

Breakfast

valid until June 2027





Taste of Western Australia

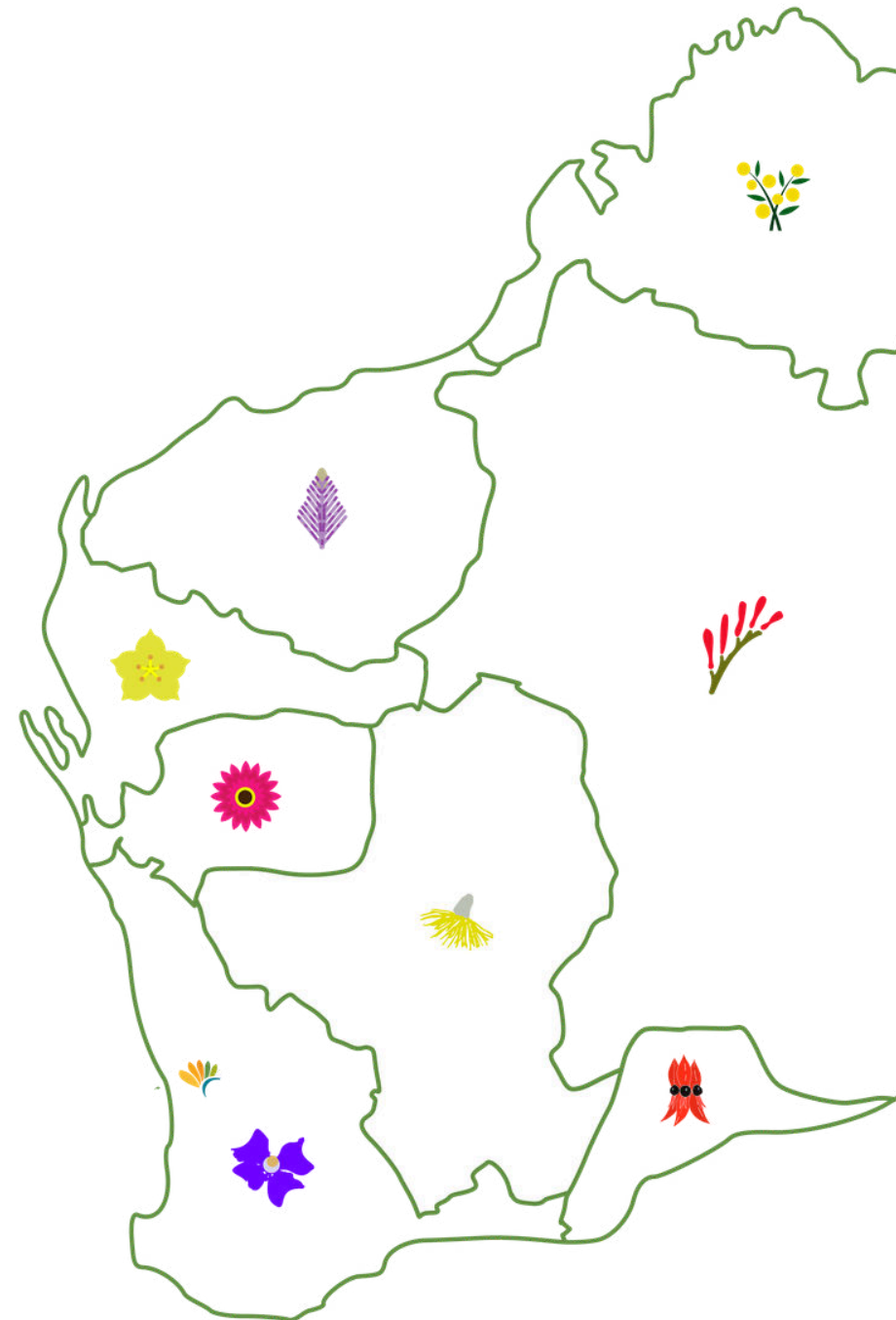
Our menus have been designed as a celebration of West Australian produce.

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	



The Breakfast Pantry

(minimum 20 guests) up to 90 minutes service

Energy Continental Breakfast (stand up)



\$36

nespresso coffee and premium tea selection

homemade avocado and coconut sugar smoothie (*gfr, nfr, vg*)

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

apple, coconut, maple syrup bircher muesli (*gfr, v*)

carrot, walnut and lake deborah salted caramel crumble muffin (*v*)

toasted granola cranberry wattleseed bars (*gfr, vg*)

cinnamon myrtle marinated peach, in yogurt pot (*gfr, nfr, v*)

toasted oats, banana, dark chocolate and apricot bites (*gfr, vg*)

Grab and Go Breakfast (stand up)



\$40.50

nespresso coffee and premium tea selection

homemade avocado and coconut sugar smoothie (*gfr, nfr, vg*)

chilled rosella lemonade infusion with river mint (*gfr, nfr, vg*)

