



dexus place

meeting & event space

Perth Catering Menu

Level 16, 240 St George's Terrace

Sydney | Melbourne | Brisbane | Perth

Daily Catering Menu

Our Daily Catering Menu is the perfect choice to supplement team members and guests for your next workshop, training, or board meeting.

BREAKFAST

Items are priced per person, per portion. Please select from the options below:

Package 1

Bacon & Egg Wrap, Wild Rocket (nf) or Savoury Spinach, Pumpkin & Parmesan Muffin (v,gf,nf), with a choice of:

- a) Freshly Baked Croissant (v,nf)
- b) Seasonal Slice Fruits (v,gf,nf,df)

Package 2

Passionfruit Yoghurt, Macerated Peach & Roasted Coconut & Granola (v,gfo,f) or Coconut Chia Pudding, Mixed Berry Compote, Margaret River Chocolate Chard (v,gf,nf), with a choice of:

- a) Mixed French Pastry Friandies (v)
- b) Seasonal Slice Fruits (v,gf,nf,df)

Package 3

Egg Cocotte, Potato Fondant, Chorizo, Cheddar (gf,nf) or Miniature Eggs Benedict, Spinach, Free Range Eggs, Hollandaise (nf) **PLUS** BBQ Bacon and Egg Wrap, Wild Rocket (nf) or Savoury Spinach, Pumpkin & Parmesan Muffin (v,gf,nf), with a choice of:

- a) Mixed French Pastry Friandies (v)
- b) Seasonal Slice Fruits (v,gf,nf,df)

Package 4 (Plated Breakfast)

Both Offering to Share on the Table - House Baked Maple Banana Bread, Roasted Coconut (v,gf, nf, df) and Passionfruit Yoghurt, Macerated Peach & Roasted Coconut & Granola (v, gfo, f), with a choice of hot plated dish:

- a) Chimichanga Pulled Pork, Chipotle, Pea Sprouts, Pepitas (nf, df)
- b) Bangkok Eggs Benedict, Wilted Spinach, Smoked Salmon, Sriracha Hollandaise, Fried Leek (nf)
- c) Dutch Crumed Potato Herb Cake, Poached Eggs, Mixed Green, Tagorashi, Hollandaise (v, gf, nf)

Breakfast Add-Ons

Items are priced per portion. Please select from the options below:

	Chefs Yoghurt Pot Selection, Macerated Fruits (v,nf)	\$9.50
\$21.00	Coconut Chia Pudding, Mixed Berry Compote, Margaret River Chocolate Chard (v,gf,nf)	\$9.50
	Open Face Sandwich, Smoked Salmon, Dill Cream Fraiche, Passion Fruit Dressing (nf)	\$11.50
	Seasonal Slice Fruits (v,gf,nf,df)	\$8.00
\$21.50	Croque Monsieur, Provolone Cheese, Honey Galzed Ham, Wholemeal Bread (nf)	\$11.50
	Ham & Cheese Croissant (nf)	\$9.50
	Tomato & Cheese Croissant (v, nf)	\$9.50
	Sicilian Blistered Tomato Bruschetta, Italian Herbs, Whipped Chickpea, Chives (v,nf)	\$8.00
	Mushroom & Spinach Quiche, Romesco Sauce (v)	\$7.50
	Bacon, Pumpkin & Spinach Muffin (gf,nf)	\$7.50
\$25.00	Smoked Salmon & Dill Parcel, Passion Fruit Dressing (nf)	\$7.50
	Spinach, Pumpkin, Feta Muffin (v,gf,nf)	\$7.00
	Chorizo & Spiced Potato Tartine, Chives (gf,nf,df)	\$7.50
	Mini Ham & Cheese Croissant (nf)	\$7.00
	Banana Bread, Maple & Roasted Coconut (gf,nf,df)	\$7.00

Beverages (Theatrette)

For the Theatrette & Mezzanine Foyer events

\$37.50	Station with percolated coffee & assorted teas	\$6 per pax
---------	--	-------------

Ancillary costs applicable for catering in this space



Daily Catering Menu

Designed to be shared on large platters our Light Items Daily Catering Menu is the perfect choice to supplement team members and guests for your next workshop, training, or board meeting.

