

BOTELLON CATERING

\$1,500 minimum spend (gst incl.)

Includes:

Chef for 4 hours | Bump in bump out | Travel within 10km
Disposable serving crockery | All cooking equipment

Any function over 20 pax requires a waitress
charged at \$50phr for a minimum of 4 hours.

We will need access to water, power, shade & flat ground

Paella Station:

All our paella stations are served with sourdough bread,
rocket salad & condiments

Verde | 35pp

Mushroom, artichoke, saffron & zucchini

Chorizo Y Pollo | 35pp

Organic chicken, chorizo, saffron and piquillo peppers

Mariscos | 40pp

Tiger prawns, scallops, octopus, saffron & chorizo

Mariscos Primera Calidad | 55pp

(Our premium produce paellas)

Skull island prawns, Morton bay bug, scallops saffron & chorizo

Want More? Add our Signature Snacks..

Selection of: 4 for 30pp | 5 for 35pp | 6 for 40pp

Savoury

Oysters / mignonette

Prawn churros / salmon roe

Croquettes / corn / jalapeño / manchego

Anchovy toast / whipped roe

Duck liver pâté / brioche / baby fig

Jamón & melon

Gilda / Pickled octopus / olive / peppers

Sweet

Chocolate Brownie / Raspberry / Hazelnut | Gf, V

Cannoli / Ricotta / Pistachio | V

Churros / Dulce De Leche | Nf, V

Coconut Pavlova / Mango | Gf, Df, Nf

Lemon Meringue Tartlets | Nf, V