



***Our stunning River View Rooms and BelleVue Ballroom are able to cater for an intimate wedding or gala affair. The rooms offer a fabulous backdrop across the Swan River, Perth city skyline and the beautiful Bell Tower.***

### Complimentary inclusions:

Venue hire based on a minimum food and beverage spend

- Dance floor
- Lectern and microphone
- Stage for the bridal table
- Bridal table set with linen
- Gift table set with linen
- Cake table set with linen
- Cake knife
- Round tables to seat 8 - 10 guests
- White or ivory cloth underlays, tablecloths and folded napkins
- 'Tea light' candles
- Personalised printed menus
- Lighting for lectern, cake table and bridal table



### We offer the following additional services, prices per person:

- Wedding cake supplied by client:  
brandy macerated strawberry and mascarpone cocktail, orange salad, vanilla bean ice cream and raspberry jus - \$12.50  
served with cream and raspberry jus - \$7.50  
cutting and serving wedding cake in boxes or bags provided by client or on platters— complimentary
- Antipasto platter - \$12.50
- Individually plated antipasto platter surcharge - \$3.50
- Alternate drop surcharge per course - \$5.00
- Seasonal seafood, selection of Australian seafood to include marrons, oysters, king prawns and mussels on ice with complimentary ice sculpture - \$22.00
- Assorted sushi, prawn nigiri and gyoza, Californian rolls, wasabi soy dip and pickled ginger - \$21.00

### Catering

PCEC's award winning team of highly skilled, internationally experienced chefs deliver a culinary delight to tantalise the most discerning of palates. Our menus reflect Western Australia's Mediterranean climate, using the best and freshest of local produce, while embracing Asian, classical European and other international culinary influences. Our kitchens are unmatched in Australia and we are happy to work with you to create the perfect menu for your special day.

### Some of our catering awards include:

- 2009 WA Restaurant & Catering Australia Award for Excellence in Catering- Caterer of the Year
- 2009, 2007, 2006 & 2005 WA Restaurant & Catering Australia Award for Excellence in Catering- Function Centre Catering
- 2009, 2007 & 2006 WA Restaurant & Catering Australia Award for Excellence in Catering- Function Chef of the Year
- 2008 & 2005 Gold Plate Award - Venue Caterer
- 2006 National Restaurant & Catering Australia Award for Excellence in Catering- Function /Convention Centre Catering



## COCKTAIL

### pre-dinner drinks - 30 minutes

**\$7.50 per person - select two**

**\$10.00 per person - select three**

smoked chicken, apricot and saffron crostini

seared scallops, cabbage slaw, orange and chilli spoons

rosemary marinated fetta, macadamia dukkah, semi dried tomato and garlic toast

tasmanian smoked salmon and passion fruit curd filo cups

thai beef salad spoons

smoked salmon, avocado, sweet mayonnaise, sticky rice and nori rolls

orange, green peppercorn and pumpkin frittata

apple, celeriac slaw and char sieu duck breast

chicken parfait and armagnac snaps

rare roast duck breast and pickled vegetable pancakes

### chilled refreshers

**\$5.00 per person**

lime and minted fresh fruit salad

orange salad, succo rosso syrup and basil ice cream

ginger fruit and champagne sorbet

campari and orange sorbet

lemon and champagne sorbet





## WEDDING DINNER PLATED DESIGN YOUR OWN

### menu one - \$58.00 per person

please select your choice of soup, main course and dessert, served with coffee, tea and petit fours

### menu two - \$68.00 per person

please select your choice of entrée, main course and dessert, served with coffee, tea and petit fours

### menu three - \$75.00 per person

please select your choice of soup, entree, main course and dessert, served with coffee, tea and petit fours

#### soup

white onion, leek and potato soup, rosemary and garlic toast

spicy roast tomato and tangerine soup, foccacia crisp

cream of mushroom, white truffle oil and parmesan crackling

minestrone of white beans, vegetables and bacon

mild curry of pumpkin and coconut, coriander croutons

#### entree

chermoula baked chicken, apricot and cumin slaw, preserved lemon oil

smoked chicken, wilted spring onion, potato and bacon salad, caper oil

cardamom and orange baked tasmanian salmon, spiced dahl, cucumber, onion, tomato salad, peach chutney

herbed ocean trout, crushed potato and herb salad, anchovy aioli

northwest bay king prawns, coconut and cabbage slaw, turmeric sauce

slow roasted tomato and bocconcinni, basil pesto, wild rocquette and parmesan, toasted pine nut

