

ON 862.

APPLICATION FOR ON-LICENCE OR RENEWAL OF ON-LICENCE



Form 3, Sections 100 and 127(2), Sale and Supply of Alcohol Act 2012

Send or deliver your application to:
The Secretary

Received by
Kāpiti Coast District Council
at Paraparaumu
08 JUL 2024
Aime Time 3.45

For Council use
File #

OGST 51-860-608

Received with thanks by 10/01
KAPITI COAST DISTRICT COUNCIL

8-07-24 15:44 *COPY COPY*700439

DR DN862	
50-50 LIMITED	-1,320.50
50-50 Limited::9 Quetta Street:Ngaio:	
CQ EFT	
50-50 Limited	1,320.50

\$1320.50

appointment for a pre-lodgement meeting with a Licensing Inspector at the numbers

t Licensing Committee (DLC) over the counter until they have been signed off as
een calculated. Instructions on how to complete this application are attached at the

This application is made in accordance with the particular set out below:

1. Application Type

<input type="checkbox"/> New On-Licence	<input checked="" type="checkbox"/> Renewal of On-Licence Licence number: 45/ON/069/2021	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number:
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2. Endorsements

Tick the appropriate box if you want an endorsed licence only

<input type="checkbox"/> Allow BYO	<input type="checkbox"/> On-Licence plus Caterer's On-Licence
<input type="checkbox"/> BYO Licence only	<input type="checkbox"/> Caterer's On-Licence only (no restaurant)

3. Details of Applicant

Full legal name or names to be on licence (if a company, must be company name):

50-50 Limited

Whether licence already held for premises or conveyance concerned: Yes No, and if 'Yes' state kind of licence

ON-LICENCE

4. Applicant Status: by reference to section 28 of Sale and Supply of Alcohol Act 2012

<input type="checkbox"/> Natural person(s)	<input checked="" type="checkbox"/> Private Company
<input type="checkbox"/> Body Corporate	<input type="checkbox"/> Public Company
<input type="checkbox"/> Partnership	<input type="checkbox"/> Other (please specify).....

5. For Applicant that is a Natural Person(s):		
Full legal name:		
Any aliases (and/or maiden name):		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
Sex:	Occupation:	
Date of birth:	Place of birth:	
Telephone:	Mobile:	
Email:	Preferred mode of contact:	
6. For Applicant that is a Body Corporate, Authority under which Incorporated:		
7. For Applicant that is <u>Not</u> a Natural Person(s), Details of Contact Person:		
Name:	Designation/Position:	
Telephone:	Email:	
Mobile:	Preferred mode of contact:	
8. Postal Address for Service:		
Number/Street/PO Box: 32 McKean Street	Suburb: Persepolis Beach	
City: Persepolis	Postcode: 5032	
9. Business Details:		
Describe principal business, any other businesses Restaurant		
10. Criminal Convictions:		
Does the applicant(s) have any criminal convictions (other than convictions for offences against provisions of the Land Transport Act 1998 not contained in Part 6, and offences to which the Criminal Records (Clean Slate) Act 2004 applies). <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and if "Yes", then please provide nature of the offence, details of conviction, and penalty imposed.		
11. For a Company: whether Incorporated under the Companies Act 1993 or Equivalent Foreign Legislation		
Full Legal Names of Directors: X [Signature]		

12. For a Private Company Incorporated under the Companies Act 1993:

Authorised capital:	Paid up capital:
Name:	Address: Street number
Street:	Suburb:
City:	Postcode:
Date of birth:	Place of birth:
Designation:	Face value of shares held:

13. For a Partnership:

Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:

14. Details of Premises (if not a Conveyance)

Address: Number <u>22</u>	Street: <u>Market Street</u>	
Suburb: <u>Peperangary Beach</u>	City: <u>Peperangary</u>	Postcode: <u>5032</u>
Trading Name: <u>50-50 RESTAURANT</u>		

If not Owned by Applicant:

Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)

Full legal name of owner: Helen Elizabeth Turnbull.

Address: Number <u>9</u>	Street: <u>Quetta Street</u>	
Suburb: <u>Ngairu</u>	City: <u>Wellington</u>	Postcode: <u>6032</u>

Is the licence conditional on completion of building work: Yes No, and if "Yes", state details:

15. Details of Conveyance

Kind: (eg, ship, railway carriage, bus, etc)

Tenure: (state whether owned by applicant, or to be operated under charter, lease, or licence)

