

Functions & Events Kit

OTHER SIDE OF THE MOON

About

Inspired by the nearby Other Side of the Moon surf break — a truly magical spot where the moon rises and sets over the ocean — our restaurant captures the beauty and rhythm of Bunker Bay.

Our menu celebrates the region's finest local ingredients, guided by the Wardandi six seasons and the natural abundance they bring.

A welcoming space to gather, unwind, and connect, the venue blends limestone and slate finishes with the rich warmth of karri and jarrah timber. As the sun sets, the atmosphere transforms, coming alive with an inviting and memorable evening ambience.

- Private and semi-private spaces available
- Flexible options for individual or multiple area hire
- Complimentary high-speed Wi-Fi access
- Audio-visual equipment available for hire
- Fully air-conditioned rooms for year-round comfort
- Abundant natural light with stunning ocean views



Availability

Capacity

XXX

Minimum Spend

Monday – Thursday	XXX Lunch / XXX Dinner
Friday – Saturday	XXX Lunch / XXX Dinner
Sunday	XXX Lunch / XXX Dinner

Section Hire

Please contact our team to discuss your event requirements, and we can quote you.



Floor Plan



Food & Beverage Packages

Beverage Packages

Silver	2hrs	3hrs	4hrs	5hrs
Inclusions	55pp	65pp	75pp	85pp
De Bortoli ‘Legacy’ NV Brut				
Credaro ‘Five Tales’ Sauvignon Blanc				
Credaro ‘Five Tales’ Cabernet Sauvignon				
Hahn Super Dry 3.5				
Little Creatures Pale Ale Btl				
Shelter Lager				

Gold	2hrs	3hrs	4hrs	5hrs
Inclusions	65pp	75pp	85pp	95pp
De Bortoli ‘Legacy’ NV Brut				
Gold Turtle Prosecco				
Gold Turtle Chardonnay				
Gold Turtle Cabernet Sauvignon Credaro				
Five Tales Rose				
Hahn Super Day 3.5				
Little Creature Pale Ale Btl Shelter Lager				

Platinum	2hrs	3hrs	4hrs	5hrs
Inclusions	75pp	85pp	95pp	105pp
Howard Park Jete Brut				
Howard Park Miamp SBS				
Howard Park Flint Rock Pinot Noir Credaro				
‘Five Tales’ Pinot Grigio				
Credaro ‘Five Tales’ Cabernet Sauvignon				
Credaro ‘Five Tales’ Rose				
Hahn Super Day 3.5				
Little Creature Pale Ale Btl				
Shelter Lager				

Add Ons

Cider	+5pp
Non-Alcoholic Beverage Package For Adults & Children	25pp



Canapés

Cold

6.5 PER PIECE, PER PERSON

vine tomato bruschetta, pesto, balsamic reduction

sticky beetroot, candied walnut, goats cheese tartlet

vietnamese rice paper roll, vermicelli, vegetables

citrus cured yellowtail kingfish, tostada, wasabi cream

pumpkin, herbed ricotta, infused honey thyme, tart

smoked salmon, blini, lemon dill crème

Dessert

6.5 PER PIECE, PER PERSON

torched lemon meringue

chocolate tart s/w caramel & salt flakes

chocolate cream profiterole

local macaron selection

Hot

8 PER PIECE, PER PERSON

spicy sweet potato, cheddar, corn croquettes

chili glazed pork belly, sesame, pickled cucumber ribbon

house fish cake, tomato chilli jam

bbq spiced brisket, horseradish cream, wonton, japanese sour radish

two cheese, wild mushroom arancini, black garlic aioli

twice cooked polenta fries, parmesan, aioli

skewer of marinated lamb kofta, coriander yoghurt

Substantial

14 PER PIECE, PER PERSON

blue swimmer crab roll, house remoulade, crisp lettuce, smoked paprika aioli

sticky tamarind lamb cutlet, chilli, radish, coriander

slow cooked pork belly, bao bun, asian slaw

pulled bbq lamb, grilled flatbread, hummus

micro cress korean beef slider, kim chi mayo, spring onions

green papaya salad, basil, peanuts, crispy tofu, fried onion

thai rare beef salad, horseradish dressing

Gourmet Menu

XXpp

House Bread

with salted butter

Salads & Vegetables

PLEASE SELECT 5 ITEMS FROM THE FOLLOWING

grilled haloumi and corn salad with roast capsicum (veo, gf, v)

smoked salmon, garden greens, cucumber, dill, lemon, evoo and capers

classic roast vegetables, herb pangrattato, green oil

pasta salad of basil pesto, cherry tomato and baby spinach (v, gfo)

heirloom tomato, basil pesto & bocconcini panzanella (v, gf, do)

royal blue skillet potato, farmhouse spiced bacon chip, ranch dressing (gf, vo, do)

Meats & Seafood

charred local dardanup skirt steak, chimichurri (gf,df)

arkady lamb chop, gremolata (gf, df)

shark bay prawns on ice, lemon cheek, thousand island dressing (gf)

