

CREATORS OF TRULY MEMORABLE
FOOD EXPERIENCES THAT TASTES
GOOD AND DOES GOOD

WINNERS OF PURPOSE CATERERS 23, 24
- GOLD 2024 SALON CULINAIRE -
AFTERNOON TEA WINNER 2023 - ALICE
IN WONDERLAND AFTERNOON TEA



ISSUE NO. 03 • WINTER 2026 MENUS



AFTERNOON TEA EDITION

COMING SOON

Our founders new afternoon tea cook book

HELLO THERE, A LITTLE BIT ABOUT US

Finding a the right catering partner is not an easy task, but as you see from this presentation we are not your run of the mill caterers. We are nations first purpose driven hospitality group that uses 15% of revenues to help create a world where no one goes without food.

We put People. Purpose and Planet before profits and shareholders. We create innovate and memorable food experience that delight and surprise guests throughout the event.

founded by cheffy brothers who live on opposite sides of the world. Mark my younger brother runs the same business in Australia with his twin brother also a chef and me, Greg their older brother who runs our UK business.

Our hyper-personal service has a team of highly experienced chefs, and front-of-house staff who have all trained at the leading hotels and restaurants and our own sommelier. They are dedicated to creating a truly memorable experiences for you and your guests in your home. Our reputation for quality, value and service has led us to create experiences for high-profile business leaders, celebrities, governments and ambassadors, we are the private caterers to the Irish, Kuwaiti, Dutch embassies and Australian High Commission.

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 private residences, hotels and some of us have even worked at Disney creating food experiences for film & tv and fine dining and themed hotels and we use that experience to create many truly unique end to end managed experiences for our clients.

We have everything in house and so we think of one experience from the second your guests arrive until they leave. 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 local 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 drinks 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 £22 a bottle inc VAT. We never charge for event crockery or glassware we just lend it to you which has saved our clients over £198,000 in last three years in hire fees.

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

CONTACT US

TASTES GOOD DOES GOOD
7-11 Minerva rd
LONDON
NW10 6HJ

0208 323 1113

07753 930936 what's app
CAKERYWONDERLAND.COM
TASTESGOODDOESGOOD.COM
HIRECANDYFLOSSUK.COM
BRITAINLOVESBAKING.COM

HEAD IMAGINEER

GREG WIXTED

Chief Taste Officer

MARK WIXTED

Chiefs Picnic Officer

TIA MAE

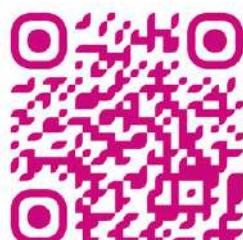
CONTRIBUTORS

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OUR FOOD

BRANDS

CAKERYWONDERLAND.COM
TASTESGOODDOESGOOD.COM
HIRECANDYFLOSSUK.COM
BRITAINLOVESBAKING.COM
AWONDERLIFECATERING.COM
UDDERLYLUSH.COM
DONUTOLOGISTS.COM
WONDERLAND EXPERIENCES
WONDERBAR - COCKTAIL BARS



GREG WIXTED

founder and Head of Imagineering

OUR FRIENDS. - CLIENTS & CHARITIES



OUR FRIENDS (CLINETS)

We have over 50 corporate clients and 200 private dining clients, to many we are not just their caterers, they have engaged us to create recipe kits for corporate and employee engagement, we have created afternoon tea events to celebrate the coronation, we have sent their staff Jubilee afternoon teas, we have helped create baking mental health wellness, programs. We have created family bake offs over zoom to workplace bake offs. We have created unique chocolate bars as gifts, installed donut walls in 10 nationwide and international locations to mark a company announcement.

MANAGED EXPERIENCES

We have created pop up experiences for creative agencies and worked with several to create consumer brands to help create the Baileys Treat Stop Shop, bespoke Mexican Cinco de Mayo Palatas Bar and a Cinco de Mayo Cocktail cake.

®

BAKE YOUR BRAND

We have our own process that enables us to distill a companies brand essence and brand values into a unique flavour profile and turn that into a unique bake, cake or dessert. We call it Bake Your Brand

®

FOOD EXPERIENCE DESIGN

Our Sugar Daddy team our are in house innovation team that create the services we sell on Get Your Guide, Wonder Days and AirBnB. They also teach our certified Food Experience Design course, its brings together, set, graphic, user journey, UX, Ideation creation and presentation and you don't need to be a chef to do it. And Rapid Food Innovation workshop, this teaches food product developers and food entrepreneurs how to create and take an idea to market test in just 8 weeks.

