

# Jul ~ Dec 2009

## Spirit House Newsletter

### IN THIS ISSUE...

All the cooking shows and celebrity chefs on TV would have you believe that running a restaurant is the equivalent of owning a goldmine - we take you behind the scenes and show the real costs in running a restaurant. Plus our chefs have created fantastic new cooking classes and the Spirit House factory has been busy designing a new soup range available in a store near you.

### RESTAURANT

Open every day for lunch

Dinner - Wednesday to Saturday

Fully Licensed, Bookings essential.

Call: (07) 5446 8994

### COOKING SCHOOL

Hands-on cooking classes are held everyday from 9.30AM to 2.00PM.

Evening classes are held most Fridays & Saturdays from 4.30pm to 9.00pm.

Classes can be booked online at [www.spirithouse.com.au](http://www.spirithouse.com.au)

Phone: (07) 5446 8977

### GIFT VOUCHERS

Spirit House Gift Vouchers make the perfect present. Vouchers can be used in the restaurant, cooking school or shop. Go to [spirithouse.com.au/vouchers](http://spirithouse.com.au/vouchers) to order your voucher online or call the office on 07 5446 8977.

## FORTUNE FAVOURS THE BRAVE

Here's a Spirit House recipe to fight the economic blues. First step is to turn off the TV and cancel the newspapers - these will only distract you from the task at hand and put you in a negative frame of mind.

The second step is to invest some money and give your business a complete makeover - remember, a change is as good as a holiday!

That's what we did in February as the financial world collapsed around us all.

After 15 years of heavy wear, the Spirit House buildings, kitchen, grounds and menu were sorely in need of a makeover.

Everyone said 'you're mad, 'now is not the time to do this', 'wait and see', 'we'll all be ruined' etc etc.

Not only would we lose 3 weeks' income during the renovations, but we had still to meet the payroll of valued staff during the shut down.

A major challenge was cleaning the pond, which was clogged with weeds and algae. But over two days, two excavators and tip trucks make light work of this daunting task - the picture tell the story.

While the local tradesmen were busy doing their stuff, our chefs redesigned the menu. Out went the traditional format of entrees, mains, desserts to be replaced by a tempting array of tastes, textures and flavors for guests to create their own shared dining experience. With prices ranging from \$8 to \$36, the larger menu offers enough variety and choice to leave you and your credit card smiling.

Some say we were brave undertaking all this during these uncertain times. We think it would have been braver not to!

So come and join our staff for a new dining experience. Call 07 5446 8994 for your reservations.



The restaurant verandah ready for a face lift .



Out with the old kitchen .



New decor, bar and menu to breathe new life into the restaurant .



A big challenge was cleaning the pond which was clogged with weed. Two excavators took two days to complete this job.



# Reap the Harvest

## Ye Olde Cooks were using Galangal

### 600 years ago

There are two things that strike you about King Richard II's recipe book 'The Forme of Cury': Middle English is painful but not impossible to understand and the royal courts were using ingredients that you'd expect to only find in Asian supermarkets today.

So imagine my surprise when I came across a whole section of recipes that use galangal. Galangal was the principal ingredient in dishes called galantines which scholars think are named after galangal.

A modern galantine is a dish of de-boned stuffed meat, most commonly poultry or fish, that is poached and served cold, set in aspic. But back in the 14th century it referred to dish with a sauce based on broth, with spices and bread crumbs, which jellifies when cold. To make the galantine base, according to the middle English:

*Take crustes of Brede and grynde hem smale, do perto powdour of galyngale, of canel, of gyngyner and salt it, tempre it with vynegur and drawe it up purgh a straynour & messe it forth.*

Other ingredients in the recipes include: mace, cloves, cubeb (a black pepper from Java), cinnamon and ginger. Back in the late 1300s these spices would have come overland to Turkey and shipped to Venice from where they were then exported throughout Europe.

Within one hundred years these foods would be so sought after in Europe they would power the spice trade, create fortunes and naval powers for the Dutch, English and Portugese.



They just don't print cookbooks like this anymore - well actually they didn't print them like this back then either. Hand written in beautiful calligraphy, the 'Forme of Cury' is not only historically valuable, it is a work of art.



## GROW YOUR OWN

There are three aromatic rhizomes commonly used in Thai cuisine - ginger, galangal and turmeric.

All belong to the ginger family, Zingiberaceae, and all are worthy of a place in your garden, as apart from their edible appeal, the galangal and turmeric produce the most attractive flowers.

