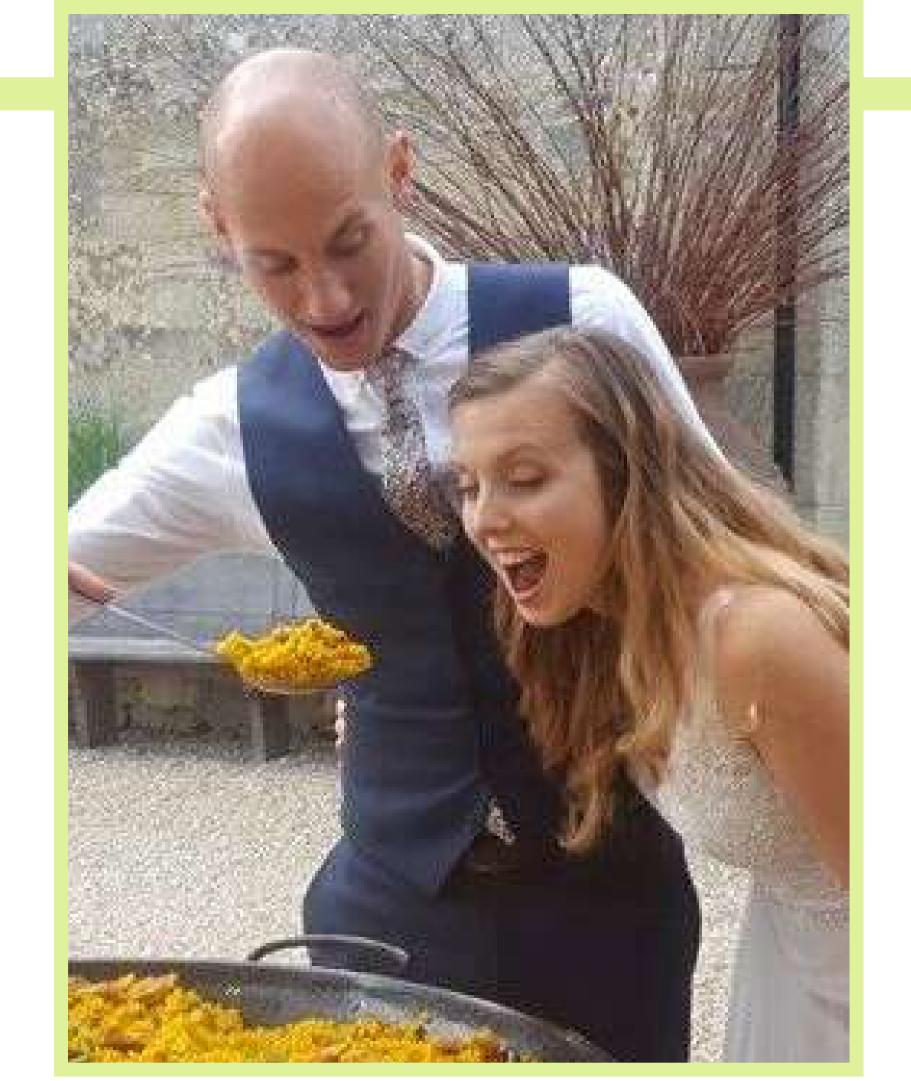


#### Weddings

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

www.paellafella.co.uk



### Oth Anniversary PREMIUM WEDDING CATERING 2009-2019

#### FOOD THAT ALL YOUR GUESTS CAN ENJOY

Paella Fella is the pick of the premier wedding catering companies for your special day catering for up to 500+ guests.

Get the celebrations started with our tasty tapas canapes to delight your friends and family. Create a spectacular paella feast for your wedding breakfast guaranteed to wow your guests with the theater of freshly cooked paellas coming to life in front of their eyes.

A wonderfully inclusive menu that all your guests can enjoy together.

Paella Fella offers an unforgettable experience to make your day extra special.

Check out the amazing Paella Fella range of wedding packages.



