

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.

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.

Staffed Canape packages are available for groups of minimum 40 guests

for smaller gatherings please ask about our delivered service

Light Grazing & Canape Package - Choose (5) Canapes with an accompanied light grazing package of Charcuterie, Cheeses, vegetables and Dips

Perfect for corporate events (2 hr package)

\$2400 incl GST (Min 40 guests). \$50.0pp for each additional guest

This package includes a non-refundable booking fee of \$150.

Pure Canapes Package - Select (8) canapes for ongoing circulation of canapes throughout your event

Perfect for birthdays, standup weddings (3 hr package)

\$2850 incl GST (Min 40 guests). \$60.0pp for each additional guest

This package includes a non-refundable booking fee of \$150.

3 Course Progressive Package – Create a 3 Course Standup menu from our Grazing, Canapes, Bowl Food and Sweet Service. (5) choice canapes, (2) choice bowl Food (Alternate Drop), Select from (2) Individually plated desserts or Sweet Station

\$3550 incl GST (Min 40 guests). \$80.0pp for each additional guest

This package includes a non-refundable booking fee of \$150.

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

“Make Your Own” Package – Create your own menu package derived from our broad selection of grazing, canapes, bowl food and sweets

\$1150 incl GST (Min 40 guests) covers base labour, + selections charged per item added.

BYO Beverage Package

Package Pricing

Minimum Cost \$1000 incl GST, over 40 guests +\$15/guest

Enhance your catering experience with a self-contained add-on beverage services. Options for cocktail service available

1. RSA Staff, static bar station with iced tubs, assorted glassware and equipment for limited Beer, wine and basic spirits service only. Duration of service up to 5 hours, including 1 hour setup, and up to 1 hour total travel.
2. Cocktail service available by prior arrangement, at additional cost for staffing and specific glassware & equipment
3. Client to provide all pre-chilled beverages and garnishes.

Additional travel costs are added for events greater than 30 min from the central Sunshine Coast region. It is the responsibility of the client to provide a safe venue to catering services. We provide all our cooking facilities.

The venue will need to provide safe access, provision of power and potable water. Additional costs may be incurred for any additional equipment hire if the venue is unable to provide a weatherproof space for a service kitchen.

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.

Oysters Natural, Tasmanian or Coffin Bay (Subject to local availability), Pickled Lebanese Cucumber, Young Ginger, Lemon & Shallot Roe (GF/DF)

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

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, Confit Garlic Butter, Fresh parsley, oregano, lemon pepper pearls (GF)

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

Hoisin Duck Wraps, Five spiced Duck Leg, toasted sesame, Nuoc Cham, 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 & Prosciutto Arancini, Basil & Pinenut Pesto, Smoked Cheddar (GF)

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

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

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 add-on beverage service package

- 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)