

A photograph of a modern restaurant interior. The space features long, dark wooden tables arranged in rows, each set with white plates, glasses, and cutlery. Dark wooden chairs are tucked under the tables. On the left, there is a long, low, dark-colored sofa with several colorful throw pillows in shades of yellow, orange, and red. Large floor-to-ceiling windows on the right side of the room offer a view of an outdoor area with trees and buildings. The ceiling is white with recessed lighting. A white text box is overlaid on the right side of the image.

ONSLOW

J O S H E M E T T

EVENTS INFO PACK

LET US HOST YOU AT ONSLOW

THE PERFECT AUCKLAND EVENT SPACE

When it comes to hosting events, Onslow goes above and beyond to ensure your guests enjoy a memorable experience.

- PRODUCT LAUNCHES
- CORPORATE DINING
- FAMILY CELEBRATIONS
- END OF YEAR CANAPE PARTY
- MILESTONE ANNIVERSARIES
- BABY SHOWERS
- INTIMATE WEDDINGS
- SPECIAL BIRTHDAYS

You name it, we'll make it special. Our stunning restaurant is perfect for any occasion.





CREATING MEMORABLE EVENTS

WE ARE HERE TO TAKE CARE OF ALL YOUR NEEDS

At Onslow, we've hosted numerous high-end functions, many international clients and countless celebration dinners. We are here to take care of all your needs, ensuring you and your guests love every moment.

Enjoy exquisite menus crafted by Executive Chef Glen File and Head Chef Eddie Lakin with Josh Emmett, adapted to the season and tailored to suit all preferences.

Wines are hand-picked by our sommelier to complement your menu selections, and our dedicated event manager will provide personalised service from your initial inquiry to the event itself, ensuring a dining experience like no other.

Our events team are ready to organise your perfect event — from selecting a space to curating a menu and adding personalised touches, we're here to help.



JOSH EMETT

OWNER AND MICHELIN STAR CHEF

Owner Josh Emmett has made his mark internationally over the past 30 years, though his passion for food began on a dairy farm in New Zealand.

For over a decade, he worked alongside Gordon Ramsay in London, New York, Los Angeles, and Melbourne, where his career-defining experiences earned him multiple Michelin stars and a stellar reputation.

In 2011 Josh returned to NZ and stepped in front of the camera as a judge on MasterChef New Zealand and over five seasons, he became a household name across the country. He has since published three cookbooks, further cementing his influence on the culinary world.

Josh and his wife Helen opened Onslow in 2020, offering a menu that centres on provenance, offering refined dining in a sophisticated and relaxed atmosphere. The kitchen showcases the finest ingredients from New Zealand's producers, delivering a memorable experience course by course.



STUNNING VENUE & LOCATION

A LANDMARK ADDRESS STEEPED IN HISTORY

Onslow is situated in the heart of Auckland City, at a landmark address steeped in history. The striking entrance features the original façade, showcasing the impressive Edwardian Baroque architecture from 1889. The site was originally The Grand Hotel, which opened at the turn of the 19th century, was the most prominent of all Auckland hotels and the accommodation of choice for Queen Elizabeth II during her 1953 tour of New Zealand.

