



PERTH CONVENTION AND
EXHIBITION CENTRE



LIVE COOKING

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.





LIVE COOKING STATIONS

a minimum of three live stations required for a single event or can be added to a cocktail package, live cooking stations are subject to available locations.

guacamole – made at the station in a giant stone mortar, served with organic corn chips, homemade salsas, assorted hot sauces, sour cream (gfr,nfr,vg)

minimum 100 guests \$17

mexican tacos – 3 styles of soft tacos, taco carne asada, taco al pastor, elote-style corn salad and black bean, assorted hot sauces, sour cream and guacamole (gfr,nfr)

minimum 100 guests \$20

som tom and gai yang– authentic thai green papaya salad, cherry tomatoes, green beans, peanuts, lime, chili, palm sugar and fish sauce, bbq marinated chicken kebabs, sticky rice (gfr)

minimum 100 guests \$17

yakitori chicken – japanese marinated and grill chicken kebabs, daikon slaw, fragrant rice, taberu rayu (gfr,nfr,df)

minimum 100 guests \$17

bunny chow – south african chicken curry served in a hollowed out white loaf, selection of sambals (nfr)

minimum 100 guests \$17

kati roll – vegetarian indian street food, paratha bread, spiced potato, chickpea, cauliflower and paneer filling, coriander and mint chutney, mango pickle (v)

minimum 100 guests \$17



corn pup's – american style sausage & mozzarella on a stick, cheese kransky, corn batter, served with selection of american dipping sauces (nfr)

minimum 100 guests \$15

bao - hoi sin pork belly, bao bun, scallion slaw, crisp shallots, kewpie mayo (nfr)

minimum 100 guests \$15

charcuterie table - locally produced smallgoods and artisan salami, olives, dips, pickled vegetables, manjimup truffle mustard, piccalilli, chutneys, fruit, nuts, crusty bread and crackers

minimum 100 guests \$25

artisan cheese table – a minimum of 5 chef handpicked premium cheeses, manjimup truffle honey, quince, muscatels, grapes in season, strawberries, dried fruit, nuts, sea salt grissini, lavosh and crackers (v)

minimum 100 guests \$22

sugar rush – an epic dessert experience, homemade rocky road, chocolate fountain with marshmallows, fruit and brownie squares, tarts, petit cakes, chocolate truffles, sweets, lollypops (v)

minimum 100 guests \$27