



# Wonderland Events

TASTES GOOD & DOES GOOD

THE ONLY SPECIALIST PURPOSE DRIVEN CATERERS IN THE UK TO USE OUR REVENUE TO HELP CREATE A WORLD WHERE NO ONE GOES WITHOUT FOOD. WE DONATE 15% OF OUR REVENUE TO FOOD CHARITIES AND TO FUND NEW IDEAS TO HELP END FOOD POVERTY. AS WE SAY FOOD THAT TASTES GOOD AND DOES GOOD. TO FIND OUR MORE ABOUT WHAT WE DO VISIT

[WWW.TASTESGOODDOESGOOD.COM](http://WWW.TASTESGOODDOESGOOD.COM) AND TO ORDER FROM US VISIT

[WWW.CAKERYWONDERLAND.COM](http://WWW.CAKERYWONDERLAND.COM)



*Cakery Wonderland*  
TASTES GOOD & DOES GOOD



*Wonderland Events*  
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## Why Choose Us

- You never have to pay a hire fee, delivery and collection charges for standard crockery or glassware we provide it and just charge you a cleaning fee
- Our fully catered pricing is inclusive of all staffing, delivery, set up charges, clean down, there are no hidden charges
- You never have to clean up or take the rubbish out, because we take it away and recycle it.
- You never have to throw away food, we have a zero to landfill and no food waste policy so we give you doggie boxes and package any food left so guests can have a little nibble later on or we will take it one of the many food shelter projects we work with all over the country
- 15% of your spend is making a direct impact on people lives and helping to create a hunger free world ..and you get delicious food served and made by people who care.

*Tastes Good Does Good*  
DRIVEN BY PURPOSE NOT PROFIT



## @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

We provide the highest standard of cooking associated with the very best fine dining and Michelin standard establishments, for you to enjoy in your own home or private venue. Our Team's broad experience includes Michelin star dining, private jets, yacht and villas work, hotels, food innovation, food science, Childress nutrition to food history. I spent 4 years in the food imagineering team at disney and use that experience to create many truly unique experiences for my clients.

We design menus based on this knowledge, always working towards the seasons. We have specialty Chefs that we work with to design our menus of world wide cuisines. We use only the best local ingredients with a huge emphasis on organic and seasonal produce.

Everything is included in our pricing and we are licensed to sell and serve alcohol, We are one of the few private caterers to have a sommelier on staff to help create the perfect wine list to go with your event and she sources our wine direct from the makers so we can pass the savings on to our clients including our much loved house champagne at 20 pounds a bottle

We do hope we get the opportunity to work with you to help create a truly memorable event.

Yours

Greg Wixted  
FOUNDER

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



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 and Nominated for Sustainable Food Company 2023

## *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 8,000 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.

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## *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, 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's 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.

## **PRE DINNER /PRE LUNCH CANAPES**

### **MENU 1**

Smoked salmon on mini emon, dill scones  
chicken/ roast veg tikka tarts, mango, lime, chili salsa  
Mushroom arancini, Truffle mayo  
Goats Cheese Tomato Tart With A Pesto Base

### **MENU 2**

Feta & Spinach Mint Borek (V)  
Non duck spring roll (Ve)  
Mackerel, Rye Bread Crisp, Preserved Lemon Topped With Creme Fraiche  
Mushroom And Sun Dried Tomato Arancini (V)  
Mini goat cheesecake, onion marmalade

### **MENU 3**

Cheese and onion tarts  
Garlic, chili lemon tiger prawns  
Halloumi Fries W Parsley Aioli  
Smoked duck confit bonbon  
Vegetable Spring Rolls

10 pounds supplement per person and can be added to any of our catered menus where canapés are not already included please choose one canape menu only



*Wonderland Events*  
TASTES GOOD & DOES GOOD

**PRIVATE DINING BUFFET  
SHARING PLATTER**

BURRATA, ROAST VEGETABLES, CHERRY TOMATOES AND PINE NUTS  
SPINACH & BUTTERNUT ARANCINI (V)  
CHICKEN LIVER /MUSHROOM PARFAIT POTS  
FETA & SPINACH FILO ROLLS  
TRUFFLED ASPARAGUS - TRUFFLE AIOLI  
BEETROOT HUMMUS, SPICED PEA HUMMUS  
FRESHLY BAKED BREADS

