

Tastes Good Does Good

JUICE BAR EDITION

CREATORS OF TRULY MEMORABLE EVENTS

VOL 51

SPRING 2026

515

PURPOSE DRIVEN EVENTS
AND COUNTING

DRINKS SHOWCASE 2026

www.tastesgooddoesgood.com



HELLO

We are not your run of the mill caterers you will get to read more about us and the food we create in the following pages, We are the only purpose driven family run catering group who create personalised and unique food experiences that help create truly memorable events. Created by 3 cheffy brothers 2 who live Darwin Australia and run the biggest catering operations for the past 10 years and are NT Special Event Caterers and their older brother here in London, the wanted to do business differently and created a new business model that creates wealth but not for shareholders, the wealth they create is used to create a poverty free world,

We put, people, plant and purpose before profits,. We give 15% of our revenue to help create a world where no one goes hungry and we are the first to incubate, launch, grow and then gift its operations to those who want to run their own business or want to give back to society. We buy and donate food charities need to support those in need.

We measure and report our impact please can the code to read our half years sustainability report, and we report back to post event detailing how your spend with us was used and the outcomes it generated

you can find our more about us at
www.tastesgooddoesgood.com

GREG WIXTED
founder and Head of Imagineering

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
ATHONEDINING.CO.UK
HEAD IMAGINEER

GREG WIXTED

CHIEF TASTE OFFICER

MARK WIXTED

CHEIF CAKERY OFFICE
TIA MAE

CONTRIBUTORS

Kyler Myron, Kerr
Newton, Ryan Teddy,
Jemmy Jonth, Marlo
Acosta

**IN NEED OF AN IDEA
OR RECIPE ?**

WHATS APP THE TEAM
07753930936



PURPOSE-DRIVEN & IMPACT



15% REVENUE
to fight hunger
(UK's only)

15% Rebate
for Charity Clients



Weekly Impact
Monitoring



Donate Cash, Food,
Equipment, Baking
Programs

Freshly Baked Grants
for New Businesses

ETHICAL & SUSTAINABLE OPERATIONS



Audit Ethical
Supply Chain
(Fair Pay, Diversity)

Single Use Plastic
Free Deliveries



Commitment to
NET ZERO



ZERO-WASTE
FOOD POLICY
(Doggie Boxes)

Sustainable
Development Plan

STAFF WELFARE & EMPOWERMENT



Min £15/hr WAGE
+ travel/laundry

Prem attended &
Coversnatch



Path to CEO &
75% OWNERSHIP



Free Baking Kits,
Family Event

Up to 1 Year Free
Online Courses

CLIENT COMMITMENT & VALUE



All-Inclusive Pricing
(No Hidden Costs)

Fresh & Sustainable
Produce Only



Free Basic
Event Hire

Best Value
Price Check



Leave Venues
Spotless

Here to Chat
7am-11pm, 7 Days



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

Our every growing group are all specialist's caterers or provide services to our group, our clients and b2b clients.

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 life 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 disputing 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 or 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 manufactures. 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 or 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





OUR FOOD OFFERING

- PRIVATE & CORPORATE CATERING & EVENT
- PRIVATE DINING EXPERIENCES
- WEDDINGS & ENGAGEMENT PARTIES
- PROPOSAL EXPERIENCES
- BRIDGERTON COCKTAIL PARTIES
- THEMED EVENTS AND EVENT PRODUCTION
- BOOZY MILK SHAKES AND COCKTAIL SLUSH



OUR SERVICE OFFERING

- DESSERT BARS AND POP-UPS
- STREET FOOD AND FESTIVAL EVENTS
- WINE AND COCKTAIL MAKING CLASSES A
- WINE, BEERS AND SPIRITS TASTING SESSIONS
- DRINKS MENU DESIGN AND CURATION
- NOVELTY DRINKS LIKE OUR COCKTAIL TREES
- LIVE DESSERT MIXOLOGY - COCKTAIL AND DESSERTS







Dessert Bars 2.0

Desserts that taste good and do good, BY helping create a world where no one goes without food, so by working with us you helping those who can't help themselves right now.

want to delight and surprise your guests ? need the wow factor ? look no further



Udderly Lush SHAKES

handmade shakes made with clotted cream ice cream, fresh milk, fruit purees and sauces made by our pastry chefs all blended to order to make our Udderly lush shakes. the min is 100 serves but you can mix and match with our slushies giving your guest twice as much choice, 4 seasonal flavour's include banoffee, orange choc,, strawberries and cream and caramel chocolate

£3.95 PER 200ML SHAKE
£4.50 PER 300ML SHAKE
£6.00 PER 500ML SHAKE

POSH PALETAS ICE LOLLY EXPERIENCE

Created by us after a trip to Mexico and Miami, you wont find this experience anywhere else. A combination of traditional Mexican paletas with modern, healthy recipes, seasonal flavours, a dash of luxury and a splash of customisation so you can enjoy our exclusive Posh Paletas ice lollies. Guests can choose the flavour, the Belgian chocolate they want to dip there lolly in and choose the yummy bits to go on top. Now you have a delicious Posh Paletas ice lolly made by us, customised just for you.

