



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 Emett 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.

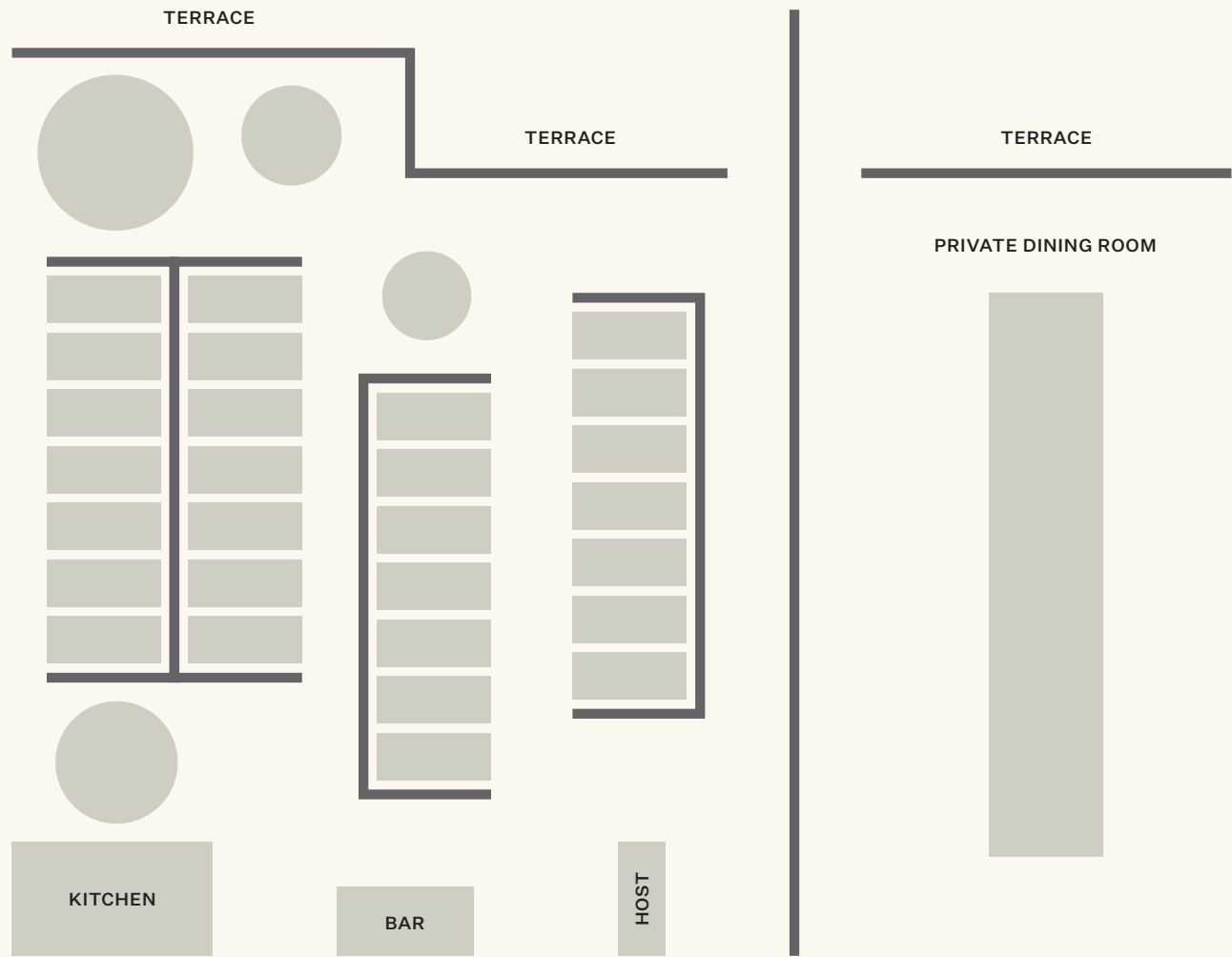
We offer individually plated, sharing and canape style menus to best suit your event requirements.

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

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Current Layout — 28 people

Maximum Seated — 60 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 ambience, while enjoying your own space.



### CAPACITY

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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.



