

ØLSEN PALMER

PRESS RELEASE

A new level of culinary experiences and events are about to be launched in the Macarthur and Wollondilly regions.

Olsen Palmer is about the creation of lasting memories and exceptional experiences, and is a collaboration of two local identities; Ryan Tierney of **R Coffee Co.** and Dean Boone, of **distinctive living design**.

Ryan's passion for quality and food culture, and Dean's passion for design, detail and the creation of an experience have come together under the banner of their new company in the local area. **Olsen Palmer** aims to celebrate and showcase the very best of what the local region has to offer, with restaurant experiences, special events, corporate events, private gatherings and wedding destinations being developed for imminent launch.

Our desire is to exceed expectations and deliver to you a lasting visual and culinary experience, creating beautiful memories. We weave together textures and tastes to embrace simple, elegant beauty in every detail. We understand that to gather together family and friends to share, connect and celebrate life's important moments is priceless.

Olsen Palmer has venues at Jarvisfield House within Antill Park Country Club, Thirlmere Rowing Club at Picton and private **Olsen Palmer Black Label** events in exclusive, discrete locations to be launched in early 2016

www.olsenpalmer.com.au



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Our vision is really about celebrating what is right in front of us and delivering on the experiences that people are wanting and looking for in our local area. The Macarthur and Wollondilly regions are growing and evolving. We have a rich history and culture in the area that is largely unknown and uncelebrated. We are at the doorstep of Sydney, with scenic pastoral landscapes, heritage homesteads of incredible beauty, and a vast array of unrealised potential. We want to bring the experiences seen in some of the great restaurant and event spaces in Sydney and Melbourne to make them available locally.

The collaboration began over 12 months ago, working side by side to renovate and create the flagship store in Picton for R Coffee Co. Ryan owns the Picton and Camden stores, Dean being a huge fan of the coffee. His company, 'distinctive living design', is currently working for Campos Coffee to design some of their stores in Sydney and Melbourne.

This first meeting evolved into a collaboration at **Thirlmere Rowing Club**, a beautiful restaurant in the heart of Picton offering exceptional quality food, with a seasonal menu and intimate dining experiences. The offering here is all about flavour, unique dishes, great wine and service to complement the food.

They saw the potential for more and wanted to really develop a series of venues with restaurants and bars that offers different experiences in each location and are each a unique destination in their own right. They have been exploring a variety of locations with untapped potential and by combining their skills in hospitality, design, food and event experience they are now able to let everyone in on what they have been working on.....and it's exciting!

The second location, to open shortly, is **Jarvisfield House** at Antill Park Country Club, Picton. Dean and Ryan have been working on this project for months and again look at everything holistically. Jarvisfield House is a State Heritage Building, located inside the grounds of Antill Park, with its stunning golf course, and is owned by Wollondilly Council. They have been working on a total rebranding of this venue and once again looking to celebrate the history of what is a stunning location and building within. There will be a new restaurant for members and the local community, private dining room experiences and the ability to host weddings and events within the grounds of what they think is a real hidden gem in the area. They are also working with council to ensure this venue is connected with the local community, and creates new and exciting employment opportunities in the local area. The style of food here is inspired by French Brasserie cuisine and will also offer some unique, exceptional dining experiences to those who want a private event, corporate function or a special celebration.

Ryan and Dean are also launching **Olsen Palmer Black Label** events. These will be private dining experiences in unique locations with very limited numbers and available to those that want something very, very exceptional. They have been talking to some very well know Sydney Based chefs who would like to come to cook and create their bespoke and signature dishes in our local area. The idea of a private dining restaurant came about after they saw and met some of the well-known celebrity chefs exploring our local region for quality produce and goods. Knowing that we have a rich supply of amazing food in the area, with much of it going to restaurants in the city, they decided the time is right to create and offer this right here.

The whole concept of **Olsen Palmer** is about celebrating what we have locally. It isn't just about food; it's about locations, experiences and people. Food itself is about family and friends, bring people together and making memories. Instead of going out of the area to find these experiences, we want to create them here and showcase them. We are continuing to work on some great, local locations and looking to work with people who have a passion for history, culture and food.