



# DOG ROCK

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## CONVENTION CENTRE

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### WELCOME

#### THANKYOU FOR CONSIDERING THE DOG ROCK CONVENTION CENTRE.

The Dog Rock Convention Centre is the perfect place for any style of function, corporate and private events alike. Providing a winning combination of services onsite including accommodation at Dog Rock Motel and catering by Lime 303 Restaurant.

- \* Great location, in the heart of the city
- \* Convenient on-site & nearby free parking
- \* Free business class WIFI internet
- \* Reverse cycle air conditioning
- \* Audio, visual and communication equipment
- \* On-site catering
- \* Dedicated convention centre staff
- \* Room set up, linen, service, water, mints, pens, pack down and cleaning included in hire rates.
- \* Approx. 230 sqm PLUS access to hire adjoining Lime 303 Restaurant area
- \* Varying function room configurations available
- \* Dance floor (where applicable)
- \* Bar facility, cash / tab (where applicable)
- \* Various levels of accommodation at discounted rates for confirmed function attendees

This information pack is intended as a quick guide to our services including an indication of our prices.

We invite you to the Dog Rock Convention Centre to view our facilities and discuss tailoring a package to your event requirements at a convenient time for you. Our team looks forward to assisting with your conference, seminar, workshop, corporate breakfast/lunch/dinner, cocktail party, sundowner, wedding, birthday celebration, reunion, or wake requirements.

#### FOR FURTHER INFORMATION PLEASE CONTACT:

TEL (08) 9845 7200

EMAIL: [conventions@dogrockmotel.com.au](mailto:conventions@dogrockmotel.com.au)



# DOG ROCK CONVENTION CENTRE

**SUBJECT TO CHANGE PENDING EACH INDIVIDUAL EVENT ORDER AND THE RELEVANT FINAL DETAILS SUBMISSION  
ALL PRICES \$AU AND INCLUDE GST**

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Prices throughout this information pack are a guide:  
subject to change pending each individual event order and the relevant final details submission

All hire rates include:  
dedicated staff, room set up, service, pack down, cleaning, linen, water, mints, pens, tissues.

All prices are in \$AU and include GST

TENTATIVE RESERVATION/s are welcome - should the date become sought after the center will contact you and provide a courtesy 24hr period for you to confirm before releasing the date to prospective clientele.

For further information please contact:  
Bry Fairhead  
Tel (08) 9845 7200  
Email: [conventions@dogrockmotel.com.au](mailto:conventions@dogrockmotel.com.au)

# DOG ROCK CONVENTION CENTRE

## HIRE RATES

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\* **WORKSHOP - TRAINING - BOARD MEETING - PRESENTATION** \*NO Bar \*NO dance floor

**\$350.00** Access 8 hours / less. Split room variations available please inquire.

Theatre Style, 20 - 80 guests.

Classroom, 10 - 40 guests.

Boardroom, 10 - 20 guests.

U shape, 10 - 30 guests

Cabaret (open faced rounds, 5 per table) 60 guests.

Banquet (closed round tables, 8 per table) 96 guests.

\* **DINNER - LUNCHEON** with Bar.

**\$475.00** 10 - 30 guests.

**\$745.00** 30 - 50 guests.

**\$1145.00** 50 - 100 guests.

Access times to be determined as per individual event requirements.

+ food catering

+ beverages on consumption (cash & tab options available, no BYO)

+ \$100.00 Dance floor (23 square meters)

\* **STANDUP STYLE** with Bar.

**\$575.00** 30 - 80 guests.

**\$945.00** 80 - 180 guests.

Access times to be determined as per individual event requirements.

+ food catering

+ beverages on consumption (cash & tab options available, no BYO)

+ \$100.00 Dance floor (23 square meters)

