

The Perfect Celebration with a Spanish Flair

WE PUT OUR HEART INTO BRINGING PEOPLE TOGETHER AND HAVING A MEANINGFUL IMPACT IN THEIR LIVES BY DELIGHTING CUSTOMERS WITH FLEXIBILITY, EXCEPTIONAL SERVICE, AND EXTRAORDINARY SPANISH FLAVOURS.

WE ARE PASSIONATE ABOUT CREATING UNFORGETTABLE MEMORIES AND INSPIRING A UNIQUE CONNECTION THROUGH WHOLESOME FLAVOURS AND GENUINE CARE. FROM COCKTAIL TAPAS PARTIES, LIVE PAELLA STATIONS, BUFFETS, A LA CARTE, CORPORATE EVENTS, WEDDINGS, AND EVERYTHING IN BETWEEN.



Tapas

Paellas

Grazing

Buffet

A la Carte

FAQ'S

What is included in the package? all the packages include your own personal Chef for the duration of your selected package, and, all serving dishes and/or platters, paper serviettes and any utensils needed to enjoy the food

Do I need to have a minimum number of guests to have catering? No, you don't need to have a minimum number of guests, however, we require a minimum spend of \$1,500

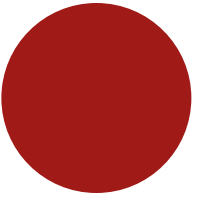
When do I need to make my menu selection? We need your preferred choices 7 Days before your event date. Last-minute events will be catered with a Chef Selection & always covering dietaries

When do I have to confirm the final numbers? We would love to have an idea of numbers 14 days out and final numbers 7 days prior to your event date

How can I cater for my guests with dietary requirements? Our chefs will be delighted to cater for any dietary requirements with advance notice

How can I confirm my event booking? We are thrilled you are ready to go ahead with Flavours of Spain! To confirm, accept the quote provided and process 50% payment via CC or Bank Deposit

Do you provide any other services? Yes, we will work with you with anything you need to design your own event / celebration. Feel free to browse our services at www.flavoursofspan.com.au



What We Do at Flavours of Spain

Our craft is made fresh on-site by our chefs using locally sourced produce with gluten-free and dairy-free options to choose from. Our pricing is set around the number of guests attending and location logistics. The 'Per Person' amount includes the cost of the food selections, your own personal Chef for the duration of the event, serving dishes, serviettes and serving utensils. Flavours of Spain can assist you with equipment hire such as crockery, glassware, cutlery, tables, chairs etc. To enhance your guest's experience we also provide a personalised Waitstaff solution as well as your own personal Mixologist. Whatever you need for your event, we can help you find the perfect solution.

Tapas Package

\$52 pp

Create Your Own Menu By
Selecting 7 Tapas

Package including:

- Your Own Personal Chef
- Serving dishes, Serviettes
- Additional Tapa \$5.50 pp

Prices are excluding **Gst**

Paella Live Package

\$54 pp

Create Your Own Menu By
Selecting:

- 2 Paellas of your choice
- 2 Fresh Salad
- Freshly Baked Breadrolls
- Home-made Aioli

including:

- Your Own Personal Chef
- Serving dishes, Serviettes
- Disposal plates & cutlery

Prices are excluding **Gst**

Spanish Buffet Station

\$59 pp

Create Your Own Menu By
Selecting:

- 2 Main Dishes
- 2 Side Dishes

including:

- Your Own Personal Chef
- Serving dishes, Serviettes
- Freshly Baked Breadrolls
- Butter
- Selection of Spanish Treats

Prices are excluding **Gst**

A La Carte

Service

Create Your Own Menu By
Selecting:

- 2 Courses for **\$99 pp**
- 3 Courses for **\$119 pp**

including:

- Your Own Personal Chef
- Your Personal Waiter
- Crockery & Cutlery
- Freshly Baked Breadrolls
- Butter

Prices are excluding **Gst**

Grazing Table / Boards

Create Your Own Grazing
Option By Selecting:

- Grazing Table
from \$14.50pp
- Grazing Board from \$89.00

Grazing Tables / Boards are
supplementary to any of the
packages

Prices are excluding **Gst**

Additional to your package:

- 3 Tapas Package to your Paella, Buffet or A la Carte Service for \$15.00 pp **or** Grazing Table from \$14.90 pp
- 3 Sweet Treats to your Package for \$15.00 pp **or** Churros with chocolate only for \$6.50 pp
- Sangria Package for \$21.00 per litre (minimum 3 litres)

Tapas Menu

Our talented Chefs find excitement in creating new flavours, giving the best of themselves to deliver an exceptional customer experience. **It really IS all about you!**

