

Thistle in the Woods Winter 2026 Pricing Summary / Packages

Standup Packages

Available from 1st March - 31st August 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 only for 40 guests. Menu selections charged per item added.

BYO Beverage Package

Package Pricing

Minimum Cost \$750 incl GST, Min 25 guests.

\$20pp per additional guest

Enhance your catering experience with a self-contained add-on beverage services. This service comprises a fixed service bar station of approx 3 metres in length (reconfigurable) for the dispensing of your supplied drinks (see limits below).

Included in package (what we provide)

- RSA Staffing for a maximum of 5 hours onsite, with the option of extending staff on a fixed rate basis.

- This service is a static station. Our staff will be circulating the venue for collection of glassware and site maintenance. Due to the dynamics of some venues we are unable to provide a roving top up service.
- This service is available for Beer, wine and basic spirits only. Cocktails NOT included
- We provide the ice, glassware, bar setup
- We can slice all garnishes provided (citrus etc)

What you provide

- So we can effectively cost this service the client provides us with a start and finish time for beverage service. We reserve the right to refuse service outside these set times as our staff will require time for setup and packdown of your event space.
- Client is to provide all beverages, mixes, garnishes and a weatherproof space for setup. Please consider this space is flat, and provides that your guests can access the bar location.
- For larger events (greater than 100 guests) a larger bar setup may be required (at clients expense)
- Please ensure at least some of your beverages are prechilled (we recommend a trailer based coldroom hired for larger events).
- We recommend to have available some disposable or client owned drinkware if you wish to continue the service after our staff, equipment and glassware has been removed.

Additional information

- This package is priced to include 5 hours of beverage service (first drink to last drink). For extended service we provide an hourly rate option to extend your service. Please note that all equipment / glassware will be cleared on the night.
- For any breakages we will pass this cost on to the client at the standard hire company rate (incl GST).
- If you wish to include cocktails in your service we can provide limits and pricing to this as this service requires additional labour, ice and equipment
- We DO NOT provide a tea / coffee service.
- Additional glassware for table settings can be hired at additional cost

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

NOTE: THIS SERVICE IS ONLY AVAILABLE WHEN PACKAGED WITH OUR STAFFED SERVICES

(not available as a standalone service).

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, marinaded 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), 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

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.

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

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

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

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

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

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

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

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

Individual Creme Brulee, Torched to order, Espresso, Vanilla Bean (GF)

Dark Chocolate Fondant, served warm, Kirsch soaked cherries, Anise Mascarpone

Malt Ice Cream, Praline Brownie crumble, salted caramel (GF)

Sour dough Bread & Butter Pudding, served warm, Brandy Anglaise, fruit mince

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 Package (large gathering, standup service)

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\$20pp per additional guest

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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)