Flavours of Spain

MENU 2026/ 2027

At Flavours of Spain, we bring authentic Spanish catering to Sydney, combining traditional recipes, premium local ingredients and exceptional service.

From freshly cooked paella to delicious tapas and Spanish specialties, our menus celebrate the vibrant flavours of Spain, creating unforgettable experiences for weddings, corporate events and private celebrations.

Flavours of Spain
ON-SITE CATERING AND EVENTS



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Menu 2026/2027



TAPAS BAR & GRAZING

A beautiful selection of cold and hot tapas, full of Spanish flavours and design to take you for a moment to Spain and its gastronomy. Our selection includes gluten free and dairy free options for you to choose from.



PAELLAS

Our flavoursome Paellas are cooked on site with locally sourced premium as well as authentic Spanish ingredients. Our Chef are specialised in Spanish cuisine and follow traditional recipe in some occasion with a modern twist.



DESSERTS & SANGRIA

A journey through Spain discovering the finest cured meats, cheeses and condiments. To finish with our home-made desserts. The best, our churros are freshly fried on-site with their irresistable hot and crisp.

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TAPAS BAR - $6.50 pp

- Croquetas de chorizo - Chorizo croquettes with fresh herbs aioli
- Albondigas en salsa - Beef meatballs in a tomato and red peppers sauce
- Pincho de Cordero - Lamb skewers with chimichurri - Gf
- Gambas al Ajillo - Spanish style pan-fried garlic and chilli prawns - Gf - Df
- Chistorra - Mini chorizo skewers with salsa verde- Gf - Df
- Croquetas de Jamon - Spanish ham croquettes with romesco sauce
- Pincho Moruno de Pollo - Chicken skewers with chipotle mayo - Gf -Df
- Lightly toasted bread with fresh tomato, manchego cheese and Jamon
- Croquetas de Bacalao -Codfish croquettes with lime saffron mayo
- Beef empanada with salsa brava - GF on request

TAPAS BAR - VEGETARIAN - $6.50 pp

- Sweet potato tortilla, blue cheese and crispy sage - Gf
- Mushroom al Ajillo - Garlic mushroom and truffle cream - Gf
- Patatas Bravas - Crunchy potatoes spicy tomato and capsicum sauce - Gf
- Croquetas de queso - Cheese croquettes with figs and balsamic jam
- Watermelon gazpacho with pickled cucumber - Gf - Df
- Vegetarian Empanada with salsa verde - Gf on request

NOTE
Tapas serving size is calculated as 1.5 per person per tapa and we reccomend at least 2 tapas per person.

GRAZING TABLE

- **SEAFOOD FEAST TABLE - $21.00 PER PERSON** - Fresh Sydney Rock Oysters served with mignonette, cooked king prawn with aioli, smoked salmon with browned bread, kingfish sashimi toasted sesame seeds
- **SPANISH CLASSIC TABLE - $16.90 PER PERSON** - Jamon Serrano, Chorizo de Pamplona, Mixed Olives, Manchego cheese, Cabra cheese in paprika (semi-cured goats milk), jam, fruit and a selection of bread and crackers (Gf Available)
- **MEDITERRANEAN TABLE - $14.50 PER PERSON** - Homemade beetroot dip, hummus, Tzatziki vegetable sticks, spicy Moroccan olives, homemade falafel, fresh tomatoes and herbs salsa with crispy flatbread and crackers (VG)
- **CHEESE TABLE - $16.90 PER PERSON** - Six-month-old Manchego (sheep), Cabra in paprika (goat), triple cream brie, Spanish blue cheese, jam, honeycomb, nuts, dried figs and dates, fresh fruit and crackers (Gf Available)
- **ULTIMATE SPANISH TABLE - $32 PER PERSON** - Beautifully crafted selection of your favourite Table, plus 3 Tapas of your choice .