- Croquetas de chorizo - Chorizo croquettes with fresh herbs aioli
- Albondigas en salsa - Beef meatballs in a tomato and red peppers sauce
- Home-made gazpacho bloody mary with Sydney rock oysters - Gf
- Hirasama Kingfish with pearl couscous and smoked cherry tomato purée
- Boquerones - pickled white anchovies and fresh tomato on crunchy quinoa and chickpeas cracker - Gf - Df
- Pincho de Cordero - Lamb skewers with yogurt, cucumber and mint - Gf
- Chistorra - Mini chorizo skewers with salsa verde- Gf - Df
- Gambas al Ajillo - Spanish style pan-fried garlic and chilli prawns - Gf - Df
- Croquetas de Jamon - Spanish ham croquettes with romesco sauce
- Seared scallops with tarragon butter and pink grapefruit - Gf
- Croquetas de Bacalao -Codfish croquettes with lime saffron mayo
- Pincho Moruno de Pollo - Chicken skewers with chipotle mayo - Gf -Df
- Crostini with rocket, stracciatella, Jamon, toasted pine nuts and olive oil
- Lightly toasted bread with fresh tomato, manchego cheese and Jamon
- Chorizo and potatoes empanada with salsa brava



Vegetarian

- Sweet potato tortilla, blue cheese and crispy sage
- Mushroom al Ajillo - Garlic mushroom and truffle cream
- Broad beans, Manchego and mint on crunchy quinoa
- Patatas Bravas - Crunchy potatoes spicy tomato and capsicum sauce
- Croquetas de queso - Cheese croquettes with figs and balsamic jam
- Watermelon gazpacho with pickled cucumber
- Vegetarian Empanada with salsa verde

Paella Menu

Our delicate and flavoursome Paellas are cooked with locally sourced fresh premium ingredients made from traditional recipes. Every element of every dish is carefully considered and combined with love – **just like it’s done in Spain**

Classics

Meat Lovers

Marinated free-range chicken, Spanish chorizo, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine and roasted piquillos, fresh peas and corn.

Seafood

Australian king prawns, mussels, calamari, baby octopus, barramundi, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine, roasted piquillos and fresh peas.

Mixta

Spanish chorizo, Australian king prawns, mussels, calamari, baby octopus, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine, roasted piquillos and fresh peas.

Vegetarian

Chickpeas, cup mushroom, fresh broccolini, cherry tomatoes, Cebolla rice, fresh seasonal vegetables, homemade sofrito, white wine, roasted piquillos, green peas and corn.



Specials

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 Special

Morton Bay bugs, calamari, baby octopus, mussels, 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.



Grazing Tables & Boards

SEAFOOD FEAST - \$21.00 PER PERSON

- Fresh Sydney Rock Oysters served with mignonette, cooked king prawn with aioli, smoked salmon with browned bread, kingfish sashimi toasted sesame seeds

SPANISH CLASSIC - \$16.90 PER PERSON

- Jamon Serrano, Chorizo de Pamplona, cornichons, Manchego cheese, Cabra cheese in paprika (semi-cured goats milk), jam, fruit, organic butter and a selection of bread and crackers (Gf Available)

MEDITERRANEAN TABLE - \$14.50 PER PERSON

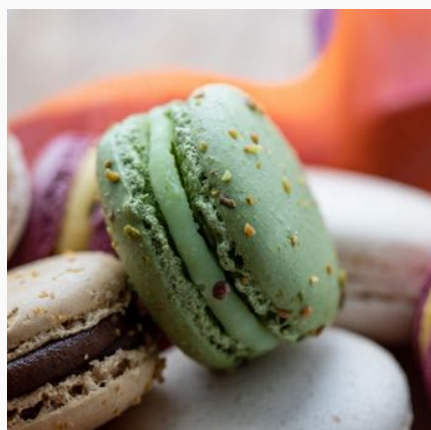
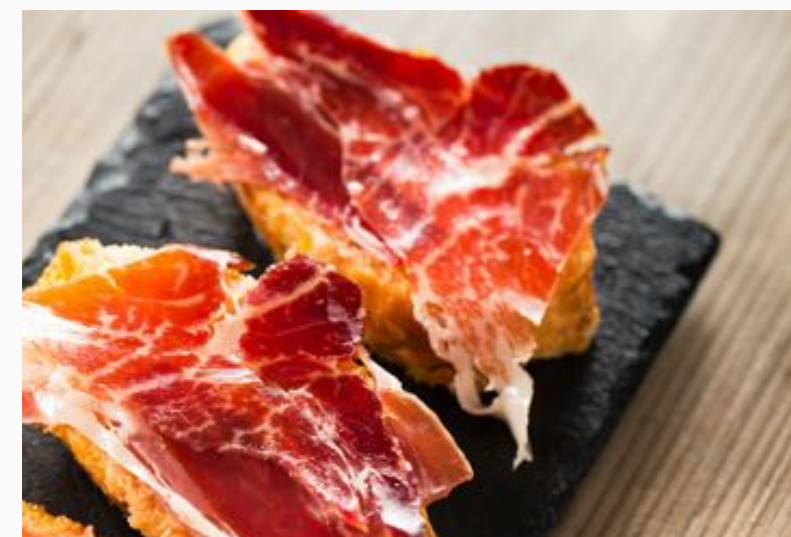
- Homemade beetroot dip, hummus, green tahini, vegetable sticks, spicy Moroccan olives, homemade falafel, fresh tomatoes and herbs salsa with crispy flatbread (VG)

