



PERTH CONVENTION AND
EXHIBITION CENTRE

Conference Catering *Pavilion*

valid until June 2027





Taste of Western Australia

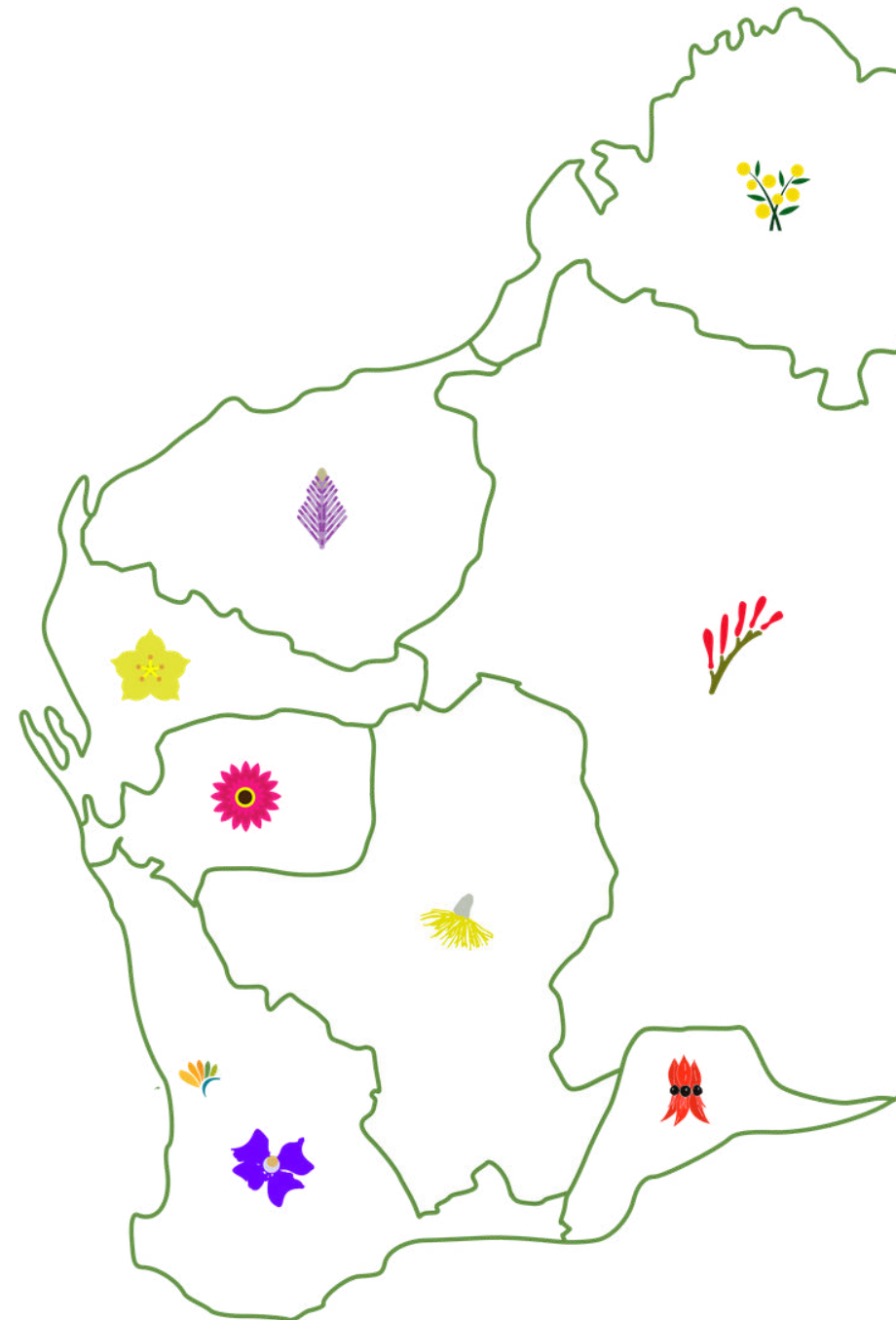
Our menus have been designed as a celebration of West Australian produce.

