

The experience that built one of the best reputations in hospitality is now available to you.

This division of Peter Rowland Catering specialises in a broad range of hospitality competencies and understands the disparate needs of the various industry sectors. These include office, hospitality, leisure, education and large single/multi site commercial operations.

Rowland Projects draws on a wealth of experience and expertise from over 160 full time hospitality professionals whose experience can be deployed to assist any company project or initiative.

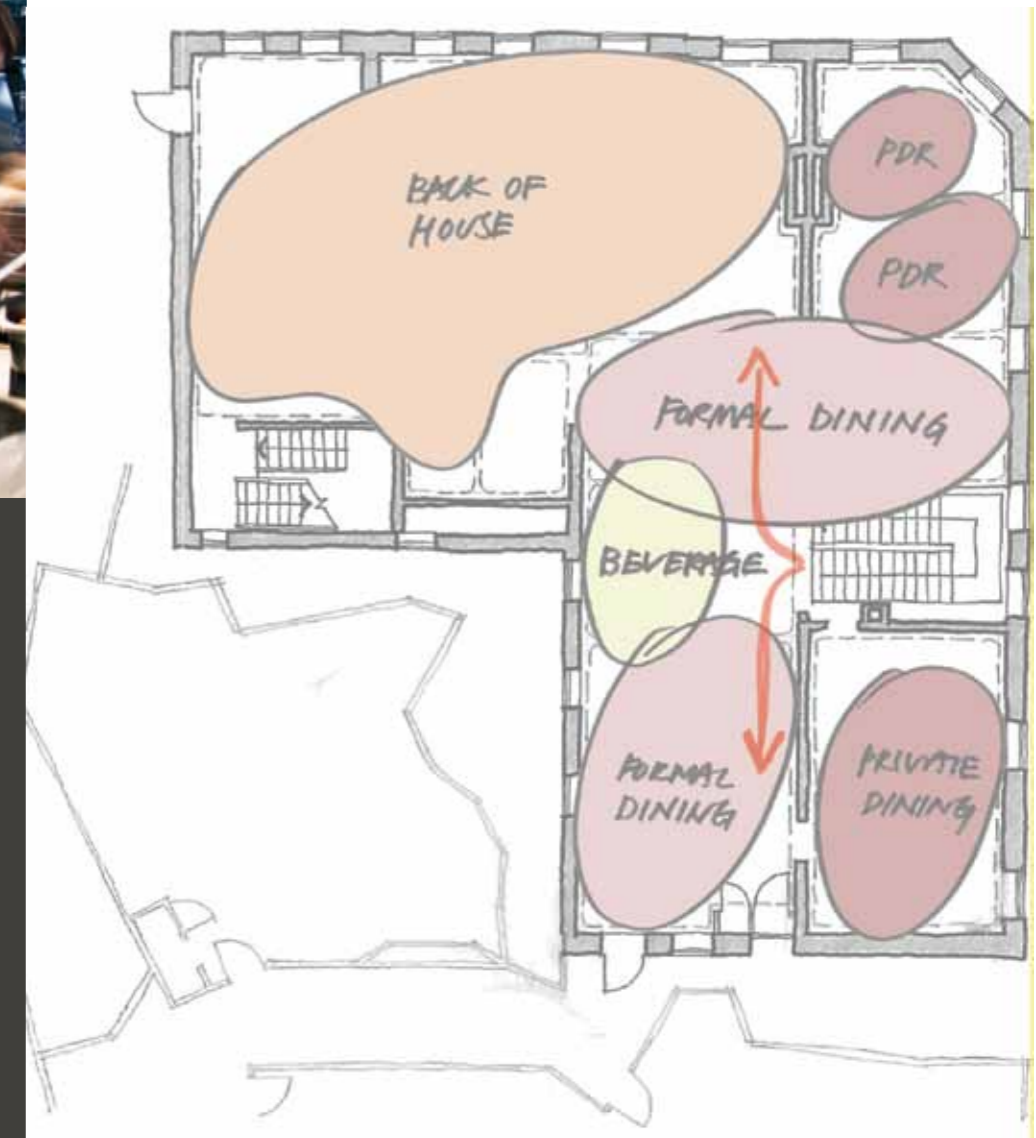
Rowland Projects offers you the experience that built one of the best reputations in hospitality.

Share our experience in:

- Project Management
- Design and work flows
- Recruitment, staffing, training
- Kitchen design consultation
- Menu concepts and design
- Restaurant concepts
- Cost management principles
- Compliance
- Procurement
- Finance
- Food Safety/OH&S
- Quality Assurance
- Sales & Marketing
- Start up operations
- Restaurant operations
- Policies and procedures



It's all about experience.



We would like to share our experience with you.

Experience gives you the edge.

ROWLAND
PROJECTS

For more information
please contact us on +61 3 9825 0000
or email marcusm@peterrowland.com.au
www.peterrowland.com.au

ROWLAND
PROJECTS

Wodonga Arts Centre Wodonga

Rowland Projects was selected to design a banquet kitchen, cafe kitchen and bar at the Wodonga Arts Centre. The storage areas and auditorium had already been designed. Rowland Projects negotiated with the architects and builders to ensure there was enough space for the kitchen and bar without affecting the main purpose of the building.

The outcome was a great success with all parties happy with the final layout and equipment.



The Munday Group

Rowland Projects was engaged by PPB Advisory to manage 10 properties while The Munday Group was in receivership. The brief was to maintain the status quo whilst improving the EBITDA. The properties consisted of restaurants, pokies venues and several pubs throughout Victoria.

