

The Good Food Catering Company

Sample menu –

2 course paella – £64pp • 3 course paella – £74pp

We love Spanish cuisine and are proud to offer you an authentic eating experience with all the colour and excitement of a traditional Spanish paella fiesta. Paella is the perfect dish for sharing with friends. The sense of theatre, the aromas and of course the flavours will enthuse and enchant your guests, for one of the most memorable weddings they've been to.

As the first company to bring paella catering to the West Country we have a huge range of pan sizes to suit every size of wedding. We can serve the paellas direct from the pan, or we can bring a sharing pan to the tables for guests to share, or, of course, serve it plated – the choice is yours.

To begin

Artisan breads, olive oil, balsamic vinegar, marinated mixed olives.

The paellas

Choose your preferred main paella.

We will provide the vegetarian paella to suit vegetarian and vegan guests as standard.

Mixed leaf salad with edible flowers will be served to accompany the paellas.

Paella Mixta

Chicken, chorizo, squid, prawns, mussels, crevettes, peppers.

Paella de Pollo, Sachicha Y Champinones

Chicken, chorizo, mushrooms, peppers.

Paella Pescado (£1pp extra surcharge)

Scampi (monkfish, squid, prawns, chorizo, mussels, crevettes, samphire, lemon).

Paella Vegetariana

Peppers, courgettes, mushrooms, asparagus, green beans, petit pois, pesto.

Desserts

Summer Berry Eton Mess, strawberry coulis, chantilly cream, meringue dust.

Lemon Mascarpone Cheesecake.

Gooey Chocolate Brownie with warm caramel shot and clotted cream.

Price includes chefs and front of house staff for four hours, setting the tables, and the hire of china, cutlery, kitchen equipment and refrigeration, and disposable linen-feel napkins. **Prices also include VAT at 20%.**

Simple paella service – £24pp

The Good Food Company also offer a simple service option for paella – pick one of the paella options above and they will serve direct from the pan to your guests with just two chefs, no serving staff, no fuss! Biodegradable bowls and napkins included, but NOT cutlery.

Please note:

This is a sample menu from December 2025. Menus will vary by season and availability.

Please contact the caterer for their latest menu. This caterer has a minimum guest number of 40, they will cater for less than this but the charge would be fixed at a minimum of £2,560 (40 x £64pp), £2,960 (40 x £74) or £960 (40 x £24).