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)
- (a) australian (seafood)
- (i) imported (seafood)
- (m) mix of both (australian and imported seafood)

*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	



Daily Conference Catering Package - Pavilions



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

\$67.50 half day (includes morning tea and lunch OR lunch and afternoon tea)

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

\$2.50 per person (per break) whole seasonal fruits

Monday 🌿 🍷 🌸

morning break

locally baked mini danishes (v)

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

lunch

australian black lentil and roast butternut pumpkin salad, truss tomato, cucumber, pepitas, river mint, caramelised wattle seed balsamic dressing (gfr, nfr, dfr, vg)

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

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

braised mediterranean-style beef meatballs, seasonal vegetables and bush tomato sugo (dfr, nfr, gfr)

aloo gobi, cauliflower, potatoes (gfr, nfr, dfr, vg)

fragrant rice (gfr, nfr, dfr, vg)

herbed roasted potatoes (gfr, nfr, dfr, vg)

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

afternoon break

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

green tea sponge cake with mascarpone (v, nfr)



Tuesday

morning break

locally baked mini croissants (v)
chicken and mushroom pie, caramelised onion
jam (nfr)

lunch

green goddess salad, broccoli, kale, cucumber,
edamame, zucchini, spinach, green goddess
dressing (gfr, nfr, dfr, vg)
heirloom tomato and margaret river mozzarella
sandwich, warrigal greens pesto, lettuce (nfr, v)
dardanup beef stroganoff with local mushroom
ragout, sea parsley (gfr, nfr)
native basil spiced chicken, thai green curry
sauce, coriander, green vegetables (gfr, nfr, dfr)
southern bean cassoulet, roast pumpkin (gfr, nfr,
dfr, vg)
rosemary roasted potatoes (gfr, nfr, vg)
steamed rice (gfr, nfr, dfr, vg)
carrot cake, whipped cream cheese icing (v)
contains walnuts

afternoon break

lake deborah salted caramel chocolate
ganache tart (nfr, v)
beef rendang puff, mint raita (nfr)

Wednesday



morning break

locally baked pain au chocolate (nfr, v)
lamb and rosemary pie, spicy native bush
tomato chutney (nfr)

lunch

ord river kabuli chickpea salad, cucumber,
roast capsicum, seasonal tomatoes, warrigal
greens pesto (gfr, nfr, dfr, vg)
wa cured ham and margaret river cheddar
sandwich, bush tomato mayo (nfr)
free range chicken biriyani, fresh coriander,
chilli, lime pickle (gfr, nfr, dfr)
slow braised beef massaman curry,
potatoes, chilli, tamarind chutney (gfr, dfr, nfr)
seasonal vegetable curry (gfr, nfr, dfr, vg)
coconut rice (gfr, nfr, dfr, 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)



Thursday



morning break

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

lunch

tabouleh salad, preserved lemon, curried
cauliflower, river mint infused coconut labneh (*gfr, nfr, dfr, vg*)
beef pastrami and swiss cheese sandwich,
sauerkraut, pickles, sea parsley and caper mayo (*nfr*)
moroccan style local lamb tagine, mango and lime
chutney (*gfr, nfr, dfr*)
seafood jambalaya, native thyme roasted seasonal
vegetables (*gfr, dfr, nfr, m*)
chickpea chana masala, tamarind chutney (*gfr, dfr, nfr, vg*)
basmati rice (*gfr, nfr, dfr, vg*)
couscous with dried fruits (*nfr, dfr, vg*)
apple crumble (*nfr, v*)

afternoon break

mini donut with mixed berries filling (*nfr, v*)
peppered beef pie, tomato relish (*nfr*)

Friday



morning break

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

lunch

roasted pumpkin and narrogin quinoa salad, beetroot,
geraldton wax salsa verde, nigella seeds (*gfr, nfr, dfr, vg*)
lemon myrtle spiced chicken sandwich, roast eggplant,
lettuce, native thyme marinated feta, chilli jam (*nfr*)
free-range chicken cacciatore, roast capsicum, kalamata
olives, warrigal greens salsa verde (*gfr, nfr, dfr*)
lamb rogan josh river mint infused raita, pappadam,
mango chutney (*gfr, nfr*)
spiced cinnamon myrtle braised vegetable ratatouille,
roast capsicum (*gfr, nfr, vg*)
herbed steamed rice (*gfr, nfr, dfr, vg*)
assorted gnocchi (*gfr, nfr, dfr, vg*)
sliced seasonal fruits (*gfr, nfr, dfr, vg*)

afternoon break

orange lemon myrtle butter cake slice, mandarin
italian butter cream (*nfr, v*)
aloo bonda, spiced potato, mango chutney (*nfr, vg*)