£2.85 NAKED MIN 100
£3.70 DIPPED AND TOPPED MIN 100



Dessert Bars 2.0



BROWNIE SUNDAE BAR

it's time to reach the height of indulgence with a taste our Brownie sundaes, decadent bliss in a cup dare we say they are pure Cupfection. A mountain of chocolate sauce, with flavoursome bits, delectable brownie bites, crunchy toffee pieces, and clotted cream ice cream, whipped and the cherry on the top it's the cherry on top. Choose from Double Choco brownie, White choc blondies and berries and Caramel chocolate fudge brownie min 50 Serves ,8 or 12 oz cups can be part of your min spend or mixed with other experiences free, branded menu board for each event

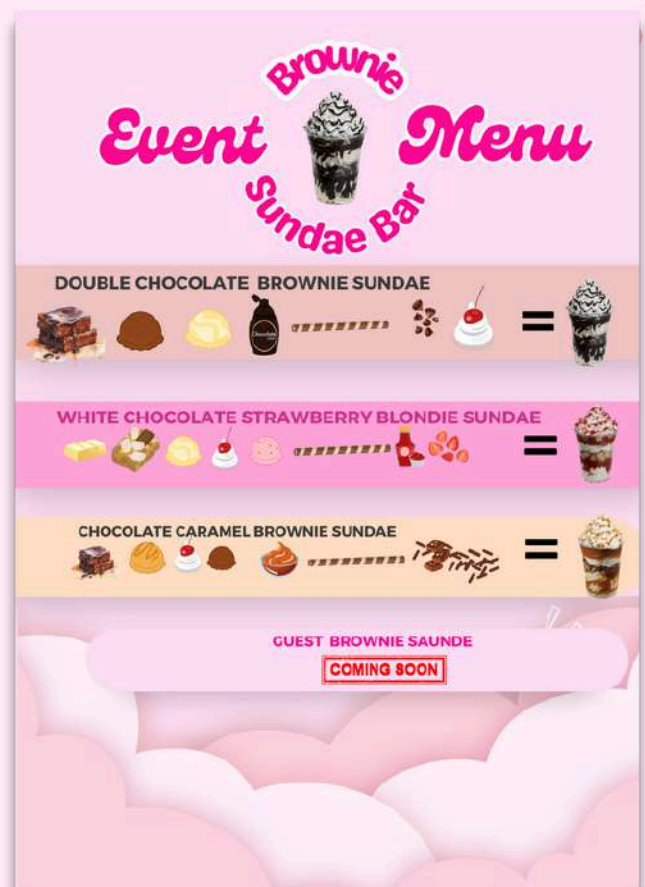
£245 PER 50 GUESTS 8 OZ
£300 PER 50 GUESTS 12 OZ



SUMMER 100% NATURAL SLUSHIES

no turning your tongue blue ,no chemicals and E numbers and no added sugar of additives, just good old fashioned fresh fruits and ice blended to create our yummy fruity slushtails served in a 10 oz cup. Can be mixed with our yummy Udderly Lush shakes, MIN SERVES 50

