



Editors Welcome Letter

DEAR PARTY PLANNING SUPERHERO

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 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 have lived experience or come from disadvantaged backgrounds. We built a business by putting people, planet and purpose before profits and shareholders

Over the next 10 years we will have created 100 new businesses, with £250m in revenue which would have moved over 100,000 families out of poverty and created 10,000 new jobs

We are the only caterers to have its own food Imagineering team, who sit at the heart of our business and dream up all our amazing food ideas—and experiences (including the front cover for your presentation)

We measure and report our impact every six months, just scan the QR code to download the latest version

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

GREG WIXTED founder and Head of Imagineering

CONTACT US

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OUR PURPOSE VENTURES

CAKERYWONDERLAND.COM
TASTESGOODDOESGOOD.COM
HIRECANDYFLOSSUK.COM
BRITAINLOVESBAKING.COM
UDDERLYLUSH.COM
DONUTOLOGISTS.COM
SUGARDADDYLONDON.COM
WONDERLAND EXPERIENCES
@HOMEDINING



OUR FRIENDS ARE OUR CLIENTS



WHY PEOPLE CHOOSE TO WORK WITH US

WE ARE ALWAYS HERE FOR THEM

We have over 60 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 coronation, have sent their staff Jubilee afternoon teas, we have helped create baking mental health wellness, 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.

MORE THAN JUST A CATERER

We have created pop up experiences for creative agencies and consumer brands, we have helped create new products and designed themed, we have helped them though every life stage and helped their families celebrate their life.

THE VALUE WE ADD - FREE FOR CLIENTS

Bake your brand: We have our own process that enables us to distil 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 and its free to use

Hire for free: We know the cost if hire is just insane so we took the decision to buy our own and its grown and grown from floor to ceiling. Like any good friend we will lend what you need its called hire for free.

No hidden charges: you wont see bags of ice added or 3rd party mark ups or a private dining service charges added nothing. Our pricing is inclusive per person. If you need us to buy in services on your behalf, the price on their invoice is the price you pay.

No food waste policy; We never throw away good food, we box up uneaten food in nibble boxes and give it to guests as they leave,, we use ingredients optimising software to ensure we use up everything in our kitchens

Sustainability: from our business model to our net zero popups to the e scooter we lend our staff to no single use plastic and we take away our rubbish and make sure is recycled which is why we are voted the most sustainable caters in the UK.

Client surprise and delight: our teams are allowed to surprise and delight their clients from a free birthday cake to an extra course during a meal to a bottle of fizz on their birthday- well every friends deserves a treat now and then don't they?

THE PURPOSEFUL WORK WE DO

We work with and support an ever growing list of charity partners, not all our food banks, they may just have services that help those who are socially disadvantaged, living in isolation, educate kids through food, support the homeless, if you have a charity no support please let us know and we can see how we can support them.

After your event we will let you know what we did the 15% of you spend so you can how your contribution has helped others who need it the most.

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 **CAFEE NERO MYST BRENT HESTIA** HLP **EASTWAY HOUSING** WIDEN & KENNEDY **LEO BURNETT OGILVY**

ST MARYS UNIVERSITY **UNC WINSTON HOUSE** MEWBURN ELLIS LLP **WESTMINSTER COUNCIL PIMLICO ANGELS** TAKEDA PHARMACEUTICAL GSK **WASPS RC ACASTER & LLOYD** JR & CO LONDON BUSINESS SCHOOL **LONDONER BUSES BEAUTY PRO EAGB DMS EON ENERGY EMBRACE** INDO UK FILM KMS PROFESSIONALS **LHCM METROLINE BUSES** DFF **REDBRIDGE INSITIUTE** THE RED CROSS **VERTU MOTORS EUROPEAN UNION TO THE UNITED** KINGDOM MARINE OCEAN FOUNDATION **ANGELS COSTUMES** AUC TWINPLAST

UNCLE/REALSTAR



Purpose Driven

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 OR code to see their latest resolutions.



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 astarted 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





CREATE YOUR OWN CHRISTMAS BUFFET



Antipasto platter £4 per person

British cheese, mozzarella balls, cold cuts, queen olives, stuffed bell pepper, stuffed black olives. Tear & share Christmas tree bread and festive Breads Red pepper hummus and beetroot and horseradish hummus.