**MAINS**

LAMB MEATBALLS, IN FRESH BASIL TOMATO SAUCE  
TAGLIATELLE PASTA WITH BLACK TRUFFLE BUTTER  
WHITE WINE AND MIXED WOODLAND MUSHROOM RISOTTO (V)  
COD AND HERB FISHCAKES

**SIDE DISH**

LEMON AND GARLIC SAUTÉED POTATOES (VE)  
ROCKET AND PARMESAN SALAD (V)  
TUSCAN WHITE BEAN SALAD (VE)

**DESSERTS**

BLOOD ORANGE AND VANILLA MERINGUE TART (V)  
CHOCOLATE FONDANT AND HAZLENUT DELICE (V)  
STRAWBERRY MELBA MESS (V)  
RASPBERRY, LEMON WHITE CHOCOLATE CHEESECAKE (VE)

**50 POUNDS PLUS VAT FULLY CATERED**



## 5 COURSE BIRTHDAY CELEBRATION TASTING MENU

*FRESHLY BAKED ROASTED ONION BREAD*

### **HOME CURED BEETROOT SALMON**

BEETROOT-CURED SALMON, SALMON PÂTÉ AND THYME CRACKERS

**WINE CHOICE:** House champagne

### **28 DAY ANGUS FILET BEEF WELLINGTON**

HERITAGE ROASTED CARROTS, FONDANT POTATO, RED WINE JUS

**WINE CHOICE:** Trivento Golden Reserve Prive Malbec Wine

### **CHEESE**

DÉLICE DE BOURGOGNE, OLIVE OIL CAKE, RHUBARB COMPOTE

**WINE CHOICE:** Picpoul de Pinet Blanc Sec double bronze winner

### **BERRY SALAD**

LIGHTLY POACHED BERRIES AND CHERRIES, FRESH RASPBERRIES AND STRAWBERRIES WITH HOMEMADE RASPBERRY SORBET & AND LEMON TUILE

**WINE CHOICE** Reserva Tempranillo red

### **PETIT FOURS**

72% AWARD-WINNING DARK CHOCOLATE & RASPBERRY FUDGE

**130 PLUS VAT FULLY CATERED WITH WINE  
80 PLUS VAT WITHOUT WINE FULLY CATERED**

WE BUY OUR WINES DIRECTLY FROM GROWERS AND PASS THE SAVINGS ON TO OUR CLIENTS SO YOU GET LOVLEY WINES AND CHAMPAGNE FOR 60% LESS THAN A RESTAURANT. 15% OF YOUR SPENDING GOES TO HELPING CREATE A WORLD WHERE NO ONE GOES WITHOUT FOOD. THE ONLY COST IS TRANSPORT