If not Owned by Applicant:		
Full legal name of owner:		
Address: Number	Street:	
Suburb:	City:	Postcode:
Any registration number:		
Any home base address:		
Any name used or proposed for conveyance:		
Is the licence conditional on completion of construction work: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if "Yes", state details:		
16. Details of Duty Manager(s)/Proposed Manager(s) If more than two certified managers please attach details separately		
Full legal name: <u>John Raymond Lock</u>		
Number of manager's certificate: <u>45KERT/956/2021</u>	Expiry Date: <u>4.11.24</u>	
Full legal name:		
Number of manager's certificate:	Expiry Date:	
17. Business Details		
State the general nature of the business to be conducted by applicant in the premises if licence granted: (for example, hotel, tavern, restaurant, entertainment/nightclub)		
<u>RESTAURANT</u>		
Is the sale of alcohol intended to be the principal purpose of business: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and advise the intended principal purpose of business (for example: sale of alcohol, sale of food; entertainment; accommodation).		
<u>Sale of food</u>		
Is the applicant engaged, or intending to be engaged, in the sale or supply of any goods other than alcohol, non-alcoholic refreshments and food, or in the provision of any services other than those directly related to the sale or supply of alcohol and non-alcoholic refreshments, and food: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No - and if "Yes", advise the nature of other goods or services. This is to assess whether other goods and services provided are compatible with the sale of alcohol.		

State the days and hours proposed for sale of alcohol (this is your current licensed hours not trading hours):

Monday to Sunday - 8AM to 11PM

Do you have an encroachment licence to consume alcohol on footpath: Yes No If 'Yes', please attach and number #.....

18. Conditions

**Doc attached?
Number.**

- Write answer below or attach relevant documents that demonstrate compliance.
- When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....'

Describe experience and training of applicant:

SO SO Restaurant is a Hotel Restaurant which has been located in its present site for seven years.

Yes / No
#.....

Describe the type and range of food intended to be available for purchase:

SO SO offer only 6 & 9 Course degustation menus

Yes / No
#.....

Describe the type and range of non-alcoholic beverages intended to be available for purchase:

We offer Hot Chocolate, Tea, Coffee and Bespoke non alcoholic chilled beverages.

Yes / No
#.....

Describe the type and range of low-alcohol beverages intended to be available for purchase:

We Sell Heinden 00 + Kereru 2.5%. Shepherds Ale.

Yes / No
#.....

Describe to what extent, and where, drinking water is intended to be freely available to patrons (if no access to mains water supply, also advise the potability of water intended to be available):

As a Restaurant only, not a bar, all guests have water poured immediately upon arrival + their glasses are topped up for the whole visit by our wait staff.

Yes / No
#.....

<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p>We do not supply alcohol to anyone under 18 years of age I.D Required = Passport, NZ HAND CARD, KIM ACCESS CARD, NZ DRIVERS LICENCE</p>	<p>Yes / No <input checked="" type="radio"/> No #.....</p>
<p>Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):</p> <p>We do not serve intoxicated persons. They are here only to dine. Water and non alcoholic beverages are always available along w food</p>	<p>Yes / No <input checked="" type="radio"/> No #.....</p>
<p>Describe any other systems (including training systems), and staff in place (or to be in place) for compliance with the Act:</p> <p>ALL STAFF are fully trained in the Sale and Purchase of Alcohol laws NZ Act 2012.</p>	<p>Yes / No <input checked="" type="radio"/> No #.....</p>
<p>Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be:</p> <ul style="list-style-type: none"> reduced, by more than a minimal extent, by granting the licence; or increased, by more than a minimal extent, by the refusal to renew the licence. <p><i>This includes issues such as noise (including amplified music, people in outdoor areas or arriving or leaving premises), the effects on sensitive users within locality such as pre-schools, schools and medical centres:</i></p> <p>We are located in a business district surrounded by other business outlets. As a small venue there is minimal impact on the surrounding district. We have operated here this site for 7 years.</p>	<p>Yes / No <input checked="" type="radio"/> No #.....</p>
<p>For Licence Renewal Only: Describe any conditions of the licence the applicant seeks to vary or cancel: To be filled in for each condition the applicant seeks to vary or cancel – attach additional pages as necessary</p> <p>Terms of condition at present:</p> <p>Action sought: <input type="checkbox"/> Variation <input type="checkbox"/> Cancellation. If Variation, in what respect does the applicant seek to vary the condition?</p>	<p>Yes / No #..... #..... #..... #.....</p>

Checklist for licensed premises (ix)

	Yes	No	N/A	
Bar Area	Bar staff have good visibility of entire premises	✓		
	Area behind the bar is raised to improve visibility			✓
	Bar area is open with no obstructions affecting monitoring of premises	✓		
	Cash registers are front facing If cash registers are not front facing, mirrors are installed for monitoring customers	✓		
	Safe is out of public view	✓		
Internal layout	Premises is laid out so staff can monitor all patrons at all times	✓		
	There are no obstructions within the bar causing blind spots		✓	
	Where there may be blind spots, mirrors or CCTV are installed	✓		
	Bar is easily approached by customers	✓		
	Sufficient seating is provided	✓		
	Customers cannot climb on structures or fittings		✓	
	A ventilation system is installed	✓		
	Premises are maintained at a suitable temperature	✓		
Crowding	The premises are not overcrowded		✓	
	The maximum number of patrons for the premises is displayed and complied with	✓		
Lighting	Internal lighting is suitable	✓		
	Lighting allows door staff to check IDs etc.	✓		
	Lighting allows staff to monitor patrons inside the premises	✓		
	No areas are too dark inside the premises		✓	
	Internal lighting can be raised in an emergency or incident and at closing time	✓		
	External lighting is suitable	✓		
	External security lighting is installed	✓		

checklist for licensed premises continued...

