Paella Party!

ONE ENORMOUS PAN.
EVERYBODY EATS.

PART COOKING SHOW, PART FEAST, ALL CELEBRATION.

Fire + feasting

One enormous pan, incredible aromas and an experience your guests will be talking about long after the last bite. Gather around as our Chef transforms fresh ingredients into a spectacular Spanish paella, sharing the techniques, flavors and secrets behind this iconic dish. You'll also learn how to make our Chef's amazing guacamole. Want to get in on the action? Lend a hand, ask questions or simply enjoy the show. Then gather together for a feast worth celebrating.







YOUR EXPERIENCE INCLUDES

- ✓ Chef-led from start to finish
- ✓ Prepared live in one enormous paella pan
- ✓ The story behind the dish
- ✓ Socarrat secrets revealed
- ✓ Chef's guacamole + sides
- ✓ Generous portions for all

HOW THE EVENT UNFOLDS

1 — Gather round
Pour something good as the pan heats up.

2 — Watch it build
Layer by layer, or lend a hand yourself.

3 — Learn the secrets
Including socarrat, the prized crispy bottom.

4 — Feast together
Generous plates, great sides, second helpings.

MAKE IT YOURS

YOUR VENUE OR OURS
Breweries, patios, backyards + event spaces.

DRINK PAIRINGS
Local beer, wine or mocktails.

MENU VARIATIONS
Seafood, chicken or vegetarian.

JOIN IN OR RELAX
Lend a hand, or just enjoy the show.

Menus and pairings can be tailored to your group or event.

2 to 3-hour experience

Custom quote based on group size + venue

Location options available

PERFECT FOR

Client events, team celebrations, conferences, venue and brewery partnerships, reunions, milestone birthdays, anniversaries and family celebrations.

We handle the details. You enjoy the experience.

Ready to fire up the pan? Let's talk!

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