

Mantarays Ningaloo Beach Resort

CATERING & CONFERENCE FOLIO

2025



MANTARAYS

NINGALOO BEACH RESORT



ABOUT US

Mantarays Ningaloo Beach Resort, the only resort on Sunrise Beach & Exmouth's premium venue is your gateway to the World Heritage-listed Ningaloo Reef & Cape Range National Park. Guests can enjoy a relaxing holiday escaping the winter chill or an action-packed holiday taking part in the region's many activities.

Whatever the nature of the event you're organising, you can optimise the chances of its success by taking advantage of Mantarays Ningaloo Beach Resort's facilities. Our years of experience mean we can offer a combination of faultless organisation, technical equipment & wide-ranging expert advice. We'll listen to your personal requirements & our teams will work with the single aim: to guarantee the success of your event.



VENUE CAPACITY

Size & style to personalize your event

ROOM NAME	THEATRE	CLASSROOM	COCKTAIL	BANQUET	U-SHAPE	VENUE HIRE
Function Room	80	30		50	26	\$1200
Lily Pond Lounge			80	30		\$2300
Lily Pond Terrace			120	40		\$2300
Poolside Not Exclusive	300		220	150		\$3200
Mantarays Terrace			90	50		\$2300
Mantarays Restaurant	150		200	80		\$2300

BOARDROOM

Seats a maximum of 8 people.

Flexible hire rates are available at \$50 per hour or Full day hire at \$400.

Included:

- Screen 55" Smart TV
- Cables and adaptors for most Laptops (Screen share capabilities available)
- Airconditioner
- Water
- Notepads & Pens



CORPORATE CATERING

TEA & COFFEE | 1/2 DAY \$8 PP | FULL DAY \$10 PP

Percolator coffee & Dilmah Teas

TEA & COFFEE WITH BISCUITS | 1/2 DAY \$10 PP | FULL DAY \$13 PP

Percolator coffee & Dilmah Teas, biscuits

MORNING OR AFTERNOON TEA | \$42PP

Percolator coffee & Dilmah Teas, orange juice

1 sweet option, 1 savoury option

BUFFET LUNCH | \$63PP

Percolator coffee & Dilmah Teas, orange juice

1 to 10 people: 2 sandwiches, 1 salad, 1 hot option

11 to 20 people: 3 sandwiches, 2 salads, 1 hot option

21 to 30 people: 3 sandwiches, 3 salads, 2 hot options

CATERING OPTIONS

MORNING OR AFTERNOON TEA

Sweet: choose one option

- Seasonal fruit platter (gf, vv)
- Assorted muffins (v)
- Scones, jam, Chantilly cream (v)
- Assorted danish and croissants (v)
- Yogurt pots, mundella greek yogurt, strawberry compote, Margaret river muesli (v, gf)

Savoury: choose one option

- Ham & cheese croissants
- Feta & spinach filo, sesame (v)
- Pumpkin & polenta tart, caramelised onion, roast capsicum, ricotta (v)
- Smoked salmon, cream cheese bagel
- Bacon & egg quiche
- Breakfast tart; spinach, bacon, egg, cherry tomatoes

BUFFET LUNCH

Hot Option: choose option/s

- Chargrilled chick breast, cherry tomatoes, salsa verde (gf)*
- South Indian beef curry, coconut, coriander (gf)*
- Slow-cooked beef ragu, gremolata (gf)*
- Barramundi, salmon and clam chowder (gf)*
- Roast cauliflower, laksa gravy, baby corn, confit tomato, pickled carrot (gf, vv)

*With your choice of steamed vegetables, roasted new potatoes or steamed basmati

Sandwiches: choose option/s

- Smoked salmon, red onion, capers, cos, lemon aioli, dill
- Chargrilled chicken, swiss cheese, cos, gremolata, aioli, tomato
- Leg ham, cheddar cheese, dijon mayo, tomato, cos
- Hummus, sun-dried tomatoes, marinated eggplant, house slaw, zaatar (vv)

