

APLENTY



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. Preliminary prices are 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!

All prices are starting points for food only. They do not include service, hire and other ancillary costs.

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.

OUR CANAPE PACKAGES

A GENEROUS VARIETY OF BITES TO
FILL UP A CROWD

Cocktail - 4 Small

Light - 3 Small + 1 Big + 1 Sweet

Large - 4 Small + 2 Big + 1 Sweet

Lavish - 4 Small + 3 Big + 2 Sweet



CANAPE MENU

SMALL

COLD

Focaccia Bites

- Ricotta, roasted grape and tarragon *V*
- Cannellini bean and roasted pickled eggplant *VG*
- Romesco and charred spring onions *VG*
- Cultured butter, Mortadella, pickled turkish pepper

Snapper crudo served in a scallop shell with pickled fennel and parsley oil *PESC, GF, DF*

Baby cucumber filled with herbed labneh *V, GF*

Gilda - olives, white anchovies and pickled turkish peppers *PESC, GF, DF*

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

Ayse's Marinated dolmades *VG, GF, V*

FROM THE GRILL

Mozzarella on a lemon leaf *V*

Octopus with nduja oil *PESC, GF, DF*

Charred Spring onion wrapped in guanciale *GF, DF*

Seasonal sausage from Emilio's with pepperonata *DF*

HOT

Panisse with saffron aioli *V, VG, GF*

Polpette di pane (vego) w/ Sicilian Salsa *V, DF*

Stuffed mussels with tomato rice *PESC, DF, GF*

Pork and fennel sausage rolls

Sicilian Prawn toast on focaccia *PESC*

Ricotta and Nduja Stuffed olives

BIG

Orecchiette

- Rich tomato sugo *V*
- Pork and fennel sausage ragu
- Broccoli, pecorino, ricotta

Slow braised lamb baps salsa verde, aioli *DF*

Porchetta roll with green tomato and red cabbage slaw *DF*

Cod Kofta flatbread with herby yogurt *PESC*

Braised Eggplant, tahini, za'atar flatbread *VG, V*

Grilled polenta with asiago *V, GF*

Lamb Arrosticini with lemon and herbed yogurt dressing *GF*

SWEET

Ricotta cannoli *V*

Spoonful of Tiramius *V*

Chocolate amaro truffles *GF*

Mille Feuille bites crème pâtissière and poached rhubarb *V*

Lemon, olive oil, rosemary polenta cake with labneh icing *GF*

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/Salads
1 x Dessert

OPTION 02

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

OPTION 03

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

OPTION 04

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



SHARED PLATES

STARTERS

Snapper crudo, pickled fennel, citrus, parsley oil *GF, DF, PESC*

Slow braised octopus, sliced confit potato, pepperonata *GF, DF, PESC*

Stracciatella, cumquats with house focaccia *V, GF*

Romesco with pickled finger peppers and house focaccia *VEGAN, GF*

Artichokes with beurre blanc *V, GF*

Beef tartare, chilli, capers, hazelnuts, anchovy, oregano with potato crisps

Panisse, crispy sage and saffron aioli *GF, VEGAN*

DESSERTS

Tiramisu

Cannoli with lemon ricotta

Panna cotta with bush honey, tuille, olive oil, sea salt *GF*

Mille Feuille with creme patissiere and poached rhubarb

Lemon olive oil and rosemary polenta cake with labneh icing *GF*

MAINS

Homemade Spaghetti

- Broccoli, hazelnuts, pecorino with fennel seed pangrattato
- Pork shoulder ragu

Lasagna bianca ricotta, cimi di rapa, basil, pecorino *V*

Lasagna rosso beef and pork bolognese

Chicken Marbella with prunes, olives and carnaroli rice *GF*

Tomato Fregola with cod and mussels *DF, PESC*

Bullhorn peppers stuffed with spiced lamb, rice and currants *on labneh and tomato sugo GF (vegan available)*

Confit chickpeas, roast cauliflower, cherry tomatoes, aleppo pepper, za'aatar *GF, DF, VEGAN*

Pork Cotoletta with crispy capers *DF*

Pesce al cartoccio with preserved lemon butter and tarragon *PESC*

Pork Brasato on soft polenta *GF*

SIDES

Dressed leaves *VEGAN, GF*

Citrus Braised fennel, olives, silvered almonds *GF, DF, VEGAN*

Hispi Cabbage, hazelnuts, parmesan oil or calabrian chili butter *GF, V*

Roast Jerusalem artichokes, confit garlic, pangrattato *VEGAN*

Leeks agrodolce *VEGAN, GF*

Potato and celeriac gratin with fennel seed pangrattato *V*

Green beans and potato alla Ava's Nonna *Vegan, GF*

ADDITIONAL PLATES

Bread basket

Antipasti plate

KIDS MENU

Pork and fennel sausage rolls

Cheddar and sage scrolls

Spaghetti with butter and cheese

Spaghetti with sugo

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

OPTION 02

2 Hot mains
4 Sides/Salads

OPTION 03

3 Hot mains
5 Sides/Salads



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.

MAINS

(SERVED IN THE TRAY)

Spanakopita *V*

Lasagna bianca ricotta, cimi di rapa,
basil, pecorino *V*

Lasagna rosso beef and pork bolognese

Chicken Marbella with prunes and olives
GF, DF

Stuffed cabbage leaves with spiced rice,
currants, walnuts and dill on tomato sugo
VG, V, GF, DF

Emilio's butchery fennel & orange
porchetta *GF, DF*

SIDES/SALADS

(SERVED AT ROOM TEMPERATURE)

Pumpkin, almonds, labneh, pickled
onions, mint, pumpkin seeds *GF*

Carrots, lentils, tahini, currants,
parsley *V, VG, GF*

Green beans and potato alla Ava's
Nonna *V, VG, GF*

Green Salad with leaves, cucumber,
radish, crunchy seeds and salsa verde
VG, GF

Potato and celeriac gratin with fennel
seed pangrattato *V*

DESSERTS

Tiramisu

Lemon, olive oil, rosemary cake with
mascarpone icing *V*

Walnut Frangipane, rhubarb with
rosemary *V*

Cannoli *V*

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

A beautiful abundant spread to graze on. 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
Selection of 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

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

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

Rotisserie beef or lamb

Hanging chickens

CHEESE AND DESSERT TABLE

3 items - selection of cheeses and lavosh, and 2 dessert options

4 Items - selection of cheeses and lavosh, and 3 dessert options

5 Items - 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

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.