## 7 COURSE MENU TASTING MENU

FRESHLY BAKED ROASTED ONION BREAD

### A GLASS OF FIZZ & CANAPES

RUBY BEET CURED TROUT, CREME FRAICHE ON A LEMON & DILL SCONES  
MUSHROOM ARANCINI  
ONION AND CHEESE TART

**FRENCH SPARKLING CRÉMANT DE BOURGOGNE BRUT 20/21**

### DUCK LIVER AND ORANGE GIN PARFAIT

HANDMADE SOURDOUGH TOASTS

**2016 SICHEL SAUTERNES 2016**

### PAN FRIED SCALLOPS,

PEA PURÉE & SHOOTS

**FAUSTINO RIVERO ULECIA ALBARIÑO**

### BEEF WELLINGTON

HERITAGE ROASTED CARROTS, FONDANT POTATO

**2016 MUSAR ROUGE IS SUPERB VINTAGE BUT BECOMING RARE, WE CELLAR MAGNUMS ONLY FOR SPECIAL OCCASIONS**

### CHEESE COURSE

GOAT'S CHEESE, BLACK GARLIC CHEESECAKE OAT CAKE BASE, FIG JAM

**CH ROUSSEAU SAUVIGNON BLANC WORLD WINE AWARDS BRONZE WINNER**

### A TROPICAL MESS

WHITE CHOCOLATE SPHERE FILLED WITH, CREAM, PASSIONFRUIT ICE CREAM,  
TROPICAL FRUIT, MERINGUE, AND MANGO PUREE

**FRENCH SPARKLING CRÉMANT DE BOURGOGNE BRUT 20/21**

### PETIT FOUR

AUTUMN MACARON SELECTION

**150 PLUS VAT PER PERSON WITH WINE FULLY CATERED**

**100 PLUS VAT WITHOUT WINE FULLY CATERED**

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**4 COURSE CELEBRATION LUNCH MENU**  
FRESHLY BAKED ROASTED ONION BREAD

**RED AND YELLOW BEETROOT**

ENGLISH GOATS CHEESE PANNA COTTA, CITRUS FRUIT, HAZELNUT, OAT &  
ONION CRUMBLE

**PAN-SEARED DUCK BREAST**

CAULIFLOWER AND POTATO PUREE. SERVED WITH DUCK BON BON, RED  
CURRENT JUS

**SERVED FAMILY STYLE**

TRUFFLE POMME PUREE  
ORANGE BUTTER CARROTS

**CHOCOLATE MESS**

WHITE CHOCOLATE SPHERE, CHOCOLATE MERINGUE, WHITE CHOCOLATE  
AND CARAMEL MOUSSE, CHOCOLATE SORBET, BERRY COULIS

**PETIT FOUR**

RASPBERRIES FILLED WITH LEMON GIN GEL ON SHORTBREAD

**45 POUNDS PLUS VAT FULLY CATERED**





**5 COURSE CELEBRATION MENU**  
FRESHLY BAKED ROASTED ONION BREAD

**WILD MUSHROOM SOUP**

AND BLACK GARLIC WITH TRUFFLE CREAM

**AGED IRISH BEEF TARTARE,**

CONFIT EGG YOLK, AND TOASTED SOURDOUGH

**TIGER PRWN TEMPURA**

YUZU WASABI CREME

**PAN-SEARED DUCK BREAST**

HERITAGE CARROTS AND POMME PUREE, DUCK BON BON, RED CURRENT JUS

**PINA COLADA**

CARAMELISED PINEAPPLE, COCONUT WHITE CHOCOLATE GLAZE, TOASTED  
COCONUT, COMPRESSED PINEAPPLE AND RUM

**75 POUNDS PLUS VAT FULLY CATERED**

# LUNCH MENU

## FRESHLY BAKED BREAD SELECTION

**LEMON & CHIVE CURED HOT SALMON,**  
HORSERADISH CRÈME FRAICHE, PICKLED RADISH  
**WILD MUSHROOMS,**  
JERUSALEM ARTICHOKE, TRUFFLE SOIL, CELERIAC PUREE

## BALLANTINE OF CHICKEN

WRAPPED IN PARMA HAM, STUFFED WITH TRUFFLE AND CHICKEN MOUSSE, FILO PIE MASHED  
TRUFFLE POTATO PIE, CRISPY CHICKEN SKIN AND CHICKEN GRAVY

## BEETROOT WELLINGTON,

WITH FILO MASHED TRUFFLE POTATO PIE, CRISPY BEETROOT SLICES AND VEGETABLE GRAVY

## SERVED FAMILY STYLE

CELERIAC PURÉE,  
BABY CARROTS

## LEMON, CHEESECAKE,

WHITE CHOCOLATE AND RASPBERRY GANACHE  
ON A SABLE BISCUIT, RASPBERRIES FILLED WITH LEMON GIN GEL. RASPBERRY DRIZZLE

## WINTER MACARON SELECTION WITH TEA AND COFFEE

**55 POUNDS PLUS VAT FULLY CATERED**



# BRIDGERTON

## *Queen Charlotte's Afternoon Tea*

Our Bridgerton Afternoon Tea pays homage to the Regency era and a time of elegant parties, playboy princes, and high camp, all with a contemporary twist and a large pot of juicy gossip and scandal. Inspired by the characters and paying tribute to the families of Bridgerton and named after Queen Charlotte our chefs and designers have captured the essence of this hit show and created this truly grand Afternoon Tea with its over-the-top gold and pastel colours, to the outrageous food display and plush table settings of pastel pink and gold china. You will be guided through each course which can be served from the set-designed and styled table by our regency-dressed white-gloved staff or guests can help themselves to the sumptuous buffet display.