#### main course

pesto baked chicken breast, grilled chorizo and risotto cake, green beans and porcini mushroom cream

slow roasted marinated lamb rump, evoo crushed potato and mushroom duxelle, snow peas, roma and sweet pepper jus

sour braised beef cheeks, horseradish risotto, lima bean, roast pumpkin, rich braising jus and dukkah

roast sirloin steak, shallot and thyme potato rosti, buttered spinach, field mushroom and peppercorn scented jus

steam roasted goldband snapper fillet, fennel braised rice, broccolini and leek fondue

turmeric and ginger rubbed perch fillets, pak choy, flat noodle cake and coconut sauce

harrisa breast of chicken, saffron pearl cous cous, roast pumpkin and tagine jus

#### dessert

cointreau marinated strawberries, vanilla parfait and peppered brandy crackling

gratinated lemon tart, sweetened cream and raspberry coulis

valronha double chocolate tart, golden chocolate shards and raspberry ice cream

pistachio nut brulee, berries, lemon cream and macadamia wafer

flourless bitter chocolate mousse torte, tia maria sauce, cream and sugar snap

pecan and pine nut pie, vanilla bean ice cream and wild berry coulis



## WEDDING EUROPEAN PLATED DESIGN YOUR OWN

### menu one - \$75.00 per person

please select your choice of antipasto, pasta, main course, dessert, served with coffee, tea, chocolates and biscotti

### menu two - \$82.00 per person

please select your choice of antipasto, entree, main course, dessert, served with coffee, tea, chocolates and biscotti

### menu three - \$89.00 per person

please select your choice of antipasto, entree, pasta, main course, dessert, served with coffee, tea, chocolates and biscotti

#### antipasto platters

mediterranean seafood salad, prosciutto and melon, pickled pumpkin, salami, olives, garlic-marinated fetta, sundried capsicums, marinated vegetables, cannellini bean dip and foccacia crisps

balsamic roast chicken, smoked leg ham, green peppercorn and snapper roulade, fetta, parsley and tomato tarts, olives, marinated mushrooms, char grilled eggplant and peppers, hommus and ciabatta

goats cheese and spinach spanakopita, continental cold meat, oregano and lemon chicken, pine nut, olive and parmesan tarts, balsamic soused olives, basil cured tomatoes, sundried capsicums, smoked pumpkin and crostini

fried spicy cacciatore, pesto baked chicken pieces, half shell mussels, tomato salsa, mozzarella tart, chilli olives, sliced emmenthal, freshly roasted romas and babaghanouch

grilled chorizo, honey blackened chicken pieces, hot smoked salmon, bocconcini, marinated mushrooms olives, pickled vegetables, sundried tomatoes and garlic bruschetta

#### cold entrees

poached king prawn and avocado tian, cherry tomato confit, gazpacho vinaigrette and basil evoo

“vitello tonnato” slow roasted veal, fresh seared tuna, nicoise salad and anchovy aioli

smoked tasmanian salmon, crab and citrus aioli tian evoo and horseradish dressed asparagus

chermoula lamb loin, preserved lemon, herb, cous cous, slow roasted olives and greek yoghurt

thai spiced seared beef, asian slaw, spicy tomato jam and coriander sherbet

smoked raspberry salted chicken, avocado and pear guacamole, red onion, bell pepper and saffron evoo

#### pasta

braised beef ravioli, forest mushrooms and truffle olive oil

spinach and ricotta agnolotti, pesto cream and parmesan



## main course

fennel and garlic marinated pork cutlets, smoked bacon, cabbage mash, cumin roasted pumpkin and mustard grain sauce

oven baked cod, prawn and herb colcannon potato, crispy pancetta, broccolini and red wine jus

coriander pesto baked chicken breast, olive scented risotto and asparagus

slow roasted eye of sirloin, potato and bacon galette, broccolini, vincotto tomato and sweet pepper jus

slow roast thyme rubbed lamb rack, braised lamb and kervella goats cheese, roast gremolata pumpkin, beans and braising reduction

sweet glazed salmon, bok choy, wakame rice, wasabi and orange butter sauce

grilled pink snapper fillets, lobster and potato cake, green vegetable panache, verjuice and vanilla butter

pancetta and basil wrapped chicken breast, parmesan and potato gnocchi, grilled zucchini and chianti jus

