

crococaurus cove

Christmas

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



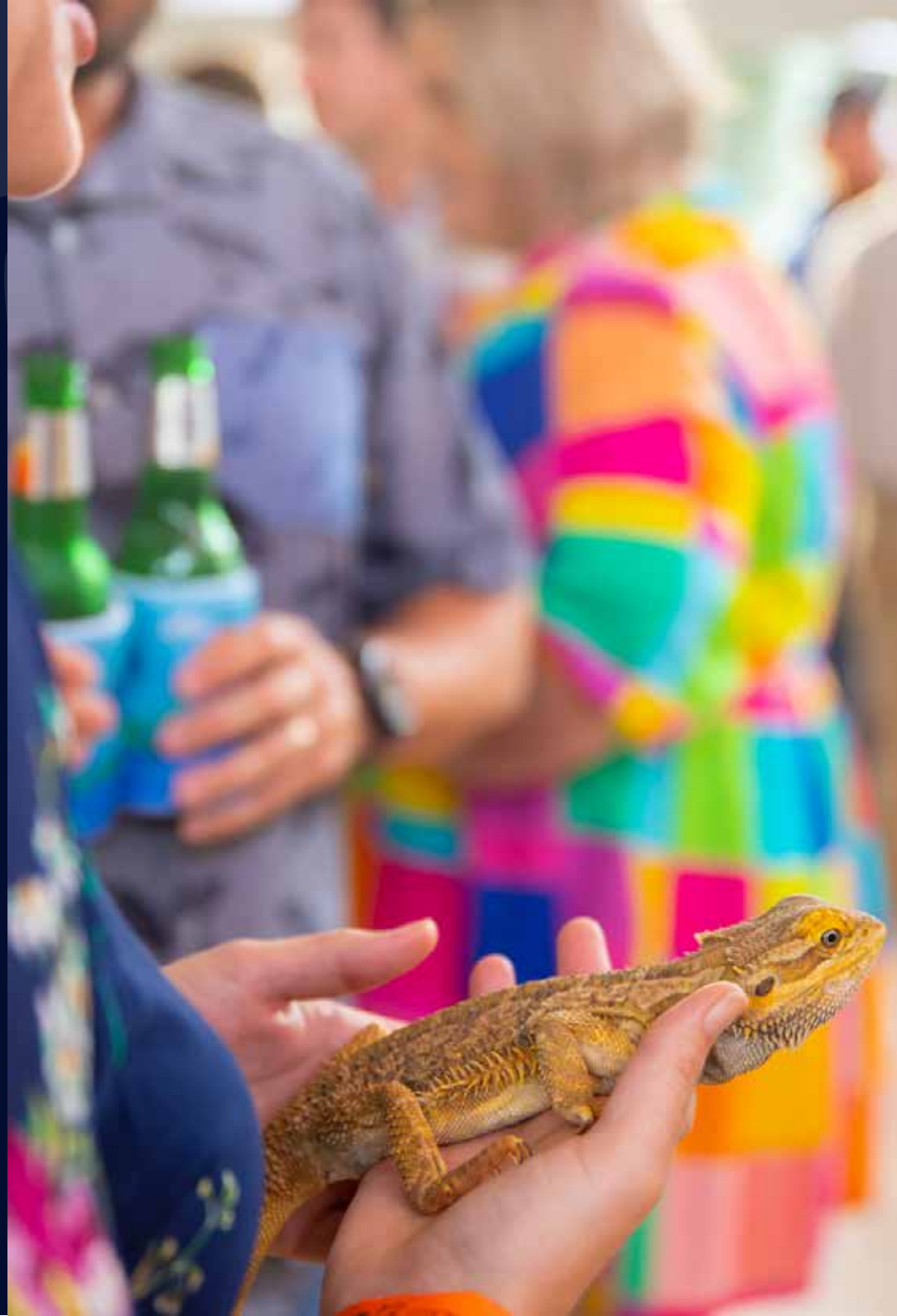
Our twilight events are held on any day of the week from 6 pm, utilising the incredible spaces in our park to entertain our guests while they enjoy our hospitality.

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.

These packages are designed for the perfect end of year social function. With our venue hosting a maximum of 260 guests seated and 1000 guests cocktail.

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 or cocktail reception with doors closed - max 80 guests

Cocktail reception with doors open - max 200 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 or cocktail reception - 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.