MORNING TEA/AFTERNOON TEA

Items are priced per person, per portion. Please select from the options below:

Savory – \$8 per item

- Sicilian Meat Arancini
- 5 Cheese Arancini (v)
- Mini Sausage Rolls, Jalapeno Relish, Curry Leaf (df,nf)
- Mince Pepper Pie (nf,df)
- Vegetarian Lovers Pie (v,nf,df)

Sweet – \$8 per item

- Margaret River Chocolate Brownie, Mixed Berry Gel (v,gf)
- Almond & Orange Slice, Orange Gel, Roasted Almond (v,gf,df)
- Caramel Fudge (df,v,gf)
- Traditional Portuguese Tart
- Lemon Meringue Slice (vg,gf,df)
- Assorted Mini Sweet Muffins
- Seasonal Slice Fruits (vg,gf,nf,df)

LUNCH

Items are priced per person, per portion. Please select from the options below:

Package 1 \$21.00pp

A selection of wraps & sandwiches with a variety of fillings and Gourmet Sausage Rolls, Jalapeno Relish, Curry Leaf (nf). Choose two of the following sandwich fillings:

- Torched Mt Barker Free Range Moroccan Chicken, Balsamic Caramelized Onion, Feta, Spinach, harissa (nf)
- Tuna Salad Sandwich, Spiced Potato, Pickled Cucumber, Coral Lettuce (gfo, nf)
- Smoked Leg Ham Sandwich, Tomato, Cheddar, Honey Mustard Aioli (gfo, nf)
- Curried Egg Sandwich, Rocket, Caramelized Onion (v, gfo, nf)
- Peri Peri Chicken Wrap, Rocket Salad (nf, df)
- Falafel, hummus, caramelised onion, cos blossom (gfo, vg, nf, df)
- Roasted eggplant, Italian herbs, mixed leaves, tomato, and harissa pesto (gfo, vg, df)
- Mushroom ragout, sweet potato, mixed leaves, pesto, and tomato (gfo, vg, df)

Premium sandwich upgrade (additional \$5.00 per pax). Choose two of the following:

- Roast Pork Banh Mi Rolls, Pickled Carrot, Cucumber, Coriander, Aioli, Chilli (nf)
- Falafel Rolls, Tzatziki, Beetroot Chutney (v)
- Herbed Grilled Lamb Wrap, Garlic Aioli, Hummus, Mixed Leaves (nf)
- Grilled Zucchini Wrap, Capsicum, Baba Ghanoush, Haloumi (v, gfo, nf)
- Pastrami Rolls, Charred Capsicum, Sundried Tomato & Olive Tapenade, Dill Pickles (nf)
- Spiced Pork Belly Slider, Sauerkraut, Pickles & Aioli (nf)

Package 2 \$26.00pp

Pumpkin & Chorizo Tartine (gf, nf, df) **and** San Danielle Bruschetta, Pesto Spread (nf), with a choice of:

- a) Creamy Bangkok Prawn Penne Pasta, Cherry Tomato, Spinach, Sugar Snaps (nf)
- b) Orecchiette Pasta, Mediterranean Chicken, Zucchini, Roasted Bell Pepper (nf,df)

Package 3 \$35.00pp

Harissa Verde Spread, Blistered Tomato, Torched Flatt Bread (v,nf) **and** Panzanella Salad, Tomato, Cos Blossom, Bocconcini, Cucumber, Orange, Traditional Italian Dressing (v,gf,nf), with a choice of:

- a) Chicken Terriyaki, Carrot Fondant, Seaweed Seasoning w/ Rice (nf,df)
- b) Mild Wild Caught Barramundi Curry, Eggplant, Zucchini, Curry Leaves: w/ Rice



Premium Buffet Lunch

1x Hot dish + 2x salads or sides. Includes bread & butter OR Steamed Rice.

