



PERTH CONVENTION AND  
EXHIBITION CENTRE



MEETING ROOMS CONFERENCE  
CATERING PACKAGE

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.

*Perth Convention and  
Exhibition Centre |  
2023/2024*





## 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.





## MEETING ROOMS CONFERENCE CATERING

full day	\$83.50 (includes morning tea, lunch, and afternoon tea)
half day morning	\$70.50 (includes morning tea and lunch)
half day afternoon	\$58.50 (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, available for level 2 function rooms & level 1 boardrooms. arrival tea & nespresso coffee, morning and afternoon breaks served in the meeting room foyer, with lunch served in @Liberty cafe.

### 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,nfr)  
nespresso coffee and premium tea selection

#### @liberty lunch

live station - guacamole made to order, organic corn chips and condiments (gfr,vg,nfr)  
shaved roast beef wrap, bush tomato relish, cucumber, caramelised onion and rocket (nfr)  
chargrilled market vegetable stack roll, olive tapenade, balsamic glaze and leaves (nfr,dfr,vg)  
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)  
butter chicken, basmati rice, poppadum crumb, raita (gfr,nfr)  
baked greek yoghurt pot, spiced peaches (gfr,nfr)  
nespresso coffee and tea from @liberty served with lunch

#### afternoon break

strawberry crumble slice/tart (nfr)  
nespresso coffee and premium tea selection



## 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)

nespresso coffee and premium tea selection

### @liberty lunch

live station - kati roll, paratha, tandoori spiced  
vegetables, mint & coriander chutney (v,nfr)

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

falafel and roasted pumpkin wrap, spiced yoghurt and  
spinach (nfr,v)

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

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

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

selection of mini cheesecakes (v)

nespresso coffee and tea from @liberty served with  
lunch

### afternoon break

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

nespresso coffee and premium tea selection

## WEDNESDAY

### morning break

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

freshly baked chocolate croissants (v)

peppered beef pie, piccalilli relish

nespresso coffee and premium tea selection

### @liberty lunch

live station – hand rolled sushi, gfr soy, pickled ginger,  
wasabi (dfr,nfr)

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

pastrami wrap, mustard pickles, swiss cheese, garden  
leaves (nfr,dfr)

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)

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

lemon meringue pie (gfr,nfr)

nespresso coffee and tea from @liberty served with  
lunch

### afternoon break

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

nespresso coffee and premium tea selection



## THURSDAY

### morning break

**lamb rogan josh samosa**, mango chutney (nfr)  
**portugese custard tart**, orange marmalade (nfr)  
**sweet potato and cashew empanada** (dfr,vg,nfr)  
nespresso coffee and premium tea selection

### @liberty lunch

**live station** - chinese bbq pork buns, hoisin sauce  
(dfr,nfr)

**north african spiced roasted vegetables wrap**, hummus  
and rocket (nfr,dfr,v)

**lemon and herb chicken sandwich**, cucumber, tomato,  
iceberg lettuce (nfr,dfr)

**roast pumpkin and quinoa salad**, charred capsicum,  
pepitas (gfr,nfr,vg,dfr)

**shaved bresaola**, vine tomato, rocket, soused red onion,  
shaved pecorino (nfr,gfr)

**saffron braised chicken**, rioja poached chorizo, roasted  
mediterranean vegetables, aioli (gfr,nfr)

**assorted fruit ganache chocolate tarts** (v)

nespresso coffee and tea from @liberty served with  
lunch

### afternoon break

**raw chocolate mousse**, freeze dried raspberry  
(dfr,nfr,gfr,vg) sugar free  
nespresso coffee and premium tea selection

## FRIDAY

### morning break

**gourmet mini pies with tomato relish** (nfr)  
**five cheese arancini**, pesto dip (v)  
**double chocolate brownie** (v)  
nespresso coffee and premium tea selection

### @liberty lunch

**live station** - korean pulled pork bao, pickled  
vegetables, coriander and sesame (nfr)

**caramelised onion and goat cheese roll**, grilled  
zucchini and rocket (nfr,v)

**smoked turkey wrap**, cranberry, dijon mayonnaise,  
cucumber, spinach (nfr,dfr)

**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)

**smoked paprika beef**, button mushroom, eggplant,  
potato gnocchi, garlic sour cream (nfr)

**banoffee pie pot** (gfr,nfr)

nespresso coffee and tea from @liberty served with  
lunch

### afternoon break

**white chocolate and passion fruit curd tart** (gfr,nfr,v)  
nespresso coffee and premium tea selection



## SATURDAY

### morning break

quiche florentine, spinach and cheese (v)

home-made banana bread, caramelised butter cream  
(v,nfr)

butter chicken wellington, mint riata (nfr)  
nespresso coffee and premium tea selection

### @liberty lunch:

**live station** – toasted rye bagel, pastrami,  
sauerkraut, gruyere cheese, ranch dressing (nfr)

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

**smoked ham ciabatta**, smashed avocado, goats curd,  
tomato, cos lettuce (nfr)

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

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

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

**strawberry and bitter chocolate tart**, chamomile curd  
(gfr,nfr)

nespresso coffee and tea from @liberty served with  
lunch

### afternoon break

cacao topped raw muesli cake (gfr,dfr,nfr,vg)  
nespresso coffee and premium tea selection

## SUNDAY

### morning break

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

mini fruit filled, chocolate and hazelnut muffins (v)

beef and cheddar empanada, charred corn salsa  
(nfr)

nespresso coffee and premium tea selection

### @liberty lunch

**live station** - chicken quesadilla, charred corn pico  
de gallo, cheese, spiced avocado (nfr)

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

**roast beef sandwich**, tomato, rocket, and seeded  
mustard mayonnaise (dfr,nfr)

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

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

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

**honey cake pot**, mandarin jam

nespresso coffee and tea from @liberty served with  
lunch

### afternoon break

banana, chia pudding, chocolate soil (dfr,gfr,nfr,vg)  
nespresso coffee and premium tea selection



## ADDITIONAL PLATTERS

(recommended for 10 guests)

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