NOTE - Pricing are Excluding GST

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Our craft is made fresh on-site by our chefs using locally sourced produce with gluten-free and dairy-free options to choose from. Your own personal Chef for the duration of the event normally around 4 hours.

All the Paella packages $40pp include:

- 1:40 ratio Exclusive Chef on site
- 1 Fresh Salad for all your guests
- Freshly baked bread rolls with aioli
- Eco- friendly plates, bamboo cutlery and serviettes

SALADS

Mixed leaf with fresh tomatoes, red capsicum, thin-sliced Spanish onion, fresh corn and lemon dressing.

Baby spinach, grilled butternut squash, roasted Spanish onion, tahini dressing and Za'atar- Gf - V

Wild baby rocket, fresh pear, truffle manchego, walnuts and balsamic dressing - GF -

PAELLAS PACKAGE - $40 pp

- **Meat Lovers -** Marinated free-range chicken, Spanish chorizo, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine and roasted piquillos, fresh peas and corn.
- **Seafood -** Australian black tiger prawns, calamari, baby octopus, mussels, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine, roasted piquillos and fresh peas.
- **Black Ink Paella** - Australian black tiger prawns, clams, calamari, squid ink, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine and roasted piquillos
- **Mixta -** Spanish chorizo, Australian king prawns, mussels, calamari, baby octopus, Cebolla rice, smoked paprika, vegetables, homemade sofrito, white wine, roasted piquillos and fresh peas.
- **Vegetarian** - chickpeas, cup mushroom, fresh broccolini, cherry tomatoes, Cebolla rice, fresh seasonal vegetables, homemade sofrito, white wine, roasted piquillos, green peas and corn.
- **Lamb -** Spanish rice, saffron and paprika, lamb loin, mixed seasonal vegetables, mushrooms, sofrito, white wine and roasted piquillos.

NOTE
All the Paellas are GLUTEN FREE & DAIRY FREE

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DESSERTS - $6.50 pp

- Crema Catalana with fresh berries - Gf
- Tarta de Santiago, Orange and almond cake
- Hand-made churros with chocolate sauce
- Signature chocolate brownie - Gf
- Assorted Macaroons
- Mini tarta Tatin
- Lemon merengue tart

SANGRIA - $21 per litre

- Classic Red Wine Sangria
- White Sparkling Sangria

- Alcohol-Free Red Sangria
- Alcohol-Free Pink Sangria

All the Sangria are served with fresh seasonal sliced fruit

OPTIONAL EXTRAS

- Waiter / Bartender Services from $58 ph Minimum of 4h
- Glassware including Champagne Glasses, Universal Wine Glasses and Tumblers $7 pp
- Crockery and Cutlery sets $7 pp

ANYTHING ELSE Get in Touch







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FAQ'S

What is included in the package? all the packages include your own personal Chef for the duration of your selected package, and, all serving dishes and/or platters, paper serviettes and any utensils needed to enjoy the food

Do I need to have a minimum number of guests to have catering? No, you don't need to have a minimum number of guests, however, we require a minimum spend of $1,500

When do I need to make my menu selection? We need your preferred choices 7 Days before your event date. Last-minute events will be catered with a Chef Selection & always covering dietaries

When do I have to confirm the final numbers? We would love to have an idea of numbers 14 days out and final numbers 7 days prior to your event date

How can I cater for my guests with dietary requirements? Our chefs will be delighted to cater for any dietary requirements with advance notice

How can I confirm my event booking? We are thrilled you are ready to go ahead with Flavours od Spain! To confirm, accept the quote provided and process 50% payment via CC or Bank Deposit

When do we arrive on site and what we bring? We are on site 2 hours prior to service time and we bring all the necessary equipment to cook and serve your food selection

Do you need to use my kitchen? We might need to use your kitchen for preparation or cooking based of your food selection

Do you provide any other services? Yes, we will work with you with anything you need to design your own event / celebration.

Feel free to browse our services at www.flavoursofspain.com.au



THANK YOU