Cold £2.50 each

bloody Mary tomato jelly and prawn cocktail smoked salmon a lemon dill cream cheese lemon scone vegan chive & spring onion frittata, pepper tapenade crispy hoisin duck compressed watermelon salad pots goat cheese & Wild garlic cheesecake & fig jam chicken satay skewers

Pate selection £4.00

smoked salmon pate/duck/mushroom/chicken liver served with frsehly baked bread and chutney/onion jam

Salad pot menu selection £2.00 each

Hot £3.00 each

Turkey Crown with all the trimmings in Christmas sliders Mini Nut Loaf with all the trimmings Christmas sliders Mushroom arancini & truffle mayo Fat piggies in blankets brie, cranberry and chive tarts Roasted Christmas vegetable, pepper hummus wraps Homemade Tomato relish panko turkey lollypops, spiced cranberry drizzle Crispy Coated Camembert Rounds, home made spiced pear chutney sweet potato falafel, smoked aubergine 2 per portion Tufo & chive gayzo 2 per portion Vegan and Chicken Korean lollipops with hot Korean bbg sauce, Duck spring rolls & sticky hoisin soya dip 2 per portion fried mexican cheese balls with mango, lime, chilli dip bwwf, lamb chicken satay skewers 48 hour slow cooked bbg short rib slider crispy Japanese chicken, tonkatsu sauce mushroom and roasted corn tacos

chicken borek Dessert Experiences

fully catered includes the staging and display, delivery is just the dessert

Christmas dessert and donut tower £5
Santa's Wonderland funfair £8
Alice's Winter Wonderland £7
Christmas in Bridgerton £9

Catered Events is a min spend of £1000 plus vat



MINI FESTIVE ROAST

THYME & APRICOT BALLOTINE OF FREE-RANGE NORFOLK BLACK
TURKEY,PINE SALT ROAST POTATO, MAPLE GLAZED CHANTENAY CARROT,
BRUSSELS SPROUT & CHESTNUT, SAGE & ONION STUFFING, MADEIRA
GRAVY

MINI VEGAN FESTIVE ROAST

SEITAN ROAST WITH A LEEK & SHIITAKE MUSHROOM STUFFING, PINESALT, ROAST POTATO, MAPLE GLAZED CHANTENAY CARROT, BRUSSELS SPROUT & CHESTNUT, GRAVY

MAC 'N' CHEESE

TRUFFLED MACARONI CHEESE WITH PANCETTA LARDON, BLACK TRUFFLE FESTIVE STEW

VENISON & CRANBERRY STEW, CREAMY MASH POTATO, PICKLED RED CABBAGE

MEAT

CONFIT DUCK, ROSEMARY GLAZE (GF)

BRAISED HARICOT BEANS, BABY CARROTS, COURGETTES

CAJUN CHICKEN (GF)

ROASTED SWEETCORN, BLACK EYED PEA SALAD, LIME SOUR CREAM
SCOTCH BEEF RAGU MAC N CHEESE
AGED PARMESAN, WHITE TRUFFLE OIL

FISH

BREADED COD

POTATO WEDGES, LEMON & CAPER MAYO - SERVED IN A CONE

SWEET & SOUR KING PRAWNS

COCONUT RICE, CRISPY SHALLOTS

THAI SPICED SALMON (GF)

PICKLED CUCUMBER, EDAMAME BEANS, VERMICELLI NOODLES, SPICED CASHEWS

VEG/VEGAN

GNOCCHI

CREAMY GORGONZOLA, SPINACH, PARMESAN, WALNUT CRUMB

WILD MUSHROOM RISOTTO (VG) (GF)

WILD MUSHROOMS, WHITE TRUFFLE OIL, ROCKET

SMOKY BEAN CHILLI (VG) (GF)

THREE BEANS, DARK CHOCOLATE, MEXICAN STYLE QUINOA, BLUE CORN TORTILLAS

DESSERT

CHRISTMAS DESSERT AND DONUT TOWER £5
SANTA'S WONDERLAND FUNFAIR £8
ALICE'S WINTER WONDERLAND £7
CHRISTMAS IN BRIDGERTON £9

25 GUEST MIN - MIN SPEND £1000



FINGER FOOD BUFFET 1

Wild Mushroom Arancini Gold truffle cream

Vegetable Tikka tarts (gf) with fresh chili lime, coriander, mango salsa
home-cured beetroot salmon gravlax, whipped cream cheese beetroot & dill scone

