

# Pinky's

ROTTNEST ISLAND



## Your place

FOR WEDDINGS, EVENTS  
& CONFERENCES



# Welcome

Located in one of the most relaxed and breathtaking coastal locations in Australia is Pinky's Beach Club.

At the heart of Discovery Rottnest Island, which features 83 eco-tents and is licensed to hold up to 500 people, this venue serves locally inspired dishes and cocktails across multiple areas.

With a variety of function spaces to suit your occasion, Pinky's Beach Club will cater beautifully for your next event.



# Map







# The Restaurant

The restaurant can hold up to 150 people for cocktail and up to 90 people for seated functions when booked exclusively.

Alternatively the space may be shared for any size in between.

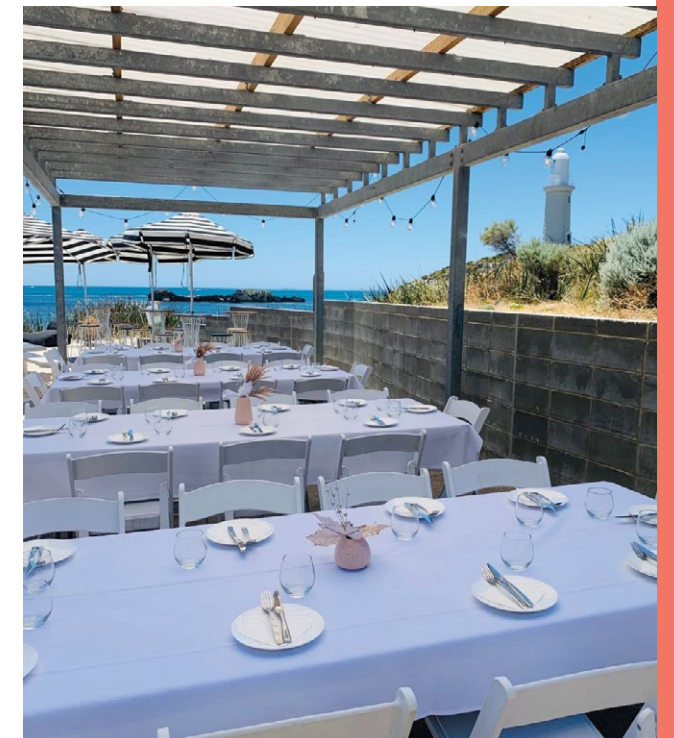
With enclosed privacy and AV equipment available this venue is suited to conferences, dinners, weddings and more.

Seated	Standing
90	150

# Under the Arbour

Under the Arbour is the perfect location for small groups to enjoy a long table lunch served in a shared, social style of dining. Paired with breathtaking views, this intimate dining experience is an experience to remember.

Seated	Standing
25	N/A



# The Alfresco Area

Enjoy ocean views, sunrises and sunsets all while Bathurst Lighthouse sits high in the background.

Our alfresco area is the perfect space for intimate gatherings, sundowners, working lunches, or small cocktail functions.

Seated	Standing
120	200



# Lighthouse Lounge

Adjacent to the dunes in our alfresco area, the Lighthouse Lounge offers the perfect location for a sundowner celebration for up to 40 guests

Seated	Standing
N/A	40





# Function Lawn

The resort's function lawn is the largest outdoor space. Perfect for lavish cocktail functions, corporate events, long table dinners, sundowners, entertainment and more.

Talk to our team about how we can create your dream function in this beautiful space.

Seated	Standing
N/A	120



# Garden Deck

The deck can accommodate 35 - 100 guests for a variety of function styles, ranging from canapes and oysters, to a relaxed BBQ lunch prepared on wood fired BBQs in front of you and your guests, feel the magic of Pinky's in this space.

Seated	Standing
80	100



# Sunset Deck

The sunset deck is one of the best viewpoints for our famous pink sunset sky. The deck can accommodate 35 - 100 guests for a variety of function styles, ranging from canapes and oysters, to a relaxed BBQ lunch prepared on wood fired BBQs in front of you and your guests.

