



PERTH CONVENTION AND
EXHIBITION CENTRE

HIGH TEA

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, tree-nuts, egg, fish, lupin, peanut, sesame, shellfish, soy or sulphites, we cannot 100% guarantee that trace elements will not remain as 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 further allergen 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.





HIGH TEA

MENU A

\$46

We are proud to present our high tea menus served to your table on a lazy susan and presented beautifully on a combination of tiered stands, wooden boards, and platters

Selection of Finger Sandwiches

quantities will be equivalent of 1 round per person

honey cured ham, vine tomato, mozzarella and pesto
smoked huon salmon, milled black pepper and lemon
rare roast beef, horseradish and mizuna leaf
cucumber, dill and cream cheese

Selection of Tea Pastries

quantities will be 1 scone and 4 items per person

warm sultana and plain scones with strawberry preserve and king island double cream
bitter chocolate and salted caramel tart
honey, walnut and caramel layer cake
mango and white chocolate tart
raspberry curd, pistachio and soft pavlova pot

organic fair-trade coffee and premium tea selection



HIGH TEA

MENU B

\$55

We are proud to present our high tea menus served to your table on a lazy susan and presented beautifully on a combination of tiered stands, wooden boards and platters.

Selection of Finger Sandwiches

quantities will be equivalent of 1 round per person

smoked huon salmon, mizuna, horseradish cream

rare roast beef, mustard pickle, rocket

cucumber, dill and cream cheese

smoked ham, swiss cheese and vine tomato

Selection of Sweet and Savoury Items

quantities will be 1 scone and 5 items per person.

warm sultana and plain scones with strawberry preserve and king island double cream

Please select 5 items from below sweet and savoury menu

Selection of Tea Pastries

classic bakewell tart, raspberry jam and fondant

confit pineapple, coconut sago, ginger curd (dfr,gfr,nfr,vg)

raspberry chocolate tart, mint milk gel (nfr,gfr)

bitter chocolate ganache, orange curd, cardamom crunch (nfr,gfr)

russian honey cake, mandarin crunch

portugese custard tart, apricot marmalade (nfr)

caramelised apple, cinnamon cream and feulletine

traditional lemon meringue pie (nfr)

Savoury Items

smoked bacon and caramelised

shallot quiche (nfr)

steamed vegetable pot sticker,

mushroom soy (nfr,dfr,v)

indian potato and vegetable samosa,

raita (nfr,v)

artisan mini cumberland sausage

rolls (nfr)

gourmet meat pies, bush tomato

chutney (nfr)

pumpkin and feta arrancini,

capsicum dip (gfr,nfr,v)

organic fair-trade coffee and

premium tea selection



HIGH TEA BEVERAGE MENU

Beverages for high teas can be served on consumption.

PCEC recommends the following sparkling wine. alternatively, you may prefer to select from the PCEC's beverage list and packages to suit your occasion and budget.

Sparkling Wine and Champagne

long row sparkling chardonnay pinot noir <i>sa</i>	\$50
aurelia nv chardonnay pinot noir <i>pemberton, wa</i>	\$53
veuve talihan blanc de blanc brut nv <i>france</i>	\$58
wicks estate sparkling chardonnay cuvee <i>adelaide hills</i>	\$65
mumm cordon rouge brut nv <i>france</i>	\$110
moet & chandon imperial nv brut <i>france</i>	\$148
fruit juice	glass \$6
	jug \$15