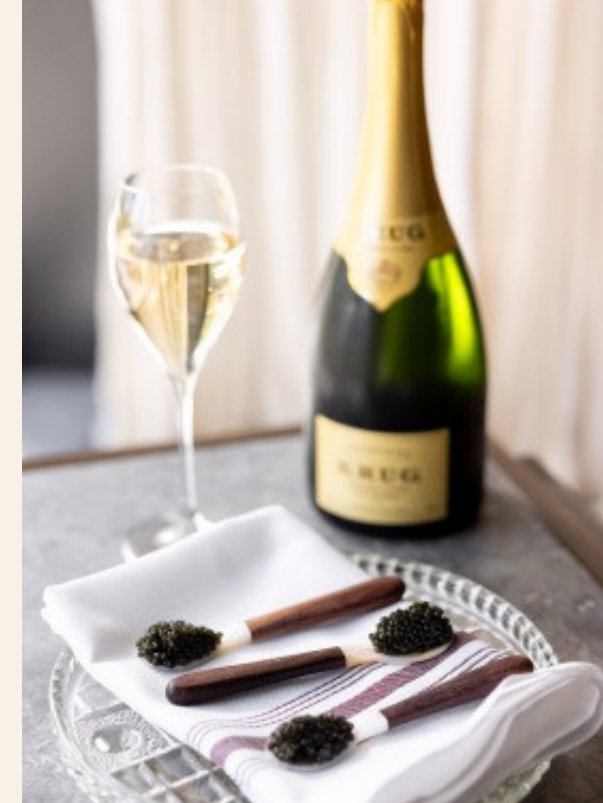
Restored in 2020, Onslow occupies the ground floor of what is now The International apartments, boasting a stunning space designed by Rufus Knight featuring comfortable banquette seating throughout and a beautifully appointed bar. The space, offering artwork by Mark Adams and Anton Forde, a central dark wood credenza, vaulted ceilings, and floor-to-ceiling windows, leads out to the private garden terrace with a unique outlook of the city skyline and the Sky Tower.

GROUP DINING, PRIVATE EVENTS & EXCLUSIVE HIRE

WE WELCOME EVENTS FOR ANY REASON

From business meetings and board meetings to wedding receptions, cocktail parties, networking events, product launches, or simple celebratory meals.

Situated at the top of the city, we love creating the perfect, tailored event for you.



OUR SPACE CAN BE TAILORED TO YOUR NEEDS

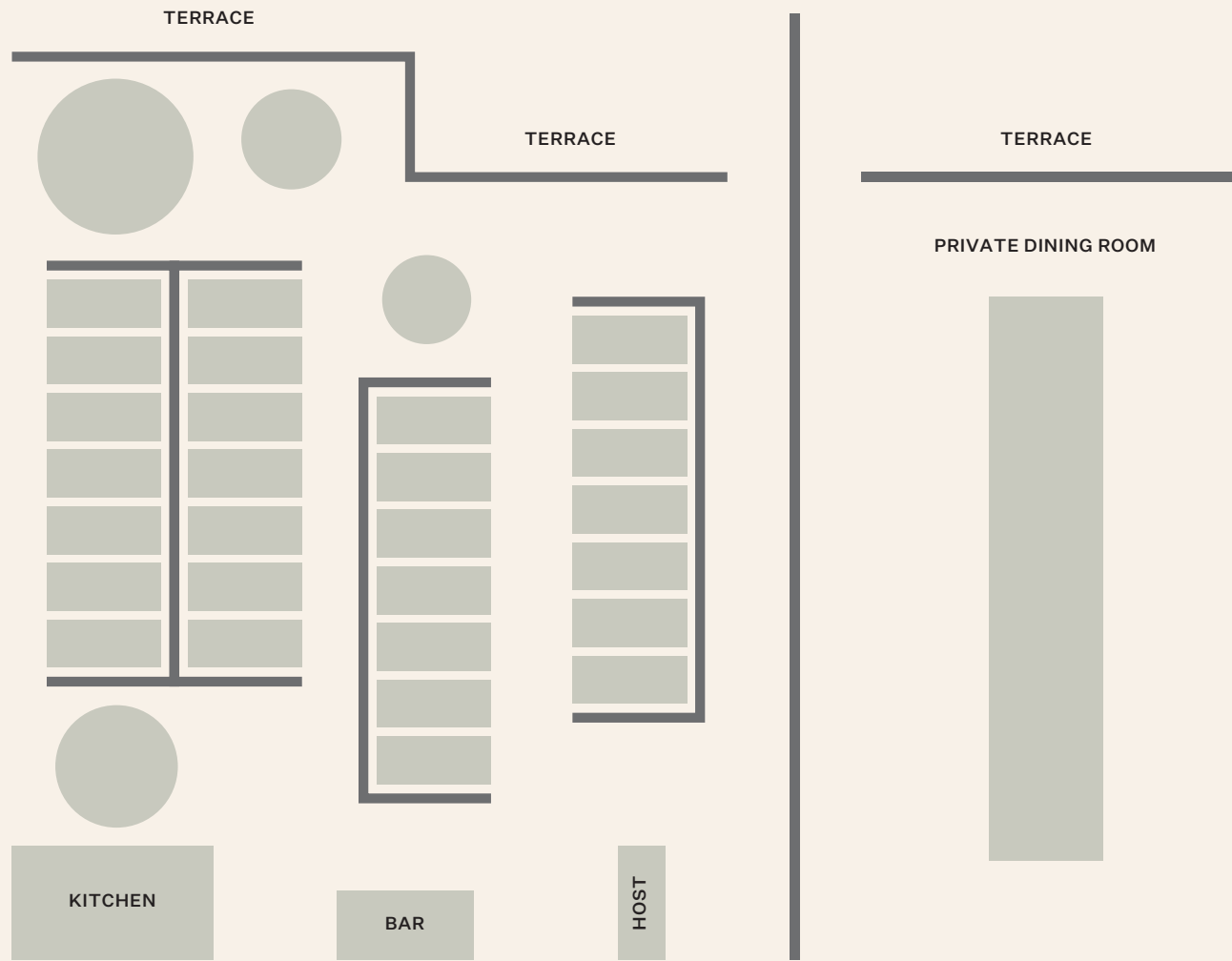
Onslow is available for private events and exclusive hire. We can customise our menus to suit any occasion and have a number of set menus available for group bookings of 11 or more.

