

AUSTRALIA'S PREMIER ICE EXPERIENCE

EVENTS BEYOND THE ORDINARY



EVENTS & CORPORATE FUNCTIONS PACKAGE



O'BRIEN ICEHOUSE

EXPERIENCE THE UNREAL

STEP 1 CHOOSE YOUR ON-ICE ACTIVITY

O'Brien Icehouse offers a variety of fun on-ice activities that can be tailored to suit any function or event.

ICE SKATING FROM \$20 PER PERSON

Ready to reignite childhood memories or learn a new skill? Strap on some skates and glide towards one of the most unique experiences your team will have together. If you're unsure about carving it up by yourselves, why not have a lesson with one of our experienced coaches regardless what is your skill level.

LESSONS: \$100 PER HOUR, 25 PEOPLE PER COACH



BUMPER BALL \$700 PER HOUR

Are you ready to take on your team in a whole new way? Bounce into our inflatable Bumper Balls and let the games begin! Our coaches will show you the ropes and then the pressure is on in our version of soccer on ice. Who will be your team champion?

MAX. 20 PEOPLE



CURLING FROM \$700

Curling is fast to learn from our expert coaches and you will be quickly swept away in the action. With no skates required, Curling is the go-to for team building with a difference!

HALF RINK \$700 (FIRST 24 PEOPLE)
FULL RINK \$1400 (FIRST 48 PEOPLE)
EACH ADDITIONAL CURLER \$35



ICE HOCKEY FROM \$35 PER PERSON

Experience an hour on the ice with our world class Ice Hockey Coaches! From Professional International competitors to the best players in Australia, your team will receive training from the finest. You will be provided with everything needed to cutting your groove and start shooting goals!

ONE HOUR, MIN. 20 PEOPLE



BEYOND THE ICE

STEP 2 CHOOSE YOUR FOOD PACKAGE

Regardless of group size or dietary requirements, we will make sure you and your guests enjoy their time with a delicious range of catering from simple finger food to more substantial meals. Choose from the below food packages or contact us today.



SNACK PLATTERS

\$70 PER PLATTER

Serves 4-6 adults. Perfect when you're on-the-go.

BUFFET CATERING

FROM \$20 PER PERSON

Choose from a range of soups and hot dishes.

CANAPÉS

5 CANAPÉ OPTIONS FOR \$25 PER PERSON

Choose from a variety of sweet & savoury options.

ADDITIONAL CANAPÉ

\$5.50 PER CANAPÉ, PER PERSON

GRAZING MEALS*

\$10 PER GRAZING OPTION, PER PERSON

Add individual meals for your guests.

**Only available with purchase of canapés.*

STEP 3 CHOOSE YOUR BEVERAGES

Complete the experience with a beverage package to accompany your food selection. With an option to suit any budget and event, you can offer your guests unlimited access to beverages for the duration of the event.



NON-ALCOHOLIC PACKAGE

\$8 PER PERSON, PER HOUR

Cool down with a range of cold drinks for any age or event.

STANDARD PACKAGE

\$17.50 PER PERSON, PER HOUR

Includes a selection of beer, cider, wine and non-alcoholic cold drinks.

PREMIUM PACKAGE

\$24.50 PER PERSON, PER HOUR

Includes an extended range of premium beer, cider and wine as well as non-alcoholic cold drinks.



