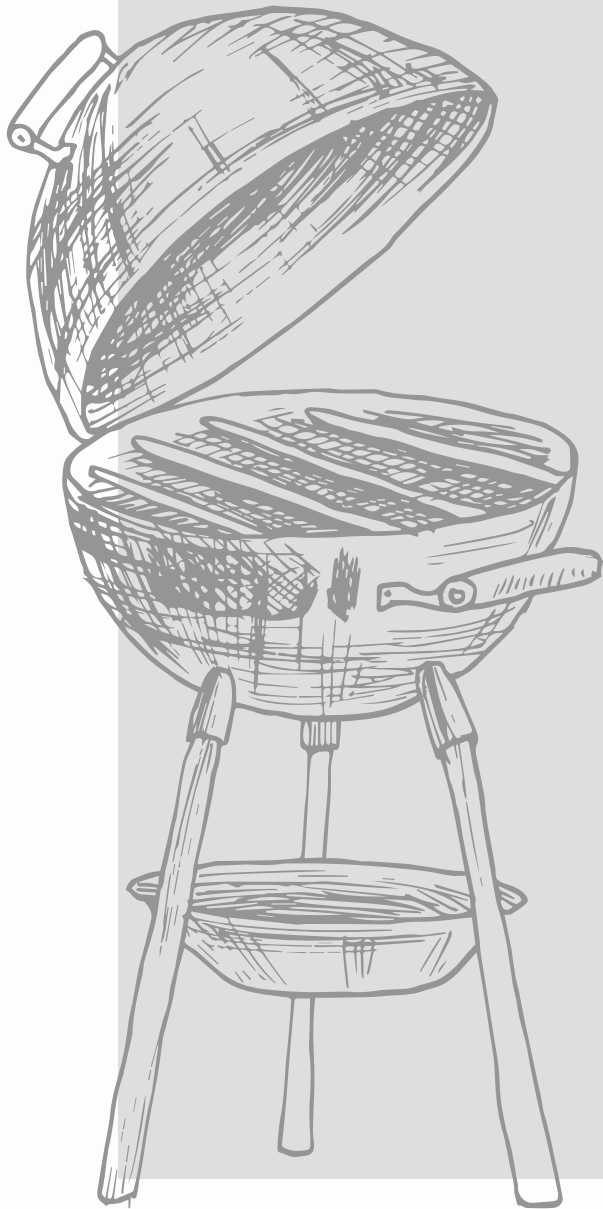
INDIAN MAINS

Vegetarian

DELICACY LIVE STATIONS

VEG TAWA

A Bouquet of Fresh Seasonal Vegetables Stuffed, Sauté and Mixed into a Special Gravy



INDIAN MAINS - BUFFET

DAL MAKHANI

Marinated Stuffed Chicken Breast Grilled and Served with Bar-B-Q Sauce

DAL TADKA (LIVE)

Grilled Marinated Sole Fish Served with Lemon Butter Sauce

PANEER LABABDAR

Marinated Stuffed Chicken Breast Grilled and Served with Bar-B-Q Sauce

PANEER BHUNA MASALA

Grilled Marinated Sole Fish Served with Lemon Butter Sauce

BAWLI HANDI

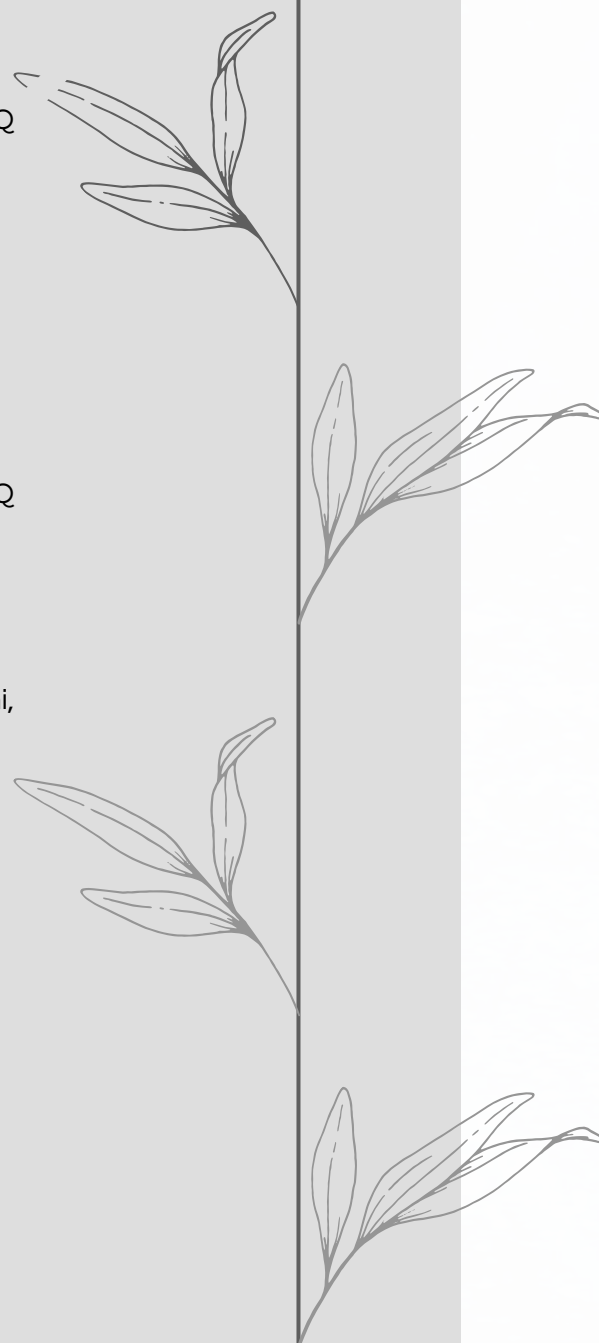
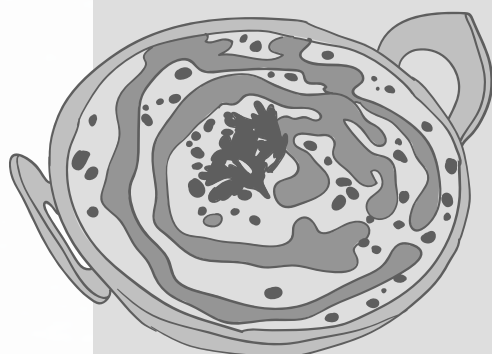
Marinated Stuffed Chicken Breast Grilled and Served with Bar-B-Q Sauce

METHI CORN PALAK

Methi Corn Palak is made from simple ingredients like palak, methi, sweet corn kernels, white gravy and Indian spices.