We offer individually plated, sharing and canape style menus to best suit your event requirements. Contact our events team at functions@onslow.nz

Work with our team to select a table or area of the restaurant that suits your event. Please refer to the floor plan on the next page for location options.



FLOOR PLAN



FULL VENUE

Onslow can be hired exclusively for up to 120 seated or 200 standing. There is a minimum spend, which depends on the month, day of the week, and whether it's for lunch or dinner.

With four metre stud ceilings and striking dark wood joinery, the dining space has a sense of grandeur paired with relaxed sophistication. Full venue hire has exclusive use of the space which boasts a fully serviced bar as well as the garden terrace for champagne and cocktails.



CAPACITY

Maximum Seated — 120 people

Standing Canape Style — 200 people



PRIVATE DINING ROOM

Tucked away from the main restaurant, The International private dining room allows you to create a completely bespoke event, and can be easily transformed to suit your vision. The stunning long dining table can accommodate up to 50 guests, or can be removed to allow for 80 standing.

The private dining room opens out to our stunning outdoor garden terrace, an oasis amidst the bustling CBD. With the city skyline backdrop and views of the Sky Tower, the terrace is an inviting space for guests to mingle with drinks and canapes before the main event. A private satellite bar can also be set up on the garden terrace as a champagne and cocktail bar on request.



