

Thistle in the Woods
Winter/Spring 2024 Pricing Summary / Packages
Stand-up Events Packages
Effective Date 22/4/24

Our Pricing

The following packages are costed to include serving staff and basic equipment.
An initial nonrefundable booking fee is payable to secure your event date, and will include all onsite meetings and adjustments prior to your event.
Any additional costs, such as equipment hire, excessive travel, additional labour costs, Pre and post event setup for satellite kitchens are specific to each event, and can be estimated after a site inspection is completed and event timings are finalised.

Our Packages

This service is available for bookings of 30 or more guests (min pricing \$2000, incl fees)
For smaller bookings please consider our delivered services as a surcharge will apply.

Please feel free to customise your menu, as each menu item is individually priced, as our preset packages are a guide only. For custom packages, staff costs will be added to individual pricing.

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| \$50pp Grazing and Nibbles | Selection of Charcuterie, Sunshine Coast Cheeses and Vegetarian Dips served with Sourdough, Turkish and accompaniments
Choose 4 canapes to be served around your guests
(Suggested for light daytime event, approx 2+ hours) |
| \$60pp Pure Canapes | Selection of 7 canapes to be served continuously over 3 hours
(Large canape serves, endless platters served around your guests) |
| \$75 Progressive Dinner | Selection of 4 Canapes for Entree, followed by selection of 2 bowl food as a standup main course, followed by a sweet station or interactive sweets
(Perfect for a 3 course dinner without the formality of a sitdown, approx 5 hours service) |

Grazing Platters / Stations

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

(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)

- \$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

Baked Goat Curd Tart, Red onion Jam, Oregano, Red pepper, Pickled Shimeji Mushrooms (V,GFO)

Prosciutto Wrapped Beets, Mozzarella, Golden Beet relish with Lime, Za'atar Spice, Rocket Salad (GF)

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

Baby Benedict, Hot Smoked Ocean Trout, Avocado & Finger Lime Crush, Tarragon Bearnaise, 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

Butternut Pumpkin Arancini, Rosemary, Preserved Lemon, Buffalo Mozzarella, Verde Mayo (GF,V)

Beef Cheek & Ale Pie, Braised onion, Speck, Heirloom Tomato Relish, Bearnaise

Crispy Skin Pork Belly, Whiskey tamarind syrup, candied chilli, Pickled Green Pawpaw (GF,DF)

Pancetta & Split Pea Arancini, Provolone, Basil, Parmesan Crust, Pesto Aioli (GF)

Large Bowls

\$17.50pp, please choose (2)

A more formal small bowl portion of individual dishes

Pressed Rosemary **Lamb Shoulder**, Sour Cherry Compote, New Mint Pea Crush (GF)

Maplewood **Smoked Trout**, Saffron Potato Crush, Caper & Herb Cream Fraiche, Kaffir Oil (GF)

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

Confit **Pork Belly**, Coconut red curry, toasted coconut rice, lychee & mint salad (GF/DF)

Romano Gnocchi, Corn Cobb Creme, Baked Cauliflower, Hazelnuts, Fried Sage (V)

Ren Dang Spiced **Ossobuco**, Baby tomato Coriander Salad, Mint Raita (GF)

Sweet Service

\$15.50pp

Choose From

Self Serve Station of Petit Sweets served in platters / hampers

Petit Canape Sweet Tarts, Stuffed baby donuts, rocky road, Brownie, seasonal berries

OR

Choose (2) desserts to be prepared in front of the guests as an interactive service

Poached Seasonal Fruits, cinnamon port honey syrup, amaretti, malt ice-cream (GFO)

Lemongrass Brulee, toffee crust, fresh berries (GF)

Warm Chocolate Fondant, cointreau orange salad, mint cream fraiche

Espresso Tira Misu, savoiarde, praline mascarpone, shaved dark chocolate, liquorice frangelico