



PERTH CONVENTION AND
EXHIBITION CENTRE



COCKTAIL SUNDOWNER MENU

2024



OUR PHILOSOPHY

By keeping up-to-date with the latest in local culinary trends, Perth Convention and Exhibition Centre set the benchmark for responsible catering using quality produce grown and made locally.

Our experienced culinary team, headed by Executive Chef Mark Meier, create great-tasting, modern, innovative menus that will take your guests on a gastronomic tour of our region. With such a diverse range of exciting produce hailing from Western Australia, we're spoilt for choice when it comes to quality and unique ingredients to incorporate.

Food has an important role in creating exceptional experiences at your event and is often one of the most memorable components your guests will talk about, long after they've gone home. We have a range of menus that will inspire you with extraordinary food at the heart of them all.





MENU KEY

- (v) vegetarian (may contain egg, dairy products and/or honey)
- (vg) vegan (contains no animal products)
- (gfr) gluten friendly (no added gluten products, however trace elements may be present)
- (nfr) nut friendly (no added nut products, however trace elements may be present)
- (dfr) dairy friendly (no added dairy products, however trace elements may be present)

* although this dish is prepared without gluten, dairy or nut products, we cannot 100% guarantee that trace elements will not remain as gluten, dairy, nut products, and ingredients containing other allergens, are used in our kitchens. PCEC operate with a defined food safety and allergen management plan at all times. If you have any concerns, please speak to your Event Manager.

SPECIAL REQUESTS

If any of your guests have dietary requirements, please advise us as soon as possible prior to your event.

PLEASE NOTE

While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

Minimum numbers may apply.

All prices in the menu include GST.

Prices are per person unless specified otherwise. Refer to package overview for inclusions.





SUNDOWNER COCKTAIL PACKAGE

1 hour select one grazing platter and two hot bites	\$24
2 hour select one grazing platter and three hot bites	\$30
2.5 hour select two grazing platters and four hot bites	\$42

grazing platters

selection of cooked and cured australian meats, fresh and preserved vegetables, dips and sour dough

assorted sushi platter, california rolls, gunkan, nigiri, rice paper rolls, wasabi mayo, pickled ginger, soy (gfn, nfr, v)

fresh and preserved vegetables, corn chips, evoo crostini, guacamole, hummus, beetroot dip (gfr,nfr,v)

sweet bites

limoncello meringue tart (gfr,nfr,v)	\$6
classic bakewell tart, raspberry	
jam and fondant (v)	\$6
selection of mini ice cream cones (v)	\$6
white chocolate and calvados mousse, caramelised apple, feuilletine (v)	\$6

hot item

taco chicken drumettes, avocado dip (gfr,nfr,dfr)
steamed vegetable gyoza, mushroom, soy (dfr,nfr,v)

vegetable and potato curry puff, mango chutney (dfr,nfr,gfr,vg)

chinese bbq pork buns, hoisin sauce (dfr,nfr)

cumberland sausage rolls, bush tomato chutney (nfr)

gourmet mini pies, bush tomato chutney (nfr)

vegetarian spring rolls, sweet chilli dip (dfr,nfr,v)

tempura prawns, soy and sesame dip (dfr,nfr)

nibbles

assorted chips (per bowl) (v)	\$7
smoked and spiced gourmet nuts (per bowl) (dfr,v)	\$13
salted pretzels (per bowl) (v)	\$9