



PERTH CONVENTION AND
EXHIBITION CENTRE



BREAKFAST

2023/2024



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.





THE BREAKFAST PANTRY

(minimum 20 guests)

light and convenient breakfast options, ideal for network events or prior to a conference

Energy Continental Breakfast (stand up)

\$34

healthy, energy foods and beverages to kick start a creative day

up to 90 minutes service

organic fair-trade coffee and premium tea selection
jugs of orange juice

mini bottles of house made rosella lemonade infusion (gfr,dfr,vg,nfr)

mini bottles of high protein avocado & vanilla smoothie (gfr,v,nfr)

plant based protein balls - banana, medjool dates, oats, wattle seed, flaxseed and coconut (dfr,v)

superfoods homemade toasted granola bar (v)

banana bread, ricotta, elixir creamed honey served in a yoghurt glass (gfr,nfr)

Grab & Go Breakfast (stand up)

\$36

ideal for those wanting to network over breakfast or grab something on the go

up to 90 minutes service

organic fair-trade coffee and premium tea selection

jugs of chilled orange juice

mini bottles fruit smoothie - strawberry, coconut and banana (gfr,dfr,nfr,v)

freshly baked danish and croissants

halloumi, mushroom and spinach slider (v,nfr)

scrambled free range egg and 'paddock to plate' streaky cured bacon (nfr,gfr)

belgium waffles, seasonal berries, vanilla cream (nfr,v)

fresh cut seasonal fruits (gfr,nfr,dfr,vg)



TRADITIONAL BREAKFAST

\$42

single course hot breakfast with inhouse baked pastries, sliced seasonal fruits, chilled orange juice, organic fair-trade coffee and premium tea selection

select one course

café breakfast, smashed avocado, herb scrambled free range eggs, 'paddock to plate' cured bacon, charred 9 grain bread, truss tomatoes, crumbled feta

mediterranean breakfast, grilled halloumi, poached free range eggs, smashed avocado, button mushroom, baby tomato, kalamata olives, grilled turkish bread, mediterranean herb salad (v, nfr)

traditional breakfast, free range scrambled eggs, bacon, tomato, mushroom, spinach, 9 grain toast and cumberland sausage (nfr)

roast vegetable frittata, grilled turkish, smoked bacon, asparagus, heirloom tomato and feta salad, balsamic glaze (nfr)

morning salad, rocket, baby kale, prosciutto, soft poached egg, asparagus, gfr croutons, lemon & avocado oil vinaigrette (gfr, nfr)

charred sour dough, grilled plant based pattie, asparagus, heirloom tomato and basil salad, balsamic glaze, herb oil (nfr,gfr,dfr,vg)

gidgegannup goats cheese omelette, grilled field mushroom, potato & raclette cheese hash brown, wilted warrigal greens, grilled sour dough (nfr,v)

smoked salmon, free range scrambled eggs, west australian truffle, toasted brioche, warrigal greens, hollandaise sauce

\$5 premium surcharge





2 COURSE PLATED BREAKFAST

\$45

seated two-course breakfast with our crowd favourites, including a variety of sweet, savoury and healthy options in a formal setting

alternate drop **\$12** per person per course

organic fair-trade coffee and premium tea selection

select one pre-set individual healthy juice and breakfast entrée

lemongrass, ginger & lime infusion with apple & cinnamon bircher muesli, maple syrup, vanilla yoghurt, wolf berries (nfr,v)
rosella lemonade with a breakfast trifle, toasted muesli, berry compote, red wattle seed labneh (v)

apple, celery, cucumber & kale juice with chia pudding, honey, vanilla, coconut yoghurt, fresh berries (gfr,dfr,nfr,v)
carrot, beetroot & ginger juice with buddha bowl, roasted cauliflower, baby kale, quinoa, avocado oil, roasted ricotta (gfr,nfr,v)

select one plated main course

café breakfast, smashed avocado, herb scrambled free range eggs, 'paddock to plate' cured bacon, charred 9 grain bread, truss tomatoes, crumbled feta
mediterranean breakfast, grilled halloumi, poached free range eggs, smashed avocado, button mushroom, baby tomato, Kalamata olives, grilled turkish bread, mediterranean herb salad (v,nfr)

traditional breakfast, free range scrambled eggs, bacon, tomato, mushroom, spinach, 9 grain toast and cumberland sausage (nfr)

roast vegetable frittata, grilled turkish, smoked bacon, asparagus, heirloom tomato and feta salad, balsamic glaze (nfr)

morning salad, rocket, baby kale, prosciutto, soft poached egg, asparagus, gfr croutons, lemon & avocado oil vinaigrette (gfr,nfr)

charred sour dough, grilled plant based pattie, asparagus, heirloom tomato and basil salad, balsamic glaze, herb oil (nfr,gfr,dfr,vg)

asparagus, spiced beans, guacamole, charred toast, grilled pumpkin, citrus evoo (gfr,dfr,nfr,vg)

gidgegannup goats cheese omelette, grilled field mushroom, potato & raclette cheese hash brown, wilted warrigal greens, grilled sour dough (nfr,v)

huon smoked salmon, free range scrambled eggs, west australian truffle, toasted brioche, warrigal greens, hollandaise sauce **\$5 premium surcharge**