

A photograph of a modern restaurant interior. The space features long, dark wooden tables arranged in rows, each set with white plates, glasses, and folded napkins. Dark wooden chairs are tucked under the tables. On the left, there is a long, low grey sofa with several colorful throw pillows in shades of red, yellow, and grey. A large floor-to-ceiling window at the far end of the room provides a bright view of an outdoor terrace with more tables and chairs, surrounded by trees with autumn foliage. The ceiling is dark with recessed lighting, and a green exit sign is visible above the window. The overall atmosphere is clean, contemporary, and inviting.

ONSLOW

J O S H E M E T T

FESTIVE EVENTS PACK



CREATING MEMORABLE EVENTS

YOU'VE EARNED A CELEBRATION, NOW LET US MAKE IT EXCEPTIONAL

Whether you're planning a long lunch, end-of-year gathering or private dinner with colleagues or clients, Onslow offers a refined setting, impeccable service, and menus designed to impress.

You'll enjoy a tailored menu designed by Josh Emmett and Glen File, paired with wines chosen by our sommelier, and the experience will be brought to life by our attentive team and event manager.

Looking for something exclusive? Our Private Dining Room is the perfect backdrop for intimate celebrations.

You'll have a dedicated event manager to take care of every detail, so you can focus on enjoying the moment.

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.

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 — 55 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

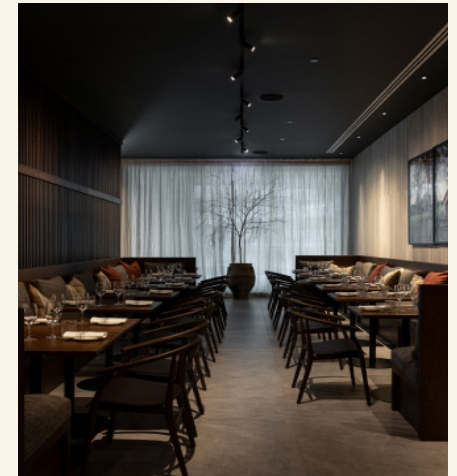
Left-Hand Side — 24 people

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 Canapé Style — 80 people

OUR MENUS

SAMPLE SUMMER

ON SLOW PRESTIGE

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

TREATS (one each)

Market Oyster
Natural, Mignonette, Lemon

Smoked Duck Crumpet
Pickled Beetroot

Pāua Fritter
Crème Fraîche, Dill

STARTERS

Classic Veal Tartare
Horseradish, Chives, Agria Crisps

Big Glory Bay Salmon
Dijon, Herbs, Savoury Canelé, Pickled Cucumber

Greenfern Farms Asparagus
Beurre Blanc, Chives, Capers, Sourdough Crumb

MAINS

Cambridge White Asparagus Risotto
Mascarpone, Pecorino, Walnuts

Pan Seared Toothfish
Mussel Velouté, Pickled Carrots, Potato Crumb

Southern Station Wagyu Scotch
Parsley Butter, Confit Shallots, Thyme, Jus

DESSERT

Onslow Steamed Christmas Pudding
Brandy Custard, Vanilla Ice Cream

“Espresso Martini” Chocolate Trifle
Dark Chocolate Mousse, Sponge, Coffee Liqueur

Christmas Mince Pie

ON SLOW SIGNATURE

2 Course Sharing — 75 / PP
3 Course Sharing — 135 / PP
3 Course Individually Plated Mains — 145 / PP

TREAT (one each)

Fried Bread
Whipped Goats Cheese, Truffle Honey, Rosemary

STARTERS

Ruakākā Kingfish Crudo
Saffron Ginger Dressing, Mixed Flowers

Heirloomacy Heirloom Tomatoes
Romesco, Whipped Clevedon Buffalo Cheese

Chicken Liver Pafait
Smoked Maple, Cromwell Cherry, Hazelnut, Black Pepper

MAINS

Pan Seared Ocean Cod
‘Nduja, Mussels, Potato, Shaved Fennel, Dill

Coastal Lamb Rump
Whipped Feta, Spring Greens, Salsa Verde, Rosemary

Cambridge White Asapargus Risotto
Mascarpone, Pecorino, Walnuts

DESSERT

“Espresso Martini” Chocolate Trifle
Dark Chocolate Mousse, Sponge, Coffee Liqueur

Summer Berry Pavlova
Clevedon Strawberry, White Chocolate Cremeux, Raspberry Sorbet

SIDES

All menus come with a selection of seasonal side dishes

Triple Cooked Duck Fat Potatoes
Confit Garlic Dressing

Simple Green Salad
French Vinaigrette

POPULAR ADD ONS

Pair add on options with our menus

Bennetts Christmas Crackers	8 pp
Onslow Fried Chicken	
Ossetra Caviar, Courgette Pickle	26 pp
Crayfish Éclair	22 pp
Caviar Bump	30 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

ROAMING

5 Canapés, Roaming & 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 SUMMER

SPARKLING/CHAMPAGNE

R de Ruinart Brut Champagne	178
Moët & Chandon Champagne	150
NV Quartz Reef Zero Dosage Central Otago	110
Digby Fine English Brut Reserve NV	140
Vilaura Extra Brut Blanc de Blanc Hawke's Bay	135
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	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