Seated	Standing
80	100



# Pool Bar

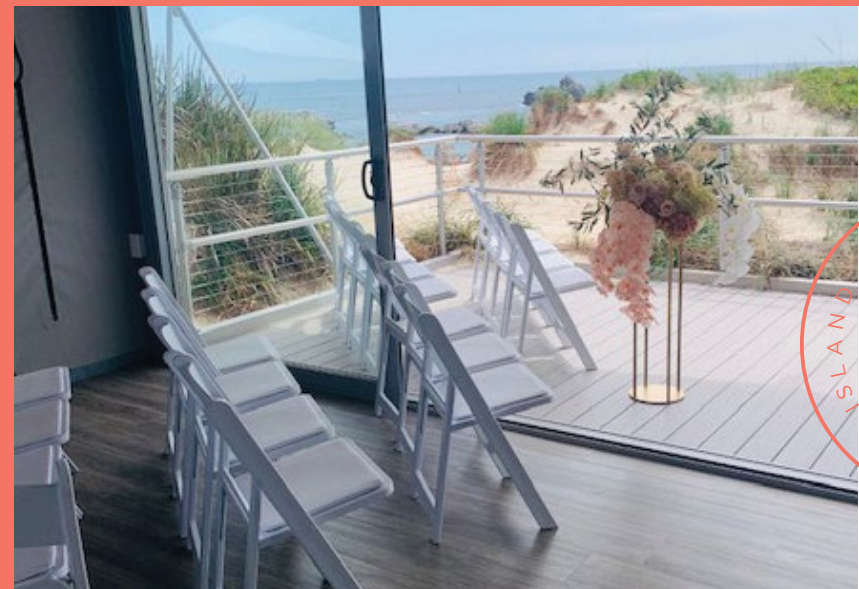
Embracing the best sunset viewing location on Rottnest Island, our Pool Bar is the perfect location for a casual sundowner on the lawn.

While our chefs prepare the menu amongst your group on our pop-up BBQ stations, guests enjoy exclusive access to the pool bar and western end of the function lawn.

Seated	Standing
N/A	40







Great spaces for corporate meetings or retreats

# Conferences

Our Deluxe Tents provide a unique conference, working lunch or corporate development space. With ocean views and natural lighting, the tents can seat up to 25 people theatre-style or up to 15 people seated at tables.

Basic AV is available with onsite kitchenette and bathroom.

Our chefs will prepare and deliver fresh meals to the meeting space, or alternatively you can dine in the restaurant if preferred.

The vast accommodation options make the resort a great space for corporate meetings or retreats.

### Conference Inclusions

- Exclusive use of allocated space
- 65" Conference TV with compatible laptop
  - Small whiteboard
  - Tables and chairs
  - Water station
- Can arrange AV facilities at an additional cost



### DAY DELEGATE PACKAGE

(\$65 PER PERSON)  
\*OFFERED BASED ON A MINIMUM OF 20 GUESTS

#### ON ARRIVAL

*Herbal tea and brewed coffee*

#### MORNING TEA

*Selection of sweet and savoury treats  
Herbal tea and brewed coffee*

#### LUNCH

*Pinky's working lunch*

#### AFTERNOON TEA

*Chef's selection of sweet and savoury treats  
Herbal tea and brewed coffee*

### MORNING/ AFTERNOON TEA

(\$12 PER PERSON  
OR INCLUDED IN THE DAY DELEGATE PACKAGE)

Selection of sweet and savoury treats - Sample selections

#### SWEET (choose one)

*Fresh fruit bowls  
Yoghurt & granola bowls  
Assorted Danishes and pastries*

#### SAVOURY (choose one)

*Ham and cheese croissants  
Selection of sourdough sandwiches  
Quesadillas with free range pork, chilli and coriander*

### PINKY'S WORKING LUNCH

(\$35 PER PERSON  
OR INCLUDED IN THE DAY DELEGATE PACKAGE)

Sample selections

#### MAIN (choose one per person)

*Ricotta gnocchi with mushroom butter  
Fried chicken and wagyu beef sliders  
Pinky's gourmet sandwiches*

#### SALAD (choose one per person)

*Tomato & bread salad  
Pickled vegetables with goat cheese  
Poke bowl*





*The perfect destination to say 'I do'.*

# Weddings

Pinky's Beach Club and Discovery Rottnest Island offer a unique, natural environment for you and your guests to enjoy on your perfect day.

Everything is within easy reach, from your ceremony location to an unforgettable party space, accommodation for your wedding night, then more fun, food and drink for the next day's post wedding gathering.

