

# 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.

## 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

\$ 52pp

- 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 \$6.50pp • Additional Salad \$8.00pp

Minimum numbers required 30 People - Prices are excluding GST



**EAT, SHARE, LAUGH.....LIVE!**  
Proudly Managed by *Bespoke Catering* - Food Adventura



# 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

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## The Classics (Gf Free)

### 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

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## 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

# 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

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## 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



# 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

Tarta de Santiago (Spanish almond cake (Gf) · Spanish custard cups (Gf) · Churros con Chocolate (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

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## SPANISH SALAD

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

*Upgrade your salad from our salad menu*

*\$6pp*



# Paella Menu

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## SPECIALTY PAELLAS

*Additional \$8 per person*

### BLACK INK PAELLA

Australian Scampi, clams, calamari, squid ink, Cebolla rice, smoked paprika, vegetables, homemade sofrito, spring onions, white wine and roasted piquillos, fresh peas

### SEAFOOD PREMIUM

Morton Bay bugs, calamari, baby octopus, clams, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine, roasted piquillos and fresh peas.

### DUCK SPECIAL

Duck roast leg, mushrooms, snake beans, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine, roasted piquillos and fresh peas.

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### SPANISH SALAD

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

*Upgrade your salad from our salad menu*

*\$6pp*



# Live Grill Station Menu

Served with bread • 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

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### 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)

### ROASTED BEEF SIRLOIN

12 hours sous vide beef sirloin • fresh garlic • rosemary • tarragon butter (Gf)

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### 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)



# 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

## CREMA CATALANA

Burnt Spanish custard with orange essence



# Buen Provecho!



# Drinks and Sangrias Bar

Our Sangrias are made with fresh locally sourced produce, traditional Spanish imported wine, brandy and spices. Together with your tapas and Paella we will create an unforgettable experience for you and your guests.

## Discover Spain Through Our Drinks

All the drinks will be provided cold. If a Bar Staff is organised by us they will arrange the bar and drinks. You are required to provide tubs and ice unless this has been pre-arranged with us

Classic Red Wine Sangria	\$21 per litre
White Sparkling Sangria	\$21 per litre
Alcohol-Free Red Sangria	\$21 per litre
Alcohol-Free Pink Sangria	\$21 per litre

*All the Sangria are served with fresh seasonal sliced fruit*

### Beers

Estrella Damm 330ml Lager - Case of 24	\$89
Estrella Galicia 330ml Lager - Case of 24	\$99
Ambar Especial 330ml Pale Ale - Case of 24	\$109
El Toro Loco 330ml Can Pale Ale - Case of 24 by Miguel Maestre	\$109
Moritz Alcohol-Free Beer - Case of 24	\$70

Minimum Ordering:

- Sangria by the litre per type
- Beers by case of 24 per type
- Sparkling & Wines by 6 units per type

Additional Service:

- Glasses for your bar from \$5 pp including champagne, wine, and water
- Wait staff from \$55 ph with a minimum of 4h
- Mixologist from \$60 ph with a minimum of 4h
- General equipment for your party, from cocktails tables to mobile bar
- Want to explore our entertainment options? Talk to us for more info



# Wines

We offer a great selection of Spanish wines for you to experience a journey through Spain one bottle at the time.



## Espumosos - Sparkling Wines

Lavernoya Brut - D.O. Penedes.	\$38
Anna de Codorniu Brut - D.O. Penedes.	\$39
La Vuelta Brut - D.O. Catalunya	\$27
Conde de Caralt Brut- D.O. Catalunya	\$29
Summaroca Brut Reserve - D.O. Catalunya	\$49

## Blancos - White Wines

Tapas Gaston Verdejo - D.O. Rueda	\$34
Mara Martin Godello - D.O. Monterrei	\$36
Ca N'Estruc Blanc - D.O. Catalunya	\$39
Altos de Torona Albarino- D.O. Rias Baixas	\$47
Marieta Albarino- D.O. Rias Baixas	\$35
Particular Chardonnay- D.O. Carinena	\$33
Ramon Bilbao Sauvignon Blanc-D.O. Rueda	\$38
Trapiche Sauvignon Blanc- Argentina	\$29
CHA Chardonnay- D.O. Penedes	\$36
Gran Feudo Grenache Rose - D.O. Navarra	\$33
Born Barcelona Grenache Rose - D.O. Penedes	\$38

## Tintos - Red Wines

Arnegui Joven 2021 - Tempranillo- D.O.Ca Rioja	\$29
Piedra Roble Ecologico 2021 - Tinta de Toro - Garnacha - D.O. Toro	\$46
Trapiche 2020 Malbec - Mendoza - Argentina	\$29
Frares 2019 -Garnacha, Syrah, Cabernet Sauvignon, Cariñena, Merlo D.O. Priorat	\$39
Marqués de Griñón Clásico 2018 -Tempranillo- D.O. Rioja	\$34
Cosme Palacio 2019 - Tempranillo- D.O. Rioja	\$39
Altos de la Hoya 2017- Monastrell, Garnacha- D.O. Jumilla	\$39
Ramón Bilbao Crianza 2019 - Tempranillo- D.O. Rioja	\$39
Protos Roble 2019 - Tinta Fina - D.O. Ribera del Duero	\$39
Hacienda López de Haro Reserva 2016 - Tempranillo -Graciano - D.O.Ca Rioja	\$46
Arnegui Reserva 2017 - Tempranillo - D.O.Ca Rioja	\$39
Altanza Reserva 2015 - Tempranillo - D.O.Ca Rioja	\$54