FOOD MENU

SNACK PLATTERS

\$70 PER PLATTER

Serves 4-6 Adults

PARTY MIX PLATTER

Sausage Rolls, Party Pies and Mini Quiches served with condiments

GOLDEN DELIGHTS PLATTER

Mini Spring Rolls (V), Samosas (V), Wedges (V), Risotto Balls served with condiments

WRAPS PLATTER

Assorted Wraps, (V) options available

SANDWICHES PLATTER

Assorted Sandwiches, (V) options available

VEGETARIAN PLATTER

Sushi (V), Assorted Dips with Bread (V), Antipasto Mix (V)

FRUIT PLATTER

Assorted Seasonal Fruit (V)

BAKED GOODS PLATTER

Assorted Selection of Muffins, Danishes, Slices & Biscuits (V)

GLUTEN FREE PLATTER

(3 ITEMS PER PLATTER)
Falafel (V), Chicken Skewers, Mini Pizzas, Frittata, Beef Skewers, Mini Wraps

BUFFET CATERING

OPTIONS FROM \$20 PER PERSON

SOUPS

Served with bread rolls

- Chicken and Sweet Corn
- Minestrone (V)
- Potato and Leek (V)
- Creamy Pumpkin (V)
- Chicken Noodle

Other flavours can be arranged on request.

CANAPÉS

5 CANAPÉ OPTIONS FOR \$25 PER PERSON

ADDITIONAL CANAPÉ - \$5.50 PER CANAPÉ, PER PERSON

SAVOURY CANAPÉS

- Pulled Pork Sliders with Apple Slaw
- Southern Fried Chicken Pieces with Lime Mayo
- BBQ Corn with Smoked Paprika Butter (V)
- Mini Steak & Onion Sandwich with American Mustard
- Maple Glazed Turkey & Cranberry Roll
- Baby Cheese Dogs with Caramelized Onions
- Tortilla Crisps with Salsa & Corn Dip (V)
- Sweet Potato Chips with Spiced Mayo (V)
- Grilled Corn Cakes with Smoked Salmon & Cream Cheese
- Baby Chicken & Bacon Burger with Smashed Avocado
- Leek & Potato Chowder with Smoked Paprika (V)
- Smoked Trout, Fennel & Orange Tartlet with Caper Mascarpone
- BBQ Beef Ribs with Sweet & Sour Glaze

HOT DISHES

- Chicken & Mushroom Spanish Risotto
- Beef Lasagna served with Salad
- Chicken Cashew Stir-fry served with Rice
- Beef Stir-fry with Hokkien Noodles
- Napoli Pasta with Vegetables (V)
- Chicken Curry served with Rice
- Pasta Bolognese
- Vegetarian Lasagna served with Salad (V)

SWEET CANAPÉS

- Belgian Chocolate Mousse Cups with Fresh Raspberries
- Mini Lemon Meringue Pie
- Double Chocolate Brownie with Thick Cream & Candied Hazelnuts
- Fruit Tartlets with Pastry Cream & White Chocolate
- Eton Mess: Passionfruit Curd, Meringue, Cream & Berries (GF)
- Raspberry & Almond Tart with Frangelico Cream
- Mini Apple & Rhubarb Crumble with Cinnamon Cream
- Rum Raisin Bread & Butter Pudding with Crème Anglaise
- Brioche Style Cinnamon Doughnuts with Raspberry & Dark Chocolate Dipping Sauce

GRAZING MEALS

\$10 PER OPTION, PER PERSON

Only available in addition to purchase of canapé package.

- Individual Maple Grilled Chicken Caesar Salad with Anchovy Mayo
- Lamb Shank Orecchiette with Lemon & Peas
- Crumbed Flathead & Chips with Tartare & Lemon
- Porcini Mushroom Risotto with Truffle Oil (V)
- Thai Green Chicken Curry with Coconut Rice
- Cottage Pie with Cheesy Mash
- Southern Fried Chicken with Beer Battered Chips & Lime Mayo
- Salt & Pepper Calamari with Fries & Lemon Mayo

