

Conference Catering *Pavilion*

2025





Taste of Western Australia

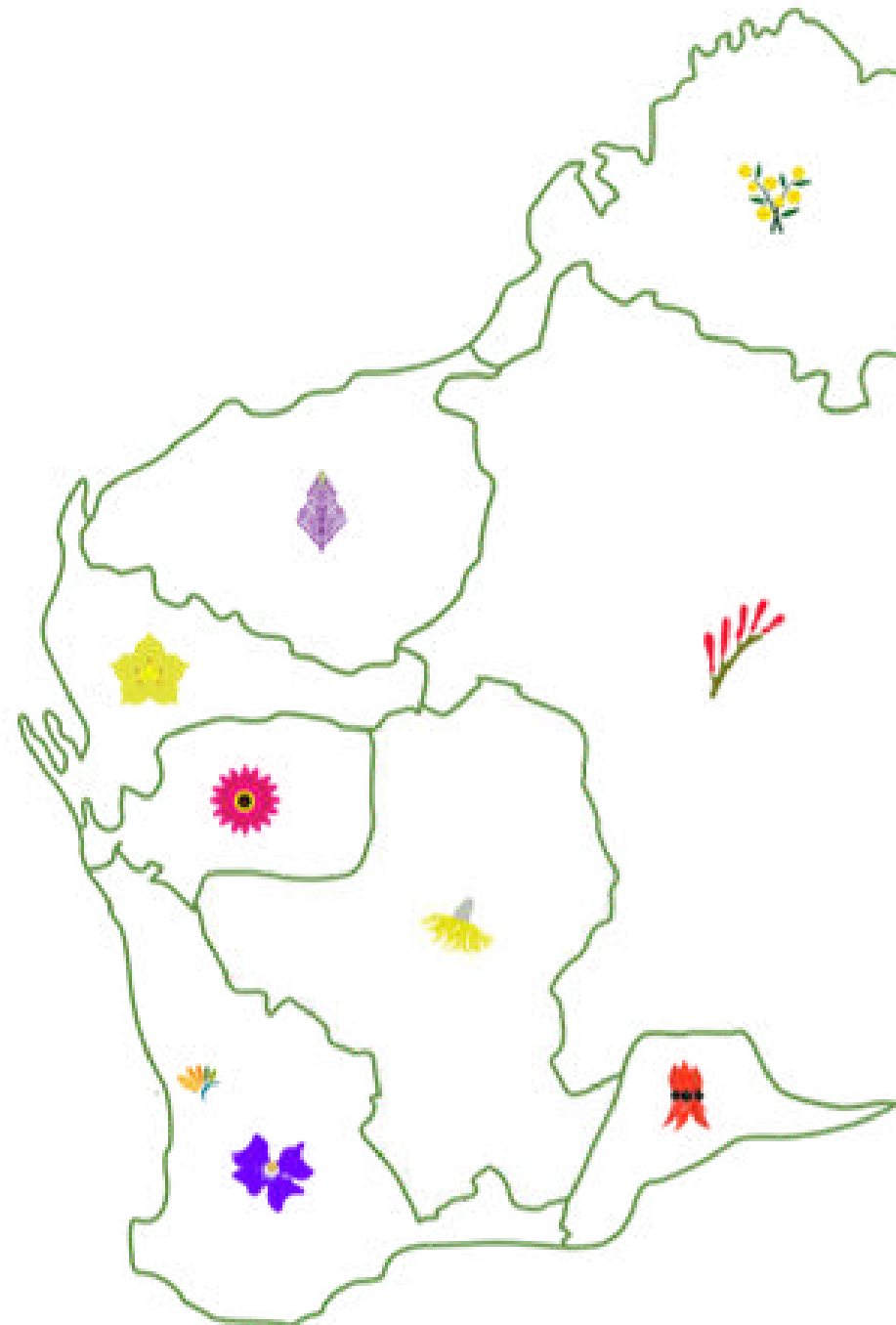
Our menus have been designed as a celebration of West Australian produce.

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.





