

Mantarays Ningaloo Beach Resort
WEDDING FOLIO

2023/2024

CREATING
UNFORGETTABLE
MEMORIES



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MANTARAYS

NINGALOO BEACH RESORT



SERVICES

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

See what our newlywed couples have to say about celebrating their Wedding at Mantarays Ningaloo Beach Resort

"We cannot thank the team at Mantarays enough for making our special day a magical one"
Abby & Nate

"We had the most amazing wedding day, and Mantarays made it easy and stress-free, the staff did an amazing job"
Kelly & Brodie

"I truly mean it when I say; it was such an easy process planning with Mantarays"
Gail & Craig

We offer the perfect romantic location for your wedding, specializing in intimate bespoke weddings with a maximum capacity of 50 guests.

Be at one with nature as you combine the best day of your life with a dream honeymoon location. With two spectacular outdoor ceremony locations, including Sunrise Beach & Poolside, you are guaranteed a memorable backdrop for your photos.

For the perfect wedding, our dedicated event coordinator will ensure a remarkable occasion for the bride and groom, wedding party & guests. Entrust our staff to fulfill your vision, allowing your family & friends to relax in the lead-up to the event.

CEREMONY

Your choice of Poolside or Sunrise Beach

Venue set-up & pack-down

Registry table & chairs

PA system

Chilled water station for your guests

Poolside | \$800.00

Sunrise Beach | \$1150.00

Say 'I do' on the Poolside grass with panoramic views of Exmouth or feel the sand between your toes on Sunrise Beach





RECEPTION

**Celebrate with family & friends in style at one
of our four beautiful locations.**

Venue set-up & pack-down

Tables, chairs, dinnerware, glassware, white linen napkins & table cloths

Bridal table dressed in white linen

PA system

Cake table & knife

Gift/cards table

Area to dance & mingle

Lily Pond | \$2000.00

Mantarays Restaurant | \$3000.00

Sunrise Beach | \$3000.00

Poolside | \$2000.00

(please note for Poolside events they must conclude at 10pm)

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 blinis, 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 sevice, papaya salsa (gf) \$8.5
- Duck rilletes 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

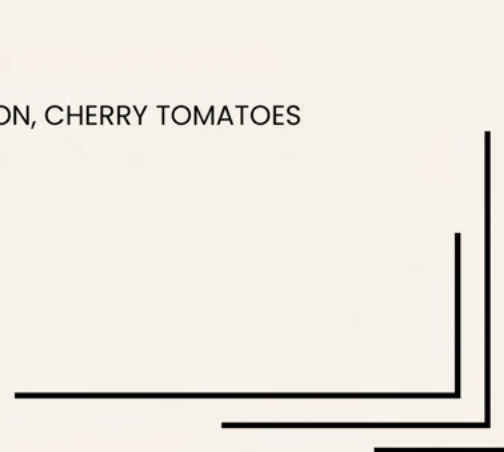
ACCOMPANIMENTS

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

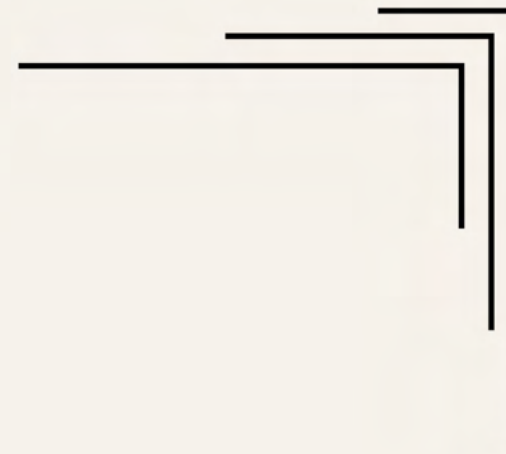
ACCOMPANIMENTS

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)





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





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



GETTING THERE

FLY

Qantas operates daily flights from Perth to Learmonth Airport. For flight inquiries and reservations please visit Qantas or call 13 13 13.

Learmonth Airport is located 36km from the town of Exmouth, and a local bus charter company operates daily transfers. To book please contact Exmouth Bus Charters | 08 9949 4623

DRIVE

Exmouth is a 1,265km, approximately 13 hours drive north of Perth.

CONTACT US

Please contact our wedding coordinator to check date availability; we are happy to hold your preferred wedding date for up to two weeks whilst you make your decision. A non-refundable deposit of \$2000.00 and signed terms & conditions are required to secure your wedding date.

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