



Seated Dinner **PACKAGES**



Welcome

Crocosaurus 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, Crocosaurus Cove offers inspirational new menus with fresh Australian produce. The menus are designed especially for Crocosaurus 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 260 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.

Seated dinner with closed doors – min 50 max 80 guests

Seated dinner with open doors – min 80 max 260 guests

Croc Cove Café:

Situated next to our theatre, this space has the best viewing 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.

Seated dinners with closed doors – min 50 guests max 150 guests

Seated dinners with open doors – min 50 guests max 260 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!

Seated dinner – min 50 max 80 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.

Seated dinner – min 50 max 80 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.

Entree menu

Truffle oil arancini (v)

Wild mushroom, parmesan crisps with roasted garlic aioli and bush tomato relish

Argyle pink gin cured Tasmanian salmon

Creamed feta mousse, pickled beetroot, local rosella and onion jam, chargrilled sourdough

Apple and cherry wood smoked duck breast

Blood orange citrus and walnut salad

Red onion and chevre goats cheese tartlet (v)

With wild rocket and toasted pine nuts drizzled with chive oil

Twice cooked sage and cider pork belly

Chorizo dust and cauliflower puree, with dehydrated apple crisp and cider glaze

Ceviche of local market reef fish

Pickled julienne achar with mango, pineapple and mint salsa

NT slow-cooked buffalo beef cheeks

Wrapped in filo pastry with Mediterranean vegetables, red wine glaze and micro herbs



Main menu

Oven baked bone-in chicken supreme

Oven-baked bone-in chicken supreme
Filled with wild fungi, thyme and cream cheese. Wrapped in streaky
bacon and
served with butternut pumpkin risotto, pea puree, bush tomato salsa and
roasted jus

Chargrilled beef scotch fillet

Served with fondant potatoes, honey roasted rainbow baby carrots
and bone marrow jus (GF)

Handmade gnocchi

Baby spinach and asparagus with chanterelle and enoki mushroom
cream, drizzled
with white truffle oil and pepper berries (v)

Moroccan spiced lamb rump

Grilled red capsicum and red onion in a warm couscous salad. Served
with grilled lemon, and cucumber, cumin and mint yoghurt raita.

Market fresh fish of the day

With spanner crab parcel, sage and shallot velouté served with a micro
herb salad and grilled lime cheeks.

Twice cooked salt and pepper pork belly

Wattleseed & kumara mash, buttered green beans, baby broccolini
and confit cherry tomato. Served with smoky bacon and bbq jus

Vegan roasted whole aubergine and cauliflower zaatar

Middle eastern spiced EVOO on a locally grown micro herb & leaf salad.
Served with salsa verde & lemon tahini sauce (v) (GF)



Dessert Menu

NT panna cotta

Local NT mango, toasted coconut and pistachio panna cotta in a white chocolate dome

Limoncello Meringue

Limoncello with burnt Italian meringue martini finished with gold leaf and a petit macaron

Chocolate & Green Ant

Dark chocolate cake, dulce de leche, salted praline soil and chocolate coated pretzels

Valrhona Raspberry Sphere

White chocolate mousse with dehydrated mango and blackberry gel

Mont Blanc Tart

With vanilla bean mousse, chestnut whipped ganache and edible flowers

Handmade Vacherin tower

With baileys strawberry and candied hazelnut shard



Roaming entrée + two course alternate drop

Choose four options:

- NT bush spiced calamari with lemon and Wattleseed aioli (GF)
- Wild hibiscus, mango and ginger chicken salad boat (GF)
- Sun blemished tomato, ricotta and black olive crostini (v)
- Thai beef salad with coriander, bean sprouts and nam jim dressing
- Spiced NT wild buffalo koftas with bush tomato relish
- Malay chicken skewers with bumbu kacang peanut sauce (GF)

Select two mains

Select two dessert

Includes 3hr classic beverage package

Entry + Dinner + Beverage | \$133 pp

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

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.



Menu pricing

Two-course Alternate Drop Menu \$72pp

Select two entrée options and two main options
Or

Select two main options and two dessert options

Three-course Alternate Drop Menu \$82pp

Select two entrée options
Select two main course options
Select two dessert options

Roaming entrée, two-course alternate drop \$88pp

Select four canapes
Select two main course options
Select two dessert options

Beverage package

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 ensure 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 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.

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