

A BLEND OF WORTHWHILE INFORMATION & SOUND ADVICE FOR THE HOSPITALITY, CLEANING & HEALTHCARE INDUSTRIES

The Irish Village - Emerald



The Old Leichardt Hotel in Emerald has enjoyed a complete transformation into a world-class family pub with a distinctly Irish feel.

In fact, now named the Irish Village Hotel, the all but rebuilt hotel, boasts authentic hand-carved timber bars imported from the old country.

To say that creating a little piece of Ireland in the middle of Emerald has been a task of monumental proportion would be an

understatement. Yet that's exactly what has happened and it's great!

As you would expect of an Irish Hotel there is an atmosphere of warm welcome, but this is more than a come-as-are pub, rather the standards are high and this is reflected in the strict dress code.

Clearly, the locals love it and why wouldn't

they with Irish and international draught beers, a great selection of wine and spirits, big screen televisions, ongoing sporting event coverage, quality food including authentic Irish dishes and live entertainment on offer.

Pitchers Hospitality Supplies was involved in the fit out lending a hand by sourcing and supplying a mountain of equipment.

Thirty pieces of equipment covering cooking, refrigeration and dishwashing were ordered. The Irish Village chose top quality Skope products including display and underbench fridges and from Moffat, a fully equipped Convotherm combi steamer, Waldorf chargrill, griddle and fryers along with Washtec's recirculating and pass through dishwashers and glass washers.



The Irish Village is clearly catering for the growing region.

In addition to the bar, there are function rooms and guests also enjoy a quality dining experience. The menu is extensive and as you'd expect there are Irish favourites including Guinness Pie but there are

also plenty of contemporary dishes, with an Irish twist.

To complete the package 18 newly renovated hotel rooms provide neat and clean accommodation for travellers to the area.

Taste This - Deli Style

It's a completely new take on a Buderim favourite. Taste This of Buderim has been overhauled. The bright green colour scheme has gone, replaced by a funky modern new look. The menu has been upgraded as well which is the work of new owners Angus and Brooke Schmidt who are well known for applying their years of experience to building much-loved eateries.

For those familiar with the Sunshine Coast food scene, Angus and Brooke are of the Schmidt clan, owners of Yandina Station. Angus is a qualified chef who has worked with other notable Sunshine Coast restaurants including Spirit House and Noosa Springs Resort.

Brooke, as front of house manager has fabulous people skills and thanks to an earlier life with Country Road she is a gifted stylist adding her own creativity to the business. You will also notice gorgeous blooms decorating Taste This counters, again this is the handiwork of Brooke who among her other talents is a florist!

Most recently the pair owned thriving Dukes Deli at Sunshine Beach. The combined experience of restaurant quality food with fast turn-around deli-style service is sure to prove a winner for their new Buderim venture that promises gourmet coffee, Artisan Gelato and delicious fresh treats which are made on the premises.



welcome



It's spring! While our Sunshine Coast winters are mild in comparison to what others experience, it's still with a sense of relief that we put it behind us – particularly the last few weeks of cold and rain.

However, with winter does come The Taste of Coolum which is hosted by Hyatt Regency Coolum each year. Guests were again delighted by the events, delicious food and quality beverages on offer. This year there was a Golf & Winemakers dinner, Champagne Degustation dinner, A Night in Italy hosted by Italian Guest Chef Luca Digirolamo, A Tri Nations event that matched wines from Australia, New Zealand and South Africa and The Chef's Alfresco and the always beautiful Sparkling Garden. Well done to the Hyatt team.

This month we're off to Fine Food Australia in Sydney. In what has become an annual pilgrimage (alternating between Sydney and Melbourne) we always look forward to seeing what's new in the culinary world including new equipment and new table top styles so stay tuned for our Trade show report.

Congratulations to all our customers who have recently been named on the Gourmet Traveller 2012 Top 100 List. Wasabi of Noosa was named the number one Queensland Regional Restaurant, while Thomas Corner Eatery, Rickys River Bar & Restaurant, Spirit House and Embassy XO were listed as top performers.

As always, please accept our invitation to give us a call for your hospitality and cleaning supplies needs or if you have a special request, we'll do our best to source it for you.

Yours sincerely

Susie, Steve, Jane & Damien

belmondos fresh food market



Tucked away in Rene Street, Noosaville is a food haven which has brought a whole new interest to what has traditionally been known as an industrial area. Belmondos Fresh Food Market offers a unique shopping experience where everyday people can shop like a chef.

Fresh fruit and vegetables, meat and seafood, deli and bakery items and of course those special items sourced from around the world including exotic herbs and spices, condiments and oils, dry goods, preserves, Italian pasta and mineral water are all here.

And when you've finished shopping, there's the coffee. But not just any coffee – Clandestino Roasters Specialty Coffee!

Using premium grade Arabica beans grown at high altitude and flown in from around the world, the team at Clandestino Roasters roast in small batches using a German drum roaster which combines convection, conduction and

radiant heat to deliver a more pronounced flavour. Sourcing beans direct from farmers, rather than buying through cooperatives, the beans are roasted according to their origins and brewed using a variety of methods designed to bring out the very best of flavours.

