

A photograph of a modern restaurant interior. The room features long, dark wooden tables set with white plates, glassware, and folded napkins. Dark wooden chairs are tucked under the tables. On the left, there is a long, low wooden bench with several cushions. On the right, a similar bench is visible with more cushions, including some with bright yellow and orange patterns. A large floor-to-ceiling window at the far end of the room provides a view of an outdoor terrace with more tables and chairs, and a lush garden with trees showing autumn foliage. The ceiling is dark with recessed lighting and a green exit sign is visible above the window. The overall atmosphere is clean, modern, and inviting.

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.

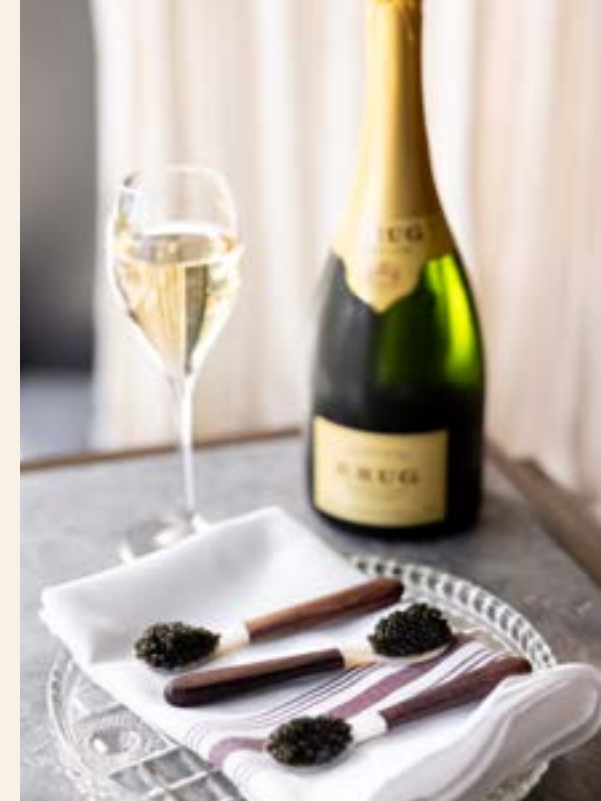
OUR SPACE CAN BE TAILORED TO YOUR NEEDS

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.

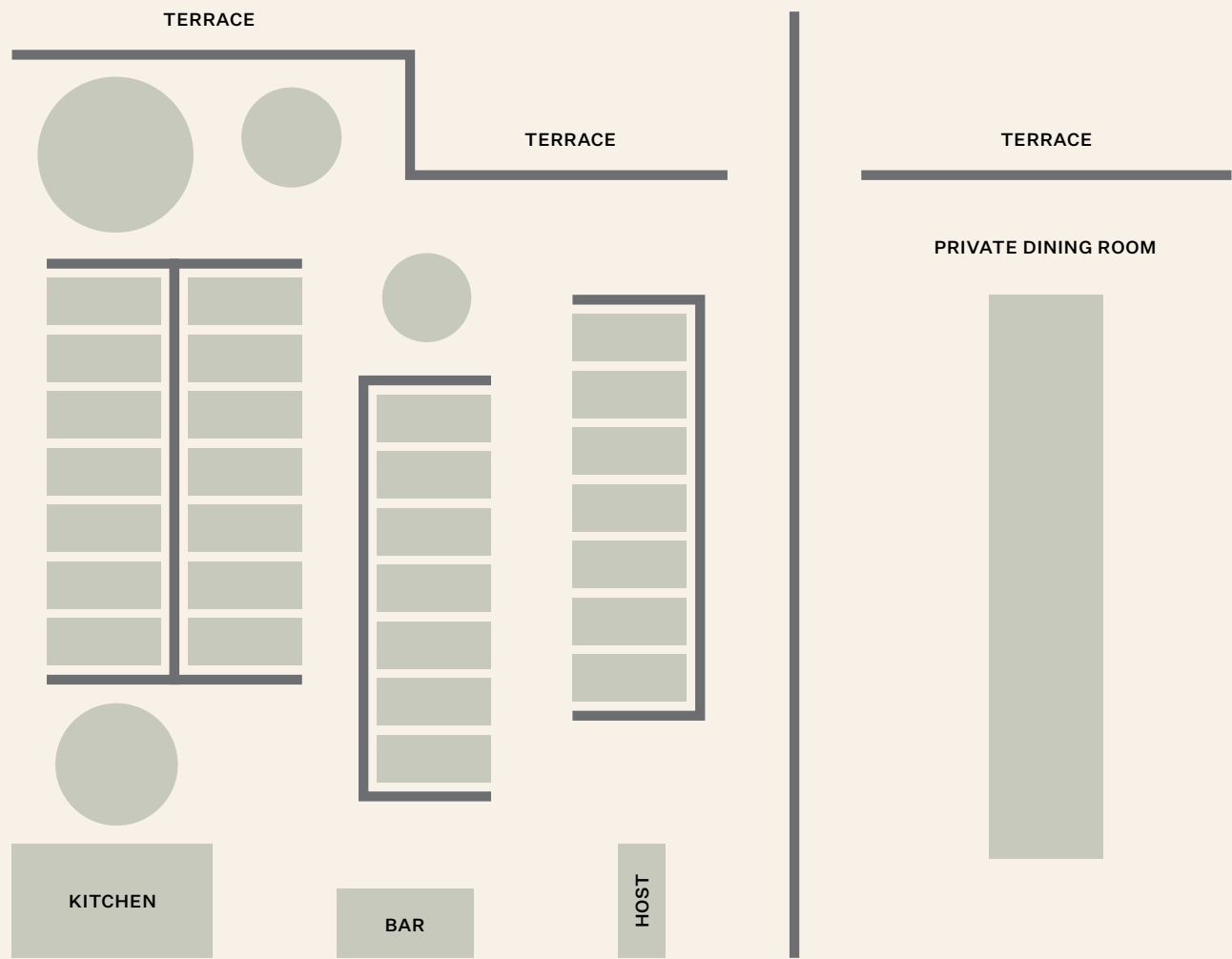
We offer individually plated, sharing and canape style menus to best suit your event requirements.

