

WONDERLAND

BAR & KITCHEN



VEGAN &
VEGETARIAN

COLLECTION — BY W-B/K



Food & Drink Worth Gathering For.

Wonderland Bar & Kitchen brings everything you love about the Wonderland experience to the table – quite literally, and entirely plant-based. We’ve pulled together the best of vegan and vegetarian cooking into one collection: from relaxed, flavour-led feasts to refined, elegant menus, our food is generous, well thought-out, and always served with care..

Every menu has its own personality. Some are bold and flame-fired, others beautifully balanced and refined, with plenty of late-night favourites in between – all vegan and vegetarian, none of them an afterthought. Whether you’re feeding a full wedding party or planning something more intimate, our menus are designed to flex around your plans, your people, and your vibe.

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Canapes

— BY W-B/K

Perfect for drinks receptions and mingling moments, our canapés are designed to be bold, bite-sized and full of flavour – elegant enough for weddings, generous enough to satisfy.

3 for £11.50 | 4 for £15

THE CANAPES

Beetroot tartare & whipped goat's cheese bellini (V)

Can be adapted to vegan with cashew cheese

Hummus, falafel & pickled vegetables (VG)

Maple-mustard glazed vegetarian sausage bites (V)

Can be adapted with vegan sausage

Grilled aubergine, mozzarella & olive skewer (V)

Can be adapted with vegan mozzarella

Roasted red pepper & mushroom pintxo (VG)

Avocado & chickpea cocktail (VG)

VEGEGRAZE TABLE

£15 pp

A carefully selected arrangement of Spiced falafel & crudités (VG), Marinated olives, sundried tomato & roasted artichokes (VG), Artisan cheeses, gourmet nuts & crackers (V) – can be adapted with vegan cheeses. Hummus, dips & artisan breads (VG).



ULTIMATE BBQ

— BY W - B / K

Big flavours, open flames, and proper crowd-pleasers. Ideal for relaxed weddings with a festival feel and a love of bold, smoky cooking.

Buffet £40 pp

CHOOSE 3 MAINS

Spiced mixed bean burger with onion marmalade & lettuce (VG)

Teriyaki tofu skewers with grilled pineapple (VG)

Grilled mushroom steak with herb chimichurri (VG)

Halloumi gyros with flatbread & tzatziki (V)

Can be adapted with vegan halloumi & vegan tzatziki

Chickpea falafel with tapenade & sweetcorn (VG)

CHOOSE 3 SIDES

Smoky mac 'n' cheese (V)

Can be adapted with vegan cheese sauce

Cajun sweetcorn ribs (VG)

Raw Asian slaw (VG)

Quinoa, kale, beetroot & cherry tomatoes (VG)

Garlic-roasted baby potatoes (VG)

A La Carte

— BY W-B/K



A refined, plated option for couples who want a more traditional wedding breakfast — select one dish per course, each thoughtfully composed and elegantly presented.

Two Courses £49 pp | Three courses £55 pp

STARTERS

Seasonal vegetable soup with rustic bread (VG)

Smoked carrot & dill pâté with baked bread (VG)

Avocado & heritage tomato salad with herb oil (VG)

Antipasto (VG)

Sunblushed tomatoes, olives, hummus, olive oil & roasted vegetables

MAINS

Stuffed Butternut Squash (VG)

Puy lentils, rosemary roasted potatoes & roast garlic vegetables

Beetroot Wellington (V)

Dauphinois potatoes, seasonal roasted vegetables & a red wine jus. Can be adapted with vegan pastry & oat cream dauphinois

Vegetarian Shepherd's Pie (V)

Grilled broccoli with sesame, seasonal roasted vegetables & a rich onion gravy. Can be adapted with a plant-based topping

Moroccan Spiced Cauliflower Steak (VG)

Pomegranate glaze, garlic new potatoes & grilled broccoli with sesame

DESSERTS

Vanilla cheesecake with berry coulis (V)

Can be adapted with vegan cheesecake

Chocolate brownie sundae with berry compote (V)

Can be adapted with vegan brownie & ice cream

Seasonal fruit mess with whipped cream (V)

Can be adapted with coconut cream

Trio of Desserts

Design your own dessert trio — choose any three miniature versions of our à la carte desserts to create a bespoke tasting selection.

