cockburn ice arena

Function Pack

CABIN 401 BAR & GRILL

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welcome

Cockburn Ice Arena has the perfect package for your next function, celebration, team building day or corporate event.

Choose from a range of versatile function spaces and an extensive selection of food and beverage options. You can also add excitement to your event with activities like ice hockey, broomball, curling or ice skating!

Tailor your experience

Variety of function spaces

Extensive food options

Activities such as ice skating, ice hockey, broomball or curling

function spaces

CABIN 401 BAR & GRILL
BANQUET: 200 COCKTAIL: 400

Whether it's seated or buffet style at our restaurant tables or cocktail style in our VIP area, intimate or large scale, we can design your event and make it one to remember in the Cabin.

A wall of windows allows an impressive, unimpeded view of the ice. View fast paced ice hockey games and training, figure and synchronised skating from the comfort of the Cabin restaurant.

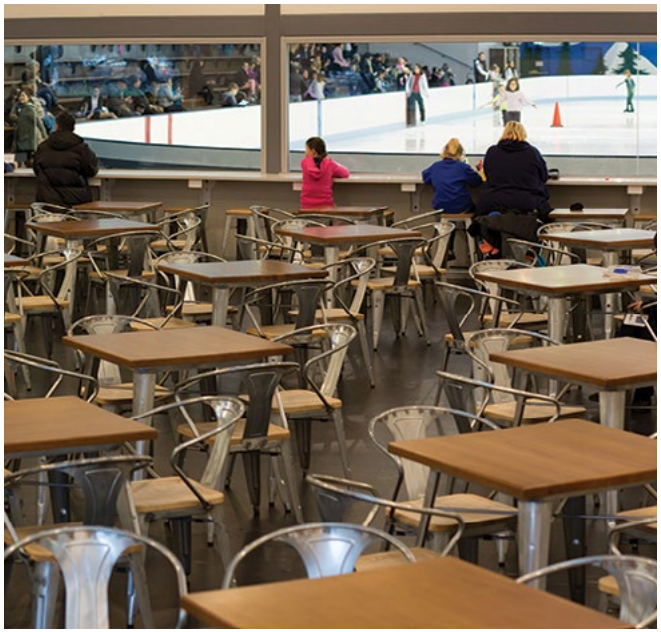
Your guests will be spellbound by this unique experience!

FROSTBITE CAFÉ
SEATING FOR 350

Our large and relaxed café space can accommodate 350 people in a variety of seating arrangements. Large wall mounted TVs and a state of the art sound system can help to personalise your event.

A wall of windows allows unobstructed views of our main ice skating rink. Rink 1 is Olympic size (30m x 60m) and boasts a fantastic original mural by a local artist.

The space is bright, open and casual making it perfect for family friendly events.



STUDIO
BANQUET: 90 COCKTAIL: 120

If you are looking for a private space with a difference, why not check out our large licensed studio space. The studio offers a balcony overlooking the scenic Bibra Lake Reserve. With floor to ceiling mirrors and an open, airy feel, the studio is a blank canvas ready for you to make your mark!

Ideal for business meetings, workshops, seminars and private parties, this room can be set up to suit your needs. With a portable bar, sound system and discreet entrance, this truly is a hidden gem.

party rooms

Looking for a space that's perfect for smaller, private gatherings? Our themed party rooms offer a unique and vibrant setting for birthdays, intimate celebrations, or team events.

Birthday celebrations are one of our specialties! With delicious catering options and fun, energetic party hosts, we'll create a birthday experience your child and their friends will never forget.

More about birthday parties

SNOW ROOM SEATS 42

ENCHANTED FOREST ROOM SEATS 39

GRAFFITI ROOM SEATS 39

on-ice activities

Take your event to the next level with unique activities that are perfect for team building, corporate functions, or just having fun with friends and family. Whether you're looking to bond, compete, or simply try something new, our activities deliver excitement for everyone.