£3.95 PER 200ML SHAKE
£4.50 PER 300ML SHAKE
£6.00 PER 500ML SHAKE



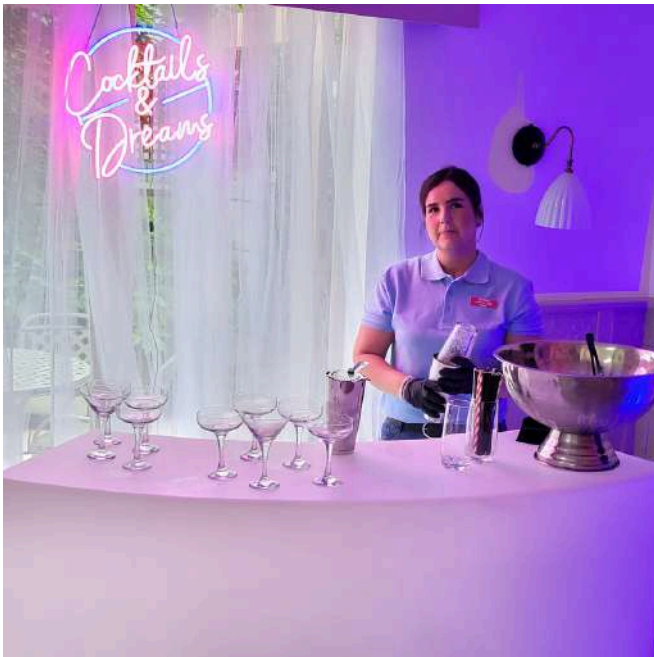
BESPOKE SUNDAE BAR

all the dessert experiences are suitable for kids except our mixology range, our bespoke kids ice cream sundae can perfect when combined with our hot dogs or sliders. Each experience is created to fit with the overall theme of their party and its a choice of low sugar natural jelly halal and kosher or fruit salad choice, there is a dairy free ice cream and plant based cream so know one goes without and we top with a cherry and ball of candy floss. comes with a bespoke menu too there is no min of combined with other experiences or if you want us just to an ice cream sundae bar is part of our min spend and 100 serves.

80Z SUNDAE PER 100 SERVES £500

COCKTAIL BARS AND DESSERT COCKTAILS






NEON MIXOLOGY
 COCKTAILS
 COTTON CANDY FIZZ
 PASSION FRUIT MARTINI
 COSMO RITA
 MOJITO
 SPIRITS
 KETTLE ONE BLOOD ORANGE FIZZ
 GIN & A CHOICE OF TONIC
 WATER
 STILL WATER
 SPARKLING WATER
 MIXOLOGY - MUSIC - MINGLE
S. BEACH CLUB





with a mélange of citrus, tea and gin, mixed with prosecco a pleasing refreshment to sip while indulging in the latest gossip.

HELL HATH NO FURY
like a woman scorned and that includes Bridgerton. This vodka, lime soda and ginger liqueur fizzy isation is a refreshing summer drink, but when stirred or agitated it turns purple. Violet, sip it back, and watch as fury descends on Ton.

FEATHERINGTON'S BLOOD ORANGE & PASSION HIBOGA
To go with their quest for a sister, the Featherington sisters require a delightful refreshment in the form of champagne, blood orange and passionfruit liqueur. But will this be enough substance to fill a dance card? One can only speculate.

TALK OF THE TON
COCKTAILS

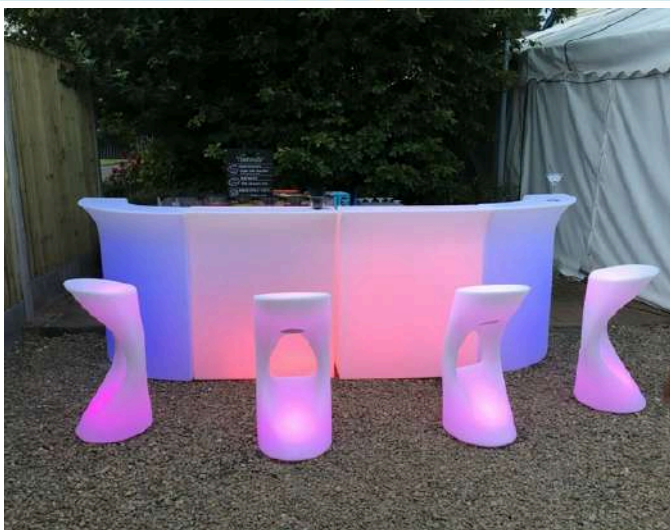
THE DARING DUKE
A dashing blend of gin, elderflower liqueur, and lemon juice with a cloud of citrus smoke. Sip like a royal and enjoy this decadent cocktail packed with scandal and romance.

LADY DANBURY COOLER
This tea totallers delight, dragon fruit ice tea with raspberry puree and topped with soda, makes an exotic sweet, sour cocktail and has a shapeness to it. The ideal drink for any Ton. Debutant not wishing to be splashed over Lady Whistledown's scandal pages.

FESTIVAL OF STAGWELL

COCKTAILS
THE PINK SQUIRREL
TOM BERRY COLLINS
BEE'S KNEES
BLOODY SCREW DRIVER

CORDIALS
sparkling ginger
lemon and raspberry
apple pear and elderflower



classic cocktails top 20

Old Fashioned (Whiskey): The quintessential whiskey cocktail. Spirit-forward, showcasing the nuances of the whiskey. Typically made with bourbon or rye, sugar, Angostura bitters, and an orange peel.

