

Tastes Good Does Good



JUICE BAR EDITION

CREATORS OF TRULY MEMORABLE EVENTS

VOL 51

TOP 10 2025



412

PURPOSE DRIVEN EVENTS
AND COUNTING



DRINKS SHOWCASE 2025

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. 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.

They can apply to takeover an existing business or we apply for a grant of up to 20K and we provide kitchen space, know how, mentorship and training so they are armed with the skills to grow the business,. So they will always be able to put bread on the table of their family and the tables of families of those our purpose supports.

We measure and report our impact and in the last 90 days alone we donated over 3K of baking kits and equipment and 455kg of ingredients. scan the QR code to watch the update video on the impact we are making .

Anyway, we hope you like our ideas to make your event truly memorable

GREG WIXTED
founder and Head of Imagineering

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OUR FOOD BRANDS

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IN NEED OF AN IDEA OR RECIPE ?

WHATS APP THE TEAM
07753930936



**BUSINESS ELITE
AWARDS 2024**



ABOUT OUR DRINKS TEAM



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 Greg their older brother who runs our UK business.

We are licensed to serve and sell drinks at private residences, venues and offices, each of our bar managers has a valid personal licence, they are fully insured and DBS checked. We offer a wide range of innovation drinks solutions from our dessert mixology to mobile and pop up cocktail bars and events bars.

Our hyper-personal service has a team of highly experienced mixology and bar staff who have all trained at the leading hotels and restaurants and we have on staff our own sommelier. They are dedicated to creating truly memorable 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, global drinks brands and at corporate and private events.

We provide the highest standard of service and every client is free to choose cocktails from our extensive list, or we are happy to create bespoke cocktails their events include cocktails loved by a happy couple to themed around an event and even corporate brands.

We have everything in the house and we think of one experience from the second your guests arrive until they leave. We design menus based on this knowledge, seasonality and budget. We have speciality mixologists who work with our chefs to pair food and drinks. We use only the best local drinks brands, we take away all bottles to be recycled. We pay our staff a min of £15 per hour because it's the right thing to do, nor do we keep any tips or service fees these go directly to our staff. We also pay £10 per shift towards their travel and if they are expected to work past midnight bill this on to our clients again we don't think they should have to pay to get home after working long into the night.

Our wine list is sourced by our sommelier and owners 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 and we never charge more than £20 mark up on rare and vintage wines per bottle, unlike bars and restaurants who charge up to 300%. And you will never pay to hire in glasses or bar kit, wine buckets or even our pop up bars as we carry our own stock enough for 250 guests. All we ask of our customers is always compare apples to apples not apples to caviar and by this we mean the full quote you get from others and all the hidden extras that are added when you sign the contract.

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

Yours

Greg Wixted
FOUNDER



OUR FRIENDS. - CLIENTS



We have over 50 corporate client and 200 private dining clients and to many we are not just their caterers, many have worked with our recipe baking kits business, our afternoon tea business or our events team and have been helping clients create mental health wellness dining programs through. Many use our free signature bake service to celebrate a new born or one they have loved or our corporate client's who we have helped to create unique food experiences or bespoke and delicious corporate gifts, or we have created bake offs, we created baking education packs to keep the kids entertained during and post lockdown We have created pop up experiences for clients and worked with several to create consumer brand experiences like the Baileys Treat Stop Shop or a bespoke Mexican Cinco de Mayo Palatas Bar. Our Sugar Daddy team our are in house experience and fun food designers who craft our unique experiences for private weddings to corporate events, each experience is as unique are our clients who we see as our friends and like any good friend we are always there when they need us.

SOME OF OUR CLIENTS

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



WHAT OUR FRIENDS SAY ABOUT US



Highly recommend, absolutely wonderful service and food. Great people to work with and Greg the main man was outstanding. Also gave a birthday gift to my wife which is extremely thoughtful and kind. Do not hesitate on these guys, just book them! **Alex A**

Greg and his team prepared and served our group of 9 adults a superb 4-course celebratory dinner. Each course was delicious and beautifully presented. He was able to accommodate a variety of food intolerances, one vegetarian and 2 pregnant guests among our group. The evening proceeded smoothly, was relaxed and a joy. The team were warm, friendly and approachable. They were respectful of our house and left it spotless when they departed. I had excellent communications with Greg over the choice of the menu and wines at the planning stage and regular contact throughout. I would heartily recommend Greg and Wonderland Events.

