

Mantarays Ningaloo Beach Resort

# CATERING & CONFERENCE FOLIO

2023/2024



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**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      | \$600      |
| Lily Pond Lounge       |         |           | 80       | 30      |         | \$800      |
| Lily Pond Terrace      |         |           | 120      | 40      |         | \$800      |
| Poolside Not Exclusive | 300     |           | 220      | 150     |         | \$1800     |
| Mantarays Terrace      |         |           | 90       | 50      |         | \$1350     |
| Mantarays Restaurant   | 150     |           | 200      | 80      |         | \$1450     |

## BOARDROOM

Seats 8 people with a maximum of 10.

Flexible hire rates are available at \$45 per hour or Full day hire at \$300.

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 | \$38PP**

Percolator coffee & Dilmah Teas, orange juice

1 sweet option, 1 savoury option

## **BUFFET LUNCH | \$57PP**

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)
- Assorted mini muffins
- Scones, jam, Chantilly cream
- Whipped mascarpone, mixed berry compote, shortbread biscuit
- Soaked oats, almonds, lavender, honey, peaches

### Savoury: choose one option

- Ham & cheese croissants
- Fetta & spinach scroll
- Smashed avocado bruschetta, cherry tomatoes, balsamic vinegar
- Buckwheat pancake, smoked salmon, dill crème fraiche
- Quiche Lorraine, bacon, smoked cheddar

## BUFFET LUNCH

### Hot Option: choose option/s

- Chicken breast, confit garlic, grape tomatoes, kale\*
- Thai green vegetable curry, fried shallots, cashew nuts\*
- Beef ragu, tomatoes, red wine\*
- Snapper, prawn & scallop seafood chowder\*

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

### Sandwiches: choose option/s

- Smoked salmon, red onion, cornichons, mixed leaves, aioli
- Chicken, cheddar cheese, avocado, mixed leaves, tomato, aioli
- Ham, cheddar cheese, tomato, mixed leaves, Dijon mustard, aioli
- Hummus, sun dried tomatoes, provolone cheese, wild rocket (v)

### Salads : choose option/s

- Greek: mixed leaves, Kalamata olives, cherry tomatoes, cucumber, red onion, feta, balsamic
- Potato: bacon, smoked cheddar, aioli
- Pasta: basil pesto, pine nuts, sun-dried tomatoes, rocket
- Caesar: kos lettuce, bacon, boiled egg, anchovies, croutons, parmesan, Caesar





# GOURMET PLATTERS

Designed to cater for 8-10 people

## **Seafood\* \$220**

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

## **Cheese\* \$145**

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

## **Antipasto\* \$145**

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

## **Seasonal Fruit\* \$100**

Seasonal fruits & berries

## **Bread & Dips\* \$90**

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

- Heirloom tomato bruschetta, goats cheese, basil powder (v) \$6.5
- Pumpkin croquettes with basil aioli (v) \$4.5
- Goat's cheese, olive & caramelized onion tart (v) \$6.5
- Salmon gravlax costini, dill crème fraiche, salmon caviar \$7.0
- Exmouth prawns, cocktail sauce (gf) 7\$5
- Coffin Bay oysters, mignonette dressing (gf) \$5.5
- Bloodymary oyster shots (gf) \$6.0
- Rare roast beef on sourdough crostini, horseradish aioli \$6.5
- Scallop ceviche, papaya salsa (gf) \$8.5
- Duck rillettes on sourdough, spiced orange marmalade \$6.5
- Crab, lime & chilli tarts \$6.5
- Mimi lamb kofta, tzatziki \$7.0
- Wild mushroom arancini truffle \$4.0
- Celeriac remoulade with grilled chorizo en croute \$6.5

## SOMETHING SUBSTANTIAL

- Beer battered fish & chips, house-made tartare \$17
- Mini wagyu smoked cheese slider, caramelized onion, bbq sauce \$17
- Salt & Szechuan calamari, chilli lime aioli \$14
- Tempura vegetable with egg noodle stir-fry ponzu sauce \$17
- Polenta chips, shaved parmesan, truffle oil \$14

## SOMETHING SWEET

- White chocolate and raspberry tartlets (gf) \$5.5
- Churros with Belgium chocolate dipping sauce \$6.5
- Mixed fruit macaron, berry coulis \$6
- Chocolate-coated strawberry skewers (gf) \$6.5
- Assorted chocolate truffles \$4.0



# BANQUET MENU

**Two course alternate drop \$72 per person | Two course \$77 per person with two choice selections per course | Three course alternate drop \$92 per person | Three course \$97 per person with two choice selections per course | Add extra choice selections \$10 per course, per person**

## **Entrée**

Soup of the day, crusty bread

Exmouth prawn cocktail (gf)

Carpaccio of octopus, gremolata dressing, candied lemon, wild rocket

Ceviche of Shark Bay scallops, finger lime, papaya

Twice cooked pork belly, beetroot, apple puree, pickle salad (gf)

Goats cheese, macadamia & honey filo parcel, mixed leaves, balsamic reduction (v)

Chicken terrine, garden leaves, citrus dressing

## **Main**

200g eye fillet, dauphinoise potato, broccolini, red wine jus (gf)

Rack of lamb, garlic smashed potatoes, snowpeas, rosemary & honey jus

Pan seared gold band snapper, garlic & herb potatoes, avocado salsa, citrus beurre blanc