Martini (Gin): The king of cocktails. Dry gin and dry vermouth, stirred (never shaken, for clarity and texture), garnished with an olive or a lemon twist. The ratio is a matter of personal preference, from bone dry to a more balanced 50/50.

Manhattan (Whiskey): A sophisticated blend of whiskey (rye is traditional), sweet vermouth, and Angostura bitters, stirred and garnished with a maraschino cherry.

Daiquiri (Rum): The perfect balance of sweet, sour, and strong. White rum, fresh lime juice, and simple syrup, shaken until well-chilled.

Margarita (Tequila - though often grouped with classics): Lime, tequila, and orange liqueur (like Cointreau or Triple Sec), served on the rocks or blended, with a salt rim optional.

Mojito (Rum): A refreshing Cuban highball with white rum, fresh mint, lime juice, sugar, and soda water, built over muddled mint and lime.

Whiskey Sour (Whiskey): Whiskey (often bourbon), fresh lemon juice, sugar, and optionally egg white for a silky texture, shaken and served on the rocks.

Negroni (Gin): An equal parts masterpiece of gin, Campari, and sweet vermouth, stirred and garnished with an orange peel. Bitter, complex, and utterly captivating.

Moscow Mule (Vodka): A simple yet satisfying mix of vodka, ginger beer, and fresh lime juice, traditionally served in a copper mug.

Sidecar (Cognac - often grouped with classics): Cognac, Cointreau, and fresh lemon juice, shaken and served in a sugar-rimmed coupe.

French 75 (Gin): A bubbly and bright mix of gin, fresh lemon juice, sugar, and topped with Champagne.

Bloody Mary (Vodka): A savory and spicy brunch staple with vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco, celery salt, and pepper, often with elaborate garnishes.

Mint Julep (Whiskey): The iconic Kentucky Derby drink. Bourbon, fresh mint, sugar, and crushed ice, served in a silver julep cup.

Sazerac (Rye Whiskey): A New Orleans original with rye whiskey, Cognac (optional but traditional), absinthe rinse, Peychaud's bitters, and sugar.

Tom Collins (Gin): Gin, fresh lemon juice, sugar, and soda water, served tall over ice. A refreshing classic.

Dark 'n' Stormy (Rum): Gosling's Black Seal rum (specifically), ginger beer, and lime wedge. A simple yet distinctly flavored highball.

Bellini (Sparkling Wine - often grouped with classics): Prosecco and peach purée. Elegant and fruity.

Mimosa (Sparkling Wine - often grouped with classics): Champagne and orange juice. A brunch staple.

Paloma (Tequila - often grouped with classics): Tequila, grapefruit soda (like Jarritos or Squirt), and lime juice, served over ice with a salt rim optional.

Aperol Spritz (Aperol - often grouped with classics): Aperol, Prosecco, and soda water, served over ice with an orange slice. A vibrant Italian aperitivo.

modern cocktails top 20

Tommy's Margarita (Tequila): A stripped-down and agave-forward Margarita with tequila, fresh lime juice, and agave nectar instead of orange liqueur.

Paper Plane (Whiskey): Equal parts bourbon, Aperol, Amaro Nonino, and fresh lemon juice, shaken until well-chilled. A perfectly balanced and complex sour.

Naked and Famous (Mezcal - often grouped with modern): Equal parts mezcal, Yellow Chartreuse, Aperol, and fresh lime juice, shaken. A smoky, bitter, and herbaceous delight.

Jungle Bird (Rum): Dark rum, Campari, pineapple juice, lime juice, and simple syrup, shaken and often served over crushed ice with a pineapple wedge and cherry. Tropical and intriguing.

Oaxaca Old Fashioned (Tequila/Mezcal): A smoky twist on the classic with tequila reposado and mezcal, agave nectar, and Angostura bitters, often with a flamed orange peel.

Bramble (Gin): Gin, fresh lemon juice, sugar, and crème de mûre (blackberry liqueur) drizzled over the top, creating a beautiful "bramble" effect.

Hugo Spritz (Elderflower Liqueur - often grouped with modern): Prosecco, elderflower liqueur (like St-Germain), soda water, fresh mint, and lime wedges. A light and floral spritz.

Left Hand (Whiskey): Bourbon, sweet vermouth, Campari, and chocolate bitters, stirred. A rich and bittersweet variation on the Manhattan.

Division Bell (Mezcal - often grouped with modern): Mezcal, Aperol, passion fruit liqueur, and lime juice, shaken. A vibrant and tropical-smoky concoction.