Hot Dishes

Lamb Tagine, Spiced Chickpea, Carrot Fondant, Cauliflower (gf,nd,nf)

Mongolian Peppered Beef, Braised Broccoli, Bell Pepper (gf,ndf,df)

Linley Valley Pork Belly, Oriental Master Stock, Daikon, Bokchoy (gf,nf,df)

Honey Chicken, Crispy Rice Noodles, Sesame (nf,df)

Chicken Chasseur, Mushroom, Paprika (gf,nf,df)

Grass Feed Margaret River Roast Beef, Mushroom & Pepper Sauce (gf,nf,df)

Wild Caught Barramundi, Chilli & Ginger Beurre Blanc, Blistered Tomato (gf,nf)

Creamy Bangkok Prawn Penne Pasta, Cherry Tomato, Spinach, Sugar Snaps (nf)

Traditional Beef Lasagna, Parmesan (nf,df)

Vegetarian Thai Curry, Eggplant, Cauliflower, Zucchini, Lotus Roots (v,gf,nf,df)

Spiced Apritada Beef Cheeks, Carrots, Broccoli, Curry Leaves (gf,nf,df)

Salads

Herbed Potato Gillette, Cos Blossom, Dijonnaise, Roasted Bell Pepper (v,gf,nf,nf)

String Bean, Asian Slaw, Cherry Tomato, Rice Noodles, Nouc Cham (v,gf,nf,df)

Panzanella Salad, Tomato, Cos Blossom, Bocconcini, Cucumber, Traditional Italian Dressing (v,gf,nf)

Waldorf Salad, Spinach, Romaine, Young Potato, Celery, Emmental Cheese, Walnut (v,gf)

Spiced Roasted Butternut Pumpkin, Spinach, Miso & Sesame Dressing, Snow Peas (gf,nf,df)

Watermelon Salad, Spinach, Pickled Carrot & Daikon, Chilli Caramel Dressing, Basil, Feta (gf,nf)



\$37.00
per person

Additions:

Add extra hot dish

option - \$12 per pax

Add extra salad option -

\$11 per pax



Daily Delegate Package

PACKAGE 1

Morning Tea

◀ Chef Selected – 1 Savoury + 1 Sweet item

Lunch

◀ Chef Selection of Gourmet Wraps, Sandwiches + Freshly Made Salad

Afternoon Tea

◀ Chef Selected – 1 Savoury + 1 Sweet item

PACKAGE 2

Morning Tea

◀ Assorted French Pastry + Seasonal Slice Fruits

Lunch

◀ Chef Selection of Gourmet Wraps, Sandwiches, Freshly Made Salad, Margaret River Chocolate Brownies

Afternoon Tea

◀ Gourmet Sausage Rolls + Portuguese Tart

PACKAGE 3

Morning Tea

◀ Flavored Yogurt & Granola Cup + Seasonal Fruit platter

Lunch

◀ Italian Meatballs, Tomato S, Parmesan, Parsley (gf,nf) + Roasted Raz al Hanout Cauliflower, Whipped Chickpea, Pomegranate Molasses, Curry Leaves (vg,gf,nf,df) + Panzanella Salad, Tomato, Cos Blossom, Bocconcini, Cucumber, Traditional Italian Dressing (v,gf,nf) + Wild Caught Barramundi, Chilli & Ginger Beurre Blanc, Blistered Tomato (gf,nf)

Afternoon Tea

◀ Almond & Orange Slice, Orange Gel, Roasted Almond (v,gf,df) + Mince Pepper Pie (nf,df)

\$54.00
per person

\$59.00
per person

\$65.00
per person



Canape Platter Menu

50 pieces	100 pieces	170 pieces	250 pieces	340 pieces
\$255	\$505	\$855	\$1,255	\$1,705

Select up to 5 items from Cold & Warm Collection (for 340 pieces platter, please select up to 8 items)

