



PERTH CONVENTION AND
EXHIBITION CENTRE

Cocktail Menu

valid until June 2027





Taste of Western Australia

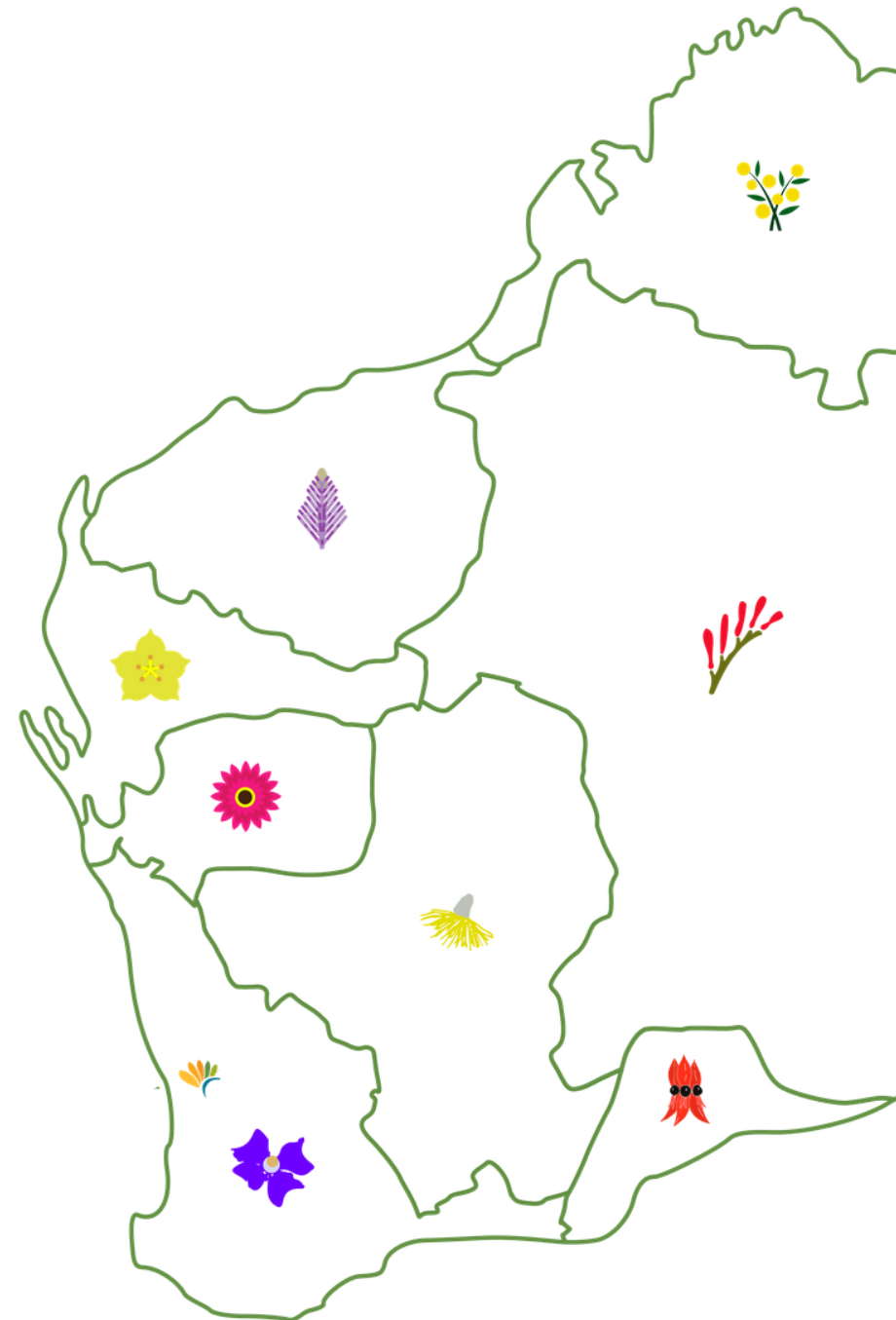
Our menus have been designed as a celebration of West Australian produce.