# Oth Anniversary WE CATER FOR ALL WEDDINGS

#### SMALL WEDDINGS

#### MEDIUM - LARGE WEDDINGS

#### ANNIVERSARIES

From 25-100 Guests

From 100-500 Guests

Anniversary Parties & Home Deliveries









### CHOOSE YOUR PACKAGE

From our premium Platinum package, which includes tantalising canape tapas with your reception drinks and mouthwatering tapas served to the table, a selection of sumptuous paellas and a tempting trio of delicious desserts through to our Bronze package which ensures you have all you need to cater for your guests. Everything is bespoke and tailored to your wedding day requirements and budget, so you can choose the food and catering style to fit your celebration.











# A SOLUTION FOR EVERY WEDDING



#### **Guide Costs**

75 Guests £20/head 100 Guests £19/head 125 Guests £17/head 200+ Guests £14/head



#### **Guide Costs**

75 Guests £30/head 100 Guests £26/head 125 Guests £24/head 200+ Guests £20/head



#### **Guide Costs**

75 Guests £39/head 100 Guests £36/head 125 Guests £33/head 200+ Guests £27/head



#### **Guide Costs**

75 Guests £54/head 100 Guests £48/head 125 Guests £44/head 200+ Guests £37/head





### TASTE BEFORE YOU BOOK

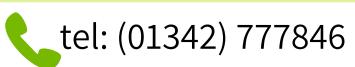


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### BOOK A PRIVATE TASTING TO HELP YOU CHOOSE YOUR MENU

Planning your wedding day can be great fun. We understand that it can be daunting choosing your catering which is why we offer tasting sessions\* so that you can choose your menu with total confidence. Simply book a tasting and we'll freshly cook a selection of items from our menu, chosen by you.

\*Tastings are subject to a fee.