\* **BIGGER VENUE?**

Request upgrade and include hire of the adjoining **LIME 303 RESTAURANT**

**DINNER - LUNCHEON** with bar and dance floor.

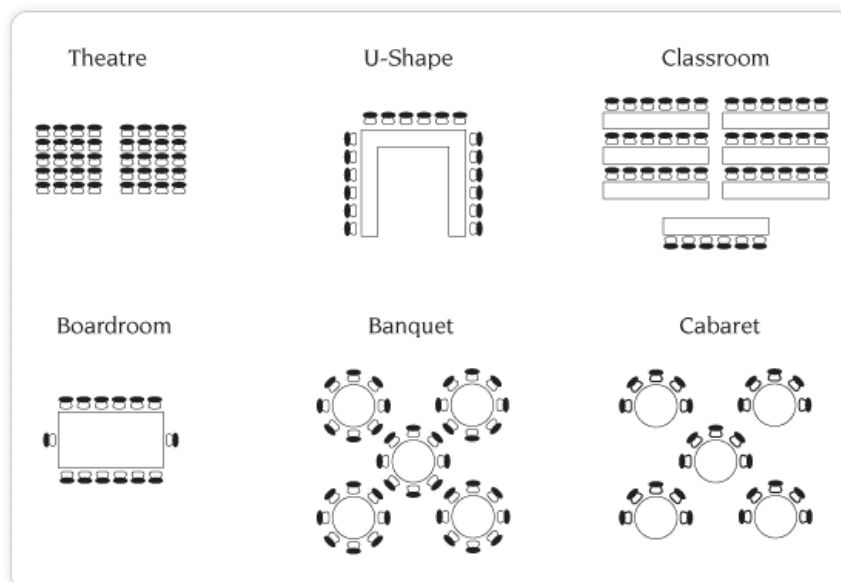
**\$1845.00** 60 - 176 guests.

Access times to be determined as per individual event requirements.

+ food catering

+ beverages on consumption (cash & tab options available, no BYO)

+ \$100.00 Dance floor (23 square meters)



## DOG ROCK CONVENTION CENTRE AUDIO VISUAL EQUIPMENT

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Wireless internet access to business class hotspot, request at Dog Rock Motel Reception on arrival.  
1.5mbps / 256kbps

Power boards, extension cables, safety tape.

Ambient background music patched through for the adjoin Lime 303 Restaurant

Standard whiteboard with markers & eraser

Overhead data projector, 106" drop down screen, laser pointer, audio headphone jack connection.

Specifications: 1024 x 768 resolution on HDMI connection, various adapters available on site.

BYO laptop. Note: laptop and software functionality is the responsibility of the client /presenter/hirer.

Public address system surround sound, includes lectern w fixed/portable/lapel microphones.

Meet & Greet set up assistance/instruction, hardware connection only.

BYO laptop. Note: laptop and software functionality is the responsibility of the client /presenter/hirer.

Electronic whiteboard with paper, markers & cleaner

**BUSINESS SERVICES** e.g. photocopy/fax/printing available at Dog Rock Motel Reception

Charges applicable

**BYO DECORATIONS:** Terms & conditions apply - refer to page 10.

**BYO ENTERTAINMENT:** Terms & conditions apply - refer to page 10.

**ADDITIONAL AUDIO VISUAL EQUIPMENT HIRE:** We are happy to assist with sourcing from our preferred providers. e.g. staging, additional microphones, screens, lighting, partitions.

Charges applicable, Terms & conditions apply - refer to page 10.

## DOG ROCK CONVENTION CENTRE

### TEA / COFFEE / JUICE / SNACKS / PLATTERS

PRICES & SELECTIONS ARE A GUIDE ONLY - SUBJECT TO SEASONAL CHANGES - DIETARY REQUIREMENTS BY ARRANGEMENT  
ALL PRICES \$AU AND INCLUDE GST

