

SPANGLISH

TAPAS & PAELLA

WHY CHOOSE US?

There are many reasons why you should choose our Spanish tapas and paella catering company for your next event.

First and foremost, our team of experienced chefs are experts in traditional Spanish cuisine, with a particular focus on tapas and paella. We use only the freshest and highest-quality ingredients in our dishes, ensuring that each bite is bursting with flavour.

We also offer a wide variety of options for our catering services, including both traditional and modern twists on classic Spanish dishes. This means that we can customize our menu to suit the tastes and preferences of your guests, whether they are familiar with Spanish cuisine or trying it for the first time.

In addition to our delicious food, we also pride ourselves on our professional and friendly service. From the initial planning stages to the final execution of your event, our team will work closely with you to ensure that everything runs smoothly and that your guests have a truly memorable experience.

Another key point is our flexibility. We can cater events of all sizes and types, from small, intimate gatherings to large, formal occasions.

Finally, we are also dedicated to working with you to create a menu that fits within your budget, allowing you to get the most value out of our services.

In summary, our Spanish tapas and paella catering company offers delicious and authentic food, professional and friendly service, menu customization, and great value for your money. All these makes us the perfect choice for your next event.



CHOOSE YOUR PAELLA

Chicken and Chorizo Paella

Our chicken and chorizo paella features tender chicken and spicy/none spicy chorizo sausage cooked with saffron, paprika and other authentic spices, served over a bed of perfectly cooked Valencian paella rice with fresh green beans, various bell peppers and garnished with lemon, roasted red pepper and fresh herbs

Seafood Paella

Our seafood paella is a classic Spanish dish featuring a medley of succulent seafood such as shrimp, mussels, and squid cooked with saffron and paprika for a distinct and traditional flavour. The rice is cooked perfectly with a hint of toasted nuttiness, and simmered with seafood broth to infuse all the seafood flavours.

Vegetarian Paella

Our Vegetarian paella is a flavourful and satisfying dish that highlights the best of Spanish cuisine without the meat. A medley of fresh and in-season vegetables such as asparagus, aubergines, bell peppers, tomatoes, and mushrooms are cooked with saffron and paprika, and then simmered with vegetable broth to infuse them with rich and savoury flavours. Arborio or bomba rice is then added, cooked until tender and slightly toasted, to form the base of the dish.



Image for illustrative purposes only

PACKAGES

"Customize your celebration with Paella and Tapas packages from Spanglish Catering Service.

We cater for weddings, corporate events, private parties and festivals. Whatever the requirements, we have the perfect package for you. Choose from our Silver, Gold, and Platinum options, each with more options of Paellas and Tapas as well as added services and amenities. Let us help make your event special with the perfect Paella and Tapas menu. Contact us today."

Silver Menu: 3 Tapas and paella

Our Silver package menu brings you a taste of Spanish tapas tradition, perfect for sharing and enjoying with friends and family

Chorizo sausages marinated in vintage cider and caramelised honey, providing a perfect balance of sweetness and smokiness to the spicy sausage.

·Goats cheese/blue cheese Stuffed medjool dates wrapped in bacon which is a perfect blend of sweet and savoury flavours that will tantalize your taste buds.

Traditional Spanish potato bravas served with salsa brava sauce or aioli, these crispy potatoes are a staple of Spanish tapas and are sure to be a crowd-pleaser with its crispy exterior and fluffy interior. A perfect snack to enjoy with a cold drink.



Image for illustrative purposes only

PACKAGES

Gold Menu Package: 4 Tapas and Paella

Our first tapas dish is Goats cheese with red onion marmalade on crostini which is a perfect blend of tangy and sweet flavours on top of crispy crostini base.

Next is Traditional Spanish meatballs (Albondigas) served in a tomato and smoked paprika sauce which is a hearty and comforting tapas dish that your guests are sure to love.

Our Manchego cheese board complimented with quince jam, which is a perfect pairing of the nutty and buttery manchego cheese with the sweet and tangy quince jam.

Our last but definitely not least dish is our Garlic prawns on skewers (Gambas Al Ajillo)

This menu will make your event one to remember and your guests will be truly delighted with the flavours and variety of tapas offered.



Image for illustrative purposes only

PACKAGES

Platinum Menu: 6 Tapas and Paella

Pequinno red peppers stuffed with Spanish tuna mixed with mayonnaise and chives, a delicious combination of flavours that will delight your guests.

Iberican ham pinchos, a classic tapas dish that is always a crowd-pleaser, made with high-quality Iberican ham that has been aged to perfection.

Fresh tomato and vegetable Gazpacho soup, a refreshing and healthy option that will provide a nice contrast to the richer dishes on the menu.

Pinchos Muronos, a traditional Spanish dish of skewered grilled meats and vegetables, will add a touch of smoke and grilled flavours to the menu.

Traditional Spanish meat balls (Albondigas) served in a delicious tomato and smoked paprika sauce, a comforting and hearty tapas option that will be loved by all.

Our Platinum menu offers a wide range of flavours and textures, perfect for more upscale and sophisticated events. With 6 different tapas options to choose from, there is something for everyone to enjoy. Let us add some Spanish flair to your event with our delicious Platinum menu.

The packages mentioned previously offer a variety of options, however, for those looking to expand their selection further, we have a range of additional tapas dishes available. These can be seamlessly added or combined with the packages already provided, to create a customized culinary experience.



