

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

Effective Date 30/6/22

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

### Our Packages

(All prices are GST incl.)

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

- \$40pp**      **2 course Light Menu – Breadboards and dips** on arrival, followed by a selection of **(4) smaller bites**  
(2.5 hour duration)
- \$50pp**      **Pure Canapes** – Select **(6) canapes** for an uninterrupted small bites services  
(3 hour duration)
- \$60pp**      **3 course Progressive menu** – Selection of **(4) canapes** for entree, followed by alternate drop of **(2) Bowl Food**, and a **sweet or cheese** course to finish  
(4 hour duration)
- \$75pp**      **Complete Menu- Grazing station or platters** on arrival, light selection of **(3) canapes** for entree, Alternate Selection of **(2) Bowl Food**, 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
- \$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, marinaded 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

**Smoked Eggplant Tart**, Blistered Confit Heirloom truss Tomato, Ash Cashew Chevre (GF, VEGAN)

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

**Pickled Saffron Beets**, Fior di Latte, Persian Fetta, free range prosciutto, Balsamic reduction (GF)

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

**Mooloolaba Prawn Skagen**, Finger Lime Seeds, Bush Tomato & Lemon Myrtle Pearls, Petit brioche

**Srirarchia Tuna Nori**, Roasted Sesame & Lime, Wakame, Ricotta, Cucumber Pickle (GF)

### Hot

**Duck Pancakes**, Citrus, Lime, Plum, Pickled Ginger, coriander, mint, Soy mayo, Nuoc Cham dressing (DF)

**Borough Cheese Toastie**, Braised Leek, Pickled Onion, Thyme, Gruyere, Mozz, Corn Loaf (V)

**Thyme & Goat Curd Pissaladiere**, Red Onion Pickle, Olive Tapenade (V)

**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)

**Persian Style Braised Lamb Shank Pies**, Currant Saffron Couscous, Cucumber Dill Tzatziki

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

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

### Bowl Food

Extend your canapes from our larger portioned dishes

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

**Parisienne Gnocchi**, Fried Pancetta, Podded Peas, Lemon Truffle Butter, Sage, Baked Ricotta (Vegetarian available on request)

**Charred Salmon**, Steamed Coconut Rice, Caramel Lime Glaze, Pickled Vegetable Salad (DF, GF)

**Slow-Braised Beef Cheek**, creamy Parmesan Polenta, Sherry Jus, Heirloom Tomato relish (GF)

**Market Fish**, Pickled white Anchovy, Caper & Olive Salsa, Green Bean & Shoot Salad (DF/GF)

**Moroccan Lamb Rump**, Charred Corn Salsa, Mint yoghurt, Tomato Kasundi (GF)

**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.