OUR CHARITY PARTNERS

We work with and support an ever growing list of charity partners , not all our food banks, they just have services that help those who are socially disadvantaged, living in isolation, educate kids through food, support and the homeless. Our partners include *Hestia, Pimlico Angels, City Harvest, Mary Smiths Pantry, Streatham Lunch Club, Healthy Living Platform, Super Siblings, Bondway, Eastway Housing, The Red Cross* to name just a few. We are happy to support your charity partners

SOME OF OUR FRIENDS

BARRIE
FOPE
GANT
MAUVAIS
MAPPIN & WEB
SUNTORY
DIAGEO
FRANKE
BARCLAYS
CHELSEA BARRACKS
DAMAC
CHUBB
AUSTRALIAN HC
THE EMBASSY OF KUWAIT
THE EMBASSY OF IRELAND
MISK FOUNDATION
PII SUPERYACHTS
OMOROVICZA'S BEAUTY
CUSHMAN WAKEFIELD
PZ CUSSONS
NESTLE
VIRGIN MEDIA
CAFEÉ NERO
MYST
WIDEN & KENNEDY
LEO BURNETT
OGILVY
UNCLE/REALSTAR
ST MARYS UNIVERSITY
UNC WINSTON HOUSE
MEWBURN ELLIS LLP
WESTMINSTER COUNCIL
TAKEDA PHARMACEUTICAL
GSK
WASPS RC
ACASTER & LLOYD
JR & CO
LONDON BUSINESS SCHOOL
BEAUTY PRO
DMS
EON ENERGY
INDO UK FILM
KMS PROFESSIONALS
METROLINE BUSES
REDBRIDGE INSITIUTE
VERTU MOTORS
EUROPEAN UNION TO THE
UNITED KINGDOM
IMPERIAL COLLEGE

ADDED THIS MONTH
ANGELS COSTUMES
BLUE MARINE FOUNDATION
EURO TILE
TWINBLAST
IGT GAMING
NAVIGATOR GAS
64 NORTH ROW MAYFAIR



OUR FAMILY OF BRANDS

we are an ever growing group of specialist caterers who are committed to creating a difference and helping to create hunger free and food waste free world

Cakery wonderland is home to our treasured afternoon tea catering team, guardians of this great British tradition and creators of award winning afternoon teas and our bespoke themed tea like Alice in Wonderland, Bridgerton and tea our afternoon tea and cream tea baking classes.. Its also home to our online retail offering and where you can order afternoon tea to be delivered to your door next day



Wonderland Experiences are creators of authentic and unique culinary experiences and we provide these experiences to our customers and to Get Your Guide Expedia and AirBnB- scan the QR Code to check our amazing experiences they make wonderful gifts



Tastes Good Dons Good Events formally Wonderland Events is home to our private and corporate caterers. with over 500 clients they have specialise in weddings, private dining, private events and corporate events as well as our 20 street food brands



Udderly Lush is our ice cream and frozen dessert brand, that is disrupting the fun foods sector by offering net zero popup ice cream parlor giving guests a full range of frozen treats for the same price as hiring a Mr Whippy bar of ice cream van. £395 plus vat for unlimited menu for 2 hours and up to 100 guests



The Donutologists creators of amazing donut towers and walls, the do food festivals and markets and hyper local popups in residential buildings all over London, they also offer a range of unique event experiences and they offer online ordering via their website just scan the QR code to see their latest creations



Britain Loves Baking Academy is where all our masterclasses take place in our NW10 facility offering a range of masterclasses, free baking classes for kids and our professional food experience design course and bakery professional trainer courses



Cotton Candyland is our on demand candy floss business and flavoured sugar manufacturer. We started with 10 commercial candy floss machines in London and offer a same day service from 2 hours to 6 hours unlimited candy floss and staffed by our Candy Angels.



