

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

Standup Packages

Effective Date 1/10/24

Your guests will have complete freedom of movement with a food service that follows your guests.

Select from grazing, canapes, substantial bowl food service and self serve dessert stations.

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.

Minimum 30 guests

for smaller gatherings please ask about our delivered service

Light Grazing & Nibbles from \$50.0pp

Light grazing package with an accompanying selection of 4 canapes

Perfect for corporate events (2 hr package)

Pure Canape Service from \$60.0pp

Select 7 canapes for ongoing circulation of canapes throughout your event

Perfect for birthdays, standup weddings (3 hr package)

3 Course Package from \$75.0pp

Choose any 3 courses (grazing / 5 choice canapes / 2 choice bowl food / sweets for a progressive service.

Designed for DIY weddings, stretching food over more than (5 hours) of service

Choose your own Menu \$POA

Create you own package, (add \$20.0pp for labour)

BYO Beverage Package \$25.0pp

Enhance your catering with a self-contained addon beverage service.

Options for cocktails available. Client to provide all beverages.

Our Courses

1. Grazing Services

Curated from our selection of locally sourced and award-winning charcuterie and cheese produce, our grazing services are a great way to cater with first drinks. Options for boards to be set around the venue or make a statement with a staff managed station (min numbers apply).

Local Cheese Selection

\$15.50pp

Woombye Bries, Australian Cheeses, Palmwoods Honeycomb, Silvertongue Lavosh, German Bakehouse Fruit loaf, our own selection of jams and marmalades

Thistle Grazing

\$22.50pp

Charcuterie meats, pickled, marinated and roasted vegetables, sample cheese selection with accompaniments, Charred breads with dips (GF on request)

(Stations are available for gatherings of 50+ guests only. 2 hr duration, replenished and staffed)

(Individual pricing does not include onsite labour)

2. Arrival Canapes

\$6.0pp per selection

Small Bites but substantial in size, our canape menu features many of our fan favourites with a seasonal selection as well. Our canape service is designed to give everyone multiple pieces of each canape, so you can be sure to fill up on your favourite choices.

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)

3. Substantials Service (aka Bowl Food)

Effective Price \$17.50pp (choice of 2)

Step up your event into a multi-course with our filling bowl food service. Choose 2 dishes which are walked around as a standing alternate drop service. Don't worry, we pack plenty of serves for the largest of appetites.

Allow a break between courses for your guests to rebuild their appetites, this service can run up to an hour.

COLD

Mooloolaba Prawn Skagen, Horseradish, Finger Lime, Lemon Dill Aioli, Herb Salad, avocado crush, sunflower toast (GF on request)

Allspice Duck Breast, pickled cucumber salad, pomegranate, citrus, chevre (GF)

Smoked Pork Tenderloin, Pepper rub, Chilli Pineapple Chutney, almond coriander mint salad (GF/DF)

HOT

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

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

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

4. Dessert Service

Effective Price \$15.50pp

Finish your event with the choice of a self serve sweet station or an interactive dessert bar.

Interactive Desserts

Choose (2)

Ask us about our **In-house Ice-cream** flavours, served with fresh berry compote, poached seasonal fruit and biscotti (GF on request)

Vanilla Bean Toffee Brulee station, cardamon marmalade (GF)

Lemon-lime Gina-misu, Sunshine Coast Gin, lemon curd, vanilla mascarpone, savoiarde biscuit

Warm Chocolate Fondant, Cointreau Orange Salad, Cream Fraiche

OR

Self Serve Station

Baskets of stuffed donuts, boards of petit tarts, and bite sized brownie, rocky road, fresh berries
(incl GF options)

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. This Service is only available for gatherings of 30+ guests. The Minimum cost for this service is \$2200 (to cover baseline insurance, staffing, transport and overheads)