

ONSLOW

J O S H E M E T T

EVENT KIT



ONSLOW
JOSEPH EMMETT

ON SLOW

Onslow is the culmination of Josh Emmett's culinary journey from London to New York and back to Aotearoa. A landmark Auckland address steeped in history, Onslow references the Old World but is decidedly modern. A sophisticated yet relaxed restaurant that celebrates New Zealand's exceptional provenance. Onslow redefines the classic, where impeccable service, delicious food and timeless style are the order of the day.

Located on the ground floor of The International building, Onslow was designed by Rufus Knight and features comfortable banquette seating throughout, artwork by Mark Adams and Anton Forde with a beautifully appointed bar all leading out to the private garden terrace with a unique outlook of the city skyline and Sky Tower.

JOSH EMETT

Owner and Michelin star chef Josh Emmett has over 30 years of experience working with Gordon Ramsay in London, New York, Los Angeles and Melbourne. He's worked alongside some of the most highly regarded international chefs which include Gordon Ramsey's establishments; Claridge's and the Savoy Grill in London.

The menu is dedicated to quality and provenance, refined but not fine-dining, where a la carte and table d'hôte options return a celebration of dining enjoyment course by course. The kitchen celebrates the very best ingredients from New Zealand farmers and producers.

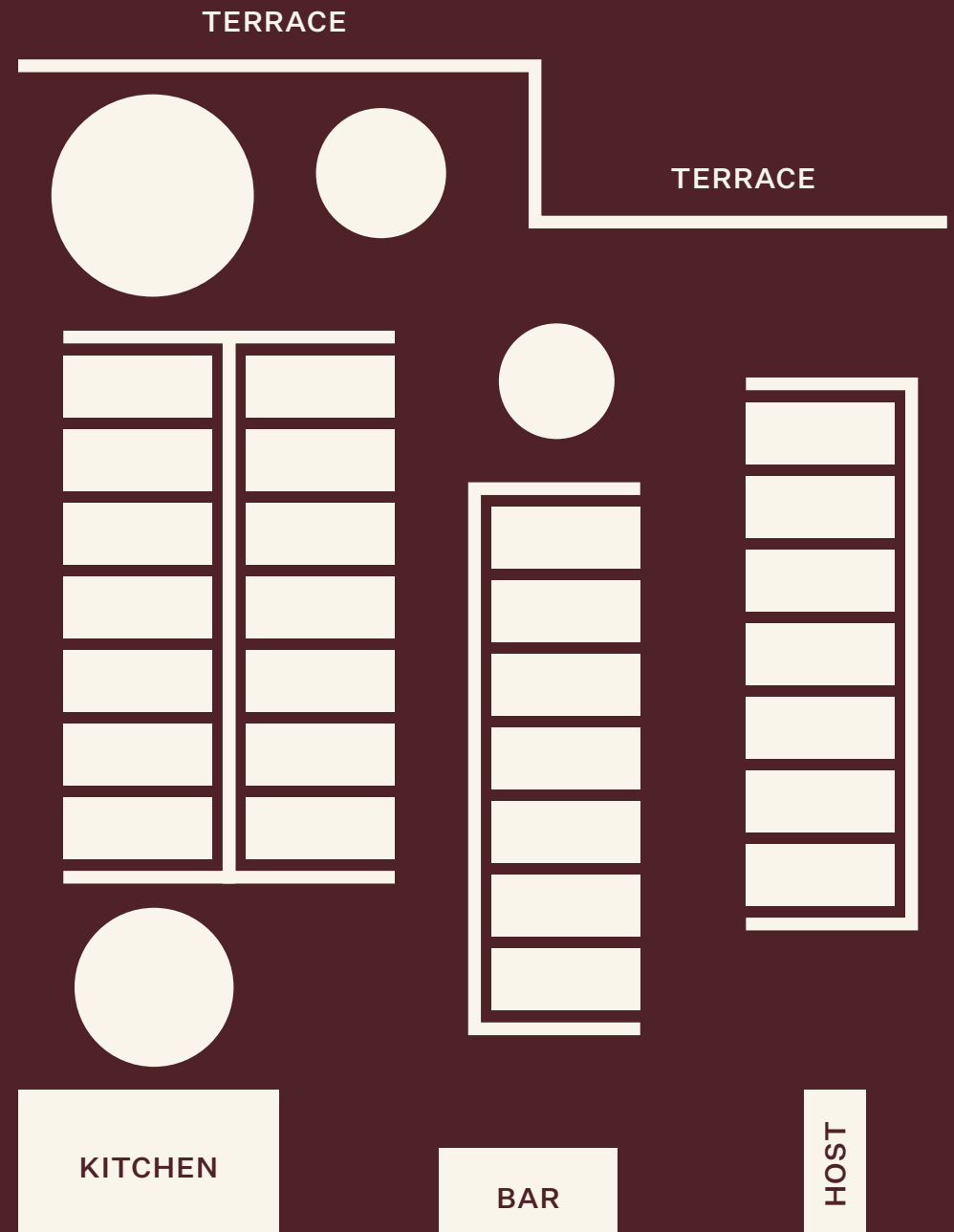


FLOOR PLAN

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





SPACES - HALF VENUE - RIGHT HAND SIDE

SPACES - HALF VENUE - RIGHT HAND SIDE

Nestled under our beautiful Hinemihi, this space is semi private and separated from the main dining room by a floor to ceiling credenza. This space is perfect for a seated event with floor to ceiling sliding doors that open up on to a private garden terrace.

CAPACITY

48pax seated

PRIVATE BAR

Available for exclusive use only



SPACES - HALF VENUE - LEFT HAND SIDE

With floor to ceiling windows overlooking the city skyline and Sky Tower, this bright open spaced area is perfect for groups of 24. With this semi private area of the restaurant, allow yourself to be immersed in the lively Onslow experience.

CAPACITY
24pax seated





SPACES - FULL VENUE

SPACES - FULL VENUE

A landmark Auckland address steeped in history, Onslow references the Old World but is decidedly modern; a sophisticated yet relaxed restaurant that celebrates New Zealand's exceptional provenance.

CAPACITY

90pax seated / 200pax stand up