Asparagus & shallot tarts -herb hollandaise

Christmas slider

Frittata with roasted red pepper and olive tapenade bbq beef shortrib slider with carrot slaw and firecracker sauce duck and vegetable with yuzu pickled ginger and soy dip

THE END

Seasonal macaron baubles

Orange & chocolate tarts

Chocolate truffle cakes finished with gold leaf

£24 per person plus delivery

£32 plus vat fully caterered includes crockey display, chef to heat it all up and our front of house team to set up 1 hour 2 hour food service and 1 hour clean up leaving you nothing to do.we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on late or share with others

upgrade your dessert to our santas winter wonderland desset experience just £3 extra fully catered only

for just £12 you can add unlimited house wines, beer and soft drinks for 2.5 hours



winter wonderland buffet

CHRISTMAS BAUBLE COCKTAIL SHOT TREE

SALMON FISHCAKE

CHICKEN & CHORIZO SKEWER

BEEF BRISKET CROQUETTE

MINI TURKEY SLIDERS

MAC & CHEESE BITES (V)

CHICKEN LIVER AND REDCURRANT PÂTÉ

DUCK, WATERMELON, SPING ONION, BEAN SPROUT SALAD POTS

CARAMELISED RED ONION & CAMEMBERT FLATBREAD* (V

MINI PRAWN COCKTAIL CUP

ROASTED PEPPER FRITTATA, OLIVE TAPENADE

THE END

CHRISTMAS DESSERT EXPERIENCE & MACARON XMAS TREE

fully catered £40 per person includes on site chef, front of house staff, 1 x 100ml or 2x50ml cocktail tree baubles, dessert experience and small 3ft to 6ft macaon bauble tree depending on number of guests. set up 2 hour service and clean down we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on late or share with others

min spend £1000 plus vat

FESTIVE BRUNCH



All butter Danish selection
ALL butter Croissants
Pain au Chocolat
Tear and share wreath bread with Camembert
Twisted spiced bread with honey

BRUNCH FAVES

Christmas Pudding cheesecake
Dlpped strawberries festive tree
tropical fruit platter
Apple, honey & cinnamon 24 hour oats
Pancakes stacks choose from the below
Bacon, banana and maple syrup
Cherry compote, chantilly cream, chocolate sauce

COLD

Home smoked salmon and cured salmon on lemon and dill scones Caesar salad dressing on the side breakfast sliders chopped up fat piggy and his blanket, egg mayo, roasted onions and tomato Goats cheese and garden herb cheesecake with spicy pear relish

HOT

Scrambled eggs with black truffle on toasted truffle and herb bread
Frittata with Wild mushroom, macroscope and herbs vegan version also
Big brekkie yorkie – fat piggies in blankets from the ginger pig, bacon, bloody mary beans, in big
Yorkshire pudding

DRINKS

fresh brewed single bean columbian
lady grey
Clementine and passionfruit cooler
English breakfast
Cloudy Apple & Berry burst
Lemon and mint ice tea

£30 PER ADULT AND £15 PER CHILD PLUS VAT - MIN IS 20 GUESTS

Water, tea, coffee, welcome drink, freshly made soft drinks, full service, crockery, glassware, linen, menu cards, and onsite chef and wait staff, does not include a £15 travel supplement for each member of staff for any event outside London min spends £750

Please check before booking as there are additional costs for brunches booked from the 23rd Dec - 2nd of Jan











DEC -DEC 23 RD FINE DINING MENU 1

Canapés & House champagne

Pea and spinach mozzarella arancini (v)
festive turkey lollypops, cranberry glaze (ve, vg version)
beetroot Home smoked Salmon, lemon & dill scone (ve, vg, df version)
honey, fig, and blue cheese tart
wild mushroom & vegan cheese tart

Bread

Black garlic and truffle brioche Roasted onion and herb

Starter

Chicken liver, sour cherry conserve, spiced mini brioche wild mushroom & white bean parfait with herb bread

Main Course

venison Wellington Rich red wine & blackberry jus vegan mushroom Wellington Onion gravy

Side Dishes

Roast carrots and candy beets
Sprouts gratin
Hasselback potatoes

Dessert

Orange Chocolate Marquise (Ve & Df version)

Macaron and cocktail shot bauble tree

Coffee and petit fours

£80 per person plus vat & travel

Water, freshly made soft drinks, full service, crockery, crackers, 6 hours of staffing time includes 1.5 hours set up 3 hour food service and 1.5 hours clear down all glassware, linen, menu cards.