Plant only in sub and tropical regions, as these rhizomes can't tolerate frost.

Buy fresh small rhizomes from the supermarket and plant in the spring. They require moist well drained, enriched soil and plenty of space. To harvest in late summer, simply slice off a section of the underground rhizome, leaving the remainder of the plant to continue growing.

**Galangal:** Fresh galangal rhizomes are appearing more frequently in Australian supermarkets. Just peel the rhizomes, slice and store as with ginger. Galangal is also available pickled - buy in glass jars from the cooking school or Asian supermarkets.

Galangal provides a distinctive sharp, aromatic taste, (more like mustard than ginger) and is used in Thai recipes like their classic Tom Kha Gai soup

**Turmeric:** Often called the poor man's saffron because turmeric produces a similar bright yellow dye, turmeric is a major ingredient in curry powders. The leaves are also used to wrap fish for steaming.

Planting requirements are similar to ginger and galangal, and in late summer, the turmeric produces such a delicately beautiful white flower that it makes this rhizome worth growing for the bloom alone.



## Here be Dragons

Tree climber, sprinter, swimmer, diver - the Spirit House gardens are home to a large colony of water dragons, (*Physignathus lesueurii*), a distinctive, egg laying lizard. Branches overhanging the pond are a favourite perch and when disturbed, the dragons dive into the water. Interestingly they can stay submerged for up to ninety minutes and can actually eat under water too. These sun loving lizards feed on insects and small animals and grow up to one metre in length.

Water dragons are completely harmless and are actually quite shy but have become accustomed to Spirit House customers so don't take fright as they scamper around the courtyards. And please, don't feed them!



# Restaurant Stats

## Where your dining dollars go

In reality, a restaurant is one of the last manufacturing industries where you can honestly say 'Made In Australia'. All the products served at restaurants like Spirit House have been prepared from scratch that same morning - using local raw ingredients with a skilled Australian work force handcrafting the finished product, then hand delivering it to the customer. What other industries are left in Australia that do this?

So when people say a \$34 main course is expensive you have to ask, *compared to what?*

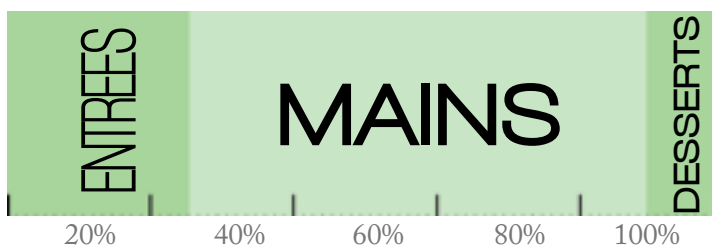
We are so used to cheap imported goods we allow it to colour our sense of value.

More than that, the money you spend here stays here - ask the local farmers who deliver daily to our kitchen door.

*Most restaurants in Australia struggle to make a profit - the average profit margin is less than 3.5% (Restaurant & Caterers Association data).*

Take a look at this 2008 Spirit House economic snapshot to see where your dining \$\$ go!

### Revenue generated by each of the three courses



### Amount of courses sold



Only 20% of customers order a dessert

### Most popular main course

Duck

### Crispy Fish sold last year

3,324

Our signature dish

### Simple breakdown of operating expenses for the year



### ESTIMATED LOSS EACH YEAR FROM CLIENTS WHO RESERVE A TABLE BUT DON'T SHOW FOR THEIR MEAL

\$54,000

### Restaurant Staff

28

### Gas, Electricity & Phone

\$48,500

### Jasmine Rice Cooked

3,900 kg

Per Year

### Fish Sauce Used

702 litres

Total used in 2008 by the restaurant

### Credit Card Process Fees

\$51,000

This is what the bank charges us to process your credit card transactions

### Table Linen Costs

\$56,000

### Most Popular White Wine

Sauvignon Blanc

27% of white wine sold

### Most Popular Beer

Singha

30% of Beer sales - from Thailand

### AMOUNT PAID IN PAY ROLL TAX

\$24,000

This is a tax we pay for creating employment ! Wouldn't it be better used to employ another waiter?

# School Calendar

## \*Fri & Sat Night Classes

Our website lists the classes on Friday and Saturday evenings, starting at 4.30 p.m. and finishing around 9.30 p.m. A great way to enjoy an evening out with your friends. Menus and bookings can be found on the [cooking school](#) page of our website.