CHAAP MASALA

Chaap cooked in a Indian masala gravy.



INDIAN MAINS - AMRITSARI

PANEER KHURCHAN

Paneer Khurchan is one of the best North Indian recipe that you would ever come across. This main dish recipe is prepared with paneer, tomato, onion and capsicum.

PINDI CHANNA

Tender white chickpeas, fragrant ginger-garlic, spicy channa masala powder and tangy dry mango powder.

PUNJABI KADHI PAKORA

A Delectable combination of Yoghurt & Besan. The True Taste of Punjab

BHATTI BHARTA (SEASONAL)

Smoke roasted eggplant mix with Indian spices, one of the most popular dishes of Punjab.

SARSON KA SAAG (SEASONAL)

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

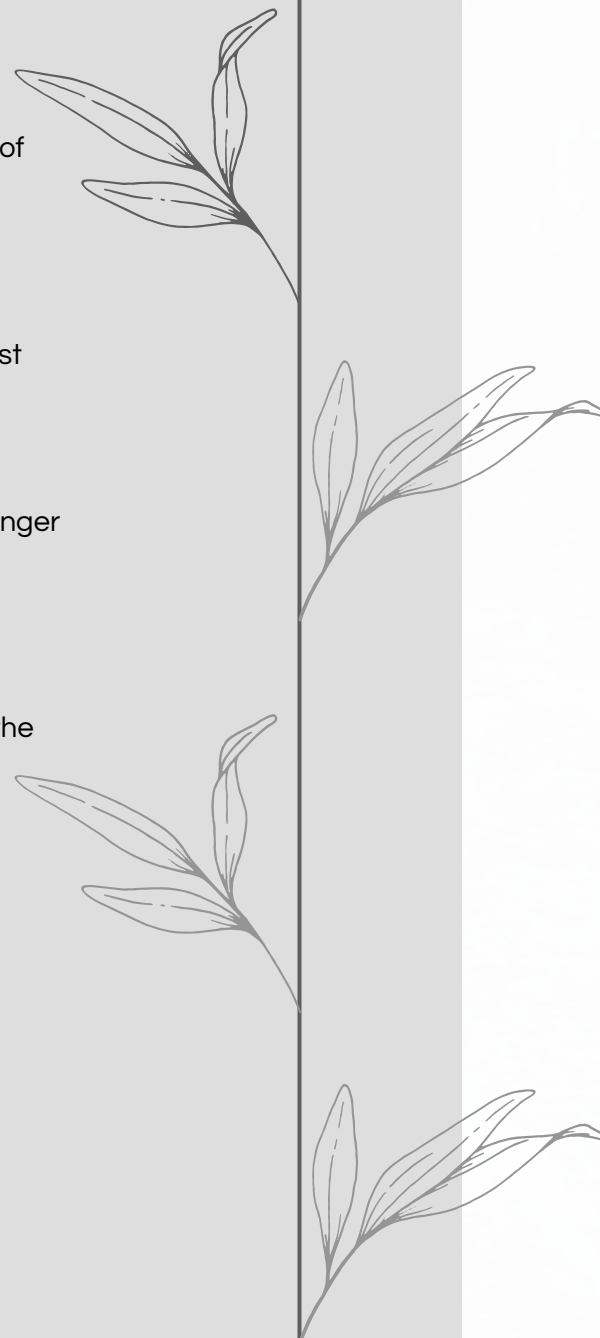
PHOOL GOBHI MASALA

Phool Gobhi Masala Gobi is a spicier and tangier variation on the classic Phool Gobhi.

LASSI (SWEET & SALT)

