



*Wonderland Events*  
TASTES GOOD & DOES GOOD



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CREATING TRULY MEMORABLE WEDDINGS

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[www.cakerywonderland.com](http://www.cakerywonderland.com)

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## WELCOME TO OUR WONDEROUS WEDDINGS

We are the only group of purpose-driven wedding caterers with a dedicated team of chefs, cake designers, bakers, pastry chefs, mixologists, set designers, model makers, and event staff who are passionate about delivering truly memorable wedding experiences, outstanding service, and food that not only tastes good but does good.

We pride ourselves on providing a bespoke approach to creating the perfect wedding experience meeting with couples to help realise their vision whether it be a formal five-course wedding breakfast or an afternoon tea or fun fair. We work with couples from the very beginning and are on hand to support you throughout your journey from the proposal to your first or 40th anniversary

We are driven by a purpose, our people, our products and the planet which we care for each in equal measure. We are not driven by profits and shareholders. we donate 15% of our revenue to help fight food poverty and to help create a world where no one goes without food.

Unlike others all our services are in-house, one of the ways we add value ohh and you won't have to pay to hire crockery, cutlery, or glassware we just lend it you and you just have to pay to have it washed and packed saving you up to 600 pounds in hire costs. So if we have it in our store you can borrow it, it's that simple and one more value add that's unique to us. Your signature a unique recipe based on your journey as a couple, we use this to build a flavour profile and then an ingredients profile, and from there are pastry chef and researcher will develop a one-off recipe just for you, the service is free of charge to any customer who books their wedding with us,

We have brought families who never met together for the first time with cocktail lessons and medical-themed afternoon tea, in the home of two young doctors. We have created dessert tables, pop-up dessert bars, and live food stations to a fun fair wedding for 250 guests with an inflatable cocktail bar and nightclub to a delicious donut wall to 500 or one of our stunning wedding cake creations made with your unique recipe we created..

From our immersive Alice in Wonderland experience to our Wonderland Express dessert train to our Drag Queen hen party in a pub we borrowed for a day and an afternoon tea that came served as a drag queen makeup kit. To a proposal on a deserted island with a beach cinema and dinner with the same food served in the movie and when he popped the question on screen he did the same on the beach.

These are just some of the ways we have helped create truly memorable experiences for the couples we worked as we say if you can dream it we can create it..if you would like to know more just give us a call or whats app 07753930936





## WHAT SETS US APART

- We are dedicated to our purpose and our people, products, and the planet. Here are some of the ways we uphold our values:
  - Ensuring Fair Wages: We pay a minimum of 15 pounds per hour, which is above the National and London wage and to prevent people from living on the edge of poverty.
  - We donate 15% of our revenue to help end food insecurity
  - We care about others and offer freshly baked grants to help those looking to start their own purpose-driven food businesses.
  - 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, but we do make our own soft drinks for your guests to enjoy.
  - 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.
  - We offer standard crockery, cutlery, and glassware free of charge and on loan up to 150 guests, we will advise of what can provide and what you would need
  - We offer unique services no others can
  - We are licensed to sell and serve alcohol and buy it direct and pass the savings to you.



FOOD & DRINK



# FOOD THEMING AND SET DESIGN



OUTDOORS AND RUSTIC



SOME OF OUR FUN LIVE EXPERIENCES





## SERVICES WE OFFER

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**Cakery Wonderland**  
TASTES GOOD & DOES GOOD

### CAKERY

- Engagement cakes
- Wedding cakes
- Dessert bars & tables
- Hand made chocolates
- Signature bakes & recipes

### LIVE EXPERIENCES

- Afternoon tea for events
- Create your own cheesecake
- Ice cream sundae bar
- Churros
- Candy floss bars
- Macaron & martini party
- Donut wheel of fortune
- Dip your own Ice pops
- Rainbow popcorn bar
- Alice in wonderland dessert experince
- Bridgerton Afternoon Tea

### SERVICES

- Flowers
- Balloons
- Food styling
- Staging
- Personal branding



**Wonderland Events**  
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### EVENTS

- Engagement parties
- Themed Weddings
- Sit down meals 3- 8 courses
- wine pairing and Tasting
- Bespoke stag and hen events
- Family bake off events
- Cookery school weekends
- Cocktail & canapes parties
- Unique Neon parties
- Masquerade ball

### @HOME DINING

- Tasting menus
- Cookery lessons
- Pre wedding dinner
- Stag and hen dinner parties
- Anniversary parties
- Canapé parties

### POP UP FESTIVAL

- Health & safety
- Design and layout
- Menu design
- Event management

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

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## SAMPLE MENUS 5 COURSE

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### Amuse Bouche

Glass of house champagne

Tempura baby Scallops - yuzu wasabi emulsion

Bread freshly baked roasted onion bread

### Starter

Home-cured beetroot salmon smoked salmon pâté and thyme cracker

### Main Course

28 day Angus filet beef Wellington, heritage roasted carrots, fondant potato, red wine jus

