

THE NATIONS ONLY PURPUSE DRIVEN WAKES AND CELEBRATION OF LIFE EVENTS CATERERS

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LONDON - BIRMINGHAM - GUILFORD- MANCHESTER OPENING Q3 24





OUR DEDICATED CELEBRATION OF LIFE EVENT SERVICE

Our dedicated team at Wonderful Life Catering understands that it can be a daunting task to organise a wake or celebration of a life event, we are here to help you honor the memory and life of your loved one.

We work with you all the way to make planning your celebration of life event a simple task. If necessary, we are more than happy to with you and your funeral directors so we can give you back precious time to send with your family.

We have helped 300 families celebrate the life of a loved one with our thoughtful and respectful range of services, designed to help create a truly memorable event. Our Wonderful Life Recipe helps us create a one-off recipe and bake based on a questionnaire about your loved one's life and your celebration bake is served at the wake.

It has brought joy to many, the trigger of near-forgotten memories, funny stories, or shared moments in time. The recipe is given to your family so they can make it whenever they want. Free Hire Service can save you up to 600 pounds in hire charges. We keep an extensive stock so you can borrow it for the day and we only charge just over a pound per guest to cover collection and washing,

We will always go the extra mile or four for our clients and this is delivered by a highly skilled team who are driven by our social purpose, have a passion for the service we provide, the experiences we create, the food we serve, and it's this unwavering dedication has helped us become the purpose driven caterer of the year and he highest rated service provider on bark and most loved recommended specialist caterers in London

Our dedicated team has been hired not only for their skills but for their social awareness and emotional intelligence for all our catered events we provide the service staff and includes quality crockery, buffet display, glassware, tableware, clear down and we even take the rubbish away and it we are in your home we will leave it spotlessly clean you would never know we were there. Our food is made using the finest local, sustainable ingredients prepared by experienced chefs that are passionate about food all our staff is DBS Checked and we carry 5 million of public liability and professional indemnity insurance giving you that extra piece of mind. Please feel free to contact us up to 11 pm 7 days a week if you have any questions or would like to discuss your requirements.

Greg G Wixted

Greg Wixxed

Founder & Caretaker





WHAT MAKES US UNIQUE

PURPOSE

- We are the only purpose-driven specialist caterers in the UK to give 15% of our revenue to help create a hunger-free world.
- We monitor our impact so we see each week the difference we make
- We donate cash, food, equipment, and free baking programs to food charities
- We give 15% rebate when we work with charities that hire us in lieiu of donating to another charity of us are taking money from one charity to give to another

PEOPLE

- We care about others and offer freshly baked grants to help those looking to start their purpose-driven food businesses.
- All our staff a min of 15 per hour to ensure they can afford to put food on their table
- Any member of staff can apply to be the CEO of any of our companies and they will be given 75% ownership

PLANET

- Ethical Supply Chain: We audit our supply chain and only work with companies that pay their staff the minimum wage and prioritize diversity, inclusion, and ethical treatment.
- We refuse to work with companies like Coke, uber, Deliveroo, Everi,, yodel
- We are committed to our NET ZERO journey and use Climate Essentials to guide us through the process.
- We have a zero-waste food policy and offer doggie boxes to our guests to nibble on the way home.













FROM RUSTIC AATERNOON TEA



STANDARD WAKE MENU

SANDWICH'S

Chicken mayo
Bacon, lettuce & tomato
Egg & salad cream mayo
Prawn Salad

COLD BUFFET

Pork pies and some vegan ones too
Veggie and Meat Sausage rolls
Scotch Eggs veggie version
Veggie tika tarts fresh mango lime onion salsa
Tempura chicken strips with Korean BBQ sauce
Cod fishcakes
a selection of sauces to dip

SWEET TREAT

Our award-winning Victoria sponges
Lemon and blueberry Meringue tarts
Winter macaron selection

DRINKS

(fully catered only)

English breakfast and Earl Grey tea

freshly made coffee

Apple and elderflower sparkling cooler

still and sparkling water

DELIVERY IS VAT FREE AND 13.50 PER PERSON INCLUDING LOCAL DELIVERY 5 MILES 18.00 PER PERSON FULLY CATERED INCLUDES CROCKERY, BUFFET AND PRESENTATION WARE, CUTLERY, STAFF TO SET UP AND CLEAN DOWN AND 2 HOURS OF SERVICE TIME, DOES NOT INCLUDE WASHING AND DELIVERY CHARGE

