

# *Thai Peninsular Restaurant*

## *IT'S ALL ABOUT YOU*

2 Prices Circuit Woronora 02 9545 4357

Cockatoo Club News Letter No 4 February 2008

### WHERE AM I?

**AWESOME LUNCHES – “this is the best place and best kept secret in the Shire”. See you there!**

This is the feedback from our many customers about our **\$9.95 lunches** on Thursday – Sunday sipping a wine with the sun pouring in the restaurant and gazing at the view. **Watch the Ducks hold up traffic as they make up their minds to cross the road or not. See the pelicans landing on the water and hear the Cockatoos screeching.**

**“I KNOW ITS NOT COFFS HARBOUR, BUT I HAVENT HAD SUCH A RELAXING AND PEACEFUL EXPERIENCE IN THE SHIRE BEFORE.”**A customer all the way from Cronulla.

### Thankyou

As Always we want to thank everyone who has enjoyed our food, atmosphere and had a Great Time with us. Please remember that at the Thai Peninsular Restaurant **“it’s all about you”**. We aim to continue to ensure that your experience with us is one that you can share with your friends and that the local community spirit remains alive.

2008

We hope the subprime mortgage situation sorts itself out quickly. As we battle to hold inflation the increase in interest rates here are going to put a strain on all of us.

In the restaurant we have seen how the price of meats, vegetables, soft drinks and alcohol etc has already escalated since we opened.

It is a proven fact that in tough time’s people turn to gambling and trying to win lotto etc. It is also well known that a social occasion at home or a friends place or at an affordable restaurant becomes a good way of escaping the pressures of life. We are here to help you on that front.

We trust that 2008 will be a good year for you.

### **Please Say Hello To The Team.**

The staff are from the Land Of The Smiles and are always willing to please the customer and are thirsty to learn English and more of our customs and the Australian way of life. They are still coming to terms with “it’s raining cats and dogs”.

There is no doubt that they don’t always pronounce peoples names or telephone numbers correctly but this is part of the intrigue and if taken in the right spirit you can just about imagine yourself in Thailand.

As the owner (Harry) I enjoy meeting the customers and having discussions on all aspects of business and social topics. I don't seem to talk too much about Aussie Rules after Port Power lost the grand final by that embarrassing margin. Nor do I talk a lot about West Tigers unless they are doing well. However with over 20 years in the franchising sector the latest with Michel's Patisserie as their National Operations Manager I am happy to discuss all forms of business growth and operations.. We also have a diverse range of Professional Business and Trades People that frequent the restaurant and as such we can put you in touch with them should you have a need for their services. Naturally you have to carry out your own checks and enquiries in a diligent manner to ensure they can do what you require.

Please say hello to all the team when you are next in as you will find they will go out of their way to ensure you are happy with your visit to us.

Remember if there is something special you want us to do or you want something changed please tell us so we can attend to it. We aim to please and thus your feedback is so important.

We put a lot of effort into ensuring the customer comes first and to date after nearly nine months we are still the talk of the Shire for our great food and friendly atmosphere and realise that word of mouth is such a good way of spreading the word. So we never want anyone walking away from our restaurant and saying they didn't enjoy some thing without giving us a chance to fix the situation.

#### Recent events

- **Cooking classes** – The November evenings were such a success but stopped because we were getting busy for the Xmas period. One of the participants enjoyed it so much she is having her hen's day with 40 of her friends attending a special session on a Saturday afternoon in March 08. What a great idea for a fun day
- **Loi Katong** – Sunday 25<sup>th</sup> November 07 Thai spiritual cleansing ceremony. 100 people helped participate in this festival on the Wonee .It was very well received and the Special. Water dishes of Oysters, Squid, Prawns and Blue Swimmer Crabs were a huge hit. **So much so we will consider putting on a one off Special Seafood Night in the future.**
- **Xmas parties**- It was the season to party and the Residents from the Woronora and surrounding suburbs certainly know how to have a good time.

### Can't wait for December 08 to come.

- ST VALENTINES DAY. Thursday 14<sup>th</sup> February 2008. A Full House of Romantic Couples enjoyed the Special Night and the extra special dishes we put on. 'Lovers Delight' (Grilled prawns with garlic and pepper sauce) and 'Cupids Arrow' (Sticky Date Pudding with Ice-cream, Strawberries and Chocolate) followed by 'Sweet Dreams' (Baileys, Vodka and Kahlua over ice) just to mention a few had the customers very contented. The Woronora hills were alive with the sound of music. We are always sorry to turn any customer away so introduced a two sitting session. Thankyou to the people who came to the restaurant after 8.30pm.