MON	TUES	WED	THUR	FRI	SAT	SUN
		1 Asian Home Entertaining	2 Adv. Thai Banquet #2	3 BBQ Sizzling Seafood	4 More Royal Thai	5 No Fuss Asian
6 Taste of Vietnam	7 Fast, Fab Thai	8 Epicurean Thai	9 Gourmet Asian BBQ	10 Wok Stars	11 Essential Thai #2	12 BBQ Sizzling Seafood
13 Wok Means Busy People	14 No Fuss Asian	15 Essential Thai #2	16 Adv. Thai Banquet #2	17 Asian Home Entertaining	18 Gourmet Asian BBQ	19 Epicurean Thai
20 One Bowl Wonders	21 Wok Meals Busy People	22 Wok Stars	23 Essential Thai #2	24 Spice Island Classics	25 More Royal Thai	26 Fast, Fab Thai
27 Private Class	28 Private Class	29 Private Class	30 Private Class	31 Private Class		

MON	TUES	WED	THUR	FRI	SAT	SUN
31 Epicurean Thai					1 Essential Thai #1	2 Epicurean Thai
3 Essential Thai #2	4 BBQ Sizzling Seafood	5 Asian Home Entertaining	6 More Royal Thai	7 Wok Stars	8 Gourmet Asian BBQ	9 Chef's Table
10 Essential Thai #1	11 Epicurean Thai	12 Spice Island Classics	13 Wok Stars	14 Wok Meals Busy People	15 Essential Thai #1	16 One Bowl Wonders
17 No Fuss Asian	18 Fast, Fab Thai	19 Adv. Thai Banquet #2	20 More Royal Thai	21 Spice Island Classics	22 Gourmet Asian BBQ	23 Wok Meals Busy People
24 Fast, Fab Thai	25 Essential Thai #1	26 Asian Home Entertaining	27 Wok Stars	28 More Royal Thai	29 Spice Island Classics	30 No Fuss Asian

MON	TUES	WED	THUR	FRI	SAT	SUN
	1 Fast, Fab Thai	2 Asian Home Entertaining	3 Wok Meals Busy People	4 Adv. Thai Banquet #2	5 Essential Thai #1	6 BBQ Sizzling Seafood
7 No Fuss Asian	8 Spice Island Classics	9 One Bowl Wonders	10 Wok Stars	11 Gourmet Asian BBQ	12 More Royal Thai	13 Epicurean Thai
14 Wok Meals Busy People	15 Fast, Fab Thai	16 Essential Thai #1	17 Asian Home Entertaining	18 Adv. Thai Banquet #2	19 Private Class	20 Wok Stars
21 No Fuss Asian	22 Essential Thai #2	23 Spice Island Classics	24 More Royal Thai	25 Wok Meals Busy People	26 Gourmet Asian BBQ	27 Essential Thai #1
28 Fast, Fab Thai	29 Epicurean Thai	30 Wok Stars				

MON	TUES	WED	THUR	FRI	SAT	SUN
			1 Asian Home Entertaining	2 Adv. Thai Banquet #2	3 Essential Thai #2	4 BBQ Sizzling Seafood
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19 No Fuss Asian	20 Epicurean Thai	21 Asian Home Entertaining	22 Spice Island Classics	23 Wok Meals Busy People	24 More Royal Thai	25 Fast, Fab Thai
26 BBQ Sizzling Seafood	27 Wok Stars	28 Adv. Thai Banquet #2	29 Essential Thai #1	30 Gourmet Asian BBQ	31 Essential Thai #2	

MON	TUES	WED	THUR	FRI	SAT	SUN
30 No Fuss Asian						1 No Fuss Asian
2 Epicurean Thai	3 One Bowl Wonders	4 Asian Home Entertaining	5 More Royal Thai	6 Wok Meals Busy People	7 Wok Stars	8 BBQ Sizzling Seafood
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16 No Fuss Asian	17 BBQ Sizzling Seafood	18 Essential Thai #2	19 More Royal Cuisine	20 Asian Home Entertaining	21 Adv. Thai Banquet #2	22 Fast, Fab Thai
23 One Bowl Wonders	24 Essential Thai #1	25 Gourmet Asian BBQ	26 Spice Island Classics	27 Wok Meals Busy People	28 Essential Thai #2	29 Epicurean Thai