IMLEY AUR PYAZ KI CHUTNEY

Tamarind & Cocktail Onion Dip



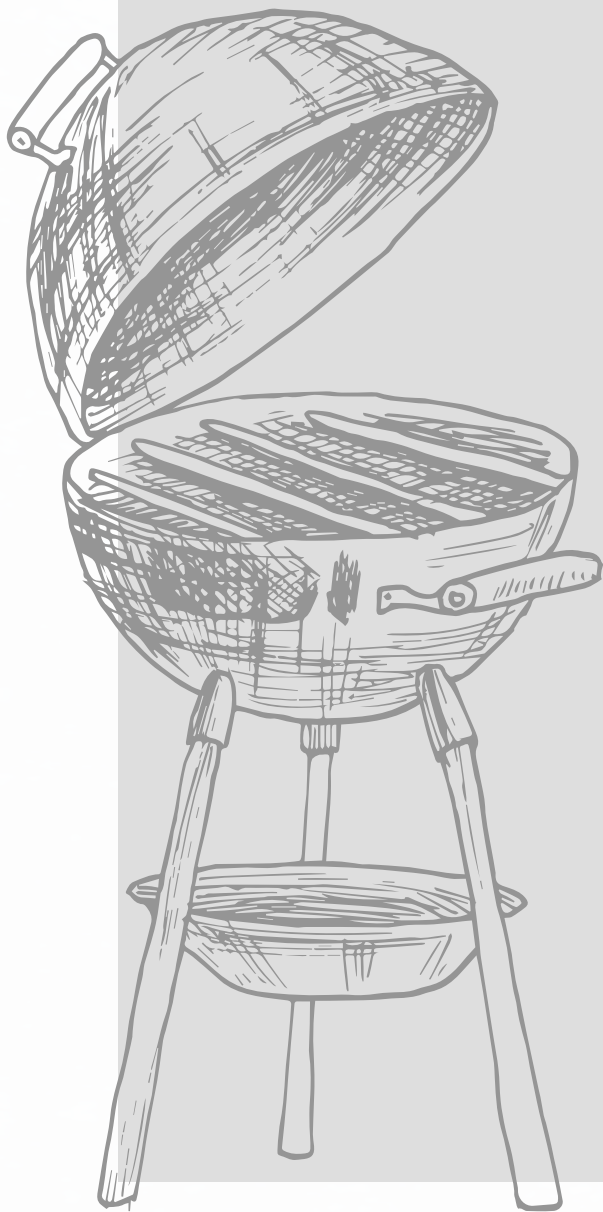
INDIAN MAINS

Non-Vegetarian

DELICACY LIVE STATIONS

DHABA STYLE TAWA MUTTON

DESI PUNJABI LIVE TAWA CHICKEN



INDIAN MAINS - BUFFET

KASHMIRI MUTTON

Kashmiri classic of lamb slow cooked with Kashmiri spice mix

MURGH MAKHNI WALA

Grilled chicken cubes cooked with coconut milk or cream, a host of spices and a generous helping of butter

HANDI CHICKEN

Chicken cooked on a low flame for a long time in Handi

INDIAN MAINS - HYDERABADI BIRYANI AND RICE

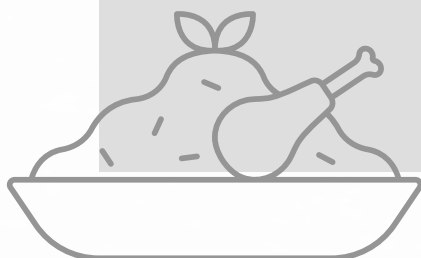
HYDERABADI CHICKEN BIRYANI

Basmati rice and chicken meat cooked with the Dum Pukht method.

STEAMED RICE

VEG KASHMIRI PULAO

Cooking rice with various vegetables and spices are pressure cooked.



BAKING BREAD

Naans

PALAK METHI NAAN

BUTTER NAAN

MINT NAAN

KANDHARI NAAN

• AJWAIN NAAN

• BABY NAAN

Paranthas

LACHEDAR PARANTHA

LALMIRCHI KA PARANTHA

GREEN CHILI PARANTHA

PUDINA PARATHA

Rotis

MISSI ROTI

PLAIN TANDOORI ROTI

ROOMALI ROTI

TANDOORI BISCOTTI ROTI

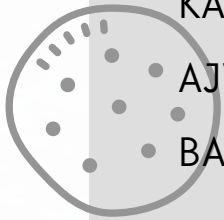
ONION KULCHA

PANEER KULCHA

MAKKI DI ROTI

Fulka (live)

“FRESHLY MADE ON CLAY OVEN AND SERVED HOT”



ITALIAN PASTA BAR

LIVE STATION



PENNE

FUSILLI

SAUCES

ALFREDO

ARRABIATA

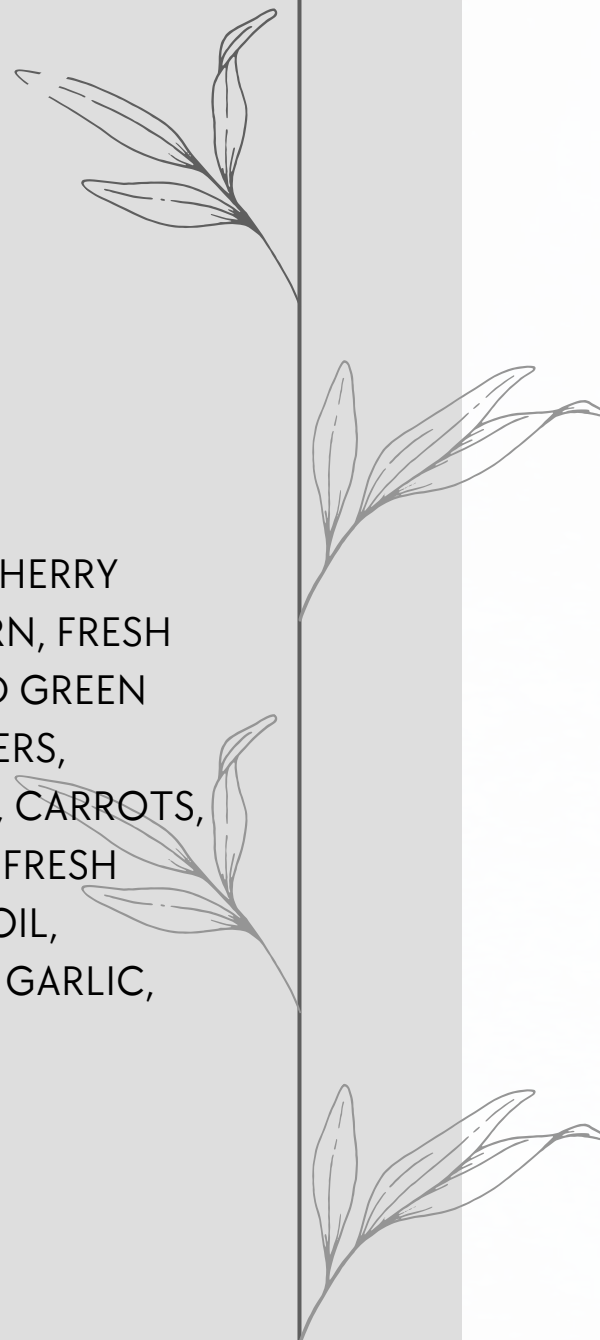
YOUR CHOICE OF ACCOMPANIMENTS

FRESH MINT LEAVES, FRESH BASIL LEAVES, CHERRY TOMATOES, WILD MUSHROOMS, BABY CORN, FRESH ASPARAGUS, ARTICHOKE HEARTS, PINK AND GREEN PEPPERS, FRESHLY GROUND 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



HOUSE OF EUROPEAN GRILL

Non-vegetarian

GRILLED CHICKEN BREASTS/CHICKEN PICCATA

Marinated Stuffed Chicken Breast Grilled and Served with Bar-B-Q Sauce

GRILLED FISH

Grilled Marinated Sole Fish Served with Lemon Butter Sauce



Vegetarian

HERBED RICE

Rice, American Corn, Sliced Mushroom, Cooked with Herbs and Wine

STUFF CHEESE WITH BBQ SAUCE

High protein cheese slice grilled to perfection with BBQ sauce. Made to melt in your mouth

TRIO LAYERED FUSION LASAGNE

Three Tier Lasagne Filled with Oriental and North Indian Style Vegetables Topped with Cheese Sauce



PAN ASIAN - THE DANCING WOK

Non-vegetarian

SHREDDED CHICKEN IN SCHEZWAN SAUCE

The tangy hot and mildly sweet and sour chicken with aroma of Schezwan and flavourful sauces is a sure hit at the parties.