Dark chocolate tart with sea salt & almond cream (VG)

SHARING BOARDS

— BY W-B/K

DISCOVER

Our Sharing Boards

Some of the best meals happen when everything lands in the middle of the table and everyone just digs in. Our sharing boards are built for exactly that – generous, beautifully presented spreads that get people talking, reaching, and coming back for more.

£45 pp

SHARING BOARDS

AFTERNOON TEA — SHARER

- Selection of Wraps & Subs: Roasted tomato & hummus (VG), Cucumber & cream cheese (V), Mature cheddar & onion chutney (V)
- Caramelised Onion Tartlets (V)
- Mushroom & Lentil Sausage Rolls (V)
- Triple Chocolate Brownie (V)
- Fruit Tartlets (V)
- Lemon Posset with Strawberries (V)
- Scones with Clotted Cream & Preserves (V) served with Tea & Coffee Station

EL FIESTA — SHARER

- Sweet Potato Burrito (VG)
- Roasted Squash with Pea Guacamole (VG)
- Loaded Nachos (VG)
- Spanish Tortilla (V) – can be adapted with vegan tortilla
- Grilled Vegetable & Hummus Pintxos (VG)
- Cajun Sweetcorn Ribs (VG)
- Pico de Gallo (VG)

STREET
FEST
— SHARER

- Roasted Cauliflower Buffalo Wings (VG)
- Teriyaki Tofu Skewers with Grilled Pineapple (VG)
- Grilled Halloumi (V) – can be adapted with vegan halloumi
- Paprika Salt Skin on Fries (VG)
- Sweet Potato & Corn Falafel (VG)
- Toasted Flatbreads (VG)
- Red Cabbage Slaw (V)
- Cheddar (V) – can be adapted with vegan cheddar
- Mixed Leaves (V)



DESSERTS

— BY W-B/K



Dessert Stations

Sweet finishes designed to delight – choose one station to bring your guests together over something sweet.

£11.50 pp

THE CHOICES

Cheesecake Station (V)

Can be adapted with vegan cheesecake

Cheeseboard Table (V)

Can be adapted with vegan cheeses

Hot Waffle Station (V)

Can be adapted with vegan batter & plant-based cream

Brownie Station (V)

Can be adapted to be vegan



STREET FOOD MARKET

— BY W-B/K

Transform your wedding breakfast into your very own street food market experience. Choose 2 dishes from the selection to be served with crispy seasoned fries & a salad bar.

£32 *pp*

THE CHOICES

Vegetarian burger & gourmet hot dog bar (V)

Flame-grilled vegetarian burgers and gourmet hot dogs in brioche buns and soft bakery rolls, with melted cheese, caramelised onions, house pickles, salad and our signature sauces. Can be adapted with vegan alternatives

Loaded fries bar with toppings (V)

Crispy seasoned fries loaded with melted cheese, caramelised onions, jalapeños and house sauces – bold, messy and completely irresistible. Can be adapted with vegan toppings

Stone-baked pizzas (V)

Hand-stretched pizzas cooked in a traditional stone oven, topped with rich tomato sauce and premium ingredients. Choose from classic Margherita & Mediterranean vegetables. Can be adapted with vegan cheese

Thai green curry with tofu (VG)

Fragrant green curry with tofu, seasonal vegetables and jasmine rice, finished with lime and coriander – warming, generous and completely plant-based

Halloumi shawarma station (V)

Warm flatbreads filled with spiced grilled halloumi, fresh tomato, red onion, crisp lettuce and creamy tzatziki, finished with a sprinkle of herbs. Can be adapted with spiced tofu

LATE NIGHT

— BY W-B/K

Prefer to save the street food for later? Choose 1 dish from the selection and serve it as your late-night food - perfect for keeping everyone fueled and the party going.

£18 *pp*

PICK & MIX



— BY W-B/K

PACKAGES

Let Us Help
Build Your Day.

