



Paella Fella

Company Presentation

Paella Fella Ltd

Fen Place Farm Business Park, East Street, Turners Hill
West Sussex RH10 4QA United Kingdom



ABOUT PAELLA FELLA



PAELLA FELLA LTD

Nicholas Blythe - Founder & Managing Director
Registered in England No.7027676

ABOUT US

Premium Event Caterers 2009-2020
Celebrating 10 years in business
Accredited member of the Nationwide Caterers Association
Independently owned with core family values

SPECIALISED IN

Authentic Spanish Paella & Tapas
British & Mediterranean Fusion

PREMIUM EVENT CATERING

WE BRING THE FOOD TO YOU

From small parties and community events Paella Fella has grown into a major caterer for private parties, weddings, corporate and educational events, able to provide delicious paella, tapas, desserts and drinks for up to 500+ people.

In 2019, we launched our delivery service giving our clients even more ways to enjoy delicious Paella Fella food with Home Delivery and Corporate Drop-Off services within the locality.

If you are looking for a premium and professional catering service for your event, Paella Fella offers so much more than just catering.



WE CATER FOR...

PRIVATE

Events & Parties
25-500 Guests
Home Delivery
Cooking Demo



WEDDINGS

From 50-500 Guests
Catering for all dietary
needs and ethical
requirements



CORPORATE

Corporate Events
Team-Building Days
Drop-Off Delivery



EDUCATION

Educational Events
Academic support



OUR SERVICES...

PRIVATE	WEDDING	CORPORATE	EDUCATION
PARTIES / EVENTS	SMALL INTIMATE	EVENTS	EVENTS
HOME DELIVERY	MEDIUM - LARGE	DROP-OFF DELIVERY	WORK EXPERIENCE
COOKING DEMO	RELAXED INFORMAL	TEAMBUILD	TEAMBUILD
PF COOKING COURSES	TIPI STYLE DIY	CORPORATE MENTOR	EDUCATIONAL MENTOR
PF FAMILY TEAMBUILD	DRY HIRE VENUES	KEYNOTE SPEAKER	HOME ECONOMICS PROGRAMME

OUR FOOD FIRST PHILOSOPHY



NICK BLYTHE ON PAELLA FELLA'S FOOD

"Since the beginning, the focus for Paella Fella has always been about good food. It might sound obvious for a catering company to have food as their unique selling point however there is plenty of bad-tasting food out there (believe me I've tried lots over the years!).

Good food goes hand in hand with good company. These two things make any occasion extra special and I want Paella Fella to always be remembered for good food".

PAELLA & TAPAS



ALL FRESHLY COOKED



FRESHLY PREPARED AND COOKED TO SUIT ALL DIETARY NEEDS

Paella Fella prepares all our food fresh in our development kitchens ready to transport to your event where your paella and tapas will be cooked in front of your eyes, to the delight of your guests.

We offer a wide range of dishes to suit all diets
Whatever your requirements we're happy to help



KNOW YOUR FOOD



WE PROVIDE DETAILED PRODUCT BOOKLETS AT ALL EVENTS SO YOU CAN SEE EXACTLY WHAT IS IN OUR FOOD

Paella Fella

Marisco Seafood Paella
Classic Seafood paella made with King or Tiger Prawn, Squid Rings, Cod Fillet & Mussels

Seafood Paella		EU Label Values per 100g	
	PER 100g	%RI	
Energy (kJ)	197 kJ	2%	
Energy (kcal)	47 kcal	2%	
Fat	1.5g	2%	
of which saturates	0.3g	2%	
Carbohydrate	3.7g	1%	
of which sugars	0g	0%	
Fibre	0g	0%	
Protein	4.4g	9%	
Salt	0.27g	5%	

Ingredients
Paella Rice, Cod fillet (FISH), Squid (MOLLUSC), Mussels (MOLLUSC), King prawns (CRUSTACEAN), Traditional fish stock (FISH, WHEAT, CELERY, LACTOSE, SOYA may contain MOLLUSCS, CRUSTACEANS, EGG, MILK), garlic, red pepper, green beans, paella seasoning (garlic, salt, paprika, corn flour, colour E-102 tartrazine, pepper & clove) & spice mix (rock salt & fennel seeds), lemon.

