



PERTH CONVENTION AND
EXHIBITION CENTRE

BREAKS MENU

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.





Quick Break

organic fair-trade coffee and premium tea selection, filtered still and sparkling water	\$6.00
with gourmet cookies	\$11.00
with mini fruit filled muffins	\$13.00
jugs of orange juice	\$4.50pp

Continuous Coffee and Tea

organic fair-trade coffee and premium tea selection, filtered still and sparkling water	
half day (four hours)	\$15.20
with gourmet cookies	\$20.20
full day (eight hours)	\$19.50
with gourmet cookies	\$25.50
additional break items	\$6 per item
jugs of orange juice	\$4.50pp



Take a Break (served for 45 minutes)

\$18.00

organic fair-trade coffee and premium tea selection, filtered, still and sparkling water
premium balanced break options, one savoury and one sweet per guest
jugs of orange juice

\$4.50pp

select one sweet

buttermilk, sultana scone, strawberry conserve, mascarpone (nfr,v)
classic lamington, raspberry gel (vg,nfr,dfr)
homemade banana bread, caramelised butter cream (v,nfr)
portuguese custard tart, orange marmalade (nfr)
mini fruit filled, chocolate and hazelnut muffins
coconut, sago and mango pudding (gfr,nfr,dfr,vg) sugar free
seasonal berry and soy milk panna cotta (gfr,dfr,nfr,vg) sugar free
raw chocolate mousse, freeze dried raspberry (dfr,nfr,gfr,vg) sugar free
double chocolate brownie (v)
freshly baked chocolate croissant (v)

select one savoury

handmade cumberland sausage rolls, spiced tomato ketchup (nfr)
gourmet mini pies with tomato relish (nfr)
quiche florentine, spinach and cheese (v)
pumpkin and feta arancini, tomato dip (gfr,nfr)
vegetable and potato curry puff, mango chutney (dfr,nfr,gfr,vg)
mini cornish pasty, warm mustard pickle (nfr)
sweet potato, cashew and cashew empanada (dfr,vg)
caramelised onion, cheese and spinach quiche (gfr,v)
peppered beef pie, piccalilli relish
lamb rojan josh samosa, mango chutney (nfr)
butter chicken wellington, mint riata



ADDITIONAL PLATTERS

(recommended for 10 guests)

fresh sliced seasonal fruits (gfr,dfr,nfr,vg)	\$65
vegetable crudité platter - fresh seasonal vegetables with 3 homemade dips (gfr,nfr,vg)	\$80
assorted sandwiches (20 halves)	\$90
assorted plant based wraps (20 halves) (v)	\$90
sushi platter (30 pieces) assorted sushi rolls served with gfr soy, wasabi and pickled ginger (dfr,nfr)	\$70
plant based platter - baba ganoush, miso hummus, marinated olives, pickled and grilled vegetables, plant-based cheese, marinated tofu, chutneys, dried fruits, assorted breads (vg)	\$125
antipasto - artisan cured meats served with a selection of pickles, olives, 2 cheeses, rye bread and lavosh (nfr)	\$150
artisan cheese board - selection of 3 premium cheeses, quince, muscatels, grapes in season, dried fruit, nuts, lavosh and crackers (v)	\$140
protein balls (15 pieces) banana, medjool dates, oats, wattle seed, flaxseed and coconut (vg,dfr)	\$45
bowl of fresh whole seasonal fruits (15 pieces) (gfr,dfr,nfr,vg)	\$45