



KARMA ROTTNEST CORPORATE

WE CREATE... EXPERIENCES



KARMA ROTTNEST



Just a short hop away from Perth by ferry, plane or yacht, Rottnest Island boasts a rich and varied history and nature at her prettiest, from scores of hidden beaches and secluded bays to colourful reefs to salt lakes. Bike to the Wadjemup lighthouse or explore World War II tunnels. The island's most famous resident is the Quokka – the friendly little marsupial that you're sure to encounter has become quite the celebrity on the island!

Karma is perfect for functional events that can be arranged in a variety of ways to suit banquet and boardroom meetings, to cocktail parties and seminars. Our packages feature WI-FI access and a range of conferencing equipment, accommodation, spa and golf tournaments. Pre and post function tours, events with entertainment or wine dinners can also be arranged. We can comfortably host groups of 2 to 110 in the fully-equipped conference room. Our experienced team is here to help tailor-make your ideal itinerary.



DAY DELEGATE PACKAGE



Our Day Delegate Package offers an all-inclusive, convenient solution to your business needs. Karma Rottnest offers everything you need for your upcoming conference. Accommodating small, medium and large groups. Our experienced Coordinator is here to help you with a short visit or an extended stay.

\$65 PER DELEGATE INCLUDES :

Room hire

WIFI

Projector & screen

Whiteboard

Flip chart

CD/DVD player

Morning & afternoon tea

Lunch (choice of sun seeker buffet menu or working lunch)



ROOM CAPACITIES



RECORD ROOM (SPLIT LEVEL)

10 X 8.5 METERS \$200

15 Pax - U-Shape

30 Pax - Theatre Style

30 Pax - Banquet

CONFERENCE CENTRE

12.5 X 7 METERS \$250

30 guests - U-Shape

80 guests - Herringbone

85 guests - Theatre Style

COURTHOUSE BAR

12 X 5 METERS \$750 (EXCLUSIVE USE)

50 guests - Banquet

80 guests - Boardroom

120 guests - Cocktail

Riva Restaurant

120 guests - Banquet

140 guests - Cocktail

U-Shape

COUNTRY CLUB

196 SQ. METERS - \$500

U-Shape

85 guest's theatre style

Banquet



GOLF DAY DELEGATE PACKAGE



Our Golf Day Delegate Package offers all of the inclusions of our Day Delegate Package with a game of golf. Karma is one of WA's wellbeing and corporate destinations. You can stay, play 9/18 holes on the islands only golf course. Head to Gov's Sports Bar for a cold pint after the game or dinner at Riva. No clubs, no problems! You can hire a set from our pro golf shop.

\$85 PER DELEGATE INCLUDES :

Room hire
WIFI
Projector & screen
Whiteboard
Flip chart
CD/DVD player
Morning & afternoon tea
Lunch (choice of sun seeker buffet menu or working lunch)
9 holes of golf



CORPORATE RETREAT



Re-energise and reconnect with your team at Karma Rottneest. An island getaway is the perfect way to take some quality time with your team members. With an endless choice of activities, experiences and dining options Karma is the perfect destination for your next corporate retreat.

STARTING FROM \$240 PER DELEGATE :

Day Delegate package

Accommodation

Buffet breakfast

Please speak to the Functions Manager about adding team building activities to your retreat; spa treatments, golf tournaments, a fishing charter, yoga, meditation, wine dinners, or pre and post island tours to your retreat stay.



Lakeside Premium



Lakeside Standard

ACCOMMODATION



Whether you're traveling solo, with family, or friends, Karma Rottnest has a wide choice of comfortable, well equipped rooms to suit your needs.

It's time to select your ideal island hideaway.

LAKESIDE PREMIUM ROOM

The Lakeside Premium room is perfect for a corporate, couples or a solo explorers retreat. It includes a king size bed, lounge area and a private balcony that overlooks the beautiful Governor's Lake.

Room Facilities : King size bed, lounge area with a two seater sofa and coffee table, private balcony, en-suite shower, small refrigerator, television with Foxtel, tea & coffee facilities, hairdryer, and iron.

LAKESIDE STANDARD ROOM

The Lakeside Standard room is great for families, groups of friends, and team bonding retreats. These rooms contain a queen-size and two single beds, plus a lounge area and private balcony. As the name suggests, they're close to a picturesque lake.

