



A Wonderful Life Catering

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

WWW.AWONDERFULLIKECATERING.COM



Cakery Wonderland
TASTES GOOD & DOES GOOD



Wonderland Events
TASTES GOOD & DOES GOOD

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 spend 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 the 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 if 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.

Yours

Greg G Wixted

Greg Wixted

Founder & Caretaker





A Wonderful Life Catering
TASTES GOOD & DOES GOOD

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 lieu 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.



5 COURSE MEMORIAL DINNER

FRESHLY BAKED BREAD

WILD MUSHROOM SOUP AND BLACK GARLIC WITH TRUFFLE CREAM

STARTER

AGED IRISH BEEF TARTARE, CONFIT EGG YOLK, AND
TOASTED SOURDOUGH

FISH COURSE

TIGER PRWN TEMPURA YUZU WASABI CREME

MAIN COURSE

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

PETIT FOUR

MACARON SELECTION

TEA/COFFEE

75 POUNDS PLUS VAT FULLY CATERED

PLEASE ASK TO SEE OUR WINE AND DRINKS LIST

PRIVATE CELEBRATION OF LIFE DINNER

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

48 POUNDS PLUS VAT FULLY CATERED MIN 20 GUESTS

65 PLUS VAT INCLUDING UNLIMITED BEERS AND WINE FOR 2.5 HOURS

CREATE YOUR OWN MENU

STARTERS & FISH COURSES

- POACHED LOBSTER AND CORN PANNA COTTA Saffron and corn panna cotta, lobster bisque, saffron baby corn, micro herb salad -
- HERITAGE TOMATO AND LAVERSTOKE PARK MOZZARELLA SALAD Chardonnay cherry tomato, aged balsamic syrup and basil
- SCOTTISH BALIK SMOKED SALMON Compressed apple, crème fraîche, watercress panna cotta and smoked caviar
- SEARED YELLOW FIN TUNA NIÇOISE) Soft-Boiled quails eggs, fennel mayonnaise, black olives & fennel pollen
- RED & GOLDEN BEETROOT SALAD English goats curd, citrus fruit, hazelnut & onion seed crumble
- MISO GRESSINGHAM DUCK ROULADE Pickled wild mushrooms, sweet and sour plums & sauternes gel
- TRUFFLED ASPARAGUS Truffle aioli, shaved summer truffle & aged parmesan
- FILLET OF BEEF CARPACCIO Truffle Emulsion, wild rocket, pickled rainbow onions, parmesan crisp -
- CHICKEN LIVER PARFAIT with apple compote and toasted sourdough bread
- HANDMADE FRESH TORTELLINI with pumpkin served with sage butter and parmesan cheese (v)
- GOATS CHEESE panna cotta, heritage tomato, avocado and micro basil salad served with balsamic dressing (gf, df, vegan)
- CHARGRILLED ASPARAGUS, poached duck egg and crisp pancetta salad (gf, df)
- FRESH CRAB RAVIOLI SERVED WITH CHERRY TOMATOES AND FRESH BASIL OIL
- PAN FRIED SCALLOPS served with mixed tomatoes, tapenade and tomato vinaigrette
- CORNISH CRAB AND FRESH SALMON tartare served with crushed avocado and gazpacho coulis (gf)
- FRESH ASPARAGUS soup with chervil cream (v, gf)
- HANDMADE BURRATA and black truffle tortellini served with roast cherry tomatoes (v)
- TAMARIND-GLAZED BEETROOT served with baby spinach and pistachios (vegan, gf, df)
- BLACK TRUFFLE and wild mushroom risotto
-

