

# 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*



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## 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

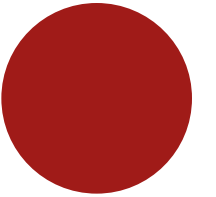
**When do I need to make my menu selection?** We need your preferred choices 7 Days before your event date. Last-minute events will be catered with a Chef Selection & always covering dietaries

**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](http://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**

## 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 **\$109 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**

Are you after  
Paella Live Package?

Now available through our  
Specialised Paella Brand  
**Food Adventura**

Enquiry with our team for more  
information

### **Additional to your package:**

- 3 Tapas Package to your Paella, Buffet or A la Carte Service for \$18.00 pp **or** Grazing Table from \$14.90 pp
- 3 Sweet Treats to your Package for \$18.00 pp **or** Churros with chocolate only for \$7.50 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

# 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

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!**

## 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 Macarons
- 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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- 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

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.

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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

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**FRONT OF HOUSE STAFF**  
from \$54 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