		Yes	No	N/A
Outdoor drinking areas	The premises are maintained at a suitable temperature	✓		
	Outdoor drinking areas are monitored by bar and/or security staff			✓
	Lighting allows staff to monitor patrons	✓		
	Customers can move easily around the outdoor drinking areas			✓
	Outdoor drinking areas are well defined from surrounding external environment			✓
	Pavement creep is not evident			✓
	Outdoor drinking areas are not overcrowded			✓
	A street trading licence or equivalent is held and is current			✓
CCTV	CCTV is installed	✓		
	CCTV is positioned to monitor vulnerable areas	✓		
	Patrons are aware of the CCTV system	✓		
	Staff understand its operation	✓		
Entrances and exits	Entrances and exits are visible from behind the bar area	✓		
	CCTV is installed to monitor blind entrances and exits	✓		
	Door staff monitor entrances and exits			✓
	Where queuing occurs outside the premises, there is sufficient space			✓
Toilets	Toilet facility entrances are visible from the bar area	✓		
	Toilets are inspected regularly	✓		
Staff	There are sufficient numbers of staff to ensure control of the premises	✓		
	Staff are visible to patrons	✓		
	Staff monitor the premises for conflict and crime	✓		
	Security staff are properly trained and certified			✓

Fire Evacuation Statement

This statement must be accompanied with all new or renewal applications for on-licence (including BYO licences), off-licence, special and club licences in accordance with section 100 and 127 of the Sale and Supply of Alcohol Act 2012.

1. Applicant details

Premises name:

50-50 Restaurant

Applicants name:
(Individual or Company)

50-50 Limited

Premises address:

22 Market Street
Poroporoamu Beach, Poroporoamu

Contact phone:

Home:

Mobile: 022 475 534

Contact email:

reservations@50-50.co.nz

2. Fire evacuation scheme

Most commonly a building requires an evacuation scheme because it is used for the following purposes:

- The gathering together, for **any purpose of 100 or more persons**:
- Providing **employment facilities for 10 or more persons**:
- Providing **accommodation for more than 5 persons** (other than in 3 or fewer household units):
- **Storing or processing hazardous substances in quantities exceeding the minimum amounts** prescribed in Schedule 3 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018.

See Fire and Emergency New Zealand Act 2017 section 75 and 76 for further information.

If you are unsure that the building has or requires an approved evacuation scheme, check with the **building owner**. For the requirements of an evacuation scheme or to apply for an evacuation scheme, refer to Fire and Emergency New Zealand web site. www.fireandemergency.nz or Contact Fire and Emergency New Zealand, wellingtondistrict-rteams@fireandemergency.nz.

Statement

I hereby state that (tick one):

- the **owner** of the building in which the premises are situated provides and maintains an evacuation scheme as required by section 76 of the Fire and Emergency New Zealand Act 2017;
- OR
- because of the building's current use, its owner is not required to provide and maintain such a scheme;
- OR
- because of the nature of the building, its owner is exempt from the requirement to provide and maintain such a scheme.

NOTE:

If an approved evacuation scheme is not required, the building must have evacuation procedures that meet Part 1 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018 – this does not require approval by Fire and Emergency New Zealand.

Name:



Helen Turnbull

Signature:

Helen Turnbull

Date:

8 July 2024

Submitting applications

Email completed forms to: licence.application@kapiticoast.govt.nz

Post to:

Alcohol Licensing Team
Kāpiti Coast District Council
Private Bag 60601
Paraparaumu 5254

or deliver to:

Kāpiti Coast District Council
175 Rimu Road
Paraparaumu

Full reasons for variation or cancellation:	
19. Attachments (if Not a Conveyance) <ul style="list-style-type: none"> When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....' 	Doc attached? Number.
A statement, or signed declaration, regarding the premises need for an evacuation scheme, as set out in section 100(d) of the Act for new applications, or section 127(e) of the Act for renewals. A copy of the 'Evacuation of Declaration Scheme' is available on the website.	<input checked="" type="radio"/> Yes / No #.....1.....
Copy of planning consent. Please attach certificate that proposed use meets the requirements of the Resource Management Act 1991. Not required for renewal unless the business activity or type has changed since the last version.	Yes / No #.....
Copies of all relevant building certificates consents: Please attach certificates that show the premises meet the requirements of Building Code 2004. Not required for renewal unless structural changes have been undertaken since the last issue or renewal.	Yes / No #.....
A scale floor plan showing each area to be designated as a supervised area or restricted area, and indicating whether supervised or restricted area; and the principal entrance. Not required for renewal unless changes have been made since the last issue or renewal.	Yes / No #.....
For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). Not required for renewal unless changes have occurred since the last issue or renewal.	Yes / No #.....
Advise if a Crime Prevention Through Environmental Design (CPTED) assessment has been undertaken or any improvements to the design and layout in accordance with CPTED. <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and if 'Yes' attach a copy, and if 'No' complete a CPTED checklist (see HPA and the Ministry of Justice websites for more information).	<input checked="" type="radio"/> Yes / No #.....2.....
Please attach a photograph or artist's impression of the exterior of the premises or proposed premises. Not required for renewal unless major changes have been undertaken since the last issue or renewal.	Yes / No #.....
Please attach a map showing the location of the premises. Not required for renewal.	Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the Yes and repeat the document number you have given it.	
Please attach a copy of your Host Responsibility Policy. Not required for a renewal unless there have been significant changes since the last issue or renewal.	Yes / No #.....
Please attach a copy of a sample menu. Not required for a renewal unless there has been a significant change in the range and nature of the food offered since the last issue or renewal.	Yes / No #.....
If the premises are owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this premise. Not required for a renewal unless the lease or ownership arrangements have changed.	Yes / No #.....