MAIN COURSE SELECTION

- RACK OF HERB CRUSTED lamb served with fine green beans, dauphinois potatoes and rosemary jus
- MEDALLIONS OF BEEF FILLET with morels and marsala crème fraîche sauce served with steamed green vegetable selection and crushed new potatoes (gf)
- ROAST GUINEA FOWL with baby onions, lardons, peas, gem lettuce and mint served with pomme purée (gf)
- SLOW ROAST PHEASANT BREAST served with with pumpkin purée, lentils and button onions in a red wine sauce (gf)
- PAN FRIED CHICKEN SUPRÈME with cream, mushroom and tarragon sauce served with crushed jersey royal potatoes, fine green beans and mange tout (gf)
- DUCK BREAST, CONFIT DUCK croquette and bacon lardons served with new potatoes, wilted spinach and orange sauce
- HALIBUT WITH MORECAMBE Bay shrimps and samphire served with butter and chive potatoes (gf)
- PAN FRIED SALMON FILLET served with asparagus, crushed new potatoes and dill and chervil butter sauce (gf)
- MAPLE-GLAZED BUTTERNUT squash, ratatouille, spinach and goat's cheese stack (v, gf)
- STUFFED ROMANO PEPPERS with puy lentils, pine nuts and apricots served with spiced tahini sauce (vegan, gf, df)
- ROAST BREAST OF CORNFED FREE RANGE CHICKEN baby carrots, fondant potatoes, seasonal root vegetable purée & chicken jus
- HARISSA SPICED RACK OF LAMB (GF, 1, 7, 10, 14) Braised hispi cabbage, hazelnut and almond dukka, yoghurt & pomegranate -
- PERI PERI POUSSIN Butternut purée, pan fried fennel and leeks, radish & peri peri jus
- FILLET OF BEEF Horseradish polenta chips, watercress, shallot salad, tomato fondue & brown butter jus
- SLOW BRAISED WAGYU SHORT RIB OF BEEF Truffle pomme purée, caramelised shallot, charred baby leek, toasted panko, parsley and mushroom crumb & veal jus
- BLACKENED MISO COD Sesame bok choy, shitake broth, pink ginger
- LINE CAUGHT SEA BASS Saffron potatoes mousseline, olive oil steamed Provençal vegetables, black olive & orange dressing
- BUTTER POACHED LOBSTER Braised fennel, fennel and orange salad & squid ink *Halal options available on all main courses

CREATE YOUR OWN MENU

DESSERT

- Citrus champagne fizz: Sicilian Lemon Semi Freddo, and champagne jelly and blood orange panna cotta, elderflower tuile
- Lemons & Raspberries; Almond sable, lemon white chocolate cheesecake, Raspberries filled with limoncello gel, puddles of raspberry sauce, gold leaf to finish
- Warm French apricot and almond tarte served with almond anglaise, apricot sorbet and twist of gold chocolate
- Cherry & Chocolate; Luxardo cherry mousse on chocolate Bretton sable, cherry gel, chocolate semi-Freddo cherry with luxardo cherry glaze chocolate sauce and cherry ball of cherry candy floss
- Praline Delice; Chocolate and hazelnut marquis caramel anglaise, hazelnut praline disc and caramel ice cream
- A Tropical Mess; white chocolate sphere filled with compressed mango, pineapple and rum salad, vanilla cream with mango drizzle, meringue, tropical sorbet in a puddle of dry ice
- Mini dessert plate: sharp Sicilian lemon tarte, mini blueberry pavlova, Raspberry cosmo jelly and raspberry sorbet
- Blood orange and 80% dark chocolate marquise, orange tuile, chocolate emulsion and orange gel.
-
- **BRIDGERTON DESSET TABLE**
- The dessert Table is Lush, lavish, and loaded with every dashing and dazzling dessert you can think of and served with an 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, D
- Domes of Pistachio and White Chocolate choux buns,
- the Duke's Lemon Gin and Elderflower Madeline's, T
- ruffle Filled Pastel Filled Kisses,
- Lemon and Raspberry Cheesecakes,
- Bridgeton's Family Celebration Cakes,
- Lady Violet Bundt Cake
- Neon mirror glazed cherry Charlotte hand made gilt gift box of Queen Charlotte Truffles for each guest served with a Champagne fountain MAX of 63 glasses 6 Tiers high 15 bottles of house champagne and the coupe champagne 360 pounds



A Wonderful Life Catering
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

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 innovative 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.

@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 through 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 us 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.



WAKE CATERING

CAKERY

- Dessert bars & tables
- Hand made chocolates
- Signature bakes & recipes

LIVE EXPERIENCES

- Afternoon tea for events
- Bridgerton Afternoon Tea
- Themed Afternoon tea

SERVICES

- Flowers
- Food styling
- Staging and table settings
- Personal branding
- crochery lo9an

EVENTS

@HOME DINING

- wakes
- celebration of life events
- Sit down meals 3- 8 courses
- Cocktail & canapes parties
- Private lunches and dinners Memorial dinners
- Picnics and location-based catering

LONDON & M25, BERKSHIRE, SURREY
BIRMINGHAM & COVENTRY
MANCHESTER - 2024

FEEL FREE TO CONTACT US ON



A Wonderful Life Catering
TASTES GOOD & DOES GOOD

WHAT'S APP

07753930936

PHONE

020 8323 1113

EMAIL

[Hello@awonderfullifecatering.com](mailto>Hello@awonderfullifecatering.com)

LONDON - BIRMINGHAM - GUILFORD- MANCHESTER

Q3 2024

