



Authentic Paella Catering Ltd Overview:

Authentic Paella Catering brings to you, the healthy, delicious, freshly cooked taste of traditional Spanish Paella that will enrich and enhance any size of event, festival or celebration.



We are a family run business based in Keyhaven, Hampshire, specialising in providing high quality and freshly cooked Paella from traditional Spanish recipes. We cook in a variety of Paelleras (the large round pans) on gas ring burners or over charcoal. We have experienced chefs and numerous catering assistants on hand to handle most formats and size of event.

Our focus is on providing fresh high quality food, served in a relaxed and informal setting.

We offer a mixed fish & meat, the traditional “Valencian” Paella (shown here) a meat & chorizo recipe (shown below) and a vegetarian option or, we can tailor the recipe per the customer’s preference. We also offer a variety of tapas items on request.



The Paella can be cooked simultaneously in appropriate sizes for a single sitting as in the traditional Paella event, or they can be staggered to provide a continuous convenience food type serving for longer events such as fetes, festivals and shows etc. We can also serve Sangria and wine if required.

We cater for as few as 30 people, as in an intimate dinner setting, or continuously to hundreds over a given period, should the event, festival or celebration warrant this.



On a practical note we can accommodate most locations such as a field, a beach, a road side, a town hall, a large kitchen, a car park or your garden. We can operate outdoors under our own high quality stall, set up as a mobile Paella restaurant, serve in a Marquee or cook indoors if you so wish.

The choice of location and format is yours but our food will always be of the highest quality and served with passion.



An indication of the space we would require is as follows:

- 20ft x 20ft Marquee arrangement with 4 x 115cm pans and a Sangria and wine bar operating as a mobile Paella restaurant. 400+ servings per hour or all at once Paella party style 500 servings.
- 2 x 80cm and 2 x 65cm pans, cooking simultaneously needing floor space of 15ft x 10ft (4.5m x 3m). 250+ servings per session.
- 2 x 65cm pan arrangement under a small gazebo with total floor space of 10ft wide x 10ft deep (approx 3m x 3m). 100 to 140 servings per session.



The cooking operation is fully “stand alone” so we do not normally require power or plumbing. For late evening events we will use a generator for lighting unless mains power is available.



We serve on (and in) eco-friendly plates, cups, bowls and clamshells made entirely from vegetable by-products. These products are robust yet have very low environmental impact. In fact our disposables are not just bio-degradable they are fully compostable.



These materials decompose naturally and completely in around 60 to 90 days when they return to vegetable matter. We have a detailed explanation of this and other measures we adopt to lower our environmental impact in our environmental impact information sheet.

We always cook the entire Paella from scratch and, like the Spanish, we regard the Paella as an event, not just a meal, so you can be sure that the visual impact of the cooking process and the aroma will add great sophistication and fun to any event we attend.

Regardless of the event or venue, our focus is always on quality of product and presentation, hygiene of the operation, authenticity with a healthy dose of fun and relaxation to ensure the best possible experience for our customers.

