



Paella Catering and Hire

Authentic Spanish Paella for your next event.

If you're bored of a BBQ Paella has an enormous appeal. It is becoming ever more popular for catering events.

Cooking with these pans creates real theatre, with its vibrant colours and aromas.

It is very well suited to both meat eaters and vegetarians alike.

Paella



Paella Station

Station

80cm pan and burner on our own authentic windshields from Spain – very authentic

Priced per pan which feeds 50 - 60 guests – all paella's are dairy and gluten free

Includes fresh baguette's, butter, oil, green salad and disposable bowls, cutlery and napkins

Displayed on our tables with cloths and props / Please advise of dietary requirements prior to event.

Classic Paella - \$990 per pan

Chicken chorizo, spices, peas, peppers, eggplant, mushroom, parsley, fresh lemon wedges, saffron, tomato, herbs, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Seafood Paella - \$1 100 per pan

Squid, mussels, king prawns, red pepper, parsley, peas, eggplant, saffron, fresh lemon wedges, Paella spices, paella rice, zucchini, snow pea, garlic, onion (gf/df)

Vegetarian Paella - \$880 per pan

Eggplant, mushroom, peas, beans, fresh lemon wedges, herbs, paella spices, pumpkin, mixed peppers, parsley, zucchini, snow pea, garlic, onion, thyme, saffron, paella rice (gf/df/v)

Combination of the three paella's - \$1200 per pan

Chicken, chorizo, king prawns, mussels, squid, peas, eggplant, mushrooms, beans, fresh lemon wedges, paella spices, vegetable stock, mixed peppers, saffron, paella rice