A Wonderful life catering Our dedicated (our catering services are designed specifically for your needs and the needs of the family only) and specially trained team offer a thoughtful and compassionate service coupled with careful attention to detail so that every event runs seamlessly and is relaxed for our clients and their guests



Sugar Daddy London creators of desserts that taste good and do good, we specialise in creating unforgettable desserts and for all types of events and innovative fun food pop up and stands. We offer trend setting dessert experiences like no other, and with a mission that's as sweet as our treats





WHY WORK WITH US

- We offer better value up to 35% better value than others of our size and we have no shareholders pockets to line and our pricing is checked independently
- We have 2600 sqf of production 5 star rated kitchen space and can cater up to 4,000 a day
- We pay our teams 25% more than min wages and they have a say in how we operate
- look amazing on your ESG report as we feed back the outcomes from 15% of your spend, not mention your event will put nothing in landfill nor will your event have any food waste
- You never pay a hire charge with us as we wont hire you anything. You can borrow it for free and that includes our prop room and service ware stores.
- Most of all we are in the top 5 caterers on Bark with 100% of our reviews are 5 star and we are happy for you to talk to other clients we have worked.
- We are the only caterer to have an Imagineering team who dream up wonderful ideas for our clients and ideas to help up grow
- can you caterers do this ?

A SELECTION OF OUR MANY BESPOKE TEAS WE CREATE EACH YEAR, LAST YEAR WE SERVED OVER 5,000 GUESTS, THAT MAKES 28,000 AND COUNTING OVER 3 YEARS



VINTAGE DELUXE AFTERNOON TEA



Afternoon tea inspiration



THE CAKEY AFTERNOON TEA

TRADITIONAL FINGER SANDWICH SELECTION

EGG MAYO

CREAM CHEESE AND CUCUMBER

CORONATION CHICKEN

SAUSAGE ROLL

FRESHLY BAKED SCONES

FRUIT SCONES

LEMONADE SCONES PLAIN

CLOTTED CREAM & HOMEMADE RASPBERRY PRESERVE

CAKES & PATISSERIE

MINI CARROT CAKES

SPRING MACARON SELECTION

RASPBERRY SHORTBREADS

MINI CUPCAKE

TEA AND COFFEE & DRINKS CATERED ONLY

AFTERNOON TEA BLEND

HOMEMADE PASSIONFRUIT COOLER

STILL AND SPARKLING WATER

£22 PER PERSON PLUS VAT

£15 DELIVERY ONLY PLUS DELIVERY CHARGE

SERVICE INCLUDED CATERING
SET UP 90 MIN SERVICE AND CLEAR DOWN

Our afternoon tea handbag boxes
and our new alice wonderland curiosity afternoon tea box



CELEBRATION AFTERNOON TEA

SAVOURY SELECTION

EGG MAYO

SALMINON AND CREAM CHEESE

CORINATION CHIOCKEN

WARM MUSHROOM AND TRUFFLE TARTS

SAUSAGE ROLL

SCONES FRESHLY BAKED

FRUIT AND BERRY SCONES - LEMON CURD

PLAIN SCONES - RASPBERRY JAM

WHIPPED CLOTTED CREAM

AFTERNOON TEA CAKE SELECTION

LEMON AND RASPBERRY DRIZZLE

CHOCOLATE GANACHE BISCUIT CAKE)