Hot Canapes

- Seafood Wonton, Soy, Chilli & Ginger Vinaigrette, Onion Leeks (nf,df)
- Prawn Toast, Sriracha Sauce, Sesame, Chives (nf,df)
- Octopus Okonomiyaki, Miso & Japanese Chilli, Bonito Flakes(nf)
- Crispy Prawn Gyoza, Chinese Vinegar & Say Dressing, Onion Leeks (nf,df)
- Chicken Lemongrass Skewers, Nuoc Cham Emulsion (gf,nf,df)
- Chicken & Spicy Cheese Croustillant, Sweet Potato Butter (nf)
- Pork & Fennel Meatball, Nap Sauce, Parmesan, Parsley (gf,nf)
- Artisan Chorizo Arancini, Tomato & Mozzarella, Paprika Sauce (nf)
- Beef Croustillant, Fontina Cheese Fondue, Sweet Potato Butter (nf)
- Hand Crafted Vegetarian Gyoza, Kumquat, Chilli Caramel, Onion Leeks (v,df)
- Pumpkin & Mascarpone Arancini, Tomato Riesling Chutney, Curry Leaf (v,gf)
- Ricotta & Spinach Roll, Sesame & Tagorrashi, Curry Leaf (v,nf)
- Corn & Zucchini Fritters, Carrots, Coriander, Cucumber Labneh, Chat Masala, Shiso Leaves (v,gf,nf)

Cold Canapes

- Exmouth Prawn & Corn Salsa, Gochujang Aioli, Shiso Leaves (gfo,nf)
- Salmon Tartare, Ponzu, Spiced Sweet Potato, Fresh Cucumber (nf,df)
- Prawn Cocktail, Tomato Salsa, Avocado Butter. Crostini (gfo,nf)
- Charred Nepalese Chicken Parcel, Plum Glaze, Coriander Chilli (nf,df)
- Chorizo Tartine, Potato, Pickled Ginger (gf,nf,df)
- Champagne Leg Ham Cocktail, Dijonnaise, Toasted Brioche, Micro Greens, Charcoal Brioche (nf,df)
- San Daniele, Camembert Fondue, Spiced Jam (gfo,nf)
- Beef Tataki, Charcoal Brioche, Sesame Aioli, Pickled Radish (nf)
- Roast Beef, Harissa Verde, Parmesan Crostini, Harissa Sauce (gfo,nf,df)
- Haloumi & Corn Salsa, Brick Pastry, Coriander Chili, Paprika Aioli (v,nf)
- Polenta, Caponata, Sundried Tomato, Ricotta, (v,gf,nf)
- Wild Mushroom Ragout Bruschetta, Dill, Sweet Potato Tahini, Moroccan Spice (v,gfo,nf)

Dessert Canapes

- Margaret River Chocolate Brownie, Mixed Berry Gel (v,gf,df)
- Almond & Orange Slice, Orange Gel, Roasted Almond (v,gf,df)
- Non-Bake Passionfruit Cheesecake (v,gf,nf)
- Pandan Panna Cotta, Minted Mango, Salted Peanut (v,gf)



Perth – Level 16, St Georges Terrace, Perth

Prices are exclusive of GST and per person. All menu items require a minimum order quantity of 10. All orders and dietary requirements must be confirmed 3-working days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and for safety purposes, no catering can be taken off-site.

Dietaries: **GF** – Gluten Free, **DF** – Dairy Free, **NF** – Nut Free, **V** – Vegetarian, **VE** – Vegan, **O** – Option available upon request



Beverage Menu

*Based on Consumption available, minimum spend applies to Alcoholic Beverages

Wine Standard Selection

› NV Veuve Ambal Vin Mousseux Blanc de Blancs	\$55
› San Martino NV Prosecco Extra Dry DOC	\$59
› Credaro Kinship Chardonnay	\$52
› Catalina Sounds Sauvignon Blanc 2024	\$58
› Rosily Vineyard 'Cartographer' Cabernet Merlot 2023	\$52
› RockBare 'The Barossa Valley' Shiraz, Barossa Valley SA 2023	\$58

Wine Premium Selection

› NV Taittinger Brut Prestige, Reims France	\$150
› 2024 Cullen 'Dancing In The Sun' Sauvignon Blanc Semillon, Marg	\$62
› Frankland Estate 2025 Riesling	\$63
› Maison AIX Rose, Cote de Provence France 2024	\$76
› Moss Wood 'Amy's' Cabernet Blend, Margaret River 2024	\$80
› Giant Steps 'Yarra Valley' Pinot Noir, Yarra Valley VIC 2024	\$80