Room Facilities : Queen bed and two single beds, lounge area with wicker arm chairs & coffee table, a private balcony, desk, refrigerator, tea & coffee facilities, hairdryer, and iron.



CUISINE



DINING AT RIVA

Riva's inventive Mediterranean inspired menu and well-stocked cellar of local and international wines make dining at Karma Rottnest a gourmet affair.

From wood-fired pizzas to three-course farm to table feasts: our relaxed restaurant offers a variety of exceptional dishes created using the freshest ingredients and a carefully curated wine list that's sure to satisfy the most demanding of palates. The cocktail list has been inspired by the island itself - whether you're after a pre-dinner aperitif or post-dinner digestif, Riva at Karma Rottnest have you covered.

DINING AT GOV'S SPORTS BAR

Gov's Sports Bar has an old Australian warmth, hosting a warm and intimate dining experience featuring all those comforting favourites. Enjoy an ice cold beer, wine or cocktail with a crispy pizza, sizzling Aussie beef burger, al dente pasta or an irresistible bucket of wings. Gov's Bar is the perfect place to relax after a sun-kissed day of adventure.

Please ask Guest Service to send you our current menus.

TABLE D'HOTE SET MENU

TWO COURSES \$52.80PP | THREE COURSES \$74.80PP | FOUR COURSES \$93.50PP

ENTRÉE

- Tian of heirloom roma tomato, hot chai smoked salmon, hass avocado, celeriac roumalade
- Sumac spiced seared shark bay scallop on sauce epice and porcini mushroom
- Zucchini fritter topped with smoked roasted red pepper, grilled artichoke and white bean cassoulet and shaved manchego
- Roasted macadamia nut and herb crusted lamb loin, white bean puree, black truffle oil and micro salad
- Roulade of corn fed chicken, pancetta and baby spinach and sun dried tomato on a mixed sweet pepper compote
- Charred baby squid, almond gazpacho, kalamata olive and baby spinach pesto
- Grilled garlic Exmouth prawn skewers crisp prosciutto blistered grape tomato and chilli beurre Blanc
- Timbale of confit duck, baby capers, cornichon, spiced baby pears and wild rocket

MAIN

- Black cumin crusted Black Angus sirloin, potatoes soufflé, buttered broccolini and a smoked tomato jus
- Roasted prosciutto and sage wrapped Rankin cod, glazed baby vegetables, citrus vinaigrette
- Eye fillet on Spanish potato gratin, haricot vert, pimento coulis
- Pappadelli with braised lamb ragout with preserved lemon and thyme pangrattato, shaved Granna padano
- Pan seared salmon grilled prawns on champ potatoes braised baby fennel and basil citrus reduction
- Chilli roasted pumpkin rissoni with enoki mushroom and red capsicum coulis
- Roasted supreme of chicken on olive pomme puree, roasted speck, broccolini and sage jus
- Twice cooked pork belly on braised red cabbage, wilted baby spinach, apple crisps and calvados jus

DESSERT

- Prosecco poached pears white chocolate and raspberry ice-cream and Persian floss
- Orange and cardamom crème brulee with pistachio biscotti
- Caramelized citrus tart with raspberry salad and orange blossom syrup
- Chocolate and hazelnut bar with salted caramel and popping candy
- Pistachio and Strawberry mousse, white chocolate mille feuille

MEDITERRANEAN BUFFET MENU

\$80PP | ADDITIONAL PRICING IS REQUIRED IF THE BOOKING IS UNDER 20GUESTS.

COLD SELECTION

Antipasti platter

Char grilled herb marinated Mediterranean vegetables,
sliced serrano ham, salami, chef's marinated Tuscan
olives, pesto marinated bocconcini, artichoke and
grissini bread sticks

Duck salad with confit baby beetroot, orange, rocket
and pomegranate dressing

Szechuan spiced Exmouth prawns on rice noodle salad

Chick pea fava with rare roast lamb loin and cacik

Fattoush salad grape tomato, cucumber, radish, red
pepper with toasted Lebanese bread seasoned with
sumac, tossed in mint and citrus infused olive oil

HOT SELECTION

Pork loin chops with pear and apricot crumble and sage,
grain mustered cream reduction

Slow roasted Black Angus sirloin with balsamic shallot,
artichoke and kalamata braise and port jus

Portuguese chicken on sweet corn salsa

Grilled snapper, Exmouth prawns on braised fennel and
a smoked tomato beurre Blanc

