

A PLENTY



EVENTS

THOUGHTFULLY CRAFTED EXPERIENCES AND OCCASIONS



WHO WE ARE

Abundance is generosity and joy-filled fare and the shared moments between mouthfuls that bring people together. Based in Sydney, we provide uncomplicated, Mediterranean-style catering experiences that feed connection and leave a lasting impression. From intimate dinners to events of hundreds, our offering is made from scratch to fill both stomach and soul.

WHAT WE DO

Whether it's a party or a product launch, a sitdown dinner or a cocktail night, we can guide you to get the best from your occasion. Our menus are crafted to suit you and, beyond our beautiful food and beverage offerings, we can provide event coordination, bar hire and relaxed yet meticulous service to take care of your guests.

WHY CHOOSE US

We want to make your event delightful and unforgettable, to leave you feeling full. We believe food is the greatest connector and should never just be an afterthought. A natural commonality and conversation starter, a considered spread can elevate your entire experience. That's what we're here to do.

OUR PACKAGES

Below are three of our most popular packages for you to use as a guide. We can customise everything specifically for your event, but sometimes it can be helpful to know what we find works best. Pricing information is available alongside each catering option to give you an idea of starting costs as you pick and choose the elements that work for you. We are only an email away to work out the best package for you.

CANAPES & PLATES

Canapes
3 Small /from the grill

Share plates
2 starters, 2 mains, 2 sides

Dessert canapes

TABLES, TABLES, TABLES

Grazing table

Share plates
2 starters, 2 mains, 2 sides

Dessert table

DINNER & A SHOW

Oyster bar

Canape Dinner

Interactive/Live cooking of mains

Dessert table



CANAPES

Whether it's snacks with drinks or a full night of feasting, our canapes are always a crowd-pleaser. Your guests will connect over a variety of fresh and exciting bites and our charcoal grill can add some extra atmosphere to any event. We've got packages available to suit all appetites so, rest assured, no one will leave feeling hungry.

Recommended for stand-up events, casual eating, and large crowds of people.

A LIGHT OFFERING

SNACKS BEFORE MAINS OR FOR SHORTER EVENTS

2 x Smalls/From The Grill \$18 pp

3 x Smalls/From The Grill \$27 pp

4 x Smalls/From The Grill \$36 pp

A FULL LUNCH OR DINNER

A GENEROUS VARIETY OF BITES TO FILL UP A CROWD

Light - 3 Small + 1 Big + 1 Sweet \$65 pp

Large - 4 Small + 2 Big + 1 Sweet \$85pp

Lavish - 4 Small + 3 Big + 2 Sweet \$105 pp



CANAPE MENU

SMALL

COLD

Focaccia Bites

- Ricotta + Spring Greens + herbs (*vego*)
- White Bean and roasted pickled fennel (*vegan*)
- Mortadella, cultured butter, house pickle
- Whipped house tarama

Whipped Baccala (salted cod) on radish

Snapper crudo, pickled fennel, citrus, parsley oil *gf, df, pesc*

Gilda - olives, white anchovies and pickled turkish peppers *gf, df, pesc*

Edna - Maffra cheddar, saucisson and malt pickled onions *gf*

Watermelon radish with creme fraiche, pickled sardines *Pesc, gf*

GRILLED

Mozzarella on a lemon leaf *v*

Octopus with salsa verde

Charred Spring onion wrapped in guanciale

Charred dolmades *vegan, gf*

Speciality seasonal sausage with whole beast butcher

HOT

Panisse with saffron aioli *vegan, gf*

Pizza frita topped with tomato sugo and stracciatella (*vego*) or Mortadella and stracciatella (*vego*)

Polpette di pane w/ tangy green chili tomato salsa to dip (*vego*)

BIG

Rigatoni

- Rich tomato sugo *v*
- Pork sausage ragu

Slow braised lamb baps with gremolata and aioli *DF*

Cod Kofta flatbread with herby yogurt

Grilled polenta with asiago *v, gf, vegan possible*

Pork and fennel sausage rolls

SWEET

Ricotta cannoli

Rum and Rye Brownies (*gf possible*)

Mille Feuille bites crème pâtissière and spiced rhubarb

Maritozzi buns with chantilly

Daquaise and poached pear

Eton mess cups

SHARED PLATES

Shared plates are one of our favourite ways to eat – a beautiful, communal experience at the table, reminiscent of family dinner. Designed for sit-down events, each dish is made to be shared between pockets of six or so people, so everybody gets to try some of everything. Pair with post-ceremony canapes or an oyster bar to really add some celebration.