All items come on covered catering trays, we will lay it out at the venue for you with napkins, forks, and plates, you just have to remove the lids, we provide doggie boxes for your guests to take away any uneaten food so there is no food waste

HOT AND COLD MENU

HOT SELECTION

HAND ROLLED DUCK AND VEGGIE SWEET SOY DIPPING SAUCE
CHICKEN WINGS
PORK PIES AND SAUSAGE ROLLS
CHICKEN GOUJONS' HOMEMADE BBQ SAUCE
COD FISH CAKES AND MINTED PEA HUMMUS

SANDWICHES SELECTION

CORONATION CHICKEN,
PASTRAMI & EMMENTAL,
MATURE CHEDDAR PLOUGHMAN'S
PRAWN MAYO
EGG AND CRESS
BRIE AND CRANBERRY

TARTS AND PIES

PORK PIES AND SAUSAGE ROLLS
INDIVIDUAL TARTS SELECTION, MUSHROOM AND GARDEN HERB, BACON, ONION, TOMATO &
CHEESE AND ASPARAGUS

SWEET ENDING

CHOCOLATE BROWNIES

RED VELVET CAKE

CHEESECAKE POTS

REINVENTED CUSTARD CARAMEL CREAMS

DRINKS FULLY CATERED ONLY

TEA/COFFEE
STILL/SPARKLING
ORANGE & PASSIONFRUIT SPARKLING COOLER
APPLE AND ELDERFLOWER SPARKING COOLER

24 PER PERSON FULLY CATERED

19 PER PERSON INCLUDES DELIVERY BAMBOO CUTLERY, NAPKINS AND BAMBOO
CUTLERY

LUNCH TIME MENUL

SANDWICHES & WRAPS, SLIDERS

JAPANESE FRIED CHICKEN SLIDERS - SWEET N SPICY BQQ
HOT SMOKED SALMON LEMON CREME FRAICHE AND DILL FINGER BOLLS
FALAFEL, HUMMUS SALAD, GRATED CARROT WRAP
HAM AND CHEESE AND SPICED PEAR CHUTNEY ON WHOLEMEAL
EGG AND CRESS

TARTS AND PIES

SPINACH AND FETA FILO PARCELS
MUSHROOM AND TRUFFLE TARTS
ROASTED ONION AND RED PEPPER TART
PORK PIE SELECTION OF VEGAN ONES TOO

FRESH MANGO CHILI LIME CORIANDER SALSA FOR THE PARCELS SPICY HOMEMADE BBQ FOR THE PORK PIES

SWEET TREATS

RASPBERRY BLOOD ORANGE MERINGUE TARTS
MACARON SELECTION
CARAMEL AND CHOCOLATE
REINVENTED CUSTARD CREAMS

£17 PER PERSON DELIVERY ONLY
£23 FULLY CATERED INCLUDES; STAFF, CROCKERY, CUTLERY
GLASSWARE, TEA, COFFEE, SOFT DRINKS, AND STILL AND SPARKING 4
HOURS SERVICE 1 HOUR SET UP 2 HOURS FOOD SERVICE AND 1 HOUR
CLEAN DOWN.

ALL OUR STAFF ARE DBS CHECKED AND WE CARRY 5 MILLION IN PUBLIC LIABILITY INSURANCE.

SIT DOWN PLATED LUNCH

A GLASS OF PROSECCO ON ARRIVAL

SHARING PLATTERS

CHICKEN LIVER PARFAIT

BURRATA SALAD

VEGETABLE ANTIPASTI

FRESHLY BAKED BLACK GARLIC ROLLS AND HERB FOCCICA

MAIN COURSE

TRUFFLE, MUSHROOM GARDEN HERB RISOTTO
OR
1/2 A ROASTED SPATCHCOCK CHICKEN
CHIVE CHICKEN GRAVY
POMME PUREE SERVED FAMILY-STYLE
ROASTED VEGETABLES SERVED FAMILY-STYLE

DESSERT OUR BRIDGETON DESSERT TABLE TEA, COFFEE WATER

£30 FULLY CATERED INCLUDES; STAFF, CROCKERY, CUTLERY GLASSWARE, TEA, COFFEE, SOFT DRINKS, AND STILL AND SPARKING 4 HOURS SERVICE 1 HOUR SET UP 2 HOURS FOOD SERVICE AND 1 HOUR CLEAN DOWN.