Image for illustrative purposes only

DESSERTS

Each Package comes with a choice of desserts:

- **Chocolate Torte**
  (This glorious torte has a decadent silky chocolate ganache topping)
- **Key Lime Pie**
  (Zesty lime and cream with a buttery biscuit base)
- **Lemon Meringue**
  (Short crust pastry decadently topped with a zingy lemon filling, topped with a light meringue)
- **Bourbon & Pecan Pie**
  (This sumptuous pecan pie has been given a southern kick with a little bourbon)
- **Peanut & Caramel Cake**
  (This caramel cake has a delicious peanut butter frosting)
- **White Choc Raspberry Cake**
  (Chocolate layer cake with fresh raspberries and creamy white chocolate ganache)
- Vegan Blackcurrant Crumble
  (Juicy tart blackcurrants topped with a thick buttery crumble)

Prices on request



Image for illustrative purposes only

SPANISH MEAT & CHEESEBOARDS

Experience the rich flavours of Spain with a curated selection of hams and cheeses, perfectly paired with olives, pickled vegetables and other accompaniments, all on one delicious board.

Our extensive Spanish Meat Board, includes a selection of traditional Spanish cured meats such as:

- **Jamón ibérico:** Cured ham made from the Iberian pig, known for its nutty and slightly sweet flavour.
- **Lomo:** Cured pork loin that is often thinly sliced and has a slightly sweet taste with a hint of nuttiness.
- **Chorizo:** Spicy cured sausage made from pork and paprika.
- **Chorizo Iberico:** made from iberico pork, which gives it a unique flavour
- **Salchichon:** A cured sausage made from pork, similar to salami but more flavourful and less spicy
- **Fuet:** A traditional Catalan sausage, similar to salami but a thinner sausage



Image for illustrative purposes only

SPANISH MEAT & CHEESEBOARDS

Our extensive Spanish cheese board, includes a selection of traditional Spanish cheeses such as:

- **Manchego:** A sheep's milk cheese from the La Mancha region, known for its nutty and slightly sweet flavour.
- **Cabrales:** A blue cheese from Asturias, made from a combination of cow, sheep, and goat's milk.
- **Tetilla:** A soft cow's milk cheese from Galicia with a mild and nutty flavour
- **Mahon:** A semi-hard cows milk cheese from Menorca, characterized by a tangy and nutty flavour.
- **Idiazábal:** A sheep milk cheese from the Basque country, known for its smoky flavour.
- **Iberico Cheese:** made from a mix of cow, sheep and goat milk, it has a nutty and slightly sweet taste.
- **Queso de Bola:** A traditional Christmas cheese, it is a hard cows milk cheese It can also include other Spanish cheeses, olives, nuts, fruits and bread.

Prices on request



Image for illustrative purposes only

HOW TO MAKE YOUR BOOKING

Step 1
Please provide us with the details of your event, including the date, location, number of attendees, and any specific requests or requirements.

Step 2
Select your preferred menu options.

Step 3
Allow us to take care of the arrangements while you sit back and enjoy the occasions.

Our payment terms

1.
A non-refundable deposit of 35% will be required to secure the date. Balance payment will not be required until 21 days before your event unless it is a last minute booking, in which case full payment should be made upfront.

2.
If the number of your guests reduces, we might have to change our quote.

3.
Our quote is valid for two months from the day you receive it.



Image for illustrative purposes only

FAQS

1.What time will you arrive on the day of my event?

We will aim to get to the event about three hours before food service. This will give us time to unload, prepare and cook for your event. At the end of service, we will need one hour to clear down and pack away.

2.Where do you serve from and what space do you need to prepare and serve?

For indoor events, we need access to set up our tables and serve the food and a designated area for our cooking equipment. Outdoor events, we can provide gazebos that vary in sizes, such as 3m x 3m or 6m x 3m. These can be set up on grass, concrete or in a sheltered area.

3. What happens if it raining on the day of my event?

The weather does not put us off! We can move the gazebo closer to the event space so that customers do not get wet.

4.How many staff will you bring?

The number of staff required will depend on the complexity of the menu. For a simple menu such as Paella and dessert for 50 people, two members of our team would suffice. However, for a more extensive menu that includes freshly prepared Tapas, we will ensure that adequate staffing is in place to replenish the food throughout the event.

5. Would I be able to have a seated event and have waiting staff to serve them?

Our pricing does not include staffing for waiting and clearing service for seated events. However, we can provide experienced and professional waiting staff at an additional cost. This service includes the cost of hiring and providing our staff for the duration of your event, ensuring that your guests are well taken care of and the event runs smoothly. Please let us know if you wish to add this service to your package and we will provide you with a quote

6. Can I have the food served for 3 hours?

We are happy to accommodate your needs and tailor our services to your specific requirements. Our standard pricing includes food service for one and a half hours. Should you require service for a longer duration, please let us know and we will provide you with an additional cost estimate to cover the extended time.

7. Do you offer dairy free, gluten free and vegan options?

All of our Paellas are gluten-free and dairy-free, except for the seafood Paella which contains milk. We also welcome any other dietary requirement information you may have to ensure we cater to everyone's needs.

8. Do you provide plates and cutlery?

We provide disposable plates, cutlery, and napkins as standard in the cost of our packages. This is a convenient option for outdoor events and informal gatherings. However, for a more formal setting, we are happy to provide high-quality crockery as an alternative option. This service is available at an additional cost and will add a touch of elegance to your event.

SPANGLISH

TAPAS & PAELLA

Email: info@spanglish-catering.co.uk | Telephone: 07903 316639 spanglish catering spanglish catering
spanglish-catering.co.uk