Recommended for long lunch-style events and sit-down dinners.

OPTION 01

2 x Mains
3 x Sides/Salad
1 x Dessert

\$90 pp

OPTION 02

2 x Starters
2 x Mains
2 x Sides/Salad
1 x Dessert

\$100 pp

OPTION 03

3 x Starters
2 x Mains
3 x Sides/Salad
1 x Dessert

\$120 pp

OPTION 04

3 x Starters
3 x Mains
3 x Sides/Salad
2 x Dessert

\$140 pp



SHARED PLATES

All shared plates are served with sourdough, oil and butter down the table.

STARTERS

Snapper crudo, pickled fennel, citrus, parsley oil (*gf, df, pesc*)

Slow braised octopus, sliced confit potato, pepperonata (*gf, df, pesc*)

Borlotti, chard and saffron aioli (also available as a side) (*vegan, gf*)

Panisse, crispy sage and saffron aioli (*GF, Vegan*)

Broad bean pods, fresh herbed ricotta, focaccia (*V, GF possible*)

Braised leeks, Salsa di noce - *Vegan, GF,*

Chargrilled Vine leaf wrapped fish (*pesc*)

MAINS

Homemade Rigatoni

- Tomato sugo *V*
- Pork sausage ragu

Braised beef cheeks, cipollini, smoked butter

Wine braised chicken with artichokes, prunes and soft herbs *gf, df*

Tomato fregola with cod and mussels

Bullhorn peppers stuffed with spiced lamb, rice and currants, with tomato sugo (*vegan possible*)

Polenta with slow roasted eshalottes and burnt butter sage (can be served as a side)

SIDES

Runner beans with young garlic, lemon, evoo

Citrus Braised fennel

Spring Panzanella

Roasted Broccoli with preserved lemon, chili, almonds

Radicchio, pecorino, walnut

Butter lettuce salad with chives

Balsamic cipollini

Roasted dutch creams with herbed butter

DESSERTS

Tiramisu

Cannoli with lemon ricotta

Panna cotta with campari cumquats and tuile

Mille Feuille with creme patissiere and poached rhubarb

Olive oil, citrus, rosemary cake (*GF*)

Chianti poached pears and walnuts (*vegan*)

ANTIPASTI + \$15PP ADD ON

Antipasti plate includes:

Free range Charcuterie plate *df, gf*

House made pickle plate *df, gf, vg*

Focaccia pugliese *vg*

Olive oil lavosh *vg*

Local Cheese plate with 3 Australian Cheeses *gf*

FEASTING TABLES

A delicious middle ground between canapes and a sit-down dinner, our feasting tables are a great way to feed a crowd. A relaxed, single-course way of eating, guests serve themselves from a generous selection of filling hot mains, a variety of sides and fresh salads. Pair with canapes, a grazing table or antipasti plates down to the table to start.

Recommended for casual, relaxed eating and large events.

OPTION 01

1 Hot main
3 sides/salads

\$65 pp

OPTION 02

2 Hot mains
4 Sides/Salads

\$85 pp

OPTION 03

3 Hot mains
5 Sides/Salads

\$95 pp



FEASTING TABLE MENU

Our favourite way to eat - you get to try lots of things, its a communal way to eat and theres always something for everyone.

STARTERS

Ricotta, Spring peas, greens, lemon
Spring Galette with leafy greens
Calzone di cipolla
Braised leek, salsa di noce
Charcuterie plate

MAINS (ALL TRAY BAKES)

Spanakopita
Gnocchi alla Romana with tomato
sugo and parmesan cheese
Root vegetable gratin with fennel seed
pangrattato
Wine braised chicken with artichokes,
rice, Grapes* and soft herbs *gf, df*
Braised lamb shoulder with gremolata

SIDES/SALADS (SERVED AT ROOM TEMPERATURE)

Spring Panzanella - snow peas,
asparagus, whole sugar snaps, herbs,
white cabbage, walnuts
Charred broccolini, almonds,
preserved lemons, chili
Mustardy Potato salad with spring
onions
Roasted carrots with lentils, pickled
currants, parley, yoghurt dressing,
green olives

DESSERTS

Lemon, olive oil, rosemary cake with
mascarpone icing. Feeds 25-30 (*gf*)
VG possible
Seasonal fruit tart slab: Walnut
Frangipane, blood orange galette with
thyme Feeds up to 25

OTHER OPTIONS

Beautifully styled but not over-the-top, our grazing tables focus on quality. They're a carefully-considered curation of foods, designed to complement one another and be eaten together. In other words, we're not wasting your time with "filler". Our team maintains your table throughout the day, making sure it's never neglected.