### Cheese course

Délice de Bourgogne cheesecake, cracked pepper digestive base and rhubarb compote

### Dessert

Berry salad - poached berries and cherries, fresh raspberries and strawberries with homemade raspberry sorbet & and a lemon tuile

### Petit Fours with Tea or Coffee

Our award-winning raspberry and dark chocolate fudge & raspberry shortbread hearts

### Wines and Champagne

House Champagne is served at the start and for the toast/speeches

Trivento Golden Reserve Prive Malbec Wine

Picpoul de Pinet Blanc Sec double bronze winner



## SAMPLE MENUS 3 COURSE

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### Amuse Bouche

Hot smoked beetroot salmon (smoked by us) on a lemon, dill scone.

Bread Selection by our Bakers

### Starter

Chicken Liver Parfait, Duo of Chutneys, Baby Leaves, Sourdough

Marinated Heirloom Tomatoes, Mozzarella, Basil Crumb (V)

### Main Course

Blackened Cod Loin, Saffron Parmentier, Citrus Butter Sauce - Pea hummus side dish

Slow Cooked Feather blade of Beef, Root Vegetable & Potato Mash, Black Truffle Sauce

### Dessert

Strawberry & Elderflower Cheesecake, Fresh Strawberries, Strawberry Puree

Golden Salted Caramel Tart, dark chocolate Ganache, Praline Chantilly, Chocolate liquid drops

Petit Four, Tea or Coffee

Macaron selection



## SAMPLE MENUS WEDDING AFTERNOON TEA

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### TO START WITH A GLASS OF PROSECCO

Tarragon Chicken, Grape, Onion & Rocket  
Egg & Cress, Chives With Salad Cream Mayo  
Smoked Salmon Cucumber And Cream Cheese  
Wyke Farm Mature Cheddar And Tomato Chutney toasted sandwich  
Roasted Vegetable ,Rocket, hummus on a brioche bun  
Fig, And Blue Cheese Tart  
Truffle & Mushroom Pate & Rocket Bridge Roll

### THE MIDDLE

Freshly made lemonade scones plain and our fruit ones will be selected based on the time of year.  
Our scones are made with lemonade so they are as light a feather  
Whipped clotted cream - won't spill on your dress  
Lemon curd and a seasonal jam

### TO END

Your signature bake by us  
blood orange and raspberry curd meringue tarts  
champagne and seasonal fruit trifles  
Vanilla and caramel shortbreads  
Gold dark chocolate truffle cakes

### DRINKS UNLIMITED DURING SERVICE

Earl grey, afternoon tea blend and coffee on request  
A choice of our iced teas & natural juice and sparkling water coolers  
Still and sparkling water



## SAMPLE MENUS FOOD FESTIVAL

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Guests get to choose what they want when they want and personalize their food as there is a condiment and toppings table where guests can grab one of 3 salad pots and fill up with a cone of tortilla and chips or pimp up with hot dogs, pasta, sliders,

Dim Sumptuous Bao buns and spring rolls

Mutha cluckers - the best clucking fried chicken, fried frickles and deep-fried southern corn it's so wrong it's right

Shawarmarama - gf, df, vegan veggie sweet potato shawarma with hummus, pickles salad

Sliders shack - 100% Angus beef or non-meat, meat sliders top them how you want

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ce cream sundae bar

Donut Wheel of Fortune - spin the wheel and it decides what flavor you get but the wheel is stacked with 241 and the golden donut you win one of each of the 3 flavors and your gold donut

Candy floss is free for everyone

Festival beers and soft drinks



## SAMPLE MENUS BUFFET STYLE

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.Jerk chicken sliders

Korean fried chicken or smoked tofu slider

Reuben sliders with sauerkraut;

Peking duck carving station; moo shu pancakes

steamed bao buns veggie, prawn, duck

vegetable tempura station

Mini falafel and lamb and beef shawarma

Mini bagel tower with smoked salmon and accompaniments

Hamptons chopped salad with tarragon ranch dressing.

watermelon, feta, mint and cucumber salad

Potato salad with chopped gherkins, egg, and garden herbs in a light dressing

Applewood bacon mac 'n' cheese

Macaron train - filled with a selection of summer macaron grab one as it passes by

Golden chocolate truffle cakes

Eton mess cheesecake pots

Dipped and plain strawberry tower



## FAQ'S

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### Q: How long does it take to get a proposal

A: Anywhere from 2 to 4 weeks, depending on what you want the more detail we have the better the proposal.

### Q what if I just want ideas with no costs at this stage

A Our team is highly trained, and our clients come to us with the understanding they have read up on what we do and how our business works. Clients understand the time and effort we put into a proposal and come to us with a genuine view of hiring us..if you want ideas, we are happy to do so, but you be charged for our time.