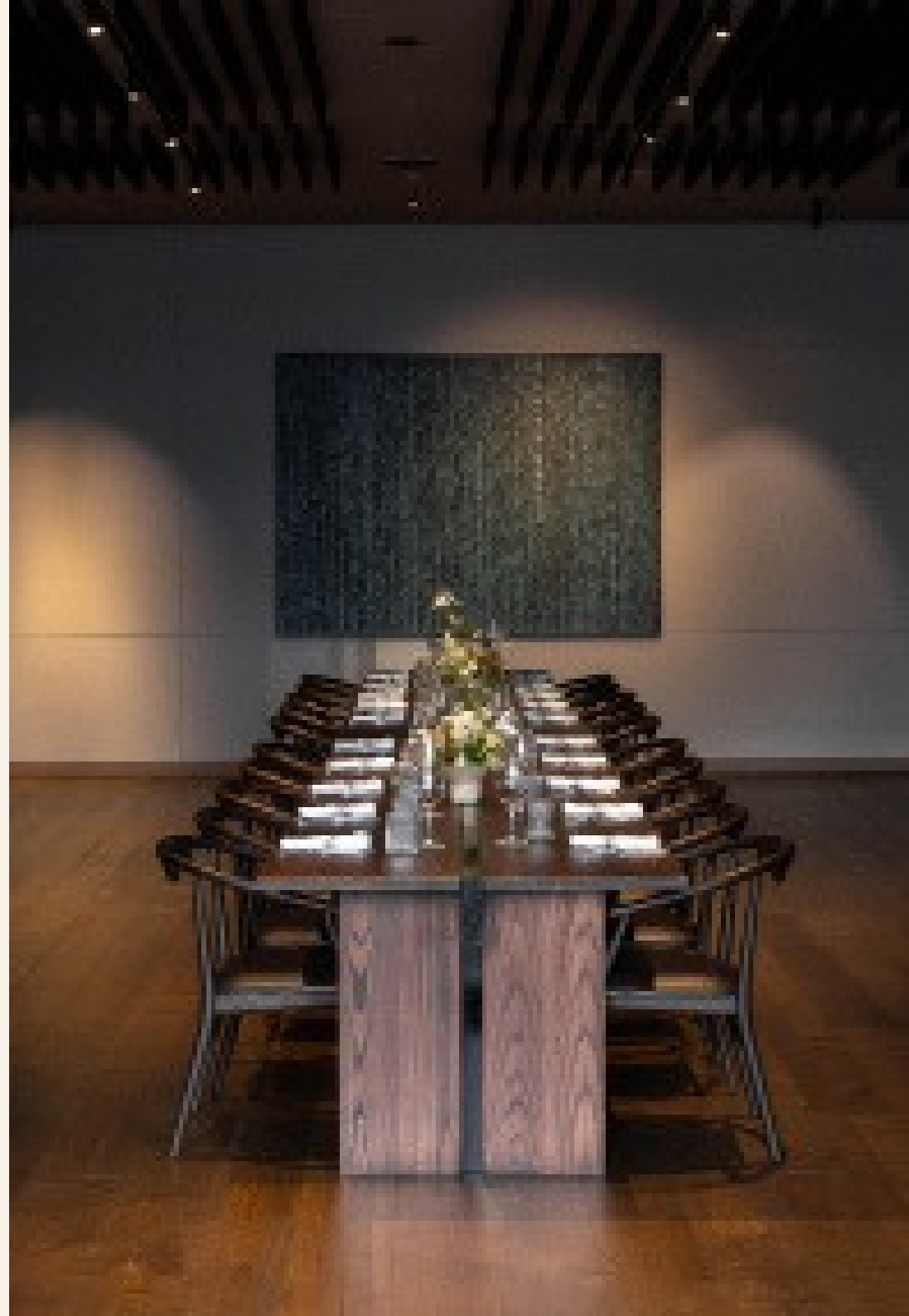
CAPACITY

Current Layout — 28 people

Maximum Seated — 60 people (subject to additional furniture hire)

Standing Canape Style — 80 people

Room hire fee applies





HALF VENUE - LEFT

LEFT-HAND SIDE OF RESTAURANT

With floor-to-ceiling windows overlooking the city skyline and the Sky Tower, this bright open space is perfect for groups of 24, and can seat up to 50. This semi-private area of the restaurant allows you to be immersed in the lively Onslow ambiance, while enjoying your own space.



CAPACITY

Left-Hand Side — 24 people

Standing Canapé Style — 80 people

HALF VENUE - RIGHT

RIGHT-HAND SIDE OF RESTAURANT

Nestled under our striking photograph of Hinemihi by Mark Adams, this semi-private space allows you to enjoy the energy and ambiance of Onslow, while retaining your private space thanks to a floor-to-ceiling credenza that separates you from the main dining room. This space is perfect for a seated event and has floor-to-ceiling sliding doors that opens onto a private garden terrace.

