



WHAKATANE SPORTFISHING CLUB INC

PRIVATE HIRE & CONFERENCE FACILITIES

The Anchorage

Full or Half Day
Hire Available

Private Setting
Best Views in Town



THE ANCHORAGE CONFERENCE ROOM

ABOUT US

Whakatane's premier conference and private hire facility. The Anchorage Conference Room is situated upstairs at the Whakatane Sportfishing Club on Muriwai Drive, Whakatane.

It boasts the best views in Whakatane with an incredible outlook over the Whakatane River and Whakatane Heads.

CONTACT US

☎ 07 307 0334

✉ office@wsfc.co.nz

📍 2 Muriwai Drive, Whakatane

OUR SERVICES

The Anchorage Conference Room is the ideal location for functions, from provincial, national, and international conferences to special birthdays and small weddings.

Seating for 50 people inside and another 50 on the balcony during the warmer months.

The facilities at The Anchorage Conference Room are second to none, it is a very private setting with all the equipment you would expect for a facility of this quality. Three TV monitors, whiteboard, and independent P.A. system are standard along with extremely comfortable furnishings.

Well known international and domestic high-profile companies have used The Anchorage Conference Room and continue to return time after time such is the quality of this facility.



The Anchorage



Our Facilities

- Full Bar
- Three TV Monitors
- Whiteboard
- Independent PA System
- Private Bathrooms
- Tablecloths and chair covers provided at additional cost.

Range of catering options
from the famous
Skippers Restaurant

2 Muriwai Drive, Whakatane



OUR PACKAGES

The facilities at The Anchorage Conference Room are second to none, it is a very private setting with all the equipment you would expect for a facility of this quality.

Full catering options. A-la-Carte, Platters, Buffets. Full service. Complimentary water. All prices include GST

Half Day

Up to 4 hours
\$250 (minimum charge)
Bar (if required) \$30 per hour
Optional: bottomless tea/coffee \$5 per head

Full Day

Over 4 hours
\$500
Bar (if required) \$30 per hour
Optional: bottomless tea/coffee \$10 per head

Catering For Every Event

A-La Carte (including Children's Menu)
Platters
Buffet
Full Service





Breakfast Menu

A la carte

Fishermans Breakfast ~ \$20.50

Sausage, Bacon, Egg, Hash Brown, Tomato, Mushrooms, Toast

Skippers Eggs Benedict ~ \$18.50

Eggs, Bacon, Tomato, Hollandaise Sauce on English Muffins

Spring Breakfast ~ \$18.50

Poached Eggs, Bacon, Mushrooms, Hash Brown, Garlic Bread

Lighter Option ~ \$6.50

Sweet Muffin *or* Savoury Quiche

Hot Beverage ~ \$5.00

Bottomless Tea and Coffee

Juice ~ \$2.50

Orange, Pineapple, Apple, Tomato

Cranberry ~ \$3.00

Morning Tea ~ \$12.50 Per Head

Savoury Muffin, Quiche

Afternoon Tea ~ \$12.50 Per Head

Cake, Slice



Menu

Snacks and Starters

- Small fries (GF) \$5.50 Large fries (GF) \$7.00
Garlic bread \$5.50 Pita bread with hummus \$10.00
Spicy wedges with sour cream, crispy bacon and melted cheese \$16.00
Homemade Crumbed mushrooms served with sweet chili sauce \$15.00
Homemade Crumbed Brie – Homemade crumbed Brie
served with mixed salad, cranberry sauce and French crostini \$19.00

Kids Meals

- Hot dog, fries and sauce \$9.90
Chicken nuggets, fries and sauce \$9.90
Fish fingers, fries and sauce \$10.50
Macaroni, bacon and cheese bites with fries \$11.00
Cheese burger with fries and sauce \$12.00

Burgers & Fries

- Satay Burger** – chicken or beef with lettuce, tomato, cucumber and Satay sauce \$20.00
Spicy Chicken Burger – spicy homemade crumbed chicken with lettuce, tomato, bacon, pineapple, cheese and homemade BBQ sauce \$23.00
Rosti Burger - your choice of chicken or beef with lettuce, tomato, cucumber and spicy mayo, served on two rosti patties \$26.00
Skippers Burger - your choice of chicken, beef, fish or falafel with lettuce, tomato and chipotle mayo \$21.00
~ add bacon, eggs, caramelised onion or beetroot \$2.00 each