STRAWBERRY TARTS

MACARON SELECTION

TEA AND DRINKS CATERED ONLY

AFTERNOON TEA & EARL GREY

COFFEE ON REQUEST

STILL AND SPARKLING WATER

FRESH CLOUDY APPLE AND GINGER COOLER

**£27 FULL CATERING, INCLUDES ALL GLASSWARE CUTLERY, NAPKINS, CROCKERY
(INCLUDING VINTAGE UP TO 100)**

YOU HAVE CHOICE OF SERVICE BUFFEETT SYTLE OR HOTEL SERVICE WITH 3 TEIR CAKE STANDS. WE CAN PROVIDE LINEN

£16.50 DELIVER ONLY PLUS DELIVERY CHARGE



vintage afternoon tea



VINTAGE AFTERNOON TEA

TRADITIONAL FINGER SANDWICH SELECTION

BACON, CHEESE AND CHIVE TART

EGG MAYO

CHEDDAR CHEESE & TOMATO CHUTNEY

CORONATION CHICKEN

SALMON CREAM CHEESE IN A BRIOCHE FINGER

FRESHLY BAKED SCONES

FRUIT SCONES

PLAIN LEMONADE SCONES

CLOTTED CREAM & HOMEMADE RASPBERRY PRESERVE

CAKES & PATISSERIE

CHOCOLATE AND ORANGE TARTS

MACARON SELECTION

GLAZED BERRY TRUFFLE CAKES

PEACH & VANILLA BEAN SHORTBREADS

VICTORIA SPONGES SERVED WHOLE ON VINTAGE CAKE STANDS

TEA & DRINKS

ROYAL AFTERNOON TEA BLEND

ORANGERY OF LADY GREY BLEND

COFFEE ON REQUEST

RUBHARB AND GINGER COOLER

APPLE AND ELDERFLOWER PRESSE

STILL AND SPARKLING WATER

£ 33 PER PERSON FULLY CATERED INCLUDES

VINTAGE MATCHED CROCKERY SETS AND GOLD CUTLERY SERVICE WARE AND CAKES SERVED ON 3 TEIR STANDS AND WHOLE VICTORIA SPONGES ON VINTAGE OR BRASS CAKE STANDS IT ALSO INCLUDES A VINTAGE STYLED CENTER PIECE PER TABLE, AND GLASSWARE AND INCLUDES LINEN AND LINEN NAPKINS.

WE CAN PROVIDE THIS IN BLACK OR WHITE. THE SET UP TAKES A BIT LONGER AND WE NEED ABOUT 1 HOURS BEFORE WE OFFER A TABLE SERVICE FOR THIS AFTERNOON TEA.

DELUXE AFTERNOON TEA

TRADITIONAL FINGER SANDWICH SELECTION

SALMON AND CREAM CHEESE
ROAST BEEF, HORSERADISH AND ICEBERG
MATURE CHEDDAR AND TOMATO CHUTNEY
CORONATION CHICKEN
ASPARAGUS TARTS

FRESHLY BAKED SCONES

VANILLA AND FRUIT SCONE
PLAIN LEMONADE
CLOTTED CREAM & HOMEMADE BLACK CHERRY &
LEMON CURD

CAKES & PATISSERIE

BERRY MERINGUE TARTS
DAISY LUSTURE BATTENBERG
MINI VICTORIA SPONGE
MACARON SELECTION
RUM, PASSION FRUIT TRUFFLES
CHOCOLATE GANACHE SHORTBREAD

DRINKS SELECTION CATERED ONLY

STILL AND SPARKLING WATER
TEA AND COFFEE
ORANGE AND PASSIONFRUIT COOLER
APPLE & PEAR & GINGER PRESSE
ICE TEA OF THE DAY

£32 FULLY CATERED OR £35 WITH VINTAGE CROCKERY

CROCKERY, CUTLERY, SERVICE WARE AND CAKES SERVED ON STANDS CHEF AND WAITER FOR 4 HOURS 1 HOUR SET UP, 2 HOUR SERVICE AND 1 HOUR CLEAN DOWN FULLY CATERED INCLUDES OUR NO HIRE CHARGE FOR CROCKERY, CUTLERY, CUPS AND SAUCERS AND WATER/JUICE GLASSES AND LINEN
DOES NOT INCLUDE VAT

ROYAL ASCOT AFTERNOON TEA

AFTERNOON TEA SANDWICHES

Ham and English mustard finger

Egg and cress

Smoked salmon, lemon, dill cream cheese & cucumber

Coronation chicken

Asparagus, onion and herb tart

SCONES

Two scones fruit and plain scones

strawberry conserve & blood orange curd

whipped clotted cream

AFTERNOON TEA CAKES

Macrons

Gin & Tonic drizzle cake

Raspberry meringue tarts

chocolate and pistachio ganache shortbreads

Mini strawberry victoria sponges

DRINKS

Still & sparkling water

Homemade pink lemonade

Apple & elderflower cooler

Afternoon tea blend

fully catered only £30 per person

£18 DELIVERY ONLY, £40 FOR 2 handbag afternoon tea box



THE CHAMPAGNE AFTERNOON TEA

SANDWICHES & TARTS

RARE ROAST BEEF, ICEBERG & HORSERADISH CREAM
EGG & CRESS WITH OLD-FASHIONED SALAD CREAM MAYO
SMOKED SALMON CUCUMBER AND CREAM CHEESE
WYKE FARM MATURE CHEDDAR AND HAM TOMATO CHUTNEY
ASPARAGUS AND HERB TARTS
MINI CHICKEN AND LEEK PIE

