



PERTH CONVENTION AND
EXHIBITION CENTRE

Sustainability @PCEC Summary 2025

Our Commitment

Perth Convention and Exhibition Centre recognises the importance of our environmental and corporate social responsibility and acknowledges our role within the community by creating sustainable practices.

~ Fun Fact ~

In four years, over \$16 million has been donated to schools, charities, and community groups by everyday Western Australians through Containers for Change. At PCEC, we're committed to reducing waste and supporting our community through our partnership with Containers for Change. In FY25, we donated \$7,808.50 to various charities.

At PCEC, sustainability is at the core of our operations, aligning with the UN Sustainable Development Goals and our parent company Downer's environmental commitments. We strive to be a green event destination by integrating responsible environmental practices, community engagement, and ethical business strategies.



Future Goals...

- 100% LED lighting across the exhibition halls by the end of 2025.
- Partnership with My Healthy Mind Menu for Mental Health Workshops for PCEC employees.
- Promote the Electric CAT bus for carbon-neutral transport solutions for event attendees.

Environmental Sustainability

- Energy & Carbon Reduction
 - Lighting Efficiency: 92% of pavilion lights upgraded to LED as part of a 3-year plan (completion by the end of 2025). Pre-set event lighting has sustained an 11.9% reduction in electricity usage in the Exhibition Halls.
 - Carbon Targets: PCEC supports Downer's goal to halve carbon emissions by 2030 and reach carbon neutrality by 2050.
- Waste Management & Circular Economy
 - Diverted 37 tonnes of organic waste from landfill
 - Diverted 52 tonnes of waste from landfill
 - 110 bales of cardboard recycled
 - 102 timber pallets recycled
 - Participation in Containers for Change, contributing funds to charities
 - Food Waste Reduction:
 - Partnering with OzHarvest, PCEC donated 1,531kg of food in FY25, and 3062 meals, reducing landfill waste and supporting community hunger relief.
- Local & Sustainable Food Sourcing
 - 81% of PCEC's food suppliers are WA-based, reducing food miles and supporting the local economy.
 - Introduced an all-Western Australian beverage package in January 2025
 - 27% to 85% of total beverage spend directed to WA suppliers (increase from FY24 to FY25, January - June)
 - Indigenous ingredient integration into all of our menus.
 - WA-native beehives on PCEC roof, supporting pollination and urban ecology while using the honey on our menus. (Postcode Honey)
- Carbon Offsetting & Restoration
 - Partnering with Carbon Positive Australia for tree planting initiatives.

Commitment to Sustainable Events...

EarthCheck Certification: Aiming to elevate status from Bronze to Silver, and then Gold by 2030.

PCEC is proud to lead by example, ensuring that every event hosted at our venue contributes to a more sustainable and socially responsible future.



Future Goals

- Collaborate with disability support organisations to provide training for PCEC staff on inclusive event management, such as AUSLAN training.
- Develop an internal inclusive communication language guide
- Net zero carbon emissions by 2030

Social & Community Impact

- Supporting Local Charities & Employment
 - \$7,808 raised for charities through the Containers for Change program in FY25.
 - We donate items we no longer need to No Limits Perth, a community organisation that supports individuals and families in need by repurposing essential goods for those facing hardship.
- Donations:
 - During FY25 we donated over \$18,500 in show tickets and PCEC hospitality experiences to local charities.
 - PCEC nominated Healthy Mind Menu for Downer's Local Heroes Awards, part of the Downer Donate program, which funds local charities and causes nominated by employees. The nomination was successful, and Downer donated \$5,000 to Healthy Mind Menu in June 2025.
- Twenty-seven PCEC staff members took part in mentoring or social impact initiatives, contributing to community engagement.
- Staff are encouraged to express cultural identity through attire, space, and conversation.
- Introduced a formal Disability Inclusion Action Plan to embed accessibility standards across operations and guest services.
- To improve accessibility and empower remote planners, we launched the PCEC Accessible Virtual Tour, which allows clients and visitors explore our venue from anywhere, long before stepping inside.

Indigenous Engagement & Ethical Impact

- Formal commitment to First Nations engagement through Downer's Reconciliation Action Plan.
- Indigenous ingredients integration across all menus

"Executive Chef Mark Meier and his team have elevated the experience by honouring Australia's Indigenous ingredients — from wattleseed-infused desserts to strawberry gum delicacies, each bite is a celebration of the land. Myself and a guest - a prominent leader within Boorloo's Noongar community - had the honour of sampling these treats recently..."

Economic Impact

- Boosting the WA Economy - 81% of suppliers are WA-based, ensuring investment stays within the local economy.