

# ONSLOW

J O S H E M E T T

EVENT KIT



ONSLOW  
JOSH BERRY

## 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 on the International building, Onslow was designed by Rufus Knight and features comfortable banquette seating throughout, artwork by Mark Adams and Anton Forde and a beautifully appointed bar all leading out to private terrace with a unique outlook of the city skyline and sky city tower.

## JOSH EMETT

Owner and Michelin star chef Josh Emmett has 30 years of experience working in London, New York, Los Angeles and Melbourne with Gordon Ramsay. He's worked alongside some of the most highly regarded international chefs and which includes establishments such as Restaurant Gordon Ramsay, Claridges 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'hote options return a celebration of dining enjoyment course by course. The kitchen celebrates the very best ingredients from New Zealand farmers and producers.

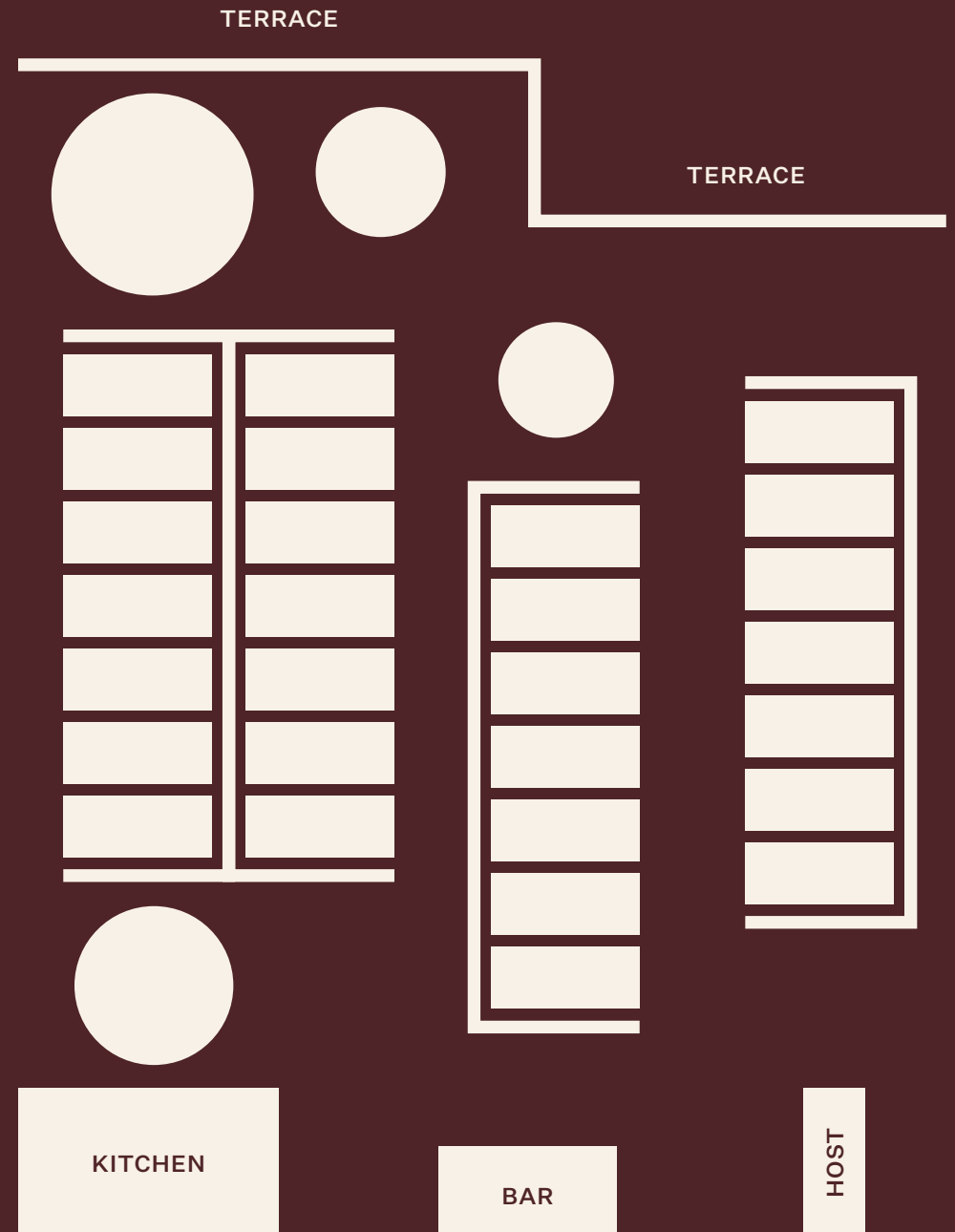


## FLOOR PLAN

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 have canape menus available on request for full venue hire.

