



Additional Platters

valid until June 2027





Taste of Western Australia

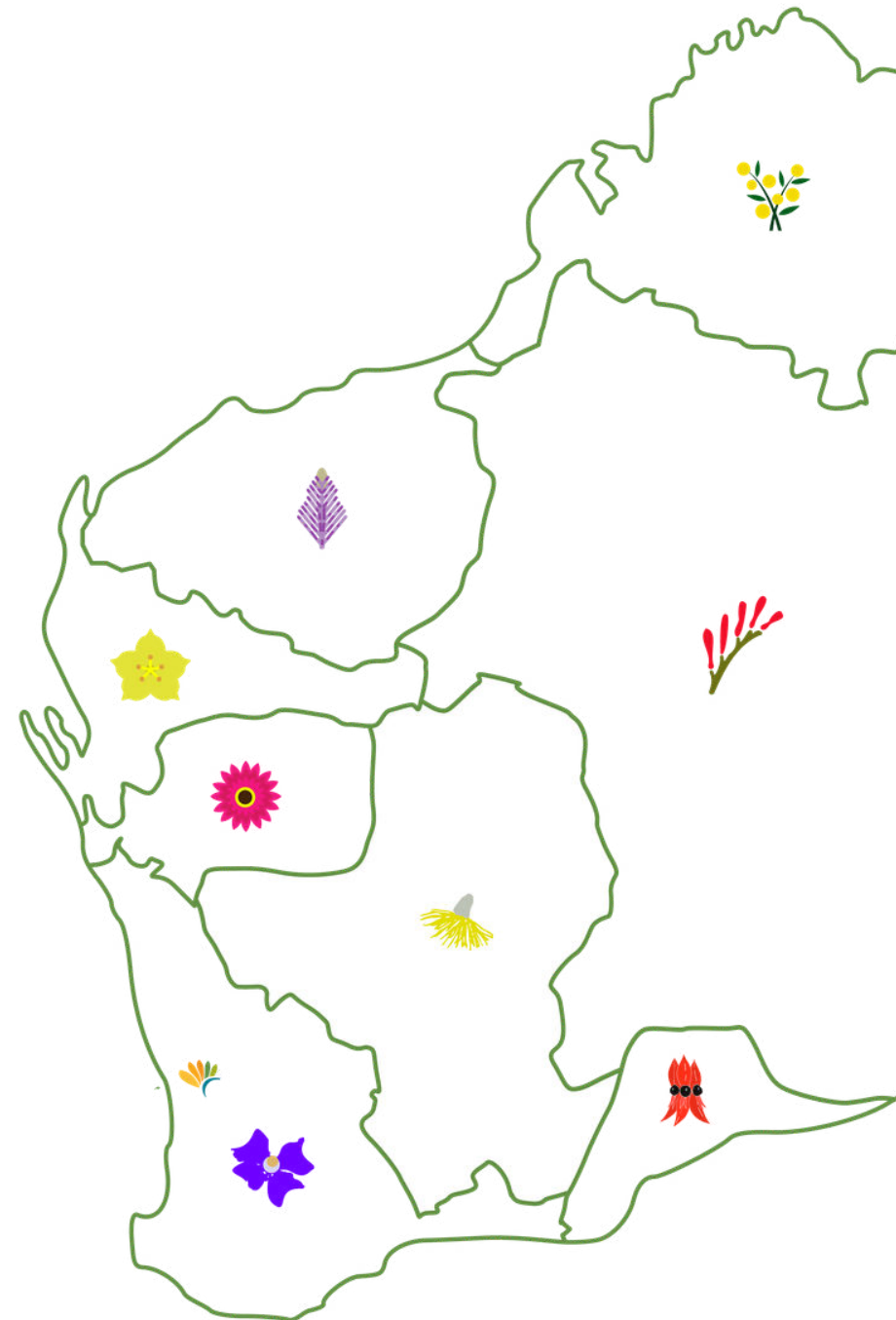
Our menus have been designed as a celebration of West Australian produce.

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	



Additional Platters Fruits, Bakery and Sweets



Looking for something extra? Our additional platters are designed as an add-on to your main menu. Recommended for 10 people per platter

bowl of whole seasonal fruits (15pcs) <i>(gfr, nfr, vg)</i>	\$50.00
jars of assorted home baked cookies (30 cookies) <i>(nfr, v)</i>	\$110.00
fresh sliced seasonal fruit platter <i>(gfr, nfr, vg)</i>	\$75.00
locally baked mini croissants (10pcs), wild rosella and strawberry jam <i>(v)</i>	\$44.00
locally baked mini danishes (10pcs), kakadu plum jam <i>(v)</i>	\$50.00
carrot, walnut and lake deborah salted caramel crumble muffins 10pcs <i>(v)</i>	\$50.00
gluten free large apricot and apple danishes (10pcs), kakadu plum jam <i>(gfr, nfr, vg)</i>	\$95.00
gluten free chocolate and blueberry muffin (10pcs) <i>(gfr, nfr, v)</i>	\$90.00



Additional Cold Platters



Looking for something extra? Our additional platters are designed as an add-on to your main menu. Recommended for 10 people per platter

vegan organic nachos platter , assorted corn chips, homemade guacamole, assorted vegan cheeses, chunky tomato salsa, sweetcorn salad, bean salad, jalapenos, fresh coriander, seasonal shredded lettuce (<i>gfr, nfr, vg</i>)	\$140.00
local artisan charcuterie platter , selection of locally produced small goods and artisan salami, cornichons, bush tomato chutney, wa grown olives, marinated artichokes, truss tomatoes, lemon myrtle mustard, great southern olive oil, sourdough (<i>nfr</i>)	\$185.00
local 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, nuts, dried fruits	\$185.00
assorted sushi platter , chef's selection of maki and nigiri, tuna tataki, pickled seaweed salad, native ponzu, wasabi, japanese mayonnaise, pickled ginger (<i>gfr, nfr, dfr, m</i>)	\$185.00
vegan maki sushi platter , chef's selection of vegan maki sushi rolls, accompanied with soy sauce, wasabi and pickled ginger (<i>gfr, nfr, vg, m</i>)	\$140.00
chef's selection of assorted sandwiches (20 halves) (<i>nfr</i>)	\$95.00
chef's selection of assorted gluten free plant-based sandwiches (20 halves) (<i>gfr, nfr, vg</i>)	\$105.00
chef's selection of assorted gluten free protein-based sandwiches (20 halves) (<i>gfr, nfr</i>)	\$105.00
chef's selection of assorted native spices inspired vegetarian wraps (20 halves) (<i>nfr, v</i>)	\$110.00