

Let us host your next event at The Comm

THE COMM
ESTD *Whakatane* 1894

thecomm.co.nz/functions

45 The Strand
Whakatāne
book@thecomm.co.nz
Phone [027 214 3327](tel:0272143327)



Iconic Space

The Comm that we know today has been through a few iterations, starting as a Hotel pub on the same spot in 1893. Refurbished in 2020 its a preferred location in Whakatāne to quench your thirst and create memories with your friends and family.



Good George

We offer award-winning cider, beer brews, gins, vodkas and Neat cocktails from Good George Brewing.

Excellent Customer Service

Our Staff are trained to a high quality to provide you with the best service in town. We work with you to make your occasion memorable.

Entertainment

We regularly host local talent on Friday and Saturday nights to add to the atmosphere. Check in with the functions manager to see if we can extend the entertainment to suit your event.

Multiple Spaces

There's plenty of room for everyone at The Comm, from our private courtyard to our dining room or bar areas. You can also grab a sunny table out the front.

Full Kitchen

With our experienced head chef and kitchen team, we can cater to up to 240 on-site for an event. We use local in-season produce making the most of our location in the sunny Bay of Plenty.

Accommodation

With the adjoining Com-plex on-site its easy to host your next event for anyone having to travel from from out of town to the sunshine capital of New Zealand.

Get in touch with the Com-plex:
www.thecomplexwhk.co.nz

For a night to remember

The Courtyard for intimate gatherings



Our private courtyard at The Comm Whakatāne is the perfect venue for various events and functions. With a capacity of up to 80 people, it provides ample room for guests to mingle and enjoy themselves.

Our all weath private space includes a Louvretec roof, smoking area, TV screens and heating for your comfort. We also have a private bar if required.

We offer flexible catering options such as table share platters and nibbles menus to suit different preferences. Our courtyard is also an ideal spot for mini-conferences or professional gatherings.

Let us host your next memorable occasion at The Comm Whakatane's private courtyard.

Celebrate in style in the Dining Room

Our dining room is an excellent choice for intimate gatherings and special occasions. Inside, you'll find seating and tables arranged in your own designated area within the restaurant. With the capacity to accommodate bookings of 40 or less, it provides a cosy and exclusive atmosphere.

The dining experience offers main menu for sit down meals, nibbles and bites menu or table share menu options.

The dining room is close to both the bar and bathrooms, ensuring easy access for guests. You can book our inside dining room all year round, providing flexibility for your event planning.

Whether you're celebrating a birthday dinner or any other special occasion, our inside dining room creates a memorable setting.





Set Menu

OPTION 1

Main no drink

OPTION 2

Main and drink
House wine or pot
of tap beer or cider

OPTION 3

Main & Dessert
no drink

MAINS

Mild Chicken Curry - served with jasmine rice and roti

Fish and chips - Good George beer battered fish. Served with salad greens, fries and Tartare

Beef Burger - Beef pattie, cheese, pickles, lettuce, tomato, brioche bun with fries and aioli

Calamari Greek salad - 5 spice deep-fried calamari, served with salad greens, red onion, tomato, olives and feta with balsamic dressing and aioli

DESSERTS

Warm chocolate mudcake served with festive cream, ice cream and berry compote

Cheesecake of the week - Ask server for details

Platters

MATES PLATE

Feeds 4

\$60

Pork belly bites with char siu
Corn and jalapeno bites with coriander and mint pesto
Crumbed chicken morsels with sriracha mayo
5 spiced calamari with lemon kewpie mayo
Fries with tomato sauce and aioli

WHANAU PLATTER

Feeds 4-6

\$80

Pork belly bites with Char siu
Edamame beans with lemon chilli salt
A mixture of steamed dumplings with dipping sauce
Crumbed chicken morsels with sriracha mayo
Corn and jalapeno bites with coriander mint pesto
Prawn croquettes with tomato chilli relish
Fries with tomato sauce and aioli

SURF & TURF PLATTER

Feeds 4-6

\$110

5 spiced calamari with lemon kewpie mayo
Good George beer battered fish bites with tartare sauce
Chilli garlic prawns
Seared scotch fillet
Crumbed chicken morsels with sriracha mayo
Fries with tomato and aioli