20. Attachments (Conveyance)	Doc attached? Number.
<ul style="list-style-type: none"> When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....') For renewal applications you only need to attach copies if there have been changes from the last version you provided to the DLC 	
Floor plan showing each area to be designated as a supervised area or restricted area, and indicating whether supervised or restricted area. <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / No #.....
For body corporate applicant, copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the conveyance. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>	Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the Yes and repeat the document number you have given it.	
Please attach a copy of your Host Responsibility Policy. <i>Not required for a renewal unless there have been significant changes since the last issue or renewal.</i>	Yes / No #.....
Please attach a copy of a sample menu. <i>Not required for a renewal unless there has been a significant change in the range and nature of the food offered since the last issue or renewal.</i>	Yes / No #.....
If the conveyance is owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this conveyance. <i>Not required for a renewal unless the previous lease has expired.</i>	Yes / No #.....

21. Further Details where Applicant is a Company
Include full details of each person who holds 20% or more of the shares, or of any particular class of shares, issued by the company.

Name: Helen Turnbull	Address: 9 Quetta Street
Suburb: Ngāio	City: Wellington
Postcode: 6035	Date of birth: 06/08/83
Place of birth: Wellington	Designation: Owner
Name:	Address:
Suburb:	City:
Postcode:	Date of birth:
Place of birth:	Designation:
Name:	Address:
Suburb:	City:
Postcode:	Date of birth:
Place of birth:	Designation:
Are additional sheets attached? Yes / No - Doc number #.....	

22. Further Details where Applicant is a Partnership

Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:

Are additional sheets attached? Yes / No - Doc number #.....

23. Signature of Applicant (this must be signed by applicant not their agent):

I authorise New Zealand Police to disclose any personal information it considers relevant to my application to the Medical Officer of Health and/or the Licensing Inspector for the purpose of assessing my suitability.

Name: *Helen Turnbull*

Date: *8/7/24*

Signature: *[Handwritten Signature]*

Dated at location: *Wellington*

Privacy Statement

Information contained in your application and any supporting information will be held by Kapiti Coast District Council to enable your application to be processed under the Sale and Supply of Alcohol Act 2012. This information will be made available to the public on request. The information will be provided to the Kapiti Coast District Licensing Committee, the NZ Police, the Medical Officer of Health and Council's Licensing Inspectors. This information may form part of a public hearing of your application before the Kapiti Coast District Licensing Committee and may be used in the Committee's decision for your application. Decisions will be made publically available.

Council is required to keep a statutory register of all applications and the District Licensing Committee's decisions on them. Council is required to report statistics about applications to the Alcohol Regulatory and Licensing Authority. Any member of the public may request access to this information under the Local Government Official Information and Meetings Act 1987. This information may also be used under the Privacy Act 1993. You have the right to see and correct personal information that Council holds about you.

Method of payment (must be made at time of application)

- I have paid at a Kāpiti Coast District Council Service Centre when I delivered this application.
- I have paid by electronic transfer (Council Bank Account Number: 03-0732-0306101-00) and quoted my name and "alcohol" in the reference fields; and
 - I have included proof of electronic payment with this application.
- I have enclosed a cheque with this form.

How I would like to receive my alcohol licence (please select one only)

- I will collect my alcohol licence – please contact me when it is ready by Phone or Email
- OR
- Please post my alcohol licence to me.

Next Step: Once your application is complete, if you would like to make an appointment for an optional pre-lodgement meeting with the Licensing Inspector then please Telephone (04) 296 4700 or Toll Free: 0800 486 486.

- 1 This form must be accompanied by the prescribed fee.
- 2 This form must be accompanied by the required attachments (refer Points 19 or 20).
- 3 Within 20 working days after filing your application with the District Licensing Committee (or 10 working days if it is an application for renewal), the application must be publically notified. The public notice template will be provided on receipt of your application by the Alcohol Licensing Team.