Light Meals

- Garlic Prawns or Scallops** – prawns or scallops cooked in garlic white wine sauce served with rice and a salad garnish \$28.00
Shrimp Cocktail (GF) – marinated shrimps in a brandy cocktail sauce served on a bed of lettuce with lemon wedges \$21.00
Seafood Chowder – creamy chowder with lots of chunky seafood \$18.00
Tandoori Chicken Wings (GF) – roasting chicken marinated in yoghurt and spices served with fries \$22.00
Omelette (GF) – ham, tomato, onion and cheese omelette served with mixed salad or fries \$20.00
Champagne Scallops or Prawns – cooked in creamy champagne sauce served with mixed salad and French crostini bread \$24.00
Chicken and Parmesan Salad (GF) – Julienne chicken marinated in light spices, tossed with lettuce, bacon, cucumber, tomato, parmesan cheese and homemade maple vinaigrette \$26.00 ~ add 4 prawns \$30.00
Chicken, Bacon and Banana Salad – chicken and bacon, oven baked served on a bed of lettuce, tomato, cucumber and cold banana with homemade maple vinaigrette \$26.00
Asian Style Tofu Salad – deep fried tofu tossed with light chili, lime and sesame dressing, croutons, mixed salad and fresh coriander \$23.00
Seafood Salad – fish, prawns and scallops cooked in lime sauce, tossed with mixed julienne salad \$31.00

Main Meals

Chicken Pasta – chicken, mushroom cream pasta with parmesan topping **\$28.00**

Creamy Pasta – bacon and mushroom creamy pasta with parmesan topping **\$28.00**

Seafood Pasta – fresh fish, prawns and scallops in a creamy tangy tomato sauce **\$32.00**

Homemade Crumbed Scallops or Homemade Crumbed Prawns
served with mixed salad, fries and tartare sauce **\$28.00**

Salt and Pepper Calamari – 10 pieces of salt and pepper calamari
served with Thousand Island dressing, mixed salad and fries **\$28.00**

Homemade Crumbed Seafood Platter – scallops, calamari rings, prawns, fish and mussels,
all crumbed with our homemade crumb
served with fries and sweet chili mayo **\$31.00**

Seafood Medley – mussels, prawns, scallops, squid and fish cooked in roast pepper
and red wine sauce and served with rice **\$33.00**

Fish of the Day – fresh from the market
beer battered or pan fried served with daily sauce and fries (**market price**)

Butter Chicken Curry (GF) - traditional curry
cooked in a very mild, silky tomato cream sauce **\$19.50**

Korma Curry – *Mild, Med or Hot* (GF) cooked with ginger, garlic, chili, yoghurt,
cashews and coriander in a creamy coconut curry - beef or chicken **\$19.50**

Devil's Curry – *Med or Hot* (GF) cooked in chili flakes, capsicum, fresh ginger and garlic
served with tomato wedges and fresh coriander - beef or chicken **\$19.50**

All curries served with rice and pita bread

Homemade Crumbed Chicken Schnitzel
served with mixed salad, fries and cranberry sauce **\$28.00**

Caribbean Chicken – chicken cooked in rum, white wine and coconut cream sauce
served with mixed salad and fries **\$28.00** ~ add 4 prawns **\$32.00**

Moroccan Style Lamb Rump (GF) – lamb rump grilled to your liking
served with mashed potato, mixed salad and Moroccan sauce **\$33.00**

Pork Spare Ribs (GF) - spare ribs cooked in sticky cashew pineapple sauce
served with fries **\$32.00**

Pork Loin – 300gsm – grilled and oven baked, served with salad,
fries and red wine mushroom sauce **\$28.00**

Lamb Shank (GF) - 450gsm slow cooked lamb shank in mint and red wine gravy
served with mashed potato **\$31.00**

Sirloin Steak (GF) 250gsm – served with mixed salad and fries or mashed potato
with mushroom or pepper sauce **\$29.50**

Scotch Fillet Steak (GF) 250gsm - served with mixed salad and fries or mashed potato
with mushroom or pepper sauce **\$35.00**

Salmon Fillet (GF) – marinated with yellow miso and saké wine
served with julienne vegetables and sticky mild chili sauce **\$34.50**

Side of steamed vegetables \$9.50

Check out our blackboard for specials & desserts !

Please ask Skippers staff for any other dietary requirements ☺

Hot Beverages available from the Club Bar.