Vegetarian

COTTAGE CHEESE BLACK BEAN SAUCE

Parmesan cheese grilled to perfection with black bean sauce dip

STIR FRIED ASIAN GREEN

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

VEGETABLE THAI GREEN CURRY

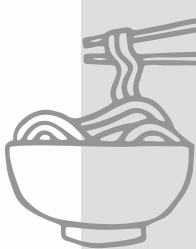
Exotic vegetables cooked in fragrant Thai green curry

VEGETABLE HAKKA NOODLES

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

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



SWEET TOOTH - INDIAN TWIST

MOONG DAL HALWA

Stir fry moong dal paste with ghee and flavoured with cardamom.

RAS MALAI

Cottage cheese dumplings poached in condensed milk garnished with nuts

SHAHI GULAB JAMUN

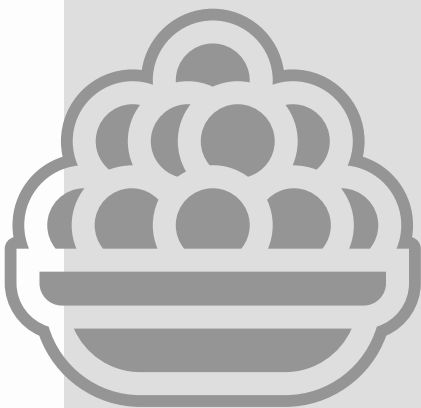
Fried cottage cheese dumplings stuffed with pistachio nuts, saffron and dipped into boiling sugar syrup.

JALEBI WITH RABRI

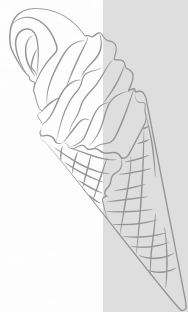
Fermented gram flour and yoghurt deep fry in choice of your own shape and dipped into saffron flavour sugar syrup

KULFI & FALUUDA

Kulfi falooda is a rich summer dessert with kulfi and topped with falooda, sabja seeds, rose syrup and dry fruits.



WESTERN BAKERY



ICE CREAMS/GELATOS

COFFEE TIRAMISU

FRUIT CREAM

MANGO PUDDING

CHOCOLATE OREO SOUFFLE

ROASTED ALMOND CRUMBLE CAKE

WALNUT BROWNIE

FRUIT TARTS





ADD ON COUNTERS

(SELECTION GUIDELINE FOR 300 PAX)

THE FRESH, APPETIZING TASTE OF THE FOOD WHICH HAS BEEN COOKED TO PERFECTION, RIGHT IN FRONT OF YOU IS INCOMPARABLE HENCE WE BRING YOU OUR CRAFTED RANGE OF MOUTH-WATERING LIST OF LIVE-COUNTER FOOD.

CHAAT CORNER

@ INR 11,000/- PER COUNTER

GOLGAPPA

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 CHAAT

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

PAAN PATTA CHAAT

The Betel Leave are batter coated and deep fried till absolutely crispy, then broken into pieces and topped with spicy power, chutneys and curd to make a refreshing and mind blowing chaat.

MATAR KULCHA

This quick and easy matar chaat recipe is made with dried white peas and topped with sweet-spicy chutneys and mild spices. Pair it with hot Kulcha, and you will feel a burst of flavor and texture in your mouth!

PAV BHAJI

Hearty, delightful, flavorful meal of mashed vegetable gravy with fluffy soft buttery dinner rolls served with a side of crunchy piquant onions, tangy lemon and herby coriander.

DAL MORADABADI

This thick and spicy dal preparation is topped with crushed papdis, lemon wedges and a blob of butter

RUSSIA KHAZANA

It's easy to prepare and includes healthy, wholesome ingredients like potato, peas and carrots, and eggless mayonnaise.



CHAAT CORNER

@ INR 11,000/- PER COUNTER

MOONG DAL CHILLA

Healthy, nutritious and tasty chilla made with moong lentils.

DRY FRUIT CHAAT (HOT)

Dry fruits And Poha Roasted in Low Flame When It turn Pink
Add chaat masala powder, raisins and salt, tossed and serve hot.

DRY FRUIT CHAAT (COLD)

Dry fruits And Poha Roasted in Low Flame When It turn Pink
Add chaat masala powder, raisins and salt, tossed and serve with cold curd and Chutneys topping.

RAJ BHOG

A traditional Indian dessert based on Indian cottage cheese that is filled with a mixture of nuts such as almonds and pistachios, green cardamom powder, saffron and sometimes mawa.

PALAK CHANNA CHAAT

Palak leaves are deep-fried with spiced besan coating and topped with chaat ingredients.
various garnishes!

CREAM BHALLA

These lentil fritters are dunked in Cream and topped with spicy and sweet chutneys.

HARIDWAR KI TIKKI

Special Tikki from Haridwar, tikki stuffed with a spiced filling of peas and paneer or chana dal and served with chana masala or chole, platter is then topped with onions, sweet tamarind-jaggery chutney and hot green chutney.

NUTRI KULCHA

Spicy and tangy dish made out of soybean nuggets that is Nutri (Soya Chunks) served with bread kulchas and chopped radish marinated in chutney makes it a complete meal in itself.



CHAAT CORNER

@ INR 11,000/- PER COUNTER

RAM LADOO

It is a tangy and savoury chaat recipe served with chaat chutneys, it is basically a round shaped balls made with moong dal and chana dal batter, and served with grated radish toppings.