For Office Use: Application Fee Risk Categories

- Very Low
- Low
- Medium
- High
- Very High

Application Fee Payable: \$ _____ Signature of Licensing Inspector _____

Name of Licensing Inspector _____ Date: _____

Licence Applicant: Please complete by matching the highlighted numbers below with the instruction on the associated 'Guidance on Preparing Form 7a Public Notice of Application for New, or Renewal of, an On-licence, Off-licence or Club Licence'.

Public Notice Of

Application For 1. On-Licence
Section 101, Sale and Supply of Alcohol Act 2012

2. 50-50 Limited

has made application to the Kapiti Coast District Licensing Committee for the 3. renewal of a

1. on-licence in respect of the 4. premises at 22 Mackay Street, Paraparaumu Beach,

known as 5. 50-50 Restaurant

The general nature of the business 6. conducted under the licence is

7. a Restaurant

The days on which and the hours during which alcohol is (or is intended to be) sold under the licence are:

8. Monday to Sunday - 8AM to 11PM

The application may be inspected during ordinary office hours at the office of the Kapiti Coast District Licensing Committee at 175 Rimu Road, Paraparaumu 5032.

Any person who is entitled to object and who wishes to object to the issue of the licence may, not later than 15 working days after the date of the publication of this notice, file a notice in writing of the objection with the Secretary of the District Licensing Committee at:

The Secretary
Kapiti Coast District Licensing Committee
Private Bag 60601
Paraparaumu 5254

No objection to the issue of a ~~new~~/renewal (delete which doesn't apply) licence may be made in relation to a matter other than a matter specified in section 9. 131 of the Sale and Supply of Alcohol Act 2012.

This is the 10. _____ publication of this notice. _____

Guidance for Completing On-Licence Application Form

Background

The object of the Sale and Supply of Alcohol Act 2012 is that the sale, supply, and consumption of alcohol should be undertaken safely and responsibly; and the harm caused by the excessive or inappropriate consumption of alcohol should be minimised.

It is a legal requirement of the Sale and Supply of Alcohol Act 2012 that you must have a licence before you can sell or supply alcohol.

Before lodging application

Once this application is complete then you must ring and make an appointment for a pre-lodgement meeting with the Licensing Inspector. Please Telephone (04) 296 4700 or Toll Free: 0800 486 486. The application form cannot be accepted by the DLC over the counter until it has been signed off as complete by the Inspector and a fee category has been calculated.

If your application is regarding a 'premise - not a conveyance', you should also apply for certificate of compliance with the Resource Management Act and the Building Act from the Kapiti Coast District Council. A 'conveyance' means an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle, used to transport people.

Completing your application

Who should complete which fields

Completing your application		Who should complete which fields
1	Type of Application	All applicants to complete.
2	Endorsements	Only complete if seeking an endorsement for BYO or Caterer. This is for restaurants who only allow BYO and caterers who only cater.
3	Details of Applicant	All applicants to complete. If a company receives profits then apply in company name.
4	Applicant Status	All applicants to complete
5	For Applicant that is Natural Person(s)	Only complete if applicant is a natural person. A natural person is an individual. Complete all sections.
6	For Applicant that is Body Corporate	Only complete if applicant is a body corporate.
7	For Applicant that is <u>not</u> a Natural Person(s)	Only complete if applicant is a body corporate, partnership, private company or public company. Complete all sections.
8	Postal Address for Service	All applicants to complete.
9	Business Details	What is your principal business? For example restaurant/entertainment centre/sale of alcohol (ie tavern).
10	Criminal Convictions	All applicants to complete.
11	For a Company full legal names of directors	Only complete if applicant is a public or private company.
12	For a Private Company	Only complete if applicant is a private company incorporated under the Companies Act 1983.
13	For a Partnership	Only complete if applicant is a partnership.
14	Details of Premises (if not a conveyance)	<p>All applicants must complete either 14 or 15.</p> <p>A 'conveyance' is a <i>premise</i> which is used to transport people such as an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle.</p> <p>A 'premise - not a conveyance', is any other type of premise for which you are seeking a Licence.</p>
15	Details of Conveyance	

16	Details of Duty Manager(s)/Proposed Managers	All applicants to complete. If more than 2 please attach details separately.
17	Business Details	All applicants to complete.
18	Conditions	All applicants to complete.
19	Attachments (if not a conveyance)	All applicants must complete either 19 or 20 (see 14/15).
20	Attachments (conveyance)	
21	Further Details where Applicant is a Company	Only complete if private or public company.
22	Further Details where Applicant is a Partnership	Only complete if a partnership.
23	Signature of Applicant	All applicants to complete.

After your Application is Lodged

Public Notices

You are responsible for giving notice in the Kapiti Observer or Kapiti News within 20 working days of the Council formally accepting your application (or 10 working days if it is an application for renewal) and the Council will send you a template to complete this, along with further information. Unless notified otherwise by a Licensing Inspector, the notice must be published twice and there must not be less than five days and not more than 10 days between the two dates of publication. The notices must be worded according to Form 7 (and in compliance with regulations 36, 37 and 38 of the Sale and Supply of Alcohol Regulations 2013). A Form 7 notice must also be displayed in a conspicuous place on the premises or conveyance to which this application relates for 10 days from the first newspaper notification.