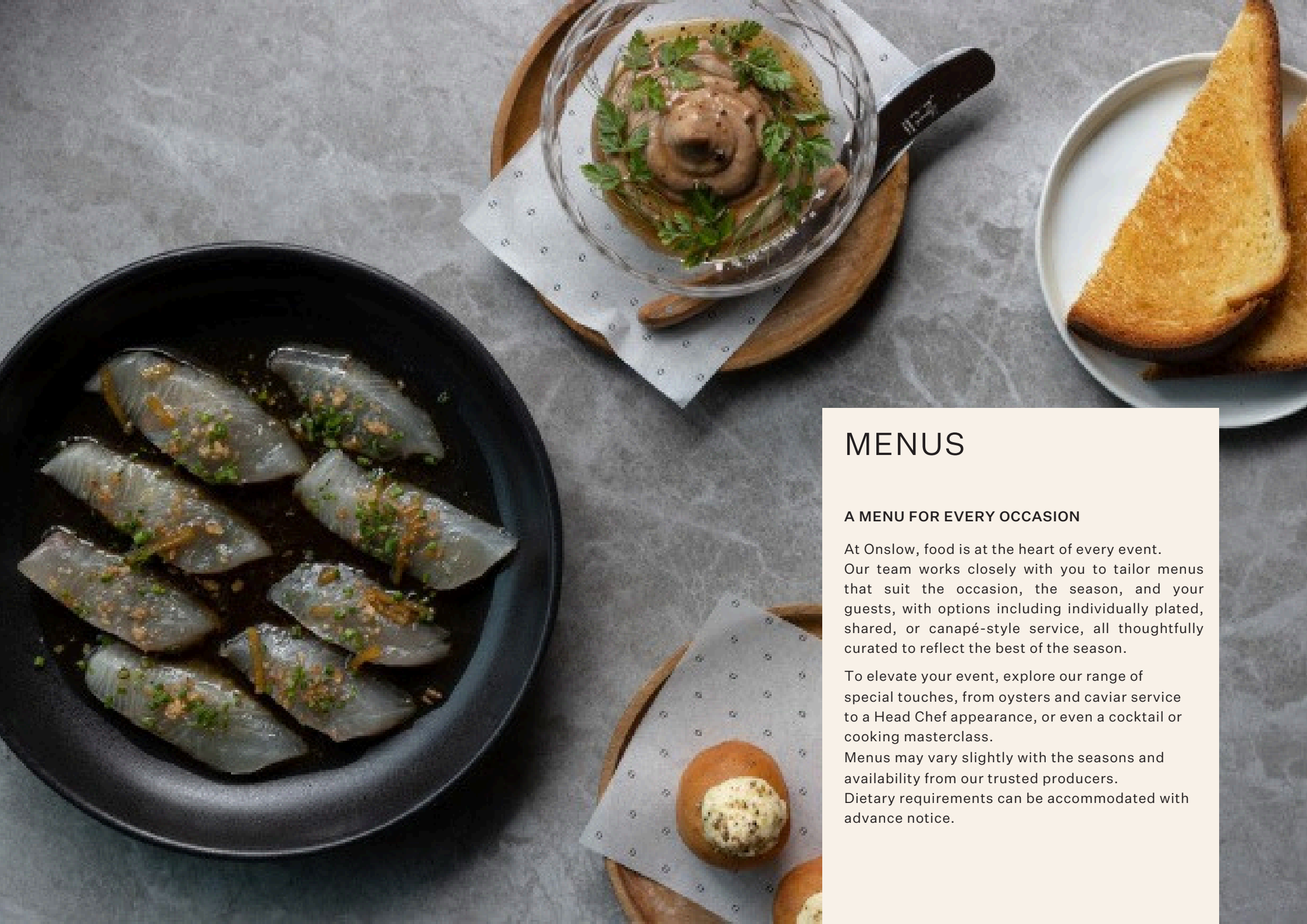


CAPACITY

Right-Hand Side — 50 people

Standing Canape Style — 80 people





MENUS

A MENU FOR EVERY OCCASION

At Onslow, food is at the heart of every event. Our team works closely with you to tailor menus that suit the occasion, the season, and your guests, with options including individually plated, shared, or canapé-style service, all thoughtfully curated to reflect the best of the season.

To elevate your event, explore our range of special touches, from oysters and caviar service to a Head Chef appearance, or even a cocktail or cooking masterclass.

Menus may vary slightly with the seasons and availability from our trusted producers. Dietary requirements can be accommodated with advance notice.

