



PERTH CONVENTION AND
EXHIBITION CENTRE



PLATED LUNCH

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.





TASTE OF WESTERN AUSTRALIA

Our menus have been designed as a celebration of West Australian produce.

Our culinary team are committed to supporting our local community by sourcing the finest regional ingredients to create a unique experience for your event.

We have taken the opportunity to present the best that WA has to offer.

Our Taste of WA Swan logo will help you navigate our menus to the dishes that honour the rich and vibrant produce from this beautiful part of our country.





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.







PLATED LUNCH MENU



2 courses	\$59
3 courses	\$79
alternative course surcharge at \$12 per guest per course	

artisan bread rolls, butter
organic fair-trade coffee and premium tea selection

entrée (pre-set)

-  **a twist of ceasar chicken salad**, buttermilk poached chicken, torched iceberg salad, tempura poached egg, prosciutto, herbed focaccia croutons, white anchovies, worcestershire dressing, parmesan (nfr)
-  **coconut, ginger, chilli, and lime poached local prawns**, grilled pineapple carpaccio, spicy avocado, molasses dressing, toasted sesame seeds, sea parsley (gfr,dfr,nfr)
- curry roasted cauliflower with tabouleh salad**, black lentils caviar, coconut labneh, pomegranate, native river mint, puffed grains (vg,gfr,nfr,dfr)


main

-  **native thyme marinated chicken confit with ricotta and potato gnocchi**, stroganoff sauce, truffled forest mushrooms, fresh herbs, sour cream (nfr)
-  **aromatic local seafood pot with udon noodles**, lemongrass, chilli and ginger dashi broth, selection of fresh seasonal vegetables, seaweed, fresh herbs (dfr,nfr)
- beetroot and lemon myrtle risotto**, baby spinach, confit garlic, sweet potato chips, toasted pumpkin seeds, warrigal greens (vg,gfr,nfr,dfr)



dessert

caramelized meringue with spiced cherry compote,
almond streusel (v,dfr)

-  48hour apple tart with poppy seed crumble,
mascarpone cream (v)
- coconut panna with marinated pineapple,
raspberry soil (gfr,dfr,nfr,vg)

upgrades

upgrade dessert to a 'sugar rush' dessert table for
\$8 per guest

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

or

upgrade dessert to an 'artisan cheese table' for **\$4**
per guest

*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)*