



**Wollaston**  
Conference Centre



*Creating Events that Matter*

The Wollaston Conference Centre enjoys a wonderful central location - only fifteen minutes from Perth City with commanding views of Bold Park and the Indian Ocean.

The centre offers a choice of well-appointed conference rooms suitable for groups of up to 150 people. With three designated conference rooms - we can accommodate many types of meetings including Seminars, Conferences, Workshops, Team Meetings, Discussion Groups and more.

Our exceptional chefs create a wide range of menu options to suit every taste and requirement.

We have excellent disability access to all our rooms. Groups can book a single room or additional 'breakout' rooms as required and our centre is surrounded by plentiful on-site FREE parking. Guests can enjoy beautiful views and the serene park surroundings.





### **Conference Facilities**

The centre houses three beautiful conference rooms along with a dining room and courtyard. We tailor the room set-up to your specific needs and all audio video requirements are provided.

### **Catering**

Our professional chefs provide a multitude of dining options with customised menus and fully catered meals. We pride ourselves in creating events that matter for our guests.

### **Area Attractions**

Guests can enjoy beautiful views and the serene park surroundings. Bold Park which is right next door is home to over eighty species of native birds and three hundred species of native flora. It features nine well-maintained bush-walking and jogging trails. Look-out points throughout the park provide outstanding views of Perth, the Darling Ranges and the Indian Ocean coastline.



# Conference Rooms



## Denise Satterley Room

Auditorium Style	Banquet Style	Classroom Style	U-Shape Style	Boardroom Style
150	80	50	30	30
Minimum 120	Minimum 64	Minimum 40	Minimum 24	Minimum 24



## Banksia Room

Auditorium Style	Banquet Style	Classroom Style	U-Shape Style	Boardroom Style
100	60	30	25	30
Minimum 80	Minimum 48	Minimum 24	Minimum 20	Minimum 24



## Gerald New Room

Auditorium Style	Banquet Style	Classroom Style	U-Shape Style	Boardroom Style
40	25	25	18	20
Minimum 32	Minimum 20	Minimum 20	Minimum 15	Minimum 16

Auditorium Style



Banquet Style



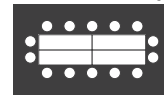
Classroom Style



U-Shape Style



Boardroom Style





## Morning / Afternoon Tea Options

Morning and Afternoon Tea is Served with Juices, Teas, Coffee & Water.

*Select ONE item from the list - Sweet or Savoury*

### SWEET

- White & Dark Choc Chip Cookies and Vegan Anzac Cookies (VG, VF)
- Danish Pastries - Apricot Glaze (VG, NF)
- Chocolate Brownies (GF, VG)  
Mini Filled Muffins
- Mini Donuts (VG)
- Assorted Cake Slices (DF, VG, NF, GF)
- Fresh Fruit

### SAVOURY

- Meat Pies
- Vegetable Spring Rolls (VG, DF, NF)
- Pork Sausage Rolls (NF)
- Arancini - Three Cheese (VG, NF)
- Mac & Cheese Croquettes (VG, NF)
- Ham & cheese Savoury Muffins





## ***Breakfast Options***

### ***Continental Breakfast***

Choice of Cereals with Condiments, Yogurts & Baker's Basket with Preserves

### ***Plated Full English Breakfast***

Eggs, Sausages or Bacon, Beans, Tomato, Hash Browns & Toast with Preserves

### ***Full Buffet Breakfast - Min 15 guests***

Eggs, Sausages, Bacon, Mushroom, Beans, Hash-Brown, Grilled Tomato, Spinach, Sliced Fresh Fruits, Cheese, Cold Cuts, Stewed Fruits, Yoghurt, Baker's Basket with Preserves

*All breakfast options served with Juices, Teas & Freshly Brewed Coffee*





## Light Lunch Options

*Set-Up In-Room Or Chosen Breakout Room*

**Select ONE**

Chicken Sandwiches / Wraps  
Cold Meats Sandwiches / Wraps  
Vegetarian Sandwiches / Wraps  
Vegemite & Cheese Sandwiches