MON	TUES	WED	THUR	FRI	SAT	SUN
	1 BBQ Sizzling Seafood	2 More Royal Thai	3 Adv. Thai Banquet #2	4 Xmas Spirit Asian	5 Gourmet Asian BBQ	6 Fast, Fab Thai
7 One Bowl Wonders	8 Essential Thai #2	9 Spice Island Classics	10 Wok Meals Busy People	11 Wok Stars	12 Xmas Spirit Asian	13 BBQ Sizzling Seafood
14 Epicurean Thai	15 No Fuss Asian	16 Adv. Thai Banquet #2	17 Gourmet Asian BBQ	18 Asian Dinner Party	19 Xmas Spirit Asian	20 One Bowl Wonders
21 school closed	22 school closed	23 school closed	24 school closed	25 school closed	26 school closed	27 Fast, Fab Thai
28 Wok Stars	29 No Fuss Asian	30 Essential Thai #1	31 Essential Thai #2			



# Cooking Classes

Offering one class per week over 10 years ago, the Cooking School has grown from strength to strength. Daily classes, plus a couple of evening classes, are now regularly scheduled to cater for the demand. The recipes have also changed with the times. The classes now reflect our time-poor culture and growing concern with obesity - healthy stir fries, quick curries and sumptuous fresh salads have become the focus. Not only have the recipes changed, so have the students! From older women widening their dinner party repertoire, young people now enrol, keen to learn basic knife skills or how to wield a wok. And corporate groups frequently book the whole class for a shared staff experience. In line with these changing trends, we have streamlined the classes to a basic list of seventeen, which include perennial favourites like Essential Thai One & Two.

New to the program are two Advanced Thai classes for those wishing to increase their knowledge and skills. Several classes, like Wok Stars, Wok Meals for Busy People offer fresh, fabulous Thai - fast! So check out the dates and recipes on [spirithouse.com.au](http://spirithouse.com.au) ring around your friends, then book on-line for a great day out of shared food, fun and a glass of wine.

## **Epicurean Thai:**

A complete Thai Banquet to expand your skills.

Relish of Prawns & Soybean simmered in Coconut Cream; Spicy Thai Pork Sausages with Nam Jinx; Penang Curry of slow cooked Beef with Garlic Spinach & Peanuts; Caramelized Coconut Rice with toasted Sesame Seeds.

## **Asian Home Entertaining:**

A complete menu dinner party menu; Steamed Prawn & Chicken Wontons with Salad of Avocado, Lime & Sweet Chili dressing; Spiced Crispy Rice Fish tossed with Tangerine, Fennel & Thai Basil; Massaman Curry of Duck with Caramelised Sweet Potato & Cashews; Young Coconut & Lime Sorbet with Red Papaya & Mint Salad

## **BBQ Sizzling Seafood:**

Chill the white wine, heat up the BBQ & invite your friends around to enjoy Seared Scallops in Betel Leaf with Toasted Coconut Dressing; Turmeric Prawn Skewers with Pineapple Relish; Whole Salmon with Coconut Rice & Three Flavour Sauce; Grilled Cuttlefish Salad with Green Mango, Tamarind & Cashews

## **Essential Thai #1:**

Meet the essential Thai ingredients, learn about the Thai balance of flavours while making Red Curry Paste, Fish Cakes, Penang Chicken Curry, Seafood Salad, Pork Stir Fry, Cucumber Relish.

## **Essential Thai #2:**

More essential Thai recipes for your repertoire: Tom Yum Goong, Whole Crispy Fish, Sweet Pork Salad, Green Curry of Braised Chicken with Bamboo Shoots.

## **Fast, Fab Thai:**

Take the fuss out of entertaining with Cuttlefish stir fried in Curry Powder & Basil; Seared Atlantic Salmon with Caramel, Chili & Lime Sauce; Spicy Waterfall Salad of Chicken; Red Curry of Pork Spare Ribs with Pineapple

## **Gourmet Asian BBQ:**

Spice up your BBQ entertaining with: Spicy Grilled Prawns with Pomelo, Green Chili, Lime & Mint; Whole Fish in Banana Leaves with Pickled Plums, Spring Onion & Rice Wine; BBQ Lemon Grass, Five Spice and Whisky marinated Pork with Sweet Chili Sauce; Isaan style hot & sour shredded Vegetable Salad; Salad of Tea Smoked Chicken with Banana Blossom, Coconut & Roasted Chili Paste

## **Hot Wok:**

Fire up your wok and sizzle a Dry Red Curry of Cuttlefish, Braised Pork with Sweet Soya and Cinnamon, Sweet & Sour Stir Fry Chicken and Beef with Roasted Chilli Paste & Basil.