Hand cut pappardelle pasta with wild mushroom ragout

And shave grana pan Dana

Crisp battered shark bay whiting fillet and salt and
pepper calamari with tartare sauce

Golden roast potatoes in duck fat

Panache of vegetables with herb infused olive oil

DESSERT

Margaret river cheese platter selection of aged cheese, wheat crackers, lavosh and Rottneft fig jam

Seasonal fruit platter with macerated strawberries

Mini Pavlova with exotic fruit compote with rose water cream

Raspberry and almond friand

Chocolate and raspberry bavarian with white chocolate ganache

Caramelised citrus tart with blue berry anglaise

LOCAL PRODUCE BUFFET MENU

\$96.00 PP | ADDITIONAL PRICING IS REQUIRED IF THE BOOKING IS UNDER 20GUESTS.

COLD SELECTION

Antipasti platter

Char grilled herb marinated Mediterranean vegetables, sliced serrano ham, salami, chef's marinated Tuscan olives, pesto marinated bocconcini, artichoke and grissini bread sticks

Mahogany creek Smoked duck breast on apricot and coriander cous cous

Angus beef carpaccio on haricot vert and black truffle olive oil

Cumin roasted pumpkin, French bean and rocket salad with Tuscan marinated chicken and shaved parmesan

Turmeric and fennel pickled squid on tomato cassoulet

Oysters natural with wasabi vinigerrete

HOT SELECTION

Macadamia crusted lamb rump slow cooked for twelve hours served on soft parmesan polenta with a cabernet jus

Char grilled beef tenderloin on caponata and calvados cream reduction

Grilled Rankin cod, Exmouth prawns and Fremantle black mussels
In a tomato saffron and fennel broth

Ricotta gnocchi with baby spinach tomato, confit garlic cream sauce

And shave grana pan dana

Golden roast potatoes in duck fat

Panache of vegetables with herb infused olive oil

DESSERT

Margaret river cheese platter selection of aged cheese, wheat crackers, lavosh and Rottneest fig jam

Seasonal fruit platter with macerated strawberries

Mini Pavlova with exotic fruit compote with rose water cream

Blue berry and almond tart with orange blossom floss

Caramel sin gateaux with chocolate anglaise

Vanilla panacotta with honey roast pear and orange spice reduction

CANAPÉ MENU

\$16.50PP FOR FOUR SELECTIONS | \$35.75PP FOR EIGHT SELECTIONS

\$46.75PP FOR TWELVE SELECTIONS | \$62.70PP FOR SIXTEEN SELECTIONS

\$69.30PP FOR EIGHTEEN SELECTIONS

ADDITIONAL CANAPÉS CAN BE ORGANISED AT \$3.50 PER CHOICE PER PERSON.

COLD SELECTION

Spice crusted tuna with avocado mousse and grapefruit salsa

Mille-feuille of smoked salmon with dill yoghurt

Mushroom and feta frittata with olive tapenade

Australian oysters in half shell with coriander, lime and chilli dressing

Barbeque chinese style-duck with plum sauce in pancake

Skewered cherry tomato, bocconcini and basil with kalamata olives (v)

Baked ricotta tart with green chilli and coriander chutney

Confit ocean trout on cucumber noodles with lemon olive tapenade

Tomato and basil bruschetta with balsamic gelee (v)

Prawn tartar with soy and mirin dressing

Trio of mini cones with tiger prawns on guacamole, tuna tartar with goat's cheese and peppered beef with tomato corn relish

WARM SELECTION

Cheesy arancini balls

Mini Thai beef burgers

Tempura fish with lemon aioli

Tandoori chicken skewer with riata

Kumara & cumin batons (v) Spicy beef empanada with tomato, corn and coriander salsa

Peri Peri chicken skewer with tzatziki

Herb tartlet filled with grilled beef, béarnaise sauce and mustard cress

Panko crusted prawn with spicy jalapeno lime mayonnaise Duck spring roll with ginger citrus hoi sin sauce

BBQ MENU

\$25.00PP

Scotch fillet with fried onions
Sausages
Grilled barramundi
Char grilled field mushroom
with rocket pesto and apricot cous cous

Corn cobs & baked potatoes
Coleslaw
Mixed green salad
Spring pasta salad
Crusty bread rolls and butter