SEAFOOD PABELLA CONTAINS

GLUTEN CELERY EGGS MILK
FISH CRUSTACEANS MOLLUSCS SOYA

Our seafood paella is made using a traditional Valencian recipe and high quality ingredients. We strive to provide authentic and delicious dishes to suit all dietary needs. The traditional recipe may contain the allergens highlighted above. For gluten free alternatives and all other dietary considerations please contact the team directly to discuss your requirements with one of our development chefs.

Paella Fella Limited T: 01342 777846 www.paellafella.co.uk
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Follow us on IG, FB & LinkedIn @ThePaellaFella

We understand the challenges of catering for guests with a wide range of dietary needs. We have invested in nutritional consultancy to provide your guests with all the information they need on food allergens in our dishes.

TRY BEFORE YOU BOOK



BOOK A PRIVATE TASTING TO HELP YOU CHOOSE YOUR MENU

Planning a special event can be great fun however it can be daunting choosing your catering and entertainment options. This is why we offer a private tasting service* to help you plan your menu with absolute confidence. We'll freshly cook a selection of items from our menu, chosen by you, so you can taste as you plan.

***Tastings are subject to a fee.**

WE PRIDE OURSELVES ON...



FOOD QUALITY & INGREDIENT PROVENANCE

Provenance is king in our business and we are proud to source seasonal British products to mix-and-match with our authentic Spanish ingredients.

The quality of the ingredients underpins the final flavours of the food we cook so should never be underestimated. We believe this is what separates us from many other caterers.

AUTHENTICALLY SPANISH

AUTHENTIC SPANISH INGREDIENTS

Paella Fella source many of our products direct from Spain to ensure our menu has that authentic flavour to delight our customers.

From chorizo to smoked paprika to olive oils and more... we look for premium quality ingredients to infuse our food with that authentic Spanish and Mediterranean feel-good factor.



QUALITY ASSURANCES

FOOD HYGIENE & SAFETY

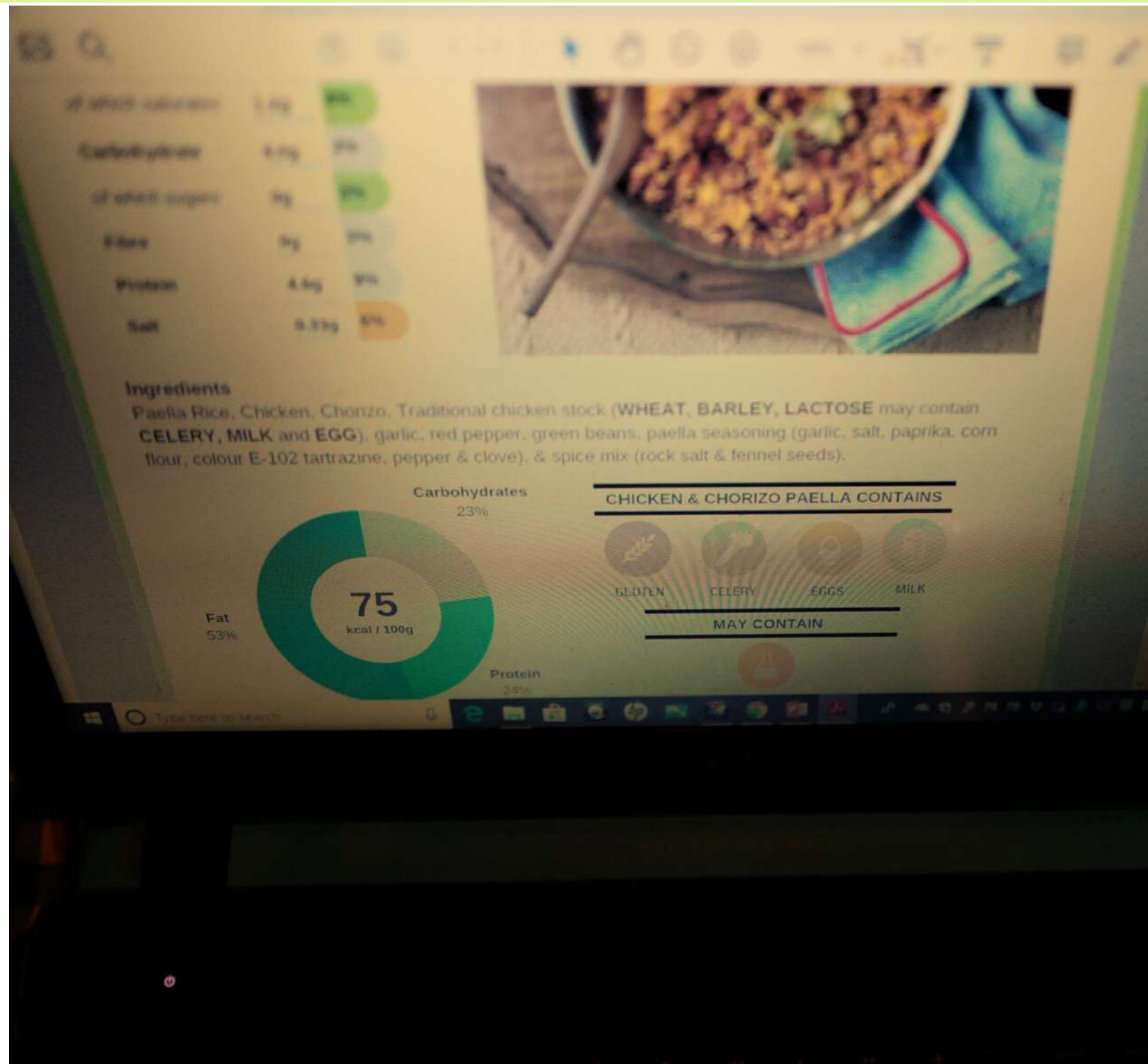
We guarantee our customers the highest quality assurances and attention to detail.