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THE CAKERY AFTERNOON TEA

SANDWICHES & TARTS

TARRAGON CHICKEN, GRAPE, ONION & ROCKET
WYKE FARM MATURE CHEDDAR, ICEBERG & TOMATO
EGG & CRESS, CHIVES WITH SALAD CREAM MAYO
SALMON CUCUMBER AND CREAM CHEESE OPEN SANDWIICH
ASPARAGUS & RICOTTA TART

FRESHLY BAKED SCONES

BLACK CHERRY & PLAIN
CLOTTED CREAM & HOME MADE CHERRY PRESERVE

CAKES & PATISSERIE

CHOCOLATE BROWNIES

HELP YOU SELF VICTORIA SPONGE

SUMMER MACARON SELECTION

MINI CUPCAKES

CHEESECAKE DESSERT POTS

TEA COFFEE WATER AND COLD DRINKS

23 PER PERSON PLUS VAT FULLY CATERED
18 PER PERSON POUND INCLUDING LOCAL DELIVERY

THE DELUXE AFTERNOON TEA

SANDWICHES & TARTS

CORONATION CHICKEN

WYKE FARM MATURE CHEDDAR AND HAM, ICEBERG & TOMATO

EGG & CRESS, CHIVES WITH SALAD CREAM MAYO

SALMON, AND CREAM CHEESE

PASTRAMI, CHEESE, PICKLE AND SALAD

MUSHROOM. TRUFFLE & RICOTTA TART

FRESHLY BAKED SCONES

BLACK CHERRY SCONES
OUR LEMONADE SCONES PLAIN AND FRUIT
CLOTTED CREAM & HOME MADE CHERRY PRESERVE & BLOOD
ORANGE CURD

CAKES & PATISSERIE

MINI BATTENBERG
CHOCOLATE BROWNIES
HELP YOU SELF VICTORIA SPONGE
MACARON SELECTION
RASPBERRY DUSTED MADELEINES

CARAMEL CUSTARD CREAMS REINVENTED
TEA COFFEE WATER AND COLD DRINKS

24 PER PERSON PLUS VAT FULLY CATERED 17 PER PERSON INCLUDES LOCAL DELIVERY



ABOUT OUR GROUP

We are award winning creators of delicious food experiences that not only taste good, but do good. We have won several muse awards for our brand and our unique business model, in 2022 our purpose driven kids love baking brand was awarded most innovate SME idea and in August 2023 we won the award for the most innovative dessert caterers for our Alice in Wonderland experience.

Afternoon Tea Reinvented

Since creating our first Afternoon Tea for the Queen's Jubilee and serving 800 people for our first event one year ago. Today we have now served over 4,00 afternoon teas at wakes over the past 18 months. We are passionate and protective of this truly British occasion by creating amazing experiences like our Alice in Wonderland or Medical Lab afternoon tea. We offer five menus each season and work with clients to create bespoke afternoon teas via our signature bake service.

(a) Home Dining Experiences

Our hyper personal service has its own team of highly experienced chefs, front of house staff who have all trained at the leading hotels and restaurants and our own sommelier. They are dedicated to creating truly memorable home fine dining experiences for you and your guests. Our reputation for quality, value and service has led us to create experiences for high profile business leaders, celebrities, governments and ambassadors here in the UK and overseas

Private Catering up to 2300 people

Over the past 10 months, we have catered for over 60 private events from garden parties to picnics and food festivals with our 20 street foods brands. Our innovative approach and unique services have seen us ranked as one of the top caterers on Bark and Add to Events

Trusted by global companies

We have over 30 corporate clients and to many we are not just their caterers, many work with our Baking Ingredients business for the past 3 years been helping them create mental health wellness programs though baking, many use our bake your brand innovation process and we have created unique bakes for 15 global brands, others for corporate gifting, the team at home bake off and in person bakes off which we set up and run for them. We have created pop up experiences for clients and worked with several to create consumer brand experiences like the Baileys Treat Stop Shop and in December we delivered 2.300 Christmas lunches to 11 locations so bus drivers all over London could have their Xmas party at the same time

Experience creation & innovation

We are passionate about food and creating truly memorable experiences for every single person we serves. It was our passion that helped up reengineer our hospitality business at the start of covid to launch a food delivery business in 8 days, serving 11,000 homes within 6 weeks. To launching a baking brand in 21 days, or creating a baking experience to help veterans with PTSD and getting 100 bakers to bake for the homeless of Leicester each week. It helped us create 20 branded street food experiences and it helps drive our purpose and our people. That is why we fund up to 20,000 pounds to any young person with a great idea, we mentor them, give them space in our kitchens, access to customers and supply chain and provide all the training they need to run a successful purpose driven food business.



FEEL FREE TO CONTACT US ON



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