



Paella Packages



Our paellas are made with fresh locally sourced produce, traditional Spanish imported ingredients and spices. Cooked on-site by our specialised Chef, we will create an unforgettable experience for you and your guests.

Discover Our Packages

Bilbao Package \$ 47pp

- Selection of 2 Tapas of your choice
- Selection of 2 Paellas of your choice

Barcelona Package \$ 52pp

- Selection of 2 Tapas of your choice
- Selection of 2 Paellas of your choice
- 1 Sweet Treat Option

Valencia Package \$ 52pp

- Selection of 1 Grazing Table of your choice
- Selection of 2 Paellas of your choice

Seville Package \$ 59pp

- Selection of 1 Grazing Table of your choice
- Selection of 2 Paellas of your choice
- 1 Sweet Treat Option

Alicante Package \$ 43pp

- Selection of 2 Paellas of your choice
- 1 Sweet Treat Option

Madrid Package \$ 38pp

- Selection of 2 Paellas of your choice

Live Grill Station \$ 49pp

- 2 Live Grill Stations of your choice **OR**
- 1 Paella of your choice & 1 Live Grill Station
- 2 Premium Salads of your choice from the below menu

-All Packages include:

- Authentic Spanish salad | Freshly baked bread rolls | Homemade Aioli |
- Your own personal Chef | Eco-friendly plates, serviette and cutlery

Additional Tapa \$4.50pp | Additional Salad \$6.00pp

Minimum numbers required 20 People - Prices are excluding GST

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Tapas Menu

On Crispy Bread (Gf Free Available)

SMOKED SALMON Dark rey toasted bread | spicy lemony avo cream | dill

JAMON & TOMATE Light toasted Catalan bread | fresh tomato | 12 months cured Spanish Serrano Ham

MANCHEGO & TOMATE Light toasted Catalan bread | fresh tomato | 9 months cured Spanish Manchego cheese (Veg)

CHORIZO BITES Authentic Spanish chorizo | chimichurri | char-grilled sourdough



The Classics (Gf Free Available)

ALBONDIGAS EN SALSA

Beef meatballs | garlic | tomato sauce

TORTILLA DE PATATAS Potatoes | onions | red capsicum | aioli (Veg)

GAZPACHO ANDALUZ Tomatoes | garlic | capsicum | cucumber | sherry vinegar (Veg)

MELON & JAMON Rockmelon | Spanish ham



The Skewers (Gf Free)

BROCHETAS DE POLLO Marinated chicken | chilli | lemon | chipotle sauce

CHARD-GRILLED SPICY LAMB

Chard grilled lamb | minted yogurt

VEGETABLE BROCHETA Grilled mushroom | Spanish onion | green zucchini | cherry tomato | mojo verde

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Tapas Menu



The Croquetas (Gf Free Available)

all the croquetas are deep-fried

CHORIZO CROQUETA

Fresh spicy chorizo | rich bechamel | tomato relish

CHEESE CROQUETA Mix Spanish cheeses | bread crumbs | home-made fig jam (Veg)

CODFISH CROQUETA Spanish codfish | creamy bechamel | garlic aioli



The Empanadas (Gf Free Available) Empanadas are stuffed dough pockets

EMPANADAS DE POLLO Chicken | sundried tomato | onion | cheddar | ranch dressing

CARNE EMPANADAS Beef | onion | roasted capsicum | olives | egg | secret spice

VEGETABLE EMPANADA Fresh vegetable | onions | cheese



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Grazing Tables



SPANISH TABLE

Jamon serrano | chorizo de Pamplona | guindillas | olives | Manchego cheese | Cabra cheese in paprika | home-made jam | fresh fruit | selection of breads | crackers



MEDITERRANEAN TABLE

Home-made beetroot dip | hummus | green tahini | fresh seasonal vegetable stick | spicy Moroccan olives | fresh tomatoes | herbs salsa | flatbread

SEAFOOD TABLE

Fresh king prawns | aioli | smoked salmon | avocado dip | oysters | pickles | organic butter | Catalan bread

CHEESE TABLE

Manchego aged 6 months | Cabra in paprika | triple cream brie | Spanish blue | home-made jam | nuts | dried & fresh fruit | crackers selection



MIXED TABLE

Smoked ham | Jamon serrano | triple cream brie | hummus | fresh seasonal vegetable sticks | home-made jam | nuts | fresh fruits | bread & crackers selection
(Gf available)

SWEET GRAZING TABLE

Orange & almond cake (Gf) | natilla cups | chocolate brownie (Gf) | fresh seasonal fruit

Paella Menu

All the Paella are gluten-free and dairy free

All the Paella are served with Spanish salad | bread rolls | aioli

MEAT LOVER PAELLA

Authentic Spanish rice | saffron | smoked paprika | chorizo | marinated free-range chicken Spanish Jamon | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | corn

SEAFOOD PAELLA

Authentic Spanish rice | saffron | smoked paprika | king prawns | mussel | calamari | baby octopus | barramundi | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

CHICKEN & MUSHROOMS PAELLA

Authentic Spanish rice | saffron | smoked paprika | marinated free-range chicken | fresh mushrooms | fresh seasonal vegetables | sofrito | white wine | roasted piquillos

CHORIZO & SEAFOOD PAELLA

Authentic Spanish rice | saffron | smoked paprika | chorizo | king prawns | mussel | calamari | baby octopus | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

LAMB PAELLA

Authentic Spanish rice | saffron | smoked paprika | slow-cooked lamb | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

VEGETARIAN PAELLA

Authentic Spanish rice | saffron | smoked paprika | chickpeas | mushroom | broccolini | cherry tomatoes | fresh seasonal vegetables | sofrito | white wine | roasted piquillos | green peas

SPANISH SALAD

Mixed green leaves | tomatoes | red capsicum | Spanish onions | corn | homemade lemon dressing

Upgrade your salad from our salad menu \$4pp



Live Grill Station Menu

Served with bread rolls | aioli

Discover Our Package

- 2 Live Grill Stations of your choice **OR**
- 1 Paella of your choice & 1 Live Grill Station
- 2 Salad of your choice

CORDERO ASADO

36 hours slow-cooked lamb shoulder | garlic | parsley | spices (Gf)

WHOLE SALMON FILLET

Tasmanian salmon | lemon essence | chimichurri sauce (Gf)

SPANISH STYLE ROASTED FREE RANGE CHICKEN

Spanish spiced free-range chicken | roasted garlic | burnt lemon (Gf)

BABY ROCKET & BEETROOT SALAD

Baby rocket | beetroot | green apple | walnuts | pomegranate | feta | balsamic dressing (Gf & V)

ROASTED PUMPKIN SALAD

Baby spinach | roasted pumpkin | roasted Spanish onions | tahini & zarta'a dressing | pepitas

QUINOA SALAD

Organic black & white quinoa | capsicum | cucumber | cherry tomato | fresh parsley | fresh mint | Spanish onions | lemon & herb dressing

CAULIFLOWER SALAD

Roasted cauliflower | pomegranate | toasted almonds | raisin | lemon tahini dressing (Gf & V)



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Sweet Treats



CHURROS CON CHOCOLATE

crispy Spanish doughnuts | chocolate sauce

CHURROS CON CHOCOLATE GELATO

crispy Spanish doughnuts | chocolate gelato



NATILLA CUPS

Spanish custard | cinnamon | Maria's biscuit

ORANGE & ALMOND CAKE (Gf)

MINI GELATO CONES

Chocolate | vanilla | salted caramel |
apple & almond crumble | pistachio | hazelnut



Buen Provecho