Lorraine Brookes

I cannot praise Greg and his team enough they made our son's 30th birthday party so special - so professional, friendly, helpful took all the worry and stress of doing it myself. The beef wellington cooked to perfection and the chocolate orange so delicious thoroughly recommend. The service and food top class - we definitely be recommending Greg to all our friends. **Maureen Bartlett**

After another caterer let us down last minute at Christmas, Greg and the Wonderland team stepped in and saved the day!. They were super helpful and accommodating, with only 3 days before the event, we thought they would give us a basic menu. Not at all, they proposed a four-course menu with a cocktail bauble tree filled with Christmassy cocktails, the lunch was truly delicious and the waiting team are all super helpful and did a brilliant job. When it came to dessert, we were treated to pre dessert bauble shots. They opened the partition to reveal their wonderland dessert experience and talk about WOW factor, it was out of this world and our creative director was gob-smacked. How they created this in 3 days is beyond us, Greg has been a joy to work with. We highly recommend his team, especially if you are looking for a truly memorable. experience. **Nicky C**

What a find! Delicious food, amazing design and just genuinely lovely people. We cannot thank Greg and his team enough, simply wonderful. Thank you so much. **Emily Foy**

I was totally blown away with the food and entire service by David to the point we've spent the entire morning talking about last night's food. Very professional and incredibly talented chef. **L Harold**

We asked 3 people for a recommendation for a private caterer and 3 times your name was mentioned, you and your wonderful team are truly talented. From the incredible levels of service to the delicious food, which everyone has been raving about how amazing the whole NYE experience was and the highlight was the Winter in Wonderland dessert, the video is the talk of the street. Your pragmatic organisation and problem solving with our tricky seating and the layout of the house etc. was amazing - Greg, you are without a doubt a genius and your ability to create outstanding experiences is inspiring, the whole family is looking forward seeing you again in 2025. **Claire and Oli,**





Christmas TREE COCKTAILS

Add the wow factor to your Christmas party with one of our delicious cocktail trees. Your tree is decorated with our hand-crafted delicious cocktail baubles, includes a bar tender for 90 mins plus set up time,



small tree 50 cocktails 25 shots 50mls and 25 150ml cocktail baubles	£300 inc vat
med tree 80 cocktails 40 shots 50ml and 40 150ml cocktail baubles	£480 inc vat
large tree 120 cocktails 60 shots 50mls and 50 150ml cocktail baubles	£720 inc vat
Extra large tree 200 cocktails 100 shotes 50ml and 100 150ml cocktail baubles	£1200 inc vat

Treat your guests to a chilled Christmas martini bauble when they arrive or a delicious dessert cocktail. How about one of our chilled Christmas shooters for the road to get the party started? or delight your customers over the festive period. All handcrafted by our mixologists, who will be on hand to ensure your tree is stocked up.

scan the code it will take you to our gifting collection . use GIFT10 for 10% off



Christmas Gifting



Cakery Wonderland
TASTES GOOD & DOES GOOD



MACARON HANDBAGS
launched last year they have been such a success we sell them all year round and get delivered next day by royal mail



our Christmas edition go on sale on the 1st of Dec until the 2nd of Jan and the last 5 days after they arrive or they can be kept in the freezer



MINI MACARON HANDBAGS
3 macarons in the cutest handbag with a handbag scarf to give it the touch of designer French chic the come in 4, 8 or 12

16 per box

Mcaron handbag box	£36
10 + handbag boxes	£33
50 + handbag boxes	£30
100 + handbag boxes	£28

3 per bag

Mini handbag 4 per box	£32
Mini handbag 8 per box	£61
Mini handbag 12 per box	£90

Christmas Gifts



Christmas Afternoon Tea and Cream Tea handbag gift boxes

Like our afternoon teas are all handmade by talented pastry chefs the same can be said for the luxury bespoke handbag box it comes in and the same for our Cream tea for 2



