



*A Wonderful Life Catering*  
TASTES GOOD & DOES GOOD

**AFTERNOON TEA BOX MIN 20 GUESTS**

**KIDS 6 POUNDS**

**ADULTS 13 POUNDS**

***afternoon tea finger sandwich selection***

egg mayo

cream cheese and cucumber

ham, cheese and tomato chutney

Mushroom and herb tart.

fruit scones, cream, and raspberry jam

***afternoon tea cakes***

macaron

Spiced Apple drizzle cake

Madaline

chocolate & and caramel tart

mini Battenberg cake

A bottle of homemade iced tea

everything you need is packed in the box once finished please dispose of the box responsibly and share any leftovers with others or keep to have nibble on later PLEASE DONT ADD TO LANDFILL

£12 per box includes delivery and set up 60 minutes before the event starts

CONSUME WITHIN 4 HOURS OF DELIVERY IF NOT REFRIDGERATED



*A Wonderful Life Catering*  
TASTES GOOD & DOES GOOD

## **BREAKFAST BOX TO GO MENU MIN 20**

**GRAB A BOX AND CREATE YOUR OWN BREAKFAST**

**BAKED BY US FOR YOU**

**A CHOICE OF 2 BAKED GOODS  
A CHOICE OF A DONUT OR A DUFFIN**

**HOT BREAKFAST SANDWICHES**

**BREAKFAST BAGUETTES VGF  
GRAVLAX & CHIVE CREAM CHEESE BAGELS  
BACON & EGG MUFFINS  
AVOCADO & ROASTED BALSAMIC MUSHROOM BAGEL VGF**

**A CHOICE POT AND COLD DRINK  
COLD SELECTION**

**APPLE AND CINNAMON OAT POTS  
FRESH SEASONAL FRUIT SALAD  
STRAWBERRY & MANGO ICE TEA  
GREEN SMOOTHIE,  
CARROT AND ORANGE  
BANANA & MANGO SMOOTHIE**

**A PIECE OF FRUIT**

**CONSUME WITHIN 4 HOURS OF DELIVERY IF NOT  
REFRIDGERATED**

**£12 per box includes delivery and set up 60 minutes  
before the event starts, PLEASE DISPOSE OF THE BOX  
AND do take home un eaten food DO NOT ADD TO  
LANDFILL**



*A Wonderful Life Catering*  
TASTES GOOD & DOES GOOD

**PLOUGHMANS LUNCH BOX**

**MIN 20 GUESTS**

**12 POUNDS PER PERSON**

**CHEESE WEDGES, CRUSTY BREAD, FRUIT, HOMEMADE CHUTNEY  
CHICKEN LIVER PARFAIT, ONION JAM, AND CRACKERS  
A SELECTION OF COLD CUTS  
COLESLAW AND POTATO SALAD POT**

**COLD DRINK SELECTION**

**MANGO ICE TEA**

**STRAWBERRY AND PASSIONFRUIT ICED TEA**

**HOMEMADE LEMONADE**

**PIECE OF CAKE**

**G&T LEMON DRIZZLE CAKE**

**CONSUME WITHIN 4 HOURS OF DELIVERY IF NOT  
REFRIDGERATED**

**£12 per box includes delivery and set up 60 minutes  
before the event starts, PLEASE DISPOSE OF THE BOX  
AND do take home un eaten food DO NOT ADD TO  
LANDFILL**



*A Wonderful Life Catering*  
TASTES GOOD & DOES GOOD

## **PREPARED RISE & SHINE BOXES**

**£10**

**MIN 20**

### **MEZZE BREAKFAST BOX**

chunky slices plums, peaches and melon  
mini crossiant,mini brioche bun & cream cheese & mini blueberry danish

### **ENERGY BREAKFAST BOX**

Fresh fruit salad pot & greek yoghurt pot  
freshly baked multi grain bagel & peanut butter , raspberry & almond Crossiant

### **BRAIN FOOD BREAKFAST BOX**

Mixed Berries pot & greek yoghurt pot  
Oaty nutty muffin e mini pistachio croissant

### **MORNING GOODS BREAKFAST BOX**

Croissant, Jam, Butter, blueberry danish, Pain Au Chocolat  
& cinnamon swirl

### **ALL YOU NEED IS IN THE BOX**

Cups, napkins, cutlery all wooden,paper plates and bin bags are provided, if you would like the box branded please provide the artwrok when ordering

# Tastes Good Does Good

DRIVEN BY PURPOSE NOT PROFIT



## ABOUT US

We are the only purpose driven specialty caterer in the UK to use our revenue and growth as a means to create a positive impact for our employees, community, we are not simply profit & shareholder driven, but are a business created with a purpose. We care in equal measures for People, the Planet and Profit. Creator's of truly memorable food experiences that not only taste good but do good. We are the only caterers that have a full time team dedicated to food and culinary innovation with two innovation kitchens in London and Darwin.

Founded by cheffy brothers who live on opposite sides of the world. Mark Wixted runs the same business in Australia as his older brother does here in London.

Driven by a purpose to end food poverty and to help fund young local food entrepreneurs bring their ideas to market and in return for funding, space and mentorship they have to donate 15% of their revenue to help fight hunger and inequality and help create a world where no one goes hungry.

Cakery wonderland and Wonderland Events are the is the two in-house incubated business and after 10 months of operation we launched in Birmingham and will launch in Manchester by the end of the summer. Each business is run and owned by young chefs who's lives have changed forever, no longer in the poverty trap, they are able to put bread on their families table and their children's children.

Mark and his brothers founded Local Food and More, Schools & Co along with Wixted Catering and Innovation an event based catering company with a food innovation consultancy offering which has become one of the fastest growing food businesses in the Northern Territories region of Australia. Their business spans School Catering, Retail Brands to Film & TV catering, restaurants, corporate catering to the largest public event caters, catering for up to 50,000

**Greg Wixted** has advised and worked for some of the biggest food brands on the planet. He is one of the co-founders of Xpert Innovation with offices in London and the Middle East. Greg has a deep understanding of consumer behaviour, agile thinking, innovation and venturing and knows what it takes to bring products to the global stage. like his brothers, he's a trained baker and chef and opened his first restaurant at the age of 23.

He was the youngest board member of a global ad agency and has won over 90 awards for this work he also sits on 3 high profile awards juries and was awarded a lifetime achievement award by the FSB for services to small businesses and entrepreneurs.

Greg leads our overall service and experience development and works across the business's he is an adjunct professor at the University of North Carolina teaching undergraduate entrepreneurship at their London campus and author of several cookery books and leads our food tech and culinary innovation team.



Cakery Wonderland



Wonderland Events

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 6,000 afternoon teas not bad for a 12 month old business. 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.

## @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 400 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, 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

## Experience creation & innovation

We are passionate about food and creating truly memorable experiences for every single person we serves. its 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 propose and our people. That 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.