

# Paella Catering & Hire



# Paella Catering

## Station

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

Priced per pan which feeds 50 - 60 guests

Includes fresh baguette's, butter, oil, green salad and disposable bowls, cutlery and napkins  
Displayed on our tables with cloths and props

### Classic Paella - \$880 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 - \$990 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 - \$770 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)

# Paella Hire Equipment

If you're bored of a BBQ and want to try something different why not take a look at our extremely versatile Paella Pans and Gas Burners which are available for hire. Paella has an enormous appeal. It is becoming ever more popular for catering events. We are the preferred suppliers to Howards Wharf along with many other schools, cafes and restaurants.

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.

We stock authentic Spanish Paella Pans and we can deliver the equipment, set it up ready to cook.

Please choose from the following options: Paella Equipment Pack AGA certified

Set includes - windshield, enamelled paella pan, gas burner, 2 paella spoons

800mm pan set = \$165 (1 set) or \$285 for (2 sets) (with lids)

900mm pan set = \$185 (1 set)

600mm pan set = \$135 (1 set)

\$60.00 delivery, set up and pick up (10km radius from CBD) / If you live outside this distance please ask for a quote.