Beers

› Peroni Nastro Azzurro (3.5%)	\$9
› Asahi Super Dry (5.2%)	\$9
› Little Creatures Pale Ale	\$10

Soft Drinks

› Coca Cola	\$4.50
› Coke No Sugar	\$4.50
› Sprite Lemonade	\$4.50
› San Pellegrino Sparkling Mineral Water	\$5.50
› Capi Soda Blood Orange, Ginger Beer, Grapefruit, Yuzu	\$6.00
› Spring Valley Orange Juice, Apple Juice	\$6.00

Perth – Level 16, St Georges Terrace, Perth

Prices are exclusive of GST and packages are priced per person. Dexus Place practices the Responsible Service of Alcohol. Ancillary staff costs may apply. All orders must be confirmed 3-working days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and no alcohol can be taken off-site.

Beverage Packages

Alcoholic

Standard Package

\$32pp 1 hour \$40pp 2 hour \$48pp 3 hour \$56pp 4 hour

- NV Veuve Ambal Vin Mousseux Blanc de Blancs
 - Catalina Sounds Sauvignon Blanc 2024
 - Rosily Vineyard 'Cartographer' Cabernet Merlot 2023
- Asahi Super Dry
 - Peroni Nastro Azzurro
 - Assorted soft drinks and sparkling water

Premium Package

\$50pp 1 hour \$60pp 2 hour \$70pp 3 hour \$80pp 4 hour

- 2024 Cullen 'Dancing In The Sun' Sauvignon Blanc Semillon
 - Frankland Estate 2025 Riesling
 - Maison AIX Rose, Cote de Provence, France 2024
 - Moss Wood 'Amy's' Cabernet Blend, Margaret River 2024
 - Giant Steps 'Yarra Valley' Pinot Noir, Yarra Valley VIC 2024
- San Martino NV Prosecco Extra Dry DOC
 - Peroni Nastro Azzurro (3.5%)
 - Little Creatures Pale Ale (5.2%)
 - Asahi Super Dry (5.2%)
 - Assorted soft drinks and sparkling water + Capi Soda Blood Orange, Ginger Beer & Yuzu

Non-Alcoholic

Package 1 – Standard
\$7.00pp | 1 Hour
\$12.00pp | Full Day

- Coca-Cola 250ml
- Coke Zero 250ml
- Sprite 250ml
- San Pellegrino Sparkling Water 250ml

Package 2 – Breakfast Standard
\$8.50pp | 1 Hour
\$14.00pp | Full Day

- Coca-Cola 250ml
- Coke Zero 250ml
- Sprite 250ml
- San Pellegrino Sparkling Water 250ml
- Spring Valley Orange Juice 300ml
- Spring Valley Apple Juice 300ml

Package 3 – Deluxe
\$9.00 | 1 Hour
\$14.50 | Full Day

- Coca-Cola 250ml
- Coke Zero 250ml
- Sprite 250ml
- San Pellegrino Sparkling Water 250ml
- Capi Soda – Blood Orange
- Capi Soda – Ginger Beer
- Capi Soda – Grapefruit
- Capi Soda – Yuzu

Perth – Level 16, St Georges Terrace, Perth

Prices are exclusive of GST and packages are priced per person. Minimum order of 20 persons. Dexus Place practices the Responsible Service of Alcohol. Ancillary staffing costs may apply. All orders and any dietary requirements must be confirmed 3-working days prior to booking. Menus are subject to availability and may change without notice. External food or catering not permitted and for safety purposes, no alcohol can be taken off-site. Charges apply for tray service.



dexus place

› meetings & events ◀

Elevate your meetings.

Dexus Place, 240 St George's Terrace
L16, 240 St Georges Terrace
Perth WA 6000
240stgeorge.frontdesk@dexusplace.com
(08) 7666 0900

Sydney | Melbourne | Brisbane | Perth



dexus place