CHEESE TABLE - \$16.90 PER PERSON

- Six-month-old Manchego (sheep), Cabra in paprika (goat), triple cream brie, Spanish blue cheese, jam, honeycomb, nuts, dried figs and dates, fresh fruit and crackers (Gf Available)

SUGAR RUSH DESSERT TABLE - \$16.90 PER PERSON

- Beautifully crafted selection of Natilla cups, Tarta de Santiago (almond & orange cake), Chocolate brownie, Macaroons and Churros with Chocolate



Buffet Menu

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MAINS

- Barbecue garlic, paprika and parsley chicken with pancetta, chargrilled corn, roast scallop potatoes, thyme, verjuice and pineuts - Gf
- Cordero asado (36 hr slow cook lamb shoulder) roasted zucchini, baby carrots and chimichurri-Gf
- Beef eye fillet, potato purée, broccolini, asparagus, smoked garlic and thyme butter-Gf
- Crispy skin barramundi, romesco sauce, grilled Lebanese eggplant and wilted baby spinach - Gf
- Charcoal-grilled calamari, mojo verde, heirloom tomato
- Roasted red pepper polenta, piquillo purée, broccolini, wild mushroom - Veg
- Eggplant and ricotta dumpling in garlic, olives, tomato passata sauce and shaved Cabra cheese - Veg
- Pan-fried Blue eye cod on braised chickpeas and smokey cherry tomato sauce

SIDES

- Roast potatoes, garlic, pimenton and thyme
- Baby rocket, pear, Manchego, toasted walnuts and balsamic glaze
- Broccolini, smoked paprika, garlic butter and flaked almond
- Andalucian style green beans with red capsicum, garlic and bread crumbs



Desserts

- Crema Catalana with fresh berries - Gf
- Tarta de Santiago, Orange and almond cake
- Hand-made churros with chocolate sauce
- Signature chocolate brownie - Gf
- Assorted Macaroons
- Mini tarta Tatin
- Lemon merengue tart



A la Carte

Our talented Chefs have been creating new Spanish flavours, giving you the best ingredients cooked with care to make sure you enjoy an exceptional culinary experience.
It really IS all about you!

ENTREE

- Prawns a la Catalana with Cherry Tomatoes, Caperberries, Spanish Onions, Lemon Dressing -Gf-Df
- Tuna Escabeche with eggplant pure and baby herbs - Gf - Df
- Pan-fried scallops, chorizo, cucumber ribbon, lime & micro herbs - Gf - Df
- Beef carpaccio, rocket, truffle Manchego and quail eggs - Gf
- Zucchini, smoked eggplant purée, labneh, pine nuts and crispy sage - Veg
- Spiced Roasted cauliflower, toasted sesame dressing, green chilli chutney -Veg - Gf
- Chilidron - braised chicken and chorizo with olives in a tomato and saffron base served in a crispy puff pastry
- Roast pumpkin and Cabrales blue cheese tart, crispy Jamon and rocket - Veg

MAINS

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- Cordero asado (36 hr slow cook lamb shoulder) roasted zucchini, baby carrots and chimichurri-Gf
- Beef eye fillet, potato purée, broccolini, asparagus, smoked garlic and thyme butter-Gf
- Crispy skin barramundi, romesco sauce, grilled Lebanese eggplant and wilted baby spinach - Gf
- Charcoal-grilled calamari, mojo verde, heirloom tomato
- Roasted red pepper polenta, piquillo purée, broccolini, wild mushroom - Veg
- Eggplant and ricotta dumpling in garlic, olives, tomato passata sauce and shaved Cabra cheese - Veg
- Pan-fried Blue eye cod on braised chickpeas and smokey cherry tomato sauce



ADDITIONAL SIDES - \$6 per person per side

- Roast potatoes, garlic, pimenton and thyme
- Baby rocket, pear, Manchego, toasted walnuts and balsamic glaze
- Broccolini, smoked paprika, garlic butter and flaked almond
- Andalucian style green beans with red capsicum, garlic and bread crumbs





A la Carte - Desserts

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Desserts

- Crema Catalana with fresh berries - Gf
- Tarta de Santiago, Orange and almond cake with caramelised cumquats
- Hand-made churros with chocolate sauce and orange sauce
- Panchineta - Crispy puff pastry sandwich, custard cream, raspberry coulis and almond shaved
- Burnt Basque cheesecake with passion fruit curd



OR

Sweet Treats Tasting Board / Table, select 3 options:

- Crema Catalana with fresh berries - Gf
- Tarta de Santiago, Orange and almond cake
- Hand-made churros with chocolate sauce
- Signature chocolate brownie - Gf
- Assorted Macaroons
- Mini tart Tatin
- Lemon meringue tart



Optional Extras



FRONT OF HOUSE STAFF
from \$49 per hour



COCKTAILS
from \$15 each



GLASSWARE SET
from \$6 per person



TABLE SETTING
from \$9 per person



BEVERAGE PACKAGES
from \$45 per person



EVERYTHING ELSE
Get in Touch