

Mantarays Ningaloo Beach Resort **WEDDING FOLIO**

2025

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 | \$1200.00

Sunrise Beach | \$1800.00

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 | \$2750.00

Mantarays Restaurant | \$3500.00

Sunrise Beach | \$4000.00

Poolside | \$2500.00

(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

- 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)

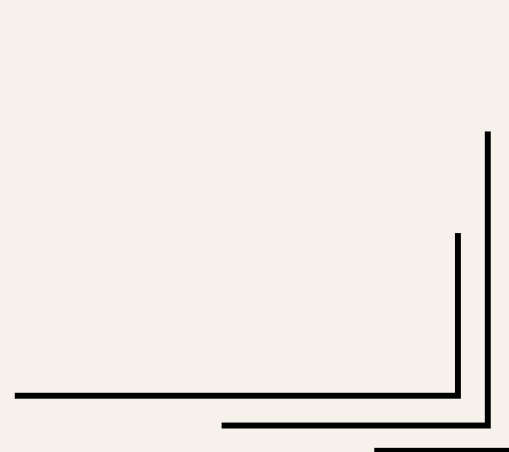
ACCOMPANIMENTS

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





GOURMET PLATTERS

Designed to cater for 8–10 people

Seafood* \$253

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* \$167

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

Antipasto* \$167

Prosciutto, salami, ham, 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





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



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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