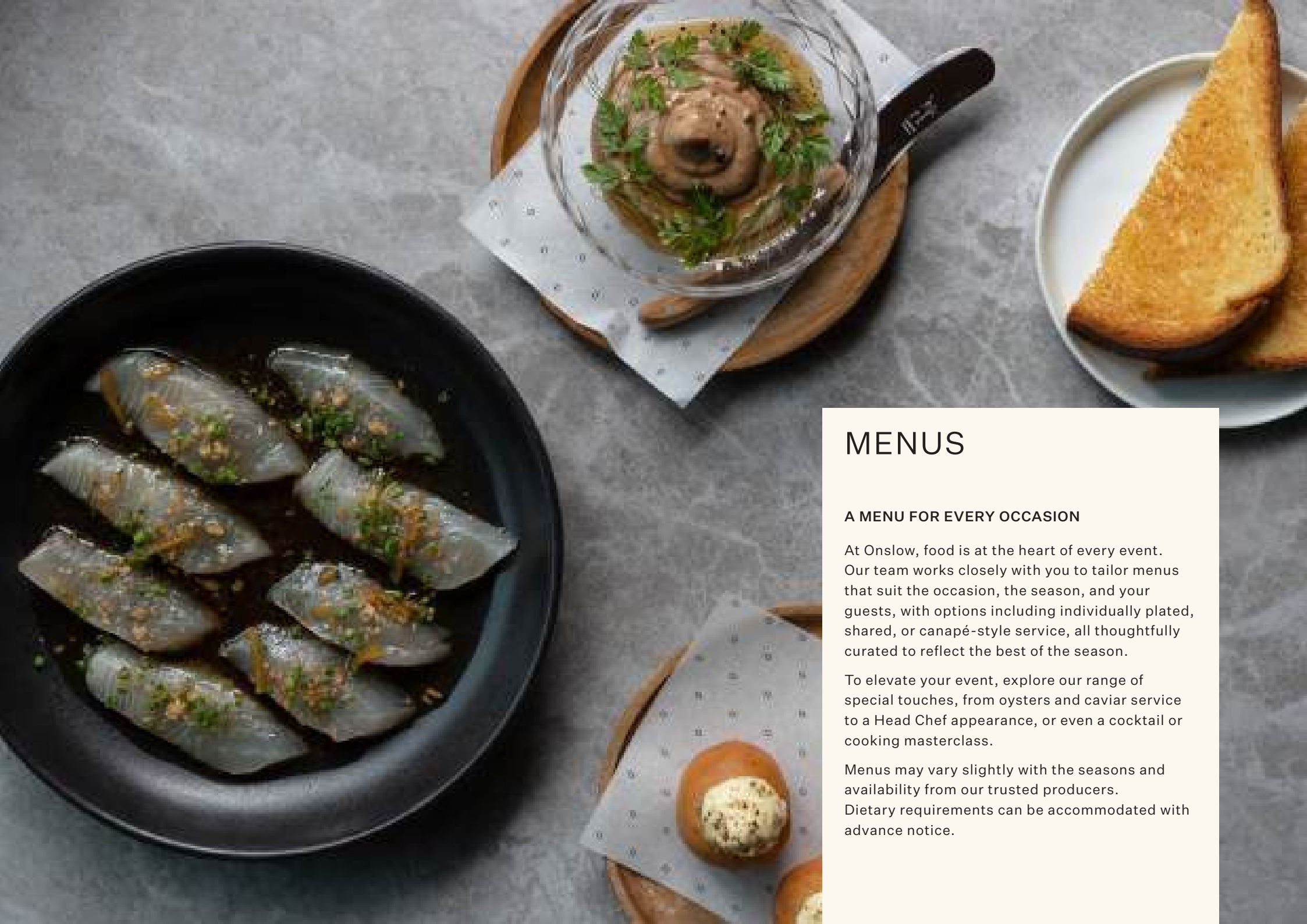
## CAPACITY

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

SAMPLE AUTUMN

## ONSLOW PRESTIGE

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

### TREATS (one each)

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#### Market Oyster

Natural, Mignonette, Lemon

#### Lamb Croquette

Spiced Kumera Purée, Sage

#### Crumbed Devilled Egg

Ossetra Caviar

### STARTERS (to share)

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#### Classic Veal Tartare

Horseradish, Egg Yolk Sabayon, Chives, Agria Crisps

#### Mt Cook Alpine Salmon

Dijon, Herbs, Savoury Canelé, Pickled Cucumber

#### Beurre Noisette Roasted Celeriac

Apple Mustard, Fried Shallots, Hazelnut, Thyme

### MAINS

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#### Butter Poached Snapper

Fennel Puree, Oyster Cream, Potato Crumb

#### Southern Station Wagyu Sirloin

Braised Paua Cream, Potato Croquette, Pickled Wakame

#### Roasted Crown Pumpkin

Puffed Grains, Chilli Beurre Blanc, Maple

### DESSERT (to share)

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#### ‘Not Tiramisu’ Layer Cake