OUR MENUS

ONSLOW PRESTIGE

4 Course Sharing — 175 / PP

~~4 Course Individually Plated Mains — 185 / PP~~

TREATS (one each)

Market Oyster

Natural, Mignonette, Lemon

Lamb Croquette

Spiced Kumera Purée, Sage

Crumbed Devilled Egg

Ossetra Caviar

STARTERS (to share)

Classic Veal Tartare

Horseradish, Egg Yolk Sabayon, Chives, Agria Crisps

Mt Cook Alpine Salmon

Dijon, Herbs, Savoury Canelé, Pickled Cucumber

Fried Bread

Whipped Goats Cheese, Truffle Honey, Rosemary

MAINS

Butter Poached Snapper

Fennel Puree, Oyster Cream, Potato Crumb

Southern Station Wagyu Sirloin

Braised Pāua Cream, Potato Croquette, Pickled Wakame

Roasted Crown Pumpkin

Puffed Grains, Chilli Beurre Blanc, Maple

DESSERT (to share)

‘Not Tiramisu’ Layer Cake

Chocolate Mousse, Salted Caramel

Bread and Butter Pudding

Orange, Raisin, Rum Anglaise, Vanilla Ice Cream

Amaretto Truffle

ONSLOW SIGNATURE

2 Course Sharing — 85 / PP

3 Course Sharing — 135 / PP

3 Course Individually Plated/Mains - 145 /pp

TREAT (one each)

Onslow Milk Rolls

Holly Bacon Fat, Maple Butter

STARTERS (to share)

Ruakākā Kingfish Crudo

Pink Grapefruit & Lime Dressing, Crème Fraîche, Vanilla Oil, Rosemary

Duck Pastrami

Red Wine Braised Cabbage, Horseradish, Sour Cream, Dill

Fried Bread

Whipped Goats Cheese, Truffle Honey, Rosemary

MAINS

Butter Poached Snapper

Fennel Puree, Oyster Cream, Potato Crumb

Braised Beef Check

Leeks à la crème, Swede, Turnip, Thyme

Roasted Crown Pumpkin

Puffed Grains, Chilli Beurre Blanc, Maple

DESSERT (to share)

‘Not Tiramisu’ Layer Cake

Chocolate Mousse, Salted Caramel

Bread and Butter Pudding

Orange, Raisin, Rum Anglaise, Vanilla Ice Cream

Cakes

Our pastry chefs create delicious cakes for your special occasions. With 48 hours’ notice, each cake can be personalised to suit your celebration.

SAMPLE AUTUMN

SIDES

All menus come with a selection of seasonal side dishes (to share)

Creamed Agria Potato Gratin

Thyme, Grana Padano

Oak Lettuce Salad

Cos, Radicchio, Garden Herbs,

French Vinaigrette

POPULAR ADD ONS

Pair these add ons with any of our set menus:

Caviar Bump 30pp

Market Oyster ½ doz 48pp

Onslow Fried Chicken 26pp

Ossetra Caviar, Courgette Pickle

Crayfish Éclair 22pp

Organic Egg, Spiced Bisque, Herbs

Wagyu 200g Scotch 40pp

Seasonal Cheese Selection 15pp

Served with Pear Chutney, Walnut

Bread, Lavosh, Biscotti & Honeycomb

Personalised Set Menus

At Onslow, we offer personalised printed menus for your guests - just send us your logo/message/event name and we will print one for each guest.