Full venue hire is available for a formal seated affair for up to 90 guests or a more casual standing event for up to 200 guests. With four metre stud ceilings and striking dark wood joinery, the dining space has a sense of grandeur paired with relaxed sophistication. The perfect place for almost any occasion. Floor to ceiling sliding doors open up onto a garden terrace with views of the city skyline and Sky Tower. Guests with full venue hire will have exclusive use of the space which boasts a fully serviced bar as well as an optional garden terrace satellite bar for Champagne and cocktails.





SPACES - THE INTERNATIONAL DINING ROOM

SPACES - THE INTERNATIONAL DINING ROOM

Tucked away from the main restaurant, The International private dining room allows you to create a bespoke event that suits your desired vision with a transformative space. Whether you're hosting a corporate function, a cocktail event, or a celebratory dinner, the space is the ideal location.

CAPACITY

24pax seated / 80pax stand up

The private dining room adds a seamless blend of indoor and outdoor spaces. The garden terrace provides a serene oasis amidst the bustling CBD. Offering a city skyline backdrop with views of the Sky Tower, it is an inviting space for guests to mingle with drinks and canapes. A private satellite bar can also be set up on the garden terrace as a champagne and cocktail bar on request.

Our dedicated events team will work closely with you to curate a memorable occasion.

From a bespoke menu to arranging the perfect set-up, we strive to create a truly unique and intimate atmosphere.





SAMPLE MENUS

CANAPE MENU (SAMPLE)

Seasonal vegetarian options
available on request

Hot & Cold

3 canapes / 36

5 canapes / 60

7 canapes / 82

COLD

Chatham Islands Crayfish Éclair

Organic Egg, Spiced Bisque, Herbs / **ADD 10PP**

Chicken Liver Parfait

Smoked Maple, Black Pepper, Toasted Brioche

Yellowfin Tuna Tartare

Avocado Cream, Lime, Cracker

Big Glory Bay Salmon Gravavlax

Fennel, Honey Mustard Dressing, Pickled
Cucumber, Sour Cream, Rye Bread

HOT

Fried Bread

Whipped Goats Cheese, Truffle Honey, Rose-
mary

Crumbed Beef Tongue

Sauce Gribiche, Pickles, Watercress

Fried Chicken

Courgette Pickle / **ADD Ossetra Caviar 20pp**

Cambridge Duck Sausage Roll

Tomato Chutney

CHEESE

ADD / 15PP

Comté Millésime

Cows, Franche-Comté Region, Eastern France

Saint Agur Blue

Cows, Beuzac Village, Monts du Velay, Central
France

Fromage d’Affinois

Cows, Montverdun, France

Served with / Chutney, Piccalilli,
Lavosh, Biscotti, Spiced Fig

PETIT FOURS

5 / PP

Amaretto Truffle

Blackberry & Pistachio Macaron

Macadamia & Valrhona Crunch

Ginger Kiss, Vanilla Butter



SET INDIVIDUALLY PLATED MENU (SAMPLE)