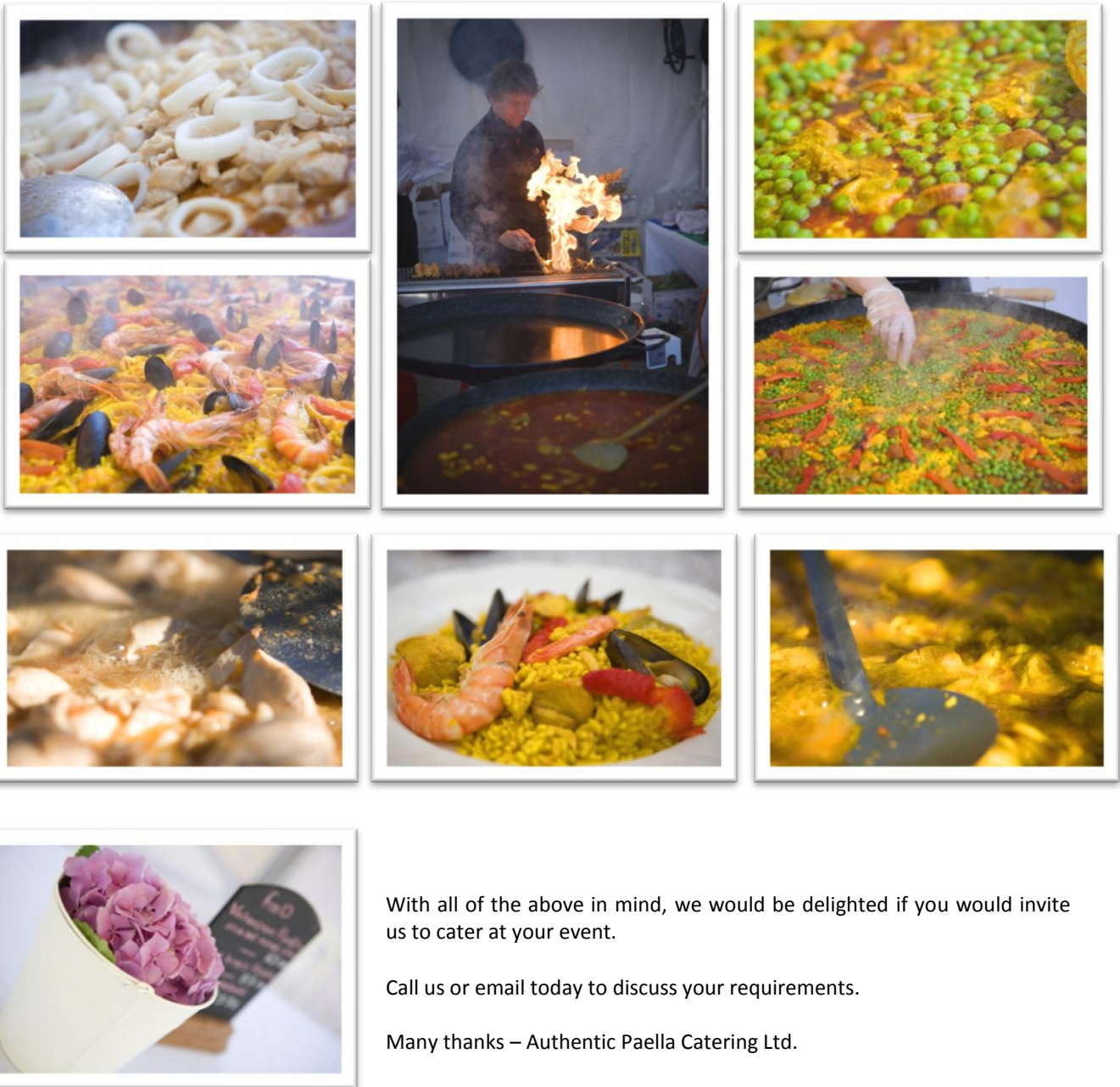
We are fully certified in Food Safety for Catering and Health and Safety. We are also PI, Employers liability and Product insured for all event types. In addition we are licensed to sell alcohol if required.



Our main area of operations are:

1. Large outdoor events in SW England and IOW
2. Corporate Entertainment
3. Private functions & parties
4. Food, music and craft festivals
5. Ad hoc al fresco cooking
6. Chef services to pubs, clubs and restaurants

And finally to whet the appetite here are a few pictures showing our food at various stages of preparation:



With all of the above in mind, we would be delighted if you would invite us to cater at your event.

Call us or email today to discuss your requirements.

Many thanks – Authentic Paella Catering Ltd.

Web: www.authenticpaellacatering.com

eMail: info@authenticpaellacatering.com

Tel: +44 (0)1590 641732

Add: Aubrey Farm House
Keyhaven Road, Keyhaven.
Hampshire. SO41 0TH

Authentic  Paella Catering Ltd
A PASSION FOR PAELLA

All images are copyright and were taken at Authentic Paella Catering Ltd events in 2010.
Carrie Bugg Photography - www.carriebuggphotography.co.uk