We understand that every wedding is unique. Our dedicated Events Coordinator will provide support and guidance through every step of your planning, while our Executive Chef can customise menus to suit your tastes. Ask us about our packages including furniture hire, florals, audio and production, live entertainment and more.

Our dedicated team can customise any aspect of your wedding to suit your style, making your dream of an island destination wedding come true.

Choose from our beautiful locations throughout the resort for your perfect ceremony

- Lighthouse View (max 60 guests)
- Boardwalk (max 60 guests)
- Bush Experience (max 160 guests)
- Pinky's Beach Boardwalk (max 150 guests)
- Sunset View (max 250 guests)

Talk to our team who can tailor the perfect location for you.

### Wedding Inclusions

- Exclusive use of allocated space
- 50 x White Americana chairs
  - Signing table
- Furniture set-up and pack-down
- Pop-up bar (staffed) with beverages charged on consumption post-ceremony
- We can arrange additional hire equipment on request





# Function Extras

We can help you arrange the perfect function. Speak to our Event Manager to discuss your function needs and requirements and for further information on availability and pricing.

- Microphone / AV
- PA
- Live music
- DJ
- Event furniture
- Lighting
- Decorations
- Photographer
- Florist



# Menus

## Breakfast & Brunch Function Menu

Keep breakfast or brunch easy with our shared table menu options, great for corporates and recovery events.

FULL BREAKFAST  
\$30 PER PERSON

Available 7:30am-10:30am

BREAKFAST MIMOSA PACKAGE  
\$40 PER PERSON

Includes full buffet breakfast, tea or coffee and a mimosa

Available 7:30am-10:30am

SHARED TABLE BRUNCH  
\$45 PER PERSON



# Wood Fired BBQ Menu

\$75 PER PERSON  
DESIGNED TO SHARE  
OFFER BASED ON  
MINIMUM OF 30 GUESTS

ENTRÉE  
CHOOSE 3

- South Indian spiced lentil fritters
- Middle Eastern falafel with yoghurt sauce
- Asian-style pork skewers
- Arabic Shish Taouk (chicken skewers) with raita
- Popcorn chicken
- Mini arepas topped with beef
- Lamb kofta with yoghurt
- Prawn toast with sweet chilli sauce
- WA fish croquettes with tartare sauce

SIDES  
CHOOSE 3

- German potato salad
- Fennel, apple, herb and radish slaw
- Carrot, raisin and nut salad
- Heirloom tomatoes and goat curd with basil vinaigrette
- Pear and goat cheese salad
- Garden salad

DESSERT  
CHOOSE 1  
(EXTRA \$9 PER PERSON)

- Assortment of choux pastries
- Mille-feuille
- Macarons
- Trio of brownies
- Assortment of chocolates
- Portuguese custard tart
- Fruit skewers

MAIN  
CHOOSE 2

- 24 hour marinated slow-cooked beef brisket
- Short ribs with house-BBQ sauce
- Rack lamb with mint jelly
- Pork ribs in a house special smokey glaze
- Pork chops with mustard sauce
- BBQ chicken with Pinky's house sauce
- Asian-style chicken skewers and Mediterranean-style chicken skewers
- Prawn skewers with Pinky's sambal sauce
- Whole baked snapper with sauce vierge
- Grilled corn and padron salsa (V)
- Roast vegetable medley (V)
- Loaded jacket potatoes (V)

# Shared Table Menu

2 COURSES  
(ENTRÉE, MAIN + SIDE)  
\$69 PER PERSON  
3 COURSES  
(ENTRÉE, APPETISER, MAIN + SIDE)  
\$85 PER PERSON  
DESIGNED TO SHARE

ENTRÉE  
CHOOSE 2

- Vegetarian spring rolls with sweet chilli sauce
- Sri Lankan spiced lentil fritters with tomato relish
- Middle Eastern falafel with yoghurt sauce
- Arabic Shish Taouk (chicken skewers) with raita
- Crispy fried chicken with scallions and togarashi spices
- Shashlik (beef skewers)
- Lamb samosas with mint chutney and tamarind sauce
- Lamb kofta with yoghurt sauce
- Prawn toast with sweet chilli sauce
- WA spiced fish croquettes with tartare sauce

APPETISER  
CHOOSE 2

- Caramelised onion tart
- Smoked salmon crepe with chive cream cheese
- Spanish-style grilled octopus
- Crab croquettes with finger lime
- Curried duck on crostini with house-made jelly