FRESHLY BAKED SCONES

BLACK CHERRY SCONES
LEMON LEMONADE SCONES PLAIN
CLOTTED CREAM & HOMEMADE BLACK CHERRY CONSERVE
LEMON CURD

CAKES & PATISSERIE

LEMON & AND BLUEBERRY MERINGUE TARTS
MINI BATTENBERG
GANACHE TOPPED DARK TRUFFLE CAKE
MACARON SELECTION
PIMMS DRIZZLE CAKE
RASPBERRY VICTORIA SPONGE

CHAMPAGNE, TEA AND COFFEE

LADY GREY
AFTERNOON TEA BLEND
COFFEE ON REQUEST
UNLIMITED HOUSE CHAMPAGNE FOR 2 HOURS
ICE TEA OF THE DAY
PINK LEMONADE
ORANGE AND PASSIONFRUIT COOLER

£50 WITH CHAMPAGNE £40 PLUS VAT WITH PROSECCO

FULLY CATERED INCLUDES OUR NO HIRE CHARGE FOR CROCKERY, CUTLERY, GLASSWARE. HOTEL STYLE SERVICE OR BUFFET, STAFF FOR 4 HOURS AND £15 PER HOUR PER STAFF MEMBER AFTER 4 HOURS ALL FOOD AND DRINK AS PER THE MENU.
LINEN, PRINTED MENU, DOES NOT INCLUDE VAT





BRIDGERTON *Afternoon Tea*



SANDWICHES & TARTS

BLACK TRUFFLED EGG MAYO
SALMON, CREAM CHEESE LEMON AND DILL
SMOKED DUCK AND BRIE BRIOCHE
TRUFFLE, HERB AND MUSHROOM TART
SPICED KING PRAWN TART



FRESHLY BAKED SCONES

A HINT OF SCANDEL & TONKA SCONES
FRUIT SCONES
BLOORD ORANGE CURD & CHERRY JAM, WHIPPED CLOTTED CREAM



SWEET TREATS

FEATHERINGTON'S SISTERS SOUR CHERRY MERIGUNE TARTS
QUEEN CHARLOTTE'S MACARON CROWNS
LADY WHISTLEDOWN BLOOD ORANGE AND REVENGE MOUSSE
LADY VIOLET'S AWAY WITH THE BUTTERFLIES CAKES
THE DUKE'S GOLDEN LIMONCELLO MADELINE'S
THE BRIDGERTON'S GOLDEN BATTENBERG'S
DANBURY'S PASSION AND LIFE FUDGE



CHAMPANGE AND BRIDGERTON COCKTAILS
POST EVENT, SOCIETY PAGES BY LADY WHISTLEDOWN SENT ON EMAIL



Lady Whistledown

£80 per person with full styling and vintage crockery



WIMBLEDON AFTERNOON TEA

SAVOURY

chicken , lemon mayo on basil pesto bread
smoked salmon cream cheese on in brioche ball
=egg and micro cress mayo on granary
Wyke farm cheddar & onion marmalade tarts
wild mushroom & truffle filled choux balls

SCONES

Lemon barley scone
Fruit scone
whipped clotted cream and raspberry preserve

AFTERNOON TEA CAKES & PASTRIES

Mini SW19 cupcakes
lemon tennis ball white chocolate mousse
vanilla and elderflower shortbread rackets
tennis motif macaron
mini pots of strawberries & cream

DRINKS

Zero Pimm's with
blends of natural flavours combining classic summer fruits,
cucumber, mint, orange, apple and strawberry
Still and sparkling water
Tea and Coffee