50-50

Welcome

To begin the 50-50 experience

The 50-50	17
Caribbean Twist	14
Korean Margarita	15
Imagination Negroni	19

We also offer carefully curated beverage matches to complete your experience

Six-Course Beverage Match	65
Nine-Course Beverage Match *	90
Six-Course Non-alcoholic Beverage Match	45

Six & Nine-Course Beverage Match

Greywacke Marlborough Pinot Gris

Dry sweetness merges seamlessly with the yuzu & fennel

Collaboration Hawke's Bay Chardonnay

Understated oak opens up the soup & fills the mouth

Mt Beautiful North Canterbury Chardonnay *

Light oak enhances the kawakawa glaze

Old Steam Waipara Pinot Blanc

Pineapple notes enhance the sweetness of the parsnip & balance the crisps

Obsidian Waiheke Tempranillo *

Cherry & spice embellish the quince & hazelnut cream

Astrolabe Marlborough Chenin Blanc

A smooth mineral finish & texture catches the wasabi & leek

Linden Estate Hawke's Bay Syrah

Black pepper & spice provide a backbone to the sauce

De La Terre Hawke's Bay Arneis *

Mineral & flinty acidity enhance the mandarin with a dynamic finish

Askerne Hawke's Bay Dessert Cabernet

Berry fruit sweetens the balance of spice, ginger & dark chocolate

Six-Cou

2023 Sparkling C
The celery &
Ingredients: C

2022
Spice Fight
Chilli & ginge

2020 Ingredients: P

Tamarind !

2022 Pineapple pr
ce the parsnip
Ingredients: T

2020 Winter Glo
Miso & crab ;
Ingredients:

2021
Beetroot B
A smooth ea

2019 Ingredients: B

Korean Ma

2021 Lime balance
inish Ingredients: C

2020

ate

urse Non-Alcoholic Beverage Match

Celery

jalapeno dance with the yuzu & fennel
celery, ginger, vodka vibe & jalapeno

ter

er move with the chipotle
pineapple juice, ginger, lemongrass & chilli

Shake

rovides a soft floral texture that mirrors
amarind, pineapple juice & seedlip

W

apple bind with the wasabi
Miso, crab apple, black pepper & hibiscus

ombshell

rthy mouthfeel entwines the licorice
beetroot, black garlic & date syrup

rgarita

as the sweeter notes in the mousse
sochujang, ginger, lime & barley

Wine by the Glass

Black Barn Hawke's Bay NV Brut	17
Folium Marlborough Sauvignon Blanc	17
Oldsteam Waipara Pinot Blanc	16
Mt Beautiful North Canterbury Chardonnay	17
Terrace Edge Waipara Riesling	16
Misha's Cromwell Rosé	18
Pond Paddock Martinborough Pinot Noir	20
Linden Estate Hawke's Bay Syrah	20

Non-alcoholic

Six-Course Non-alcoholic Beverage Match	45
Feijioa Spritz	10
Smoked Grapefruit Cooler	7
Lavender & Coconut Hot Chocolate	7
Black or White Coffee	5
Chamomile Tea	5
Peppermint Tea	5
English Breakfast Tea	5
Earl Grey Tea	5
Berrylicious Tea	5

Sparkling

Black Barn NV Brut

Hawkes's Bay 85

Tropical fruit aromatics, citrus florals & a hint of brioche

De La Terre Cuvee II

Hawke's Bay 2021 101

Light & crisp stonefruit notes & soft minerality for a fine balance

Johanneshof Emmi Brut

Marlborough 2011 132

Baked apple & peach on the nose with a dry, crisp palate

Riesling

Terrace Edge Classic Riesling

Waipara Valley 2023 65

Apple, lemon zest & lime characters with nuances of floral & spice

Domain Road Water Race Riesling

Central Otago 2021 69

Dry-style with crisp acidity & ripe citrus & gooseberry on the palate

Felton Road Bannockburn Riesling

Central Otago 2021 99

A burst of sweetness in the middle is reminiscent of a perfectly tree-ripened peach, concluding with a flavour laden crisp finish that never seems to end

Sauvignon Blanc

Nga Pari Sauvignon Blanc

Wairarapa 2020 56

Lovely ripe passionfruit, gooseberry & tropical fruit aromas.