From food hygiene in the kitchen to gas-safety compliance on site.

Our staff are fully trained and compliant to ensure our clients the best quality service.



NUTRITIONAL KNOWLEDGE



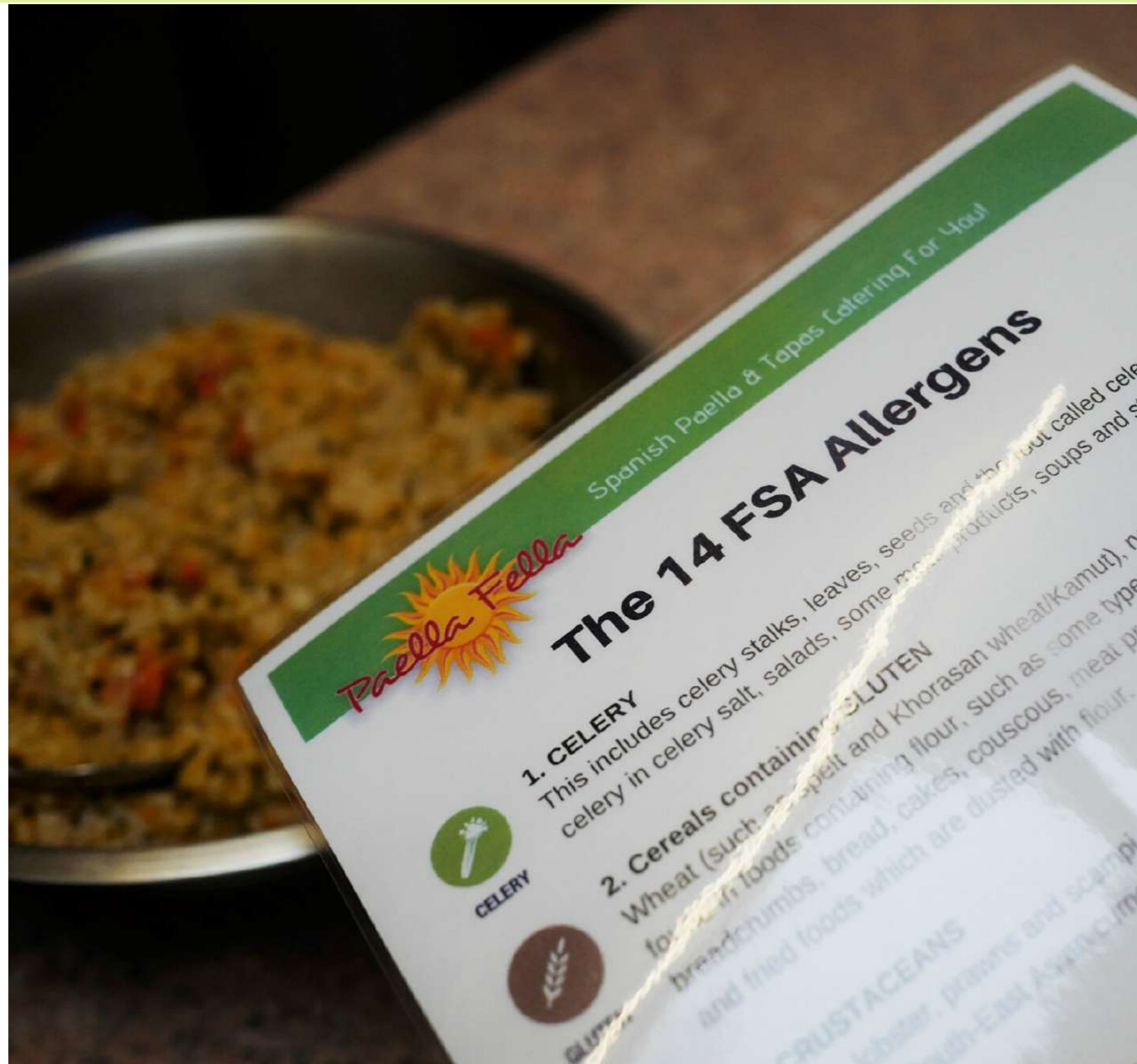
NUTRITIONALLY BALANCED MENU

Working with a Nutritionist has revolutionised the information we supply to customers.

We have professionally analysed our menu enabling us to provide our customers with the same nutritional panels found on supermarket products.

With today's consumer being more discerning and health-savvy we hope to appeal to a wider audience by virtue of this optimised information being shared. Our customers can now clearly see the macro-nutrient content of our dishes, with a full list of ingredients.

ALLERGEN PROFICIENT



ALLERGEN DECLARATIONS

Paella Fella provides full product sheet booklets at all events with the 14 FSA allergens highlighted in **BOLD**, and well as a dedicated allergen panel with icons showing which allergens are contained each dish.

We believe that investing resources into continued food auditing and allergen communications is a must for the catering industry. Our customers feel reassured by the due diligence and best practice we show.

DEDICATED TEAM



WE HAVE AN AMAZING TEAM TO BRING YOUR EVENT TO LIFE

Our team are trained to deliver the best events, hassle-free, so you can sit back and enjoy.

You can build your team to suit your event to include your cook-team, serving team and bar-staff.

They will ensure that everything goes to plan from the moment they arrive to set-up, cooking your paella's in front of your guests, with professional service throughout the event.

