

Thistle in the Woods Summer 2027 Corporate Menu Pricing Summary / Packages

Available from 1st August 2026 – 31st March 2027

Breakfast / Brunch Catering Solutions

Breakfast / Brunch Combination Package \$27.50pp (Min 10 guests)

Shared Boxes of Seasonal Fruit, Freshly baked sweet danishes, Savoury filled croissants, bagels and ciabatta, Yoghurt and chia puddings. Selection of premium juices

Alternatives selections provided for Dietary requirements. Consumables supplied.

Individual Boxes

Seasonal Fruit Box \$20.0 (suitable for 1-2 guests)

Locally sourced Berries, seasonal fruit, melons. All peeled and portioned for your convenience

Healthy Start (V) \$22.50

Poached Egg, Avocado Crush, Moroccan Dukka, Yoghurt Bomba with Granola, Fresh Berries (GF/V)

Bagel Breakfast \$22.50

Poppyseed Bagel with Smoked Salmon, Caper Cream cheese, Espresso Chia Pudding, with maple & mascarpone, seasonal fruit (GF available)

Brunch Box Combo \$22.50

Savoury Croissants stuffed with Woombye Ham, Swiss, smoked relish, Baby stuffed Muffins, Yoghurt Bomba with granola, seasonal fruit

Shared Boxes

Small (5-8 guests), Large (8-10 guests) Box sizes available

Seasonal Fruit S \$35, L \$70

Locally sourced Berries, seasonal fruit, melons. All peeled and portioned for your convenience

Combination Brunch Pack S \$50, L \$100

Savoury Croissants stuffed with Woombye Ham, Swiss, smoked relish, Baby stuffed Muffins, Yoghurt Bomba with granola, seasonal fruit

“Make your own” Breakfast Grazing S \$50, L \$100

Crusty Grain Loaf (GF available), Avocado Crush, Woombye Feta, Bruschetta, Pickled Mushrooms, Breakfast Pickle (V)

Smoked Salmon Bagels S \$50, L \$100

Caper Cream Cheese, Smoked Salmon, Pickled Onion, Mustard Zucchini on Poppy seed Bagel

Stuffed Baby Croissants S \$50, L \$100

Woombye Smoked Ham, Swiss, Smoked Tomato Relish, Spinach

Sweet Pastries Box S \$50, L \$100

Selection of freshly baked Danishes, Lattices, turnovers & stuffed muffins

Yoghurt Bombas & Espresso Chia Pudding Pots S \$35, L \$70

Available as single flavour or mixed boxes, Granola with poached berries & greek yoghurt, Espresso soaked chia with mascarpone (GF)

Daytime / Lunch Catering Solutions

Daytime / Lunch Combination Package \$37.50pp (Min 10 guests)

This package provides a break and lunch catering solution, curated from our Full corporate menu. Please create your days eating plan, served with bottled spring water, or upgrade to a juice option

- For lunch, select from our shared lunch boxes, (3) savoury options, (1 sweet option), fruit is provided
- For your break, select from our brunch menu (2) options (savoury and / or sweet), fruit is provided
- Upgrade spring water to juices for \$3.50pp

Snacks

Serves 1-2 guests, All \$30

Selection of Individual box sizes to suit those in between meal times

Ploughmans Grazing Pack, Selection of Cold meats, salami, pickled vegetables, crumbly cheeses, relishes and dips, served with crusty loaf (GF available)

Antipasto Grazing, Selection of Vegetarian Dips, relishes and tapenades, Baby Mozzarella, pickled and marinated vegetables and antipasto, Crusty Loaf (GF & VEGAN adjustments available)

Cheese Board Selection, Selection of Sunshine Coast soft cheeses, locally produced jams, marmalades and relishes, Australian Vintage Cheddar, Palmwoods Honeycomb, Lemon & Herb Labnah, Dried fruits, selection of lavosh, bark, fruit toast (based on availability). GF alternatives available

Petit Sweets sampler, Curated from our full range of petit sweets, donuts etc a selection for a few guests between meals (GF available)

Individual Meal Boxes

All Boxes are served with a sweet option, fresh berries and spring water

Traditional Finger Sandwich packs \$25.50

Selection of crustless finger sandwiches served on cafe loaf
Example fillings from our sandwich selection below. (GF available)

Pesto Chicken Salad Meal Box \$25.50

Roast Pumpkin, Chickpea, Lemon Aioli (GF)

Moroccan Lamb & Quinoa Meal Box \$25.50

Lamb Backstrap, Currant & Cranberry Quinoa, Root Vegetable (GF) (Vegetarian available)