## dessert

rhubarb and cardamom shooter, dandaragan fruity evoo ice cream and date pudding

vanilla parfait, valronha chocolate sauce, sugared strawberry, almond biscuit

macadamia yoghurt mousse, bumbleberry coulis, passionfruit and orange salad

freshly baked chocolate pudding, vanilla bean ice cream and strawberries

warm strawberry, almond and sabayon tart, lavender syrup and fresh fruit salad

upside down pineapple tatin, pandanus ice cream and lime curd crisp

gratinated passion fruit tart, dark chocolate pudding, king island cream and citrus sauce

hazelnut praline opera, mocha ice cream and spicy peach sauce



## WEDDING DINNER BUFFET

### premium

**\$60.00 per person**

#### entree mezza platter to share

peppered beef, honey baked ham, tasmanian smoked salmon, pomegranate chicken, escalivada vegetables, marinated fetta

rosemary and garlic charred flatbread, hummus, evoo and dukkah

#### salads

sliced romas, sweet and sour dressing

fetta and roasted potato salad

cabbage, coconut and coriander slaw

green salad, vinaigrette and croutons

#### hot dishes

thyme and paprika roasted chicken

tandoori baked perch fillets and minted raita

braised beef daube - red wine, onions and bacon

rigatoni, pesto, olives, semi dried tomatoes and parmesan

market vegetable panache, herb butter

cinnamon baked pumpkin and gremolata crumbs

steamed jasmine rice

cheddar crusted creamed garlic potato gratin

#### dessert

vanilla bean tart and whipped cream

mandarin and strawberry salad, passion fruit mascarpone

warm cape date pudding and butterscotch sauce

dark chocolate mousse and honeycomb praline

fresh sliced seasonal fruit

australian cheese selection, crisp breads and biscuits

coffee, tea and chocolates



## WEDDING DINNER BUFFET

### deluxe

**\$65.00 per person**

#### entree - select one

ocean king prawns, avocado tian and watermelon salsa

basil baked chicken breast, olive potato, corn and herb vinaigrette

smoked trout, beetroot cous cous, asparagus and horseradish creme fraiche

#### salads

gourmet salad leaves and walnut vinaigrette

baby tomatoes, oregano, fetta, cucumbers, kalamata olives and evoo

beetroot, sweet potato and baby spinach

zucchini, pearl cous cous and cumin dressing

#### cold selections

mushroom, roasted garlic and orecchiette

prawn, bean salad, caper and citrus dressing

flame blackened beef, roast kipfler, spinach and garlic aioli

#### carvery

slow roasted lemon and oregano rubbed lamb leg, garlic jus

#### hot dishes

lemon and mustard roasted chicken

steamed snapper fillets, melted leeks and tomato and basil jus

braised beef, red wine, bacon, mushroom and onions

spinach and ricotta ravioli, parsley sauce and pecorino cheese

asparagus, green beans and courgettes, cafe de paris butter

steamed saffron, raisin and herb rice

roasted gourmet potatoes, parsnips, garlic confit and sea salt

#### dessert

miniature strawberry pavlova

vanilla bean creme brulee

mango and lemongrass syllabub

warm coffee pudding and cinnamon sauce

white chocolate and raspberry mousse

fresh sliced seasonal fruit

australian cheese selection, crisp breads and crackers

coffee, tea and chocolates



## WEDDING DINNER BUFFET

### prestige

**\$72.00 per person**

#### entree - select one

ocean king prawns, avocado tian and watermelon salsa

basil baked chicken breast, olive potato, corn and herb vinaigrette

smoked trout, beetroot cous cous, asparagus and horseradish creme fraiche

#### salads

new potato, bacon, dill and evoo

gourmet asian greens, black sesame seed vinaigrette

tomatoes, cucumber, red capsicum, fetta and oregano

sugar snaps, red onion and garlic dressing

#### cold selections

tuna, white bean and herb salad

roast duck, brown rice and puy lentil

crisp asparagus, snow pea and crumbed goats cheese