Contact our events team at [events@onslow.nz](mailto:events@onslow.nz)





SPACES - HALF VENUE - LEFT HAND SIDE



### SPACES - HALF VENUE - LEFT 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 terrace.

#### **CAPACITY**

45pax seated

#### **PRIVATE BAR**

Available for exclusive use only





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

100 seated / 200 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 rooftop terrace with views of the city skyline and Sky City tower. Guests with full venue hire will have exclusive use of the space which boasts a fully serviced bar as well as an optional terrace satellite bar for champagne and cocktails.





SAMPLE MENU

## CANAPE MENU

Please select 7 of the following / 65pp

### COLD

**Fiordland Crayfish Eclairs** Spiced Bisque, Basil  
(add \$5 extra)

**Chicken Liver Parfait** Smoked Maple, Black  
Pepper, Toasted Brioche

**Kingfish Crudo Candied Ginger**, Candied  
Ginger, Sherry Vinegar, Grapeseed Oil, Fried  
Shallots

**Yellowfin Tuna Tartare**, Avocado Cream, Lime,  
Seaweed Cracker

**Big Glory Bay Salmon** Gravadlax Fennel, Honey  
Mustard Dressing, Pickled Cucumber Sour  
Cream, Salmon Caviar

### HOT

**Fried bread** Little River Brie, Marsha's Honey

**Cloudy Bay Clams "Rockefeller"** Parsley,  
Garlic Butter

**Lambs Tongue Schnitzel** Capers Organic Egg,  
Cippolini Onion, Fennel

**Fried Chicken** Oscietra Caviar, House Pickle

**Baked Celeriac** Pickled Celery, Fried Agria

**Braised Beef Cheek** Swede, Port Glazed Onions,  
Sourdough Lemon Picada

**Cambridge Duck** Sausage Roll

### PETIT FOURS

Pecan Pie

Macadamia and Valrhona Crunch

Raspberry Financier

Mint Bon Bon

### CHEESES

**Add 10 / PP**

**Brie de Moutere Cows**, Upper Moutere,  
Little River Estate, Nelson

**Pecorino Sheep**, Onewhero, North Waikato

**Wildfire Cow**, Little River Estate, Nelson

**Oamaru Blue Cow**, Whitestone, Oamaru

**Served with**

Pear and saffron chutney,  
house piccalilli, lavosh, speculaas, fruit







## SET MENU

115 / PP

**Fried Bread** Little River Brie, Marsha's Honey

### STARTERS

#### Choice of

**Chicken Liver Parfait** Smoked Maple, Black Pepper, Toasted Brioche

**Oven Baked Heritage Carrots**, Braised Pearl Barley, Marscapone, Dill

**Kingfish Crudo** Candied Ginger, Sherry Vinegar, Grapeseed Oil, Fried Shallots

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**Big Glory Bay Salmon Gravadlax** Fennel, Honey Mustard Dressing, Pickled Cucumber, Sour Cream, Salmon Caviar, Toasted Swiss Rye