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.



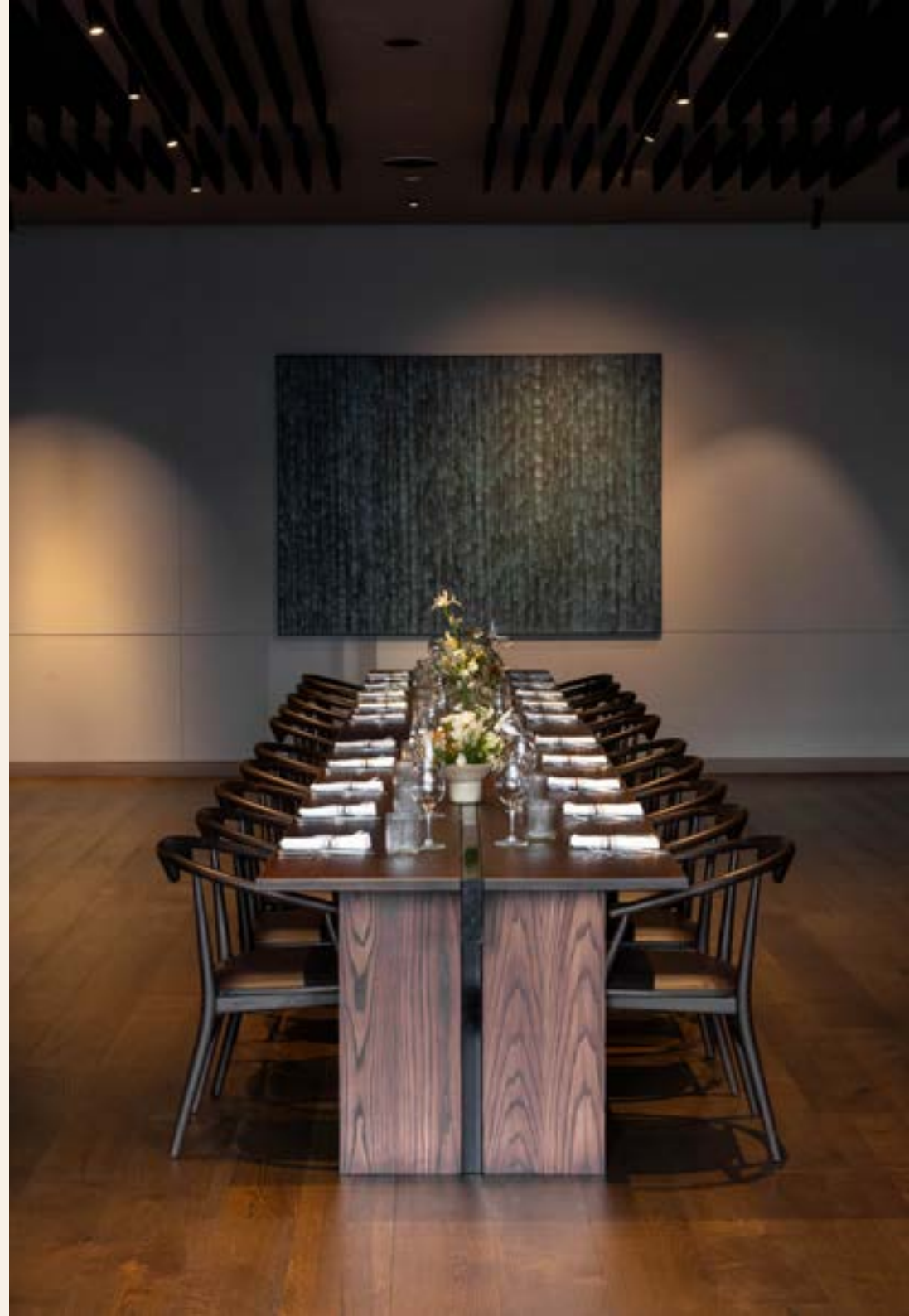
CAPACITY

Current Layout — 26 people

Maximum Seated — 50 people (subject to additional furniture hire)

Standing Canape Style — 80 people

Fixed \$400 room hire fee





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.