\$55.00PP

ADDITIONAL COSTS IS REQUIRED IF THE BOOKING IS UNDER 30 GUESTS

Red wine and thyme marinated scotch fillet steak with cider braised onions
Grilled salmon on wilted Asian greens wasabi aoli
Beef and herb sausage and chilli jam
Malaysian chicken satay on pandan steamed rice
Baked royal blue potato with smoked paprika sour cream and chive
Cajun potato salad
Crisp garden leaves with cherry tomato, cucumber, Spanish onion, snow pea sprout and mustard vinaigrette
Vietnamese noodle salad with sesame marinated chicken
Tuscan pasta salad with with kalamata olive and basil pesto
Rustic dinner rolls and parmesan crostini
Chef selection of slices and tarts with fresh cream
Seasonal fruit platter

BBQ MENU

\$70.00PP

ADDITIONAL COSTS IS REQUIRED IF THE BOOKING IS UNDER 30 GUESTS

Red wine and thyme marinated scotch fillet steak with cider braised onions

Baked snapper fillet with stir fried vegetables and soy dressing

Beef and herb sausage and chilli jam

Moroccan lamb loin chops with cacik

Char grilled field mushroom with rocket pesto and apricot cous cous

Baked royal blue potato with smoked paprika sour cream and chive

Cumin roasted pumpkin, French bean and rocket salad with shaved parmesan

Vietnamese noodle salad with sesame marinated chicken

Crisp garden leaves with cherry tomato, cucumber, Spanish onion, snow pea sprout and mustard vinaigrette

Goat's cheese and beetroot salad with citrus reduction

Rustic dinner rolls and parmesan crostini

Chef selection of slices and tarts with fresh cream

Margaret river cheese platter with wheat crackers and lavosh

Seasonal fruit platter



KARMA SPA



Set in a gorgeous heritage house, Karma Spa is a chic space offering a full spectrum of restorative treatments to keep you relaxed and rejuvenated during your island vacation. A high-point is the Apothecary Massage Bar where our team of bodyworkers co-curate a personalised experience for you with oil blends tailored around Relax, De-stress, Activate, Meditate and Mood Booster.

Why not book out the entire spa for you and your colleagues? We can create magical tailored experiences and indulgent packages enhanced with champagne, wellness tonics and more.



ISLAND TRANSFERS



Karma Rottnest has partnered with the ferry transport providers to deliver a high class personal service. Simply add a nominated guests list to your booking and our team will organise your groups discounted ferry transfers.

ROTTNEST EXPRESS

Fremantle (B-Shed or Northport terminal) return - \$65.00pp

Barrack Street terminal return - \$85.00pp

ROTTNEST FAST FERRIES

Hillarys Terminal Day or Extended Return - \$72.00pp

SEALINK CAPTAIN COOK

Fremantle B-Shed return - \$62.50pp

TERMS & CONDITIONS



A deposit is required to confirm all functions. Accommodation rooms will only be held once the deposit is received. Deposit has to be received within 10 days of booking. Karma Rottnest requires confirmation of final room nights four (4) weeks prior to the event. This is the minimum room nights you will be charged. Karma Rottnest will be unable to guarantee room nights in the event that the final rooming list has not been received four (4) weeks prior to the event.

Visa, MasterCard & Bankcard will incur a 1.5% charge AMEX and Diners cards not accepted

Payment can be made by cheque, credit card or direct debit to following account:

Commonwealth Bank BSB: 066 125 Account Number: 10397009

In the event of a cancellation, the following fees apply; Less than 21 days prior to event – 50% of deposit Less than 14 days prior to event – 100% of deposit

A no show fee equivalent to one (1) night accommodation charge will be charged For each of those guests who fail to arrive on their scheduled date.

Organisers are financially responsible for any damage sustained to Resort fittings, property or equipment by clients, guests or outside contractors prior to, during or after function. Clients are responsible for costs involved in ensuring set up and breakdown time on all function space All deliveries to Karma Rottnest must be advised to the Functions Coordinator in advance and must be marked with the name of the function. Nothing is to be nailed, screwed, taped, stapled or adhered to any wall, door or other surface or part of the building. Signage in the resort public areas is to be kept to a minimum and must be approved by the Functions Coordinator. All prices are subject to change without notice. Final payment must be paid within (14) days of invoice.

Karma Rottnest cannot accept any responsibility for the damage or loss of client's property.



Karma
ROTTNEST
PERTH, WESTERN AUSTRALIA



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