

A message from Amy...

I love working with clients to create memorable and tailored events. It is exciting to have been involved in a companies product launch, someones celebration or a couples special day..! Lots is happening in the events industry from sustainable catering to carbon neutral events, interactive stations, transportation spaces and more... In regards to food, the expectation in terms of quality and presentation is high due somewhat to reality TV shows and celebrity chefs. Personally I love tailoring a menu to a clients theme and believe that it is the little things that make a real difference...!

It is an exciting industry to be a part of. I like to keep up with food trends, attend event and hospitality expos and liaise with other industry experts in order to ensure that we are offering our clients the very best.

It was also very exciting to make an appearance on popular channel 10 reality cooking TV show, MasterChef - Episode 51 of this years series in-case you missed it :).

Thank you for your support and I hope you enjoy our latest eNews-letter...! Cloud 9 x

**EVENT THEMING - RUBIK'S CUBE**

Recently we were asked to style an event around the Rubik's Cube... we love a challenge..!

Interesting facts... the Rubik's cube was invented in 1974 by Hungarian sculptor and professor of architecture Erno Rubik.

It is the worlds top selling puzzle game and there are numerous websites dedicated to the art of solving the cube as well as competitions.

Styling ideas... white furniture with Rubik's patterned cushions, Perspex boxes made in Rubik's cubes and used as coffee tables or ottomans, similarly Perspex boxes illuminated in different colours, a bar made out of Rubik's cubes...

Food for thought... a Rubik's cube cake, 9 square jars each filled with different coloured lollies that typically made up the colours of the cube. Food served on square plates....

As the cube really took off in the 1960's if it was a party as opposed to a corporate event, bring in the 60's band, retro colours, dress up's and more...

Websites to check out..!

Rubik's Official Website:

www.rubiks.com/

Facebook Fan Page

www.facebook.com/Rubuksonline

Did you know...? - the World Cube Association WCA, have competitions coming up in Australia:

27th and 28th Aug - Australian Nationals 2011, Melbourne : organised by the RMIT Rubik's Cube Club

19th Nov 2011 - Melbourne Cube Day 2011

www.speedcubing.com.au



SPAIN - Food Journey 2011

I'm a fan of Spanish food – especially pinchos and tapas... on a recent trip I visited a number of cities to discover more about Spanish gastronomy.

I was joined by a group of people equally excited to experience Spanish cuisine and this is my take on what was discovered:

The bars are alive with people of all ages talking, drinking and eating – the combination an integral part of Spanish food culture.

Although originating in Valencia paella is seen as a typical Spanish dish by many non-Spaniards, however, most Spaniards consider it to be a regional Valencian dish. Similarly Italians classify their food regionally and don't tend to like when something is simply labeled 'Italian'. Valencia is also famous for the much loved Valencian oranges... and almost any café, service station or bar you go to in Spain will have a juicer. For about 2.5 Euro it is quite possibly the best tasting orange juice you will have – ask in Spanish for a 'zum de naranja'

Madrid: The food markets are fantastic and during summer the sun doesn't set until around 9pm and people don't start eating dinner until around 10 or 11pm, even later. Although out of its region of origin you can still find delicious paella all over Spain and I enjoyed an amazing one in Madrid..! typically you have the option of seafood, mixed or vegetarian. We went with a group and ordered a number of paellas that were served in their pans and placed in the middle of the table for everyone to share..! Yum..!

Seville: Alive with history and beautiful gardens this city is worth exploring. Here we went to a few bars – at the first we ordered an assortment of tapa to share; amongst the dishes was bulls' tail – skeptical at first but deliciously tender – similar in structure to braised lamb or beef.

Tarifa: hugely popular for kite-surfing and the southernmost coast of Spain, it has a busy port with many people taking the ferry across to Morocco, Africa. We went to a bar that had a bench-top cabinet of food with a choice of 3 hot and 3 cold dishes - we choose 4; fresh tomato and cheese salad, Spanish meatballs w hot chips, braised beef and creamy potato salad - between 3 of us that was more than enough and the cost, about \$4AU each... delicious..!

Granada: In this beautiful city 30% of the population are aged between 18 and 25 thus creating a lively and dynamic atmosphere.



What was fantastic about Granada was that when you ordered a drink you are given a complimentary plate of tapas... free food and a decent serving at that. For 1.9 euro (\$2.5AU) you could get a glass of sangria and a tapas plate – extremely good value, 3 or 4 serves and your considerably full, not to mention slightly tipsy – free-pouring is common, what’s a standard measure in Spain..?

San Sebastian: this would have to be my most favourite place in Spain, everything is within walking distance, the beach, quite water, bike paths and more... the old city is the place to be with an array of laneways filled with pinchos bars – young and old mingle – the tradition is to have 1 maximum two tapas and then move on to the next bar.

