

Thistle in the Woods Summer/Autumn 2024-25 Pricing Summary / Packages

Sitdown Packages

Effective Date 1/10/24

A share Style meal service, whether an intimate dinner or your special day.

With seasonal menus you have options for lighter flavours for the hotter months or our signature wholesome comfort food.

Please view our summary of service inclusions / exclusions, guest minimums and additional costs at the bottom.

Package Pricing

Quoted prices are subject to additional staffing costs for unique setup, timing and pack down circumstances associated with event timing changes on the day.

min 10 guests (min 20 guests weekends)

for gatherings of fewer than 10 guests please ask about our delivered service

Choose Main Service + 1 Accompanying Course (3 hour labour package)	from \$80.0pp
Recommended for casual & corporate events	
Choose Any 3 Courses (5 hour labour package)	from \$99.00pp
Recommended for DIY weddings, pairs well with our BYO beverage service	
Our complete 4 course package	from \$120.0pp
A premium service, recommended for long duration events	

Our Courses

1. Arrival Canapes

Effective Price \$18.0pp

Served as a light starter course with first drinks, our (3) choice canape selection gives you up to 1 hour of service as you guests arrive and settle in. You can extend this service by 30 min for each additional canape selection.

Additional Canape Selections \$6.0pp

Select from our Seasonal Canape Range (Derived from our Standup Menu)

Baked Goat Curd Tart, Red onion Jam, Oregano, Red pepper Tapenade, Pickled Shimije Mushrooms (V,GF)

Mooloolaba King Prawn Skewers, Nam Jim Dressing, Avocado Crush, finger lime (GF/DF)

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

Lamb Shoulder Pie, Confit Garlic, Braised Vegetables, Mint Jelly, Rosemary Crumb

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

Thistle's Baby Wagyu Burgers, gorgonzola cream, gruyere, spicy beetroot relish, confit garlic aioli

Prawn & Pancetta Arancini, Mooloolaba Prawn, Saffron Risotto, Provolone, Smokey Pancetta, Herb Mayo (GF)

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

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

Miso Smoked Ocean Trout, Palmwoods Honey & Soy glaze, Sesame Dressing (DF, GF on request)

Beef Cheek & Ale Pie, Braised onion, Speck, Heirloom Tomato Relish, Parmesan Crust, Braising Jus

Crispy Skin Pork Belly, Whiskey Tamarind Caramel, Pickled Mango, Green Pawpaw (GF,DF)

2. Entree Service

Effective Price \$22.0pp

For a more formal start to your seated event, select (2) dishes from our Entree Menu to be served as an alternate drop course.

Please allow up to 30-45 min between courses for settling, clearing and resetting.

Cold Dishes

Carpaccio of Wagyu Beef, Soy, Lime & Mirin dressing, Apple Radish Slaw (GF/DF)

Mooloolaba Prawn Skagen, Horseradish, Finger Lime, Lemon Dill Aioli, Herb Salad, Bakehouse Sunflower Toast (GF on request)

Charred Asparagus, Buffalo Mozz, Pickled grapes, Crisp Pancetta, Vincotto (GF, Vegetarian on Request)

Hot Dishes

Seared Ocean Trout, Pickled Anchovy, Capers & Olive Salsa, Shoot Salad (GF/DF)

L'Orange Leg of Duck, Pickled Vegetable Salad, Nam Jim Dressing (DF/GF)

Vegetable Laksa, Roasted Root Vegetables, Rice Noodle, Popped Chickpeas, Lychee Mint Salad (GF/V)

3. Main Service

Effective Price \$64.50pp

Served as Shared Feasting platters down the middle of the table.