**Add 10 / PP**

### MAINS

#### Choice of

**Butter Poached Market Fish** Cloudy Bay Clams, Brussels Sprouts, Bearnaise, Bronze Fennel

**Slow Braised Organic Beef Cheeks** Swede, Port Glazed Onions, Sourdough Lemon Picada

**Oven Baked Celeriac** Cavolo Nero, Pickled Celery, Fried Agria

### SIDES

**Roasted Perla Potatoes** Thyme, Garlic, Aioli

**Simple Green Salad** French Vinaigrette

### DESSERT

#### Choice of

**Cromwell Peach Clafoutis** Buffalo Yoghurt, Apple Sorbet

**A Selection of Petit Fours**

### CHEESE

**Add 10 / PP**

**Brie de Moutere** Cows, Upper Moutere, Little River Estate, Nelson

**Pecorino Sheep**, Onewhero, North Waikato

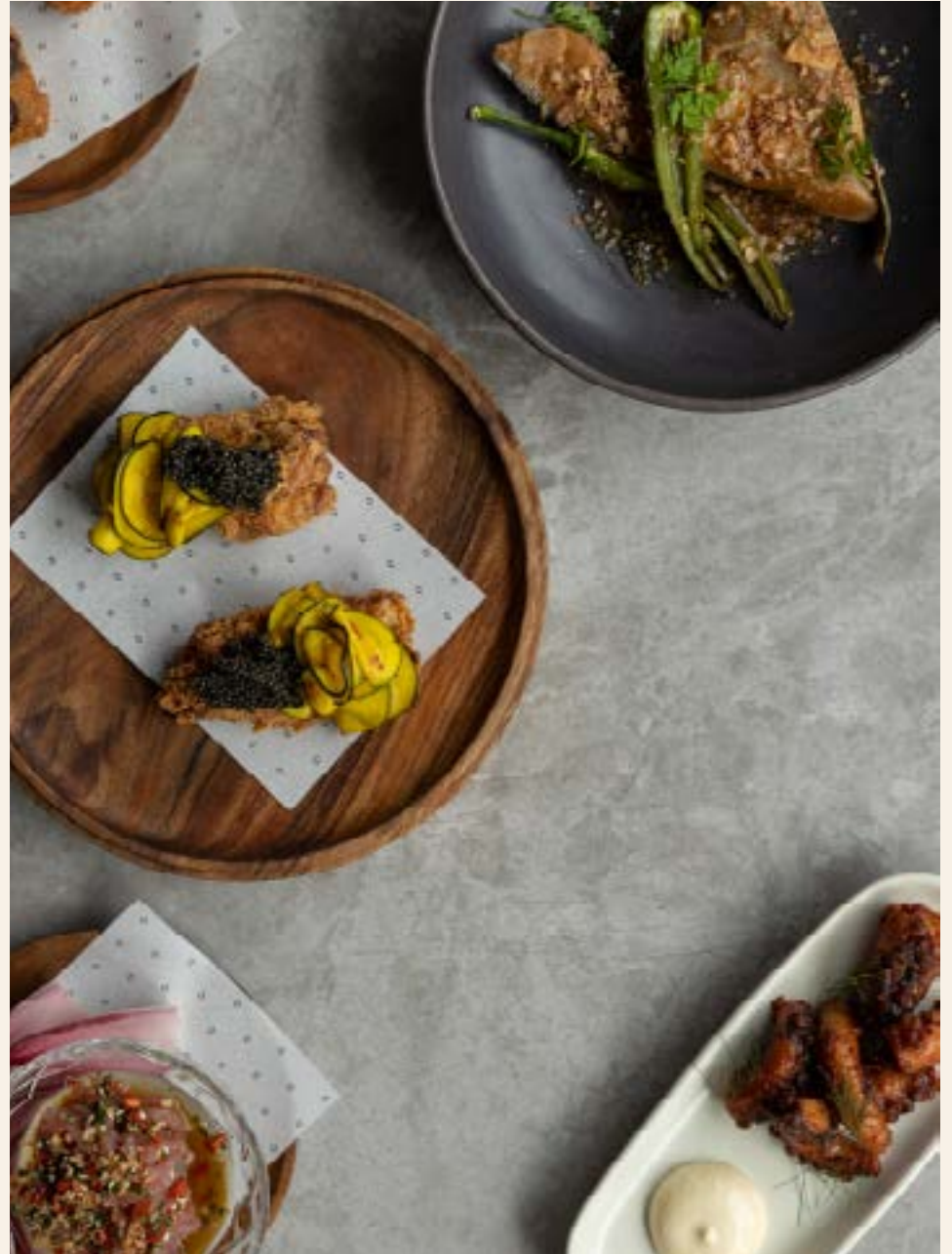
**Wildfire** Cow, Little River Estate, Nelson

**Oamaru Blue** Cow, Whitestone, Oamaru

#### Served with

**Pear and Saffron Chutney**, House Piccalilli, Lavosh, Fruit Bread, Truffle Honey

(Oysters available on request)



## SET SHARING MENU

105 / PP

**Fried Bread** Little River Brie, Marsha's Honey

### STARTERS

**Chicken Liver Parfait** Smoked Maple, Black Pepper, Toasted Brioche

**Oven Baked Heritage Carrots**, Braised Pearl Barley, Marscapone, Dill

**Cloudy Bay Storm Clams** "Rockefeller" Parsley, Garlic Butter

**Kingfish Crudo** Candied Ginger, Balsamic, Grapeseed Oil, Fried Shallot

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**Big Glory Bay Salmon Gravdlax** Fennel, Honey Mustard Dressing, Pickled Cucumber, Sour Cream, Salmon Caviar, Toasted Swiss Rye

