

Thistle in the Woods Winter 2025 Pricing Summary / Packages

Sitdown Packages

Available from 1st April - 31st August 2025

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 packdown 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 (Labour inclusive)	from \$120.0pp
A premium service, recommended for long duration events	
BYO Beverage Package	from \$25.00pp
Enhance your catering experience with a self-contained add-on beverage services	
Options for cocktails available. Client supplies all beverages	

Please enquire about our included cutlery and crockery for your event.

Staff Note: Above package pricing include a defined amount of labour (+ limited travel). Once event times are published all staff labour will be quoted prior to the event.

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 Shimeji Mushrooms (V,GF)

Petit Guinness Veal Pie, Osso bucco, Marrow, Heirloom tomato, Speck, Root Vegetable Paysanne

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

Mooloolaba King Prawns, Kaffir Lime tapenade, coriander, Avocado Crush, finger lime, chilli oil (GF/DF)

Spanner Crab Arancini, charred corn, chives, fennel, Smoked Pepper Romesco, Polenta crust (GF)

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)

Pickled Mushroom Arancini, Grana Padana, Buffalo Mozzarella, Forest mushroom, Preserved lemon & herb Mayo (GF/V)

Ceviche of Hervey Bay Scallop, compressed cucumber, pickled young ginger, soy & blood orange dressing, sesame, miso on Betel leaf (GF/DF)

Lamb Shoulder Pie, Garam Masala, Persian feta, Pickled Red onion, Lemon herb crumb

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

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 Light Shared Plates

Please allow up to 30min between courses for clearing and resetting

Kofta Lamb Meatballs, Heirloom Tomato Puree, Mint Yoghurt drizzle (GF)

Traditional Caprese, Winter Heirloom Tomato, Smoked Mozzarella, Rocket Basil Pesto, Charred Turkish (GF available)

Rare Beef Carpaccio, Truffled Balsamic, Shadows of Blue, candied nuts, Witlof (GF)

Trio Beet Medley, Pickled & Roasted Beets, Chilli Lime Beet Pickle, Whipped Feta, Kaffir Lime Pesto (GF/V)

Scandi Smorgasbord, Rare smoked Salmon, Dill Mustard, Horseradish Cream, Caper salsa verde (GF)

Pickled Forest Mushrooms, Confit Garlic Hummus, Lemon, Chilli, Fine herbs (GF/VEGAN)

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

Miso Baked Chicken, Roasted onions, Miso Butter (GF)

Wagyu Sirloin Mignon, Chimichurri salsa, Mustard Butter (GF)

Belly of Pork, Parsnip Butter Mash, Roasted Baby Apples & Pears (GF)

Cumin Spiced Rack of Lamb, Herb Rub, Sumac Yoghurt (GF)

Duck Breast with Orange, Carrot Puree, Vincotto, Jalapeno relish (GF)

Parisienne Gnocchi, Baked Ricotta, Roasted Brussels, Grana Padano (V)

Side Dishes

Candied Nut Salad, Goat Curd, Pickled Baby Figs, Romaine, Caramelised Balsamic (GF/V)

Sweet Potato Chips, Maple, Tahini, Soy & Sesame (GF/DF/V)

Harrissa Roasted Cauliflower, Chickpea & Pinenut Salad, Mint Yoghurt (GF/V)

Baked Fennel & Kipfers, Parmesan Crust, Smoked Manuka Olives (GF/DF)

Radish Salad, Almond, Pumpkin Seed Crumb, Local Avocado, Smoked Aubergine Cream, Iceberg hearts (GF,V)

Roasted Brussel Sprouts, Maple Bacon, Rosemary Pumpkin Seed Crumb, Fried Sun Choke (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 \$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.** 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).