+

**Select ONE**

Sushi Selection  
Assorted Meat & Veggie Tartlets  
Antipasto Platter  
Frittata

+

**Select ONE**

Mini Cakes  
Pastries

*Seasonal Fresh Fruit Slices*

*Juices, Teas & Freshly Brewed Coffee*

**Additions:**

Gluten Free Sandwiches:  
Roast Chicken | Roast Beef Relish | Ham & Cheese | Ham, Cheese & Tomato | Vegan



# Themed Lunch Menus

## BBQ Monday

### COLD

*Build Your Own Fresh Garden Salad (GF, DF, VG, NF)*

*House Slaw (GF, DF, VG, NF)*

*Beetroot - Pickles - Pickled Red Onion - Relish - Dressings (GF, DF, VG, NF)*

### HOT

*Braised Brisket Beef (GF, DF, NF)*

*Spinach & Ricotta Rissoles (VG, NF)*

*Chips (GF, DF, NF) | Sesame Bun*

### DESSERT

*Mini Dessert Selection*

*Juices, Teas & Freshly Brewed Coffee*



## Mediterranean Tuesday

### COLD

*Greek Salad (GF, DF, VG, NF)*

*Feta, Olives, Capers, Dips (GF, DF, VG, NF)*

*Chickpea Salad with Yoghurt & Mint (GF, DF, VG, NF)*

### HOT

*Braised Vegetables with Couscous (GF, DF, VG)*

*Lamb Tagine (GF, DF)*

### DESSERT

*Mediterranean Dessert*

*Juices, Teas & Freshly Brewed Coffee*



## Spanish Wednesday

### COLD

*Seasonal Salad (GF, DF, VG, NF)*

*Condiments (GF, DF, VG, NF)*

*Tapas*

### HOT

*Grilled Pork - Chorizo, Romesco Sauce*

*Catalan Vegetable Paella*

### DESSERT

*Churros with Chocolate Sauce*

*Juices, Teas & Freshly Brewed Coffee*





# Themed Lunch Menus

## Italian Thursday

### COLD

*Antipasto Favourites*  
*Insalata Caprese - Tomato, Basil, Bocconcini*  
*Rocket Parmesan Fennel Salad*

### HOT

*Ravioli Puttanesca - Grilled Chicken Garlic - Lemon, Thyme & White Wine*

### DESSERT

*Tiramisu*  
*Seasonal Fresh Fruit*

*Juices, Teas & Freshly Brewed Coffee*



## Fish on Friday

### COLD

*Salad Table (GF, DF, VG, NF)*  
*Rocket, Fennel, Onion and Radish (GF, DF, VG, NF)*

### HOT

*Grilled Fish - White Wine, Lemon, Herbs and Capers*  
*Seasonal Vegetable Medley*  
*Steamed Rice*

### DESSERT

*Assiette Dessert - Mixed Plate of Sweet Treats*

*Juices, Teas & Freshly Brewed Coffee*



## Weekend Variety - Saturday & Sunday

### COLD

*Chef's Selection - Locally Sourced Seasonal Produce*

### HOT

*Chef's Selection - Locally Sourced Seasonal Produce*

### DESSERT

*Chef's Selection - Locally Sourced Seasonal Produce*  
*&*  
*Seasonal Fresh Fruit*

*Juices, Teas & Freshly Brewed Coffee*





## Special Dietary Requirements

While all our standard menus provide a multitude of options for those with special dietary needs, we also offer additional options.

### Entrées

- Gluten Free Sausage Rolls (NF)
- Vegan Lentil Sausage Rolls (VG, NF)
- Gluten Free Falafel (DF, NF)
- Fried Tofu (GF, DF, VG)
- Gluten Free Vegetarian Pie (V, DF)
- Vegan Dahl Pie (VG)

### Mains

- Gluten Free Pizza (GF)
- Salt & Pepper Squid (GF, DF, NF)
- Pumpkin & Feta Burger (GF, VG, NF)
- Garden Salad (GF, DF, NF)
- Veg Skewers (GF, DF)
- Vegan Schnitzel (VG)
- Gluten Free Arancini (GF, NF, VG)
- Lentil Pies (VG, NF)

