

Thistle in the Woods Summer 2026/27 Pricing Summary / Packages

Sitdown Packages

Available from 1st September 2026 – 31st March 2027

We have introduced a new structure to our sitdown menu services, offering a number of packages for differing group sizes and events. You can always structure your own event to suit your particular needs using our “Make your own” package.

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.

Available Tuesday – Saturday

Minimum 4 week notice period for events, to allow for site meets and menu selection.

All packages include a transferable \$200 booking fee (non refundable)

Package 1: “Make your own” menu package. Available for groups of 20-100 guests, depending on the menu selections

**\$1100 (based on 20 guests), + pricing per head based on menu selections
(courses are individually costed below)**

- Create your own menu style, selecting from our grazing, canape, entree, main and sweet service.

Package 2: Casual 2 Course Experience: Available for groups of 20-100 guests

\$2700 (based on 20 guests), + \$80pp for each additional guest

Included in package

- Arrival **light grazing platters** served with a **standing canape course** (4 choice) over 1.5 hours
- **Feasting share style main service**, select 2 main and 2 side dishes served down the middle of the table for guests
- Options for serving your own cake portioned on boards for dessert. (no cost)
- \$5.50pp additional if you wish to serve your cake, with accompaniments as a plated dessert course.

Package 3: Traditional Seated 3 Course Menu: Available for groups of 20-60 guests

\$3250 (based on 20 guests), + \$95pp for each additional guest

Included in package

- **Individually plated Entree Course.** Select 2 dishes for alternate service **OR standing canape service.** Select (5) Canapes, served over 1 hour
- **Feasting share style main service**, select 2 main and 2 side dishes served down the middle of the table for guests
- Choose from a **light refresher dessert or cheese course** to finish.

Package 4: Progressive 4 course Menu: Available for groups of 20-60 guests

\$3800 (based on 20 guests), + \$110pp for each additional guest

Included in package

- Arrival **Canapes**, standing service selection of (4) canapes over 1 hour
- Standing or Seated **Entree Course**. Select 2 dishes served as a **standing tapas station or shared platters for seated service**
- **Feasting share style main service**, select 2 main and 2 side dishes served down the middle of the table for guests
- Choose from a **light refresher dessert or cheese course** to finish.

BYO Beverage Package: Available for groups of 20-100 guests

\$750 (based on 20 guests), + \$20pp for each additional 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.
- Staff will revert to a cash rate of \$50/hr for any additional on-site staffing after the included service period has concluded.

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 \$26.0pp

Served as a light starter course with first drinks, our (4) 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), Finger Lime Caviar, Chardonnay Dressing (GF/DF)

Reuben Toasties, Pickled Brisket, fennel sauerkraut, hot english mustard, Gruyere, Dolce Mozzarella, sweet brioche

(Vegetarian available on request)

Lemon Myrtle Ricotta Tart, Palmwoods Creamed Honey, Oven-Dried Grape Truss Tomato, Thyme Ricotta Cream (GF/V)

Thistle's Duck Pancakes, Nuoc Cham dressing, 5 spiced duck leg, plum & pickled ginger (DF)

Rendang Beef Brisket Pie, Lemongrass, Kaffir Lime, Coriander Yoghurt Raita

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

Sambal Mooloolaba Prawns, Grilled King Prawns, coriander chilli sambal, Date Palm Nam Jim Dressing (GF/DF)

Goat Cheese & Truffle Arancini, Parmigiano, Fresh herbs, lemon, Honey dressing, lemon aioli (GF/V)

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, oven dried tomato, Parmesan Risotto, Lemon Mayo (GF)

2. Entree Service

Effective Price \$19.50pp

From our packages, this service is available as a standing self serve station for light service, or as a choice of 2 alternating individually plated seated course.

Ragout of Field Mushroom, pickled shimije, preserved lemon gremolata, goat curd (GF/V)

Mooloolaba Prawns, Nduja Butter, Rocket, caperberries, shaved padano (GF)

Smoked Olive Patatas Bravas, spicy pork meatballs, crispy potato, (GF)

Serrano & Kale Salad, candy almonds, gorgonzola piccante, caramelized balsamic (GF)

Bloody Mary Tasmanian Oysters, Chipotle Tabasco, celery salt, shallot pearls (GF/DF)

Antipasto, Lemon Herb Labna, grilled vegetables, dressed leaves (GF/V)

Served with a variety of crusty loaves

3. Main Service

Effective Price \$54.0pp

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

Sticky Pork Chop, Candied Almond, Pear Salad, Seasonal greens, Cherry Glaze (GF)

Backstrap of Lamb, Moroccan Dukka, Currant Quinoa, Grape Tomato Salad, Lemon Yoghurt (GF)

Black Angus Sirloin steak, Soused Silverbeet, Confit Garlic Butter (GF)

Parmesan Gnocchi, Lima Bean & Leek Fricassee, Chive Crumb, Mascarpone (V)

Local Swordfish, Creamed Corn polenta, Truss Tomato, Caper Nduja butter (GF)

Sage Crusted Chicken, Braised Fennel, Crushed Duck Fat potato, Mustard cream (GF)

Side Dishes

Pumpkinseed Pesto Potatoes, Sunflower Crumb, Shaved Parmagiano (GF/V)

Candied Nut salad, Peppered strawberries, cranberries, Crumbly Goat Curd, Rocket Salad, Cider Dressing (GF/V)

Roast Potkin Pumpkin, Chickpea Salad, Pomegranate, Molasses, Pickled Onion, Cows Feta (GF/V)

Mustard seed Pickled Vegetables, Fennel cucumber, zucchini, pequilia, chilli yoghurt dressing (GF/V)

Ginger Sweet Potato Hash, Maple Butter, Woombye Feta. (GF/V)

Honey Braised Root Vegetables, Brussels, Beets, seasonal vegetables, Caramelised balsamic, Palmwoods honeycomb
(GF/V)

4. After Dinner

Effective Price \$12.5pp

Select a cleansing **Brulee course**, blowtorched to order and served with bowls of seasonal berries,

Or

Platters of Sunshine Coast Cheeses, served with jams and pastes, local fruit toast & lavosh, fresh and dried fruits

We also have options to portion and serve your cake on request.

Plated cake service is available to be served with coulis, mascarpone, fresh berries and garnishes.

\$POA

Summary of Inclusions / Exclusions and Limits of Services

1. An initial non-refundable booking fee (\$200) 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 (non silenced) is available and placement will be agreed at site meeting.
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 our staffed services. Additional costs may be incurred for venues greater than 50km from Central Sunshine coast to cover additional travel.
6. Package pricing includes the use of our cutlery and crockery for the seated component of events. Any requested hire of different style will be included as an additional cost, including collection, washing and return to the vendor.