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	



Conference Catering Package - Pavilions

\$87.50 full day (includes morning tea, lunch and afternoon tea)

\$65.50 half day (includes morning tea and lunch OR lunch and afternoon tea)

organic fair-trade coffee and premium tea selection available all day

On arrival pre-conference snacks

carafes of ozblue blueberries smoothie, banana, coconut milk (*gfr, nfr, vg*) \$6.00pp

protein slice toasted oats, banana, dark chocolate and apricot bites (*dfr, nfr, v*) \$5.00pp

assorted mini muffins: apple and cinnamon, chocolate and hazelnut, mixed berries (*v*) \$7.00pp

homemade carnarvon banana and dates bread, cinnamon myrtle maple butter cream (*v, nfr*) \$7.00pp

Monday

morning break

locally baked mini danishes, kakadu plum jam (*v*)

paddock to plate wa dry cured ham and margaret river smoked cheddar mini croissant (*nfr*)

whole seasonal fruits (*gfr, nfr, vg*)

lunch

australian red lentil and roast butternut pumpkin salad, truss tomato, cucumber, pepitas, river mint, caramelised wattleseed balsamic dressing (*gfr, nfr, vg*)

paddock to plate wa bacon sandwich, lettuce, lemon myrtle smashed avocado, seasonal tomatoes (*nfr, dfr*)

pepperberry roasted sweet potato wrap, green goddess hummus, mizuna, tomato (*nfr, vg*)

free-range chicken cacciatore, with assorted gnocchi, roast capsicum, kalamata olives, warrigal greens salsa verde (*gfr, nfr, dfr,*)

spiced cinnamon myrtle braised vegetable ratatouille, roast capsicum (*gfr, nfr, vg*)

sliced seasonal fruits (*gfr, nfr, vg*)

afternoon break

raspberry, wattleseed and chocolate brownie, strawberry gum tea gel (*nfr, v*)

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

green tea sponge cake with mascarpone (*v, nfr*)



Tuesday

morning break

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

chicken and mushroom pie, caramelised onion jam (nfr)

whole seasonal fruits (gfr, nfr, vg)

lunch

tabouleh salad, preserved lemon, curried cauliflower, river mint infused coconut labneh (gfr, nfr, vg)

heirloom tomato and margaret river mozzarella sandwich, warrigal greens pesto, lettuce (nfr, v)

native spiced marinated chicken gyros wrap, shredded cheese, tomato, cucumber, lettuce, river mint tzatziki (nfr)

dardanup beef stroganoff with local mushroom ragout, sea parsley (gfr, nfr)

southern bean cassoulet, roast pumpkin, steamed rice (gfr, nfr, vg)

sliced seasonal fruits (gfr, nfr, dfr, vg)

afternoon break

lake deborah salted caramel bitter

chocolate ganache tart (nfr, v)

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

carrot cake topped with whipped cream cheese icing (v) - contains walnuts

Wednesday



morning break

locally baked pain au chocolate (v)

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

whole seasonal fruits (gfr, nfr, vg)

lunch

ord river kabuli chickpea salad, cucumber, roast capsicum, seasonal tomatoes, warrigal greens pesto (gfr, nfr, vg)

wa cured ham and margaret river smoked cheddar sandwich, bush tomato mayo (nfr)

saltbush spiced seasonal vegetable wrap, rocket, olive tapenade, basil mayo (nfr, v)

baked humpty doo barramundi, geraldton wax and saltbush potatoes, seasonal vegetables, salsa verde (gfr, nfr, dfr)

falafel, seasonal vegetables, salsa verde (gfr, nfr, vg)

sliced seasonal fruits (gfr, nfr, dfr, vg)

afternoon break

ozblue blueberries crumble tart (nfr, v)

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

red velvet sponge cake with cream cheese frosting (v, gfr, nfr)