PRICE PER PERSON	DESCRIPTION	MIN GUESTS
\$3.50	Self service tea / coffee (1 p.p.) available only at specified time.	-
\$6.50	Self serve tea / coffee - half day continuous (available for 4.5 hours / less).	-
\$8.50	Self serve tea / coffee - full day continuous (available 9 hours / less).	-
\$9.00 per jug	Juice, orange / apple	-
\$1.50	Whole fresh fruit (1 p.p.)	-
\$3.50	Home baked biscuits (2 p.p.)	-
\$4.25	Home baked sweet or savoury muffins (2 p.p.)	-
\$3.95	Pastries / danishes (2 p.p.)	-
\$4.50	Sweet / savoury scones with cream & jam / chutney (2 p.p.)	-
\$5.50	Sweet Platter a selection of cakes/pastries/slices	-
\$5.50	Fresh sliced seasonal fruits	-
\$6.00	Home-made dips with crackers & fresh veg crudettes	-
\$7.00	Touch of Sweetness gourmet hand crafted chocolates	-
\$7.00	Selection of cheeses, crackers & dried fruit	10
\$7.80	Selection of cocktail pies, mini quiches, sausage rolls, chicken nuggets & sauces	10
\$7.80	Selection of mini spring rolls, curried samosas, prawns, arancini & sauces	10
\$7.80	Mixture of mini spring rolls, prawns, cocktail pies, mini quiches & sauces	10
\$8.50	Antipasto: cold cuts, cheeses, marinated veg & crackers	10
\$3.75	Standard sandwiches (½ round p.p.)	5
\$6.50	@ 1 round p.p.	
\$9.50	@ 1.5 rounds p.p. White and multigrain bread with assorted fillings, example below: - Cajun chicken, avocado, sun dried tomato and cucumber. - Ham, tomato, cheese, lettuce and mustard. - Curried egg and cucumber.	
\$7.50	Gourmet sandwiches @ 1 round p.p.	10
\$10.50	@ 1.5 rounds p.p. White and multigrain bread with assorted fillings, examples below: - Smoked salmon and ricotta with dill mayonnaise - Eggplant, feta, sun dried peppers & semi-sun dried tomato with basil - Roasted chicken, cranberry and brie.	
\$9.50	Baguettes for one 6" baguette each (white French stick ) with assorted fillings, example below: - Smoked chicken, sun dried tomato and salad with aioli - Honey ham, feta salad and flavoured mayonnaise - Mediterranean vegetable mixture with feta and salad	20
\$10.00	Croissants @ 1 croissant each served warm with assorted fillings, examples below: - Roasted chicken, cheese and pineapple. - Honey ham, cheese and tomato. - Asparagus, roasted capsicum and Swiss cheese.	20

# DOG ROCK CONVENTION CENTRE

## HORS'DOURVES PLATTERS

PRICES & SELECTIONS ARE A GUIDE ONLY - SUBJECT TO SEASONAL CHANGES - DIETARY REQUIREMENTS BY ARRANGEMENT  
ALL PRICES \$AU AND INCLUDE GST

PRICE	DESCRIPTION	MIN GUESTS
<b>\$2.85 PER SELECTION</b>	<b>1.3 PIECES OF EACH SELECTION PER PERSON</b>	<b>30</b>
\$8.55 per person	30 - 50 guests, 3 selections.	
\$14.25 per person	50 - 80 guests, 5 selections.	
\$19.95 per person	80 – 180 guests, 7 selections.	

### HOT SELECTIONS

- \* Malay Chicken Kebabs: chicken loins coated in a malay style curry batter with an orange & ginger glaze
- \* Four Bite Quiches: bacon & onion with parmesan and parsley
- \* Vegetarian Mini Quiches: Asparagus, spinach, caramelized onion and parmesan cheese
- \* Pan seared scallop: with master stock braised pork belly
- \* Asian Style Spring Rolls: served with plum sauce
- \* Crumbed Baby Squid Kebabs: served with a sweet chilli and coriander mayonnaise
- \* Cajun Kangaroo Kebabs: served with guacamole
- \* Vol-au-vents: filled with smoked chicken, goats cheese, sun-dried tomato and rocket
- \* Pulled Pork Slaw Slider
- \* Swedish meatballs with a dill cream sauce
- \* Jalapeno and cheese polenta cubes with roasted red pepper aioli

### COLD SELECTIONS

- \* Smoked Salmon Canapés: smoked salmon on a crouton served with cottage cheese, dill & caviar
- \* Melon Balls: Watermelon, rock-melon and honeydew melon, sprinkled with mint
- \* Peppered Beef Strips: served on a crouton with chicken liver pate and sweet onion confit
- \* Cherry tomato, Bocconcini and Basil Kebabs: marinated in a basil Pesto
- \* Thai beef salad spoons



