



PERTH CONVENTION AND
EXHIBITION CENTRE
WESTERN AUSTRALIA

SCHOOL BALL PACKAGES

2026 / 2027



School Balls

THE PERFECT SCHOOL BALL VENUE

Perth Convention and Exhibition Centre is located in the thriving cultural heart of Perth CBD, right on the banks of the pristine Swan River.

Staffed by a dedicated team of event specialists and an award winning culinary brigade, PCEC has the experience to bring every student's dreams to life - we've been doing it for over 15 years.

We offer two magical venues for school balls: the River View Room and the BelleVue Ballroom.

Located on level two, the River View Rooms offers sublime floor-to-ceiling glass windows framing the glittering Perth evening skyline, the Swan River and bustling Elizabeth Quay.

The River View Rooms also house a dedicated foyer area for pre-function drinks and those all important photo sessions.

Up on level three, the BelleVue Ballroom offers up the same magnificent view and a spacious foyer area – but is also equipped with our state-of-the-art intelligent lighting system.

Both of our venues can be booked with a full range of complementary events services and are offered on a scalable cost-per-person basis. If you would like to arrange an appointment to view our stunning function rooms or to discuss your school ball event, please contact our dedicated sales manager.

Betty Yang
Sales Manager

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River View Room Package

PACKAGE INCLUSIONS

The following is included complimentary in the school ball package:

- Mocktail on arrival
- Choice of menu
 - Traditional Buffet Menu
 - Harvest Grazing Menu
- 5-hour soft drink package
- Personalised printed menus
- White or black linen tablecloths and napkins
- Specialised audio package by AVPartners
 - Lectern and microphone
 - Lighting
 - Audio visual technician on duty
- Dance floor and stage
- Digital directional signage
- Designated photographers area
- Security Officer and Fire Warden for duration of event
- One complimentary VIP parking (Plaza parking bay)
- Venue hire (subject to minimum spend)

PACKAGE PRICING

Based on a minimum 180 guests
\$116.00 per person

Prices are per person unless specified otherwise. Minimum numbers apply.
All prices include GST.
Effective until 30 June 2027



BelleVue Ballroom Package

PACKAGE INCLUSIONS

The following is included complimentary in the school ball package:

- Mocktail on arrival
- Choice of menu
 - Traditional Buffet Menu
 - Harvest Grazing Menu
- 5-hour soft drink package
- Personalised printed menus
- White or black linen tablecloths and napkins
- Specialised audio package by AVPartners
 - Lectern and microphone
 - Lighting
 - Audio visual technician on duty
 - Table pinspot lighting by AVPartners
 - Dance floor lighting
 - Stage wash lighting
 - Lectern spotlight
 - LED barrisol roof lighting
- Dance floor and stage
- Digital directional signage
- Designated photographers area
- Security Officer and Fire Warden for duration of event
- Two complimentary VIP parking (Plaza parking bay)
- Venue hire (subject to minimum spend)

PACKAGE PRICING

Based on a minimum 300 guests
\$116.00 per person

Prices are per person unless specified otherwise. Minimum numbers apply.
All prices include GST.
Effective until 30 June 2027





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Menu Options





Taste of Western Australia

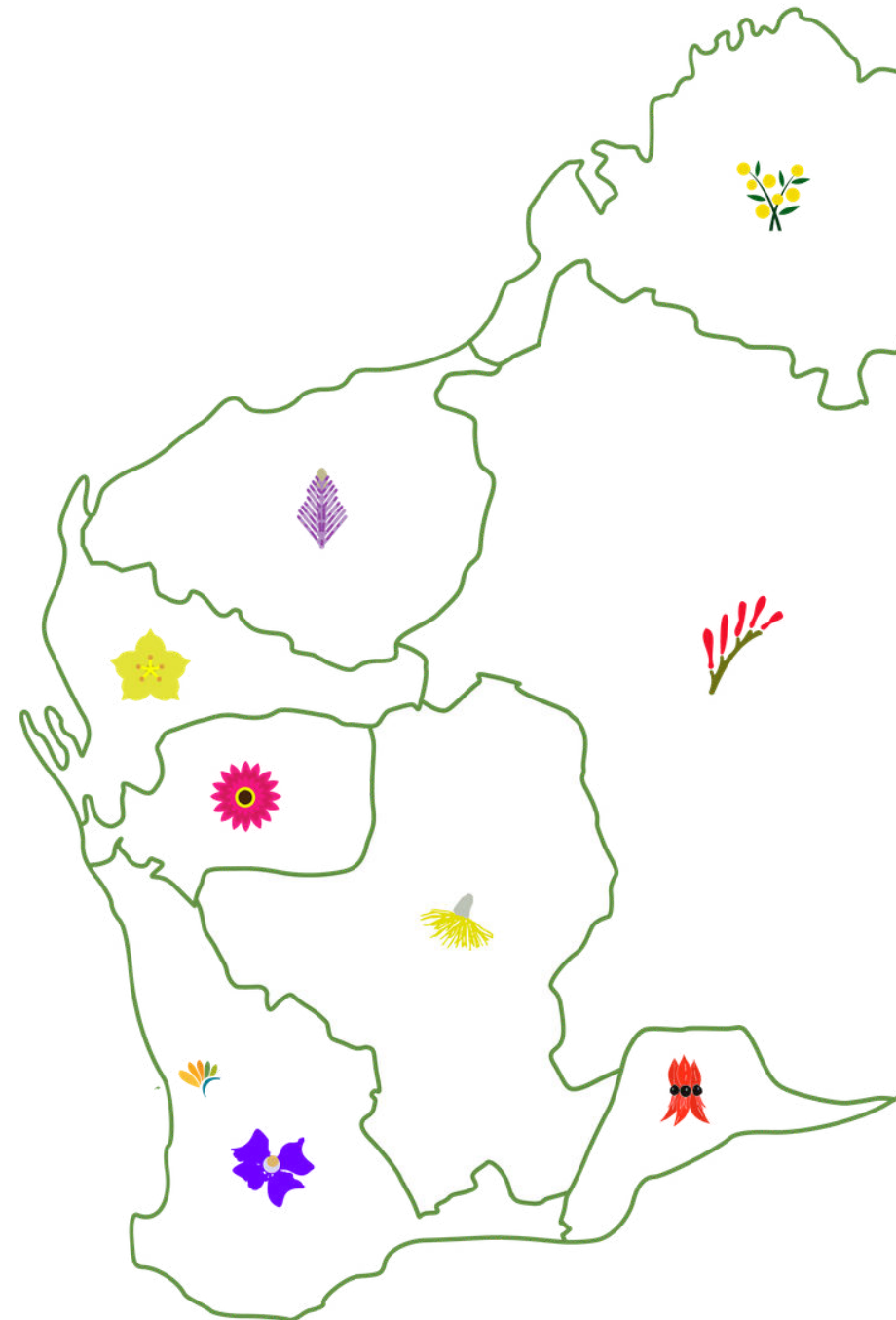
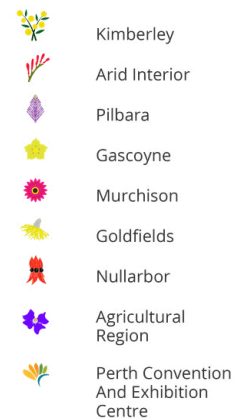
Our menus have been designed as a celebration of West Australian produce.