KAANJI VADA

A traditional Rajasthani dish where lentil fritters are added in a mustard fermented water.

DHOKLA CHAAT

Soft and fluffy dhoklas are topped with yogurt, chutneys and vegetables like chopped onion, coriander leaves and green chillies with sprinkle of spices, sev and pomegranate arils.

SPANCHI CHAAT

Palak ki chaat consists of crispy palak or spinach leaves topped with chilled spiced yogurt, finished with imli ki chutney or tamarind chutney

ALOO TAWA CHAAT

Marinated Potato with coriander, green chillis, mint and chaat masala and stir fry till golden brown and serve topped with tamarind chutney and sev.

MOONGLET

A fluffy version of moong dal cheela with addition of some vegetables like onion, tomato and capsicum.

KHASTA PAPDI CHAAT

Crispy flat puris (Papdis) topped with potato, chickpeas, moong beans, onion, flavored with green chutney, sweet chutney, curd and crispy sev

KELLE KI TIKKI

Flavourful crispy snack recipe made using raw banana/plantains. They taste great as starters too & are really easy to make. It is a completely vegan & gluten free recipe.



CHAAT CORNER

@ INR 11,000/- PER COUNTER

MATAR KI TIKKI

Green pea patty with Indian spices cooked on tawa served with karonde ki chutney, green chutney and sweet yoghurt.

BHEL PURI CHAAT

One of the popular chaat in India and it is a delicious mixture of puffed rice, sev, tomato, potato, onion and sweet-sour-spicy chutneys.

KATORI CHAAT

An unique chaat recipe served in crisp snack deep fried bowl's. the bowl or canopies is filled with potatoes, sprouts finely chopped onions and tomatoes with chaat chutney's

SEV PAPDI CHAAT

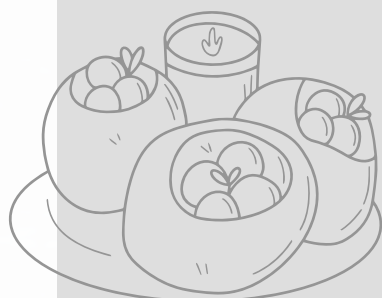
A popular street food dish in India where the little crisp Indian crackers are layered with potatoes, chutneys, chaat masala, yogurt, and sev.

ENGLISH TAWA CHAAT

Boiled Pea, Carrot mixed with small finely chopped Onion, Tomato and Dry Fruits like Almond, Makhana tossed with special spices, Perfect healthy and tasty food.

RAJ KACHORI

Raj Kachori - popular Indian chaat which crispy fried shells (kachori) filled with potatoes, boiled moong dal, yogurts, spices, chutneys and topped with various garnishes!



MIYA BHAJ COUNTER

HOUSE OF GALOUTIS

VEG GALOUTI WITH ULTA TAWA PARANTHA

These patties shaped kabab is known for its crispy texture, moist inside and hence served within a roll.

CHEESE GALOUTI WITH ULTA TAWA PARANTHA

Paneer Gives this Kebab a great creamy texture and potato help in binding.

CHICKEN GALOUTI WITH ULTA TAWA PARANTHA

The kebab is soft and has a melt in the mouth texture and packed with flavours from saffron, rose water, cardamon and kebab chini powder.

MUTTON GALOUTI WITH ULTA TAWA PARANTHA

The mutton galouti kebab has minced mutton keema that is mixed along with Indian spice powders and papaya to help it tenderizes the meat. The soft and juicy kebab can be served along with Pudina chutney and Pickled onions



MIYA BHAJ COUNTER

KING OF KEBABS

GOLI KEBAB

Moist and spiced minced meat balls deep fried too finest crisp.

KAKORI KEBAB

Melt in Mouth kebab made of lamb mince with added spice rolls on skewer, cooked over charcoal.

BARRAH KEBAB

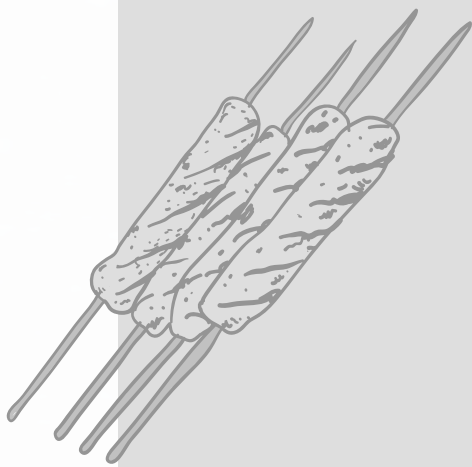
Chicken thighs marinated in special "Burrah Masala" chargrilled over 'Red hot embers.

BUN SHAMI KEBABS

A traditional chicken shami kebabs sandwiched in a buttered pav with pickled onion

CHAPLI KEBAB WITH BREAD

A coarsely cooked and richly spiced minced meat patty served with butter masala bread.



TAWA STAPLES

EGG BHAJI PAV

Finely scrambled egg done in akuri style served with buttered pav

VEG KEEMA PAV

Masala spiked minced veggies served with buttered pav.

TAWA CHAAP TIKKA MASALA

Soya chunks grilled over charcoal then tossed in tomato & onion gravy with dry roasted spices.

TAWA PANEER

Cottage cheese cubes tossed in tomato & onion gravy dry roasted spices.

KEEMA PAV

Masala spiked minced meat served with buttered pav.

BHEJA FRY MASALA

Goat brain cooked in 'Chop Masala' with added spices.

TAWA KALEJI

Goat liver sauteed in tomato & onion gravy

TAWA ROASTED CHICKEN

Marinated boneless chicken chunks seared over hot griddle in butter and sprinkled with spices

CHICKEN GHEE ROASTED

Boneless chunks of chicken tossed with herbs & spices roasted in pure ghee.



TAWA STAPLES

TAWA BUTTER CHICKEN

Classic butter chicken cooked on a griddle in 'Chop Masala' with added spices and green chillies.