Also... strange maybe to Westerners but the more rubbish on the floor, the better the food is thought to be : more rubbish = more people eating there... so don't hand it back across the bar, throw it on the floor..!

Typically the food is cooked and placed on plates on the bar and you can pick and choose what you eat – payment is based on an honesty system of how many toothpicks or plates. One of my favourites would have to be jamon and queso croquette..! When out with a group one night, a bar we found had the hot items out cold on the plates so you could choose what you wanted and they were then cooked fresh to order – we went back there the following night it was so delicious..!

So from this trip, I have discovered some delicious new food ideas that will be making it into the catering menus of Cloud 9 Event Management very soon..!



The more rubbish on the floor the better the place is supposed to be...!





PICNIC HAMPERS : CATERING DELIVERED

Short on time but love great food and wine..? Perfect we have a new range of gourmet picnic hampers that can be delivered to you when required:

Perfect for:

- Boating
- Picnics
- Car Trips
- Romantic Trips
- Family BBQ's
- Corporate Day Trips/ Lunch Boxes

Deluxe Picnic Style Lunch Hampers

- premium sandwiches
- Australian and international cheeses, crackers, quince, fresh dates, walnuts and grapes
- from the sea: fresh prawns with lemon and seafood sauce, fresh oysters w spicy lime vinaigrette
- seasonal sliced fruit : Greek style yoghurt, honey and walnuts optional
- morning tea: scones w jam and cream, house-made cookies, white choc chip and macadamia muffins
- antipasto platter w cured meats, fresh ricotta, parmesan, grilled/marinated vegetables, grissini and crisp bread white anchovies, stuffed red peppers, artichoke optional
- taste of asia: sushi platter . rice paper rolls . smoked salmon salad served w condiments
- fresh salads served in noodle boxes
- snack pack: mixed nuts, pretzels, dried fruit
- sweet tooth: choc brownie slice, mini lemon tarts, macaroons, raspberry and coconut slice
- childrens menu also available

Let us cater for you and clients, your family or guests - we can custom create a hamper to fit your occasion and catering requirements.

PARTY BOUTIQUE . UNIQUE DECOR AND HIRE ITEMS

Hosting a private dinner party and want to dress the table..? We have a range of unique tableware, decor, linen and style elements to enhance the overall presentation...!

We believe that it's the little things that make the real difference: From vintage table linen, cutlery and crockery to platter stands, tea-lights, napkin holders, candelabras, chairs, tables and more... Styling for an event let us know your theme and we can provide the finishing touches.

Modern Chic . French . Simple Elegance
Romantic . Beach Bliss

We can also style to a menu and bring in colours and decor pieces that reflect the landscape and the look typical to that region/ country.... Middle Eastern . Asian Italian . Thai . Mediterranean



RESTAURANT NEWS...!

WE LOVE...! Green Pearl Bayview Thai.

This little Thai gem has been a constant favourite with me, my family and friends for over 15 years... the quality is amazing and their ability to consistently produce dishes of high quality and amazing flavours is a true credit.

Favourite dishes: gang musmun beef...! OMG amazing and pra-ram long long song - p. 02 9997 8918 (you can dine in or take-away, they don't deliver but in my opinion it's worth the drive).

NEW...! Spiedo Restaurant & Bar

Alessandro Pavoni of Ormeeggio at The Spit is launching a new restaurant in the Sydney CBD. Spiedo's Restaurant menu will feature Alessandro's famed Spiedo Bresciano, risotto and handmade pastas as well as some new takes of the cuisine of Lombardy in the small plate selection.

Officially open to the public from Monday 15th August it's a dining experience not to be missed.

To book call - 02 8072 9999

Green Pearl
BAYVIEW THAI

**TALENT FOR YOUR NEXT EVENT..!**

We work with all sorts of amazing talent from musicians to sports people, acrobats and dances to magicians and stunt experts... whatever your event we can source the right talent to either entertain, educate or amaze your clients and guests...!

You can incorporate creative team-building challenges that will unite individuals and create lasting memories. Tailored to your organisation and strategically designed to fit within your brief to ensure your desired outcome is achieved.

* celebrity chefs and cooking challenges are popular and a great way to challenge patience and team work.

**FOOD AND FUN PACKAGES...!**

We are offering a range of new packages that combine food with entertainment for corporate and private groups:

As an example. how about this...

Spend a couple of hours sailing on Sydney Harbour : leisure or team-building options available.

Champagne and premium cheese platter on-board followed by a seafood BBQ lunch at a private beach.

Transfers and accommodation can be arranged if required as can conference facilities and tailored multi-day packages...!

The weather is heating up - why no enjoy it..?

Contact us for more information if interested....!