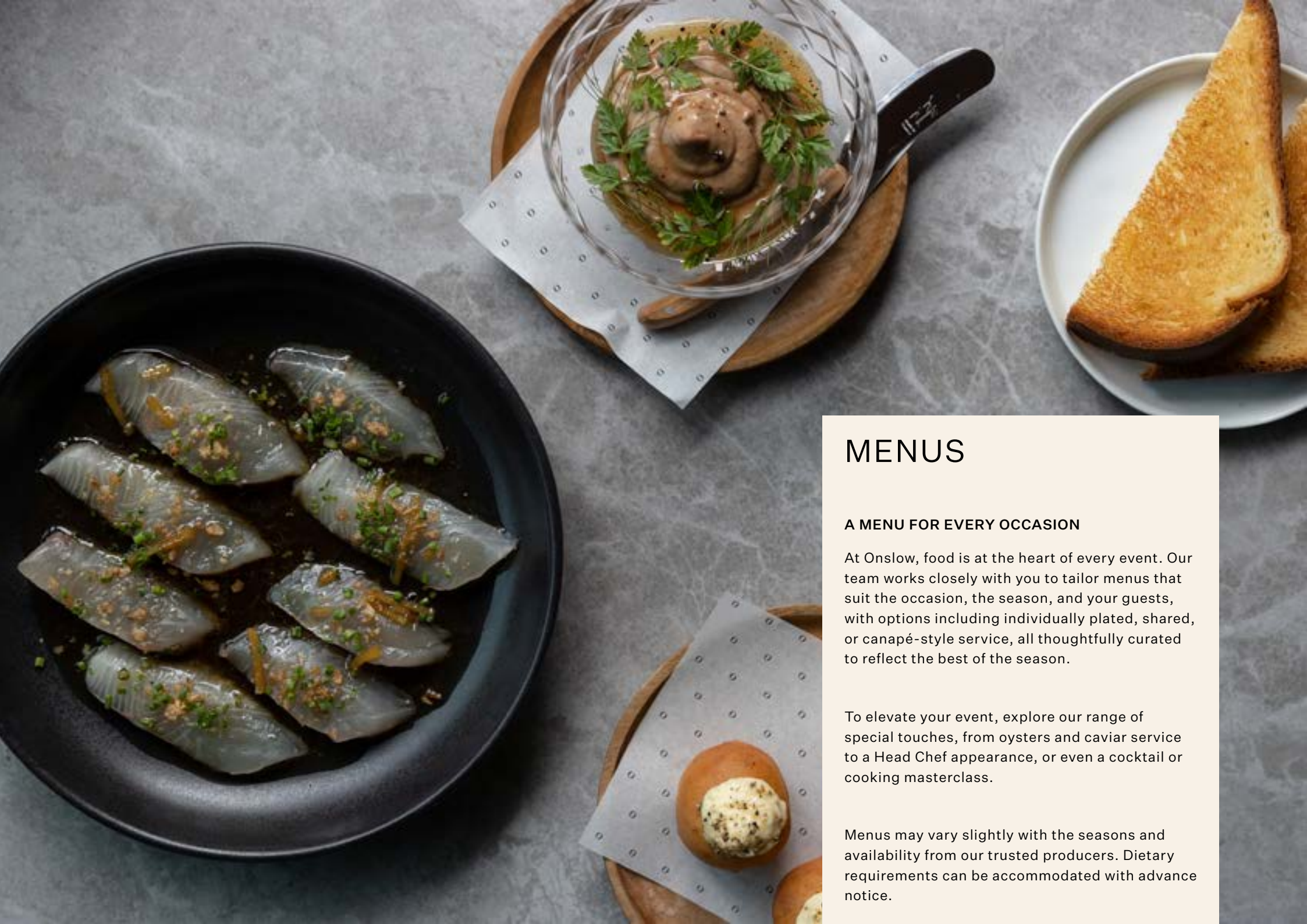


CAPACITY

Right-Hand Side — 48 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

SAMPLE AUTUMN

ONSLOW PRESTIGE

4 Course Sharing — 175 / PP
4 Course Individually Plated Mains — 185 / PP

TREATS (one each)

Market Oyster
Natural, Mignonette, Lemon

Butter Poached King Crab Soldier
Chives

Crispy Snapper
Ossetra Caviar

STARTERS (to share)

Classic Wagyu Beef Tartare
Shallots, Capers, Dijon, Agria Crisps

Big Glory Salmon Pastrami
Savoury Canelé, Pickled Cucumber, Honey Mustard

Bluff Black Foot Pāua
Squid Ink, Mascarpone, Pickled Wakame

MAINS

Tempranillo Risotto
Radicchio, Taleggio, Hazelnut, Parmesan

Steamed Line Caught Snapper
Ratatouille, Olive Crumb, Basil

Southern Station Wagyu Scotch
Chicken Liver Parfait, Pickled Button Mushrooms

DESSERT (to share)

‘Not Tiramisu’ Layer Cake
Chocolate Mousse, Salted Caramel

Almond Financier
Preserved Fruit, Mascarpone, Custard

Amaretto Truffle

ONSLOW SIGNATURE

3 Course Sharing — 135 / PP
3 Course Individually Plated Mains — 145 / PP
2 Course Sharing Lunch (Choose 2 Courses) — 75 / PP

TREAT (one each)

Fried Bread