Confit duck leg, braised red cabbage, garlic & herb roasted new potatoes, broccoli, orange dressing

Wild mushroom, kale, sun dried tomato & cashew cannelloni, garden salad, balsamic reduction

Exmouth garlic prawns, saffron rice, lemon

## **Dessert**

Salted caramel panna cotta, macadamia gelato, biscotti

Baileys & kahlua tiramisu

White & dark chocolate tart, shaved coconut, vanilla bean ice cream

Chai spiced orange cake, cardamom ice cream (gf)

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





# BBQ MENU

**\$77 PER ADULT | \$35 PER CHILD**

## FROM THE BBQ

SIRLOIN STEAK  
GOURMET SAUSAGES  
PORK CUTLETS  
BBQ CHICKEN WINGS  
WHOLE EXMOUTH PRAWNS (GF)

## SALADS

POTATO: SMOKED CHEDDAR, BACON, AIOLI  
PASTA: PESTO, SUN DRIED TOMATOES, PINE NUTS, ROCKET  
GARDEN: MIXED LEAVES, BALSAMIC REDUCTION, OLIVE OIL

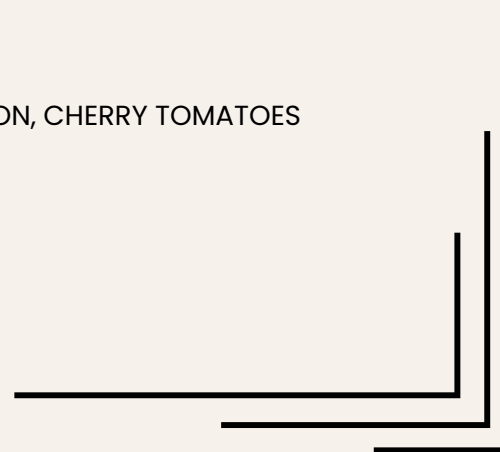
## ACCOMPANIMENTS

GARLIC & HERB ROASTED POTATOES  
ROASTED VEGETABLES: EGGPLANT, ZUCCHINI, BABY CORN, RED ONION, CHERRY TOMATOES  
ARTISAN BAKED BREAD ROLLS

## DESSERT MENU

**ADD DESSERT | \$25 PER ADULT | \$12 PER CHILD**

DULCE DE LECHE CHEESECAKE  
CHAI SPICED ORANGE CAKE (GF)



# DELUXE BBQ MENU

**\$92 PER ADULT | \$38 PER CHILD**

## **MAINS**

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

## **SALADS**

POTATO: SMOKED CHEDDAR, BACON, AIOLI  
PASTA: PESTO, SUN DRIED TOMATOES, PINE NUTS, ROCKET  
GARDEN: MIXED LEAVES, BALSAMIC REDUCTION, OLIVE OIL  
CAESAR: KOS LETTUCE, BACON, BOILED EGG, ANCHOVIES, CROUTONS, PARMESAN, CAESAR DRESSING  
HOUSE SLAW: MIXED CABBAGE, HOUSE MADE MAYO

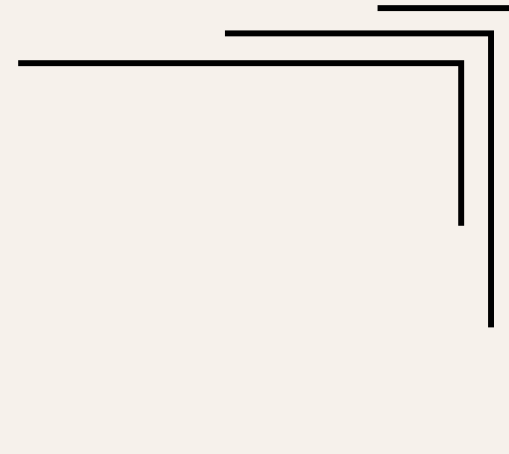
## **ACCOMPANIMENTS**

GARLIC & HERB ROASTED POTATOES  
ROASTED VEGETABLES: EGGPLANT, ZUCCHINI, BABY CORN, RED ONION, CHERRY TOMATOES  
CORN ON THE COB, GARLIC BUTTER  
ARTISAN BAKED BREAD ROLLS

## **DESSERT MENU**

**ADD DESSERT | \$25 PER ADULT | \$12 PER CHILD**

DULCE DE LECHE CHEESECAKE  
CHAI SPICED ORANGE CAKE (GF)







# CHILDRENS MENU

\$25 for children aged 2yrs - 12yrs

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

## **Main**

Cheese burger, chips, salad

Fish & chips, salad

Spaghetti bolognese, garlic bread

Ham, cheese & tomato toasty, chips, salad

## **Dessert**

Vanilla ice-cream, chocolate topping

Fruit salad & sorbet

Jelly & ice-cream

# 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 \$75 pp | 5 hour \$82pp | 6 hour \$89 pp**

**SPARKLING**

House Sparkling (WA)

**WINE**

House White (WA)

House Red (WA)

**DRAUGHT BEER**

**SILVER PACKAGE | 4 hour \$80 pp | 5 hour \$90pp | 6 hour \$100 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 \$90 pp | 5 hour \$110 pp | 6 hour \$130 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**

**TEA & COFFEE**

Coffee & Dilmah Teas | Reception Duration \$10pp