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	



Canapes Menu



45 minutes – 3 canapes items	\$22.50
60 minutes – 5 canapes items	\$37.50
90 minutes – 6 canapes items, 1 bigger bite, 1 dessert canapes	\$66.50
120 minutes – 5 canapes items, 2 bigger bites, 2 dessert canapes	\$80.50
Additional canapes items (each)	\$7.00

From the Ocean – Cold Canapes

pacific rock oyster, geraldton wax salsa verde, finger limes, pickled samphire (*gfr, nfr, dfr, a*)

mandurah blue swimmer crab remoulade tart, avocado puree, finger lime, micro herbs (*nfr, a*)

pickled fremantle octopus, blini, romesco, black olive tapenade, fresh dill (*nfr, a*)

From The Ocean – Hot Canapes

lime and black pepper barramundi bites, coriander, sea parsley tartare sauce (*gfr, nfr, a*)

hot smoked salmon, fried caper, lemon aioli, micro herbs (*gfr, dfr, nfr, i*)

panko prawns, smoked chipotle mayo (*nfr, i*)



Canapes Menu Continued



From The Farm – Cold Canapes

slow cooked lamb, saltbush and pistachio crumb, river mint infused labneh (*gfr*)

smoked free-range chicken, native herb pesto, bush tomato chutney, parmesan wafer (*gfr, nfr*)

gidgegannup whipped goat cheese, beetroot waffle basket cone, compressed geraldton wax infused apples, local cress (*nfr*)

From The Farm – Hot Canapes

pork and saltbush sausage roll, bush tomato chutney (*nfr*)

karaage chicken, gochujang sauce (*nfr*)

free-range wa lamb and lemongrass chinese dumpling, toasted sesame seeds, special dumpling sauce (*dfr, nfr*)

From The Land – Cold Canapes

whipped green goddess hummus tart, chilli angel hair, black sesame seeds (*nfr, v*)
lemon myrtle smashed avocado vegan tart, toasted pepitas, seasonal cress (*gfr, nfr, vg*)
compressed watermelon, whipped feta, river mint, kale crisp (*grf, nfr, v*)

From The Land – Hot Canapes

vegan gyoza vegetable dumpling, spring onion, chilli dipping sauce (*nrf, vg*)
native thyme, pumpkin and fetta arancini, chilli and tomato relish (*nfr, v*)
vegan curry puff, mango chutney (*gfr, nf, vg*)





Bigger Bites



From The Ocean – Hot

\$14.00

crumbed shark bay flathead fillets, wa chips, sea parsley tartare sauce, fresh lemon (*nfr, a*)

grilled local prawns, ricotta gnocchi, sundried tomato, herb pesto cream (*nfr, a*)

miso salmon, coconut lemongrass rice, wakame salad (*gfr, dfr, nfr, a*)

From The Farm – Hot

\$14.00

saltbush seasoned wa wagyu beef slider, yuzu mayo, cheddar cheese, homemade pickles, pepper leaf and caramelised onion relish (*nfr*)

bush tomato spiced lamb kofta, eggplant and capsicum pickle, flat bread, river mint yoghurt sauce (*nfr*)

asian style marinated free range chicken, hokkien noodles, capsicums, spring onion, asian greens, fried shallots, soy sauce (*nfr*)

From The Land – Hot

\$14.00

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

falafel, mediterranean vegetables, warm rosemary and preserved lemon quinoa salad (*gfr, dfr, nfr, vg*)

green vegetable curry, coconut, lemon grass, exotic spices, pumpkin, potato, carrot, eggplant, rice, fresh coriander, mango chutney (*gfr, dfr, nfr, vg*)

Dessert Canapes

\$7.00

lake deborah salted caramel chocolate ganache tart (*nfr, v*)

blood orange curd meringue tart (*gfr, nfr, v*)

muntari apple crumble tart (*nfr, v*)

selection of mini ice cream cones (*v*)

assorted mini cheesecake (*v*)

raspberry profiteroles with raspberry whipped ganache (*nfr, v*)



Sundowner Grazing Boards



Prices are per person. Grazing Boards are based on 10 guests.