Whipped Goats Cheese, Truffle Honey, Rosemary

STARTERS (to share)

Ruakaka Kingfish Crudo
Saffron Ginger Dressing, Waiheke Garden Flowers

Confit Butternut
Whipped Ricotta, Compressed Pear, Crispy Sage, Butternut Jus

Duck Terrine
Preserved Fruit, Mustard, Cornichon, Sourdough

MAINS

Tomato Butter Poached Line Caught Snapper
Ratatouille, Olive Crumb, Basil

Lamb Rump
Broccoli Pureé , Confit Potato, Pickled Courgette

Cauliflower Florets
Cheddar Beignets, Sherry Pickled Currants, Hazelnut

DESSERT (to share)

‘Not Tiramisu’ Layer Cake
Chocolate Mousse, Salted Caramel

Almond Financier
Preserved Fruit, Mascarpone, Custard

SIDES

All menus come with a selection of seasonal side dishes

Triple Cooked Agria Potatoes
Sauce Verte, Aioli

Simple Green Salad
French Vinaigrette

POPULAR ADD ONS

Pair add on options with our menus

Onslow Fried Chicken
Ossetra Caviar, Courgette Pickle 24 pp

Crayfish Éclair 22 pp

Caviar Bump 30 pp

Champagne & Caviar Bump 80 pp

Wagyu 150g Scotch 40 pp

Cheese	15pp
Comté Millésime	
Saint Agur Blue	
Fromage d’Affinois	
Served with Chutney, Piccalilli, Lavosh, Biscotti, Spiced Fig	