### Oth Anniversary 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



















### 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







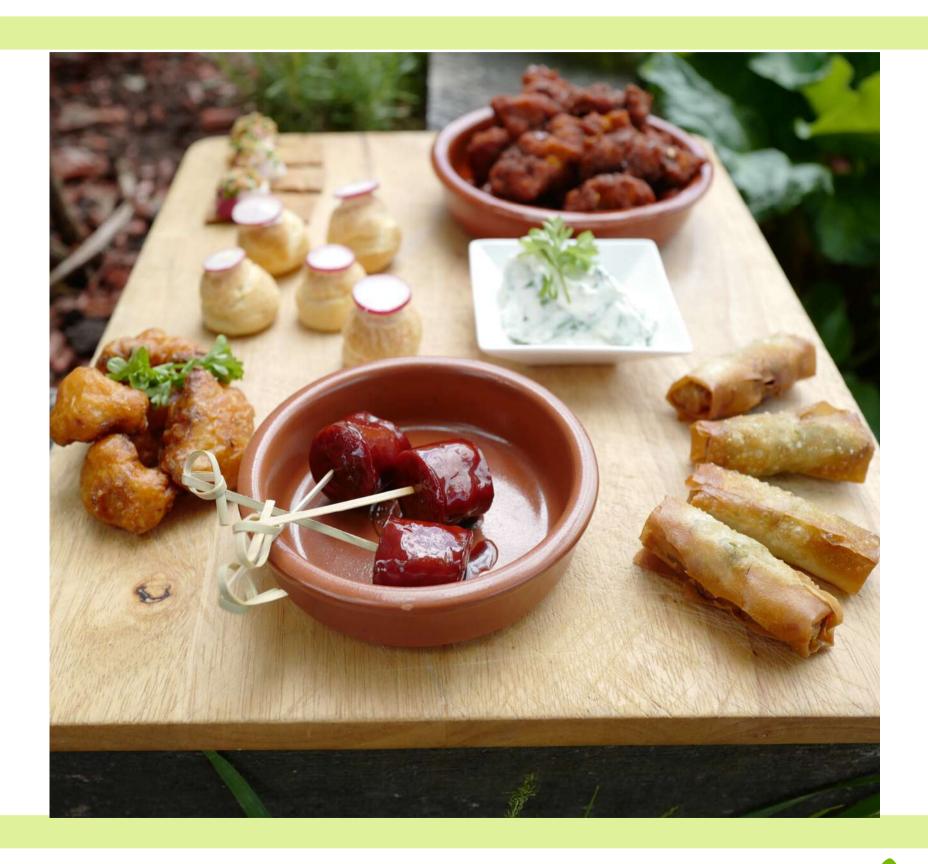




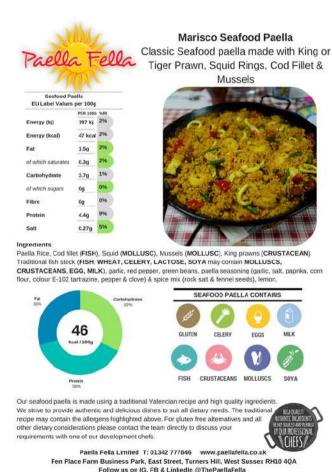




### **KNOW YOUR FOOD**



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



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.

tel: (01342) 777846



### WE PRIDE OURSELVES ON...



www.paellafella.co.uk

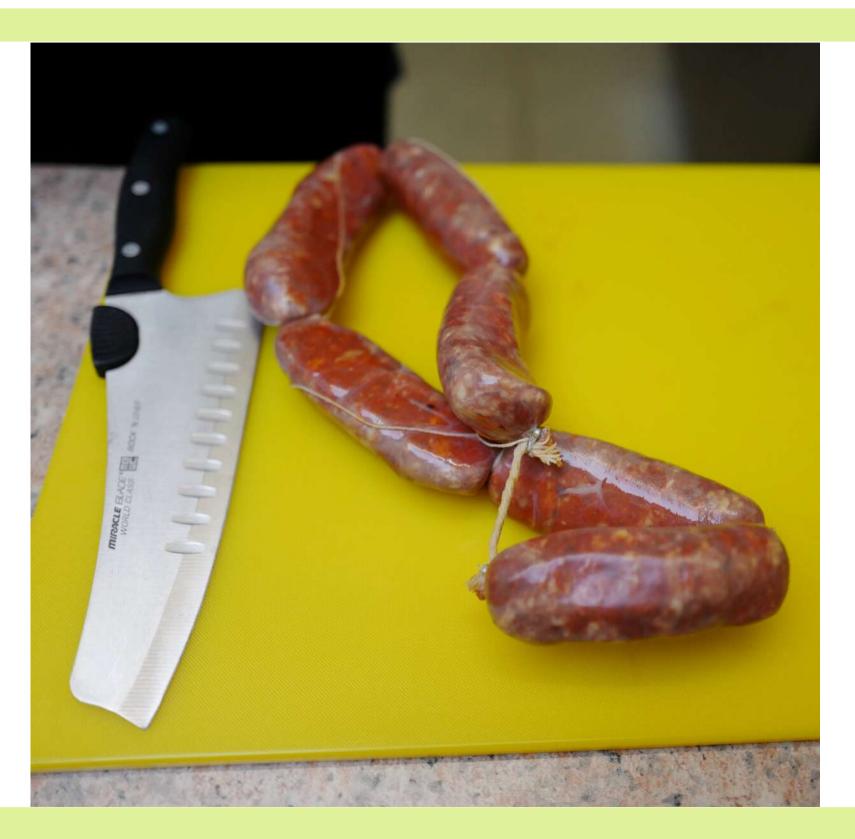
# FOOD QUALITY & INGREDIENT PROVENACE

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**



www.paellafella.co.uk

#### 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.



### DEDICATED TEAM



www.paellafella.co.uk

#### 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...

Thanks for a super catering experience which allowed us to really enjoy our special garden anniversary party. Even the weather improved as your team arrived! All our guests finished off the food and said how much they enjoyed the day. Well done to you all.

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

The food was incredible - lots of the guests commented on how delicious it was. Even my Spanish grandma who is a bit of a paella snob said it was amazing!

Ben and Jess' Wedding – Colchester, 100 guests – 29th June 2019 We chose paella and tapas because we love
the style of food and felt the tapas would help provide a
great social element and it was a great choice. 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.

James and Katie – Wedding 3rd November 2018 – East Court, East Grinstead – 120 guests



### THE PAELLA FELLA FORMULA



Call our dedicated sales team

Discuss your event requirements

Choose your menu / wedding package

Await your quote

Book a tasting

Confirm your event

Sit back and enjoy your event



# **ENQUIRIES**



01342 777846 enquire@paellafella.co.uk