Desserts

served with a fruit platter

PLEASE SELECT 3 ITEMS FROM THE FOLLOWING

torched lemon meringue (v)

coconut panna cotta (gf, dfo, vo)

chocolate tarts with caramel & salt flakes

chocolate cream profiterole (v, gf)

TEA AND NESPRESSO COFFEE
INCLUDED WITH DESSERT



Executive Menu

XXpp

House Bread

with salted butter

Salads & Vegetables

PLEASE SELECT 5 ITEMS FROM THE FOLLOWING

grilled haloumi and corn salad with roast capsicum (veo, gf, v)

smoked salmon, garden greens, cucumber, dill, lemon, evoo and capers

classic roast vegetables, herb pangrattato, green oil

pasta salad of basil pesto, cherry tomato and baby spinach (v, gfo)

heirloom tomato, basil pesto & bocconcini panzanella (v, gf, dfo)

royal blue skillet potato, farmhouse spiced bacon chip, ranch dressing (gf, vo, dfo)

watermelon, cucumber, mint & goats cheese

grilled corn on the cob with pimiento butter, herbs and lemon juice

Meats & Seafood

charred local dardanup skirt steak, chimichurri (gf, df)

arkady lamb chop, gremolata (gf, df)

shark bay prawns on ice, lemon cheek, thousand island dressing (gf)

daily line caught fish, crispy capers, walnut soil (d, gf)

margaret river pork loin chop, orange, honey and cardamom glaze

Desserts

served with a fruit platter

PLEASE SELECT 3 ITEMS FROM THE FOLLOWING

torched lemon meringue (v)

coconut panna cotta (gf, ve)

chocolate tart s/w caramel & salt flakes

chocolate cream profiterole (v, gf)

local macaron selection (v)

raspberry almond tart (gfo, v)

TEA AND NESPRESSO COFFEE INCLUDED



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OTHER SIDE OF THE MOON

FAQ

Do you have a surcharge?

We have a 15% public holiday surcharge.

Can I bring styling and decor?

We welcome any additional styling in the space for your event, be it floral decoration or signage design.

RSA?

We will apply responsible service of alcohol throughout the evening. We all want you to have fun, but at the same time to get home safe. Last call will also be done 30 minute prior the end of the event.

Can I deliver items in advance of an event?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with our Food & Beverage Manager

Do you split bills?

We prefer not to split bills; however we can split the bill as required.

Can I bring a cake to my event?

You are more than welcome to bring a cake. We will provide plates and cutlery. There is \$50 cakeage fee.

Do you cater for dietary requirements?

Yes. For all events, please advise our team of any dietary requirements so our chefs can accommodate accordingly.

Do you have a smoking area at the venue?

We are a non-smoking venue, with a designated smoking area located at the front of the property.

Terms & Conditions

Confirmed Bookings

Confirmation of bookings must be made by signing the issued contract and requested deposit within seven days of confirming a booking. The Hotel is under no obligation to proceed with the event if the deposit has not been received. Full pre payment is required 7 days in advance of your event.

Cancellations

- Cancellations between 61-90 days prior to arrival will be subject to forfeiture of 25% of the full contracted amount.
- Cancellations between 31-60 days prior to arrival will be subject to forfeiture of 50% of the full contracted amount.
- Cancellations within 30 days prior to arrival will be subject to forfeiture of the full contracted amount.

Final Details

Details of all arrangements must be finalised 7-14 days prior to the event, including menu selection. The Hotel reserves the right to choose menu options on your behalf should the details not be received by this time frame. Rates are valid for details contracted. Should details change after a signed contract has been received by the Hotel a rate increase may be applicable. Should the set up of the event space need to be changed within 48 hours of the event commencing, or during the event, a room re-set fee of \$200.00 will apply. A guaranteed number of guests attending the function is required ten (10) working days prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater. The hotel reserves the right to move the event to a more suitably sized room. Should a guaranteed number not be received by the due date, the number indicated on the Registration form will be taken as final or actual attendance whichever is greater.

Consumption

No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the function by the client or any of the client's guests, invitees or person attending the function.

Dietary Requirements

Please note that dietary requirements refer to specific medical or health-related needs, rather than personal preferences. Our menu and kitchen contain a variety of allergens and ingredients that may cause intolerances. While we take all reasonable precautions, there is always a risk of cross-contamination during the storage and preparation of food. Therefore, we cannot guarantee that any menu item will be completely free from traces of allergens.

Commencement & Vacating the Room

The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional cost incurred. Should the room be sold to another function we reserve the right to vacate your function from the room.

Responsible Service Of Alcohol

We are committed to responsible service of alcohol practices. Therefore, service may be refused in instances where it is considered that the level of alcohol consumption by an individual or a group is deemed to breach this legislation.

Loss & Damage To Hotel Property

- The Client is responsible for all loss or damage to the property of the Hotel caused by or arising from any act or omission by you, your guests or any other persons attending your conference or event.
- The Hotel will not accept any responsibility for damages to, or loss of merchandise, property or equipment left in the Hotel or function area, prior to, during or after the function.
- Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in the property's public areas is to be approved by the hotel.