3 Course

145 / PP

TREAT

Fried Bread

Whipped Goats Cheese, Truffle Honey,
Rosemary (one each)

STARTERS (choice of)

Chicken Liver Parfait

Smoked Maple, Black Pepper, Toasted Brioche

Heirloom Tomatoes

Gazpacho Dressing, Basil, Pecorino, Rye

Market Fish Crudo

Candied Ginger, Sherry Vinegar, Grapeseed Oil,
Fried Shallots

MAINS (choice of)

Vegetable Bouillabaisse

Organic Beets, Heritage Carrots, Heirloom To-
mato, Saffron, Basil

Butter Poached Snapper

Marlborough Mussels, Prawn Mousse, Tomato
Butter Sauce

Braised Organic Beef Cheek

Sally's Horseradish, Crème Fraîche,
Potato Puree, Chives

SIDES (to share)

Triple Cooked Agria Potatoes

Confit Garlic, Chives

Simple Green Salad

French Vinaigrette

DESSERT (choice of)

Cromwell Roast Peaches

Crème Fraîche Sorbet, Apricot Curd, Speculaas

Onslow Petit Fours

Amaretto Truffle

Lemon, Vanilla & White Chocolate Macaron

Macadamia & Valrhona Crunch

Ginger Kiss



SET SHARING MENU (SAMPLE)

3 Course

135 / PP

TREAT

Fried Bread

Whipped Goats Cheese, Truffle Honey,
Rosemary (one each)

STARTERS

Chicken Liver Parfait

Smoked Maple, Black Pepper, Toasted Brioche

Heirloom Tomatoes

Gazpacho Dressing, Basil, Pecorino, Rye

Market Fish Crudo

Candied Ginger, Sherry Vinegar, Grapeseed Oil,
Fried Shallots

Tuna Carpaccio

Burnt Butter Sauce, Chilli Oil

MAINS

Citrus Risotto

Red Witlof, Walnuts, Parmigiano Reggiano

Butter Poached Snapper

Marlborough Mussels, Prawn Mousse, Tomato
Butter Sauce

Braised Organic Beef Cheek

Sally's Horseradish, Crème Fraîche,
Potato Purée, Chives

SIDES

Triple Cooked Agria Potatoes

Confit Garlic, Chives

Simple Green Salad

French Vinaigrette

DESSERT

Cromwell Roast Peaches

Crème Fraîche Sorbet, Apricot Curd, Speculaas

Onslow Petit Fours

Amaretto Truffle

Lemon, Vanilla & White Chocolate Macaron

Macadamia & Valrhona Crunch

Ginger Kiss

SIGNATURE SHARED MENU (SAMPLE)

4 Course

175 / PP

TREATS (Individual)

Fried Bread

Whipped Goats Cheese, Truffle Honey, Rosemary

Fiordland Crayfish Éclair

Organic Egg, Spiced Bisque, Basil

Ossetra Caviar & Onslow Fried Chicken

Spicy Pickle

STARTERS

Heirloom Tomatoes

Gazpacho Dressing, Basil, Pecorino, Rye

Market Fish Crudo

Candied Ginger, Sherry Vinegar, Grapeseed Oil, Fried Shallots

Big Glory Bay Salmon Gravavlax

Fennel, Honey Mustard Dressing, Pickled Cucumber, Sour Cream, Toasted Rye

MAINS

Citrus Risotto

Red Witlof, Walnuts, Parmigiano Reggiano

Butter Poached Snapper

Marlborough Mussels, Prawn Mousse, Tomato Butter Sauce

12 Hour Lumina High Country Lamb Shoulder

Agrodolce, Fried Cipollini, Chives

SIDES

Triple Cooked Agria Potatoes

Confit Garlic, Chives

Simple Green Salad

French Vinaigrette

Seasonal Vegetables

DESSERT

Cromwell Roast Peaches

Crème Fraîche Sorbet, Apricot Curd, Speculaas

Onslow Petit Fours

Amaretto Truffle

Lemon, Vanilla & White Chocolate Macaron

Macadamia & Valrhona Crunch

Ginger Kiss

ADD ONS

PAIR ONE OF OUR ADD ON OPTIONS WITH OUR INDIVIDUALLY PLATED OR SET SHARING MENU.

All prices are per person.

