



 **CROCOSAURUS COVE**
In the heart of Darwin City

Cocktail Reception PACKAGES



Welcome

Crocosaurius Cove, Darwin's most unique and iconic event venue, is conveniently located in the heart of Darwin City. Give your guests a true taste of Darwin by spending the evening surrounded by the iconic saltwater crocodiles and an array of native Top End reptiles.

Our events offer the opportunity for guests to learn from our knowledgeable animal handler guides while they partake in respectful interactions with our animals. Guests can also watch a selected participant welcome everyone from inside the cage of Death, Australia's only crocodile dive!

Teaming up with Wixted Catering, a locally owned and operated catering company, Crocosaurius Cove offers inspirational new menus with fresh Australian produce. The menus are designed especially for Crocosaurius Cove. They are substantial yet uncompromising in quality and sophistication, allowing us to provide both a unique venue as well as an exciting culinary experience.



About Us

Our twilight events are held on any day of the week from 6 pm, utilising the incredible spaces in our park to entertain our guests while they enjoy our hospitality.

All pricing includes venue hire, wait staff, use of our existing equipment, linen table cloths, tropical flower arrangements and a variety of animal activities.

Guests are given the opportunity to engage with our animal handler guides and partake in the handling of reptiles and a baby Saltwater Crocodile. The Fishing for Crocs activity is also offered on the night, allowing guests to enter our feeding platform to feed the juvenile jumping crocodiles.

This particular package is designed for a minimum of 50 guests up to 1000 guests, perfect for a social function during a conference program.

Our experienced events team will work with you every step of the way to ensure that your special event is seamless, leaving long-lasting memories for you and your guests.



Our Event Spaces

Theatre:

With two large underwater viewing windows into the crocodile enclosures, this room provides a unique dining experience with the crocs! The room is fully air-conditioned and fitted with audiovisual equipment, perfect for events that require speeches or a presentation. With the doors closed, this room provides a private space for smaller events. The room also fully opens up to be combined with the café allowing for larger events.

Cocktail style with closed doors – min 50 max 100 guests

Cocktail style with open doors – min 50 max 650 guests

Croc Cove Café:

Situated next to our theatre, this space offers the best views of our famous movie star crocodile, Burt! The space is undercover and fan-cooled. Opening up the theatre doors for large events, the use of both areas allow for plenty of room for guests to relax and enjoy all our entertainment and catering services.

Cocktail style with theatre closed – min 50 guests max 550 guests

Cocktail style with theatre open – min 50 guests max 650 guests

World of Crocs Museum:

Surrounded by 14 models of different crocodilian species, this is a space where you will learn all about crocs. Fully enclosed and air-conditioned, this room has viewing into three of our night lit big croc enclosures so you won't miss a trick!

Cocktail style – min 50 max 100 guests

Outdoor Viewing Deck:

The Viewing Deck provides a bird's eye view of all our big croc enclosures and is also the home to our turtle billabong. This space is ideal for cocktail events or smaller dinners during the dry season when the weather is pristine! The area is fitted with shade sails and has some AV capability for speeches.

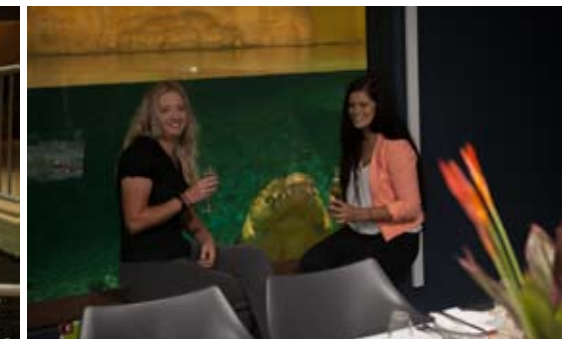
Cocktail style – min 50 max 150 guests

Entire Park including Events spaces:

The entire park can be activated for large events to include catering and bar services throughout the park!

Cocktail style – min 200 max 1000 guests

Premium Market Style – min 200 Max 1000 guests



All outlined packages require a minimum of 50 guests. If the event is expected to host fewer than 50 guests, please enquire for a tailored quote.

For date availability and enquiries, please contact our events team on events@croccove.com or phone 0436 917 131.