**Add 10 / PP**

### MAINS

**Butter Poached Market Fish** Cloudy Bay Clams, Brussels Sprouts, Béarnaise, Bronze Fennel

**Slow Braised Organic Beef Cheeks** Swede, Port Glazed Onions, Sourdough Lemon Picada

**Oven Baked Celeriac** Cavolo Nero, Pickled Celery, Fried Agria

### SIDES

**Perla Potatoes** Thyme, Garlic, Aioli

**Simple Green Salad** French Vinaigrette

### DESSERT

**Cromwell Peach Clafoutis** Buffalo Yoghurt, Apple Sorbet

**Pistachio Ice Cream** Lemon Oil, Fennel Pollen Macadamia and Chocolate Crunch

### CHEESE

**Add 10 / PP**

**Brie de Moutere** Cows, Upper Moutere, Little River Estate, Nelson

**Pecorino Sheep**, Onewhero, North Waikato

**Wildfire** Cow, Little River Estate, Nelson

**Oamaru Blue** Cow, Whitestone, Oamaru

### Served with

Pear and Saffron Chutney, House Piccalilli, Lavosh, Fruit Bread, Truffle Honey

(Oysters available on request)

## **ONSLOW TERMS & CONDITIONS**

### **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.

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 VAT at the prevailing rate but excludes a discretionary service charge at 5% .The minimum spend is to be made up of food and beverage that is to be consumed on the day of the event

### **DEPOSITS & PAYMENT**

Onslow requires a deposit of \$300 for all functions of 11 or more to secure the date of your booking and a deposit of \$1000 for full venue buyouts.

Your bill must be settled in full on the date of the booking. At this time your deposit will be deducted from your final bill. There is a strict one bill per booking unless otherwise agreed.

### **FINAL SELECTION**

All final details of the function including estimated number of attendees, duration of the function, menu selections, beverage selections etc must be confirmed by the client in writing 14 days prior to the function.

The Restaurant requires that you choose the same menu for all members of your party, but will accommodate any dietary requirements in addition to this. Any dietary requirements must be notified to the Restaurant at the time you select your menu, no later than 14 days prior to your event.

Final guest numbers must be confirmed 48 hours in advance of your booking. If you arrive with less guests than you have confirmed with us, you will be charged for these guests.

The Restaurant will make every reasonable endeavour to accommodate any increase in numbers and will charge accordingly for providing this service but cannot be held responsible for failure to provide such accommodation or service.

### **CANCELLATION**

All cancellations made by you must be in writing to the Restaurant and will be of no effect unless acknowledged in writing by the Restaurant.

- 30 days or more prior to the function - 100% of the deposit will be refunded
- Between 14 and 30 days prior to the function - 50% of the deposit will be forfeited
- Less than 14 days prior to the function - the full deposit will be forfeited.
- Between 5 and 14 days prior to the function - the deposit will be forfeit and a cancellation fee will be incurred.
- The Restaurant will charge the full amount of the agreed minimum spend where notification has been received within 5 days prior to the booking.
- Within 72 hours of the function - the deposit is forfeit and a cancellation fee of 100% of the forecasted revenue will be incurred, based on confirmed guest number 14 days prior to the event.\*

### **COVID CANCELLATION POLICY**

Cancellation due to Covid lockdown where guests are unable to find a suitable alternate date for their booking. 100% of the deposit will be refunded.

### **CAKES**

Cakeage of \$5 pp and capped at \$50 may be charged for all BYO cakes. Onslow must be notified in writing prior to the date of the booking.

### **ALLERGIES & INTOLERANCES**

Any guest allergies and intolerances should be clearly notified to the Restaurant in accordance with clause 8 of the Terms. A member of the team must also be made aware of these 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. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

The Restaurant reserves the right, in its absolute discretion, to refuse entry to or eject 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 Events Manager at Onslow on all matters of delivery, set up and breakdown. This should be discussed and agreed at the time of booking.

### **DECORATIONS**

No glitter, sparkles or confetti is permitted in any outside or inside areas. A clean up fee may be added if used without prior permission.

You and your guests agree to be responsible for and shall compensate the Restaurant against 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