TO START

Oysters & Champagne / 64PP

Te Matuku Oysters Natural Chardonnay
Mignonette & a glass of R de Ruinart Champagne
/ 3 Pieces PP

Fiordland Crayfish Éclair / 22PP

Organic Egg, Spiced Bisque, Basil

Oscietra Caviar & Onslow Fried Chicken / 22PP

Courgette Pickle

Big Glory Bay Salmon Gravadlax / 18PP

Fennel, Honey Mustard Dressing, Pickled
Cucumber, Sour Cream, Toasted Swiss Rye

TO FINISH

CHEESE

15 / PP

Comté Millésime

Cows, Franche-Comté Region, Eastern France

Saint Agur Blue

Cows, Beauzac Village, Monts du Velay, Central
France

Fromage d’Affinois

Cows, Montverdun, France

Served with / Chutney, Piccalilli,
Lavosh, Biscotti, Spiced Fig

DRINKS

COCKTAILS

Birds Of Paradise **24/PP**
Vanilla Vodka, Apricot, Licor 43, Plum

Chilli Margarita **24/PP**
Chilli Tequila, Lime, Pomelo, Agave Nectar

Espresso Martini **24/PP**
Vodka, Coffee Liqueur, Espresso, Demerara

SPARKLING / CHAMPAGNE

NV Quartz Reef 'Zero Dosage'
Central Otago 110
NV R de Ruinart Brut Champagne 200
2015 Gosset 'Grand Millésime' Brut
Champagne 300
NV Ruinart Rosé Champagne 280
NV Billecart-Salmon Rosé Champagne 265
NV Krug Grande Cuvée Champagne 530

RIESLING

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

PINOT GRIS

Scout, Central Otago 80
Lucien Albrecht Reserve Pinot Gris Alsace 90

SAUVIGNON BLANC

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

CHARDONNAY

Ata Rangi 'Potiki', Martinborough 110
Vincent Girardin Bourgogne Blanc, France 150
Odyssey 'Hera', Gisborne 180

OTHER WHITE VARIETIES

Milton 'Riverpoint' Viognier, Gisborne 85
Neudorf 'Rosie's Block' Albariño, Nelson 105
Firriato 'Le Sabbie dell'Etna', Sicily, Italy 105

ROSE

Te Whare Ra, Marlborough 78
Château D'Esclans, 'Whispering Angel'
Provence, France 115

DRINKS

PINOT NOIR

Akitu 'A2', Central Otago	110
Black Estate 'Home', North Canterbury	115
Huntress, Martinborough	130
Maude 'Poison Creek', Central Otago	145
Burn Cottage, Central Otago	185

MERLOT/CABERNET & BLENDS

The Gabion Cab Franc/Merlot, Matakana	120
Yalumba 'The Signature' Cab Sav/ Shiraz, Barossa, Australia	130
Ata Rangi 'Célèbre' Merlot/Syrah, Martinborough	130

SYRAH

Glaetzer 'Wallace' Shiraz/ Grenache, Barossa, Australia	105
Dry River 'Lovat', Martinborough	205
Helio Syrah Hawke's Bay	120

INTERNATIONAL RED VARIETIES

Tolaini 'Al Passo' Sangiovese/Merlot/Cab Tuscany, Italy	115
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Thymiopoulos 'Young Vines' Xinomavro Naoussa, Greece	98
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DESSERT WINES

Ch. Baulac-Dodijos Sauternes (375ml) Bordeaux, France	80
Nevis Bluff Pinot Gris, Central Otago (375ml)	95
Alvear Pedro Ximénez (375ml) Montilla-Moriles, Spain	115

HOUSE SPIRITS

Scapegrace Gin	16
Belvedere Vodka	18
El Jimador Tequila	16
Plantation 3 Star White Rum	14
Woodford Reserve	16
Monkey Shoulder Scotch Whisky	16

All Served with East Imperial Soda/ Tonic

BEER

Tap 500ml	
Asahi 'Super Dry' Lager 5%	15
Hallertau #2 Pale Ale 5.3%	15

GIFTS

Onslow Wood Wick Candle

Summer Pōhutukawa. Hand poured and made in New Zealand

Travel Tin / 35

Medium Glass / 55

The Recipe by Josh Emett

(signed copy) / 55



ONslow TERMS & CONDITIONS

DEPOSIT & CONFIRMATION

Bookings will only be regarded as confirmed upon the Restaurant's receipt of; signed Terms, and payment of 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 menu, beverage and wine selections.

We require that you choose the same menu for all members of your party, but 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 require that all the guests 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.

COVID CANCELLATION POLICY

In the event that your booking is impacted by COVID restrictions (lockdown or capacity restrictions) we can postpone your function to a later date.

Where guests are unable to find a suitable alternate date, or if an alternate date is not an option, we can offer an Onslow Credit Note for the full value of your deposit or offer a full refund, excluding any costs we may have incurred for any third party services or perishable items.

Credit notes do not expire and can be used for any service at Onslow.

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 to 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 or guests.

ONSLOW.NZ