



Welcome to the Pecten Centre, where corporate excellence meets unparalleled flexibility.

Our state-of-the-art facility is designed to cater to a wide range of event formats, from classroom-style training sessions and theatre presentations to elegant banquets and versatile corporate gatherings. Equipped with cutting-edge AV technology, expansive projector screens, and essential tools such as lecterns, flipcharts and whiteboards, we ensure a professional and seamless experience for every event.

Additionally, our dedicated boardroom is perfect for high-level conference calls and strategic discussions.

At the Pecten Centre, we provide tailored solutions to meet your every corporate need with precision and sophistication.



# ROOM SELECTION

DAY DELEGATE



456 Theatre



200 Cabaret



U-Shape/Classroom



Stage

PECTEN



290 Theatre



128 Cabaret



U-Shape/Classroom



Stage

BANKSIA



80 Theatre



30 Cabaret



U-Shape/Classroom

DARWINIA

## DAY DELEGATE PACKAGE



### **Half Day Package Option 1: \$**

Standard morning tea or afternoon tea  
Working lunch

### **Half Day Package Option 2: \$ (Minimum 30p)**

Standard morning tea or afternoon tea  
Buffet lunch

### **Full Day Package Option 1: \$**

Standard morning tea + afternoon tea  
Working lunch

### **Full Day Package Option 2: \$ (Minimum 30p)**

Standard morning tea + afternoon tea  
Buffet lunch

### **All day delegate packages include:**

Conference room hire  
Note pads, pens, water + mints on the table  
Digital technology access  
Whiteboard and flip chart  
WIFI  
Tea + barista coffee throughout the day  
Fruit Juices

### **Morning Tea**

Seasonal fruit platter (gfo, vg)

### **Selection of one (1) of the following:**

Selection of mini quiches (vgo)  
Fresh baked scones with jam + cream  
Selection of savoury/sweet muffins (gfo, vgo)  
Croissants with condiments (v)

### **Working Lunch**

Selection of fresh made gourmet sandwiches (gfo, vgo)  
Selection of gourmet wraps (gfo, vgo)  
Seasonal fruit platter (vg)  
Chefs salad (gfo, vgo)

### **Selection of one (1) of the following hot options:**

Wild mushroom arancini (v)  
Korean fried boneless chicken (gf)  
Pork + fennel sausage rolls

### **Afternoon Tea**

Seasonal Fruit Platter (gfo, vg)

### **Selection of one (1) of the following:**

Selection of mini pizzas (vgo)  
Ham + cheese mini croissants  
Selection of gourmet savoury pies (gfo)  
Selection of sweets + slices  
Selection of savoury/sweet muffins

**(v) Vegetarian, (vgo), Vegetarian Option Available, (gf) Gluten Free, (gfo) Gluten Free Option Available (vg) Vegan**

## DAY DELEGATE PACKAGE - BUFFET LUNCH

### BUFFET LUNCH OPTION \$

(Minimum 30p)

**2 Hot Dishes**

**2 Cold Dishes**

**2 Bread Rolls**

#### Hot Buffet Selections

Penne Pasta with Slow-Cooked Beef Ragu

Thai Green Curry with Jasmine Rice (gf)

Butter Chicken Curry with Steamed Rice (gf)

Spanish Rice with Chicken (gf)

Moroccan-Spiced Roasted Chicken with Tzatziki (gf)

Noodle Stir-Fry (Chicken, Mushroom, Beef)

Potato Gnocchi with Pea, Sage, and Brown Butter sauce (gf) (v)

Spinach and Ricotta Ravioli (v)

Shepherd's Pie (Lamb or Beef)

Lasagna (Beef or Vegetable)

Potato Gratin

Shakshuka Fish with Lemon Yogurt Sauce (gf) (i)

Baked Satay Chicken

Baked Lamb Kofta with Vegetables (gf)

Slow-Baked Italian Meatballs with Tomato Sauce

#### Cold Buffet Selections

Greek Salad (gf)

Caesar Salad

Potato Salad (v) (gf)

Cous Cous Salad (v)

Quinoa, Pumpkin & Feta Cheese Salad (v)

Thai Chicken Noodle Salad with Namjim dressing (v) (gf)

Kale & Apple Salad with Maple Bacon Pecan crumbled & Feta Cheese (gf)

#### Add-On/Side Selections \$

Korean Fried Chicken (gf)

Leek & Potato Croquettes (v) (gf)

Tempura Prawn (i)

Pork or Vegetable Dumplings

Deep Fried Squid (gf)

Tomato, Olive, Spinach & Goat Cheese Quiche (v)

Pork & Fennel Sausage Rolls

Roasted Green Beans (v) (gf)

Roasted Root Vegetables (v) (gf)

**gfo - gluten free options available, v - vegetarian, vo - vegan optional**

**Seafood Origin Key:**

**(a) australian (i) imported (m) mixed origin**