WHAT OUR CLIENTS SAY...

**The Paella was amazing! Everybody loved it!
I liked the fact that we had different choices
and that the guys were serving it. The event
was a huge success!**

Alice Zumstein – FT technologies, Sunbury – On -
Thames – Delivery for 100 guests, 10th April 2019

**We had a great party on Friday night
thanks and the food was delicious.**

Kate Holder – King's College Year 8
Parents' Summer Party – 80 guests -
14th June 2019

**Thanks
for a super catering experience which
allowed us to really enjoy our special
garden anniversary party.**

Nigel and Catherine – 50th Wedding
Anniversary, 35 guests – Burgess Hill
– 20th July 2019

**We chose paella and tapas because we love the style of food.
We went for a tasting session with Paella Fella and were
extremely impressed by the quality of the food. In the lead up
to the wedding, the team were great at providing advice on
food choices and how to serve it, then they were very
professional on the day too. The food received so many
compliments from our guests in terms of the way it was
served and how great it
all tasted. Thank you, Paella Fella, for helping make our day
amazing.**

Susan Stacey – Summer Party, Wimbledon – 80 guests – 7th June
2019

THE PAELLA FELLA FORMULA



Call our dedicated sales team

Discuss your event requirements

Choose your menu

Await your quote

Book a tasting

Confirm your event

Relax and let us do the rest

ENQUIRIES



Paella Fella

01342 777846

enquire@paellafella.co.uk