Rosita (Tequila): A tequila Negroni with tequila reposado, sweet vermouth, Campari, and Angostura bitters, stirred. A more approachable bitter drink.

New York Sour (Whiskey): Whiskey sour topped with a float of dry red wine (often Malbec). Visually stunning and adds a layer of complexity.

Bees Knees (Gin): Gin, fresh lemon juice, and honey syrup, shaken. A prohibition-era classic making a strong modern comeback.

Japanese Slipper (Melon Liqueur - often grouped with modern): Melon liqueur (like Midori), Cointreau, and fresh lemon juice, shaken. Sweet, sour, and vibrantly green.

Violet Hour (Gin): Gin, crème de violette, fresh lemon juice, and simple syrup, shaken and often served with a candied violet. Floral and elegant.

Clarified Milk Punch (Various Spirits - often batched): A technique rather than a specific recipe, using milk to clarify a cocktail base, resulting in a smooth and often surprisingly complex drink. Can be made with rum, gin, vodka, or whiskey.

Fat-Washed Cocktails (Various Spirits): Infusing spirits with fats like bacon, butter, or coconut oil to add savory or rich notes, then chilling and straining to remove the fat. Creates unique flavor profiles.

Sous Vide Infusions (Various Spirits): Using a sous vide machine to quickly and precisely infuse spirits with herbs, fruits, or spices, allowing for controlled and intense flavor extraction.

Nitro Cocktails (Various Spirits): Cocktails charged with nitrogen gas for a velvety texture and cascading effect when poured. Often used for coffee-based or creamy cocktails.

Zero-Waste Cocktails (Various Spirits): A modern approach focused on sustainability, utilizing all parts of ingredients and minimizing waste in cocktail creation. This isn't one specific drink but a philosophy influencing many new creations.



OUR AVERAGE UNLIMITED PACKAGES

WITHIN 15 MILES OF CENTRAL LONDON AFTER THAT TRAVEL IS £1 PER MILE RETRUN

Package Type		Quality Tier	2 hours	4 hours	Notes
Just Cocktails		House	£15-20	£18-22	Based on typical 4-6hr duration; check spirit brands included.
Just Cocktails		Mid-Range	£16-21	£20-24	Wider cocktail list, better spirits.
Just Cocktails		Top Shelf	£18-22	£25 -30	Rare as fully unlimited; premium/luxury spirits; often custom quote.
Cocktails, Beer & Prosecco		House	£14-18	£18-24	Based on typical 4-6hr duration; standard brands.
Cocktails, Beer & prosecco		Mid-Range	£16-20	£23-30	Better quality wine/beer, wider cocktail/spirit range.
Cocktails, Beer & prosecco		Top Shelf	£18 - £24	£25-34	Premium brands, craft options; less common as fully unlimited.
Incl. Prosecco, Cocktails, Beer, Wine		House (Mid-Range Eq.)	£19-24	£24-30	Prosecco usually elevates package beyond basic 'House'.
Incl. Prosecco, Cocktails, Beer, Wine		Mid-Range	£21-25	£26-35	Common tier for Prosecco inclusion.
Incl. Prosecco, Cocktails, Beer, Wine		Top Shelf	£25+	£35+	May include better Prosecco/more premium options.
Full Open Bar		Mid-Range 'Full'	£40	£50	Wide selection but likely INCLUDE HOUSE champagne/MID RANGE
Full Open Bar		Premium/Top Shelf	£50	£65	Includes most categories, premium brands, Champagne.

OUR AVERAGE CASH BAR
FOR AT HOME DINIING THERE IS A 15% PRICE UPLIFT

DRINK	STANDARD	MID RANGE	TOP SHELF	COMMENT
bottled Lager/ale/cider	£2-2.50	£2.50-2.90	£2.90 - 3.50	house brands beck, bud, stella
House Wine BTL House Wine GLS	£10-14 £2.50 -£3	£14-20 £3 -£5	£20 - £40	Standard red/white/rosé
Standard Spirit & Mixer	£3.50-£4	£4 -£5	£5-10	Includes home made mixers we do not sell coke
Prosecco gls bottles	£4 £12-14	£6 £16-£20	£9 £20 -40	the price fluctuates a lot
Cocktail	£5-7	£7-9	£9-13	Simple, common classic cocktail
Champagne	£22	£22-30	£30-40	we will also offer the best price direct form growers
Crémant	£14-£19	£19-£23	£23-30	



**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
7-11 MINERVA RD,PARK ROYAL LONDON, NW10 6HJ**