5 guests or more requires a waitress additional charge for 4 hours £80 plus travel we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on

late or share with others £1000 min soend

OFFICE OR VENUE XMAS LUNCH

Berry Merry Bellini

Bread

chive & black garlic brioche Roasted onion and herb wholemeal

Starter PER ORDER

Chicken liver, sour cherry conserve, spiced mini brioche wild mushroom & white bean parfait with wholemeal toast ve,vg,df Roasted Squash parsnip soup with truffle cream ve

Main Course PRE ORDER

Turkey crown with fat piggies in blankets, christmas jus vegan mushroom Wellington Onion gravy

Side Dishes served family style

Roast carrots and candy beets
Sprouts gratin
Hasselback potatoes
horseradish & herb mash

Dessert

Orange Chocolate Marquise (Ve & Df version)

Macaron and cocktail shot bauble tree

or

SANTA WONDERLAND FUN FAIR DESSERT TABLE

£37.50 person plus vat includes welcome drink min 50 guests £49.50 includes welcome bellini, a cocktail bauble from the tree, unlimited house beer, soft drinks, mocktails a house red and white during the 3 hour service.

full service, crockery, crackers, 6 hours of staffing time includes 1.5 hours set up 3 hour food service and 1.5 hours clear down all glassware, linen, menu cards.

5 guests or more requires a waitress additional charge for 4 hours £80 plus travel we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on late or share with others

7 COURSE WONDERLAND MENU CANAPES

porcini mushroom and truffle arancini smoked salmon, creme fraiche on dill & beetroot scone thyme, lemon ricotta chicken mousse on crispy chicken skin cracker

Serrano ham croquettes, ham crisp ${\mathcal E}$ pepper mayo

golden polenta & prosecco bread

STARTER

LATE SEASON ASPARAGUS

48 month aged parmesan crisp, hollandaise, shaved black truffle

FISH COURSE

PAN-SEARED SCALLOPS,

devon crab beignet, lobster bisque poured from a glass teapot

CLEANSE

BLOOD ORANGE GRANITA

MAIN COURSE

21 DAY AGED FILLET OF BEEF WELLINGTON

truffle pomme puree, roasted heritage carrots & candy beet croquette, spouts & bacon gratin red wine jus.

DESSERTS

Black forest

PETIT FOURS & COFFEE

£150 without wines plus vat and travel £200 with wines plus vat and travel

Water, tea, coffee, welcome drink, freshly made soft drinks, crockery, glassware, linen, menu cards. more than 5 guests requires a waitress additional charge for 4 hours £80 plus travel. we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on late or share with others min 8 guests

DEC-JAN MENU 2

Canapés

gin, lime dill gravalax, lime creme fraiche, dill scone crab croquettes yuzu, wasabi emulsion wild mushroom and truffle tarts turkey lollipop cranberry glaze

Bread

Rosemary bread

Starter

Pan-seared scallops, Devon crab beignet, lobster bisque poured from a glass teapot

Main Course

Ballotine Turkey stuffed with cranberry, sage orange and sausage meat stuffing rich turkey jus

Side Dishes

Duck fat fondant potatoes
Celeriac puree
Roast heritage carrots
Shredded sprouts

Dessert

Cherries and Chocolate Cherry cheesecake, chocolate ganache, cherry gel chocolate sorbet cup

Petit fours and Coffee

£90- per person plus vat and travel
£80 without the canapé's plus vat and travel
Water, tea, coffee, freshly made soft drinks, , crockery, glassware, linen, menu cards.
6 hour service time includes set up, service and clear down
we have a no waste food policy, all uneaten food will be boxed up and offered to guests
to nibble on late or share with others

DEC-JAN MENU 3

BREAD BY OUR BAKER

truffle brioche black olive and garlic focaccia

STARTER

CRISPY DUCK SALAD,

compressed watermelon, pickled ginger ,beansprouts, cucumber mouli, toasted cashew nuts, soya, yuzu ginger dressing

MAIN COURSE

VENISON WELLINGTON

fondant potato, red current jus shredded sprouts 50/50 root vegetable puree

CHEESE COURSE

British Goats cheesecake oat cakes, blackberry chutney

DESSERT

STRAWBERRY AND ELDERFLOWER DESSERT

strawberry baked tart, elderflower meringue, berry salad & strawberry & balsamic dressing macaron and cocktail shot bauble charismas tree

£90- per person plus vat and travel

£80 without the canapé's plus vat and travel

Water, tea, coffee, freshly made soft drinks, , crockery, glassware, linen, menu cards.