GRAZING TABLE \$35 PP

A beautiful abundant spread to graze on post ceremony. Can be served as one larger table or broken down in different areas of the venue where people are congregating.

INCLUDES

- Focaccia pugliese with rosemary and seasalt
- Australian cheese hunks and slices
- Free range charcuterie
- House made pickles
- Seasonal crudites and fruit
- Housemade olive oil lavosh
- Cannellini bean dip
- Marinated Labneh with dill
- Plum and bay paste
- Bowl of marinated and roasted olives

CHEESE ONLY GRAZING \$20PP

A selection of local cheeses, some lavosh, pickles and olives, styled beautifully with an Aplenty arrangement.

INCLUDES

- Australian cheese hunks and slices
- House made pickles
- Seasonal fruit
- Housemade olive oil lavosh
- Plum and bay paste
- Bowl of marinated and roasted olives

OYSTER BAR \$30PP

Add some extra flair to any event with our oyster bar. Sourced from Wapengo, an award-winning producer on the South Coast of NSW, our oysters are served on wet salt or ice, alongside a range of house-made mignonettes, hot sauces and wedges of lemon

OTHER OPTIONS

LIVE COOKING

Live cooking adds a fun and interactive element to your occasion. Each of these options can be added to a selection of canapés or as part of a round of share plates. The additional cost accounts for the extra hire and labour fees involved in live cooking.

Tomato Fregola with cod and mussels cooked in a Paella pan + \$25 pp

Rotisserie beef or lamb + \$25pp

Hanging chickens + \$25pp

CHEESE AND DESSERT TABLE

3 items - \$25 pp selection of cheeses and lavosh, and 2 dessert options

4 Items - \$35 pp selection of cheeses and lavosh, and 3 dessert options

5 Items - \$45 pp selection of cheeses and lavosh, and 4 dessert options

ETON MESS TABLE

If your event's in need of a sweet treat, this table has you covered. Our stunning, stacked pavlova piled high with whipped cream, summer fruits and beautiful florals gets scooped into single-serves sent around your event in little cups.

OTHER OPTIONS



EXTRA SERVICES

In addition to food and wine, we offer full service management of your event from furniture hire to table-setting and styling, to staffing and event coordination. We will work with you in the lead up to your event to curate everything to your occasion and ensure that it all runs smoothly on the day

EVENT COORDINATION
FULL SERVICE FEE \$2000

We can provide a dedicated end to end coordinator who manages your event in the lead up and on the day. This includes:

- Pre event coordination for your Aplenty Experience
- Build and finalise your run sheet
- Attendance on-site on the morning of your event to set up of all Aplenty's design packages including: table settings, managing place cards and seating plan on the day. Point of contact for full event service - inc bar, floor and kitchen staff, pack down of Aplenty design packages.

Alternatively - If you already have an event coordinator, please provide us with their details.

STAFFING

KITCHEN

2 Aplenty chefs are included in the price of your food. Additional kitchen staff will be quoted depending on party size, requirements and menu type selected.

FLOOR STAFF

Floor and bar staffing is charged in addition and costs approx \$50-60 p/hour - minimum of 4 hours.

EVENT HIRE + STYLING

We can manage all hiring and styling of event furniture, table settings, glassware and bar set up and will work with you to make sure everything reflects your event's mood or theme.

PREFERRED VENDORS & VENUES

FLORALS

We work with:

- Muck floral
 - Bess Paddington
 - GrandiFlora
-

VENUES

- Vaucluse Yacht Club
 - Paramout Rec Club
 - Golden Age Cinema
 - Somerleys Sutton Forrest
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SUPPLIERS

We pride ourselves on sourcing our ingredients and products from independent businesses, mostly from Sydney.

Our suppliers we work with include:

- The Vege Box
- Whole Beast Butcher
- Giorgio Di Maria
- Sparrow and Vine
- Emilios Butchery

WHAT'S NEXT?

- Fill out our [CONTACT FORM](#) with details about your wedding.
- Let us know what you are interested in .
- We will get back to you on availability and then arrange a time to call and discuss your event with our team.
- Lock in date with 35% Deposit of food price.
- All hire confirmed and booked.
- Menu will be finalised 1 month before the event.
- Balance, final numbers and dietaries due 10 business days before event.