Salads: choose option/s

- Greek: cucumber, olives, tomatoes, red onion, feta, oregano (gf, v)
- Potato: bacon, chives, capers, lemon, dill (gf)
- Pasta: basil pesto, pine nuts, sun-dried tomatoes, capsicum, olive (vv)
- Caesar: cos, bacon, egg, anchovies, croutons, parmesan, Caesar dressing





GOURMET PLATTERS

Designed to cater for 8-10 people

Seafood* \$253

Whole Exmouth prawns & lemon aioli, salt & Szechuan pepper calamari, smoked salmon & pickles, octopus carpaccio with gremolata, prawn spring rolls & sweet chilli dipping sauce, smoked fish pate, grilled Turkish bread

Cheese* \$167

Brie, smoked cheddar, gorgonzola, fig jam, mixed nuts, dried & fresh fruit, house made crackers

Antipasto* \$167

Prosciutto, mortadella, pastrami, house-made dips, mixed olives, sun-dried tomatoes, chargrilled eggplant, pickles, Turkish bread

Seasonal Fruit* \$115

Seasonal fruits & berries

Bread & Dips* \$100

House-made dips & grilled Turkish bread

*Subject to change based on seasonal produce & dietary requirements



CANAPES

To assure the satisfaction of your guests, we request that you please select a minimum of three substantial & five small dishes OR two substantial & eight small dishes
(for the equivalent of entrée & main serving)

SOMETHING TO NIBBLE

- Mushroom arancini, lemon aioli, salsa verde (GF) - \$5.5
- Smoked salmon blini, dill crème fraiche, fish roe - \$7.5
- Exmouth prawn, pico de gallo, crème fraiche - \$7.5
- Cherry tomato, caramelised onion, goat cheese tartlet (GF, V) - \$7
- Coffin bay oyster, soy lime dressing, wakame (GF) - \$5.5
- Pumpkin arancini, vegan chipotle mayo (GF, VV) - \$5.5
- Duck rilette, lavosh, fig jam, pickled cabbage - \$6.5
- Coffin bay oyster, pandanus mignonette (GF) - \$5.5
- Pink beef fillet, celeriac remoulade, crostini (GF) - \$7
- Scallop, calvados, mango pineapple & chilli salsa, lime (GF) - \$8.5
- Beetroot, feta, almond, mint tartlet (GF, V) - \$7
- Rare seared lamb backstrap, crostini, tapenade, salsa verde (GF) - \$9
- Confit pork cushion, cornichon, Dijon aioli, pickled onion (GF) - \$7
- Shark bay crab and herb tart, crème fraiche (GF) - \$8.5

SOMETHING SUBSTANTIAL

- Fennel battered gold band snapper, chips, tartare (GF) - \$19
- Chuck and brisket slider, American cheese, pickle, onion, burger sauce - \$17
- Salt and pepper calamari, lemon aioli \$15
- Hokkien noodle stirfry, mushroom oyster sauce, vegetables (VV) - \$18
- Chickpea panisse chips, tapenade, herb tomatoes, pine nuts (VV, GF) - \$15
- Chargrilled lamb kofta, tzatziki, salsa verde (GF) - \$16

SOMETHING SWEET

- Mini boutique assorted lamingtons - \$5.5
- Petit fours selection - \$7.5
- Assorted macarons (GF) - \$5.5
- Churros with Belgian chocolate sauce - \$7



BANQUET MENU

Two course alternate drop \$80 per person | Two course \$87 per person with two choice selections per course | Three course alternate drop \$110 per person | Three course \$117 per person with two choice selections per course | Add extra choice selections \$12 per course, per person