## *Add a touch of Regency Camp to Any Event*

This over-the-top yet elegant afternoon tea is perfect for Garden Parties, or to add that wow effect to a corporate summer event or for those who want a wedding with that Instagramable moment or a Hen Party in a country house and for added high jinks it can be served by our regency drag queens with a range of Bridgerton's favorite cocktails and opulent champagne towers.

This grand Afternoon Tea is composed of a selection of finger sandwiches, tarts and brioche sliders delectable scones, cream and jam, and six signature sweet treats and finished with our delicious Queen Charlotte regal Truffles and Macaron in hand-crafted gilt boxes

**PRICING BASED ON A MIN OF 20 GUESTS TO A MAX OF 100**

45 POUNDS PP FOR JUST AFTERNOON TEA ONLY  
55 POUNDS PP INCLUDES A FIZZ TOWER ON ARRIVAL  
80 POUNDS INCLUDING A CHAMPAGNE TOWER ON ARRIVAL AND UNLIMITED  
COCKTAILS FOR A TOTAL OF 3 HOURS OF SERVICE  
NOT INCLUDED IS VAT, DELIVERY





# BRIDGERTON

INSPIRED

## *Queen Charlotte Afternoon Tea*

### SANDWICHES & TARTS

*BLACK TRUFFLED EGG MAYO*

*HOT SMOKED BEETROOT SALMON, LEMON AND DILL*

*SMOKED DUCK AND BRIE SLIDER*

*WYKE FARM MATURE CHEDDAR & TOMATO CHUTNEY TART*

*CREAM CHEESE, CUCUMBER, CHIVE & BASIL*

*QUEEN CHARLOTTE'S CORONATION PIE*



### FRESHLY BAKED SCONES

*CITRUS & VANILLA SCONES & RED BERRY FRUIT SCONE*

*FRUIT CURD & JAM, WHIPPED CLOTTED CREAM*

### SWEET TREATS

*FEATHERINGTON'S SISTERS STRAWBERRY MERIGUNE TART*

*QUEEN CHARLOTTE'S ORANGE MACARON*

*LADY WHISTLEDOWN GOLDEN CARAMEL CHOCOLATE TART*

*LADY VIOLET BLUEBERRY BUNDT*

*THE DUKE LEMON, GIN AND ELDERFLOWER MADELINE'S*

*THE BRIDGERTON'S CELEBRATION CAKE*



### HOT DRINKS

*ROYAL AFTERNOON TEA*

*LADY GREY*

### COCKTAILS & COLD DRINKS

*WHISTLEDOWN ICE TEA PUNCH*

*THE DARING DUKE*

*FEATHERINGTON'S BLOOD ORANGE MIMOSA*

*THE DANBURY DELIGHT*





# BRIDGERTON

## *The Bridgerton Ball Dessert Table*

Like our Bridgerton Afternoon Tea pays homage to the Regency era our Bridgerton Ball Dessert Table is Lush, lavish, and loaded with every dashing and dazzling dessert you can think of and served with opulent champagne tower as your guests arrive an array of cocktails even Lady Whistledown would be proud of. This set-designed and styled dessert table is served by our regency-dressed white-gloved staff who are on hand to talk you through our Bridgerton-inspired dessert selection which includes

**Queen Charlotte's Macaron Tower Selection, Strawberry Meringue Tarts, lady whistle-downs Caramel and Chocolate Tarts, a selection of Bridgerton Ganache Brownies, Domes of Pistachio and White Chocolate choux buns, the Duke's Lemon Gin and Elderflower Madeline's, Truffle Filled Pastel Filled Kisses, Lemon and Raspberry Cheesecakes, Bridgerton's Family Celebration Cakes, Lady Violets Bundt Cake and hand made gilt gift box of Queen Charlottes Truffles for each guest.**