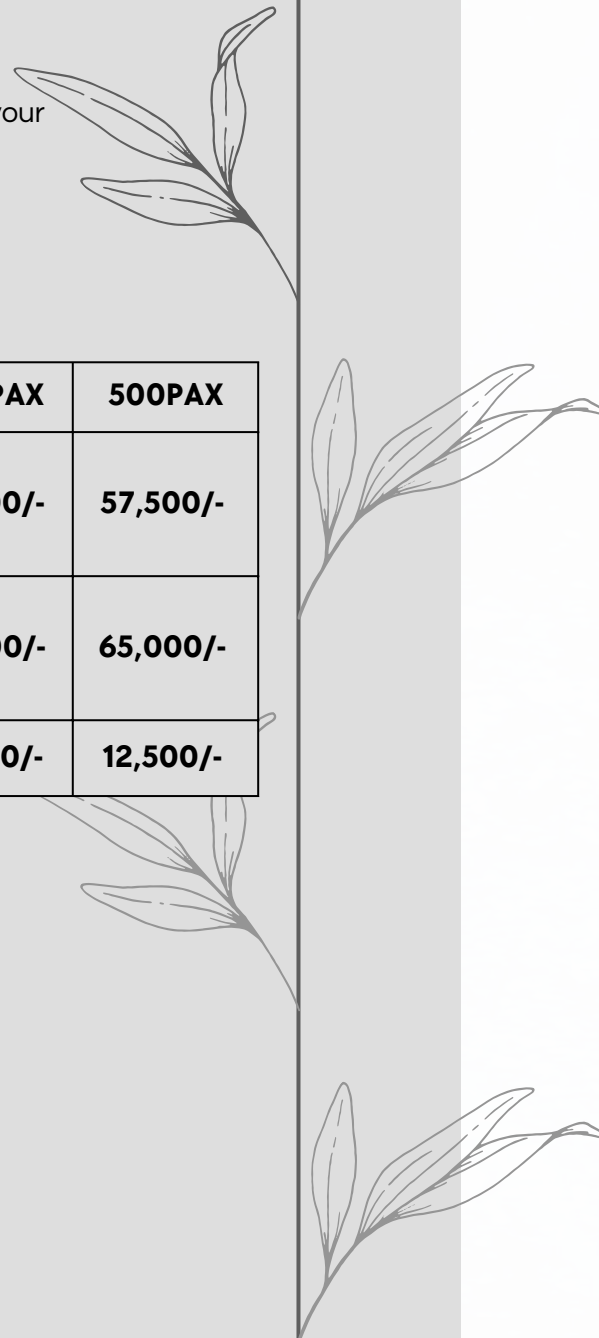
TAWA CHICKEN KALI MIRCH

Chunks of chicken cooked in cashew based creamy white gravy, flavoured with crushed black pepper & slit green chillies.

TAWA MUTTON TIKKA MASALA

Tender lamb chunks cooked in thick onion gravy with robust flavour of spices.

	200PAX	300PAX	400PAX	500PAX
3 SNACKS (1 VEG 2 NON VEG) SNACKS	27,500/-	37,500/-	47,500/-	57,500/-
5 SNACKS (2 VEG 3 NON VEG) SNACKS	35,000/-	45,000/-	55,000/-	65,000/-
ADD ON SNACKS	6,500/-	8,500/-	10,500/-	12,500/-



SOUTH INDIAN COUNTERS

@ INR 11,000/- PER COUNTER

ASSORTED DOSA

A thin pancake or crepe originating from South India, made from a fermented batter predominantly consisting of lentils and rice.

RICE IDLI

The cakes are made by steaming a batter consisting of fermented black lentils (de-husked) and rice. The fermentation process breaks down the starches so that they are more readily metabolized by the body.

VADA

Savory spiced donuts made with black gram lentils and aromatic spices.

ONION VADA

Crisp and crunchy onion fritters which are popular as a street food snack in Kerala also known as ulli vada.

DAHI VADA

Fried lentil dumpling fritters, dunked in creamy whipped yogurt and topped with both spicy and sweet chutneys.

UTTAPAM

Savory pancakes with crispy golden edges and a pillowy soft

SEVAI UPMA

A delicious upma variant made with vermicelli, aromatics, spices, cashews and herbs.

RAVA KESARI

A popular and delicious South Indian sweet made from rava (cream of wheat), sugar, ghee (clarified butter), saffron and dry fruits.

SAMBHAR

A lentil based vegetable stew/soup cooked with pigeon pea and tamarind broth



SOUTH INDIAN COUNTERS

**LIVE DOSA COUNTER TO BE INSTALLED BY THE EVER- FAMOUS SAGAR RATNA
TO SERVE AS PER YOUR PREFERENCE**

COCONUT CHUTNEY

The condiment is made with coconut pulp ground with other ingredients such as green chillies, tamarind, salt, coriander and water.

RED CHUTNEY

Spiced red chutney with bengal gram and dry kashmiri red chillies.



MALGAPODI

One of the most popular South Indian style chutney powder that is a perfect accompaniment to idlis, dosas, appe, medu vada or even hot rice

APPLAM PAPAD

An Indian deep fried dough of black gram bean flour, either fried or cooked with dry heat (flipped over an open flame) until