Entrée

Soup of the day, crusty bread (VV)
Chicken terrine, rhubarb, tarragon aioli, citrus salad (GF)
Beetroot, goat cheese, walnut, cos, chickpeas (VV)
Shark bay scallop ceviche, mango pineapple & chilli salsa, crème fraiche (GF)
Tuna tartar, caramilised onion, gremolata, lemon aioli, nduja oil (GF)
Exmouth prawn cocktail, cos, cucumber, citrus aioli, dill, spring onion oil (GF)
Tatiki, rare beef, miso mayo, Vietnamese slaw, fried onions, radish (GF)

Main

Slow-cooked beef cheek, Paris mash, spiced jus, broccolini (GF)
Roast Tasmanian salmon fillet, potato rosette, Pernod and dill cream, green beans (GF)
Chicken ballontine, pumpkin and kale stuffing, dauphinoise potato, chicken jus, pickle carrot (GF)
Pan-fried mushroom medley, crisp Panisse fritters, sage pesto, pine nuts (VV, GF)
Slow-roasted pork shoulder, potato & pumpkin gratin, mustard cream, baby vegetables (GF)
Crispy skin barramundi, herb potato rosti, asparagus, tarragon and white wine cream (GF)

Dessert

Mango & coconut pebble, tropical fruit jelly, white choc & macadamia biscuit, passionfruit coulis
Chocolate praline tart, chocolate ganache, caramel praline mousse, mascarpone, raspberry
Creamy vanilla cheesecake, biscuit base, strawberry compote, mixed berries
Choc & raspberry sponge, coconut ganache, buckwheat crumble, whipped coconut cream (GF, VV)

Please note that "Choice of" requires a pre-order a minimum of 30 days before.



BBQ MENU

\$85 PER ADULT | \$37 PER CHILD

FROM THE BBQ

SIRLOIN STEAK
GOURMET SAUSAGES (GF)
PORK FILLETS
BBQ CHICKEN DRUMSTICKS
WHOLE EXMOUTH PRAWNS

SALADS

GREEK: OLIVE, TOMATO, FETA, CUCUMBER, RED ONION, OREGANO (GF, V)
POTATO: BACON, CHIVES, CAPERS, LEMON, DILL (GF)
PASTA: BASIL PESTO, PINE NUTS, SUNDRIED TOMATOES, CAPSICUM, OLIVE (VV)

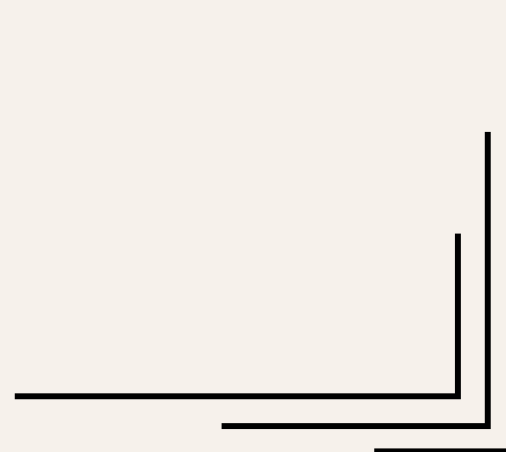
ACCOMPANIMENTS

GARLIC & HERB ROASTED POTATOES
STIR-FRIED SEASONAL VEGETABLES, SEA SALT, EVOO (GF, VV)
ARTISAN-BAKED BREAD ROLLS

DESSERT MENU

ADD DESSERT | \$27 PER ADULT | \$15 PER CHILD

SEASONAL FRUIT PLATTER
CHOCOLATE BROWNIE (GF)
MINI BOUTIQUE LAMINGTON SELECTION



DELUXE BBQ MENU

\$97 PER ADULT | \$42 PER CHILD

MAINS

SIRLOIN STEAK
GOURMET SAUSAGES (GF)
GOLD BAND SNAPPER FILLETS
LAMB BACKSTRAP
BBQ CHICKEN DRUMSTICKS
WHOLE EXMOUTH PRAWNS

SALADS

GREEK: OLIVE, TOMATO, FETA, CUCUMBER, RED ONION, OREGANO (GF, V)
POTATO: BACON, CHIVES, CAPERS, LEMON, DILL (GF)
PASTA: BASIL PESTO, PINE NUTS, SUNDRIED TOMATOES, CAPSICUM, OLIVE (VV)
CEASAR: COS, BACON, PARMESAN, EGG, CROUTON, ANCHOVIES