#### COMING EVENTS AND DATES

- **Thai Cooking classes. Commence on Tuesday 11TH<sup>and</sup> 18TH March 2008. And then on Tuesday 1<sup>st</sup> and 8<sup>th</sup> April 2008. Bookings are essential. See more details below.**
- **EASTER OPENINGS. Closed on Good Friday 21<sup>st</sup> MARCH and Easter Monday 24March2008 Open Easter Saturday and Easter Sunday.**

- **Song Kran** - Thai New Year, 13<sup>th</sup> - 15<sup>TH</sup> APRIL 2008. This is the Thai water ceremony to cleanse the soul and bring prosperity for the next year. More details will shortly be put up in the restaurant. This is enjoyed over two nights. The first is Sunday 13<sup>th</sup> April and the second is Tuesday 15<sup>th</sup> April Be ready for a small amount of water pouring.
- **ANZAC DAY. Closed Friday 25<sup>th</sup> April.2008**
- **MOTHERS DAY SUNDAY 11<sup>th</sup> MAY 2008**
- **FATHERS DAY SUNDAY 7<sup>TH</sup> SEPTEMBER 2008**
- **OTHER OCCASSIONS. We are considering a seafood night, a jazz night, a black and white theme night, Xmas in July night and a few other special nights throughout the year. More info will be sent to the Cockatoo Club members soon.**
- **Melbourne Cup** – Tuesday 4th November 2008 What a great afternoon we had last year. The ladies had a great party with many Prizes being won. **Dave the Bag Man** was a huge success paying out far more than he collected and making a few arrests (you had to be there for that one).
- **Loi Katong** – November 08 Thai spiritual cleansing ceremony. 100 people helped participate in this festival on the Wonee last year. It was very well received and the Special menu of seafood was a big hit.
- **Christmas Parties.** Many guests are already booking lunch and dinners. Please talk to us about this ASAP to ensure you and your group don't miss out.
- **New Years Eve** – Come and join us for a nice evening as we get ready to go into 2009. We will not be open on New Years Day. We also plan to close on Xmas Day and Boxing Day. (Please note whilst we close on the designated holidays we will always consider opening if we get big enough numbers wanting to eat on these days. Please feel free to ask us if we are open on these days)

## Thai Cooking Classes for members of the COCKATOO CLUB

**Tuesday Evenings 11<sup>th</sup> and 18th March / 1<sup>st</sup> and 8<sup>th</sup> April 2008 (Select one night only-Subject to availability)**

We commenced the courses in November 07 and participants had such good fun and met many new friends that we are continuing with them this year. The art of making a good Thai meal is in the preparation of the ingredients and the special sauces that accompanies a meal. Our Cooking Classes are meant to provide you with the basic preparation skills to make some of your favourite dishes. At the Thai Peninsular Restaurant Food is a way of life. You can taste the goodness of the fresh ingredients which are always nourishing and dedicated to creating a healthy Authentic Cuisine. Obviously if we were able to transport you to Thailand your cooking course would take you on an early morning trip to a local market or nearby farm where you can pick your own chillies, herbs and other vegetables. As this is not possible we will provide you with a complimentary glass of good old Aussie Beer, Wine or Champagne to get you in the right mood to commence the course. You will be in groups of 5-6 persons and will each receive Recipes for all the dishes we are doing as well as pens to make notes. You are able to adapt the recipe to your own personal requirements. You won't go hungry as you eat the meals one by one that you prepare. A few weeks after you have completed our Fun Thai cooking classes a certificate will be available for collection.

**LOCATION** Thai Peninsular Restaurant

**DATE** Tuesday 11<sup>th</sup> or 18<sup>TH</sup> March 2008 or Tuesday 1<sup>st</sup> or 8<sup>th</sup> April 2008.

**TIME** 7.00pm to 9.30pm

**MAXIMUM No** 30 people per session

**COURSE AND PRODUCTS** Preparation of vegetables, sauces for dishes below and fruit carving.

### **DISHES COVERED**

- 1. Tom Yum Goong**
- 2. Som Tum Salad**
- 3. BBQ Octopus**
- 4. Thai Fried Rice**
- 5. Yum Nua (Beef Salad)**
- 6. Fruit Carving**

**COST** A token cost of **\$35.00** per head will cover ingredients and a complimentary drink for Cockatoo Club members.  
Non Members \$45.00 per head.

Kim Harris from Ikon Design Concepts 0414780664 has set up our new website [www.thaipeninsular.com.au](http://www.thaipeninsular.com.au). She is marvellous and can do any graphic or website designs.

**SPECIAL PRESENTS.** Many of our customers are buying **\$50 and \$70 GIFT VOUCHERS** for dinner in the restaurant and even Thai Cooking Classes for friends. Let us know if you want any.

**BRING THE KIDS** if the kids don't like Thai food (many do like the satays and spring rolls) we are considering introducing a Bowl of Chips and Chicken Nuggets for them.

Talk to you soon and look forward to your feedback.

**Harry, Paula and the Team.**

PS. A special thanks to Liz Goodman from Nutrimerics 95435923 who always donates prizes. Currently she is giving away 15 facials and a \$100 of products. Just complete the entry form when next in the restaurant.