ICE SKATING

Glide across the ice with friends, colleagues, or teammates - fun for all ages and abilities.

ICE HOCKEY

Experience the thrill of this fast-paced sport with a friendly game tailored for beginners or enthusiasts.

BROOMBALL

No skates required! A fun, team-oriented game that's easy to learn and guaranteed to entertain.

CURLING

Strategy and teamwork come together as you slide your way to victory in this Olympic favourite.

food

V VO vegetarian / option VG VGO vegan / option GF GFO gluten-free / option

SHARE PLATTERS

Chips platter V VG — 30
Freshly cooked fries served with tomato sauce and aioli.

Popcorn cauliflower platter VGO — 59
Golden crumbed cauliflower bites tossed in our signature Buffalo sauce and served with blue cheese dipping sauce - the perfect share platter for any crowd.

Don't love the heat? Swap Buffalo for our cool ranch.

Bacon arancini platter (20) — 59
House-made mini bacon arancini, served with a side of tomato relish for dipping.

Wings platter — 69
A 1.5kg platter of our signature wings, tossed in your choice of house-made Buffalo, Cabin BBQ, or Carolina Gold sauce.

Served with crisp celery sticks and your choice of ranch or blue cheese dipping sauce.

Mac & cheese bites platter V — 69
House made Mac & cheese bites served with napolitana dipping sauce.

INDIVIDUAL PORTIONS

Fish tacos (10) — 89
Crispy beer-battered fish on soft tortillas with fresh lettuce, crunchy slaw, and aioli, finished with chives and lemon wedges.

Roasted beetroot salad boats (10) GFO V — 49
Roasted beetroot, pumpkin, kale, spinach, cucumber, mint, hazelnuts, pepitas, freekeh and feta. Finished with a light maple dressing.

Mini poutine boats (10) V — 79
Our signature fries loaded with warm, melty cheese curds and house-made gravy.

SLIDERS

Brisket sliders (10) — 79
Brioche bun, house smoked beef brisket, red cheddar, slaw and chimichurri.

Buttermilk fried chicken sliders — 79
Brioche bun, buttermilk fried chicken, red cheddar, slaw, lettuce, Buffalo sauce and chipotle aioli.

Mushroom sliders V VGO — 79
Brioche bun, mushroom, red cheddar, slaw, lettuce, Buffalo sauce and chipotle aioli.

PIZZA PLATTERS

GF
Chicken & bacon — 69 / 39
Cheese, chicken, bacon, red onion.

GF
Hawaiian — 69 / 39
Ham, cheese and pineapple.

GF
Vegetarian VGO — 69 / 39
Cheese, capsicum, red onion, mushroom, olives and sun-dried tomato.

**Regular base comes in an 18 slice slab ($69). Gluten-free pizzas are made on a 12" base and are 8 slices per pizza ($39).*

DESSERT

S'mores mini waffles (10) — $79
Sweet waffle served with vanilla ice cream, chocolate fudge, toasted marshmallow and Graham cracker crumb.

Mini sticky date puddings (10) — $69
Served with butterscotch sauce, chocolate soil and strawberry.

Seasonal fruit platter V GF — $79
Seasonal fruit and yoghurt.

terms

These terms and conditions apply to all functions organised by the team at Cockburn Ice Arena and Cabin 401 Bar & Grill. Additional terms may apply for functions involving on-ice activites.

1. Confirmations and bookings

a) A quote will be provided and will expire 14 days before the proposed booking date.
b) Bookings are confirmed once the provided quote has been accepted and payment of deposit has been received.

2. Food and Beverage Payments

a) Platters must be paid in full two weeks prior to the event unless previously arranged with the Functions Team.
b) Last-minute platters must be paid for on the night and cannot be invoiced. Availability of platter options may vary.
c) Set menus must be pre-arranged.
d) For set menus with 20+ guests, a pre-order is required. The organiser may choose to pay prior to the event via invoice or on the night. No post-event payments are accepted.