### Desserts

- Gluten Free Cookies
- Gluten Free Blueberry Muffins (GF, NF, DF)
- Vegan Hummingbird Cake (VG, GF, NF)
- Gluten Free Lamington
- Vegan Churros (VG, NF)

 GF - Gluten Free  DF - Dairy Free  NF - Nut Free  VG - Vegan  V - Vegetarian





## Conference Cocktail Canapé Menu

COLD

### Choose Any 3

- Green Mussel Salsa
- Mini Brioche Burgers
- Prawn Mango Spoons
- Savoury Seafood Cones
- Savoury Tartlets Veg or Meat
- Rock Melon Wrapped With Prosciutto
- Bocconcini Brochettes - Basil-Tomato (V)
- Roast Vegetable And Spinach Frittata (V)
- Bruschetta - Tomato - Basil - Parmesan (V)
- Sushi Rolls Smoked Chicken With Pear Waldorf
- Blinis With Smoked Salmon And Dill Crème Fraiche

HOT

### Choose Any 3

- Spring Rolls (V)
- Coconut Prawns
- Lamb Koftas (GF, DF)
- 3 Cheese Arancini (V)
- Chicken Skewer (GF, DF)
- Mini Meat Naan Pizzas
- Mac Cheese Croquette (V)
- Salt & Pepper Squid (GF, DF)
- Assorted Gyoza - Dim Sum (DF)
- Falafel -Beetroot Hummus (VG)
- Mini Sausage Roll With Smoked Tomato Relish
- Assorted Boscastle Pies With Beef | Chicken | Veg

SWEET

### Choose Any 3

- Petit Fours
- Cheery Ripe
- Tiny Tiramisu
- Mini Macarons
- Turkish Delight
- Chocolate Fudge
- Assorted Truffles
- Mini Cheese Cake

Beverages served with all meal breaks: Soft Drinks, Fruit Juices, Water, Teas & Coffee.  
 \*All other non-listed beverages will incur surcharge and/or corkage fee.

# Gala Buffet

## Meats

### Choose 2 Dishes

Beef Cheek Bourguignon

with Wild Mushrooms, Pomme Purée & Glazed Onion

Slow Roast Rib Beef

with Croquette, Vegetable Purée & Bordelaise Sauce

Roast Beef

with Polenta Chips, Parmesan Pink Peppercorn, Heirlooms in Béarnaise Sauce

Chicken Breast

Stuffed with Chicken Mousse, Potato Cake & Creamed Leek

Pan Seared Chicken

with Tarragon Lemon, Double Chicken Jus & Mascarpone Cream

Five Spiced Chicken

with Wontons, Cashews, Honey Soy Dressing & Greens

Twice Cooked Pork Belly

with Puy Lentils & Pickled Bok Choy

Parmesan Crusted Pork Chop

with Celeriac Remoulade in Apple sauce

Chermoula Lamb

with Ratatouille & Spinach

Roast Lamb

with Mint Mojo, Butternut Pumpkin, Cashew Crumble & Roast Tomato

Braised Lamb

with Grilled Seasonal Vegetables Rösti in Red Wine Sauce

## Seafood:

### Choose 2 Dishes

Pan Seared Red Emperor

with Chervil Mash, Champagne Cream

Pan Seared Local Catch

with Prawn with herb butter

Braised Snapper

Miso Brushed in Laksa Sauce

Seafood Chowder

in Filo Basket

Poached Salmon

with Asparagus, Artichoke

Cajun Gold-band Snapper

with Black Eyed Pea, Mango Salsa, Coriander & Lime

## Salads

### Choose 3 Dishes

Rocket Pear Salad

Antipasto Board

Greek Salad

Prosciutto Caesar Salad

Trio Tomato Bocconcini

Char Grilled Vegetable Salad

Couscous Salad

Honey Baked Goats Cheese Salad

Russian Potato Salad

## Desserts

### Choose 3 Dishes

Chocolate Fondant

Lemon Meringue Pie

Pecan Pie

Chocolate Raspberry Cheesecake

Tiramisu

Crème Brûlée

Sticky Toffee pudding

Passion Fruit Pavlova

Chocolate Mouse

Panna Cotta

Banoffee Pie

Cheese Board



# Alternate Drop Menu

## Starters

Grilled Chicken Caesar  
prosciutto, garlic croutons in house dressing

Honey Baked Goats Cheese Salad  
asian pesto, caramelized onion jam

Salmon Gravlax  
napoleon potatoes, water cress & fennel salad

Pink Peppered Duck Breast  
caramelized figs, feta mousse, frisée & walnut croutons