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	



School Ball Buffet



Entree Grazing Platters (served on the table)

dips platter

chef selection of our dips, antipasto mixed grilled vegetables, focaccia bread (*nfr, v*)

homemade guacamole, corn chips, sour cream, chunky tomato salsa, jalapenos (*gfr, nfr, v*)

Cold Buffet

village salad, tomato, cucumber, capsicum, onion, olives, lemon dressing, oregano (*gfr, nfr, dfr, vg*)

mediterranean pasta salad, seasonal vegetables, herbed vinaigrette (*nfr, v*)

vegan green goddess potato salad, seasonal herbs (*gfr, nfr, dfr, vg*)

Hot Buffet

lemon and thyme marinated oven baked free range chicken wingettes and drumettes, tzatziki (*gfr, nfr*)

dardanup beef goulash, smoked hungarian paprika, onion, garlic, rich gravy sauce (*gfr, nfr, dfr*)

aromatic balinese vegan curry, coconut cream, pumpkin, potato, carrot and eggplant (*gfr, nfr, vg*)

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

roasted seasonal vegetables (*gfr, nfr, vg*)

Dessert Buffet

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

homemade vegan chocolate cake (*gfr, nfr, dfr, vg*)

red velvet cake slice (*gfr, nfr, v*)

Dessert Upgrades:

sugar rush – native spices inspired assorted desserts, homemade rocky road, marshmallows, fruit and brownie squares, tarts, petit cakes, chocolate truffles, sweets, lollipops (*v*) **\$9.50 pp**

premium sugar rush – chocolate fountain with native spices inspired assorted desserts, homemade rocky road, marshmallows, fruit and brownie squares, tarts, petit cakes, chocolate truffles, sweets, lollipops (*v*) **\$14.50pp**



School Ball Harvest Grazing



each course will be served to each table on a lazy susan (tables of 10 guests)

Pre-Set Entree

charcuterie platter, selection of locally produced small goods, artisan salami, cornichons, dips, wa grown olives, marinated artichokes, truss tomatoes, lemon myrtle mustard, great southern olive oil, sourdough (*nfr*)

Main

truffled pasta, local mushroom ragout, truffle sauce, fresh rocket (*gfr, nfr, dfr, vg*)

slow cooked pulled dardanup lamb shoulder, roast cherry tomatoes, saltbush, native salsa verde (*gfr, nfr, dfr*)

baked salmon, warm rosemary and preserved lemons quinoa salad, lemon myrtle vinaigrette, beach herbs (*gfr, nfr, dfr, a*)

roast chat potatoes, baby zucchini, baby eggplant, baby carrots, cold pressed lemon olive oil, lemon thyme (*gfr, nfr, dfr, vg*)

Dessert

locally hand-crafted cheese platter, locally produced cheeses, manjimup truffle honey, quince, wa grown olives, fresh grapes, seasonal crudites sticks, apricot and quandong chutney, lemon myrtle olive oil, grissini, crackers, dried fruit (*v*)

chef's selection, assorted mini desserts sharing plate (*nfr, v*)

Dessert Upgrades:

sugar rush – native spices inspired assorted desserts, homemade rocky road, marshmallows, fruit and brownie squares, tarts, petit cakes, chocolate truffles, sweets, lollipops (*v*) **\$9.50 pp**

premium sugar rush – chocolate fountain with native spices inspired assorted desserts, homemade rocky road, marshmallows, fruit and brownie squares, tarts, petit cakes, chocolate truffles, sweets, lollipops (*v*) **\$14.50pp**