## **More Royal Thai:**

Recipes fit for a Thai Royal family: Crispy Prawn Cakes with Caramel Tamarind Sauce, Green Mango & Peanut; Red Braised duck with Lychee & ginger Salad; Green curry with Trout Dumplings, kaffir Lime & Dill; Exotic Mushrooms stirfried with Asparagus, Yellow Beans & Sesame Oil.

## **No Fuss Asian:**

Cook these tempting one bowl meals for your friends. Clay Pot of Hot & Sour Prawn Soup with Galangal, Lemongrass & Coconut Milk; Phrik King Pork Curry with Green Peppercorns & Wild Ginger; Stir Fried Squid with Coriander Pepper Paste, Glass Noodles & Asparagus; Clay Pot of Chicken & Turmeric Rice with Fried Shallots & Chili Jam

## **One Bowl Wonders:**

For those nights when you want to curl up on the couch in front of a movie. Chicken Laksa, Tamarind Prawn Salad, Asian Greens with Chinese Roast Pork, Nasi Goreng of Beef, Chilli & Prawns

## **Spice Island Classics:**

A taste tour around our Asian neighbours - Sugar Cane Prawn Satays; Indonesian Beef Rendang; Malay Kampung style Fried Rice with Chicken; Ikan Bilis-Peanut & Crispy Whitebait with Caramel & Chili Powder.

## **Thai Banquet 2 (advanced):**

New skills and recipes from our Thai Banquet series:

Salad of Wing Beans, Chicken & Prawns with Coconut & Roasted Chili Paste; Tamarind Curry of Crispy Fish, Spinach, Basil & Cherry Tomatoes; Spicy Soy Braised Beef Shin with Red Dates & Ginger; Stir Fried Chinese Cabbage with Water Chestnuts & Black Vinegar

## **Wok Meals for Busy People:**

Spicy Beef Salad, Vietnamese Lemongrass Pork, Steamed Seafood with Basil & Garlic, Sweet & Sour Chicken Omelette.

## **Wok Stars:**

Crispy Garlic Pepper Chicken, Steamed Barramundi with Ginger - Soya & Rice Wine, Curried Eggplant with Yellow Bean Sauce, Prawn & Asparagus Stir Fried in Roasted Chilli Paste

## **Xmas Spirit Asian:**

Continuing 10 years of Christmas tradition, Chef, Annette Fear, presents another fabulous Christmas Luncheon Banquet see website for recipes

## **NIGHT CLASS MENUS - SEE WEBSITE FOR DATES**

### **Asian Dinner Party**

Casual dinner party menu of Asian flavours - Tom Kha Gai; Steamed Snapper Salad with Lemon Grass, Lime & Coriander; Phrik King Stir Fry of Chicken with Snake Beans & Thai Basil; Chiang Mai Curry Paste; Chiang Mai Curry of Pork with Tamarind, Ginger & Peanuts.

### **Chef's Table:**

From our restaurant Head Chef comes the following class:

Sweet Potato Noodle Balls with Szechuan Pepper Glaze; Coconut Poached Prawn & Banana Blossom Salad; Crispy Barramundi with Hot & Sour Green Pawpaw Salad; Curry Paste; Spice Curry of Spatchcock with Chili & Peanuts

## TO BOOK!

Book and PAY online at [www.spirithouse.com.au](http://www.spirithouse.com.au) or phone our office during business hours on: 07 5446 8977

## COSTS:

Class fee of \$ 125 includes ingredients, recipes, equipment, lunch with wine.  
Classes start 9.30 am and usually finish around 2.00 pm.

## Conditions: (the fine print)

1. Cancellations are NON REFUNDABLE unless 5 days notice.
2. No Show? Sorry, Gift voucher or class fee is non refundable.
3. If you have a gift voucher you MUST present it at the class. No voucher, no admission.
4. Our classes are not designed for vegetarians, or those who with food allergies.  
All classes may contain traces of peanuts

# What's New

## SPIRIT HOUSE FACTORY

Chances are when you buy a bag of salad leaves, or a bowl of layered salad from your local supermarket, you are contributing in a small way to the growth of Spirit House. In 2002, when we commenced manufacturing the Spirit House range of curry pastes, frozen meals and sauces, we never imagined that this offshoot of our restaurant business would develop to the extent it now has.