MAIN  
CHOOSE 2

- Mixed vegetable stir fry
- Thai green/red vegetable or chicken curry
- House hot sauce BBQ chicken with corn succotash
- Fried pork tossed in sweet and sour sauce
- Thai-spiced beef and basil topped with toasted peanuts
- Beef in black pepper sauce
- Clams with XO sauce and fried garlic
- House-made vegetable or beef lasagna
- Slow-cooked lamb stew with seasonal vegetables
- Mediterranean-spiced lamb cooked in layers with grilled vegetables
- Mediterranean-style chickpea tagine with toasted nuts and seeds
- Local mussels in a white wine, garlic and basil emulsion

SIDE  
CHOOSE 1

- Macaroni and cheese with garlic pangrattato
- WA crayfish linguini with a burnt butter and herb emulsion
- Steamed rice
- Flavored rice pilau, cooked with shallots and aromatic spices
- Vegetarian Pad Thai with toasted peanuts and sprouts

DESSERT - CHOOSE 2  
(EXTRA \$6 PER PERSON)

- Assortment of choux pastries
- Mille-feuille
- Macarons
- Trio of brownies
- Assortment of chocolates
- Portuguese custard tart
- Fruit skewers

PINKY'S WILL CATER TO ALL DIETARY REQUIREMENTS

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# Pinky's Canapes

MENU QUOTED AT  
30+ PEOPLE.

MINIMUM SPEND  
REQUIREMENTS MAY APPLY.  
PLEASE ENQUIRE.

## CLASSIC CANAPES \$7 PER PERSON

- Lentil fritters
- Falafel with yoghurt sauce
- Tomato bocconcini with basil, lemon and herb oil
- Mini Asian-style pork skewers
- Arabic shish taouk (chicken) with raita
- Karaage chicken
- Mini arepas topped with beef
- Lamb kofta with mint yoghurt sauce
- Prawn toast with sweet chilli sauce
- WA fish croquettes with tartare

## SUBSTANTIAL CANAPES \$15 PER PERSON

- Caramelized onion tart
- Croque monsieur
- Spinach and ricotta puffs
- Tea smoked duck
- Duck rilette on crostini
- Pork belly bites with ginger wasabi soy reduction
- Pork katsu sando with Asian slaw, Japanese BBQ sauce and Japanese mayo
- Brisket sliders
- Lamb samosas with mint chutney and tamarind sauce

## PREMIUM CANAPES \$10 PER PERSON

- 3 types of assorted finger sandwiches
- Vegetarian spring rolls with sweet chilli sauce
- Mini arepas topped with pulled pork
- Mini arepas topped with brisket
- Prosciutto with figs
- Beef empanadas with pico de gallo
- Shashliks (beef skewers)
- Smoked salmon crepes with chive cream cheese
- Crab croquettes with finger lime

## PLEASE ENQUIRE ABOUT OUR DESSERT OPTIONS

PINKY'S WILL CATER TO ALL DIETARY REQUIREMENTS



# Pinky's Grazing Stations

OFFERED BASED  
ON A MINIMUM OF  
40 GUESTS

**OYSTER BAR**  
\$19 PER PERSON

Local oysters freshly shucked, lemons, limes, fermented hot sauce & condiments

**DESSERT GRAZING**  
\$18 PER PERSON

Individual cakes, petit fours, fruit jellies

**CHARCUTERIE & SALAD GRAZING**  
\$32 PER PERSON

Cured meats, rillettes, salumi, cornichons, mustards, sourdough and condiments

Pickled, cured & raw vegetables, olives, dips & goat cheese

**CHEESE GRAZING**  
\$24 PER PERSON

Local and imported cheese with fruit paste, nuts, grapes and lavosh

PINKY'S WILL CATER TO ALL DIETARY REQUIREMENTS





# Beverage Packages

## CLASSIC BEVERAGE PACKAGE

3 hours \$61pp – 4 hours \$76pp – 5 hours \$91pp

### Choice of 5 wines

#### White wine and rose

- McPherson ‘Bubbly Personality’ Chardonnay Pinot Noir, VIC
- Swings & Roundabouts Sauvignon Blanc Semillon, WA
- Forest Hill ‘Highbury Fields’ Chardonnay, WA
- Paul Nelson Riesling, WA
- Swings & Roundabouts Rose, WA
- Oakover Rose, WA

