



PERTH CONVENTION AND
EXHIBITION CENTRE



GRAB AND GO LUNCH

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.





GRAB AND GO WORKING LUNCH MENU (MIN 10 GUESTS)

\$35

Our Grab and Go working lunches are the perfect offering when time is limited, and the delegates need charging, with a selection of healthy classics

Working Lunch 1

shaved roast beef wrap, bush tomato relish, cucumber, caramelised onion and rocket (nfr, v)
caramelised onion and goat cheese roll, grilled zucchini and rocket (nfr,v)
crisp cos, classic aioli, croutons, pickled bell peppers, red onion (nfr,v)
pesto pasta salad, grilled eggplant, sun dried tomato, mizuna, herb and garlic oil (nfr,vg,dfr)
assorted fruit ganache chocolate tarts
sliced seasonal fruit

Working Lunch 2

champagne ham sandwich, provolone cheese, cucumber, seeded mustard mayonnaise and lettuce (nfr)
curried egg wrap, chiffonade coriander, cucumber and iceberg (nfr,v)
rice vermicelli salad, wakame, enoki mushroom, coriander, chilli and mirin dressing (gfr,dfr,nfr,vg)
classic potato salad, gherkin, capers, dill, mayonnaise (gfr,dfr,nfr,v)
selection of mini cheesecakes
sliced seasonal fruit

Working Lunch 3

tuscan style chicken roll, aioli, red bell peppers, shaved fennel and baby spinach (nfr)
north african spiced roasted vegetables wrap, hummus and rocket (nfr,dfr,v)
roast pumpkin and quinoa salad, charred capsicum, pepitas (gfr,nfr,vg,dfr)
heirloom and vine tomato, cannellini bean, kalamata, basil, agave nectar (dfr,nfr,gfr,vg)
strawberry and bitter chocolate tart, chamomile curd (gfr,nfr)
sliced seasonal fruit

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