Originally, our curry pastes were hand filled into small plastic bags then heat sealed - a few thousand each year. But this year, at our factory in the Yandina Industrial Estate, automatic sachet machines will pump out over 6 million sachets of salad dressings, sauces and pastes - around 100 sachets per minute!

With a fully equipped R&D laboratory, specialized factory staff develop products to customers' specifications. We currently make about 20 different salad dressings - from aioli to spicy tomato, the biggest seller being caesar dressing. Each month, over 20,000 kilos of bulk and sachet sauces and dressings are shipped out of our factory to Coles, Woolworths and IGA supermarkets.

The secret to this growth? Just those old fashioned business basics of professional, skilled staff taking pride in their work, paying meticulous attention to detail and offering an exceptional level of customer service.

All inquiries, phone Factory Manager, Debra Newbold on 07 5472 8034



### Two NEW Frozen Soups from Spirit House

Available from freezers in selected IGA supermarkets and gourmet food stores.

Based on the classic Tom Kha Gai recipe, the **Fragrant Coconut Soup** is infused with lemongrass, galangal, kaffir lime and roasted chilli jam. For a delicious variation, simmer thin slices of chicken in the soup until chicken is cooked.

The **Spicy Pumpkin Soup** is a fusion of an Australian favourite and a Thai classic. Fresh pumpkin and basil are simmered in coconut cream and Thai red curry paste - a winter warming soup for all the family.

For a special treat, pour the thawed soup into a saucepan, add chopped green prawns and cook gently for a few minutes until prawns are cooked.

## TOM KHA GAI - CHICKEN IN COCONUT GALANGAL SOUP

If you are the sort of person who likes to wash dishes and slave over a hot stove, here's a recipe for our coconut galangal soup that is available in stores but with the addition of chicken. A Thai classic creamy coconut soup infused with delicate flavours of galangal, lemon grass and kaffir lime.

- 500 ml chicken stock
- 500 ml coconut milk
- 8 slices peeled galangal, either fresh or bottled
- 2 stalks lemon grass, angle cut into 5 cm pieces
- 6 pairs kaffir lime leaves
- 300 gm boneless and skinless chicken meat cut into thin strips
- 2 tablespoons roasted chilli paste
- 1/4 cup lime juice
- 2 tablespoons palm sugar
- 3 tablespoons fish sauce
- 125 gm sliced mushrooms
- Coriander leaves for garnishing

### Method:

Put stock, lemon grass, kaffir lime leaves and galangal into saucepan, bring to boil, reduce heat and simmer for 5 minutes.

Add coconut milk, chilli paste, palm sugar, fish sauce and lime juice, simmer for 1 minutes until combined.

Add chicken and mushrooms and simmer until chicken is cooked, about 5 minutes.

Ladle into serving bowls and garnish with coriander and optional 1-2 seeded and sliced fresh red chillies.



# Tag-Along Tours



There's always time for an elephant ride .



Just one hour north of Bangkok you'll discover the ruins of Ayudhya - most tourists who come to Thailand have never been here.



Street food is incredible and amazingly diverse in Thailand - our tours reveal a hidden world of sights, sounds and flavour.



Never been to Bangkok? Our walking tours pass the main attractions like the reclining Buddha.



100 year old teak rice barge being restored .

## Things you don't expect on a food tour

It's the little things that people remember about Spirit House tag-along tours. Like the human skull we discovered in a drawer of a cabinet in the ruins of the old Portugese village at Ayudhya. Or how a few of the guys on the last tour were mistaken for wealthy rice barge buyers - broke the barge owner's heart when he realised we were just curious, hungry travellers. Anyhow, the point is our tours have always had an element of discovery and adventure to them, and we'd like to extend that theme by giving you an opportunity to become involved.

We are planning three new tours for 2010: to the North East of Thailand looking at Angkor style ruins, potteries, silk weaving and of course, sampling this Issan region food; our senior chefs are intrigued to explore the historical and cultural factors which shaped Singapore food; and they're keen to do an overland tour from Bangkok to Chiang Mai to learn more about the Burmese and Chinese influence on Thai regional food and culture.

But we'd also like to know what YOU would like to see or do. Or we'd love to hear highlights of your travel in these regions, out-of-the-ordinary things you've experienced that you feel would be of interest to our groups.