6 hour service time includes set up, service and clear down
we have a no waste food policy, all uneaten food will be boxed up and offered to guests
to nibble on late or share with others

ALL INCLUSIVE CHRISTAMS LUNCH

MIN50 GUESTS

a selection of freshly baked bread by our bakers

STARTERS

PRE-ORDER SELECTION

Duck Liver Parfait

Plum & Date Chutney, Mini Brioche Loaf

Smoked Salmon Pate

Lemon Creme & Mini Dill & Wholemeal Loaf

Butternut & Parsnip soup

crispy sage & apple croutons

MAIN COURSE

PRE ORDER

Turkey Crown

pigs in blankets, sausage meat, apricot stuffing, turkey jus

Crispy Pork Belly

Spiced & Roasted Cox Apple, Royal Berkshire cider & Pork Cider

Nut Roast Wellington

Oven Roasted Maple Red Onions, Onion Gravy

SIDE DISHES

roast potatoes, red cabbage, sprouts gratin, roasted carrots

DESSERT

SANTA'S WONDERLAND WINTER FUNFAIR Christmas in Bridgerton

DRINKS

House wine, soft drinks and beers unlimited for 2.5 hours of service

TO START or FINISH

Christmas bauble tree on arrival or macaron and cocktail shot at the end

ARRIVALS PHOTO WALL, MINI CHRISTMAS TREE, CRACKERS, PLACEMAT AND CUTLERY HOLDER

£70 PER PERSON INC VAT FULLY INCLUSIVE £38 PER PERSON WITHOUT DRINKS AND COCKTAIL TREES

 $ALL\ CROCKERY, CUTELEY, GLASSWARE, STAFFING,\ 3\ HOUR\ SERVICE, FOOD, DRINKS, MENIS\\ \text{AND TABLE CLOTH}$

DELUXE CHRISTMAS AFTERNOON TEA

A Glass of champagne

Sandwiches and Tarts

Christmas trukey Slider
citrus smoked salmon, dill cream cheese open sandwich
honey, fig, and blue cheese tart
Home-smoked truffle duck breast and apple chutney sandwich
Egg and cress on granary

Freshly Baked Scones

vanilla and cinnamon
Cranberry and a hint of orange
clotted cream
orange curd
cherry compote

Festive Afternoon Tea Pastries & Cakes

Christmas Pudding Cheesecake
Saville Orange, cinnamon Almond polenta cake
spiced banana rum gingerbread men loaf cakes
Christmas macarons
green apple and red berry parfait
Christmas tree truffle cake
All hanging from a mini Christmas tree in baubles

A CHRISTMAS TREAT GIFT ON US

Hot and Cold Drinks

Lady Grey Tea Afternoon Tea Blend Christmas Tea Blend

Raspberry & Lemonade Festive ginger Beer Cooler

£50 FULLY CATERED MIN 20 GUESTS VAT & TRAVEL NOT INCLUDED

A 20% ADDITIONAL CHARGE FROM THE 23RD TO THE 2ND OF JAN
WE HAVE A NO WASTE FOOD POLICY, ALL UNEATEN FOOD WILL BE BOXED UP AND
OFFERED TO GUESTS TO NIBBLE ON LATE OR SHARE WITH OTHERS





CHRISTMAS AFTERNOON TEA

Sandwiches and Tarts

Christmas Slider
citrus smoked salmon, dill cream cheese open sandwich
honey, fig, and blue cheese tart
Home-smoked truffle duck breast and apple chutney sandwich
Egg and cress on granary

Freshly Baked Scones

vanilla and cinnamon
Cranberry and a hint of orange
clotted cream
orange curd
cherry compote

Festive Afternoon Tea Pastries & Cakes

Christmas Pudding Cheesecake
Saville Orange, cinnamon, pistachio polenta cake spiced banana rum gingerbread men loaf cakes
Christmas macarons
green apple and red berry parfait
Christmas tree truffle cake
All hanging from a mini Christmas tree in baubles