Standard Cocktail Reception Package

2 hours continuous food service | Price: \$50.00pp
Include 2 hours classic beverage package | Price: \$85.00pp

MENU

Crococaurus Cove Signature Dish

Salt and pepper crocodile with finger lime aioli (GF)

Arafura Seafood Selection

Local, wild-caught Barramundi and chips served in cones with tartare and lemon
NT bush spiced calamari with lemon and wattle seed aioli (GF)

Outback Meats Selection

Wild hibiscus, mango and ginger chicken salad boat (GF)
Gourmet savoury shortcrust pies
Pepper beef
Moroccan lamb
Caramelised onion and beef
Thai chicken

Vegetarian Selection

Wild mushroom and truffle arancini (V)
Sun bleached tomato, ricotta and black olive crostini (V)
Hand crumbed camembert served with wild rosella jelly (V)

Southeast Asian Selection

Malay chicken skewers with bumbu kacang peanut sauce (GF)
Slow roasted pulled pork bao buns with sticky BBQ sauce
Thai beef salad with coriander, bean sprouts and nam jim dressing

We are more than happy to cater for any dietary requirements guests may have.

CLASSIC BEVERAGE PACKAGE

Bottled Beers: James Boags Premium Light, Great Northern Super Crisp, Carlton Dry, Pure Blonde

Sparkling: Tatachilla Sparkling Brut NV

Wine: 821 South Sauvignon Blanc, 2 Truths Shiraz

Non-Alcoholic: Coke, Coke Zero, Lift, Sprite, Soda Water, Orange Juice

All beverages are served from tailored bars throughout the main event space, and tray service is included in pricing.





Deluxe Cocktail Reception Package

2 hours continuous food service | Price: \$54.00pp
Include 2 hours classic beverage package | Price: \$89.00pp

MENU

Crocosaurus Cove Signature Selection

Salt and pepper crocodile with finger lime aioli (GF)
Lemongrass, chilli, galangal croc sliders with lemon myrtle aioli

Arafura Seafood Selection

Local, wild-caught Barramundi and chips served in cones with tartare and lemon
NT bush spiced calamari with lemon and wattleseed aioli

Outback Meats Selection

Wild hibiscus, mango and ginger chicken salad boat (GF)
Mini brioche beef sliders with pickles and aged cheddar
Gourmet savoury shortcrust pies
Pepper beef
Moroccan lamb
Caramelised onion and beef
Thai chicken

Vegetarian Selection

Wild mushroom and truffle arancini with tomatillo salsa (V)
Sun blemished tomato, ricotta and black olive crostini (V)
Hand crumbed camembert served with wild rosella jelly (V)

Southeast Asian Selection

Malay chicken skewers with bumbu kacang peanut sauce
Slow roasted pulled pork bao buns with sticky BBQ sauce
Thai beef salad with coriander, bean sprouts and nam jim dressing

We are more than happy to cater for any dietary requirements guests may have.

CLASSIC BEVERAGE PACKAGE

Bottled beers: James Boags Premium Light, Great Northern Super crisp, Carlton Dry, Pure Blonde

Sparkling wine: Tatachilla Sparkling Brut NV

Wine: 821 South Sauvignon Blanc, 2 Truths Shiraz

Non-alcoholic: Coke, Coke Zero, Lift, Sprite, Soda Water, Orange Juice

All beverages are served from tailored bars throughout the main event space, and tray service is included in pricing.





Premium Cocktail Reception Package

2 hours continuous food service
Include 2 hours premium beverage package

| Price: \$69.00pp
| Price: \$114.00pp

MENU

Crococaurus Cove Signature Selection

Salt and pepper crocodile with finger lime aioli (GF)
Lemongrass and chilli galangal croc sliders with lemon myrtle aioli

Arafura Seafood Selection

Local, wild-caught Barramundi and chips served in cones with tartare and lemon
Smoked Tasmanian salmon blini with caviar and micro dill
Mini fish tacos with smoky chipotle and lime dressing
Prawn cones with wasabi mayonnaise and toasted sesame seeds (GF)

Outback Meats Selection

Spiced NT wild buffalo koftas with a bush tomato relish
Wild hibiscus mango and ginger chicken salad boat (GF)
Kangaroo and Kakadu plum spring rolls