## COCKTAIL MENU

### WHISTLEDOWN ICE TEA PUNCH

*A fashionable arrangement of exotic hibiscus blossoms with a mélange of citrus tea and gins, mixed with pineapple a pleasing refreshment to sip while indulging in the latest gossip.*

### THE DARING DUKE

*A dashing blend of gin, elderflower liqueur, and lemon juice with a cloud of citrus smoke. Sip like a royal and enjoy this decadent cocktail packed with scandal and remorse*

### FEATHERINGTON'S BLOOD ORANGE & PASSION MIMOSA

*To go with their quest for a suitor, the Featherington sisters require a delightful refreshment in the form of champagne, blood orange and passionfruit liqueur But will this be enough sustenance to fill a dance card? One can only speculate.*

### HELL HATH NO FURY

*like a woman scorned and that includes Bridgerton family matriarch Violet Bridgerton. This vodka. lime soda and ginger liqueur fizzy libation is a refreshing summer drink, but when stirred or agitated it turns purple Violet, sip sit back, and watch as fury descends on Ton*

**Like the show these cocktails will be a hit, so much so, that you may be tempted to go in for fourths or fifths. Do remember to drink in moderation causing yourself some societal embarrassment and before you know it you'll be the talk of the ton, and not in a good way, especially if voracious gossipmonger Lady Wistledown gets to hear about it first**

## PRICING BASED ON A MIN OF 15 GUESTS TO A MAX OF 100

10 POUNDS PER PERSON SUPPLEMENT TO ANY LUNCH OR DINNER CATERED EVENT  
20 POUNDS PP INCLUDES CHAMPANGE OR A COCKTAIL





*Wonderland Events*  
TASTES GOOD & DOES GOOD

## DRINKS INCLUDED IN FULLY CATERED PACKAGES

STILL & SPARKLING WATER, TEA & COFFEE

### CHAMPAGNES WINES & BEERS

we are licensed to sell and service alcohol

House champagne Henri Cachet	£22.00
Asquith Gardens Traditional English	£20.00
House Prosecco Extra Dry	£10.00
French Sparkling Crémant de Bourgogne Brut	£16.00
Castillo Montanez Reserva Tempranillo red	£12.00
Malbec Reserva Prive	£18.00
Montagne Saint Emilion	£18.00
Chateau De L'Orangerie Bordeaux Superieur 2020	£18.00
Boekenhoutskloof 'The Wolftrap' Grenache Blanc	£12.00
Les Dauphins Cotes du Rhone reserve	£12.00
Mâcon-Lugny	£16.00
Peroni/moretti/stella atrios	£48 per case of 24

### 2024 DRINKS PACKAGES

include all the glassware a trained bartender, ice garnishes, set up clear down and glassware washing. delivery and collection. the service can be extended by 1 hour only a 25% charge will be added bill and the drinks must be paid for in advance.

### ALL DRINKS PACKAGES UNLIMITED DRINKS DURING 3 HOURS OF SERVICE

**BEERS & HOUSE RED & WHITE £20 PER PERSON**

**CHAMPAGNE, BEERS, HOUSE RED & WHITE, £40 PER PERSON**

**PROSECCO, WINES AND BEERS £29 PER PERSON**

**UNLIMITED HOUSE CHAMPAGNE AND WINE £40 PER PERSON**

**UNLIMITED PERMINUM BAR BEERS, WINE, 3 COCKTAILS AND CHAMPAGNE £70 PER PERSON**

### CORKAGE CHARGES

Where we provide a bar service with clients own drinks we charge a corkage fee per bottle £10 for sparkling £7 for wine, £20 for spirits and £1.50 other drinks including beers





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IF YOU HAVE ANY QUESTIONS OR YOU WOULD LIKE TO  
DISCUSS YOUR NEXT EVENT FEEL FREE TO GIVE US A  
CALL ON 0800 046 5670



[INFO@CAKERYWONDERLAND.COM](mailto:INFO@CAKERYWONDERLAND.COM)

WINNERS OF THE 2022 SME ENTERPRISE AWARDS  
LIVEWIRE DESSERT CATERER OF THE YEAR 2023

7-11 MINERVA RD  
PARK ROYAL  
LONDON  
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