

Thistle in the Woods 2023 Pricing Summary / Packages

Stand-up Events Packages

Effective Date 18/7/23

Our Packages

The following packages are costed to include serving staff and basic equipment. Package pricing excludes booking fee, equipment hire requirements, and also travel costs (any additional costs will be quoted separately). All Prices are GST inclusive

Please note that for events of fewer than 30 people a surcharge will apply.

\$POA	Custom Menu- 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
\$48pp	2 course Light Menu – Breadboards and dips on arrival, followed by a selection of (4) smaller bites (2.5 hour duration)
\$58pp	Pure Canapes – Select (6) canapes for an uninterrupted small bites services
\$68pp	3 course Progressive menu – Selection of (4) canapes for entree, followed by a selection of (2) choices from middle bites or bowl food, and a sweet or cheese course to finish
\$78pp	Complete Menu- Grazing station (min 50 guests) or platters on arrival, light selection of (3) canapes for entree, Alternate Selection of (2) Bowl Food, with a sweet course to finish

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)

(Stations are only available for 50+ guests, and are not available as a standalone service. Stations are maintained for 2 hours with a staff member in attendance. Additional Table Hire may be required)

- \$10.00pp Breadboards, Dips and pestos-** Charred turkish, Pickled Vegetables, Dipping oils (GF Available)
- \$13.50pp Local Cheese Selection-** Woombye Bries, Australian Cheeses, Palmwoods Honeycomb, Silvertongue Lavosh, German Bakehouse Fruit loaf, Fruit jams, pastes, seasonal fruits and berries
- \$17.50pp Thistle Grazing-** Charcuterie meats, pickled, marinated and roasted vegetables, sample cheese selection with accompaniments, Charred breads with dips

Small Bites

\$6.00pp, 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

- Honey Poached Fig Tart,** Woombye Cows Fetta, Gin Botanicals, lemon thyme, shortbread (V, GFO)
- Pickled Saffron Beets,** Buffalo Mozzarella, free range prosciutto, Egyptian Dukkah, Beetroot & Lime relish, 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, Bush Tomato Pearls, Horseradish, Dill Creme Fraiche, Petit Charcoal brioche

Hot

- Duck Pancakes,** Citrus, Lime, Plum, Pickled Ginger, coriander, mint, Soy mayo, Nuoc Cham dressing (DF)
- Miniature Wagyu Beef Burgers,** gorgonzola cream, gruyere, spicy beetroot relish, confit garlic aioli
- Halloumi Arancini,** Lemon Pepper Crust, Red Pepper Romesco, Oregano, Shaved Reggiano (GF,V)
- Peppered Brisket Pies,** Pickled Red onion, Palmwoods Honey, Wholegrain Mustard, lemon Thyme, Hot Mustard Cream
- Crispy Skin Pork Belly,** Whiskey tamarind syrup, pork floss, candied chilli (GF,DF)
- Forest Mushroom Arancini,** Smoked Provolone, Parmesan Chive Crust, Rocket & Sunflower Seed Pesto, Confit Garlic Aioli, Mushroom Floss (GF,V)

Middle Bites

\$9.50pp, per selection

A Selection of more substantial, self assemble items. Don't be afraid to let the juices run down the sleeves. Comfort Food

Hoisin Duck, shredded duck leg, Buckwheat crepe, fried enoki, cucumber radish pickle

Five Spiced Lamb Soft Taco, Sesame Hummus, Heirloom Tomato & Pickled onion Bruschetta, Cilantro Mint yoghurt

Cajun Chicken wrap, Jalapeno & corn Succotash, avo crush, lime mayo

Brisket Slider, braised brisket ragout, smoked provolone, beetroot sauerkraut, dijon butter

Large Bowls

\$15.50pp, per selection

A more formal small bowl portion of individual dishes

Wood Smoked Hot Salmon, quinoa, edamame, sesame wakame salad, avo crush, roasted sesame dressing (GF on request, DF)

Slow-Braised Beef Cheek, creamy parmesan polenta, sherry jus, heirloom tomato relish (GF)

Confit Pork Belly, Red curry, toasted coconut rice, lychee & mint salad (GF)

Romana Gnocchi, Mushroom Ragout, Jerusalem artichoke Chips, Rocket & Sunflower Seed Pesto (V)

Sweet Service

An interactive station with sweets assembled to order

\$10.50pp, (multiple selections available)

Citrus Poached Stonefruits, praline mascarpone, lemon thyme, amaretti (GFO)

Brulee Station, Burnt to order, served with biscotti, fresh berries (GFO)

Tira Misu Station, Made to order, Savoiarde, Kahlua Espresso, Baileys Mascarpone, Dutch chocolate Ganache