#### carvery

sage and garlic pork loin, apple cider jus

herb crusted roast sirloin, red wine jus

#### hot dishes

baked salmon, kumera mash, spring onion and caper vierge

lamb rogan josh, steamed basmati rice

green vegetable panache - asparagus, broccoli, courgettes and french beans

harissa chicken, chick pea cous cous and coriander yoghurt

slow roasted beef medallions, forest mushroom risotto and truffled jus

sea salted royal blue potatoes

#### dessert

lime and mascarpone pavlova roulade, berry compote and pistachio

warm cape chocolate and date pudding, amaretto and vanilla sauce

white forest and brandied cherry shooters

saffron and sultana creme brulee

callebault chocolate and macadamia caramel slice

sherry trifle – brandied fruits, langue de chat biscuits and vanilla cream

fresh sliced seasonal fruits

australian cheese selection, crisp breads and savoury biscuits

coffee, tea and chocolates



## WEDDING DINNER BUFFET DESIGN YOUR OWN

**please select a minimum of four courses**

### **cold creations - select three**

#### **\$20.00 per person**

smoked salmon, salted capers and horseradish  
herb marinated fetta, olives and semi dried fruit  
assorted sushi, nigiri and ghun khan, wasabi and soy dip  
hot and sour octopus, chilli marinated fremantle sardines  
grilled cacciatore, chorizo, baked ham, salami, olives and vegetable pickles  
snapper and green peppercorn terrine, pistachio aioli  
roasted field and button mushrooms, crunchy vegetable vinaigrette  
char siu beef, snow peas, sesame and ginger dressing

### **salads - select three**

#### **\$12.00 per person**

oregano, marjoram and paprika spiced new potatoes  
shredded white cabbage, caraway and mustard seeds  
gourmet salad leaves, walnut vinaigrette  
fusilli pasta, crumbled black pepper fetta and tomatoes  
balsamic soused roma tomatoes and salsa verde  
sweet and sour pickled vegetables  
crushed potato, bacon and spring onion

### **hot dishes - select four**

#### **\$30.00 per person**

lemon and mustard roasted chicken  
tandoori baked perch fillet, spiced potatoes and minted raita  
braised beef cheeks, onion marmalade and port wine reduction  
crispy skinned chicken and plum sauce  
baked snapper fillets, caper and lemon cream  
pan fried veal medallions, parmesan and sage polenta, wild mushroom sauce  
braised beef curry, raita, sambals and pappadums  
pan fried beef medallions, black pepper cream  
steamed snapper fillets, melted leeks, tomato and basil jus  
lamb rojan josh, raita, sambals and pappadums  
braised beef, baby onions, button mushrooms and horseradish cream  
grilled lamb kebab, roasted eggplant and rosemary sauce  
penne rigate, baby spinach, roasted pimento and basil pesto  
harissa chicken, chick pea, cous cous, coriander yoghurt



## WEDDING DINNER BUFFET DESIGN YOUR OWN

**please select a minimum of four courses - continued**

### **vegetables - select two (inclusive)**

market vegetable panache and cafe de paris butter  
roasted mediterranean vegetables and fetta  
cinnamon roasted pumpkin, cauliflower, cream and cheddar bake  
roasted parsnips and butternut pumpkin  
garlic fried asian greens  
mongolian vegetable stir-fry, cashews and bean shoots

### **potato/rice - select one (inclusive)**

roasted gourmet potatoes, sea salt and cracked pepper  
new potatoes and vermouth butter  
cream braised potatoes and parmesan  
saffron, raisin and lemon steamed rice  
fragrant jasmine rice

### **carvery - select one**

#### **\$9.00 per person**

slow roast oregano and lemon rubbed lamb leg, garlic reduction  
roast beef sirloin, herbed mustard crust  
orange glazed turkey breast, cranberry chutney  
tandoori spiced lamb leg, coriander jus and raita  
sage and garlic pork loin, apple cider jus