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

assorted mini muffins (*v*)

locally baked mini danishes (*v*)

breakfast slider with bacon, truffled free-range scrambled egg, caramelised onion, saltbush feta (*nfr*)

ham and cheese croissant with bush tomato chutney (*nfr*)



Build Your Own Morning Buffet

\$46



(minimum 40 guests)

nespresso coffee and premium tea selection included

Jug of Healthy Breakfast Drink – select one

homemade avocado and coconut sugar smoothie (*gfr, nfr, vg*)

chilled rosella lemonade infusion with river mint (*gfr, nfr, vg*)

cold pressed orange, carrot, apple juice (*gfr, nfr, vg*)

Cold Items Platters – select two

lemon myrtle spiced smash avocado, saltbush dukkah (*gfr, vg*)

wa fior di latte, geraldton wax salsa verde (*gfr, nfr, v*)

wa dry cured ham, bush tomato chutney (*gfr, nfr, dfr*)

Sweet Items – select two

whole seasonal fruit (*gfr, nfr, dfr, vg*)

fresh sliced seasonal fruit (*gfr, nfr, dfr, vg*)

locally baked mini croissants (*nfr, v*)

locally baked mini danishes (*v*)

carrot, walnut and lake deborah salted caramel

crumble muffins (*v*)

homemade carnarvon banana and dates bread,

cinnamon myrtle maple butter cream (*nfr, v*)

homemade wattleseed buttermilk scone, cranberry,

strawberry conserve and wa honey mascarpone (*nfr, v*)

Bakery Items – select one

basket of locally baked local sourdough

bread, native thyme cultured butter (*nfr, v*)

basket of locally baked assorted breads,

native thyme cultured butter (*nfr, v*)

Savoury Hot Items – select two

maple glazed paddock to plate wa bacon

(*gfr, nfr, dfr*)

great southern truffled free-range

scrambled eggs (*nfr, v*)

breakfast slider with bacon, truffled free-

range scrambled egg, caramelised onion,

saltbush feta (*nfr*)

roast local field mushrooms with native

thyme butter (*gfr, nfr, v*)

bush tomato spiced baked beans, native

thyme (*gfr, nfr, vg*)



Traditional Breakfast

\$52



(minimum 40 guests)

single course hot breakfast with freshly baked pastries, sliced seasonal fruits, includes organic fair-trade coffee and premium tea selection, chilled cold pressed orange juice

Plated – select one

free-range chilli scrambled eggs with nduja, toasted english muffin, wilted native greens, whipped saltbush feta, local sprouts (*nfr*)

bush tomato spiced baked beans, kale, carrot and chickpea patty, escalivada, pickled red onion, roasted pumpkin seeds, fragrant herbs (*gfr, nfr, vg*)

fire roasted capsicum and spinach frittata, lemon myrtle smashed avocado, margaret river mozzarella, saltbush dukkah, paddock to plate wa bacon, roast balsamic truss tomatoes (*gfr, nfr*)

fully loaded - free-range scrambled eggs with fragrant herbs, paddock to plate wa bacon, herbed potatoes, pork chipolata, roasted mushroom, native thyme plum tomatoes, native greens (*nfr*)

huon smoked salmon, toasted bagel, free-range scrambled eggs, lemon myrtle smashed avocado, whipped feta with fresh dill and preserved lemon, roasted balsamic heirloom tomatoes, sea parsley (*nfr, i*)

sweet pancakes, macerated seasonal berries, caramelised carnavon banana, whipped wattleseed and vanilla mascarpone, roasted marshmallows, rosella syrup, chocolate shavings, river mint (*nfr*)



Shared Side Platters



add additional items to your plated breakfast, price per platter
(recommended for 10 guests)

lemon myrtle spiced smash avocado, saltbush dukkah (<i>gfr, vg</i>)	\$93
wa fior di latte, geraldton wax salsa verde (<i>gfr, nfr, v</i>)	\$106
maple glazed paddock to plate wa bacon (<i>gfr, nfr, dfr</i>)	\$110
wilted seasonal greens, evoo, rosemary salt (<i>gfr, nfr, vg</i>)	\$110
escalivada – seasonal smoky grilled vegetables, sea parsley herb oil (<i>gfr, nfr, vg</i>)	\$96
roast local field mushrooms with native thyme butter (<i>gfr, nfr, v</i>)	\$75
fresh sliced seasonal fruit (<i>gfr, nfr, vg</i>)	\$75
locally baked mini croissants 10pcs (<i>nfr, v</i>)	\$44
locally baked mini danishes 10pcs (<i>v</i>)	\$50
carrot, walnut and lake deborah salted caramel crumble muffins (<i>v</i>)	\$50

gluten free bakery shared side platters

large apricot and apple danishes (<i>gfr, nfr, v</i>)	\$95
chocolate blueberry muffin (<i>gfr, nfr, v</i>)	\$90