Buffet Menu ~ 1

\$34 Per Person ~ Minimum 30 People

Starters

Soup of the Day

Bread Rolls

Mains

Roast Beef

Roast Pork

Butter Chicken

Steamed Rice

Roast Mint Potatoes

Potato & Corn Salad

Stir Fry Vegetables

Green Salad

Desserts

Sticky Date Pudding

Cheesecake

Whipped Cream



Buffet Menu ~ 2

\$35.50 Per Person ~ Minimum 30 People

Starters

Soup of the Day

Bread Rolls

Mains

Oyster Beef

Sweet & Sour Pork

Honey Roasted Chicken Drumsticks

Steamed Rice

Roast Mint Potatoes

Egg & Spring Onion Noodles

Desserts

Cream Caramel Slice

Pavlova

Whipped Cream



Buffet Menu ~ 3

\$38 Per Person ~ Minimum 30 People

Starters

Soup of the Day *or*
Seafood Chowder
Bread Rolls

Mains

Roast Beef
Pork Ragout
Butter Chicken
Steamed Rice
Roast Mint Potatoes
Potato & Corn Salad
Stir Fry Vegetables
Green Salad

Desserts

Sticky Date Pudding
Cheesecake
Whipped Cream



Buffet Menu ~ 4

\$42 Per Person ~ Minimum 30 People

Starters

Soup of the Day *or*
Seafood Chowder
Bread Rolls

Mains

Roast Beef
Roast Pork
Roast Chicken
Roast Mint Potatoes
Broccoli with Cheese Sauce
Honey Glazed Carrots
Green Salad
Bean Salad

Desserts

Chocolate Brownie
Cheesecake
Whipped Cream



Buffet Menu ~ 5

\$56 Per Person ~ Minimum 30 People

Starters

Soup of the Day *or*

Seafood Chowder

Bread Rolls

Marinated Mussel Platter

Stuffed Egg Platter

Mains

Roast Beef

Black Bean Pork

Butter Chicken

Fish Mornay

Baby Mint Potatoes

Oriental Rice

Stir Fry Vegetables

Desserts

Chocolate Brownie

Cheesecake

Whipped Cream



Buffet Menu ~ 6

\$65 Per Person ~ Minimum 30 People

Starters

Soup of the Day *or*

Seafood Chowder

Bread Rolls

Marinated Mussel Platter

Stuffed Egg Platter

Shrimp Platter

Mains

Roast Lamb with Mint Gravy

Marinated Roast Chicken

Fish Mornay

Mint *or* Garlic Potatoes

Oriental Rice *or* Seafood Risotto

Egg & Spring Onion Noodles

Broccoli with Horseradish & Mustard Sauce

Honey Glazed Carrots

Bacon & Corn Potato Salad

Green Salad

Desserts

Cream Caramel Slice

Chocolate Brownie

Cheesecake

Whipped Cream



Grazing Platter ~ 1

\$22.50 Per Person ~ Minimum 10 People

Assorted Sandwiches

Assorted Savouries

Petite Quiche

Jalapeno Cheese Bites

Beef Meat Balls

Prawn Twisters

Chicken Wings

Corn Nuggets

Fish Fingers

Samosas

Grazing Platter ~ 2

\$24.50 Per Person ~ Minimum 10 People

Assorted Sandwiches

Assorted Savouries

Petite Quiche

Marinated Chicken Drumsticks

Spicy Vegetable Wontons

Spring Rolls

Samosas

Jalapeno Cheese Bites

Fish Fingers

Onion Rings



Grazing Platter ~ 3

\$30 Per Person ~ Minimum 10 People

**Assorted Sandwiches
Assorted Petite Savouries
Sweet Chilli Chicken Tenders
Broccoli Cheese Bites
Beef Meat Balls
Prawn Twisters
Chicken Wings
Fish Fingers
Calamari Rings
Onion Rings**

Grazing Platter ~ 4

\$38 Per Person ~ Minimum 10 People

**Club Sandwiches
Assorted Savouries
Chicken Kebabs
Prawn Kebabs
Mince Kebabs
Fish Cutlets
Gluten Free Chocolate Brownie
Crackers & Dips
Grapes**



Modern Facilities



Whakatane's premier
conference and private
hire facility.

Bookings Essential

Due to the popularity of
The Anchorage bookings are
essential.



To discuss requirements for
your next function, contact us:

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