CHEESE AND WINE COUNTER

@ INR 45,000/- PER COUNTER

SELECTION OF WINES (BY HOST) CHEESE BOARDS

Display with fresh fruits and Nuts

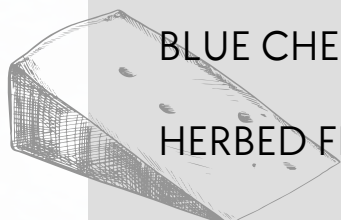
MATURE CHEDDAR

GOUDA BRIE

CAMEMBERT

BLUE CHEESE

HERBED FETA



Chutney and Relishes

GRAPE COULIS

TOMATO CHUTNEY

APPLE GARLIC CHUTNEY

ONION JAM

CHILLI JAM RELISH

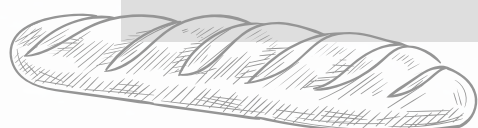
WALNUT FIG RELISH

Bread to Accompany With

CRACKERS

CROSTINI

SLICED BAGUETTE



MEZZE BAR

@ INR 22,500/- PER COUNTER

HUMMUS WITH HERBED CHICKPEAS

PEPPER AND WALNUT MUHHAMARA

TABOULEH

BABA GANOUSH

Pickle

BEETROOT

ARTICHOKE HEARTS

PEPPERS

VEGETABLES

Fruits

DATES

FIGS

APRICOTS

GRAPES MIXED OLIVES WITH ORANGES

GARLIC BLACK OLIVES WITH LEMON THYME AND
ROSEMARY



SEAFOOD GRILL

@ INR 60,000/- PER COUNTER

Prawns with

BLACK PEPPER

GARLIC HERB SAUCE

Spicy Mussels with

CALAMARI GARLIC RED PEPPER

CHILLI GARLIC SAUCE

Grilled Crab With

PAPRIKA HONEY

GARLIC BUTTER



HOUSE OF DIM SUM

@ INR 60,000/- PER COUNTER

PRAWN WATER CHESTNUT

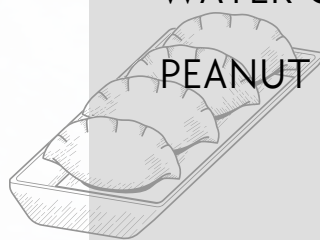
SEVEN SPICE CHICKEN

THREE FUNGHI

BOTCHY IN BOK CHOY

WATER-CHESTNUT

PEANUT SPICY APPARATUS



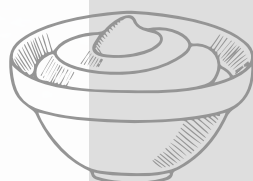
Sauces

CHILLI JAGGERY

GINGER SOY

BURNT CHILLI OIL HOT AND SOUR SAUCE

MUSTARD SAUCE



GOURMET FRUIT BAZAAR

SELECT 10 FRUITS @ 55,000/-

APPLE (FUJI/USA)

PEAR (SOUTH AFRICA)

DRAGON FRUIT (THAILAND)

FRESH FIG (ARABIA)

RED GLOBE GRAPES (USA)

KIWI FRUIT (NEW ZEALAND)

LONGAN LICHI (THAILAND)

MANGO (SUBCONTINENT)

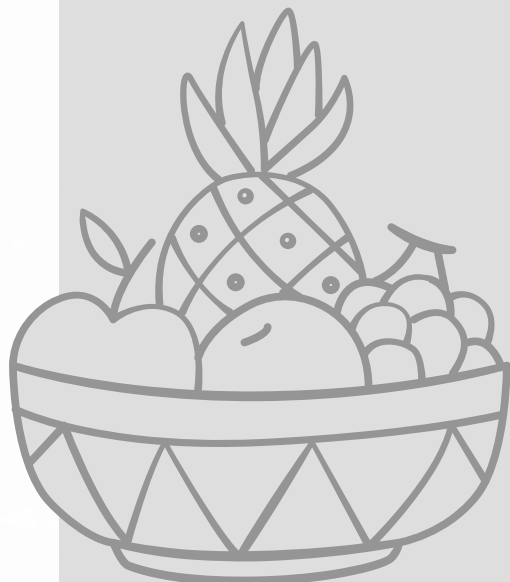
MINI ORANGE (THAILAND)

PINEAPPLE (BHUTAN)

SHARDA (IRAN)

WATERMELON (INDIA)

CHERRY/ BLUEBERRY (CANADA, AT EXTRA COST)



KHAO SUEY NOODLES STATION

@ INR 60,000/- PER COUNTER

A NOODLE SOUP MADE OF EGG NOODLES AND CURRIED MEAT OR CHICKEN WITH COCONUT MILK, SERVED WITH A VARIETY OF CONTRASTING CONDIMENTS.

Condiments

CHICKEN, BOILED EGG, BABY-CORN, BROCCOLI, MUSHROOM, CARROT, PEAS, SWEET CORN, SPRING ONIONS, CORIANDER, LEMON WEDGES, FRIED RED CHILLI, FRIED ONIONS, FRIED, GARLIC, CRUSHED PEANUTS, CRISP NOODLES, SOYA SAUCE, GREEN CHILLI, SWEET CHILLI, SWEET GINGER, LEMON





WONDERLAND

LIVE TAWA

VEGETARIAN AND NON VEGETARIAN



NON-VEG TAWALIVE

@ INR 9,000/- EACH (300PAX)

MUTTON TAWA

Boneless chunks of marinated mutton with onions, tomatoes and fresh green chillies makes for this scrumptious dish.

CHICKEN TAWA

Boneless chunks of marinated Chicken with onions, tomatoes and fresh green chillies makes for this scrumptious dish.

MUTTON CHAAP TAWA

The lamb chops are slow cooked in this thick and luscious gravy which helps the mutton pieces to become more tender and juicier.

CHICKEN KALI MIRCHI TAWA

Murgh Kali Mirch is a spicy chicken curry that is cooked with loads of Black Pepper or kali Mirch.

BRAIN MASALA ON TAWA

Goat's brain cooked in masalas pahadi style.

KEEMA KALEJI TAWA

Mutton mince slow cooked along with liver chunks that makes an amazing side dish with chapatis and rice. Whole spices like bay leaf, cloves, cardamom, pepper cinnamon sticks and mace are ground to give it the rich Indian flavour to the dish.

GURDE KAPURE ON TAWA

A nice and spicy curry with mince, lamb, kidneys, and liver.



NON-VEG TAWA LIVE

@ INR 9,000/- EACH (300PAX)

FISH TAWA

This fried fish is served with a spicy sauce known as Tawa masala

SURMAI FISH TAWA

A simple yet delicious Surmai or Seer Fish Fry recipe that is shallow fried on a griddle or Tawa.

KEEMA MUTTON

Blend of spices minced mutton cooking on tawa makes it super delicious.

PAYE KA TAWA

The soup base is created by sautéed onions and garlic, where a number of curry-based spices are then added to the meat and bones.



