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## Fresh Flavours and Business Events: PCEC's New Menus Elevate the Client Experience

At Perth Convention and Exhibition Centre (PCEC), we know that great events are fuelled by great food. Our latest menu launch is more than just a refresh—it's a celebration of Western Australia's rich culinary landscape, designed to enhance every business event experience.

As the city's premier business events venue, PCEC is committed to delivering exceptional hospitality that reflects both quality and innovation. Our new menus showcase the best of local produce, with a focus on sustainability, seasonality, and creativity. From thoughtfully crafted conference catering to high-end gala dinners, every dish is designed to impress.

"Our new menus are a true reflection of Western Australia's incredible produce, crafted with passion and innovation by our talented kitchen team. We take pride in sourcing the finest ingredients from local suppliers who share our commitment to quality and sustainability. Every dish is a collaboration—bringing together creativity, skill, and a deep respect for the land and sea. Our menus celebrate the best of WA while delivering an unforgettable dining experience for our guests." comments Mark Meier, Executive Head Chef

PCEC's food and beverage team has worked closely with local suppliers and producers to curate menus that highlight the region's finest ingredients and flavours, ensuring every bite tells a story of quality and provenance. We now have the greatest offering of WA beverages that we've ever had, as we continue our partnership with local brewery Running with Thieves, and we are proud to evolve our partnership with Robert Oatley Wines to include our widest selection of West Australian wines from that in previous years.

"At PCEC, we're always seeking the best ingredients, the next innovative idea, and the next opportunity to support local producers. Our culinary team is passionate about building strong relationships with small, local suppliers, as it allows us to collaborate directly on sourcing sustainable, seasonal, and organic ingredients that bring our menus to life. By working closely with these producers, we're not just choosing the best for our plates—we're also offering a platform for new ideas to flourish. From discovering the latest trends, we're always excited to explore what's new and ensure our guests experience the freshest, most innovative flavours possible. This commitment extends to our beverage packages, where we partner with WA brewery Running with Thieves and proudly showcase WA wines that complement our dishes and elevate the dining experience." remarks Andrew Mann, Director of Food and Beverage

Recognising the evolving expectations of event planners and delegates, we've also expanded our plant-based and dietary-inclusive options, balancing health-conscious choices with bold, flavourful creations.

Located in the heart of Perth, PCEC offers unparalleled accessibility for local, national, and international guests. Our state-of-the-art facilities, versatile event spaces, and views of the Swan River create the perfect setting for conferences, exhibitions, gala dinners, and corporate events of all sizes. With world-class hospitality and a dedicated team of event experts, PCEC continues to be the venue of choice for business events in Western Australia.

As business events evolve, so does the need for seamless, high-impact catering. At PCEC, we take a holistic approach, ensuring that food and service align perfectly with the objectives of each event. Whether it's an executive breakfast, multi-day conference, or exclusive networking event, our hospitality team delivers exceptional execution and memorable experiences.

By combining award winning cuisine with state-of-the-art facilities and outstanding service, PCEC continues to set the standard as the destination for business events.

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