Clandestino Roasters Speciality Coffee has one goal: To be the best coffee experience on the Sunshine Coast. Their team of talented baristas will customise a brew to suit your palate, whether its single origins, blends, espresso or something from the brew bar.

Pitchers Hospitality Supplies are great fans and not just of the coffee. Like Pitchers, Belmondos is a family business with a long history on the Sunshine Coast that dates back many years. The Taylor family have been in hospitality for four generations and like Pitchers, the next generation of Taylors is now carving out a niche in the dynamic Sunshine Coast hospitality industry.



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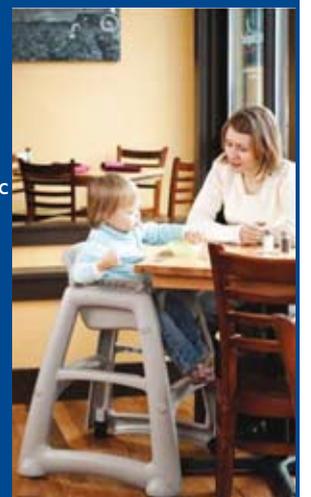
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Available now, Rubbermaid® Study Chairs will take care of your smallest guests. The one piece T-bar and safety harness ensures the child is held securely, while Microban® provides all-

over protection from bacteria growth than can cause odours and staining and of course, the heavy duty plastic is easy to clean.

For more information about top performing Rubbermaid® products, please contact your Pitchers Sales Representative.



MARYBOROUGH RSL

Brand New Look



Stephen Yeates, Hospitality Manager at the recently refurbished Maryborough RSL, won't easily forget the hand-over day and then the official opening two days later of the newly refurbished Maryborough RSL. Why? Because it corresponded with the busiest day of the RSL year – Anzac Day!

In what has been the first major renovation in 15 years, the new look Maryborough RSL enjoyed a complete refit of the Café, Bistro Restaurant and Bar. While you might expect that the more senior Club members might be startled by the modern styling, Stephen says that they have been excited to see the changes.

The fresh modern look has also heralded a menu refurbishment by Executive Chef Simon Dixon and the sum of this is a renewed and at times, frantic interest in the RSL Club.

“Being a refurbishment rather than an expansion there is still the same seating capacity, and while Friday and Saturday nights have always been our busy nights, we now need to close our bookings,” Stephen said.

Stephen, who has been with the Club for the past 15 years is clearly very proud of the brand new RSL. Completed in just 11 weeks he was closely involved with the process ensuring the RSL remained open throughout. The builders and tradesmen carried out their work during the night.

For Stephen who has worked directly with Pitchers for the past 6 years, says that it's easy dealing with Pitchers. “They supply all our glassware, chemicals, cutlery, crockery and disposables, I just call up Loreen and its delivered, or their sales representative Luke who visits regularly, brings what I need depending on how urgently I need it – they are nice people to deal with,” he said.

At Pitchers Hospitality Supplies we have provided service to Maryborough RSL for over 20 years and we've seen changes but none as dramatic as this new and fantastic refurbishment. Congratulations all those who brought the refurbishment to fruition.

Ricky's River Bar - NOW Open

Just when you thought it couldn't get any better ... Noosa's favourite dining destination, Ricky's river bar and restaurant, has had a magnificent makeover and launches the chic new 'river bar'.

Ricky's, on the beautiful Noosa riverfront, has reopened after a major refurbishment taking almost two months to complete. It has also launched the stunning new 'river bar' as its own destination delineated from

the renowned restaurant by a fabulous, and functional wine wall.

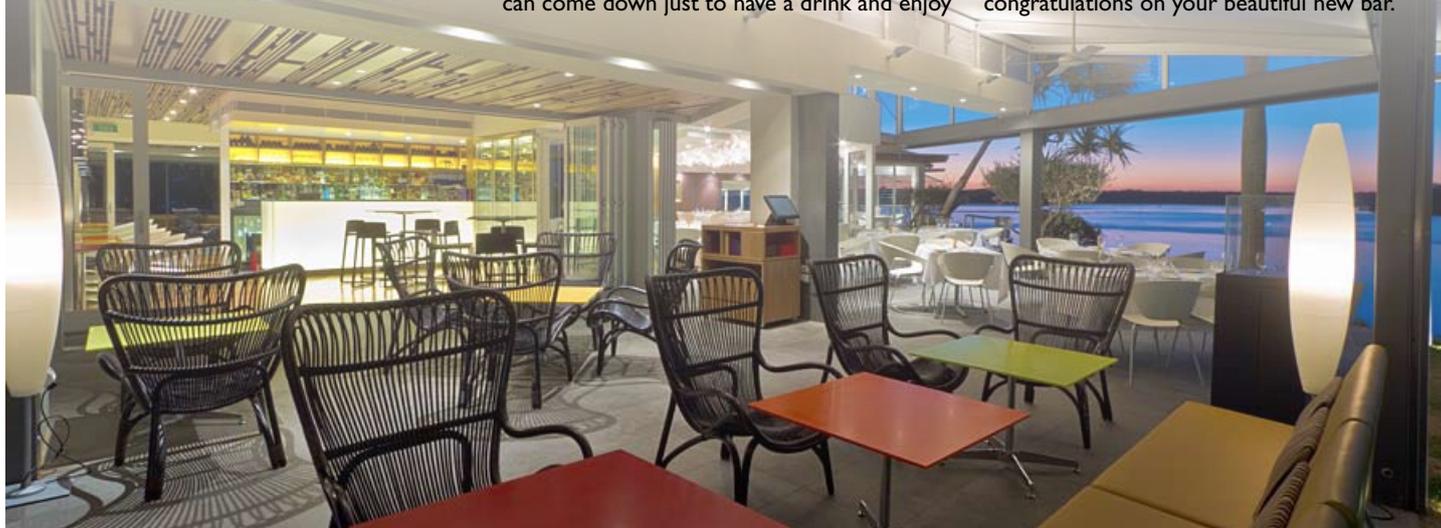
“We haven't changed the soul or feel of Ricky's, we've reinvigorated the surrounds, established the river bar as its own destination, and completely overhauled the kitchen,” says Ricky's manager, Rhys Kelly.