You’ve seen the menus – now let us help you put it all together. Every couple’s day is different, so rather than a one-size-fits-all package, we’ll work with you to build the right combination of food and drink to suit your plans, your guests, and your budget.

HERE’S WHAT WE’LL HELP YOU CHOOSE

Reception Drinks
Fizz, beer, cocktails or mocktails

Toast Drinks
Raise a glass however you like

Wedding Breakfast
BBQ, sharing boards, street food, à la carte or a roast sharer

Evening Food
Pizza, gyros, burgers, hog roasand more from our street food menu

Dessert
Stations, sweet tables or plated

Drinks Tokens
Give your guests a round on you

Table Wine
By the bottle or half-bottle

Bar Tabs
Set a limit, we’ll handle the rest

Tell us your date and your vibe
— we’ll do the rest.

W-B/K

FIZZ & POP



— BY W-B/K

A Bar Worth
Raising a
Glass To.

Our bar isn't just somewhere to grab a drink - it's part of the celebration. A fully managed, fully stocked bar run by our team of mixologists and led by a dedicated bar manager, from the first glass of fizz to last orders. Whether your guests are sipping cocktails on the lawn, clinking glasses for the toast, or ordering one more round before the last dance - we've got it covered.

Great drinks, served properly, all day and all night.



WHAT'S INCLUDED

- Fully stocked bar
- All glassware provided
- Professional bar team

- Fully managed service
- Open from arrival to last orders

What’s Behind the Bar.

From reception cocktails to late-night pints, our bar is stocked with everything your guests could want. Here’s a taste of what’s on offer – full menus and pricing shared during planning.

Reception Cocktails

Aperol Spritz, Mojito, Bellini, Hugo Spritz, Gin & Tonic, Pimm’s and more – all made fresh by our mixologists.

Spirits & Mixers

Premium gins, vodkas, rums and whiskeys – including Hendricks, Bombay Sapphire, Kraken and Bulleit Bourbon.

Cocktails

Classics and twists – Espresso Martini, Pornstar Martini, Negroni, Cosmopolitan and our own signature serves.

Wine

A curated selection of whites, reds, rosés and sparkling wines – from crisp Sauvignon Blancs to fullbodied Malbecs.

Craft Beer & Cider

Draught lagers, pale ales and ciders from the likes of Camden, Stella and Kopparberg.

No & Low / Soft Drinks

Mocktails, alcohol-free beers, tonic waters and fresh juices – because great drinks don’t need to be alcoholic.



The Finishing Touches.

The little things that turn a great bar into your bar. Add any of these to make your drinks service feel completely personal.

Drinks Tokens

Hand your guests a token for a free drink – redeemable any time during the day. A pint, a glass of wine, a spirit & mixer or a soft drink. Simple, generous, and always a crowd-pleaser.

Bar Tabs

Set a tab with a limit that works for you. We’ll run it behind the bar and let you know when it’s close – no surprises, just good hospitality on your terms.

Wheelbarrow of Beers

Fifty cold bottles on the lawn after the ceremony. Informal, sociable, and the perfect way to kick off the celebrations while you mingle and soak it all in.

Fizz Wall

A wall of sparkling wine ready and waiting for your guests on arrival. Looks incredible, photographs even better, and gets everyone in the mood instantly.

Tower of Bubbles

Five tiers, fifty-five glasses, and one unforgettable moment. The kind of thing your photographer will thank you for – and your guests won’t stop talking about.

Hot Drinks Station

Self-serve tea, coffee and hot chocolate to keep the coffee lovers happy. Hot water boiler, milk, sugar and compostable cups – available all day.



Let's Talk Food & Fizz

We'd love to hear about your plans – whether you've got a clear vision or no idea where to start.

Tell us your date, your venue and your vibe – we'll take it from there.

Please note: Ingredients and allergens can change between booking and the wedding day, and it's the client's responsibility to declare each guest's requirements rather than rely on the allergen matrix alone.

Images are for illustrative purposes only.
Food, drinks, and presentation may vary on the day.

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