CANAPÉ MENU

PRE-DINNER

3 Canapés / 36 PP

5 Canapés / 55 PP

Fried Bread

Whipped Goats Cheese,
Truffle Honey, Rosemary

Parmesan Beignets

Sour Cream, Paprika, Chives

Fried Bread

Bluff Pāua à la Crème

Savoury Canelé

Salmon Mousse, Caviar, Dill

Chicken Liver Parfait

Gougères, Port Gel

Confit Potato Crisp

Wagyu Tartare

SIGNATURE

5 Canapés & 2 Petit Fours / 75 PP

Fried Bread

Whipped Goats Cheese,
Truffle Honey, Rosemary

Parmesan BBBBBBBB

Sour Cream, Paprika, Chives

Savoury Canelé

Salmon Mousse, Caviar, Dill

Braised Tasmanian Octopus

Fermented Chilli

Chicken Liver Parfait

Gougères, Port Gel

Plum Macaron

Chocolate Bonbon

PRESTIGE

5 Canapés & 2 Petit Fours / 95 PP

Fried Bread

Whipped Goats Cheese, Truffle Honey,
Rosemary

Parmesan Beignets

Sour Cream, Paprika, Chives

Savoury Canelé

Salmon Mousse, Caviar, Dill

Chicken Liver Parfait

Gougères, Port Gel

Confit Potato Crisp

Wagyu Tartare

Fried Bread

Bluff Pāua à la Crème

Chatham Islands Crayfish Éclair

Organic Egg, Spiced Bisque, Herbs

Plum Macaron

Chocolate Bonbon

WALK & FORK

5 Canapés, Walk & Fork

& 2 Petit Fours / 110 PP

Fried Bread

Whipped Goats Cheese,
Truffle Honey, Rosemary

Parmesan Beignets

Sour Cream, Paprika, Chives

Savoury Canelé

Salmon Mousse, Caviar, Dill

Chicken Liver Parfait

Gougères, Port Gel

Confit Potato Crisp

Wagyu Tartare

Fried Bread

Bluff Pāua à la Crème

Chatham Islands Crayfish Éclair

Organic Egg, Spiced Bisque, Herbs

Cloudy Bay Diamond Clam

Seaweed Butter, Pickled Karengo

Butter-Poached Blue Cod

Beurre Blanc

Braised Wagyu Beef Cheek

Pommes Purée, Horseradish

SPECIALTY ADD-ONS

Onslow Fried Chicken

Ossetra Caviar, Courgette Pickle 24PP

22 PP

Te Kouma Oysters

POA

Oyster Shucking Station

LATE NIGHT TREATS

Organic Roast Chicken

Finger Sandwich

Cambridge Duck Sausage Roll 18 PP

Tomato Chutney 18 PP

ONSLOW FUNCTION BEVERAGE LIST

SAMPLE AUTUMN

SPARKLING / CHAMPAGNE

Ruinart 'R' Brut Champagne	178
Moët & Chandon Champagne	150
Quartz Reef Zero Dosage, Central Otago	110
Digby Fine English, Brut, UK	140
Vilaura Blanc de Blanc, Marlborough	135
Nino Franco Prosecco 'Rustico', Italy	100

RIESLING

Mon Cheval, North Canterbury (off dry)	85
Burn Cottage Riesling/Grüner Veltliner Central Otago	140

PINOT GRIS

Scout, Central Otago	
Prophet's Rock, Central Otago	85

SAUVIGNON BLANC

Clos Henri 'Otira', Marlborough	
Greywacke 'Wild', Marlborough	100

CHARDONNAY

Ata Rangi 'Potiki', Martinborough	110
The Landing, Bay of Islands	
Moko Hills, Central Otago	110
Robert Mondavi Estate, Napa	136
La Famille Chablis, Burgundy, France	145
	150
	105

ROSE

Coal Pit, Central Otago	105
Whispering Angel, Provence, France	115
Domaine de Chatillon, Savoie, France	80

PINOT NOIR

Akitu 'A2', Central Otago	115
The Wrekin 'Needle's Eye', Marlborough	125
Maude 'Mohawk Hill', Central Otago	155
Prophet's Rock 'Olearia', Central Otago	165
Rippon 'Rippon' Mature Vines, Central Otago	195
Ata Rangi, Martinborough	240

MERLOT/CABERNET & BLENDS

Collaboration 'Argent' Cab Sauv, Hawke's Bay	
Ata Rangi 'Célèbre' Merlot/Syrah Martinborough	128
Puriri Hills 'Estate' Merlot Blend, Clevedon	140
Radburnd Merlot/Cab Sauv, Hawke's Bay	145
La Famille Cab Franc, Loire, France	180
	85

SYRAH

Redmetal Vineyards, Hawke's Bay	100
Passage Rock 'Magnus', Waiheke	200
Glaetzer 'Wallace' Shiraz/Grenache, Barossa,	105
Mourgues du Grès, Syrah/Grenache, France	130

We recommend choosing one sparkling, one white, and one red for your event. While beverages can be selected on the day, we do encourage pre-selecting a welcome drink so guests have something in hand on arrival. Please let us know if there are any restrictions, such as no cocktails or spirits.