“The river bar is now delineated from the restaurant beautifully, so people know they can come down just to have a drink and enjoy

some of the best views in Noosa,” Rhys says.

Rhys explains there is an expanded river bar tapas menu for the relaxed new lounge bar, including added highlights such as Moroccan spice lamb dip with wood-fired flat bread and Noosa Red tomato, goats feta and basil pizza, as well as Mooloolaba prawns with garlic, tomato, chilli, basil oil and warm crusty bread.

From all of us at Pitchers Hospitality Supplies congratulations on your beautiful new bar.



SUNSHINE BEACH SURF CLUB *Makeover*

Over the last four months the Sunshine Beach Surf Club restaurant has enjoyed a make-over of the culinary kind.

Darren Sandilands and partner Kym Jensen have made it their own with restaurant quality meals that offer the old favourites and monthly specials that club patrons expect on their menu but also an outstanding a la carte menu for those looking for something a little different.

Chef Darren Sandilands is a local, who completed his apprenticeship in Noosa in the late 70's before working in various Queensland coastal restaurants, until he settled in Brisbane where he owned several of his own restaurants.

Kym, the other half of this successful partnership, and Front of House Manager at Sunshine Beach Surf Club Restaurant, grew up in Brisbane and has a strong service background which includes working with Treasury Casino.

The pair relocated to Maryborough and purchased Muddy Water's Restaurant. It was here that Pitchers first began working with Darren and Kym.

Perfectly positioned on the banks of the Mary River, under their care this restaurant thrived and after five years they sold and moved to the

Sunshine Coast where Darren worked with Ricky's River Bar for 18 months.

Now fully immersed in the Sunshine Beach Surf Club Restaurant, it seems the word is out about the quality of the menu and service as numbers are on the up with 300 diners per night and weddings heavily booked until Christmas.

At Pitchers we're pleased to be able to continue working with Darren and Kym at the Sunshine Beach Surf Club and wish them every success with their new venture.



NEW from SAXON

You are going to love the new Skittle & Wooden Mills from Saxon.

Saxon's Wooden Mills are classically styled turned from natural timber. Suitable for salt or pepper these mills have a strong ceramic mechanism for added durability. Available in four sizes which are suitable for table top, wait staff and kitchen.

In seven vibrant colours Saxon's new Skittle Mills add some fun to the table especially when you mix and match the funky tops and

bottoms. Made from ABS with a rubberised coating, these very modern mills are suitable for salt or pepper. A clever dial allows the grind to be adjusted, while a ceramic mechanism ensures a long service life.

To find out more, please contact your Pitchers Sales Representative.



Susie Walks for Cancer

Last year Susie and Jane took a Walk for Breast Cancer, this year Susie and her good friend Jody spent the morning walking and running the 20km distance (it took them 2 hours and 25 minutes) and they raised \$1000 which was a fine contribution to the total amount of around \$45,000 raised for this great cause.



vital statistics

Holly Harris



Role: Telephonist
How long at Pitchers: Since January 2011
Star Sign: Capricorn
Fav Sport: Surfing
Fav Hobby: Shopping and Night Clubbing with friends
Your Car: Mitsubishi Mirage

Dream Car: Don't care – car's a car.

Best Holiday: Naviti Resort, Fiji in July this year!

Race Day Highlights

As you can see by these social snaps our customer's race day at Corbould Park was a great success.



Briana & Chris Forster – Watermelon Red



Alf & Rhonda Groves – Grafton



Jason & Tracy Russell – Pitchers



Lee & Barb McBryde - Tangalooma Resort

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Pitchers Hospitality Supplies have over 10,000 different product lines covering paper packaging, disposable items, chemicals, catering equipment, refrigeration, tabletop, processors, capacity & fine glassware, china, plasticware, matting, bar supplies, manchester & uniforms, brushware and washroom supplies.

If you'd like to know more about any of the information contained in this newsletter or you'd like to discuss particular needs please contact us at:

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