Vegetarian Selection

Wild mushroom and truffle arancini with tomatillo salsa
Sun bleached tomato, ricotta and black olive Crostini
Hand crumbed camembert served with rosella jelly

Southeast Asian Selection

Malay chicken skewers with bumbu kacang peanut sauce (GF)
Korean gochujang chicken slider with Kewpie mayo
Slow roasted pulled pork bao buns with sticky BBQ sauce

Top End Oyster Bar Selection

Freshly shucked Coffin Bay Oysters on rock salt served:
Thai nam jim with Wakame seaweed (GF)
Kilpatrick trio – bacon, chorizo and prosciutto
Rosella and red wine vinaigrette (gf)
Bloody Mary oyster shots
Mojito oyster shots

We are more than happy to cater for any dietary requirements guests may have.

PREMIUM BEVERAGE PACKAGE

Bottled Beers: James Boags Premium Light, Great Northern Super Crisp, Corona, Carlton Dry, Strongbow Cider

Sparkling Wine: Oyster Bay Sparkling

Wine: Oyster Bay Sauvignon Blanc, Angus the Bull Cabernet Sauvignon

Non-Alcoholic: Coke, Coke Zero, Lift, Sprite, Soda Water, Orange Juice

All beverages are served from tailored bars throughout the main event space, and tray service is included in pricing.





Something a little sweet ..

Add one of our petit four sweets to your package.
Price \$9.50pp per selection

MENU

Mini mascarpone and fruit tarts
Handmade chocolate truffles
Mini tarte au citron
Trio of French choux profiteroles

Enhance your Experience

Add a Cage of Death Dive for \$216 per dive (2 pax)
Please note all dives must be done at the beginning of the event.

Welcome to Country - performed by a local indigenous group
Pricing is subject to availability and can be provided upon enquiry.

Cultural Dance Welcome - performed by local Indigenous group
Pricing is subject to availability and can be provided upon enquiry.

Customised event theming - Our recommended supplier is All About Party Hire Darwin
www.allaboutpartyhire.com.au

Photo Booth - Our recommended supplier is NT Photo Booths www.ntphotoboosts.com.au

Live Bands and DJ services - Our recommended supplier is Primetime NT www.primetimeent.com.au

Can't see it on the list? Please contact our events team to discuss your ideas and explore the options.



Beverage Options

Chilled water stations are set up for all events, allowing easy access for all guests to enjoy.

Our café bar is the primary service area; however, depending on the size of your event, additional bars will be set up around the park to assist with ensuring guests are efficiently served.

Tray service will also be included for all beverage packages selected, ensuring that wherever the guests are in the park, they will have easy access to our ice-cold refreshments.

As an alternative to a beverage package, on-consumption bar tabs and cash bar options are also available. We recommend selecting beverages from our listings to ensure we have adequate stock for the night. Current beer and wine lists can be forwarded upon request.

If you would like to change the beverage package or extend the time that goes with your package, please see the below options.

CLASSIC BEVERAGE PACKAGE

2 Hours \$35pp | 3 Hours \$45pp | 4 Hours \$55pp

Bottled beers: James Boags Premium Light, Great Northern Super Crisp, Carlton Dry, Pure Blonde

Sparkling wine: Tatachilla Sparkling Brut NV

Wine: 821 South Sauvignon Blanc, 2 Truths Shiraz

Non-alcoholic: Coke, Coke Zero, Lift, Sprite, Soda Water, Orange Juice

PREMIUM BEVERAGE PACKAGE

2 Hours \$45pp | 3 Hours \$55pp | 4 Hours \$65pp

Bottled beers: James Boags Premium Light, Great Northern Super Crisp, Corona, Carlton Dry, Strongbow Cider

Sparkling wine: Oyster Bay Sparkling

Wine: Oyster Bay Sauvignon Blanc, Angus the Bull Cabernet Sauvignon

Non-alcoholic: Coke, Coke Zero, Lift, Sprite, Soda Water, Orange Juice





Please refer to our website www.croccove.com/functions to view our events gallery.

For more information, please contact events@croccove.com or phone 0436 917 131.

All prices are correct for 2022