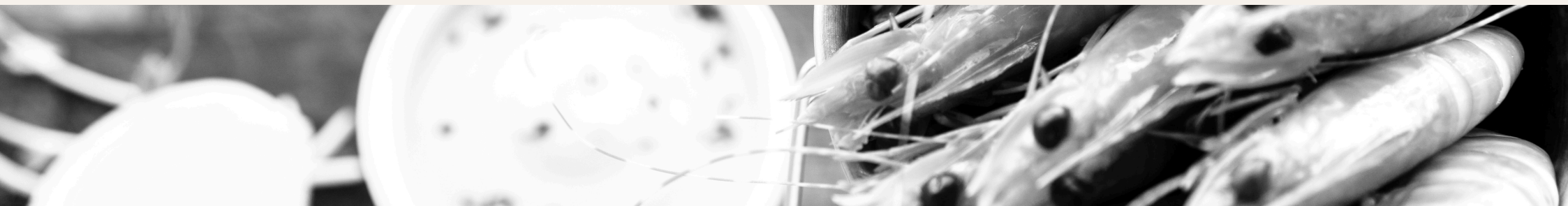
ACCOMPANIMENTS

GARLIC & HERB ROASTED POTATOES
STIR-FRIED SEASONAL VEGETABLES, SEA SALT, EVOO (GF, VV)
CORN ON THE COB, GARLIC BUTTER
ARTISAN-BAKED BREAD ROLLS

DESSERT MENU

ADD DESSERT | \$27 PER ADULT | \$15 PER CHILD

SEASONAL FRUIT PLATTER
CHOCOLATE BROWNIE (GF)
MINI BOUTIQUE LAMINGTON SELECTION





CHILDRENS MENU

\$28 for children aged 2yrs - 12yrs

Pre-select one main meal & one dessert for all children,
post-mix soft drink included

Main

Cheeseburger, chips, salad

Crumbed chicken tenders (2), chips, salad (GF)

Grilled Goldband snapper, chips, salad, lemon (GF)

Ham and cheese toasty, chips, salad

Panisse; chickpea fritters, baby vegetables, salsa
verde, tapenade

Dessert

Chocolate profiteroles, white chocolate gelato

Passionfruit cake, passionfruit sorbet (GF, VV)

BEVERAGES

For groups larger than 20, we only offer a beverage package for your drinks selection. Charges are calculated according to the package rate selected, based on all persons 18yrs and over, irrespective of the amount they may or may not consume. Please note we do not run an open bar.

CLASSIC PACKAGE | 4 hour \$77 pp | 5 hour \$85pp | 6 hour \$92 pp

SPARKLING

House Sparkling (WA)

WINE

House White (WA)

House Red (WA)

DRAUGHT BEER

SILVER PACKAGE | 4 hour \$85 pp | 5 hour \$95pp | 6 hour \$105 pp

SPARKLING

House Sparkling (WA)

WINE (CHOOSE TWO)

From the current Wine List choose (ONE) White and (ONE) Red.

PACKAGED BEER (choose 2 full strength & 1 mid or low strength)

List available on request...Conditions Apply

All packages include post-mix soft drink.

*PLEASE NOTE for Pool side events this is the only available package

GOLD PACKAGE | 4 hour \$95 pp | 5 hour \$117 pp | 6 hour \$132 pp

SPARKLING

Dunes & Greene Sparkling (WA)

Or

Bandini Prosecco (ITY)

WINE (choose 4)

From the current Wine List choose (TWO) White and (TWO) Red.

DRAUGHT BEER

*Add Packaged Beer available \$20pp (choose 2 full strength & 1 mid or low strength)

TEA & COFFEE

Coffee & Dilmah Teas | Reception Duration \$10pp