Rowland Projects mentored the staff, reviewed suppliers, reviewed labour, food and beverage costs, introduced food and beverage promotions and generally prepared the properties for sale so that they achieved the maximum price.

Rowland Projects managed all the accounts, staff wages and all aspects of operating successful businesses.

The Munday Group was sold for \$8M more than the original asking price.

Martha Cove Mornington Peninsula

As part of the ongoing development of Martha Cove (residential and marina) on the Mornington Peninsula in Victoria, corporate consultants PPB Advisory and Rowland Projects worked together with Mornington Peninsula Council to convert part of the existing sales centre into a profitable cafe.

PPB Advisory engaged Rowland Projects to provide expertise on design, construction, project management, recruitment and training. In addition, Rowland Projects assisted with the procurement of relevant permits and licenses, furniture, fittings and suppliers. Upon completion, Rowland Projects now operates the cafe.

Together, Rowland Projects and PPB Advisory were able to work through planning and other compliance issues with council, allowing the stage of the project to be delivered ahead of schedule and below budget.

True South Black Rock

From inception Rowland Projects worked with the owners of True South to design their dream venue. With a restaurant and micro-brewery comprising 80 seats, both inside and out, this venue was designed to host casual dining, weddings and events.

Rowland Projects brought expertise from architectural kitchen design and restaurant/ bar fit out, menu design, systems, procedures and staff training.



Telstra Exhibition Street, Melbourne

At the request of commercial developer Lend Lease, Rowland Projects was approached to design a commercial kitchen for the Telstra offices in Exhibition Street, Melbourne.

After discussion, the concept was to design two kitchens - a production kitchen where food would be prepared and packaged and a finishing kitchen where meals were plated, presented and served. This concept of designing two kitchens was the result of logistical thinking by Rowland Projects who realised the space limitations of the building and decided the most efficient way to operate the kitchen would be to have two kitchens to work in synergy.

Once the final design of the kitchens was complete Rowland Projects set out to appoint the most appropriate equipment suppliers to enable to each kitchen to perform at its best.

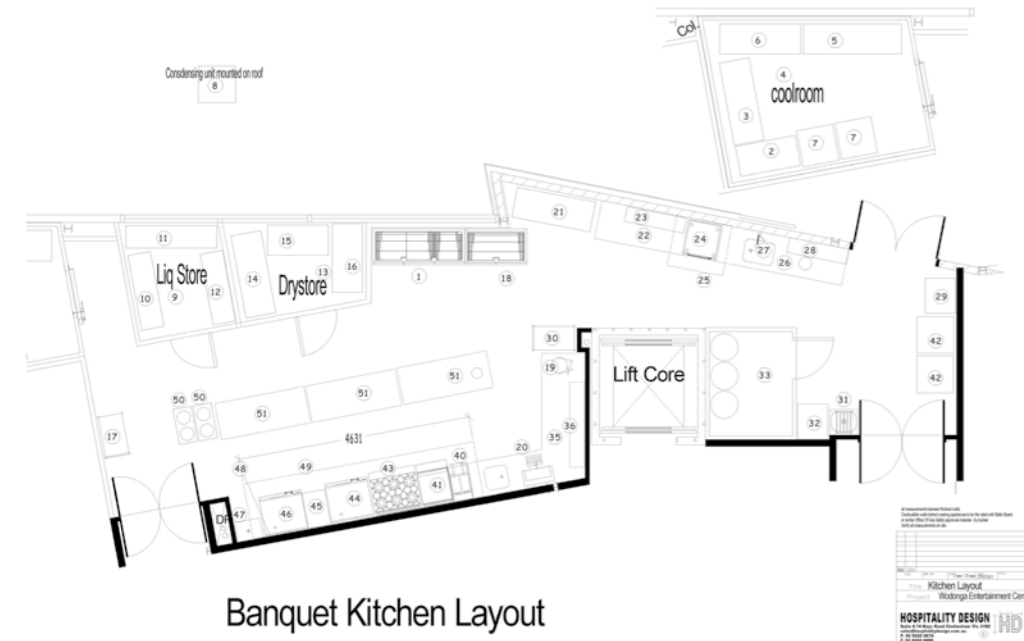
Deakin Prime Bourke Street, Melbourne

Rowland Projects was appointed by Deakin Prime to design and install a kitchen on the 3rd floor of 501 Bourke Street, Melbourne. This kitchen was designed for a commercial caterer to manage functions, and enable in-house staff to use it as a casual meeting place.

Due to a lack of electrical supply Rowland Projects had to source equipment that was suitable for the job function, but could manage to the volumes required. Rowland Projects sourced induction units that complied with requirements and ensured that all parties were satisfied. Rowland Projects then assisted the client in purchasing their cutlery, crockery, etc. using their cost saving purchasing power and to ensure they were buying appropriate equipment.

Private residence Beaconsfield Parade

Rowland Projects was chosen to design a commercial kitchen in a private residence. Working in synergy with the owner, builder and architect, Rowland Projects attended briefing sessions with the client to understand the kitchen requirements. The kitchen was then designed within the designated space maximising efficiencies for both the owner and the catering company who will be the primary user of the kitchen.



Banquet Kitchen Layout

RMIT University Melbourne

In late 2010, Rowland Projects was engaged to work alongside Madison Consultants to develop a feasibility study and draft design concept for an area where academic staff, lecturers and dignitaries can gather for casual dining, formal meetings or general entertaining at the University's Swanston Street complex.

Rowland Projects consulted on the layout for the dining and entertaining area, taking into account the different and various ways the space would be used, as well as food design and retail concepts, consulting on budget forecasts and cost return analysis across multiple scenarios.