Saturday

morning break

homemade wattleseed buttermilk scone,
cranberry, strawberry conserve and wa honey
mascarpone (*nfr, v*)
vegetable samosa, mango chutney (*dfr, nfr, vg*)

lunch

local heirloom beetroot and truss tomatoes salad,
rocket leaf, cannellini beans, native salsa verde (*gfr, nfr, dfr, vg*)
native bush spiced curry egg mayonnaise
sandwich, dill, chives, cucumber, lettuce (*dfr, v*)
slow-cooked beef goulash, rivermint-infused sour
cream (*gfr, nfr*)
grilled local prawns, potato gnocchi, sundried
tomato, herb pesto cream (*nfr, a*)
native spiced vegetable ragout (*gfr, nfr, dfr, vg*)
paprika spiced potatoes (*gfr, nfr, dfr, vg*)
red velvet sponge cake, cream cheese frosting (*gfr, nfr, v*)

afternoon break

quiche lorraine (*nfr*)
carrot cake topped with whipped cream
cheese icing (*v*) - contains walnuts

Sunday

morning break

red velvet sponge cake, cream cheese frosting
(*gfr, nfr, v*)
brisket pie, tomato sauce (*nfr*)

lunch

native bush curried sweet potato salad, beach herbs,
roast capsicum, lime dressing, toasted coconut flakes
(*gfr, nfr, dfr, vg*)
smoked turkey and aniseed myrtle tomato chutney
sandwich, lettuce, cucumber (*nfr, dfr*)
aromatic mild free range lamb curry, fresh coriander,
chilli and lime pickle (*gfr, dfr, nfr*)
lemon myrtle spiced chicken, bacon lardons, pearl
onions, red wine tarragon sauce (*gfr, nfr, dfr*)
seasonal vegetable yellow curry (*gfr, nfr, dfr, vg*)
bombay potatoes (*gfr, nfr, dfr, vg*)
turmeric rice (*gfr, nfr, dfr, vg*)
sliced seasonal fruits (*gfr, nfr, dfr, vg*)

afternoon break

chocolate mud slice (*gfr, nfr, dfr, vg*)
thai vegetables spring rolls, sweet chilli sauce (*nfr, v*)





Build Your Own

\$90 full day (includes two morning tea options, lunch and two afternoon tea options)

\$77 half day (includes two morning tea options and lunch OR lunch and two afternoon tea options)

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

\$2.50 per person (per break) whole seasonal fruits

Breaks Options

select two items for morning tea and/or two items for afternoon tea
nespresso coffee and premium tea selection available all day

savoury

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

beef rendang puff, mint raita (*nfr*)

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

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

peppered beef pie, tomato relish (*nfr*)

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

aloo bonda, spiced potato, mango chutney (*nfr, vg*)

vegetable samosa, mango chutney (*vg*)

quiche lorraine (*nfr*)

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

sweet

chocolate mud slice (*gfr, dfr, nfr, vg*)

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

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

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

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

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

apple and cinnamon crumble slice (*nfr, v*)

ozblue blueberries crumble tart (*nfr, v*)

locally baked mini danishes (*v*)

assorted mini muffins (*v*)

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



Lunch Options

hot item - choose two options

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

braised mediterranean style beef meatballs, seasonal vegetables and bush tomato sugo (*gfr, nfr, dfr*)

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

slow braised beef massamam curry, potatoes, chilli, tamarind chutney (*gfr, nfr, dfr*)

moroccan style local lamb tagine, mango and lime chutney (*gfr, nfr, dfr*)

seafood jambalaya, native thyme roasted seasonal vegetables (*gfr, nfr, dfr, m*)

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

slow-cooked beef goulash, rivermint-infused sour cream (*gfr, nfr*)

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

free range chicken biriyani, fresh coriander, chilli, lime pickle (*gfr, nfr, dfr*)

cold item - choose one sandwich or swap for a salad

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

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

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

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

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

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

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



salad - choose one option

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

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

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

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

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

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

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

plant-based - choose one option

seasonal vegetable yellow curry (*gfr, nfr, dfr, vg*)

native spiced vegetable ragout (*gfr, nfr, dfr, vg*)

aloo gobi, cauliflower, potatoes (*gfr, nfr, dfr, vg*)

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

seasonal vegetable curry (*gfr, nfr, dfr, vg*)

southern bean cassoulet, roast pumpkin (*gfr, nfr, dfr, vg*)

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

accompaniments - choose two options

bombay potatoes (*gfr, nfr, dfr, vg*)

paprika spiced potatoes (*gfr, nfr, dfr, vg*)

rosemary roasted potatoes (*gfr, nfr, dfr, vg*)

basmati rice (*gfr, nfr, dfr, vg*)

coconut rice (*gfr, nfr, dfr, vg*)

fragrant rice (*gfr, nfr, dfr, vg*)

herbed steamed rice (*gfr, nfr, dfr, vg*)