**AFTERNOON TEA BOXES
FOR 2 PEOPLE £38**

CREAM TEA BOX FOR 2 £20

pre order Nov 1 for your preferred delivery day

Christmas Tree Towers

FESTIVE DONUT

40CM	30	£135
50CM	40	£180
65CM	60	£280
85CM	80	£370
100CM	100	£450
120CM	130	£600
140CM	150	£700

MUNCHKIN DONUT

40CM	30	£110
50CM	40	£150
65CM	60	£230
85CM	80	£310
100CM	100	£400
120CM	130	£540
140CM	150	£620

MACARON & DONUT

40CM	30	£135
50CM	40	£180
65CM	60	£280
85CM	80	£370
100CM	100	£450
120CM	130	£600
140CM	150	£700

FESTIVE DESSERT

65CM	50	£250
85CM	80	£400
100CM	100	£500
120CM	130	£650
140CM	150	£750



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

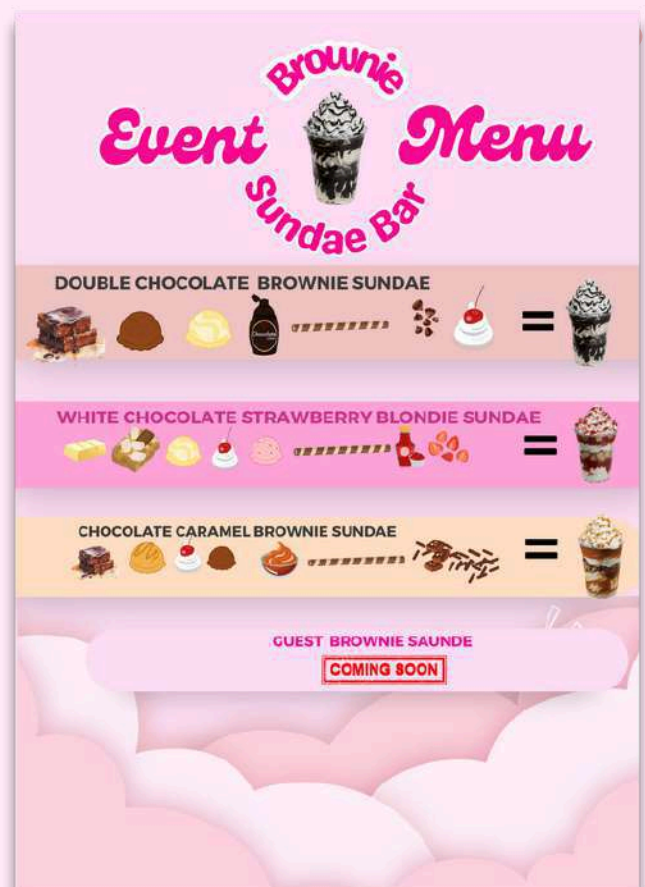
it's time to reach the height of indulgence with a taste our Brownie sundaes, decadent bliss in a cup dare we say they are pure Cupfection. A mountain of chocolate sauce, with flavoursome bits, delectable brownie bites, crunchy toffee pieces, and clotted cream ice cream, whipped and the cherry on the 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



