

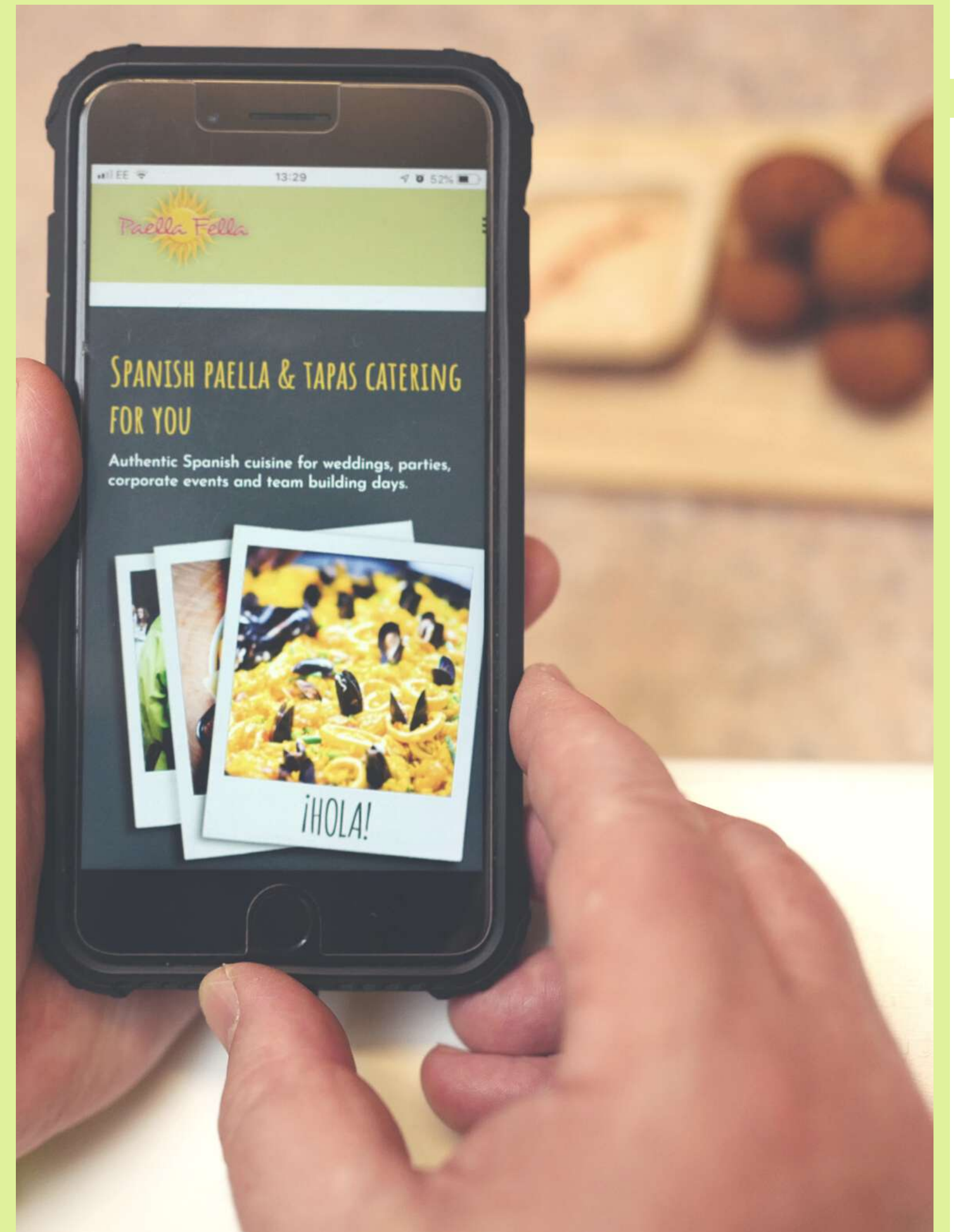


Paella Fella

Corporate Services

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

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





PREMIUM CORPORATE CATERING

WE BRING THE FOOD TO YOU

The catering needs for today's dynamic business are constantly evolving. From employee lunches to management meetings to in-house & client events, Paella Fella provides delicious paella, tapas, desserts and drinks for up to 500+ people.

