



PERTH CONVENTION AND
EXHIBITION CENTRE

Breaks *Pavilion*

valid until June 2026





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 WA has to offer. The map opposite demonstrates the different regions in Western Australia our produce comes from.

Our experienced culinary team create dishes that honour the rich and vibrant produce from this beautiful part of our country, we're spoilt for choice when it comes to quality and unique ingredients to incorporate into our menus.

Creating Moments of Culinary Excellence

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.



-  Kimberley
-  Arid Interior
-  Pilbara
-  Gascoyne
-  Murchison
-  Goldfields
-  Nullarbor
-  Agricultural Region
-  Perth Convention And Exhibition Centre



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.

Allergens

The following known allergens may be present in our kitchens or are used as ingredients in some foods which have been prepared by our suppliers.

Almond	Mollusc
Barley	Oat
Bee products	Pecan
Brazil Nut	Pine Nut
Cashew	Pistachio
Crustacean	Rye
Egg	Sesame
Fish	Soy
Hazelnut	Sulphite
Lupin	Walnut
Macadamia	Wheat
Milk	



Quick Break



**organic fair-trade coffee and premium tea selection
with filtered still and sparkling water**

\$6.00

with gourmet cookies

\$11.00

with mini fruit filled muffins

\$13.00

jugs of orange juice

\$5.00

Continuous Coffee and Tea



**organic fair-trade coffee and premium tea selection
with filtered still and sparkling water**

half day (four hours)

\$16.00

with gourmet cookies

\$21.00

full day (eight hours)

\$21.00

with gourmet cookies

\$27.00

additional break items

\$7.00 per item

jugs of orange juice

\$5.00



Take a Break (served for 45 minutes)

\$20



organic fair-trade coffee and premium tea selection with filtered still and sparkling water

premium balanced break options, one savoury and one sweet per guest

jugs of orange juice \$5.00 per person

select one sweet

assorted cookies (v)

locally baked mini croissant, wild rosella and strawberry jam (v)

locally baked pain au chocolate (v)

locally baked mini danishes, kakadu plum jam (v)

homemade carnarvon banana and dates bread, cinnamon myrtle maple butter cream (nfr, v)

mini donut with mixed berries filling (v)

assorted mini muffins: apple and cinnamon, chocolate and hazelnut, mixed berries (v)

classic lamington, river mint and raspberry gel (gfr, nfr, v)

homemade wattleseed buttermilk scone, cranberry, strawberry conserve and pcec honey mascarpone nfr, (v)

lake deborah salted caramel bitter chocolate ganache tart (nfr, v)

assorted friands (gfr)

select one savoury

linley valley pork and saltbush sausage roll, bush tomato chutney (nfr)

chicken and mushroom pie, caramelised onion jam (nfr)

lamb and lemongrass dumpling, chilli dumpling sauce (nfr, dfr)

native thyme, pumpkin and feta arancini, chilli and tomato relish (nfr, v)

lamb and rosemary pie, spicy native bush tomato chutney (nfr)

peppered beef pie, tomato relish (nfr)

vegan gyoza vegetable dumpling, special dumpling sauce (nfr, vg)

quiche lorraine (nfr)