### Q: Do you work internationally

A: Yes we do and have created events in some of the finest private residences and venues in the Mdidd Eat , Baking, the USA, Ireland, the maldives and Australia

### Q: What is your pricing model

A: we will always give you an all-inclusive price and that includes staffing, service, bar, glasses, crockery any staging props lighting - if we have it you can borrow it, but if we need to hire it in you pay the price on the invoice. there are no hidden costs

### Are tastings free?

Q: No, ee charge 200 pounds plus VAT more if wish to try wines and will be deducted from the food element when you spend over 2,000 plus VAT

### Do we have to pay a deposit? and when is the final amount due?

A: yes it's 5% of your total spend. 2 months before the wedding we would require 25%, one month before the wedding, and the balance is due two weeks before the wedding, if we incur costs over 750 pounds will be required to provide us with the funds

### Q: Can I bring my own staff and pay them less than yours

A; No for insurance reasons and if you want to pay people less, then we are not a good fit and would decline the opportunity we decline 35% of private clients and 55% of corporate clients as their ethics are not aligned with ours and our clients respect us for its. Please read our policies on our websites at [www.cakerywonderland.com](http://www.cakerywonderland.com)

### Q: Can I bring my drinks and your staff serve them

A; yes but you will have to pay a corkage charge to cover the staffing costs, glassware, ice, wine coolers etc

### How sustainable is your company?

We are a truly sustainable business from our business model to supply chain management and environment, we are on a net zero journey and we are members of the living wage foundation and Climate Essentials carbon reduction scheme. We have nothing to landfill and zero food waste policy and our waste is separated for recycling.


what do you mean when you say you a purpose-driven company?

it means we are not profit and shareholder-driven, we were created to serve a soci purpose and create change in society by doing good and we will always put people, the planet and purpose before profits. We give 15% of our revenue to help deliver our purpose which is to help create a world where no one goes hungry. so you get food that not only tastes good but does good too. So by working with us, you helping is to fight food poverty. help those who need it most and help put an end to food inequality. So we don't work with corporate clients whose values are not aligned with ours and this also applies to private clients, we actually trun down 45% off all the requests we get

CAKE ANY ONE?







THE MACARON AND MARTINI BAR WAS SUCH A HIT AT OUR WEDDING EVERYONE WAS RAVING ABOUT IT. THE BARTENDERS AND THE PASTRY CHEF WERE AWESOME. HOW THEY CAME UP WITH ALL THE MACARON FLAVOURS AND MARTINI COMBINATIONS WAS BEYOND ME AND I CAN SAY 3 IS ANYONE'S LIMIT AS THEY ARE NOT SHY WITH THE BOOZE.

IT WAS A DELUXE 5-STAR HOTEL COCKTAIL BAR MEETS PIERRE HERME MACARONS. IT WAS INDULGENT, LUXURIOUS, FUN AND WORTH EVERY PENNY AND MADE MY WEDDING DAY SPECIAL.

**YVONNE & ROB**

*Yvonne & Rob*

READ ALL OUR 64 5 STAR REVIEWS ON **HITCHED AND BARK**

# BRIEFING NOTES

For our team to help you create a truly memorable event we need to gather some information from there we can make menu, drinks, cake and experience recommendations and if you like what we offer then we can arrange a tasting with one of our chefs and event managers. This will be on email so to dont need to fill it in

## THE BASICS

Where and when, type of service,, the estimated number of guests,

## WHAT FOOD DO YOU LOVE?

This is your big day and driven by you, to often couples focus on the guests and not what they want!

WHATS YOUR FOOD HELL - Food you both hate or would never order

## FAVOURITE RESTAURANTS?

ALLERGENS is there anything we should know?

WHAT DRINKS DO YOU LIKE ? Wine, beers, spirits, cocktails when it comes to soft drinks we don't sell or supply drinks from coke and the like - we make our own

## DECOR/COLOURS

### CAKE?

what kind of cake would be the cheery on top of your day. send us images, sketches or get BINGS Ai to visualize it for you and its what you want not what one trend or in or because so has been celeb had one,,its about you.

## IF YOU COULD HAVE IT ALL

if we could wave our magic whisk and whip up the perfect wedding what would it be and what would it look like - feel free to send us pictures, we love a good mood board.

BUDGET; lets be upfront and honest about the money. We need it to be realistic, given the time and the cost we put into preparing a wedding presentation, we can make most things happen but we strive to offer the best value, ask any of our clients we will work hard make create something truly memorable. The price we quote is all inclusive and what we sign off on, we price check our services. We know you will want to get quotes from and you should, but please make sure you comparing apple for apples not apples for caviar

## WHAT IS YOU BUDGET FOR THE BELOW ELEMENTS

VENUE£

FOOD £

CAKE £

DRINKS £

DECOR £

EXPERIENCES & WOW FACTOR £

would you like us to create a unique signature bake for you, if so please let us know and we will send you over the questionnaire? its free to use

ANY ONE FOR CAKE ?



READY TO DISCUSS YOU BIG DAY?



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