



Paella Fella

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





PREMIUM WEDDING CATERING

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.



WE CATER FOR ALL WEDDINGS

SMALL WEDDINGS

From 25-100 Guests



MEDIUM - LARGE WEDDINGS

From 100-500 Guests



ANNIVERSARIES

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

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.*



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

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 PAILLA 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.



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...

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



Paella Fella

01342 777846

enquire@paellafella.co.uk