In 2019, we launched our Corporate Drop-off service giving our clients even more ways to enjoy delicious Paella Fella food in the workplace. Simply pre-order to enjoy a freshly cooked lunch delivered to your meeting!

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...

CORPORATE EVENTS

Tapas & Paella
From 25-500 Guests



CORPORATE DROP OFF

Currently available in
East-Grinstead & Gatwick
localities



TEAM BUILDING

A testing team challenge to
evoke problem-solving and
resolution skills



CORPORATE EVENTS



INCLUSIVE CATERING FOR SAVVY BUSINESSES

Whatever the event, the one thing you can count on is that people always remember the food!

What better way to make a lasting impression on your employees and clients than with a vibrant Mediterranean-style cuisine infused with flavour.

We cater for all dietary needs so that your guests can all enjoy the same food at the same time.

From canapes to table service we've got it covered.



ORDER A DIRECT DROP OFF

PREMIUM CATERING DELIVERED DIRECT TO YOUR WORKPLACE

Our Paella & Tapas Drop Off Service is perfect for when you don't want a full on-site catering service but still want to cater for 25 to 150 people or more – easily and efficiently.

Ideal for those important client meetings, training seminars, in-house workshops and employee lunches.

Pre-order your Drop Off and Paella Fella will deliver direct to your workplace.



TEAM BUILD OVER A PAELLA



INVEST IN YOUR EMPLOYEES TO BOOST ENGAGEMENT & PRODUCTIVITY

Engaged employees show up every day with passion, purpose, presence, and energy, and engaged teams show an increase of 21% in productivity.

Your mission should you choose to accept it...
The Apprentice meets Masterchef!

Delivering a series of key skills from time management, attention to detail, problem-solving, delegating, resolving conflict, delivering results and more.



KEY NOTE SPEAKING

PAELLA FELLA FOUNDER NICK BLYTHE TALKS BUSINESS & INNOVATION

Running a successful small business means responding to the challenges of the ever-changing marketplace.

As Paella Fella celebrates 10 years in catering, Nick Blythe shares his experiences on entrepreneurial know-how, the world of event catering, the importance of a flexible business model, food trends, food legislation, adapting to external market challenges, building a successful team, innovation and productivity, and delivering the company ethos.



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 business. These two things make any occasion extra special and I want Paella Fella to always be remembered for good food".

PAELLA & TAPAS



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	
Energy (kJ)	197 kJ
Energy (kcal)	47 kcal
Fat	1.5g
of which saturates	0.3g
Carbohydrate	3.7g
of which sugars	0g
Fibre	0g
Protein	4.4g
Salt	0.27g

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 PELLA 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.

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.



PROFESSIONAL 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...

It was sensational! Your guys are fantastic – it's always a pleasure to have you catering for us. We'll certainly be in touch again next year.

Josh Stokes, Sheppard Robson Architects
– Staff Lunch, 200 guests –
London – 4th July 2019

Paella Fella are the best. I wholeheartedly recommend. We had 120 guests at our event and the paella was served beautifully by lovely staff. It was delicious and the clear up was extremely smooth throughout the party, no-one noticed! Thanks to your whole team!

Penelope de Jeu, Lendable – Staff Party – Shoreditch – 120
guests – 5th February 2019

Firstly, I would like to thank you for your support. The Paella was once again delicious. Everyone seemed to enjoy the food. The event itself was overwhelmingly positive. Please pass on our sincere thanks to your team for all of their support

Sally Brown, Gatwick Diamond Business – Charity
Challenge, 88 guests –
Tunbridge Wells – 5th July 2019

THE PAELLA FELLA FORMULA



Call our dedicated sales team

Discuss your event requirements

Choose your menu

Await your quote

Book a site visit or tasting

Confirm your event

Relax and let us do the rest

ENQUIRIES



Paella Fella

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