£25 delivery only £40 fully catered with tennis themeing included

baby shower Afternoon Tea

SANDWICH & TARTS

please choose 5

- spinach, roasted pepper & mature cheddar muffins Ve
- mushroom, truffle and chive tarts Ve, Gf
- panko coated chicken, avocado and tomato chutney wrap Df
- hummus, rocket, falafel tomato chutney wrap Ve, Ve, Df
- salmon, lemon & dill mayo on granary Df
- Pastrami, pickle, cream cheese mustard
- roasted red pepper and ricotta tart, olive tapenade Gf, Df, Vg
- Egg and cress on 50/50
- Roast beef, beetroot horseradish, iceberg on brown caperse, pesto mayo on homemade mini focaccia

FRESHLY BAKED MINI SCONES

- pink berry scones
- blueberry scones
- lemon curd, raspberry jam,
whipped clotted cream (to stop it dripping)

SWEET TREATS

- summer macarons
- golden truffle brownies and white chocolate brownies
- orange chocolate & vanilla shortbread teddies
- raspberry pink gin drizzle cakes or blueberry gin drizzle cake
- mini banana & caramel meringue tarts

HOT & COLD DRINKS

- freshly brewed single roast coffee
- Royal blend afternoon tea
- freshly made peach ice tea
- still and sparkling water

£35 plus vat per person fully inclusive of staffing, set up
clean down service, crockery cutlery and linen
includes a glass of low or zero prosecco for each guest

ITS A ?! | BABY SHOWER AFTERNOON TEAS

MAMA

BABY SHOWER AFTERNOON TEA

Dainty Finger Sandwiches;

Cucumber, whipped cream cheese and chive

Norfolk ham and mild grain mustard

Mature Cheddar cheese and Bramley apple chutney

Savouries;

feta, olive, tomato & basil muffin

Freshly baked scones

Plain lemonade scone and Fruit Scone, strawberry jam and clotted cream, so it won't drip on your dress

Delicate cakes and pastries

Pastel rainbow Gateau Opera

Happy Cloud Biscuit: Lemonade shortbread with popping candy

Oh Baby! Macarons

Passion fruit meringue desset pots

Mom's
secrets

For perfect
sweets & cookies

Let's Play

£30 PER PERSON PLUS VAT FIULLY CATERED

Fun Family Game
Night Ideas

easy

mom outfits, which
you need to revamp
your style

Summer
guide



Fun in the sun
with your baby

Kids Afternoon Tea Party

ALICE in WONDERLAND

The Queen of Tarts, Sandwiches

Cream cheese slider
mashed banana & peanut slider
Wonderland rainbow chicken slider
Egg and cress sandwich

The Mad Hatter's Sconewich

Plain scone filled with
Berry fruit - Very berry compote
Whipped clotted cream,

Alice's Try Me Eat

Whimsical victoria sponges
Cheshire cats trifles
Queen of Tart's deck of cards shortbreads
Eat Me Macaron domes
Outside in orange brownie

Potions Cupboard

Shrink me blueberry potion grow me berry potion

FULL CATERED £30 PLUS VAT
ALICE'S CUROSITY TREAT BOXES £25 EACH





Afternoon Tea Party

ALICE in WONDERLAND

The Queen of Tarts, Sandwiches

Cream cheese, smoked salmon, dill, and lemon tart

Truffle and mushroom tarts,

A smoked duck and brie rainbow slider with pear chutney

Wonderland rainbow chicken slider

Egg and cress sandwich

The Mad Hatter's Scones

Lemonade & elderflower -Lemon curd

Berry fruit - Very berry compote

Whipped clotted cream,

Alice's Try Me Eat Drink Me

Whimsical victoria sponges

Cheshire cats trifles

Queen of Tart's deck of cards shortbreads

Eat Me Macaron domes

Outside in orange brownie

Try Me Lemon and raspberry meringue tarts

what's in Alice's curiosity box surprise

Potions Cupboard

Shrink me on arrival contains alcohol

Grow me on departure contains alcohol

Hot & Cold Drinks

Homemade iced tea served in teapots

Still and sparkling water

afternoon tea blend or earl grey

coffee on request

£50 to £100 PER PERSON FULLY CATERED, SET DESIGN AND STYLING VAT NOT INCLUDED

ALICE'S CURSOITY GIFT BOXES EAT ME, BITE ME, DRINK ME £35 EACH







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

WINNERS OF THE 2022 SME ENTERPRISE AWARDS
LIVEWIRE DESSERT CATERER OF THE YEAR 2023, 2024 AND 2025

**7-11 MINERVA RD
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LONDON
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