Hot and Cold Drinks

Lady Grey Tea Afternoon Tea Blend Christmas Tea Blend

Raspberry & Lemonade Festive ginger Beer Cooler

£27 DELIVERY ONLY PLUS DELIVERY CHARGE, DRINKS NOT INCLUDED,
DESSERT IN BAUBLES NOT INCLUDED

£36 PLUS VAT FOR FULLY CATERED MIN 20 GUESTS

VAT & TRAVEL NOT INCLUDED

A 20% ADDITIONAL CHARGE FROM THE 23RD TO THE 2ND OF JAN

WE HAVE A NO WASTE FOOD POLICY, ALL UNEATEN FOOD WILL BE BOXED UP
AND OFFERED TO GUESTS TO NIBBLE ON LATE OR SHARE WITH OTHERS



THE NIGHT BEFORE OR AFTER CHRISTMAS DINNER MENU

Glass Of House Fizz

Tuscan Rosemary Bread Extra Virgin Olive Oil Amuse Bouche

Wild Mushroom Arancini Truffle Mayo

Crispy Hoisin Duck

Compressed Watermelon & And Spring Onions, Bean Sprouts Pomegranate, Salted Roasted Cashew And Mint Salad

Crisp-Skinned Cod Fillet

With Pea Purée & Garden Soft Herb Salad

Beef Wellington

Fondant Potato, Roasted Heritage Carrots

Orange Chocolate Marquis

80% Dark Cocoa Barry Chocolate, Blood Orange Marquis With An Orange Sorbet And Chocolate Gel

Petit Four

Festive Macaron Baubles From Our Macaron Tree

£110 per person plus vat and travel from the 20th to 24th & 26th to 31st dec

CHRISTAMS BUFFET MIN 25 GUESTS

STARTERS

Chicken Liver & Brandy Parfait
Grilled watermelon and vegan feta slices
Vegan tomato frittata with roast pepper emulsion
Bloody mary prawn cocktail
Selection of our bakers Christmas bread

MAIN

Ballentine of turkey with a roasted onion cranberry pork stuffing vegan wellington onion gravy
Fillet of Salmon prosecco cream sauce

SIDES

Roast Potatoes, Rosemary and Chestnut Stuffing, Glazed Heritage Carrot Roasted Sprouts / red Cabbage

DESSERT

Santa's Wonderland Carnival

£40 per person fully catered. crockery, cutlery, display ware, napkins, buffet linens still and sparking water and water glasses min 25 guests

1ST TO 22 ND DEC CHRISTAMS LUNCH MIN 50 GUESTS

STARTERS PRE ORDERED

Duck liver Parfait, cherry compote, mini brioche

Roasted black garlic and wild mushroom soup

Bloody Mary prawn cocktail

Selection of our bakers Christmas bread

MAIN PRE ORDERED

Roast turkey crown, piggies in blankets, turkey gravy

vegan wellington, plant pigs in plant blankets onion gravy

Fillet of Salmon prosecco cream sauce

SIDES FAMILY STYLE

Roast Potatoes,
Rosemary and Chestnut Stuffing,
Glazed Heritage Carrot
Roasted Sprouts
red Cabbage

DESSERT

Santa's Wonderland Carnival buffet
OR
Christmas tree chocolate marquis plated

£40 per person

£55 including house wine, beer and soft drink's

£60 including the above & table decoration and macaron tree fully catered. crockery, cutlery, display ware, napkins, buffet linens still and sparking water and water glasses,

ADD ON'S

Christmas cocktail shots bauble Tree £3 PP Mini Macaron Handbags £4ppp

ALL ARE SUBJECT TO 20%vat



Canapés

Mini Beetroot & lemon scone with dill cream cheese and salmon Brie, cranberry and chive tarts wild mushroom choux bauble with truffle cream

Bread

Tear ${\mathcal E}$ and share Christmas tree bread

Christmas spiced ham hock terrine with piccalilli and grilled sourdough. Roasted vegetable terrine

Fish course

Virgin Mary Prawn Cocktails with Spiced Tomato Jelly wiľd mushroom and black garlic soup

Main Course

Peele's Norfolk Black Turkey Crown Glazed Ham & turkey gravy Vegetable wellington & homemade Tomato Relish

Side Dishes

Honey Roast carrots with cranberry Pomme Puree Herb stuffing & fat pigges in blankets Shredded sprouts crumble triple cooked roast potatoes