Vegan Organic Nachos Grazing Board

\$18.00

assorted corn chips, homemade guacamole, assorted vegan cheeses, chunky tomato salsa, sweetcorn salad, bean salad, jalapenos, fresh coriander, seasonal shredded lettuce (*gfr, dfr, vg*)

Local Artisan Charcuterie Grazing Board

\$25.00

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 (*nfr*)

Local Hand-Crafted Cheese Grazing Board

\$25.00

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

Leeuwin Coast Albany Rock Oysters Bar – available from November to April, 5 pcs per person

\$50.00

pristine taste from the unspoilt waters of albany. accompanied by fresh citrus, pickled wakame salad, house made indigenous inspired salsas and assorted dressings (*gfr, nfr, dfr, a*)

Assorted Sushi Grazing Board

\$25.00

chef's selection of maki and nigiri, tuna tataki, pickled seaweed salad, native ponzu, wasabi, japanese mayonnaise, pickled ginger (*gfr, dfr, nfr, m*)

Vegan Maki Sushi Grazing Board

\$24.00

assorted vegan maki rolls including avocado maki, cucumber maki, red capsicum maki and carrot maki, accompanied with soy sauce, wasabi and pickled ginger (*gfr, nfr, vg*)

Lemon Myrtle Poached Prawns

\$27.00

accompanied with cocktail sauce, kununurra mango, river mint and cucumber salsa, geraldton wax salsa verde, seasonal lettuce, heirloom tomatoes, fresh lemon (*gfr, nfr, dfr, a*)



Live Cooking Station Menu



A minimum of three live stations required for a single event or can be added to a cocktail package, live cooking stations are subject to available locations.

A minimum of 100 guests required

free range chicken dumplings with malaysian curry sauce, smokey chilli oil, roti flat bread, fresh chillies and coriander <i>(gfr, nfr)</i>	\$23.00
flame grilled free range chicken thighs seasoned with blend of peri peri spices, savoury style rice with seasonal vegetables, portuguese peri peri sauce, fresh lemon <i>(gfr, nfr, dfr)</i>	\$24.50
italian porchetta, granny smith apple and fennel slaw, seeded mustard sauce <i>(gfr, nfr, dfr)</i>	\$24.00
sous vide cooked pork ribs marinated in smokey barbecue sauce, potato wedges seasoned with a blend of texas spices, spiced root vegetables <i>(gfr, nfr, dfr)</i>	\$24.00
dardanup evertender beef sirloin infused with indigenous spices, served in yorkshire pudding with house made horseradish sauce, fresh parsley <i>(nfr)</i>	\$27.50
harvey beef burgers with potato crisps, fresh baked potato bun, lettuce, tomatoes, homemade pickles, melted cheese, tomato sauce, american mustard <i>(nfr)</i>	\$25.50
flame rosemary and garlic grilled dardanup lamb chops, quinoa tabouleh salad, pomegranate, harissa and river mint yoghurt sauce, fresh coriander <i>(gfr, nfr)</i>	\$30.50
native thyme marinated wa banana prawns, assorted gnocchi, marinara sauce, native salsa verde, fresh herbs <i>(gfr, nfr, dfr, a)</i>	\$27.50
gluten free casarecce pasta, pomodoro sauce, basil oil, parsley pangrattato and parmesan cheese <i>(gfr)</i>	\$23.00
sugar rush – native spices inspired assorted desserts, homemade rocky road, marshmallows, fruit and brownie squares, tarts, petit cakes, chocolate truffles, sweets, lollipops <i>(v)</i>	\$29.50
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 <i>(v)</i>	\$34.50