# DOG ROCK CONVENTION CENTRE

## BUFFET

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PRICE PER PERSON	DESCRIPTION	MIN GUESTS
\$18.50	<b>LUNCH BUFFET STYLE</b> Home made soup & bread roll, cake, whole fresh fruit , juice.	20
\$22.50	<b>LUNCH BUFFET STYLE</b> Savoury croissants, salad, cake, whole fresh fruit, juice.	20
\$25.50	<b>LUNCH BUFFET STYLE</b> Pasta carbonara: bacon, mushroom & spring onion in a creamy garlic sauce. Seafood fettuccine: prawns, mussels, chilli and snow peas in a Napoli Sauce. Sweet muffins, whole fresh fruit , juice	30
\$28.00	<b>LUNCH BUFFET STYLE</b> Assorted meat kebabs with sate sauce, ginger & sesame flavoured jasmine rice. Freshly sliced fruit platter, sweet muffins (2 p.p.), juice (1 p.p.)	30
\$60.00	<b>LUNCH / DINNER BUFFET STYLE</b> Bread roll and butter Soup: Country vegetable, Potato, bacon & leek Meat Dishes: Roast beef w gravy, Tempura fish w tartare sauce, Chicken parmigiana Salads: Coleslaw, Beetroot, Greek Vegetables: Roasted potato & pumpkin, Cauliflower w cheese sauce Medley of vegetables w honey butter sauce Desserts: Trifle, Cheesecake, Pavlova Self service tea / coffee	30
\$73.00	<b>LUNCH / DINNER BUFFET STYLE</b> Bread roll and butter Soup: Pumpkin & cinnamon, Creamy tomato & roasted red bell pepper Cold Platter: Whole tiger prawns served in a cocktail sauce, Oysters kilpatrick Meat Dishes: Spiced aubergine moussaka: char grilled eggplant with local fish, scallops, prawns in a mornay sauce & sautéed tomato in asian pesto. Home made beef & guinness pie: with puff pastry. Chicken parcel: filled with sun dried tomato & herbs and wrapped with parma ham Salads: Roasted red capsicum w asparagus, green beans, corn and english spinach Caesar, Mixed Bean Vegetables: Duo of sweet potato & garlic scented potato mash Medley of vegetables with a honey butter sauce Desserts: Sticky fig pudding w butterscotch sauce, Apple slice, Custard, Sliced fruit and cream. Self Service Tea / Coffee	30

# DOG ROCK CONVENTION CENTRE

## SET MENU

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PRICE PER PERSON	DESCRIPTION	MIN GUESTS
\$60.00	<p><b>SET MENU :</b> Selections / service style to be determined pending final numbers e.g. for a smoother flow of event timing it may be suggested to use alternate drop style instead of by order from choices.</p> <p>Garlic and oregano bread STARTERS served to SHARE Limes Calamari: squid, spice dusted with a lemon-dill sauce Jalapeno &amp; Cheese Polenta Chips: with roasted red pepper aioli</p> <p>Main (Choice of 3) Mt Barker Chicken Breast: on parsnip puree with green beans, herbed champignons and chicken jus Fish of the Day: pan fried served on garlic scented mash with wilted greens and Lemon tarragon bearnaise 8hr Cross Rib Steak: on mash with orange roasted baby carrots, broccolini, denver sauce and café de paris butter</p> <p>Desserts (Choice of 2) Sticky Fig &amp; Ginger Pudding: served with crème anglaise, butterscotch sauce &amp; vanilla icecream Touch of Sweetness: A trio of gourmet handcrafted sweets Self Service Tea / Coffee</p>	10
\$70.00	<p><b>SET MENU:</b> Selections / service style to be determined pending final numbers e.g. for a smoother flow of event timing it may be suggested to use alternate drop style instead of by order from choices.</p> <p>Garlic and oregano bread Entrée (choice of 2) Creole Prawns: served with thyme toast Crispy Skin Pork Belly: on kimchi rice, mango miso and pickled mango</p> <p>Main (Choice of 3) Local Oven Roasted Spiced Lamb Rump: on roasted pumpkin puree with baby carrots, broccolini, rosemary red wine jus and salsa verde Mt Barker Chicken Breast: on parsnip puree with asparagus, herbed champignons and chicken jus Pan Fried Fish of the Day: pan fried served on garlic scented mash with wilted greens and a lemon tarragon bearnaise</p> <p>Desserts (Choice of 2) Caramelized Coconut Pudding: with rum confit pineapple and mango kaya sorbet Chocolate and Strawberry: chocolate mousse in a choc shell with hazelnut sponge, macerated strawberries and coulis Self Service Tea / Coffee</p>	10



# DOG ROCK CONVENTION CENTRE

## TESTIMONIALS AND PHOTOS

### AICD CORPORATE LUNCHEON 40 GUESTS, FINGER FOODS

Feedback from the WA Division Manager who attended was great, everyone was happy with the room, also had had glowing reviews for the staff and said they were incredibly helpful. Good variety and substantial food offered for the price paid and members and guests were happy.

