



PERTH CONVENTION AND
EXHIBITION CENTRE

Breaks *Pavilion*

valid until June 2027





Taste of Western Australia

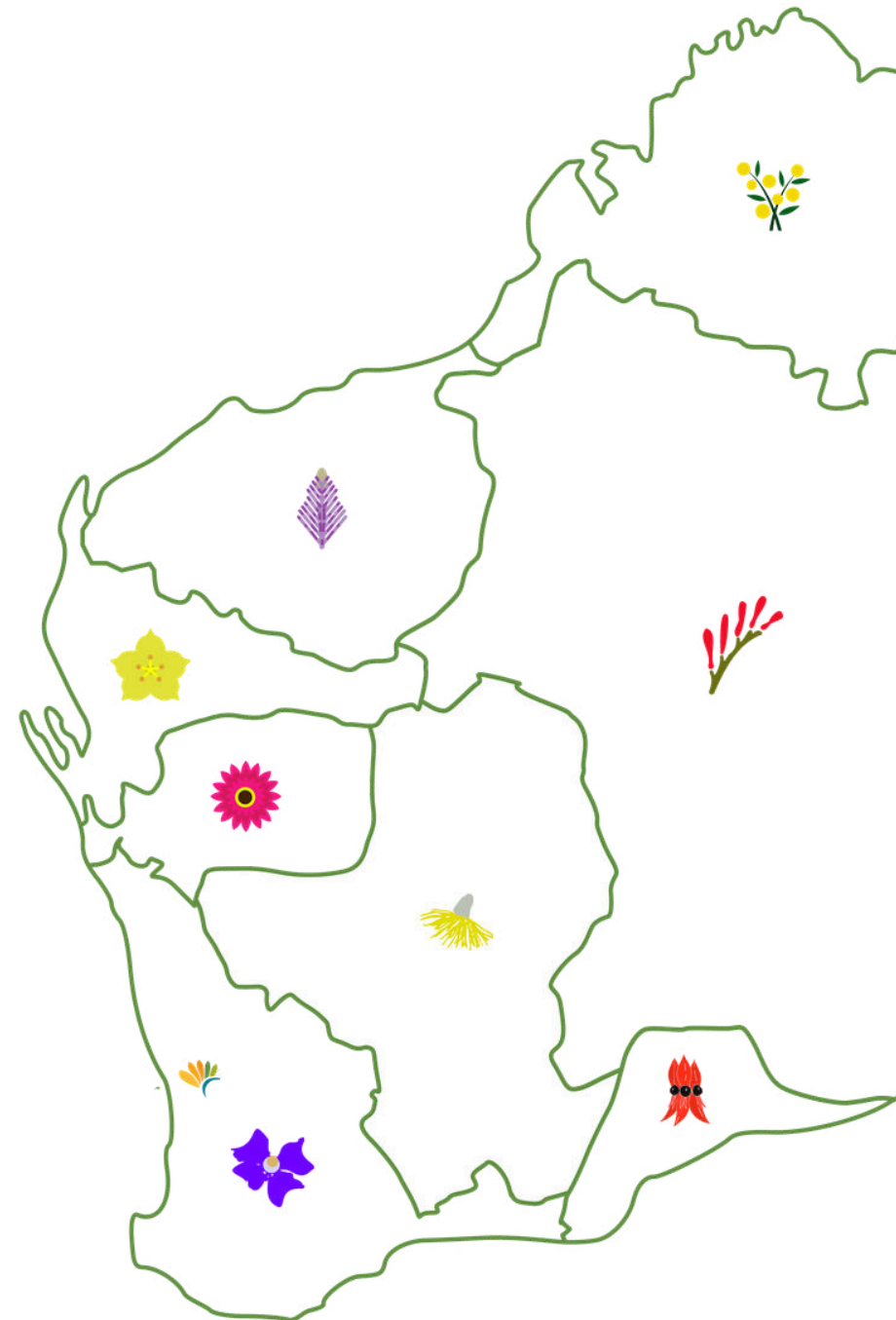
Our menus have been designed as a celebration of West Australian produce.

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	



Quick Break (activated up to 45 minutes)



**organic fair-trade coffee and premium tea selection
with filtered still and sparkling water**

with gourmet cookies

with mini fruit filled muffins

jugs of orange juice

\$6.00

\$11.00

\$13.00

\$5.00

Continuous Coffee and Tea



**organic fair-trade coffee and premium tea selection
with filtered still and sparkling water**

half day (four hours)

with gourmet cookies

full day (eight hours)

with gourmet cookies

additional break items

jugs of orange juice

\$16.00

\$21.00

\$21.00

\$27.00

\$7.00 per item

\$5.00



Take a Break (served for 45 minutes)

\$21.50



organic fair-trade coffee and premium tea selection with filtered still and sparkling water

premium balanced break options, one savoury and one sweet per guest

jugs of orange juice \$5.00 per person

Monday

morning break

locally baked mini danishes (v)

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

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)

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)

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*)

afternoon break

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

Saturday 🌿 🌺

morning break

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

afternoon break

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

Friday 🌿 🌺

morning break

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

afternoon break

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

Sunday 🌿 🌾 🌺

morning break

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

afternoon break

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



Build Your Own (served for 45 minutes)

\$23

extra item \$7.50



organic fair-trade coffee and premium tea selection with filtered still and sparkling water

\$5.00 per person jugs of orange juice

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

select two items from the below

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, whipped cream cheese icing *(v)* contains
walnuts

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

green tea sponge cake with mascarpone *(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 carnavon banana and date bread,
cinnamon myrtle maple butter cream *(nfr, v)*