VEG TAWA LIVE

@ INR 8,000/- EACH (300PAX)

PANEER TAWA

Small cubes of paneer cooked with onions, tomatoes and lots of spices.

MUSHROOM TAKA TAK

A tangy, spicy, flavorful dish. The crunch comes from the onion, capsicum and the tang come from the tomatoes and amchur powder, you would get the hit of spice coming from chillies and chili powder.

CHILLY MUSHROOM ON TAWA

Stir frying deep fry mushroom with chilli and other sauce

SOYA CHAAP TAWA

Soya chunks and soya beans which is grounded together and mixed with all-purpose flour. later it is rolled into skewers or ice cream sticks and boiled in hot water till it cooked.

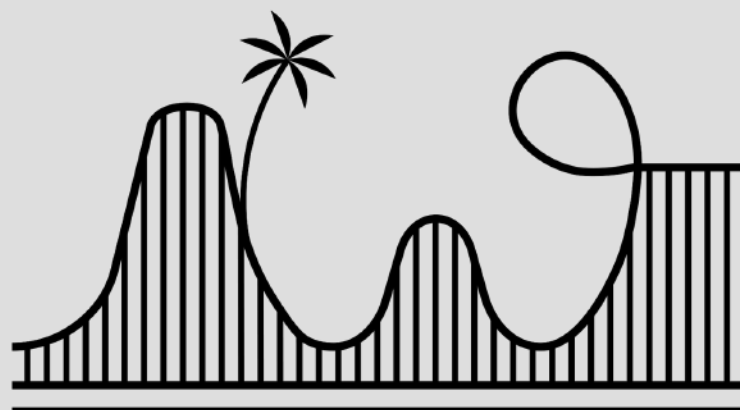
PANEER KALI MIRCH

Paneer tossed in a creamy sauce flavored with freshly ground black pepper.

LITCHI TAWA

NUTRI KULCHA TAWA





WONDERLAND

LIQUOR SUGGESTIONS



LIQUOR SUGGESTIONS

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

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

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

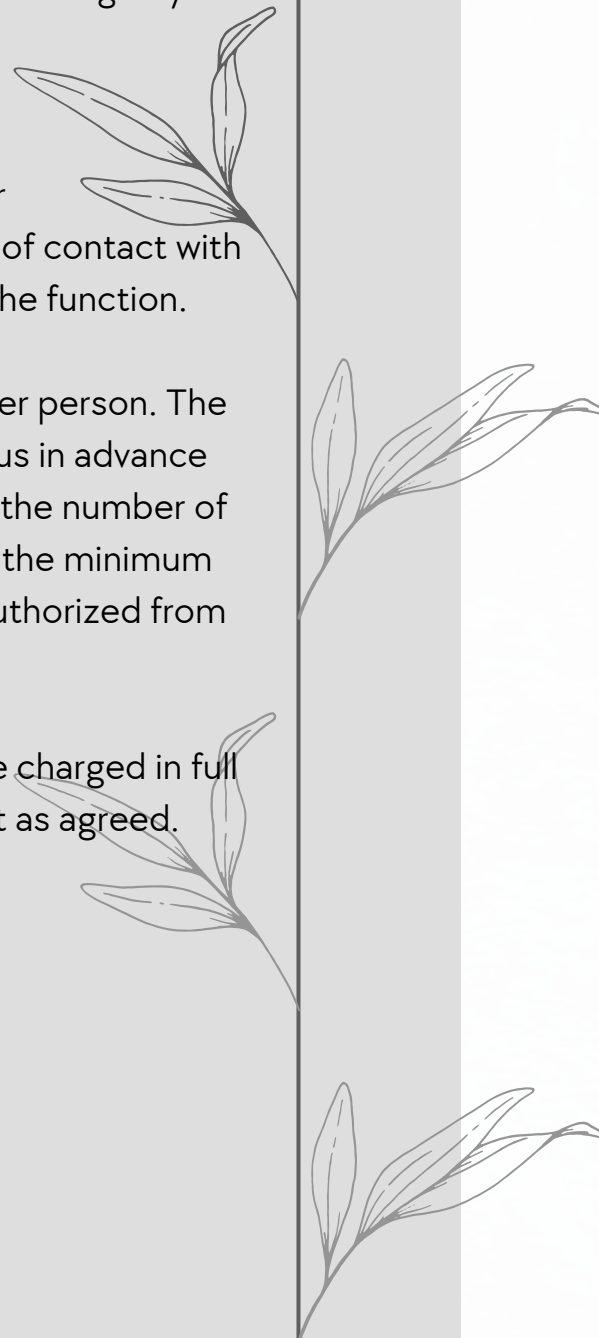
TERMS AND CONDITIONS

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.



TERMS AND CONDITIONS

PLEASE NOTE

ADDITIONAL SERVICES TO BE PAID BY "THE HOST"

DECORATION

DJ/ENTERTAINMENT

LICENSE FEE

VALET PARKING

DRIVER FOOD

CHAAT PAPARI STALL

FRESH FRUIT COUNTER

SOUTH INDIAN COUNTER

LIVE INTERNATIONAL INTERACTIVE COUNTER

ENERGY DRINKS AS PER ACTUAL

CAKE

TAWA COUNTER

PRAWNS

ADDITIONAL CHARGES FOR SERVICES AT PHERAS ETC TAXES AS

PER ACTUAL



OUR TEAM



WE AT WONDERLAND ALWAYS STRIVE FOR
PERFECTION, WITH OUR TEAM OF HIGHLY
EXPERIENCED CHEFS AND MANAGERS OUR MAIN AIM
IS TO CREATE EXTRAORDINARY GASTRONOMICAL
EXPERIENCES

Contacts: -

Mr. Ravi Rana: +91 9876625312

Mr. Surinder Singh Rawat: +91 9779025311

Mr. Paramvir Singh: +91 9876625303

FIND US AT –

INSTAGRAM: WONDERLAND FARMS

FACEBOOK: WONDERLAND FARMS

WEBSITE: WWW.WONDERLANDFARMS.COM