### **dessert - select four**

#### **\$15.00 per person**

gratinated citrus tart and vanilla cream  
tropical fruit shooter and passion fruit yoghurt  
espresso panna cotta, almond biscotti  
mango mousse and tropical fruit salsa  
bitter chocolate and pear terrine, passion fruit coulis  
miniature strawberry pavlova and mint syrup  
vanilla bean creme brulee  
white chocolate trifle, shaved chocolate and sweet hazelnut dukkah  
flourless bitter chocolate mousse torte, coffee anglaise  
fresh berry pots, double cream  
pistachio nut creme brulee  
double cream chocolate tart, white chocolate shards and raspberry coulis  
gratin coconut and lime bavarian  
rhubarb and pear crumble  
fresh sliced seasonal fruit  
australian cheese selection, crisp breads and savoury biscuits

coffee, tea and chocolates are inclusive



## CHILDREN'S MENU UNDER 12 YEARS

**two courses \$25.00 per child**

**three courses \$30.00 per child**

### **entree - select one**

tomato soup, crisp herb bread

traditional prawn cocktail

individual antipasto plate

### **main - select one**

spaghetti and bolognaise sauce

crispy fish and chips, green salad

slow roasted chicken breast, potato mash, glazed carrot

### **dessert - select one**

banana split, 100's and 1000's

ice cream rainbow sundae and sprinkles

chocolate brownies and vanilla cream

### **beverage**

orange juice and fountain drinks



## BEVERAGE PACKAGES

### soft drink package

orange juice, sparkling mineral water and fountain drinks

### house beverage package

houghton quills sparkling pinot chardonnay  
houghton quills classic white  
houghton quills cabernet shiraz

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

### premium beverage package

sir james cuvee brut

#### white - select one

rosabrook garden blend sauvignon blanc semillon  
ferngrove symbols sauvignon blanc semillon  
houghton classic white

#### red - select one

rosabrook garden blend shiraz cabernet sauvignon  
ferngrove symbols cabernet merlot  
houghton cabernet shiraz merlot

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

### deluxe beverage package

specialty cocktail (on arrival)

yellowglen vintage pinot noir chardonnay

#### white - select one

forest hill boobook sauvignon blanc semillon  
cape mentelle georgiana sauvignon blanc semillon  
amberley chimney brush chenin blanc  
capel vale debut unwooded chardonnay

#### red - select one

forest hill boobook cabernet merlot  
cape mentelle marmaduke shiraz grenache  
amberley chimney brush shiraz  
capel vale debut cabernet merlot

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

port or dessert wine

### prestige beverage package

specialty cocktail (on arrival)

perle vintage yellowglen

#### white - select one

amberley chardonnay  
capel vale regional series sauvignon blanc  
ferngrove diamond chardonnay  
voyager estate sauvignon blanc semillon

#### red - select one

amberley cabernet merlot  
capel vale regional series cabernet sauvignon  
ferngrove estate shiraz  
voyager girt by sea cabernet merlot

cascade light, carlton draught

orange juice, sparkling mineral water and fountain drinks

port or dessert wine



## BEVERAGE PACKAGES

### beverage package prices

packages (per person) 1 hour 2 hours 3 hours

soft drink package	\$13.00	\$14.50	\$15.50
house package	\$16.00	\$21.00	\$25.00
premium package	\$19.00	\$24.00	\$28.00
deluxe package*	\$23.00	\$27.00	\$30.00

*\*1 – 3 hour deluxe beverage package does not include speciality cocktail and port or dessert wine*

### beverage package prices

packages (per person) 4 hours 5 hours 6 hours

soft drink package	\$18.00	\$20.50	\$23.00
house package	\$28.00	\$33.00	\$36.50
premium package	\$34.00	\$38.00	\$40.50
deluxe package	\$38.00	\$42.00	\$44.50
prestige package	\$45.00	\$50.00	\$52.50

### package upgrades

#### dessert wine

chestnut grove autumn harvest \$2 per person

#### port

directors special \$2 per person

#### bottle beer (minimum 4 hours)

crown lager and crown gold \$1 per person/hour

redback and redback mild \$1 per person/hour



*\*All package wines are produced in Western Australia*