



PERTH CONVENTION AND
EXHIBITION CENTRE



CONFERENCE CATERING PACKAGES

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.





CONFERENCE CATERING PACKAGE

full day	\$81.50 (includes morning tea, lunch, and afternoon tea)
half day morning	\$68.50 (includes morning tea and lunch)
half day afternoon	\$56.50 (includes lunch and afternoon tea)

keep your delegates charged throughout the day with a variety of healthy classics and exciting flavours from around the world.

organic fair-trade coffee and premium tea selection available all day

MONDAY

morning break

handmade cumberland sausage rolls, spiced tomato ketchup (nfr)
buttermilk, sultana scone, strawberry conserve, mascarpone (nfr,v)
sweet potato and cashew empanada (dfr,vg)

stand up working lunch

butter chicken, basmati rice, poppadum crumb, raita (gfr,nfr)
steamed barramundi, stir fried mushroom, asian greens, black vinegar (gfr,nfr,dfr)
shaved roast beef wrap, bush tomato relish, cucumber, caramelised onion and rocket (nfr)
moroccan slaw, cabbage, beetroot, carrot, apricots, mint, coriander, ras el hanout, maple and orange dressing (gfr,nfr,dfr,vg)
shaved local prosciutto, roasted baby pear, mizuna, mustard dressing (gfr,nfr,dfr)
baked greek yoghurt pot, spiced peaches (gfr,nfr)

afternoon break

strawberry crumble slice/tart (nfr)



TUESDAY

morning break

mini cornish pasty, warm pickle (nfr)

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

classic lamington, raspberry gel (vg,nfr,dfr)

stand up working lunch

braised beef, roasted pumpkin, preserved vine
tomatoes, pepitas, basil pesto (gfr)

cajun salmon supreme, jambalaya of eggplant,
zucchini and garden peas, spicy lime salsa (nfr,dfr,gfr)

champagne ham sandwich, provolone cheese,
cucumber, seeded mustard mayonnaise and lettuce
(nfr)

cauliflower, muhammara, tahini mayo, pomegranate
arils, dhukkah (gfr,vg,nfr,dfr)

harissa spiced chicken, pearl cous cous, capsicum,
labne dressing (gfr,nfr)

selection of mini cheesecakes (v)

afternoon break

coconut, sago and mango pudding (gfr,nfr,dfr,vg)
sugar free

WEDNESDAY

morning break

caramelised onion, cheese and spinach quiche
(gfr,v,nfr)

freshly baked chocolate croissants (v)

peppered beef pie, piccalilli relish

stand up working lunch

north african lamb, braised apricots, chickpeas,
coriander, spiced rice pilaff (gfr,nfr,dfr)

lime scented chicken, asparagus, red beans and
capsicum ragout, chipotle bbq sauce (gfr,nfr,dfr)

tuscan style chicken roll, aioli, red bell peppers,
shaved fennel and baby spinach (nfr)

rice vermicelli salad, wakame, enoki mushroom,
coriander, chilli and mirin dressing (gfr,dfr,nfr,vg)

miso baked salmon, nori furikake, kale, red onion
and sesame (gfr,dfr,nfr)

lemon meringue pie (gfr,nfr)

afternoon break

mango, soy milk custard pudding (gfr,dfr,nfr,vg)
sugar free



THURSDAY

morning break

lamb rogan josh samosa, mango chutney (nfr)
portugese custard tart, orange marmalade (nfr)
sweet potato and cashew empanada (dfr,vg,nfr)

stand up working lunch

saffron braised chicken, rioja poached chorizo,
roasted mediterranean vegetables, aioli (gfr,nfr)
lamb and eggplant tikka, with fragrant basmati
rice, poppadum crumb, mango chutney (gfr,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)
shaved bresaola, vine tomato, roquette, soused
red onion, shaved pecorino (nfr,gfr)
assorted fruit ganache chocolate tarts (v)

