

Thistle in the Woods Summer 2027 Pricing Summary / Packages

Standup Packages

Available from 1st September 2026 - 31st March 2027

Your guests will have complete freedom of movement with a food service that follows your guests.

Package Pricing

Please view our summary of service inclusions / exclusions, guest minimums and additional costs at the bottom.

Available Tuesday – Saturday

All Standup service are available for a minimum of 40 guests.

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: Light Grazing & Canape Package

Choose (5) Canapes with an accompanied light grazing package of Charcuterie, Cheeses, vegetables and Dips

\$2500 incl GST (Min 40 guests). \$50.0pp for each additional guest

- Arrival Grazing platters set out around the venue.
- Selection of (5) Canapes served over 1.5 hours
- Perfect for Corporate Events and lighter, afternoon gatherings

Package 2: Pure Canapes Package

Select (8) canapes for ongoing circulation of canapes throughout your event

\$3000 incl GST (Min 40 guests). \$65.0pp for each additional guest

- A constant flow of (8) canapes circulating about your guests over 2.5-3 hours
- Perfect for standup weddings, birthday parties and private events.
- Pairs well with our BYO bar package.

Package 3: 3 Course Progressive Package

A standup 3 course of (5) Canapes, Substantial plated main course (2) choice, and a sweet or cheese course

\$3600 incl GST (Min 40 guests). \$85.0pp for each additional guest

- Entree Service of (5) choice canapes served over approx 1.5 hours
- Once your guests are refreshed an alternate selection of (2) Bowl food will be walked around as Main Course
- Complete your evening with a Brulee Course, with bowls of fresh berries, a Cheese Course, or petit sweets

Package 4: "Make Your Own" Package

\$1200 incl GST (Min 40 guests) covers base labour only for 40 guests.

Menu selections charged per item added.

- Compile your own selection of Grazing (charcuterie, antipasto, cheeses)
- Select from our Canape Range, each canape selection adds 15-20 mins to your service
- For something more filling you can add our substantial bowl food service
- Complete the evening from our Brulee service, blowtorched to order, or a petit sweet station

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 onsite 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. 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

\$12.50pp

Woombye Bries, Australian Cheeses, Palmwoods Honeycomb, Silvertongue Lavosh,
German Bakehouse Fruit loaf, our own selection of jams and maramalades

Thistle Grazing

\$22.50pp

Charcuterie meats, pickled, marinaded and roasted vegetables, sample cheese
selection with accompaniments, Charred breads with dips (GF on request)

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), 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)

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.

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)

4. Dessert Service

Effective Price \$17.50pp

Select from a range of options as a finisher

Interactive Brulee Station

Our chefs will setup and blowtorch your brulees to order, with bowls of seasonal berries to nibble on while you watch

OR

Sunshine Coast Cheeses

Platters of local cheeses, served with Jams, Pastes, Fruit toast, lavosh and berries

OR

Self Serve Station

Baskets of stuffed donuts, boards of petit tarts, and bite sized brownie, rocky road, fresh berries, truffles
(incl GF options)

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.