

Thistle in the Woods Winter 2026 Pricing Summary / Packages

Sitdown Packages

Available from 1st March - 31st August 2026

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.

SMALL GATHERINGS (min 10 guests)

ELOPEMENT / MICRO-WEDDING PACKAGE

Available Monday-Thursday ONLY

For smaller groups (10-24 guests) we offer a preset 3 course package. After your ceremony, be treated to a selection of 4 canapes, walked around your guests, followed by a feasting style main course of 2 main dishes and 2 sides.

Finish your reception with platters of petit sweets or local Sunshine Coast Cheese grazing.

This package gives you access to our vanilla bean crockery and gold cutlery, to compliment your own styling, we provide a chef and food service staff for the duration of your reception catering.

Package Pricing (Small gatherings)

\$1650 incl GST (Min 10 guests). \$90.0pp for each additional guest up to a maximum of 24 guests.

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

Included in package

- Up to 5 hours onsite labour (incl 1 hour setup, and up to 1 hour total travel) for food service only. Service Staff will arrive 30min prior to canape service.
- 3 Course Set menu of 4 choice canapes, 2 main, 2 sides, selection from sweets or cheese course.
- Unlimited use of our cutlery and crockery, on the event day. (No glassware supplied)

Limits on this service

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.

ADD-ON BYO BEVERAGE PACKAGE (Small gatherings)

Package Pricing

Flat Rate \$550incl GST Bar Station

Included in this package

- 1 x 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.
- Client to provide all pre-chilled beverages and garnishes.

LARGE GATHERINGS (25 Guests +)

Available Tuesday – Saturday

We offer 2,3 and 4 course options for larger group sizes. For larger events, a site meeting may be required. This is included as part of your booking fee and should be booked no later than 6 weeks out from your event.

Our packages include access to our cutlery and crockery (up to 110 guests)

2 Course Package - Choose Main Service + 1 Accompanying Course

Recommended for casual & corporate events

\$2970 incl GST (Min 25 guests). \$80.0pp for each additional guest

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

Included in package

- Includes a Feasting share style main service, select 2 mains and 2 side dishes
- Select an additional course, from arrival canapes (choice of 4), Entree course (select 2 shared dishes), dessert (Petit Sweets or Cheese grazing)
- Cakeage options also available if you wish to use your own cake as a plated 3rd course

3 Course Package – Choose any 3 courses from our sitdown menus

Recommended for DIY weddings, pairs well with our BYO beverage service

\$3630 incl GST (Min 25 guests). \$95.0pp for each additional guest

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

Included in package

- Includes a Feasting share style main service, select 2 mains and 2 side dishes
- Select any 2 additional course, from arrival canapes (choice of 4), Entree course (select 2 shared dishes), dessert (Petit Sweets or Cheese grazing)
- Cakeage options also available if you wish to use your own cake as a plated additional course

Our complete 4 course package

A premium service, recommended for long duration events

\$4180 incl GST (Min 25 guests). \$115.0pp for each additional guest

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

Included in package

- Arrival Canape Course (Selection of 4)
- Shared Plates Entree Course (Select 2 dishes)
- Feasting style Main Course (Select 2 main and 2 sides)
- Petit Sweets or Cheese Grazing post dinner

BYO Beverage Package

Package Pricing

Minimum Cost \$750 incl GST, over 25 guests +\$15/guest

Enhance your catering experience with a self-contained add-on beverage services

Options for cocktail service available

- 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.
- Cocktail service available by prior arrangement, at additional cost for staffing and specific glassware & equipment
- 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. Arrival Canapes

Effective Price \$19.50pp ex labour

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 \$6.5pp

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

Oysters Natural, Tasmanian or Coffin Bay (Subject to local availability), Soy, Mirin & Sesame Vinaigrette, Yuzu Pearls & Salmon Roe (GF/DF)

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

Caramelised Fennel Tart, Green Olive Tapenade, Goat Fromage, Saffron Custard (GF/V)

Traditional Lamb Shank Pie, Root Vegetables, Mint Jelly, Rosemary & Polenta Crumb

Crispy Skin Pork Belly, Whiskey Tamarind Caramel, Sour Cherry Compote (GF/DF)

Local Scallops in the Shell, Sage Butter, Fried capers, champagne hollandaise (GF)