Dessert

winter in wonderland at home with the Bridgerton's

Minimum spend of £2000

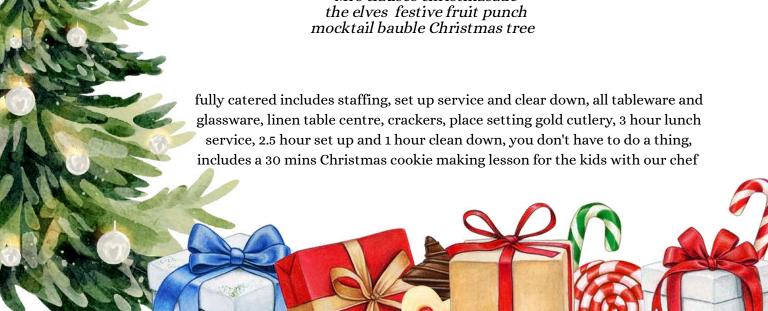
£150 per person plus vat & travel £75 per child under 12 plus vat & travel £200 per person including wine and champagne plua vat and travel

Festive Drinks

House Champagne Petaluma 'Hanlin Hill' Riesling 2020/21, Clare Valley Bouvet Ladubay 'Blanc de Blancs' Crémant de Loire 2022/23 Chateau Musar Levantine 2022 dessert and after dinner cocktails will depended on which dessert you have

Kids mocktails list

very Berry nice Christmas Mrs clauses christmasade











NEW YEARS EVE 2025 MENU

CANAPES & HOUSE CHAMPANGE

porcini mushroom and truffle arancini smoked salmon, creme fraiche on dill & beetroot scone thyme, lemon ricotta chicken mousse on crispy chicken skin cracker whpped goats cheese broad bean & pea tart

BREAD BY OUR BAKER

golden polenta & prosecco bread truffle brioche chive, black garlic & herb

STARTER

DUCK LIVER PARFAIT, dark cherry compote and mini brioche loaves Sauternes Château Briatte,

FISH COURSE

PAN-SEARED SCALLOPS, lobster & lemon risitto John Forrest Limited Edition Albariño 2023, Marlborough

CLEANSE

BLOOD ORANGE GRANITA

MAIN COURSE

BRITISH WAGYU BEEF WELLINGTON truffle gratin, roasted heritage carrots & candy beets red wine jus. Chateau Teyssier Montagne Saint - Emilion 2018,

CHEESE COURSE

BRITISH GOATS CHEESECAKE OAT CAKES, BLACKBERRY CHUTNEY
Kopke 10 Year Old Tawny Port

DESSERTS

NYE IN BRIDGERTON Andrew quadys Orange Elysium

PETIT FOURS & COFFEE

£250 per person plus travel min 10 guests





NYE'S CELEBRATION EVENT



We take you on a New Years food and drink journey that crosses the world as we celebrate new Year with food and drink from the nations that will ring in the NEW YEAR before we arrive in LONDON just before the clock strikes midnight GMT.

CANAPÉS

Sticky chicken lollypops
Tempura Scallops
Sushi Rice Balls

TOKYO, SEOUL, BEIJING, BANGKOK, DIEGO GARICA, INDIA, ABU DHABI, ATHENS, PARIS BUFFET HOT

Waygu sliders yuzu, wasbi hollandaise
Bao Buns - sweet soya, hot n spicy
Thai green fish curry recipe, coconut, lime rice
Chicken or Vegetable Tikka fresh mango, chili, red onion, coriander salsa,
mini garlic buttered naan bread
Roasted cauliflower and Muhammara

COLD

Watermelon, beansprout, water chestnuts, pepper, spring onion salad,

Thai vibrant noddle salad

Onion and Truffle tarts

Duck A'L orange parfait

Chicken or Vegetable Tikka fresh mango, chili, red onion, coriander salsa

LONDON MIDNIGHT

shhh its a surprise

included wines

Bouvet Ladubay 'Blanc de Blancs' Crémant de Loire 2022 House champagne Kendall-Jackson 'Vintners Reserve' Chardonnay 2022/23, California Edmond de Rothschild Haut Medoc Les Granges 2020 Peyrassol 'Les Templiers' Organic Rosé 2023

> MIN 20 people ££150 per adult

all food and drinks, freshly made soft drinks, mocktails full service, crockery, glassware, linen, menu cards, and staff. Travel costs not included either is VAT @20% includes 5-hour service any time over this is billed at £50 chef hour and £30 front of house staff