BEVERAGE MENU

	NON-ALCOHOLIC PACKAGE	STANDARD PACKAGE	PREMIUM PACKAGE
	\$8 PER PERSON, PER HOUR	\$17.50 PER PERSON, PER HOUR	\$24.50 PER PERSON, PER HOUR
BEER		Coors (330ml) Carlton Draught (330ml) Cascade Light (375ml)	Coors (330ml) Pure Blonde (355ml) Cascade Light (375ml) Stone & Wood Pacific Ale (330ml)
CIDER		Rekorderlig Apple Cider(330ml)	Rekorderlig Apple Cider (330ml)
WINE		Rothbury Estate Sparkling Rothbury Estate Semillon Sauvignon Blanc Rothbury Estate Shiraz Cabernet	Seppelt “The Drives” Sparkling Matua Valley Regional Marlborough Sauvignon Blanc Saltram 1859 Eden Valley Chardonnay Pepperjack Shiraz T’Gallant Cape Schanck Pinot Noir
COLD DRINKS	Coca-Cola Coca-Cola No Sugar Hard Hitting Lift Sprite Mount Franklin Still Water Mount Franklin Lightly Sparkling Water Keri Cloudy Apple Juice Keri Orange Juice	Coca-Cola Coca-Cola No Sugar Hard Hitting Lift Sprite Mount Franklin Still Water Mount Franklin Lightly Sparkling Water Keri Cloudy Apple Juice Keri Orange Juice	Coca-Cola Coca-Cola No Sugar Hard Hitting Lift Sprite Mount Franklin Still Water Mount Franklin Lightly Sparkling Water Keri Cloudy Apple Juice Keri Orange Juice

THE COOLEST PLACE TO MEET IN MELBOURNE

O'Brien Icehouse is the premium venue for a unique off-site meeting or team function. We offer complete tailored delegate day packages to meet your budget and work requirements, including private spaces for conferencing and break out meetings as well as hosting staff to assist in your daily itinerary.

Our world class coaches are here to break up your day with our unreal on-ice team building activities. Finish your day out of the office beyond the ice with drinks and canapés in our private bar, overlooking our Olympic-sized rinks.

WANT SOMETHING A BIT DIFFERENT?

As the largest ice sports and entertainment venue in the Southern Hemisphere, we offer the perfect indoor event solution beyond the game. For groups from 10-3000+, we can transform our iconic venue into anything from a circus tent to a fashion show.

Create a unique and lasting impression for your product launch, expo or brand event with the use of temporary flooring and carpet on the ice – the only limit is your imagination!



CONTACT US

For more information on the venue, activities, menus and booking requirements, please visit the Corporate Functions page on our website.

Contact us via the enquiry form on our website or directly by email or phone.

T: 1300 756 699

E: functions@obrienicehouse.com.au



105 Pearl River Road, Docklands 3008
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(3 ITEMS PER PLATTER)

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STANDARD PACKAGE

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\$24.50 PER PERSON, PER HOUR

BEER

Coors (330ml)
Carlton Draught (330ml)
Cascade Light (375ml)

Coors (330ml)
Pure Blonde (355ml)
Cascade Light (375ml)
Stone & Wood Pacific Ale (330ml)

CIDER

Rekorderlig Apple Cider(330ml)

Rekorderlig Apple Cider (330ml)

WINE

Rothbury Estate Sparkling
Rothbury Estate Semillon
Sauvignon Blanc
Rothbury Estate Shiraz
Cabernet

Seppelt "The Drives" Sparkling
Matua Valley Regional
Marlborough Sauvignon Blanc
Saltram 1859 Eden Valley
Chardonnay
Pepperjack Shiraz
T'Gallant Cape Schanck Pinot
Noir

COLD DRINKS

Coca-Cola
Coca-Cola No Sugar
Hard Hitting Lift
Sprite
Mount Franklin Still Water
Mount Franklin Lightly
Sparkling Water
Keri Cloudy Apple Juice
Keri Orange Juice

Coca-Cola
Coca-Cola No Sugar
Hard Hitting Lift
Sprite
Mount Franklin Still Water
Mount Franklin Lightly
Sparkling Water
Keri Cloudy Apple Juice
Keri Orange Juice

Coca-Cola
Coca-Cola No Sugar
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