



PERTH CONVENTION AND  
EXHIBITION CENTRE



COCKTAIL MENU

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.







## COCKTAIL RECEPTION PACKAGES

45 minutes – 3 cold items	\$18
60 minutes – 3 cold and 2 hot items	\$31
90 minutes – 3 cold and 3 hot items, 1 bigger bite, 1 dessert	\$57
120 minutes plus – 3 cold and 2 hot items, 2 bigger bites, 2 desserts	\$72

### cold canapes

**teriyaki glazed chicken**, wasabi gel, shiso and sesame (gfr,dfr,nfr)

**slow roast lamb fillet**, red capsicum pesto,  
fried halloumi, cumin seed (gfr)

**smoked salmon**, peppered mascarpone,  
avruga caviar tart (nfr, gfr)

**prawn nigiri**, wasabi mayo, ginger crisp, toasted sesame  
(gfr,dfr,nfr)

**pumpkin tart**, dark agave nectar, puffed wild rice,  
micro basil (nfr,dfr,v)

**cherry tomato**, kalamata and avocado spoon,  
jalapeno crisps (gfr,dfr,nfr,vg)

**sesame crusted tofu**, micro capsicum, miso,  
cucumber (gfr,dfr,nfr,vg)

**gidgegannup goats curd cone**,  
beetroot and balsamic relish (nfr, v)

**yorkshire pudding**, rare roast beef, horseradish,  
crème fraiche (nfr)

**oyster**, ponzu dressing, pickled seaweed,  
yuzu sesame seed (dfr, nfr)

### hot canapes

**crisp crumbed prawn**, saffron and dill dip  
(nfr)

**pumpkin and feta arancini**, capsicum mayo  
(nfr,v,gfr)

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

**roast pumpkin pot**, asparagus, truffle  
dressing, pepitas (gfr,nfr,dfr,vg)

**sweet potato and cashew empanada**  
(nfr,vg)

**lamb rogan josh samosa**, mango chutney  
(nfr)

**butter chicken wellington**, mint riata

**beef and cheddar empanada**, charred corn  
salsa



### dessert canapes

**limoncello meringue tart** (gfr,nfr,v)

**classic bakewell tart**, raspberry jam and fondant (v)

**selection of mini ice cream cones** (v)

**white chocolate and calvados mousse**, caramelised apple, feuilletine (v)

**raspberry, coconut and soy milk panna cotta**  
(gfr,dfr,vg,nfr)

### bigger bites

**karaage chicken**, chilli mayo, rice noodle, bok choy and spring onion

**adobo pulled pork**, coriander slaw, smashed avo, smoked paprika (nfr,dfr,gfr)

**aloo ghoobi**, basmati rice, poppadum crumb, mango chutney (nfr,gfr,dfr,vg)

**vegetable shawarma**, harissa slaw, pomegranate mayo (gfr,nfr,dfr,vg)

**slow braised beef**, red wine, pomme aligot, mushroom ragout (gfr, nfr)

**moroccan lilydale chicken tagine**, ord river chickpeas, olives, preserved lemon (gfr, nfr, dfr)



## 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 (nfr,gfr)

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

### 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





## WELCOME TO WESTERN AUSTRALIA COCKTAIL RECEPTION

\$72

a culinary experience based on the best west australian ingredients

### charcuterie and cheese table

locally produced smallgoods and artisan cheeses, olives, quince, pickled vegetables, chutneys, fruit, nuts, crusty bread and crackers

### walked around

albany akoya oysters, spiced avocado puree, geraldton wax (dfr,nfr)

kangaroo kebab, wattleseed, warrigal greens, bush tomato chutney (dfr,nfr)

abrolhos island scallop, venison chorizo, ice plant (dfr,nfr)

warm manjimup truffle tart, gidgegannup goats curd (v)

### chef live station *(please select 1 from below)*

shark bay prawns, lemon myrtle vinaigrette, pickled cucumber, salmon roe (dfr,nfr)

lilydale free range chicken, wattleseed, gidgegannup goats curd, roasted elixir honey, pumpkin, baby kale (nfr)

### mini ice creams

selection of mini ice creams

*minimum 80 guests (up to 2 hours)*