

Catering Space:

- Area must be away (or covered from) the wind.
- Area must be covered with flat and even ground.
- Access to electricity.

Inclusions:

- Prices inclusive of GST
- Free delivery in ACT with minimum spend
- Panne di Casa with Paella caterings
- Disposable Eco-friendly napkins & plates
- Additional staff to prepare tapas on-site

Setup Cost:

• \$250, up to 80 guests in the ACT

Catering Preparation:

- Our team will arrive 1.5 hours ahead of agreed upon serving time for Paella event.
- Our team will arrive 2 hours ahead of agreed upon serving time for Paella + Tapas, Tapas and/or Premium service

Booking/Serving Times:

- Monday Thursday: 12p, 6p or 7:30p
- Friday Sunday: 1p, 6:30p or 8p

(MINIMUM SPEND OF \$1100)

2 Tapas + Choice of either:

Chicken & Green Beans Paella

Traditional "Valencian" paella

or

Vegetarian Paella

Variety of fresh vegetables

2 Tapas + Aussie Style:

Aussie Style

Chicken, Chorizo & Pork Spare Ribs

Premium Tapas + Paella*

PLEASE ASK

*Ask us about our premium paella service where we use fresh Monkfish.

2 Tapas + Choice of either:

Seafood

"Senyoret", variety of fresh seafood without shells

Cooked in seafood stock made with crustaceans, fish, vegetables, onion, parseley and carrot

or

Black Rice

Made with Squid Ink. Prawn, Squid & Spare Pork Ribs

Minimums:

24 Guests Minimum 12 Tapas per Tapa flavour

Additional Tapas?

Not a problem. Each additional Tapa is \$6





Bringing the essence of Spain, to the heart of Canberra.