NEW YEARS EVE 2025 MENU

AMUSE BOUCHE

brie & black truffle tart

STARTER

SPICY AGED IRISH BEEF TARTARE,

Confit Egg Yolk, toasted sourdough

FISH COURSE

HOT HOME SMOKED SALMON FILLET

served with lemon verbena and dill creme and crispy shard

MAIN COURSE

PAN-SEARED DUCK BREAST

cauliflower and pomme puree duck bon bon, roasted fondant carrot, red current jus

CHERRY & CHOCOLATE DESSERT

cherry cake, chocolate ganache, cherry parfit, chocolate shard, cherry gel & gold leaf

PETIT FOUR & COFFEE

£150 per person plus travel min 15 guests includes crockery, cutlery, linen, menus, glassware, waiter, water, tea coffee



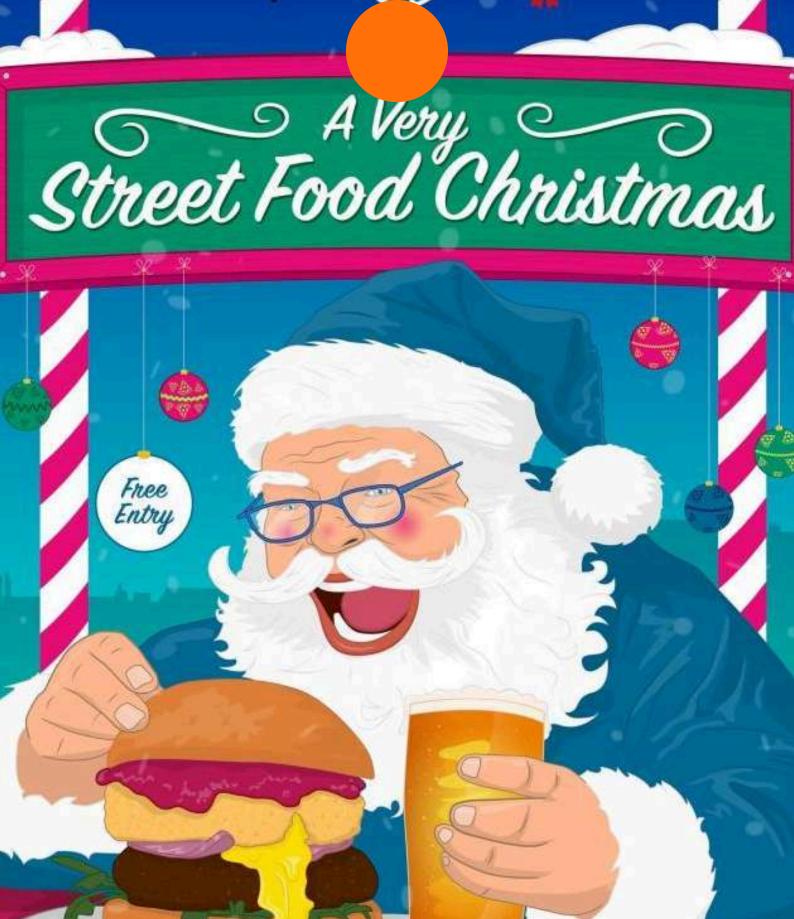
2025 DESSERT EXPERIENCES

THIS PRICING ONLY APPLIES WHO JUST WANT TO BOX A DESSERT EXPERIENCE









check out our street food brands each has its own capsule menu and our new 2025 dessert experiences

TASTES GOOD STREET FOOD XAMS PARTY



Christmas edition



Christmas menu



festive sundaes



2025 dessert experience



£9 min 30 guests



£9 min 30 guests



dogs & donuts £10 min 50 guests



£9min 30 guests



£9 ph min 50 guests



£10 ph min 50 guests



£9ph min 50 guests



£9ph min 30 guests



£9 ph min 30 guests



£9 ph min 30 guests



festive cocktails & drinks



Any 2 street food brands, 1 dessert experience, and unlimited house beer, wines and soft drinks for 3 hours £35 per head plus vat book by 20th NOV MIN 50 GUESTS

WELCOME TO OUR

Christmas

Wonderland of Unique experineces and gifting







large tree 120 cocktails 60 shots 50mls and 50 150ml cocktail baubles Extra large tree 200 cocktails 100 shotes 50ml and 100 150ml cocktail baubles

£720 inc vat £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 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





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

7-11 MINERVA RD PARK ROYAL LONDON NW10 6HJ