



KARMA WEDDINGS

WE CREATE... EXPERIENCES



KARMA ROTTNEST OFFERS THE PERFECT SETTING FOR YOUR NEXT INTIMATE WEDDING EXPERIENCE. PICTURE EXCHANGING VOWS ON AN ISLAND THAT FEELS LIKE A SECRET TO THE OUTSIDE WORLD.

WE CREATE ROMANCE, AT KARMA ROTTNEST.



Karma Rottnest is truly a unique destination to say "I do". Karma offers the perfect setting for your next intimate wedding experience. Our Wedding Coordinator offers a wide selection of packages and a diverse range of event spaces.

There is accommodation for guests, golf and a luxurious spa to enjoy.

The happy couple receive one nights complimentary stay.

Cocktail and banquet options available.

Four different styled reception spaces available.

Indoor and outdoor entertainment options.

Pre & post wedding wine dinners available. Riva hosts an extensive premium beer, wine and cocktail list.

Return ferries can be organised by Guest Services for all guests.

Karma Rottnest is located on Rottnest Island.



KARMA ROTTNEST



Just a short hop away from Perth by ferry, yacht or plane. Your wedding memories are for ever and Rottnest has a picture perfect back ground for your wedding photos.

The island boasts a rich and varied history. The waters are crystal clear, there are secluded beaches, and heritage and historical buildings that are easily located.

There is the famous Wadjemup light house, salt lakes and World War II tunnels. This islands most famous resident is the Quokka - the friendly little marsupial that you're sure to encounter has become quite the celebrity on the island!

Our packages can include pre and post function tours, entertainment, and wine dinners.

Our experienced team is here to help tailor-make your ideal itinerary.



ROOM CAPACITIES



Record Room (Split Level) 10 x 8.5 meters \$200

30 Pax – Banquet

Conference Centre - 12.5 x 7 meters \$250

30 guests – Banquet

85 guests – Cocktail

Courthouse Bar - 12 x 5 meters \$750 (exclusive use)

50 guests – Banquet

120 guests – Cocktail

Riva Restaurant

120 guests – Banquet

140 guests – Cocktail

Country Club - 196 sq. meters - \$500

120 guests – Banquet

140 guests – Cocktail



WEDDING RETREAT



Connect with your loved whilst enjoying a longer stay at Karma Rottnest. An island getaway is the perfect way to take some quality time with your family and friends. With an endless choice of activities, experiences and dining options Karma is the perfect destination for a wedding retreat.

Please speak to the Functions Manager about adding accommodation, buffet breakfast, 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 travelling together or here with family and friends, there's a wide choice of comfortable, well-equipped rooms and apartments – all with en-suite bathrooms, ceiling fans, TVs and many other thoughtful extras – to suit your needs. **THE HAPPY COUPLE RECEIVE ONE NIGHT COMPLIMENTARY STAY** when booking the wedding at Karma Rottnest.

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, IDD telephone, 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, IDD telephone, 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 is inspired by the island itself - whether you're after a pre-dinner aperitif or post-dinner digestif, we have you covered

DINING AT GOV'S SPORTS BAR

Gov's Sports Bar has an old Australian warmth, hosting an 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 buerre 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

(Please note: Our Chefs are happy to help you create options for choice or dietary requirements)

LOCAL PRODUCE BUFFET MENU

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

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 vinaigrette

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 Rottneft 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



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 group discounted ferry transfers.

ROTTNEST EXPRESS

Fremantle (B-Shed or Northport terminals) return - \$65.00 pp
Barrack Street terminal, Perth return - \$85.00 pp

ROTTNEST FAST FERRIES

Hillarys Terminal Day or Extended Return - \$72.00 pp

SEALINK CAPTAIN COOK

Fremantle B-Shed return - \$62.50 pp

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. The Rottnest Lodge requires confirmation of final room nights four (4) weeks prior to the event. This is the minimum room nights you will be charged. Rottnest Lodge 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 Rottnest Lodge must be advised to the Functions Manager 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 Manager. All prices are subject to change without notice.

Final payment must be paid within (14) days of invoice.

The Resort cannot accept any responsibility for the damage or loss of client's property.





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KARMAGROUP.COM