Select (2) Mains and (2) Side dishes

Additional Mains \$17.5pp, Additional Sides \$8.5pp

Main Dishes

Marbled Wagyu Sirloin, Brandy Cream Jus, Peppercorn Butter, Pickled Mushrooms (GF)

Herb Ricotta Gnocchi, Preserved Lemon Creme, Pecorino, Fried Sage (V)

Five Spiced Lamb Rump, Bruschetta, Tabouli Salad, Sesame Hommus

Pork Tenderloin, Chilli Pineapple Chutney, Braised Juices (GF/DF)

Greek Lemon Chicken, Baby Roasted Chats, Seasonal Greens (GF/DF)

Fresh Market Fish (seasonal selection), Turmeric Potato, Cucumber & Dill Yoghurt, dressed rocket salad (GF)

Side Dishes

Nicks Nut Salad, Goat Curd, Pickled Baby Figs, Candied Pecans & Walnuts, Rocket Salad, Vincotto (GF,V)

Root Vegetable Chips, Honey Mustard Dressing, Shaved Parmesan, Fresh Herbs (GF,V)

Confit Tomato Olive Salad, Pickled Onion, Caper Dill Dressing, Shaved Cucumber (GF,V)

Pickled Mushroom Medley, Shimije, Oyster, Swiss Mushrooms, Soy Pickle, Chickpea Puree (GF,DF,V)

Warm Potato Salad, Baby Chats, fresh herbs, Cream Fraiche, Cornichon, Tartare (GF,V)

Prosciutto Wrapped Asparagus, Truffle Dressing, Hollandaise (GF)

4. After Dinner

Effective Price \$16.5pp

Served as shared platters. Please Select from

Sunshine Cheese Selection - Platters of local Woombye Cheeses, Palmwoods Honeycomb, Coolum Bakehouse Sour Fruit Toast, Forest Glen Sourdough Lavosh, locally prepared jams, marmalade, fresh seasonal berries (GF on request)

OR

Petit Sweet Selection - Platters of our custom sweet tarts, brownies, stuffed donuts and rocky roads (GF on request)

Additional Services

BYO Beverage Service

Effective Price \$22.50pp

To complete your Catering service we provide an addon beverage service packages

- This Service is available for events of **20+ guests (Sitdown), 30+ guests (Standup)**
- At an agreed time your bar will be reorganised for self service, and we will collect the equipment & glassware the following day.
- Provision of RSA Staffing for up to 5 hours (including setup, flipping bar to Self service). Service can be extended at your discretion (additional staff costs apply)
- Supply of glassware for Basic Beverage services
- Supply tubs, basic bar equipment for setup and display of beverages
- Dressed Trestle Bar Supplied (Additional costs for specialised bar hire from \$160-200 + delivery/pickup)
- Ice is included (up to 5 hours).
- Specialised Cocktail Service is available at prearrangement. Costs will be quoted.

Client to Supply all beverages and mixers. Garnishes can be organised at a small cost.

Summary of Inclusions / Exclusions and Limits of Services

1. An initial non-refundable booking fee (\$150-250) is payable to secure a date booking.
2. An onsite meeting is required at no later than 4 weeks out from the event date to confirm the flow of your event, at which time the site can be agreed for a kitchen space, and any logistics, power, water, or other can be assessed, and any further costs disclosed. It is the responsibility of the venue to ensure sufficient power is provided (min 30 AMPS)
3. Where the venue does not provide a weatherproof, safe space to setup a kitchen space, a remote marquee kitchen may need to be constructed. This may incur an additional cost of up to \$300 for extra transport, setup, pack down.
4. Listed Pricing includes a nominated duration of onsite labour, and 1 hour of total travel. Any additional labour in most cases can be quoted when the event timings are published. In circumstances where an event runs overtime, equipment is loaned beyond the duration of an event, a post event adjustment invoice will be issued.
5. Smaller event gatherings (10+ guests) are available Mon-Fri only. The Minimum cost for midweek sitdown events is \$1200 (to cover baseline insurance, staffing, transport and overheads) (+additional costs above)
6. Weekend / Public Holiday / Special Day Events are limited to groups of 20+ guests. The minimum cost for weekend sitdown events is \$2200 (+additional costs above).