

Thistle in the Woods 2022 Pricing Summary / Packages Stand-up Events Packages

Effective Date 15/1/22

NOTE: Due to a number of suppliers introducing a number of immediate price increases we have had no choice but to introduce a **temporary 5% levy** to all pricing. This will come into effect from **Feb 1** and will be represented as a separate line item on your invoice.

We anticipate that once supply issues and COVID logistics issues are resolved with suppliers prices will again fall and this levy will be removed.

Our Packages (All prices are GST incl.)

The following packages are fully costed with staff and equipment. A small travel levy only may apply

Please note a minimum spend of \$1500 is required for standup staffed catering services

- \$38pp** **2 course Light Menu – Breadboards and dips** on arrival, followed by a selection of **(4) smaller bites**
(2.5 hour duration)
- \$48pp** **Pure Canapes** – Select **(6) canapes** for an uninterrupted small bites services
(3 hour duration)
- \$58pp** **3 course Progressive menu** – Selection of **(4) canapes** for entree, followed by alternate drop of **(2) bigger bites**, and a **sweet or cheese** course to finish
(4 hour duration)
- \$68pp** **Complete Menu- Grazing station or platters** on arrival, light selection of **(3) canapes** for entree, Alternate Selection of **(2) bigger bites**, with a **sweet** course to finish
(Recommended 5 hour minimum duration)
- \$POA** If you wish to customise a menu service each item is individually priced below.
Please note, staff costs, equipment hire and travel will be added to the below costs.

Grazing Platters / Stations

Showcasing produce from local producers, our grazing solutions are an effective starter for any occasion, or a late night addon.

(Listed prices are Per Person (PP) unless stated)

- \$7.50pp** **Breadboards, Dips and pestos-** Charred turkish, local sourdough, fennel & chilli salt, vegetarian dips and emulsions, Smoked Olives and Pickled Vegetables
- \$11.50pp** **Local Cheese Selection-** Woombye Bries, Australian Cheeses, Palmwoods Honeycomb, Silvertongue Lavosh, German Bakehouse Fruit loaf, Fruit jams, pastes, seasonal fruits and berries

\$15.50pp **Thistle Grazing-** Charcuterie meats, pickled, marinated and roasted vegetables, sample cheese selection with accompaniments, Charred breads with dips

Grazing Stations- Available with our Thistle grazing selection our stations are setup for a 2 hour limit and include a staff member to assist your guests.

(Minimum Cost \$900)

Small Bites and Canapes

\$5.5 per selection

Some of the flavours and dishes that defined our business. They will stay with us forever, with a tweak here and there!

Cold

Wood smoked Trout, pickled citrus, goat fromage, fennel salt (GF)

Burrata with Fig, Egyptian dukkah, free range prosciutto, pickled honey reduction (GF)

Vietnamese Rice Paper Rolls, Pickled Papaya, cucumber, green mango, laksa mint, sweet chilli plum dipping sauce (GF, Vegan)

Sand Crab Tacos. coconut & turmeric lavosh, Kaffir Lime & fennel slaw, avo crush, Roasted Corn (DF)

Cold Poached Mooloolaba Prawn Skagen, Bush Tomato, lemon pepper and finger lime roe, toasted brioche, pumpkinseed oil

Hot

Duck Pancakes, Soy, Pickled Ginger, coriander, mint, Kewpie mayo, Nuoc Cham dressing (DF)

Miniature Wagyu Beef Burgers, gorgonzola cream, gruyere, spicy beetroot relish, confit garlic aioli

Semi-dried tomato Arancini, buffalo mozzarella, kaffir lime & coriander pesto, saffron mayo (GF, V)

Silken Tofu, Shitake & King Oyster Saute, Mushroom Floss, petit herbs (GF,Vegan)

Persian Style Braised Lamb Shank Pies, saffron, thyme, lemon, dill yoghurt, currant couscous

Crispy Skin Pork Belly, Whiskey tamarind syrup, pork floss, candied chilli (GF,DF)

Truffled Mushroom Arancini, tarragon bearnaise, petit herbs, grated Parmesan (GF, V)

Bigger Bites & Bowl Food

Extend your canapes from our larger portioned dishes

\$13.50pp (please choose 2, to be served as alternate serves)

American Style Cheeseburger Slider, mustard cream, Dill Pickle, heirloom tomato relish on Brioche, Rosemary Lotus Chips

Borough Cheese Toastie, Gruyere, grana padano, mozzarella, pickled onion, leek, confit garlic mayo on corn loaf (V)

Thai seafood Laksa, local scallops and salmon, coconut broth, pickled squid, lychee and mint salad (GF,DF)

Charred Salmon, Caper, olive, anchovy salsa, lemon parsley oil, snowpea salad (GF,DF)

Slow-braised Beef Cheek, Sherry jus, creamy polenta, heirloom tomato relish, lemon parsley salsa verde (GF)

Ricotta & Sage Gnocchi Parisienne, Forest Mushrooms, Truffle Butter, Shaved Grana Padano (V)

Sweet Service

For a sweet finisher to your event

\$8.50pp

Vanilla Bean Creme Brulee, toffee crust, fresh berries (GF)

Warm Rum & Raisin Brownie, salted caramel, walnut praline, vanilla mascarpone (GF)

Housemade Sweets, Boards of rocky roads, petite tarts, Montville fudge and berries (some GF)

Onsite Staff costs, travel and equipment hire costs are not included in the above individual costs.