Moroccan Lamb  
pickled cucumber, leafy salad & goats cheese filled baby peppers

Prawn & Crab Tomato Confit  
avocado mousse, caramelized chili & lime crème fraîche

Beets & Baby Vegetables  
quinoa, pickled herbs in french dressing

Bocconcini & Sun Dried Tomato  
olive tapenade in basil dressing

## Mains

Roast Sirloin with Sautéed Spinach  
Dauphine Potatoes - Semi Dried Tomatoes

Herb Crusted Rib Fillet  
Champ - Heirloom Carrots - Tobacco Onions - Jus

Roast Beef with Polenta Chips  
Parmesan Pink Peppercorn - Heirlooms - Béarnaise Sauce

Chermoula Lamb - Ratatouille-Spinach - Couscous  
Lamb with Mint Mojo - Butternut Pumpkin - Cashew Crumble - Roast Tomato

Chicken Salsa Verde  
with Capsicum White Bean Salsa - Wild & Fragrant Rice

Coq Au Vin Chicken  
with Polenta - Seasonal Heirloom Vegetables

Parmesan Crusted Pork Chop  
with Celeriac Remoulade - Apple

Twice Cooked Pork Belly  
with Puy Lentils - Pickled Bok Choy

Red Emperor  
Pan Seared - Chervil Mash - Champagne Cream - Steamed Greens

Grilled Local Catch  
Prawn Butter - Rice - Fine Herbs

Poached Salmon  
Samphire - Artichoke - Hollandaise

## Desserts

Chocolate Fondant  
Lemon Meringue Pie  
Pecan Pie  
Chocolate Raspberry Cheesecake

Tiramisu  
Crème Brûlée  
Sticky Toffee pudding  
Passion Fruit Pavlova

Chocolate Mouse  
Panna Cotta  
Banoffee Pie  
Cheese Board



## Price List

All Room Rates are valid from 7am - 4 pm  
After hours/public holidays +15%

<b>Half Day Delegate Package:</b> (8am - 12noon OR 12noon - 4pm) Themed Lunch and Morning Tea OR Afternoon Tea (Includes Room Hire - Minimum number of guests apply)	49pp
<b>Full Day Delegate Package:</b> (8am - 4pm) Morning Tea, Themed Lunch and Afternoon Tea (Includes Room Hire - Minimum number of guests apply)	59pp
<b>Conference Room Rates:</b>	
<b>Denise Satterly Room</b> Full Day Rate:	570
Half Day Rate:	440
<b>Banksia Room</b> Full Day Rate:	500
Half Day Rate:	340
<b>Gerald New Room</b> Full Day Rate:	500
Half Day Rate:	340
<b>Menus</b>	
<b>Morning / Afternoon Tea Options</b> Selection of One Select (per item) Additional Items (per item) Includes coffee, teas, juices and water	5.5pp 4.5pp
<b>Breakfast Options:</b> Continental Breakfast Plated Full English Breakfast Full Buffet Breakfast (min 15 guests) Includes coffee, teas, juices and water	19pp 19pp 21pp
<b>Lunch - Daily Themed</b>	34pp
<b>Light Lunch</b>	16pp
<b>Special Dietary Menu:</b> Entrées / Desserts Mains	5.5pp 16pp
<b>Gala Buffet:</b> Lunch Dinner	79pp 89pp
<b>Alternate Drop Menu</b> 2-Course 3-Course	59pp 69pp
<b>Conference Cocktail Canapé Menu:</b> 1 Hour Service 2 Hour Service	22pp 28pp

All Prices are Inclusive of GST

Rates and Price Variations:

Rates quoted are appropriate to the particular product at the time of quoting and these rates may change subject to supply chain variations.  
Please refer to our website for our Terms & Conditions.



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