#### Red wine

- No Fixed Address Shiraz, WA
- Amelia Park ‘Trellis’ Cabernet Sauvignon Merlot
- Silkwood Estate ‘The Bowers’ Pinot Noir, WA

### Beer and cider selection

#### Tap

- Swan Draught
- James Squire ‘150 Lashes’ Pale Ale
- James Squire Ginger Beer

#### Bottle

- Corona
- Alby Crisp 3.5
- Single Fin Summer Ale
- Napoleone Apple Cider
- Napoleone Pear Cider
- Heineken 0.0

#### Other

- Soft drinks and juices

## PREMIUM BEVERAGE PACKAGE

3 hours \$70pp – 4 hours \$88pp – 5 hours \$106pp

### Choice of 5 wines

#### White wine and rose

- Villa Sandi ‘il Fresco’ Prosecco, Italy
- Vavasour ‘The Pass’ Sauvignon Blanc, NZ
- Flametree Embers Chardonnay, WA
- Leeuwin Estate Art Series Riesling, WA
- Marchand & Burch Village Rose, WA

#### Red wine

- Leeuwin Estate Siblings Shiraz, WA
- Stormflower Cabernet Shiraz, WA
- Domaine Naturaliste ‘Discovery’ Cabernet Sauvignon, WA
- Even Keel Pinot Noir, VIC

### Beer and cider selection

#### Tap

- Swan Draught
- James Squire ‘150 Lashes’ Pale Ale
- James Squire Ginger Beer

#### Bottle

- Corona
- Alby Crisp 3.5
- Single Fin Summer Ale
- Napoleone Apple Cider
- Napoleone Pear Cider
- Matso’s Ginger Beer
- Heineken 0.0

#### Other

- Soft drinks and juices

Add to your selections and create that special moment with the following:

## ARRIVAL SPARKLING WINE STATION

- \$14 per flute - Chandon Brut, VIC
- \$15 per flute - Cloudy Bay Pelorus Rosé Brut, NZ
- \$25 per flute – Billecart-Salmon Brut, France
- \$30 per flute - Veuve Clicquot Rosé, France

## APEROL SPRITZ PACKAGE

\$75 per carafe (6 serves per carafe)

## ARRIVAL COCKTAIL PACKAGE

\$80 per carafe (6 serves per carafe)

- Mojito
- Belvedere Spritz with Chandon Rosé
- Piña Colada

# Recommended Supplier List

## Entertainment:

### Gabriel (DJ G-Martin)

info@gogabzdjs.com.au  
0401 081 301

### Envy Event Group

info@envyeventgroup.com  
DJ and Event Hosts: Adam, Eden and Josh

## Flowers:

### Honey Bunch Botanicals

Brookelorraine@honeybunch.org  
0428 907 532

## Photographer:

### Anthony Milnes Photography

info@anthonymilnesphotography.com.au  
0417 237 210

## Furniture Event Hire:

### The Event Mill Perth

08 9477 4444  
info@theeventmill.com.au

### Hire Society

Info@hiresociety.com.au  
08 9389 9921

### Villa Kulla

Celine@villakula.com.au  
08 6498 9332

## Freight:

### Pelagic Barge Service

Operations@pelagic.com.au  
08 9336 4200



# Terms & Conditions

**TENTATIVE BOOKING**

Tentative bookings will be held for a period of 2 weeks. It is the responsibility of client to confirm tentative booking by paying a 25% deposit within the 2-week timeframe as per the letter of confirmation. If no payment has been received, the tentative date will be released.

**CONFIRMATION OF BOOKING**

The date is confirmed upon receipt of a (1) booking form, (2) paid deposit, and (3) signed copy of our Terms and Conditions. The venue will be under no obligation to proceed with the event if the deposit has not been received. All quoted menu prices are subject to change and are to be used as a guideline only. Prices will NOT be finalised until a date agreed by you and Discovery Rottnest Island management.

**PAYMENT**

A non-refundable 25% deposit is to be paid upon confirmation of date in line with the amount documented in your tentative letter. Your deposit will be deducted from your final food and beverage payment prior to function. An invoice for payment of food and beverage will be forwarded via emailed prior to your event, with final balance due to be settled 14 days prior to your function.

When paying via BSB payment, please ensure you send a copy of your remittance slip for our records. Payment is accepted by cash, credit card or direct deposit. Full credit card details are required with your booking confirmation form and deposit to process all payments.