Overall, we received value for money.

Thanks, Courtney Blechynden.

Members & Directors Coordinator

Australian Institute of Company Directors

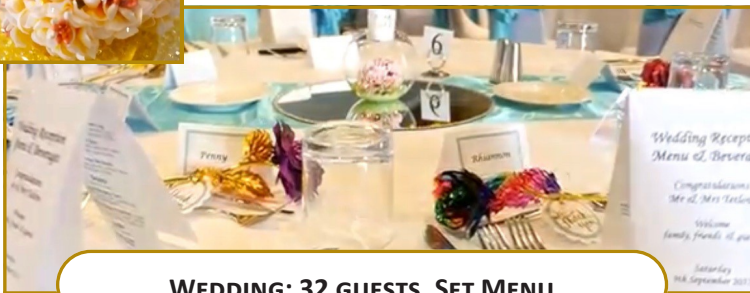


### MASTER BUILDERS EXCELLENCE AWARDS: 176 GUESTS, SET MENU



Everything was amazing, everyone has said it was the best awards ever and they all commented on how amazing the food was it was just delicious. Please thank your staff for the great effort they put into our evening.

Regards Linda. Regional Branch Manger



### WEDDING: 32 GUESTS, SET MENU

Thank you from the bottoms of our hearts for making our special day/night achievable. We had found a lot of restaurants' didn't want to work with us or over priced it due to our small number. You guys was our last chance and we were so happy to get a phone call saying that you could do our function. You and your staff made us all feel so welcome, very understanding and happy to work with us for our wedding reception. We are so grateful and thank you once again for everything. Kind regards Kylie & Gareth Tetlow

### PRESENTATION: 20 GUESTS

All the team were amazing, defiantly satisfied with facilities & set up. WA is way more expensive than other states, but the venue was great! A pleasure to work with. Many Thanks, Natalie Calder  
National Sales Development Manager.  
Evergreen Tours & Cruises

### WEDDING: 40 GUESTS, SET MENU

Hi, I would love if you could pass onto the staff that helped out on Saturday Night, it was amazing. Everyone was really great, and the food was amazing, everyone was quite impressed with the food. Also thank you for all your help with the menus & everything before the night as well. Craig & I were absolutely pleased with the whole venue. Thank you, Jessica Belfield.

# DOG ROCK CONVENTION CENTRE

303 MIDDLETON ROAD ALBANY WA 6330 TEL (08) 9845 7200 FAX (08) 9842 1027 ABN 48294966903

EMAIL: [CONVENTIONS@DOGRCKMOTEL.COM.AU](mailto:CONVENTIONS@DOGRCKMOTEL.COM.AU) WEBSITE: [WWW.DOGRCKMOTEL.COM.AU](http://WWW.DOGRCKMOTEL.COM.AU)

## TERMS, CONDITIONS, & CONFIRMATION INFORMATION.

**Tentative bookings:** The Centre reserves the right to cancel tentative reservations.

**Price & Product Changes:** An Event Order including a confirmation form will be provided to the Hirer to complete & return.

The Event Order will be subject to updates as required i.e. submission of final details, product availability and price changes

All prices are in \$AU and include GST. Product & prices changes may occur for reasons beyond the Centre's control, therefore the Centre reserves the right to alter the price for food and beverage charges subject to cost increases.

**Confirmation & Payment:** Reservations are only deemed confirmed when the Hirer receives from the Centre written confirmation that the Hirer has correctly completed & returned the Confirmation Form including the relevant Event Order.

- ◆ Low risk events: require Credit Card authority for security of account and final payment transaction at conclusion of event. An itemized tax invoice will then be provided to the Hirer.
- ◆ High risk events: require Credit Card authority for \$1000.00 deposit, security & final payment transaction 10 days prior to event. An itemized tax invoice will then be provided to the Hirer.

Alternative account management: Contact the Centre direct to discuss options.