afternoon break

raw chocolate mousse, freeze dried raspberry
(dfr,nfr,gfr,vg) sugar free

FRIDAY

morning break

gourmet mini pies with tomato relish (nfr)
five cheese arancini, pesto dip (v)
double chocolate brownie (v)

stand up working lunch

smoked paprika beef, button mushroom,
eggplant, potato gnocchi, garlic sour cream (nfr)
poached chicken, charred broccoli and water
chestnut, green curry sauce, fragrant coconut
rice, cassava cracker (gfr,dfr,nfr)
caramelised onion and goat cheese roll, grilled
zucchini and rocket (nfr,v)
heirloom and vine tomato, cannellini bean,
kalamata, basil, agave nectar (dfr,nfr,gfr,vg)
exmouth prawns, citrus dressing, charred
radicchio, avocado, pickled white radish
(dfr,nfr,gfr)
banoffee pie pot (gfr,nfr)

afternoon break

white chocolate and passion fruit curd tart
(gfr,nfr,v)



SATURDAY

morning break

quiche florentine, spinach and cheese (v)

homemade banana bread, caramelised butter cream
(v,nfr)

butter chicken wellington, mint riata (nfr)

stand up working lunch

miso chicken, spiced red cabbage, shitake, coriander
and bean sprouts (gfr,nfr,dfr)

salmon with chraimeh sauce, cauliflower, eggplant
and capsicum, tahini dressing (dfr,nfr,gfr) contains
sesame

smoked salmon wrap, cucumber, onion, caper
mayonnaise and rocket (nfr,dfr)

pesto pasta salad, grilled eggplant, sun dried tomato,
mizuna, herb and garlic oil (nfr,vg,dfr,gfr)

sopresso salami, shaved fennel and orange salad,
white balsamic dressing (gfr,nfr,dfr)

strawberry and bitter chocolate tart, chamomile curd
(nfr)

afternoon break

cacao topped raw muesli cake (gfr,dfr,nfr,vg)

SUNDAY

morning break

pumpkin and feta arancini, tomato dip (gfr,nfr)

mini fruit filled, chocolate and hazelnut muffins

beef and cheddar empanada, charred corn salsa
(nfr)

stand up working lunch

lebanese style lamb, spiced sweet potatoes,
dhukkah, crumbled feta (nfr)

roast chicken, baby capsicum, truss tomatoes,
green olive, italian white beans, salsa verde
(gfr,nfr,dfr)

curried egg wrap, chiffonade coriander,
cucumber and iceberg (nfr,v)

classic potato salad, gherkin, capers, dill,
mayonnaise (gfr,dfr,nfr,v)

smoked tasmanian salmon, garden pea salad,
tendrils, horseradish dressing, torn rye (dfr,nfr)

honey cake pot, mandarin jam

afternoon break

banana, chia pudding, chocolate soil
(dfr,gfr,nfr,vg)



ADDITIONAL PLATTERS

(recommended for 10 guests)

fresh sliced seasonal fruits (gfr,dfr,nfr,vg)	\$65
vegetable crudité platter - fresh seasonal vegetables with 3 homemade dips (gfr,nfr,vg)	\$80
assorted sandwiches (20 halves)	\$90
assorted plant based wraps (20 halves) (v)	\$90
sushi platter (30 pieces) assorted sushi rolls served with gfr soy, wasabi and pickled ginger (dfr,nfr)	\$70
plant based platter - baba ganoush, miso hummus, marinated olives, pickled and grilled vegetables, plant-based cheese, marinated tofu, chutneys, dried fruits, assorted breads (vg)	\$125
antipasto - artisan cured meats served with a selection of pickles, olives, 2 cheeses, rye bread and lavosh (nfr)	\$150
artisan cheese board - selection of 3 premium cheeses, quince, muscatels, grapes in season, dried fruit, nuts, lavosh and crackers (v)	\$140
protein balls (15 pieces) banana, medjool dates, oats, wattle seed, flaxseed and coconut (vg,dfr)	\$45
bowl of fresh whole seasonal fruits (15 pieces) (gfr,dfr,nfr,vg)	\$45