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

SPECIALTY ADD-ONS

Onslow Fried Chicken

Ossetra Caviar, Courgette Pickle 24PP

Te Kouma Oysters 22 PP

Oyster Shucking Station POA

SIGNATURE

5 Canapés & 2 Petit Fours / 75 PP

Fried Bread

Whipped Goats Cheese, Truffle Honey,
Rosemary

Parmesan Beignets

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

LATE NIGHT TREATS

Organic Roast Chicken Finger Sandwich 18 PP

Cambridge Duck Sausage Roll 18 PP
Tomato Chutney

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

Plum Macaron

Chocolate Bonbon

BEVERAGE LIST

SAMPLE AUTUMN

SPARKLING/CHAMPAGNE

NV Quartz Reef Zero Dosage, Central Otago	110
Digby Fine English Brut Reserve NV, England	120
Vilaura Extra Brut Blanc de Blanc, Hawke's Bay	135
Moët & Chandon Champagne	150
R de Ruinart Brut Champagne	178
Nino Franco Prosecco Rustico	95

RIESLING

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

PINOT GRIS

Scout, Central Otago	85
Lucien Albrecht Reserve, Alsace	90

SAUVIGNON BLANC

Clos Henri 'Otira', Marlborough	90
Greywacke 'Wild', Marlborough	110

CHARDONNAY

Ata Rangi 'Potiki', Martinborough	105
The Landing, Bay of Islands	136
Moko Hills, Central Otago	145
Robert Mondavi Estate, Napa	150

ROSE

Coal Pit, Central Otago	105
Whispering Angel, Provence, France	115
Leone de Castris Five Roses, Puglia, Italy	95

PINOT NOIR

Akitu 'A2', Central Otago	115
The Wrekin 'Needle's Eye', Marlborough	118
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

Ata Rangi 'Célèbre' Merlot/Syrah, Martinborough	140
Puriri Hills 'Estate' Merlot Blend, Clevedon	145
Radburnd Merlot/Cab Sauv, Hawke's Bay	180
Chateau Marsyas 'B-Qa' Cab/Mouvedre, Lebanon	95

SYRAH

Helio Syrah, Hawke's Bay	120
Passage Rock 'Magnus', Waiheke	200
Glaetzer 'Wallace' Shiraz/ Grenache, Barossa, Australia	105
Mourgues du Grès 'Galets' Syrah/Grenache, France	130

TAP BEER

Asahi Super Dry Lager 5% (500ml)	15
Hallertau #2 Pale Ale 5.3% (500ml)	15

BOTTLE/CAN

Peroni 0%	12
McLeods Northern Light Session Lager 2.3% (Can)	12
Townshend Pilsner 5%	14

CIDER

Peckham's Apple Cider 5.3%	15
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COCKTAILS

Chilli Margarita	
Chilli Tequila, Curaçao, Pomelo, Lime	25
Jasmine	
Jasmine Gin, Lychee, Umeshu, Lemon	24
Negroni	
Gin, Campari, Cynat, Sweet Vermouth, Tawny Port	25
Martini	
Vodka/Gin, Vermouth, Olive	28

NON-ALCOHOLIC

Peach Fizz	
Eden Orchards Peach Juice, Lemon	18
Butterfly Nojito	
Butterfly Pea Cordial, Blackberry, Lemon, Mint	16
NON #1	
Salted Raspberry, Chamomile, Verjus	16/80
Antipodes	
Still/Sparkling Water 1 L	14

For group bookings, we recommend choosing one sparkling, one white and one red wine 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.



GIFTING

Gifts add a special touch that ensures your guests go home with a memory of your event. We love working with our clients to choose the perfect item.

The Recipe by Josh Ematt (signed copy) / 55

The Recipe by Josh Ematt (signed copy and gift wrapped) / 65



ELEVATING YOUR EVENT

- We offer a range of beautiful add ons to elevate your guests experience
- Place Cards
- Personalised Menus
- Flower Arrangements
- DJ upon request
- Wine Tastings
- Cocktail Masterclasses



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.

CONTACT DETAILS

Email functions@onslow.nz

Phone **09 930 9123**



TESTIMONIALS

It's truly been a wonderful experience planning this event and working with you. Please don't hesitate to reach out to Lucy and I if there are any issues, we'll be happy to help.

Jarden Group — July 2024

Everything came together perfectly and both the team and guests were delighted with the event.

This would not have been possible without yourself & the entire team that supported us and we really appreciate all of you going above and beyond! Looking forward to future events at Onslow.

Alation — July 2024

Thank you and your team for the weekend. The event was a huge success and the Onslow catering certainly elevated the experience.

Always a pleasure working with you.

Prada In Store Canapé Event — July 2024

We had a wonderful night at Onslow. The food was tasty and the service was amazing. It was a memorable 40th birthday celebration for us. Thank you so much for accommodating us.