TAP BEER

Sawmill Bright IPA 5.9% (500ml)	15
Asahi Super Dry Lager 5% (500ml)	15

BOTTLE/CAN

Peroni 5.1%	
McLeods Northern Light Session Lager 2.3% (can)	14
Sawmill Pilsner 4.8%	12
Peroni 0%	14
Garage Project 'Tiny' XPA 0% (can)	12
	12

CIDER

Peckham's Apple Cider 5.3%	
Chilli Margarita	15
Chilli Tequila, Curaçao, Pomelo, Lime	

Jasmine

Jasmine Gin, Lychee, Umeshu, Lemon

Negroni	25
Gin, Campari, Cynar, Sweet Vermouth, Tawny Port	

Martini	24
Vodka or Gin, Vermouth, Olive	

NON-ALCOHOLIC

Fairytale	25
Amaretti, Blackberry & Cherry Oleo, Lemon	

Mint Condition	28
Butterfly Pea Cordial, Summer Fruit Tea, Mint, Lime	16

80	
80	
14	18

6/8	
6	

NON #1 Salted Raspberry, Chamomile, Verjus

NON #3 Yuzu, Orange, Cinnamon, Verjus

Antipodes Still/Sparkling water 1L

Juice/Soft Drinks

Allpress Coffee & Noble & Sunday Tea

We recommend choosing one sparkling, one white, and one red for your event.

While beverages can be selected on the day, we do encourage pre-selecting a welcome drink so guests have something in hand on arrival. Please let us know if there are any restrictions, such as no cocktails or spirits.



MAKING YOUR BOOKING

- Contact one of our team members to bring your event to life!
- Dates cannot be held - secure your event booking with a signed contract and a deposit
- Your deposit will be applied to your total event balance.
- A guaranteed and final guest count must be provided a minimum of 48 hours prior to the event.
- Completing these steps will prevent another guest from booking your preferred date and time.
- A service charge will apply.
- All events are subject to our current booking terms and conditions, which will be provided as part of the booking process. Please contact our Events Manager for a copy.

CONTACT DETAILS

Email functions@onslow.nz

Phone 09 930 9123



TESTIMONIALS

Thank you so so much for last night. Members have been raving about the food and hospitality – best restaurant we have been hosted at yet, and we have been to a few.

Foodstuffs - March 2025

Everyone was absolutely impressed with dinner last night, thank you so much to you and the team for taking such good care of them! Food and service were divine.

Please add to that, that a couple of guests made a point of telling me that it was the best dining experience they've ever had, and they are both very well travelled and have dined at many amazing restaurants.

Qube Logistics – June 2025

I just wanted to say that the event was absolutely fantastic! I've received so much positive feedback, with many saying that the experience at ONSLOW was one of their most memorable. The menu and wine pairings were truly outstanding.

Olivier - Chain de Rotisseurs May 2025

The service was impeccable, the venue was so beautiful, and it was the best meal one of our Managing Directors has had in a long time.

Please give my regards to your team and the chef.

BioCatalyst – May 2025

The feedback from partners has been overwhelmingly positive. The service from the Onslow team was exceptional, the food incredible and the demo with Josh a real hit. Could you please pass on the feedback to the Onslow team and thank them for me on behalf of the firm. Thanks for all you did also to make Friday night such a huge success.

Russell McVeagh Partners Dinner — June 2024

Onslow's timeless elegance and modern sophistication created the perfect backdrop for our wedding. Every detail, from the beautifully styled venue to the exceptional food, drinks, and service, was thoughtfully executed. Even now, our guests continue to rave about the outstanding quality and experience.

Thank you, Gillian and the Onslow team. Your dedication, warmth, and commitment to excellence brought our wedding day to life in the most special way

Andrew - May 2025

I just wanted to send you a quick note to express my sincere thanks. I've checked in with the team, and I'm happy to report that everyone had an excellent evening!

Thank you for your invaluable assistance and attention to detail, which helped us run and host such a successful event. I've also heard nothing but praise for the impeccable food and beverages throughout the evening.

First Travel - April 2025

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