

The background of the entire image is a photograph of a wedding function taking place at night at Crocosaurus Cove. A bride in a white gown and a groom in a dark suit are on a glass-enclosed balcony, holding hands. A woman in a green shirt stands nearby. To the left is a large, illuminated rock formation. To the right, a fenced-in area shows children watching. In the foreground, a crocodile is visible in a pool of water, its head and front legs emerging. The scene is lit with warm yellow light from the building and cooler blue light from the pool area.

Wedding Function Packages

Photo credit: George F Photography



About us

Crocosaurus Cove's all-inclusive wedding packages make planning your special day a little easier. Our available event spaces can host both small and large wedding parties from 50 to 200 guests. Our venue provides a variety of unique picture opportunities while keeping your guests entertained with canapes, beverages, animal handling, and an opportunity for the happy couple to feed one of our large saltwater crocodiles.

Teaming up with Wixted Catering, a locally owned and operated catering company, Crocosaurus Cove is offering inspirational new menus made with fresh Australian produce. With menus designed especially for your big day, Crocosaurus Cove can offer both a unique venue and an exciting culinary experience.



Package 1. | \$140pp

MENU

Light canapes

- Fresh Coffin Bay oysters, Thai style with Wakame seaweed or natural served smoking on dry ice
- Mini quiches with sundried tomato, black olive and organic feta
- Smoked Tasmanian salmon served with caviar and micro dill
- Twice cooked crispy pork belly with star anise and cinnamon, dehydrated apple crisp and a cider glaze
- Apple and cherry wood smoked duckbreast with blood orange citrus salad

Alternate drop main course (please select two options)

- Chargrilled grass-fed beef porterhouse fillet served with fondant potatoes, honey roasted rainbow baby carrots and bone marrow jus
- Market fresh fish of the day with spanner crab parcel, sage and shallot velouté served with a micro herb salad and grilled lime cheek
- Handmade gnocchi with chanterelle and enoki mushroom cream drizzled with white truffle oil

Alternate drop sweet endings (please select two options)

- Limoncello with burnt Italian meringue martini finished with gold leaf and a petit macaron
- Local NT mango, coconut and pistachio panacotta in a white chocolate done
- Handmade vacherine tower with Baileys strawberry cream and candied hazelnut shards

BEVERAGES

Three hours standard beverage package

Including; Great Northern Zero, Great Northern Super Crisp, Carlton Dry, Pure Blonde, 821 South Sauvignon Blanc, 2 Truths Shiraz, Tatchilla Sparkling Brut and soft drinks.



Package 2. | \$160pp

MENU

Light canapes

- Fresh Coffin Bay oysters, Thai style with Wakame seaweed or natural served smoking on dry ice
- Mini quiches with sundried tomato, black olive and organic feta
- Smoked Tasmanian salmon served with caviar and micro dill
- Twice cooked crispy pork belly with star anise and cinnamon, dehydrated apple crisp and a cider glaze
- Apple and cherry wood smoked duckbreast with blood orange citrus salad

Alternate drop entree course (please select two options)

- Red onion and chevre tartlet with wild rocket and toasted pinenuts drizzled with chive oil
- Argyle pink gin cured salmon with creamed feta mousse and pickled beetroot
- NT slow-cooked buffalo beef cheeks wrapped in delicate filo pastry with Mediterranean vegetables, red wine glaze and micro-herbs

Alternate drop main course (please select two options)

- Chargrilled grass-fed beef porterhouse fillet served with fondant potatoes, honey roasted rainbow baby carrots and bone marrow jus
- Market fresh fish of the day with spanner crab parcel, sage and shallot velouté served with a micro herb salad and grilled lime cheeks
- Handmade gnocchi with chanterelle and enoki mushroom cream drizzled with white truffle oil

Alternate drop sweet endings (please select two options)

- Limoncello with burnt Italian meringue martini finished with gold leaf and a petit macaron
- Local NT mango, coconut and pistachio panacotta in a white chocolate done
- Handmade vacherine tower with Baileys strawberry cream and candied hazelnut shards

BEVERAGES

Four hours standard beverage package

Including; Great Northern Zero, Great Northern Super Crisp, Carlton Dry, Pure Blonde, 821 South Sauvignon Blanc, 2 Truths Shiraz, Tatachilla Sparkling Brut and soft drinks.





CROCOSAURUS COVE

In the heart of Darwin City

Set Up

All our wedding packages include our standard wedding set up with:

- White table cloths
- Organza table runners, assorted colors to choose from
- A tropical flower arrangement on the tables
- Fairy lights in the theatre ceiling or on the viewing deck
- Black or gray chairs

Optional Extras

- Barrel chairs with white covers and sashes - \$10 per chair
- White picnic chairs with sashes - \$11 per chair
- Personalise the table with a selection of different runners and centerpieces - \$36 per table
- Upgrade to a premium beverage package for \$10pp
- Add more time to your beverage package for - \$10pp per hour

All packages include planning, decorating, and hosting services from our professional event team. All prices are correct for 2023.



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