

APLENTY



WEDDINGS

CONSIDERED, CURATED CATERING FOR YOUR PERFECT DAY



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 sitdown dinner or a cocktail affair, however many guests are there, we're here to help make your wedding even more memorable. 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 you and your guests.

WHY CHOOSE US

Weddings are love-filled celebrations that bring your favourite people together and our offering reflects exactly that. We want to make things delightful and unforgettable, to leave you feeling full. We curate and shape everything to suit your occasion, ensuring your catering's as considered and chic as your day deserves.

WEDDING PACKAGES

Below are three of our most popular packages for you to use as a guide. We can customise everything specifically for your day, 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 costs as you pick and choose the elements that work for you. We are just an email away from working out your perfect package.

COCKTAIL HOUR + LONG TABLE DINNER

Spritz + Canapes
3 small /from the grill

Share plates
2 starters, 2 mains, 2 sides

Dessert canapes

GRAZE AND CANAPES

Grazing table

Canape Dinner

Dessert canapes

AN INTERACTIVE AFFAIR

Oyster bar + Cocktail hour

Buffet Table Spread
With some live cooking

Eton mess table



CANAPES

After the ceremony is a perfect time to enjoy some snacks and sip on a spritz. Your guests will connect over a variety of fresh and exciting bites and our charcoal grill can add some extra atmosphere. We've got packages available to suit all appetites so, rest assured, no one will leave feeling hungry.

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

POST-CEREMONY

SNACKS BEFORE MAINS

2 x Smalls/From The Grill

3 x Smalls/From The Grill

4 x Smalls/From The Grill

COCKTAIL WEDDING

A GENEROUS VARIETY OF BITES TO FILL UP A CROWD

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 receptions, each dish is made to be passed around 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.

OPTION 01

2 x Mains
3 x Sides/Salad
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/Salads
1 x 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 wow a crowd in one or two courses. A relaxed 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

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 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

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 the extra flair your day deserves 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 reception. 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

Our interpretation of a wedding cake, this stunning, stacked pavlova is piled high with whipped cream, seasonal fruits and beautiful florals that you and your partner can cut. We then scoop it into single-serves and send it around in cups for your guests.

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 STARTING FEE FROM

This is a great option for those who are organising their own wedding but need help to pull it all together toward the end. We can provide a dedicated coordinator who will manage your wedding in the final stages and on the day. This includes:

- Pre event coordination for your Aplenty Experience
- Contacting and coordinating all vendors
- Build and finalise your wedding run sheet
- Attendance on-site on the morning of your wedding/or day before to set up of all Aplenty's design packages including: table settings, managing place cards and seating plans on the day.
- Point of contact for full wedding service - inc bar, floor and kitchen staff, pack down of Aplenty design packages at the end.
- Setting tables.

Alternatively - If you already have a wedding coordinator, please provide us with their details.

STAFFING

KITCHEN

1 Aplenty head chef is 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 at a minimum of 4 hours. Supervisors and managers will be allocated at different rates.

EVENT HIRE + STYLING

We can manage all hiring and styling of event furniture, table settings, glassware and lighting and will work with you to achieve a theme or reflect your wedding styling. Having worked on many weddings, we know just how much it takes to ensure everything runs smoothly, saving you time, stress and money along the way.

POA

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
-

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.