Chocolate Mousse, Salted Caramel

#### Bread and Butter Pudding

Orange, Raisin, Rum Anglaise, Vanilla Ice Cream

#### Amaretto Truffle

## ONSLOW SIGNATURE

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**2 Course Sharing — 85 / PP**  
**3 Course Sharing — 135 / PP**  
**3 Course Individually Plated/Mains - 145 /pp**

### TREAT (one each)

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#### Fried Bread

Whipped Goats Cheese, Truffle Honey, Rosemary

### STARTERS (to share)

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#### Ruakākā Kingfish Crudo

Cucumber & Lime Aji Verde, Green Tomato Chutney,  
Garden Flowers

#### Duck Pastrami

Red Wine Braised Cabbage, Horseradish, Sour Cream, Dill

#### Beurre Noisette Roasted Celeriac

Apple Mustard, Fried Shallots, Hazelnut, Thyme

### MAINS

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#### 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)

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#### ‘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.

## SIDES

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

#### Triple Cooked Agria Potatoes

Confit Garlic Dressing

#### Oak Lettuce Salad

Cos, Radicchio, Garden Herbs,  
French Vinaigrette

## POPULAR ADD ONS

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Pair these add on options 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

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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

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### Onslow Fried Chicken

Ossetra Caviar, Courgette Pickle 24PP

Te Kouma Oysters 22 PP

Oyster Shucking Station POA

## SIGNATURE

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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

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### Organic Roast Chicken

Finger Sandwich 18 PP

Cambridge Duck Sausage Roll 18 PP

Tomato Chutney

## PRESTIGE

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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

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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

# ON SLOW 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          | 85  |
| Prophet's Rock, Central Otago | 130 |

## SAUVIGNON BLANC

|                                 |     |
|---------------------------------|-----|
| Clos Henri 'Otira', Marlborough | 100 |
| Greywacke 'Wild', Marlborough   | 110 |

## CHARDONNAY

|                                      |     |
|--------------------------------------|-----|
| Ata Rangi 'Potiki', Martinborough    | 110 |
| The Landing, Bay of Islands          | 136 |
| Moko Hills, Central Otago            | 145 |
| Robert Mondavi Estate, Napa          | 150 |
| La Famille Chablis, Burgundy, France | 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   | 128 |
| Ata Rangi 'Célèbre' Merlot/Syrah Martinborough | 140 |
| Puriri Hills 'Estate' Merlot Blend, Clevedon   | 145 |
| Radburnd Merlot/Cab Sauv, Hawke's Bay          | 180 |
| La Famille Cab Franc, Loire, France            | 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%                                     | 14 |
| McLeods Northern Light Session Lager 2.3% (can) | 12 |
| Sawmill Pilsner 4.8%                            | 14 |
| Peroni 0%                                       | 12 |
| Garage Project 'Tiny' XPA 0% (can)              | 12 |

## CIDER

|                            |    |
|----------------------------|----|
| Peckham's Apple Cider 5.3% | 15 |
|----------------------------|----|

## COCKTAILS

|                                       |    |
|---------------------------------------|----|
| <b>Chilli Margarita</b>               |    |
| Chilli Tequila, Curaçao, Pomelo, Lime | 25 |

|                                    |    |
|------------------------------------|----|
| <b>Jasmine</b>                     |    |
| Jasmine Gin, Lychee, Umeshu, Lemon | 24 |

|                                                 |    |
|-------------------------------------------------|----|
| <b>Negroni</b>                                  |    |
| Gin, Campari, Cynar, Sweet Vermouth, Tawny Port | 25 |

|                               |    |
|-------------------------------|----|
| <b>Martini</b>                |    |
| Vodka or Gin, Vermouth, Olive | 28 |

## NON-ALCOHOLIC

|                                             |    |
|---------------------------------------------|----|
| <b>Privateer</b>                            |    |
| Lyre's Dark Cane, Lyre's Rosso, Citrus Oleo | 18 |

|                                                     |    |
|-----------------------------------------------------|----|
| <b>Mint Condition</b>                               |    |
| Butterfly Pea Cordial, Summer Fruit Tea, Mint, Lime | 16 |

|                                                   |    |
|---------------------------------------------------|----|
| <b>NON #1</b> Salted Raspberry, Chamomile, Verjus | 80 |
|---------------------------------------------------|----|

|                                              |    |
|----------------------------------------------|----|
| <b>NON #3</b> Yuzu, Orange, Cinnamon, Verjus | 80 |
|----------------------------------------------|----|