3. Skating and Ice Hire Payments

a) A 50% deposit is required 14 days in advance for general skating, based on the estimated number of guests. The balance is payable after the event date to account for the actual number of skaters.
b) Full payment for private ice hire and on-ice activities is required six weeks in advance. Any extras beyond the minimum flat fee will be invoiced after the event date.

4. General Payment Information

a) Payments are accepted via cash, EFTPOS, or money transfer. Transfers must be made at least one week before the quote expiry date for clearance purposes.
b) Invoices can be arranged upon request with seven-day terms.
c) The deposit payment must be received before the quote expiry date.

5. Confirmation of numbers

a) A confirmed number of guests is required 14 days prior to the event for catering and staffing purposes. This will be the minimum number the client is charged for, regardless of attendance on the function date.

6. Final payment

a) Any additional charges must be settled on the day of the function.

7. Minimum spend

a) A minimum spend may apply. This will depend on factors such as time/date of year, seasonality, area required and number of guests.
b) The Functions Team will advise of minimum spends, if applicable, during the booking process.

8. Cancellations

a) Notice of cancellation must be received in writing. Cancellations made less than four weeks prior to the function date will result in forfeiture of the deposit.

9. Food and beverages

a) Selections must be finalised seven days prior to the event.
b) Bar tab (Beverages on Consumption) restrictions may be applied at the discretion of the client.
c) All food and beverage is to be supplied by the venue. The only exception is if you are providing your own cake.
d) While all care is taken in relation to food allergies and intolerances advised by the client, the venue cannot be held responsible for any adverse reaction by any guest to the food prepared.

10. Time of service

a) Requests to follow a specific timeline for food service will be followed to the best of the kitchen's ability, and may only be considered as approximate.

11. Decorations

a) Light decorations may be brought into the venue but must be removed at the end of the function. Balloons must be weighted or tied down. Confetti, glitter or other scatter material is not permitted.
b) Displays and signage - nothing is to be nailed, screwed, stapled or adhered to any wall, door or any other surface or part of the building without permission from the venue.
c) Layout of seating can be altered to suit your function needs at an additional cost.

12. Code of conduct

a) Function clients and their guests must behave in a way that is considerate of other patrons. Disorderly conduct will not be tolerated.
b) The client must ensure that all minors will be supervised by a responsible adult at all times.
c) The venue reserves the right to eject any attendee for disruptive or illegal behavior.

13. Responsible service of alcohol

a) No alcohol is permitted outside designated service areas.
b) Staff will take measures to ensure guests consume alcohol without becoming a danger to themselves, fellow guests or staff.
c) Staff will refuse to serve intoxicated, disorderly or underage patrons, in accordance with the Responsible Service of Alcohol Act.
d) Service of alcohol is in accordance with the venue's Special Facility Liquor License and WA RSA legislation, and no BYO or take away is permitted.
e) All guests must be over 18 to consume alcohol. A current Driver's License, Proof of Age Card or Passport is required.
f) Skating, or traversing the ice surface under the influence of alcohol is strictly prohibited.

14. Indemnity and damages

a) The venue does not assume responsibility or liability for any loss or damage to any property belonging to the client or function guests; or for any injury sustained. Any damages to any property will be the financial responsibility of the client.
b) By accepting the function quote, the client agrees to accept the venue's standard terms of risk, viewable upon request.

15. Security

a) The venue reserves the right without liability to exclude or eject any or all objectionable persons from the premises.
b) The venue reserves the right to request the client to provide mandatory security for functions if deemed necessary, or alternatively be liable for the provision of security by the venue.

16. Unforeseen circumstances

a) In the extremely rare event of inability to comply with any of the provisions of the function by virtue of any force majeure, the venue reserves the right to cancel any booking or refund any deposit.
b) Where possible your event will be rescheduled to suit your needs at the earliest convenience. In the event of cancellation the client will be notified.

make your event cool and put it on ice!

Get started

cockburn ice arena

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CABIN 401 BAR & GRILL

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