

TAPAS MADRIZ

Authentic Spanish Paella & Tapas Catering

MELBOURNE · AUSTRALIA

*Live paella and tapas cooked fresh at your event
by Ignacio — our Madrid-born chef.*

"From Madrid to Melbourne — every dish cooked live in front of your guests."

tapasmadriz.com.au · 0422 184 779 · info@tapasmadriz.com.au

5.0 ★★★★★ · 43 Google Reviews



ABOUT US

Melbourne's Only Madrid-Born Paella Chef

Tapas Madriz is Melbourne's authentic Spanish paella and tapas catering specialist. Every event is cooked live by **Ignacio (Nacho)** — born and raised in Madrid.

Nacho arrives at your venue with all equipment, cooks everything fresh on-site, and leaves your space cleaner than he found it. Your guests don't get a team — they get the chef.

WHY CHOOSE TAPAS MADRIZ

Live On-Site Cooking

Paella cooked fresh in front of your guests — the aroma and theatre are part of the experience.

5.0 Google Rating

43 five-star Google reviews from Melbourne weddings, corporates and private parties.

Madrid-Born Chef

Born and raised in Madrid. Not inspired by Spain — actually from there.

All Equipment Included

Paellera, burner, gas, ingredients, serving equipment — Nacho brings everything.

All Dietary Needs Met

All paellas gluten free, dairy free & nut free. Vegan option available.

Full Cleanup Included

Nacho handles all cleanup. You enjoy your event from start to finish.

"I cook every event myself. Your guests don't get a team — they get the chef."

— Ignacio, Founder & Chef · Tapas Madriz

PACKAGES & PRICING

Catering Packages

All packages include live on-site cooking, full setup, service and cleanup. Minimum 15 guests.

PAELLA ONLY

1 paella variety + Pan con Tomate

Choice of paella · Pan con Tomate · Setup & cleanup · Min. 15 guests

\$39

per person

EL CLASICO

Paella + 2 tapas of choice

1 paella variety · 2 tapas · Pan con Tomate · Setup & cleanup

\$65

per person

MOST POPULAR · LA GASTRONOMICA

Paella + 3 tapas — most popular

1 paella variety · 3 tapas · Pan con Tomate · Setup & cleanup

\$75

per person

EL CHEF'S PREMIUM

Paella + 4 tapas + La Vina Cheesecake

1 paella variety · 4 tapas · La Vina Cheesecake · Setup & cleanup

\$95

per person

Extra tapas \$10.50pp · Premium tapas \$12.50pp · Private Chef from \$120pp · Grazing Table from \$24pp

PAELLA VARIETIES

Paella Menu

All paellas are gluten free, dairy free and nut free.

Paella del Senyoret

SEAFOOD

Peeled king prawns, squid and Rockling. No shells — guests eat with elegance.

Paella Montanesa

MEAT

Chicken, chorizo and seasonal vegetables in rich saffron broth.

Arroz Negro

SEAFOOD · BOLD

Black rice with cuttlefish and squid ink. The most dramatic dish of any event.

Paella de Verduras

VEGAN · GF

Seasonal vegetables, artichoke and peas in saffron rice. Fully vegan.

Paella Valenciana

TRADITIONAL

Free-range chicken, rabbit, flat green beans, butter beans and saffron.

Fideua

NOODLE PAELLA

Short pasta in rich seafood broth with the same socarrat crust.

Spanish Tapas

*Cooked fresh at your event. Items marked * are premium tapas at \$12.50pp (standard \$10.50pp).*

Aceitunas Negras

Black olives with onion & smoked paprika

Pan Tumaca

Toasted bread with tomato, garlic and olive oil

Patatas Bravas

Crispy fried potatoes with smoky bravas sauce

Patatas Alioli

Tender potatoes with rich garlic aioli

Croquetas de Jamon

Bechamel croquettes with Spanish Jamon Serrano

Croquetas de Gambas

Bechamel croquettes with prawns

Croquetas de Pollo

Bechamel croquettes with chicken

Tortilla Espanola

Classic Spanish omelette with potato and egg

Ensaladilla Rusa

Spanish-style potato salad with tuna and vegetables

Gazpacho Andaluz

Chilled Andalusian tomato soup

Melon con Jamon

Fresh melon with Spanish Jamon Serrano

Albondigas Madrilenas

Madrid-style meatballs in rich tomato sauce

Huevos Rotos

Crispy potatoes with fried eggs and jamon or chorizo

Chorizo a la Sidra

Spanish chorizo simmered in cider [PREMIUM]

Gambas al Pil-Pil

Prawns in garlic, chilli and olive oil — sizzling hot
[PREMIUM]

Pulpo a la Gallega

Tender octopus over potatoes with smoked paprika
[PREMIUM]

SERVICE AREA

Melbourne Travel Zones

Zone 1 — FREE

0 to 15km from Parkdale

Brighton, Cheltenham, Mentone, Mordialloc, Moorabbin, Sandringham, Parkdale

Zone 2 — approx \$60-80

15 to 30km

Melbourne CBD, South Yarra, St Kilda, Richmond, Hawthorn, Prahran, Fitzroy

Zone 3 — approx \$120-150

30 to 60km

Frankston, Mornington, Peninsula, Dandenong, Knox

Zone 4 — Contact Us

60km and beyond

Regional Victoria — custom quote on request

BOOKING POLICIES

DEPOSIT	CANCELLATION	RESPONSE TIME	MINIMUM GUESTS
30% to confirm. Balance before event.	Free before 7 days. 50% within 7 days.	Within 24 hours, Mon to Sun.	15 guests minimum.

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