Thursday



morning break

homemade carnavaon banana and date bread,
cinnamon myrtle maple butter cream (*nfr, v*)

savoury mediterranean muffins with saltbush
salt (*nfr, v*)

whole seasonal fruits (*gfr, nfr, vg*)

lunch

green goddess salad, broccoli, kale, cucumber,
edamame, zucchini, spinach, green goddess
dressing (*gfr, nfr, vg*)

beef pastrami and swiss cheese sandwich,
sauerkraut, pickles, sea parsley and caper mayo (*nfr*)

native rosemary butternut pumpkin wrap,
saltbush goat cheese, baby spinach, green goddess
hummus (*nfr, v*)

moroccan style local lamb tagine, saffron rice with
dried fruits, mango and lime chutney (*gfr, nfr, dfr*)

chickpea chana masala, rice, tamarind chutney
(*gfr, nfr, vg*)

sliced seasonal fruits (*gfr, nfr, dfr, vg*)

afternoon break

mini donut with mixed berries filling (*nfr, v*)

peppered beef pie, tomato relish (*nfr*)

apple and cinnamon cake with crumble (*v, nfr*)

Friday



morning break

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

heirloom tomato, fresh ricotta, and warrigal
greens salsa verde mini croissant (*nfr, v*)

whole seasonal fruits (*gfr, nfr, vg*)

lunch

roasted pumpkin and narrogin quinoa salad,
beetroot, geraldton wax salsa verde, nigella seeds (*gfr, nfr, vg*)

lemon myrtle spiced chicken sandwich, roast
eggplant, lettuce, native thyme marinated feta, chilli jam
(*nfr*)

pickled zucchini and sun-dried tomato wrap,
eggplant, baby spinach, black truffle mayo (*nfr, dfr, v*)

butter chicken, fragrant rice, river mint infused raita,
pappadam, mango chutney (*gfr, nfr*)

coconut persian lentil curry, rice, mango chutney
(*gfr, dfr, nfr, vg*)

sliced seasonal fruits (*gfr, nfr, dfr, vg*)

afternoon break

orange lemon myrtle butter cake slice,
mandarin italian butter cream (*nfr, v*)

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

green tea sponge cake with mascarpone (*v, nfr*)





Saturday

morning break

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

mini pizzas, wood smoked buffalo mozzarella, aniseed myrtle tomato fondue, native basil (nfr, v)

whole seasonal fruits (gfr, nfr, vg)

lunch

local heirloom beetroot and truss tomatoes salad, rocket leaf, cannellini beans, native salsa verde (gfr, nfr, vg)

native bush spiced curry egg mayonnaise sandwich, dill, chives, cucumber, lettuce (dfr, v)

native thyme spiced chicken wrap, margaret river camembert, tomatoes, lettuce, saltbush (nfr)

aromatic curried diced beef chuck seasoned with a blend of sri lankan spices, chilli, coriander, fennel seeds, curry leaves, jackfruit and lime sambal, coconut rice, spring onion (gfr, dfr, nfr)

baby eggplant tagine, fragrant rice, mango and lime chutney (gfr, nfr, vg)

sliced seasonal fruits (gfr, nfr, dfr, vg)

afternoon break

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

quiche lorraine (nfr)

carrot cake topped with whipped cream cheese icing (v) - contains walnuts

Sunday

morning break

muesli slice (gfr, dfr, vg)

gourmet wagyu beef sausage rolls, lemon myrtle mustard (nfr)

whole seasonal fruits (gfr, nfr, vg)

lunch

native bush curried sweet potato salad, beach herbs, roast capsicum, lime dressing, toasted coconut flakes (gfr, nfr, vg)

smoked turkey and aniseed myrtle tomato chutney sandwich, lettuce, cucumber (nfr, dfr)

ord river chickpea falafel wrap, iceberg, cumin aioli (nfr, vg)

aromatic mild free range lamb curry, bombay potatoes, chillies, fresh coriander, chilli and lime pickle (gfr, nfr, dfr)

sri lankan style seasonal vegetable curry, pumpkin, pappadam and coriander crumble (gfr, nfr, vg)

sliced seasonal fruits (gfr, nfr, dfr, vg)

afternoon break

chocolate mud slice (gfr, nfr, vg)

thai vegetables spring rolls, sweet chilli sauce (nfr, v)

red velvet sponge cake with cream cheese frosting (v, gfr, nfr)