Neatly balanced fruit sweetness against crisp acidity

Folium Sauvignon Blanc

Marlborough 2022 69

Delicate citrus notes & subtle tropical fruits with a balanced acidity

Astrolabe Sauvignon Blanc

Marlborough 2022 70

Concentrated & luscious with juicy passionfruit, guava & pink grapefruit flavours with tangy acidity that gives a refreshingly crisp finish

Rippon Sauvignon Blanc

Wanaka 2021 87

Vibrant & silky with bright green apple, gooseberry, lemongrass, fine herbs finishing on a stony mineral note

Dog Point Sauvignon Blanc

Marlborough 2016 118

Bright, light lemon, it has highly concentrated, citrusy, gently herbaceous flavours, showing excellent vigour & complexity, balanced acidity & a fully dry, lasting finish

Pinot Noir

Pond Paddock Pinot Noir

Martinborough 2016 83

Dark plum & subtle oak notes with medium body & fine tannins

Fromm Pinot Noir

Marlborough 2020 100

This has a pretty nose of dried violets, wild raspberry, blackberry, licorice & cloves with silky tannins. Long and flavorful made from organically grown grapes

Antills Pinot Noir

Weka Pass Road, North Canterbury 2011 112

Spicy mineral & pepper notes that don't hold back

Huntress Pinot Noir

Wairarapa 2021 135

An aroma with deep savoury elements & red berry & plum fruits

Dry River Pinot Noir

Martinborough 2020 195

The palate is bright, rich & smooth with a generous nose. Aromatics of currants, mulberry, dark plum & a lift of oak

Merlot

Charles Wiffen Merlot

Marlborough 2016 61

Subtle tannins give a soft, dry finish. Chocolate & dark fruit notes

Osawa Flying Sheep Merlot Cabernet Sauvignon

Hawke's Bay 2019 62

Finely textured with structured tannins & rich plum & clove notes

The Gabion Cabernet Franc Merlot

Matakana 2014 120

This has a full & concentrated nose of ripe, savoury blackberry harmoniously entwined with aromas of fruit-cake & dried herbs

Syrah

X Basket Pressed Syrah

Marlborough 2021 74

Soft expressions of raspberries & cherries with spice & fine tannins

Linden Estate Syrah

Hawke's Bay 2019 80

Balanced acidity with plum, berries, dried herb ,spice & pepper. Velvety tannins with a long finish

Saorsa NO PASARAN! Syrah

Hawke's Bay 2021 310

An enticing blend of five spice, dark berry fruit & red peppercorn. Tannins & acidity give a long dry finish

Red Varietals

Seifried Zweigelt

Nelson 2020 65

A rich palate of dark plum with generously balanced tannins

Alexia Forest Walks Chilled Red 81

Wairarapa 2022

Balanced with a fresh & silky palate of blackberry & apple

Obsidian Estate Montepulciano

Waiheke Island 2020 115

Medium-full bodied, the palate is sweetly rich & juicy with elegant but deep flavours of dark-red berry fruits along with herb nuances

Obsidian Estate Tempranillo

Waiheke Island 2020 135

Medium bodied with ripe black fruit & orange peel leading to a warm lingering finish

Hans Herzog Lagrein

Marlborough 2018 195

A rare wine from the valleys of South Tyrol, northern Italy. Lagrein is a grandchild of Pinot & a cousin of Syrah with lush, juicy ripe plums, wild cherries & spicy undertones. Elegant & full bodied

Beer & Cider

Duncan's Pilsner	11
Light-medium body. NZ hops add spice & citrus for bigger flavours 4.9% ABV	
Duncan's Yum Yum Yuzu Japanese Lager	11
A dry Japanese lager with big hits of refreshing Yuzu citrus 4.7% ABV	
Kereru Auro Gluten Free Golden Ale	14
Made with sorghum & rice. Clean & refreshing full malty flavours 5% ABV	
Kereru Resonator IPA	14
Double dry hopped with notes of aromatic resin & passionfruit 6.5% ABV	
Kereru Shepherd's Ale 2.5%	10
Full flavoured red ale, mildly bitter & a creamy finish 2.5% ABV	
Heineken	9
Heineken Zero	9
Elemental Cider	19
Dry style made with traditional cider apples with subtle oak 5.9% ABV	

Something to Finish

Mazuran's Old Tawny Port	20
Ardbeg 10 Year Single Malt Whiskey	22
Charles Wiffen Late Harvest Riesling	19
Lavender & Coconut Hot Chocolate	7
Coffee or Tea	5

Dessert Wine by the Bottle

Askerne Dessert Cabernet		
Havelock North	2021	70
Brooding, sumptuous & fruity with aromas of blackcurrant, dark cherry & spice. The palate is generous with layers of fruit & soft tannins		
Askerne Late Harvest Semillon		
Havelock North	2019	68
Aromatic & scented with sweet lemon & ginger spice with juicy citrus acidity		
Charles Wiffen Late Harvest Riesling		
Wairau Valley, Marlborough	2015	76
Honeyed apricot & marmalade with a rich, elegant finish		
Domain Road Symposium	2022	90
Bannockburn, Central Otago		
Stonefruit, honey & citrus with a long spicy finish		

