

Thistle in the Woods Summer 2026 Pricing Summary / Packages

Standup Packages

Available from 1st September 2025 - 28th February 2026

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 packdown 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 \$55.0pp
Light grazing package with an accompanying selection of 4 canapes Perfect for corporate events (2 hr package)	
Pure Canape Service	from \$65.0pp
Select 7 canapes for ongoing circulation of canapes throughout your event Perfect for birthdays, standup weddings (3 hr package)	
3 Course Package	from \$85.0pp
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 your own package, (add \$20.0pp for labour)	
BYO Beverage Package	from \$25.0pp
Enhance your catering with a self-contained add-on 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

\$17.50pp

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

Thistle Grazing

\$25.50pp

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

\$6.5pp 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.

Spiced Pumpkin Tart, Preserved Lemon Thyme Ricotta, Maple Pumpkin Puree, Rosemary Crumb (GF/V)

Braised Duck & Leek Pie, Dijon & Thyme Cream, Root Vegetables

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

Mooloolaba King Prawns, Nouc Cham, Avocado Whip, Bruschetta (GF/DF)

Mozzarella & Split pea Arancini, Oregano, basil, Champagne Hollandaise (GF/V)

Hoisin Duck Wraps, Five spiced Duck Leg, toasted sesame, Pickled White Ginger, candied chilli, Coriander Slaw, (DF)

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

Vietnamese Rice Paper Rolls, Pickled Pawpaw, ginger, Coriander, mint, fried tofu, Citrus plum soy dressing (GF/Vegan)

Sun dried Tomato & Proscuitto Arancini, Basil & Pinenut Pesto, Smoked Cheddar (GF)

Spanner Crab & Lychee Salad, Witlof, Thai basil, Kaffir Lime, Candied Chilli & Ginger (GF/DF)

Ham Hock & Peppercorn Pie, Braised cabbage, Cider Mustard Cream

Brioche Cheese Toasties, Braised leek, red onion jam, dijon, thyme, gruyere, baby brioche roll

3. Substantials Service (Larger Portions)

Effective Price \$18.50pp (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.

Bloody Mary Mooloolaba Prawn Cocktail, Sunshine Coast Vodka, Smoked Tobasco, Avocado Bruschetta (GF)

Braised Beef Cheek, Creamed Polenta, Heirloom relish, Wholegrain Mustard Jus (GF)

Parisienne Gnocchi, Roasted bell pepper ragout, Baffalo mozzarella, Rocket Pesto (V)

Ground Kofta Poke, Garlic & lemon lamb, Woombye Feta, Pickled Vegetables, Mint Yoghurt (GF)

Market fish with Scallion, Local Ocean fish, Young ginger, sesame, Sweet Soy, Steamed Rice (GF/DF)

Loin of Pork, Maple Sweet Potato & Ginger Hash, Pineapple Coriander Chutney (GF)

4. Dessert Service

Effective Price \$17.50pp

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 with accompniments (GF)

Lemongrass & Cardamon Toffee Brulee, blowtorched to order (GF)

Espresso Tiramisu, Baileys Mascarpone, Rum Raisin Fudge

Lemon Curd Meringue, Buttercake Trifle, Limoncello Shot (GF)

Summerberry Slice, Cinnamon Orange Compote, Vanilla Creme

Mango Eaton Mess, Passionfruit Curd, Seasonal fruits, Coconut Meringue (GF)

OR

Self Serve Station

Baskets of stuffed donuts, boards of petit tarts, and bite sized brownie, rocky road, fresh berries, truffles

(incl GF options)

Additional Services

BYO Beverage Service

Effective Price \$25.0pp

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, packdown.
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)