Beverages ‘On Consumption’ are to be estimated between client and venue at an agreed base amount and pre-payment received 14 days in advance. This amount will be placed on your bar account which will be monitored throughout the evening by venue staff to confirm when account balance is reached. The client may wish to extend a bar account, by which time our venue staff will ensure a credit card authorisation form is received and signed by the client with permission to extend. All accounts are to be settled immediately after the event or processed on your nominated credit card with prior written approval received. Please complete our Credit Card Authorisation Form in advance and ensure sufficient funds are available on the card to cover the full cost of the event.

Alternatively, you may choose one of our drink packages which will be pre-paid 14 days prior to the event.

**CANCELLATION POLICY**

All deposits are non-refundable. If you provide notice of cancellation within 14 days of your function date, 100% of the total cost will be charged.

**PRICING**

Prices are based on current and expected costs. Due to seasonality, prices are subject to change up to 1 month prior to your function. Any price increases will be advised within 30 days in writing. All quoted package prices are inclusive of GST.

**STAFFING & SET UP COSTS**

\$1,000 staffing and set up cost will apply for exclusive dinner functions. \$500 staffing and set up cost will apply for exclusive lunch functions.

**STAFFING AND PACKAGE SURCHARGES**

A public holiday staffing surcharge will apply. This will be charged at a per guest rate of \$10 per guest.

**STANDARD EVENT DURATIONS**

Breakfast = 2 hours Lunch = 3.5 hours Dinner = 6 hours

**MINIMUM SPENDS**

A minimum spend may be required for your function and the amount will be determined by Discovery Rottnest Island management.

**NUMBERS**

Final guest numbers must be confirmed at least 14 working days prior to the event and will be the minimum number charged for. Once processed this amount is non-refundable should you cancel your event.

**MENU CONFIRMATION**

Food and beverage selections must be finalised at least 1 month prior to the event date.

**MENU, GUESTS LISTS & SEATING PLANS**

If required, the venue can provide a plain black and white menu for your function. Please request this from the function team. Any guests lists and seating plans are to be provided / supplied by the customer/client.

**SUPPLIERS**

The venue has no restrictions on suppliers, however, please advise your function coordinator of who is delivering, contact numbers and times of deliveries. The suppliers are responsible for pick-up and delivery within the venue’s guidelines. All freight and deliveries to the venue must be paid COD with the freight company and marked clearly with the name of the party, Discovery Rottnest Island and date of the function.

**ENTERTAINMENT**

Please note we are within close proximity of accommodation and in order to ensure responsible noise levels all musical entertainment requires approval by Discovery Rottnest Island management. We strongly recommend that if you choose a third-party supplier for this aspect of your wedding day that they visit the venue in advance to assess the systems and connections required. Please note that there is an island noise curfew from 10pm. Loud music must be turned down to a minimum at this time.

**PROPERTY**

The client is responsible for the conduct of the client’s guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client’s guests. Any damage caused by guests to Discovery Rottnest Island (including Pinky’s Beach Club), will be the financial responsibility of the client.

**WEATHER**

The function lawn provides very little shelter from bad weather. A decision to move your function must be made by Discovery Rottnest Island and the client 72 hours prior to the function date. The client must organise and pay for a lightweight marquee or relocate elsewhere.

**DAMAGE & LOSS**

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

**INSURANCE**

The venue’s staff are always extremely careful when looking after guests’ belongings; however, we accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The responsibility to arrange insurance is that of the clients.

**SIGNAGE**

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Any signage in public areas or within the venue, must be approved by venue management.

**PHOTOGRAPHY**

During your function, you and/or your guests may be photographed by our staff or a professional photographer. The taking of photographs is for the purposes of internal records/ marketing opportunities. Please tick this box if you wish to opt-out of having your and/or your guests’ image taken and used for marketing purposes.

☐

**DUTY OF CARE**

Under the liquor licensing laws of Western Australia, we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves other patrons or property.

Please sign below to indicate you have read and understood the Terms and Conditions relating to your event at Discovery Rottnest Island, as outlined above, and accept responsibility abiding by these terms.

SIGNATURE: \_\_\_\_\_

PRINT NAME: \_\_\_\_\_

DATE: \_\_\_\_\_





Strue Rd, Rottnest Island WA 6161

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