50-50

July 2024

Cured Kingfish
with yuzu, green peppercorn & fennel

Carrot Soup
with chipotle relish & truffle

Te Kauwhata Eel *
grilled with curried apple butter & kawakawa

Parsnip Dumplings
steamed with pink peppercorn & parsnip crisps

Lamb Kofta *
BBQ'd with smoked quince relish & hazelnut cream

Port Chalmers Gurnard
pan-fried with brussel sprouts, wasabi & katsuo cream

Braised Wagyu Beef Cheek
with creamed onion, shiitake bearnaise & licorice jus

Mandarin Sorbet *
with crab apple & horopito granita

Tamarillo Mousse
with gochujang cookie & crystalized ginger truffle

50-50

July 2024

Green Olive

with yuzu, green peppercorn & fennel

Carrot Soup

with chipotle relish & truffle

Roasted Leek *

with curried apple butter & kawakawa

Parsnip Dumplings

steamed with pink peppercorn & parsnip crisps

Mushroom Kofta *

with smoked quince relish & hazelnut cream

Hazelnut Butter

with brussel sprouts, wasabi & miso

Baked Cauliflower

with creamed onion, shiitake bearnaise & licorice jus

Mandarin Sorbet *

with crab apple & horopito granita

Tamarillo Mousse

with gochujang cookie & chrystailised ginger truffle

KINGFISH
NAST & YUZU KOSHOU OIL
FENNEL SLICED
FENNEL TOPS
YUZU PUREE
PERSIMMON & SOY VINIGRETTE
FENNEL PUREE

SMOKED GREEN OLIVE
SPARKLING Celery

GURNARD
BRUSSEL LEAVES
ROAST BRUSSEL
LEEK PIECE
LEEK & WASABI PUREE
FISH BUBBLES
KAWAKAWA OIL

PORK LOIN
HAZELNUT PUREE
COCONUT, MISO , TRUFFLE

Winter Glow

CARROT SOUP
CHIPOTLE KONBU RELISH
TRUFFLE OIL
PARSLEY

Spice Fighter

BEEF CHEEK
CREAMED ONION
BEARNAISE
LICOURICE JUS

CAULI / MONK
DF
DF

Beetroot Bombshell

EEL
CURRY APPLE BUTTER
PICKLED CRAB APPLE
GARLIC CRUMBLE
KAWAKAWA GLAZE
EEL SAUCE

LEEK

MANDARIN SORBET
HOROPITO GRANITA
FINGER LIME

Leek Sauce

COOKIE
TAMARILLO SAUCE
CHOC GINGER TRUFFLE
TAMARILLO MOUSSE
TAMARILLO ICE CREAM
BLACK LIME & SESAME

PISTACHIO TART

PARSNIP DUMPLINGS
PARSNIP CRISP
FEIJOA SALT
PEPPER OIL

DF
SPINACH

Tamarind Shake

KOREAN MARGARITA

LAMB KOFTA
QUINCE RELISH
MUSHROOM & HAZEL SAUCE
PARSLEY

MUSHROOM KOFTA

DF

hot choc
staff meal
smokey grapefruit

Six-Course Menu 105
Nine-Course Menu 135 *

July 2024

Six-Course Beverage Match 65
Nine-Course Beverage Match 90

Cured Kingfish
with yuzu, green peppercorn & fennel

Carrot Soup
with chipotle relish & truffle

Te Kauwhata Eel *
grilled with curried apple butter & kawakawa

Parsnip Dumplings
steamed with pink peppercorn & parsnip crisps

Lamb Kofta *
with smoked quince relish & hazelnut cream

Port Chalmers Gurnard
pan fried with brussel sprouts, wasabi & katsuo cream

Braised Wagyu Beef Cheek
with creamed onion, shiitake bearnaise & licorice jus

Mandarin Sorbet *
with crab apple & horopito granita

Tamarillo Mousse
with gochujang cookie & chrystailised ginger truffle

Black Barn NV Brut 17

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Pond Paddock Martinborough Pinot Noir 20

Elemental Cider 19

Heineken 9

Duncan's Yum Yum Yuzu Japanese Lager 11

8 Wired Maverick Hoppy American Stout 17

Kereru Shepherd's Ale 2.5% 10

Mazuran's Old Tawny Port 20

Ardbeg 10 Year Single Malt Whiskey 22

Six-Course Non-alcoholic Beverage Match 45

Smoked Grapefruit Cooler 7

Lavender & Coconut Hot Chocolate 7

Coffee or Tea 5

ALLERGENS

Avocado Roulade * rolled with cashew nut cream & guava vinaigrette	nuts	
Kingfish Sashimi with salmon roe, Seville orange ponzu & ginger oil	fish	
Watercress Soup with smoked swede & cayenne marinated rose petals	nightshade family	
Paua Saucisson * with grilled green lip mussel & kawakawa foam	pork dairy	shellfish
Steamed Pork Shui Jiao with coriander, feijoa koshou & a black sesame tuille	pork	gluten nightshade f
Line-caught Snapper pan fried with beetroot, basil, leek & matcha nage	fish dairy	alliums
Lumina Lamb Saddle roasted with asparagus, chipotle & tuffed chickpea	lamb nightshade family	pulses
Lemon Posset * with lemon pate de fruit & lavender cremeux	dairy	
Pumpkin Seed Paris Brest with kiwi fruit ice cream, kawakawa jam & thyme	dairy gluten	

50-50



Informational sign with text and graphics, partially obscured by the plant.