Please send a huge thanks to the team. They are awesome.

Kate Birthday Celebration — July 2024

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

There were nothing but positive things to say so well done to you and your team for creating a wonderful event for us. Food and drinks were sublime, service was great and the surprise sweet treats for the newly appointed Directors were a lovely, personal touch so thank you for that. They also liked that there was a balcony to enjoy and that there was no echo in the room.

Overall, Onslow was an excellent choice for our Directors Dinner, and I would highly recommend dining there. Thank you once again, liaising with you has been effortless and hope to work together again on future events.

Kingstons Directors Dinner — July 2024

Onslow was the venue for our intimate wedding - amazing food, excellent service and atmosphere. Our Onslow Event Manager was awesome, she ran a tight ship with great communication and execution, we could not have asked for better service. Also kudos to front of house staff for making the bride, groom and guests feel important and well looked after.

Dieter — April 2024

ONslow TERMS & CONDITIONS

DEPOSIT & CONFIRMATION

Bookings will only be regarded as confirmed upon the Restaurant's receipt of; signed terms, and payment of the deposit. Onslow will tentatively hold the date for these bookings for a maximum of 7 days.

You will be sent a secure payment link for the deposit amount which must be paid in full within 7 days of receipt.

If there is a minimum spend for this booking it is agreed at the time of booking and will be sent in an email confirmation. This amount includes GST at the prevailing rate.

The minimum spend is to be made up of food and beverage that is to be consumed on the day of the event.

7-14 DAYS PRIOR - FINAL SELECTION

7-14 days prior to the function your Event Manager will make contact to reconfirm the number of attendees, confirm the menu, beverage and wine selections.

We request that you choose the same menu for all members of your party, we will accommodate any dietary requirements.

It may be necessary to make some seasonal changes to the menu between the date of your menu selection and your event.

Once the menu has been confirmed we request that all the guest dietary requirements are confirmed in writing to the Event Manager no later than 10 days prior to your event.

48 HOURS PRIOR - GUEST NUMBERS

Final guest numbers need to be confirmed 48 hours prior, please note that the number of people you confirm at this point will be the number of set menus you will be charged for.

If you need to increase guest numbers we will make every reasonable endeavour to accommodate but cannot be held responsible for failure to provide such accommodation and will charge accordingly for any increases.

FINAL PAYMENT

Your bill must be settled in full on the date of the booking.

Set menu charges: as a minimum, you will be charged for the number of guests you confirmed 48 hours prior to your event.

There is a strict one bill per booking unless otherwise agreed.

ALLERGIES & DIETARY REQUIREMENTS

Any guest allergies and intolerances should be clearly notified in writing to the Event Manager.

Your server must also be made aware of these guests before placing any order for additional food or beverages.

Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

CAKES

We can make a cake for your event, please request our cake menu and price list. Should you wish to bring your own cake for a group booking we charge a cakeage to slice and serve of \$15pp.

CANCELLATIONS

All cancellations must be in writing to the Event Manager.

Cancellation fees apply including any third-party costs or invoices Onslow has incurred in carrying out this agreement, up to the time of cancellation.

GUEST CONDUCT

Many of our group bookings will take place in our main restaurant; this is not an exclusive space, therefore it is unsuitable for speeches and we request guest behaviour is appropriate.

The Restaurant reserves the right, in its absolute discretion, to refuse entry or remove guests if at any time, in the view of the Restaurant, their behaviour is unsuitable.

THIRD PARTY SUPPLIERS

If you wish to employ a photographer, band, musician, or any other person to attend the Restaurant in connection with the booking, you must notify us and obtain our consent to do so.

All outside contractors must liaise with the Event Manager at Onslow on all matters of delivery, set up and breakdown. This should be discussed and agreed upon at the time of booking.

DECORATIONS

No glitter, balloons, wax candles, sparklers or confetti are permitted in any outside or inside areas. A clean up fee may be added if used without prior permission.

DAMAGES

You and your guests agree to be responsible for and shall compensate Onslow for all damages occasioned to the restaurant or its fixtures and fittings caused by any act, default, or negligence of you or your guests.

SERVICE FEE

Onslow requests an 8% service fee for events to cover all aspects of event management which includes, coordinating the event, personalisation of menus, and providing a dedicated service team for your event. The service fee is not included in any agreed minimum spend.

ONSLOW.NZ