Standard Cocktail menu

Christmas Meats

Homemade turkey slider with melted brie and cranberry sauce, bacon and thyme arancini with tomato relish and mini meze boats

Vegetarian Platter

Sum blemished tomato whipped fetta and fresh basil and mini quiche with pea mint and goat's cheese

Seafood Platter

Salt and pepper calamari with lemon myrtle aioli and NT local wild caught reef fish, lightly crumbed and served with lemon wedges and tartare sauce

Asian Dipping Platter

Thai mini spring rolls and vegetarian samosas served with Asian inspired dipping sauce

Pastry Selection

Selection of gourmet pies including beef, lamb and chicken and brie and cranberry tartlets

Sweet Platter

Gingerbread spiced chocolate mousse topped with Frangelico cream



Premium cocktail menu

Seafood Selection

Tasmanian smoked salmon on lemon and dill cream cheese blini, salt and pepper calamari with lemon myrtle aioli; and NT local wild caught reef fish, lightly crumbed and served with lemon wedges and tartare sauce

Christmas Meat Selection

Homemade turkey slider with melted brie and cranberry sauce, pulled pork belly bao buns with Jack Daniels and maple sauce and bacon and thyme arancini with tomato relish

Pastry Platter

Selection of gourmet pies including beef, lamb and chicken; brie, cranberry and pistachio bites; and gourmet mini sausage rolls

Vegetarian Platter

Wild mushroom and truffle arancini, Mozzarella and cherry tomato caprese skewers and mini quiche with pea mint and goat's cheese

Sweet Platter

Gingerbread spiced chocolate mousse topped with Frangelico cream; and mini pavlova with seasonal fruit, caramelised hazelnuts and Bailey's cream



CROCOSAURUS COVE

In the heart of Darwin City



Christmas Dinner Menu

Entrees (select two)

- Tower of Tasmania smoked salmon with avocado salsa, chive oil and micro chervil
- Panko crumbed camembert served with a spiced apple and cranberry chutney
- Christmas spiced ham hock terrine with piccalilli and grilled sourdough

Mains (select two)

- Pan seared Tasmanian salmon, Garden pea and mint puree with Dutch carrots
- Roast Loin of pork with, pomme de William, apple chutney, snake beans, smoked bacon jus
- Traditional roast turkey, herb stuffing, glazed ham, creamed mash, honey roasted carrots with cranberry and roast gravy
- Pan-fried Porterhouse steak, duck fat fondant potatoes, broccolini with a brandy peppercorn sauce
- Festive nut roast -Golden pastry nut loaf with vegetables and fresh herbs and house made bush tomato relish

Dessert (select two)

- Gingerbread spiced chocolate mousse topped with Frangelico cream
- Strawberry Bailey's cheesecake with vacherin tears and coral tulle
- Homemade meringue nests with seasonal fruit and candied hazelnut



CROCOSAURUS COVE
In the heart of Darwin City



Christmas Roaming Entrée

Two Course Menu

Canapes (all served)

- Mini quiche with pea mint and goat's cheese.
- Mini prawn cones with wasabi mayo and finger limes.
- Bacon and thyme arancini balls with tomato relish.
- Sun blemished tomato whipped fetta and fresh basil bruschetta

Mains (select two)

- Pan seared Tasmanian salmon, Garden pea and mint puree with Dutch carrots
- Roast Loin of pork with, pomme de William, apple chutney, snake beans, smoked bacon jus
- Traditional roast turkey, herb stuffing, glazed ham, creamed mash, honey roasted carrots with cranberry and roast gravy
- Pan-fried Porterhouse steak, duck fat fondant potatoes, broccolini with a brandy peppercorn sauce
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Enhance your Experience:



Add a Cage of Death Dive for \$247 per dive (2 pax)
Please note all dives must be done at the beginning of the event

Our recommended suppliers

Welcome to country and cultural dance
The youth mill - www.theyouthmill.com

- **Customised event theming**
All About Party Hire Darwin www.allaboutpartyhire.com.au
Territory nights www.territorynights.com

Photo Booth
NT Photo Booths www.ntphotoboosts.com.au

Live Bands and DJ services
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 \$75pp

Select two entrée options and two main options

Or

Select two main options and two dessert options

Three-course Alternate Drop Menu \$86pp

Select two entrée options

Select two main course options

Select two dessert options

Roaming entrée, two-course alternate drop \$93pp

all canapes served

Select two main course options

Select two dessert options

Standard cocktail reception package \$50

Premium cocktail reception package \$68

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 \$43pp | 3 Hours \$53pp | 4 Hours \$63pp

Bottled Beers: Great Northern Zero, 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 \$53pp | 3 Hours \$63pp | 4 Hours \$73pp

Bottled Beers: Great Northern Zero, 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 2023-2024