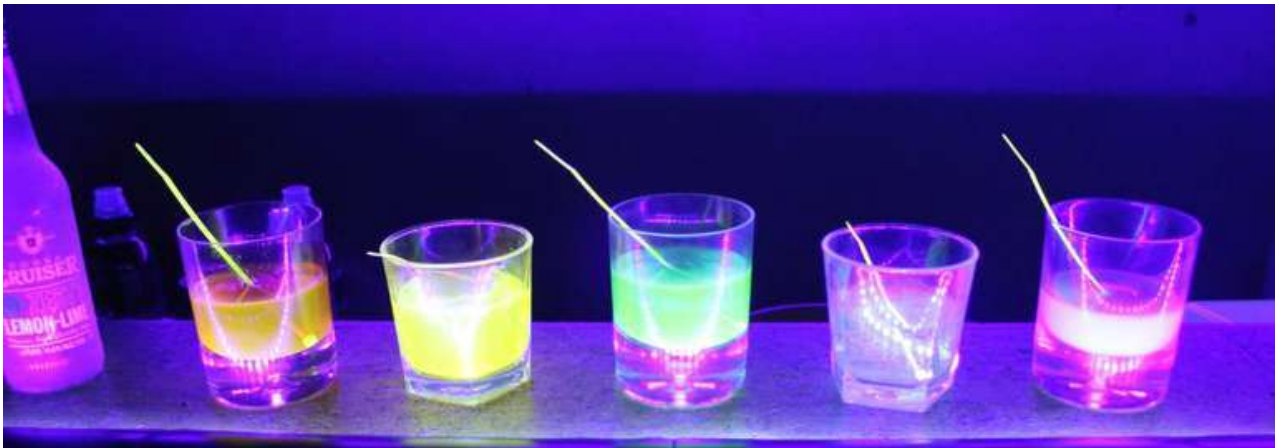
BESPOKE SUNDAE BAR

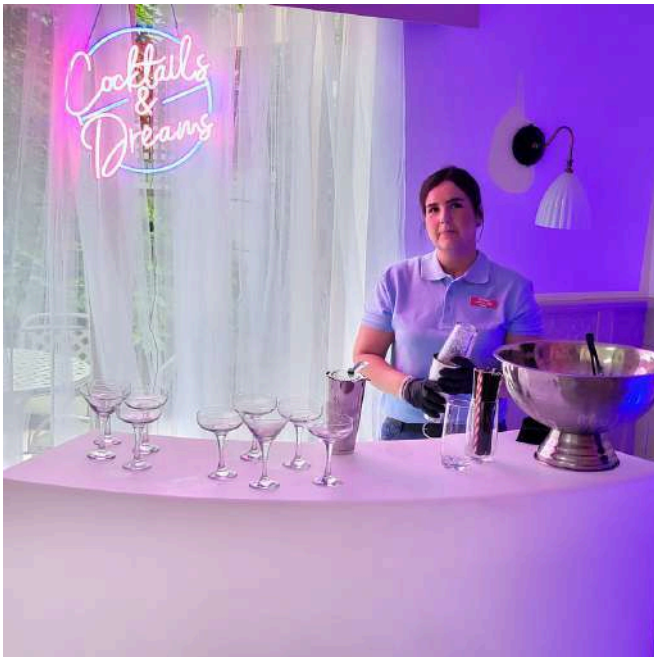
all the dessert experiences are suitable for kids except our mixology range, our bespoke kids ice cream sundae can perfect when combined with our hot dogs or sliders. Each experience is created to fit with the overall theme of their party and its a choice of low sugar natural jelly halal and kosher or 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's fiery marchioness Violet 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 HENOGA
To go with their quest for a savior, 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.

TALK OF THE TON
COCKTAILS

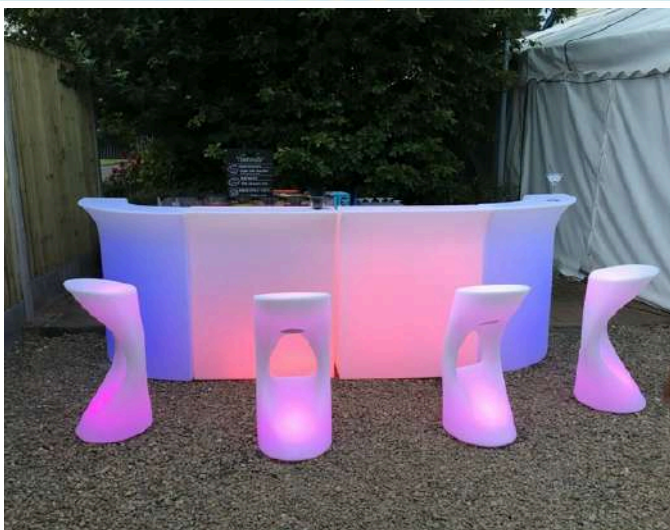
THE DARING DUKE
A dashing blend of gin, elderflower liqueur, and lemon juice with a cloud of citrus smoke. Sip like a royal and enjoy this decadent cocktail packed with scandal and romance.

LADY DASHBURY 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 sheenness 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



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**BUSINESS ELITE
AWARDS 2022**



**BUSINESS ELITE
AWARDS 2024**