Italian Style Arancini, Baby Mozzarella, Gorgonzola, Celeriac Root, Oregano, Spicy Tomato Aioli (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)

Beef Cheek Ragout Arancini, Parmesan Risotto, Parsley Fraiche (GF)

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

2. Entree Service

Effective Price \$19.50pp ex labour

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

Mooloolaba Prawn Skagen, Pickled Fennel Salad, Avocado Crush, Marie Rose Dressing (GF)

Crispy Pancetta Salad, Goat Curd, Fig Preserve, Rocket Salad, Vincotto (GF)

Pickled Mushrooms, Dill Salad, Preserved Lemon, Chickpea & Pinenut Crumb, Hummus dressing (GF/VEGAN)

Natural Oysters, Wakame, Pickled Ginger, Mirin Dressing (GF/DF)

Spanish Chorizo, Chickpea & Antipasto Salad, Confit Garlic Dressing (GF/DF)

Rare Flank Steak, horseradish fraiche, Lentil & Pea Salad (GF)

3. Main Service

Effective Price \$48.5pp ex labour

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

Select (2) Mains and (2) Side dishes

Additional Mains \$21.5pp, Additional Sides \$10.5pp

Main Dishes

Pork Kofta Style Meatballs, Pickled Cucumber, Nuoc Cham, Coriander & Mint Salad (GF/DF)

Parmesan Crumbed Chicken Breast, Sweet Corn Polenta Mash, Lemon Cream (GF)

Flaked Ocean Fish (Market Selection), Smoked Nduja Butter, Braised Fennel, Cannelini Beans (GF)

Mint Crusted Loin of Lamb, Sweet Potato and Goat Curd Hash, Minted Chilli Glaze (GF)

Marble Score 4/5 Black Angus Sirloin, Rosemary Butter, Peppercorn Diane Cream (GF)

Semolina Gnocchi, Fried Brocolini Tips, praline, toasted herb crumbs, parmesan (V)

Pressed Belly of Pork, Star Anise Roasted Cherries, Caramel, Chinese Brocoli (GF/DF)

Braised Beef Short Ribs, Rosemary Crumb, Red Wine Jus (GF)

Mooloolaba King Prawns, Laksa Coconut Broth, Kaffir Lime, Rice Noodles (GF/DF)

Greek Chicken Skewers, Oregano Pesto, Garlic Yoghurt Cream (GF)

Side Dishes

Sun-dried tomato, olive & Bell pepper Ragout, Fennel Hummus, pumpkinseed pesto (GF/V)

Garlic Potato Mash, Fried Leek, Forest Mushroom, Parmesan, Herb Crumb (GF/V)

Salted Candy Nut Salad, Persian Cows Milk Feta, Pickled Fig, Romaine Lettuce, Maple Speck (GF/Veg available)

Ricotta stuffed Zucchini flowers, Preserved lemon, chimichurri (GF/V)

Buffalo Mozzarella, Fried Eggplant Caponata, Artichoke heart, Torn Basil (GF/V)

Cumin Spiced Celeriac Chips, Gorgonzola, cream fraiche, Romesco (GF/V)

Honey Roasted Dutch Carrots, Buttermilk Dressing, Pumpkin seed crumb (GF/V)

Wagyu-Fat Potato Fries, Hot English Mustard Aioli, Confit Garlic (GF)

Miso-Baked Savoy Cabbage, Sesame & Ginger Butter (GF/V)

Warm Japanese Pumpkin Salad, Nigella seed Fennel Salt, Pomegranate, Fried Kale, Pine nut, Honey Dressing (GF/V)

4. After Dinner

Effective Price \$12.5pp ex labour

Served as shared platters. Please Select from

Sunshine Cheese Selection, Platters of local Woombye Cheeses, Palmwoods Honeycomb, Coolum Bakehouse Sour Fruit Toast, Poppyseed Lavosh, Dried fruits, jams and marmalades

OR

Petit Sweet Selection, Platters of our Petit sweet tarts, Dark chocolate & Praline brownie (GF/DF), Caramel Blondie (GF), stuffed baby donuts with a variety of fillings, Duo of Rocky Roads (GF) & Berries

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 6 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. Generator hire is available at additional cost.
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. A site meeting is to be organised at not less than 6 weeks from the event date. This is required for events of greater than 25 guests. Additional costs may be incurred for venues greater than 100km from Central Sunshine coast to cover additional travel.