So here's your chance to have some input into our new itineraries. Email Tag-along leader, Acland Brierty, at [acland@spirithouse.com.au](mailto:acland@spirithouse.com.au) and tell him which time of the year you prefer to travel and what sort of unusual things you'd like to see in Thailand or Singapore. We will then use this information to plan some exciting new Spirit House TRAIL BLAZER tours. Once completed, the itineraries and dates will be emailed to you.

Spirit House tours are quite unique, enjoyed by eight like-minded adventurous people who just also happen to love Asian food - so come and join our chefs in 2010!

## 2010 Tag-along Tour Dates

Our Bangkok tag-along tours take place a little later than usual in February 2010 to avoid the crowds of Chinese New Year. If you've not been to Thailand before, and you'd like to travel with fun-loving Spirit House clients, we have 8 spaces available in each of these four day tours:

**24<sup>th</sup> Feb - 27<sup>th</sup> Feb**

**2<sup>nd</sup> Mar - 5<sup>th</sup> Mar**

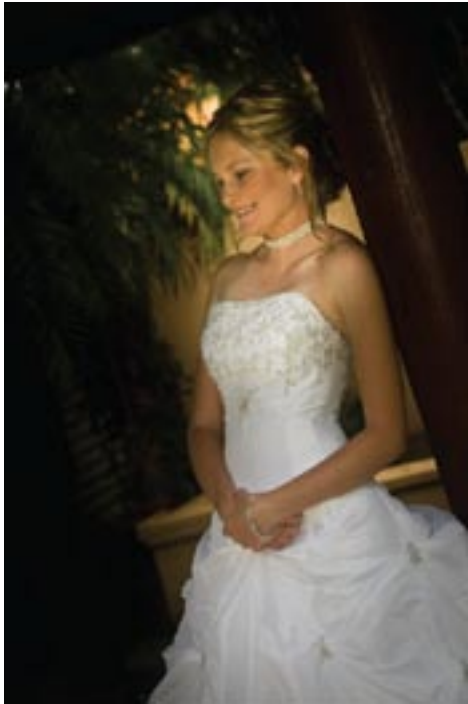
**9<sup>th</sup> Mar - 12<sup>th</sup> Mar**

The tag-along concept is simple: you make your own way to Thailand and meet up with our chef and guide for 4-5 hours each day to explore the food, sights and sounds of Bangkok. Temples, ruins, river travel, great food and friends - this 4 day tour is a great way to start your holiday in Thailand.

For a complete itinerary visit our website:  
[www.spirithouse.com.au/tours](http://www.spirithouse.com.au/tours).



# Weddings



Our Balinese courtyard is the perfect venue for ceremonies and photos. It can also be hired for ceremonies only.



Individual courtyards make it easy to theme your wedding



A magical night setting in the Balinese courtyard



Cheering up a tired flower girl



A quick adjustment before the big step

## Looking for a Wedding Venue?

We are now catering for more weddings than ever before. In years past the Spirit House was often over-looked because the trend was for formal weddings in a large room with the bridal party at a head table overlooking the guests. The design of our courtyards meant we couldn't cater for those sorts of requirements.

But now with people getting married for the second time or couples wanting smaller more intimate celebrations, our courtyards are a perfect design for those looking for a private area separate from other restaurant guests. With the opening of our Balinese courtyard for ceremonies, photo shoots and stand-up finger food functions, we are fast becoming the first choice for small weddings.

So whether you're looking for a small wedding from 14 to 40 people, or wanting to book the whole restaurant for a larger group, we have a special offer for you:

Come and dine at Spirit House with our compliments - *a romantic table for two* so you can experience the Spirit House food and garden-setting at your leisure. During the meal you will meet our restaurant manager, Jessica, and can discuss your wedding plans with her.

The offer is entirely obligation free - but is limited to two people.

To take advantage of this offer, email Jessica at [jessica@spirithouse.com.au](mailto:jessica@spirithouse.com.au). In your email, briefly outline your wedding needs and give Jessica some convenient dates for her to book your complimentary meal. (This offer can only be booked via email, please don't call the restaurant.)



A tropical wedding setting right here on the Sunshine Coast



A cold beer and seafood noodle balls - stylishly simple



Faith putting the finishing touches to 'miang' - an amazing canape that has been described as a 'rainbow in your mouth'