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
Radburn Merlot/Cab Sauv, Hawke's Bay	180
Collaboration 'Argent' Cabernet Sauvignon, Hawke's Bay	128

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
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Jasmine

Jasmine Gin, Lychee, Umeshu, Lemon	24
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Negroni

Gin, Campari, Cynat, Sweet Vermouth, Tawny Port	25
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Martini

Vodka/Gin, Vermouth, Olive	28
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NON-ALCOHOLIC

Privateer

Lyre's Dark Cane, Lyre's Rosso, Prickly Pear, Lime	18
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Butterfly Nojito

Butterfly Pea Cordial, Blackberry, Lemon, Mint	16
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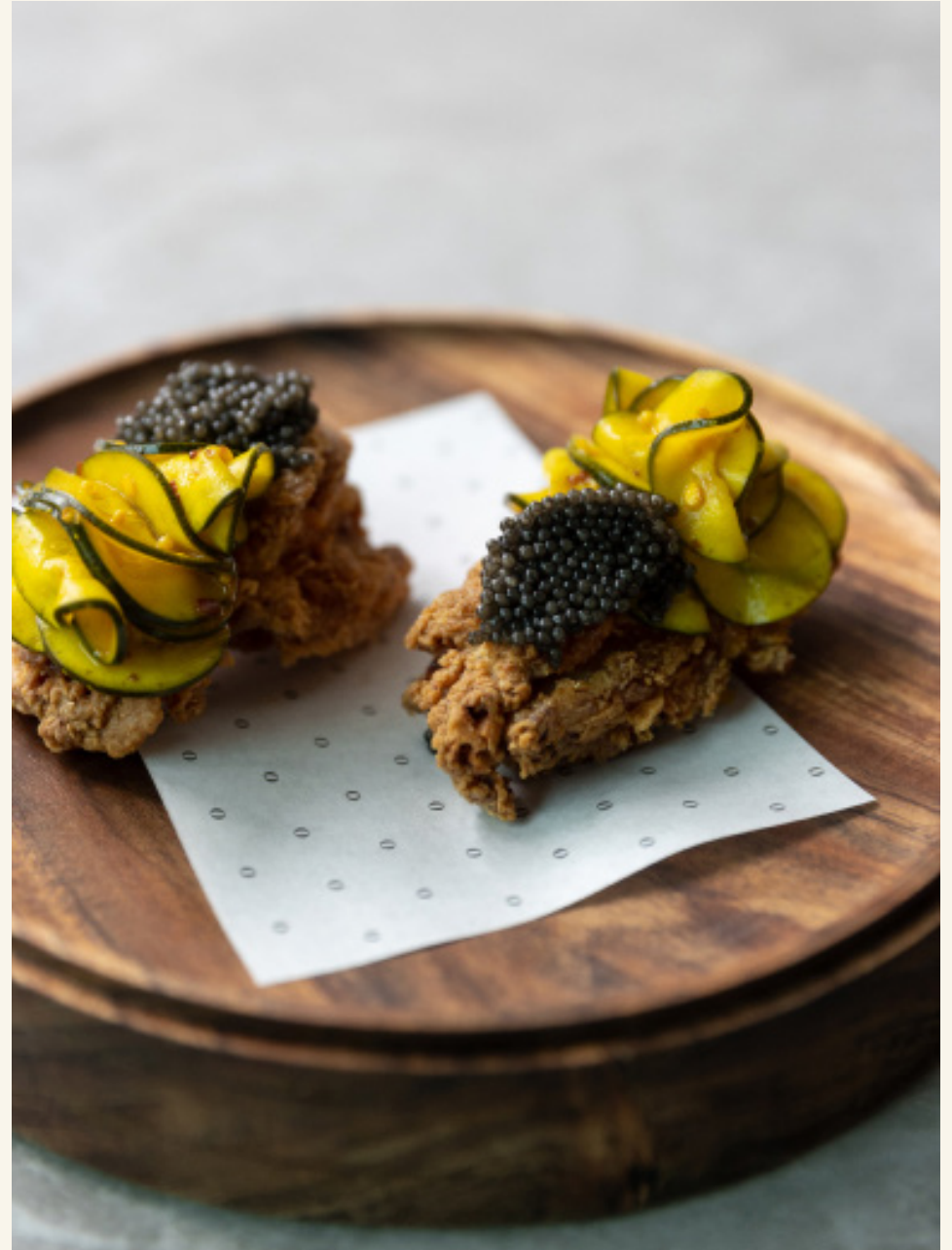
NON #1

Salted Raspberry, Chamomile, Verjus	16/80
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Antipodes

Still/Sparkling water 1 L	14
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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 Emmet (signed copy) / 55

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

Bennetts Christmas Crackers / 8



ELEVATING YOUR EVENT

We offer a range of beautiful add ons to elevate your guests experience

- Christmas Crackers
- Champagne on arrival
- Caviar Bumps
- 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

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.

Your support is much appreciated, please pass on our thanks to your team.

First Travel - April 2025

CONTACT DETAILS

Email **functions@onslow.nz**

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