Ciabatta Loaf Meal Box \$27.50

Selection of turkish fingers, with assorted fillings from our Slider fillings below
Served with a premium Smoothie Juice

Shared Boxes

Small (5-8 guests), Large (10-15 guests) Box sizes available unless stated

Small Bites

All \$50/box

Selection of easy to handle canapes available for those lighter menu options

All canapes are available in single boxes of approx 25 pieces (single choices, not mixed boxes)

COLD

White Anchovy Pissaladiere Tart, Red Onion Jam, Green Olive Tapenade, Rosemary Crumb (GF)

Vietnamese Rice Paper Rolls, Pickled Pawpaw, ginger, Coriander, mint, fried tofu, Citrus plum soy dressing (GF/Vegan)

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)

Mooloolaba Prawn Sliders, Celeriac & Caper Remoulade, Horseradish, Shallot Roe (7 day notice)

Salads

S \$60, L \$120

Salads are packed with bowls, forks & tongs

Pesto Chicken, Roast Pumpkin & Chickpea Salad, Lemon Aioli (GF)

Moroccan Lamb, Root Vegetable, Currant and Cranberry Quinoa (GF)

Vegetarian Poke Salad, Roast Pumpkin, Edamame, Lentil, Feta & Pickled Vegetables, Chipotle Dressing (GF/V)

Larger Bites

Mixed Finger sandwich Box S \$50, L \$100

Boxes of Crust off Finger sandwiches, on a variety of breads.

We will provide a variety of 4-5 fillings based on availability of stock and dietary requirements.

Sample Sandwich fillings include

/ Cardamon & Curried Egg Salad (V) / Lemon Herb Chicken, Mustard Pickled zucchini /
/ Woombye Ham, Swiss, Heirloom Tomato, Smoked Tomato relish / Turkey Breast, Guac & Cranberry /
Pumpkin, feta & Mango chutney (V) / Roast Beef, Hot English Mustard, Bread & Butter Pickle /
Pesto Chicken, Avocado Crush / Asian Coleslaw, Cucumber Pickle, Soy Mayo (V)

Mixed Slider & petit roll box S\$60, L \$120

Premium selection of brioche, multigrain and rye rolls with a variety of fresh fillings

We will provide a variety of 4-5 fillings based on availability of stock and dietary requirements.

Sample Slider Fillings include

/ Spanner Crab, pickled fennel, dill mayo / Smoked Salmon, Cranberry & Brie /
/ Chicken Parmigiana, streaky Bacon, parmesan / Pickled Brisket, Fennel Sauerkraut, gruyere /
/ Tabouleh, Falafel & Hummus (V) / Charred Vegetable, bruschetta, garlic mayo (V) /
/ Pork Fillet, asian coleslaw, soy mayo / Moroccan Lamb, lentil salad, Goddess Dressing /

GLUTEN FREE Sandwich Selection S \$30, L \$60

Small Selection of fillings curated from our Finger sandwiches above, served on grain, white and wholemeal GF loaf

Savoury Grazing

S \$60, L \$120

Antipasto Grazing, Selection of Vegetarian Dips, relishes and tapenades, Baby Mozzarella, pickled and marinated vegetables and antipasto, Crusty Loaf (GF & VEGAN adjustments available)

Cheese Board Selection, Selection of Sunshine Coast soft cheeses, locally produced jams, marmalades and relishes, Australian Vintage Cheddar, Palmwoods Honeycomb, Lemon & Herb Labnah, Dried fruits, selection of lavosh, bark, fruit toast (based on availability). GF alternatives available

Traditional Charcuterie Grazing, Selection of Ploughmans meats, dips, relishes and preserves, antipasto vegetables, crumbly cheeses, Crusty Loaf, Dipping oils, GF Alternatives available

Sweet Grazing

S \$50, L \$100

Dark Chocolate Brownie & Caramel Blondie (GF), Dark chocolate, Blood orange & walnut praline Brownie, Caramel & White Chocolate Blondie, seasonal berries - **S \$50, L \$100**

Palmwoods Banana Loaf (GF), Local Banana Loaf, Vanilla Mascarpone, Palmwoods Honeycomb, Local Jams/Marmalade - **S \$50, L \$100**

Stuffed Baby Donuts, Pistachio Curd, Lemon Meringue, Hazelnut Chocolate, Salted Caramel, Raspberry filling. - **S \$50, L \$100**

Combination Sweet Box, Sample our full range of tarts, rocky roads, macarons, donuts and brownies. – **S \$60, L \$120**

Please see our Breakfast / brunch range at the top for additional sweet and fruit options