**Cancellations / Rescheduling:** The Hirer must submit in writing cancellation notice / reschedule request to the Centre.

- ◆ More than 28 working days prior to the date of the event = no charge. Full deposit refund, if a deposit paid.
- ◆ Between 14 - 28 working days prior to the date of event = Deposit forfeited; if no deposit paid the charge will be equivalent to room hire rate itemized on the Event Order.
- ◆ Between 7 - 14 days prior to the date of the event = 50% of the total Event Order.
- ◆ 7 days or less prior to the date of event = 100% of the total Event Order.
- ◆ Cancellation fees will be transacted from the credit card supplied , a tax invoice will be supplied to the organizer.

**Beyond our control:** The Centre will endeavor to provide the required services contingent on being able to do so. The Centre will not accept liability or be held responsible for any losses in the case of business interruption i.e. labor disputes, major mechanical failure, flood / fire, or any other circumstance beyond the Center's control.

The Centre reserves the right to cancel any event at anytime if it has reason to believe it will disrupt the operations, security or reputation of the Centre and surrounding establishments.

**Room allocation:** The Centre reserves the right to assign the event to another room/area/set up style if the reserved space is not considered suitable due to significant changes made by the Hirer. Additional charges may apply.

**Times of hire:** The period of hire shall commence and conclude strictly at the agreed times on the Event Order and the Centre must be vacated promptly at the conclusion of the hiring period. An extra charge will be imposed for any additional time used which is not booked in advance.

**Final details:** No less than 10 working days prior to the event . It is the responsibility of the Hirer to advise all final details via written confirmation to the Centre i.e. set up, final numbers, wording for standard entry sign, schedule times, contact of day details, catering, dietary & equipment requirements. In the absence of final details / cancellation submission the Centre reserves the right to charge in accordance with the last known requirements. An additional amount will be charged should event requirements change on the day.

**Food and beverages:** Catering is provided on-site, no BYO.

Approval request may be submitted in writing to the Centre for exceptions such as: specialty cakes / special dietary requirements .

**Usage:** No items are to be nailed, screwed, stapled or adhered to any wall, door, window or other surface or part of the centre building. Candles / tea lights / sparklers: of the flammable variety are not permitted.

The Hirer must seek approval in writing from the Centre if the intention of use is for promotion / sale of product.

The Centre reserves the right to cancel any reservation that has not submitted such details, and will accept no responsibility for any Hirer losses incurred.

**Parking:** The Hirer is to advise event guests no parking permitted in motel accommodation bays, unless a motel guest.

**Security:** The Centre takes every care with security and protection of your property; however no responsibility will be taken for the damage or loss of property left in the Centre prior to, during or after an event.

**Damage:** To the Centre property caused by Hirer, event providers i.e. decorators and event guests will be the financial responsibility of the Hirer. The Centre shall notify Hirer of damages, costs to rectify, transact funds from supplied credit card and supply tax invoice.

**Cleaning:** General & normal cleaning is included in the cost of hiring the Centre. Additional cleaning fee will apply in instances where extraordinary cleaning is required. The fee will automatically be transacted from the supplied credit card & a tax invoice will be supplied to the Hirer.

**Noise:** The Centre must be informed prior to event of any plans in regards to entertainment / equipment that produces excessive noise. It is the Hirers responsibility to ensure the event is in compliance with all applicable laws.

**Delivery & collection:** Restrictions may apply. The Hirer must provide in writing no less than 10 days prior to the event, a full description to the Centre of items intended to be delivered & collected for the event. Payment for delivery, set up & collection of items is the responsibility of the Hirer.

**Alcohol license:** No BYO. Liquor license at the Centre is until the time of 12:00 midnight, service of alcohol will cease at 11:45 p.m. No al fresco license, no alcoholic beverages permitted outside. The Centre is required by laws within the Liquor License Act to serve alcohol responsibly. The Hirer is required to aid the Centre staff to ensure these laws are upheld. Penalties are imposed on the licensee, staff & anyone aiding a drunken person to obtain more liquor. Persons under the age of 18 must be accompanied by their legal guardian or an adult family member to be allowed on the Centre premises and they must not consume alcohol at any time.

**Public Holidays** A 20% surcharge may apply to total function accounts held on a Public Holidays.