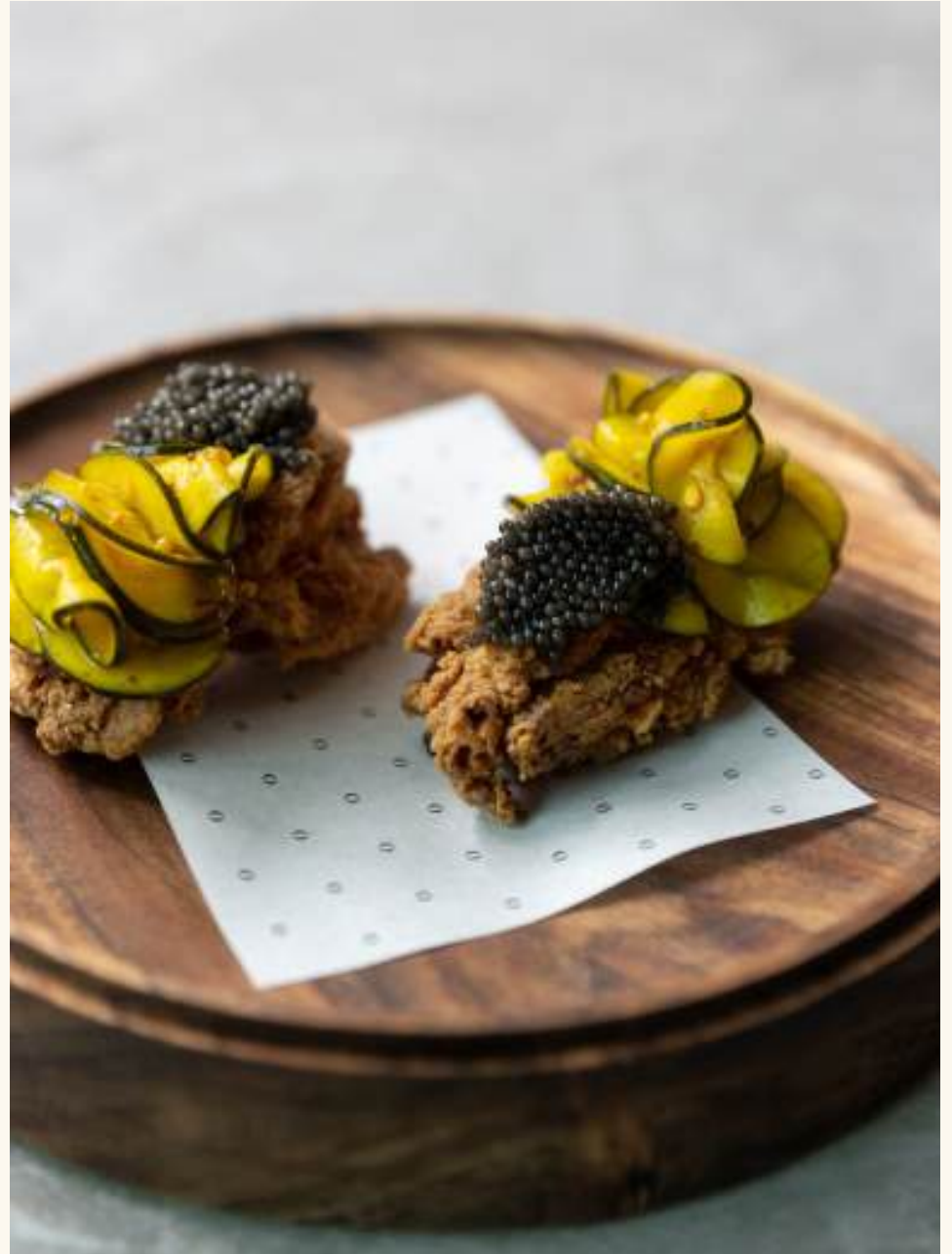
|                                           |    |
|-------------------------------------------|----|
| <b>Antipodes</b> Still/Sparkling water 1L | 14 |
|-------------------------------------------|----|

|                   |     |
|-------------------|-----|
| Juice/Soft Drinks | 6/8 |
|-------------------|-----|

|                                      |   |
|--------------------------------------|---|
| Allpress Coffee & Noble & Sunday Tea | 6 |
|--------------------------------------|---|

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.

## CONTACT DETAILS

Email [functions@onslow.nz](mailto: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**

# 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