

paid online
See attached

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
District Licensing Committee
Kāpiti Coast District Council
Private Bag 60601, Paraparaumu 5254
175 Rimu Road, Paraparaumu 5032
Telephone (04) 296 4700 Toll Free: 0800 486 486

Received by
Kāpiti Coast District Council
at Paraparaumu

06 MAR 2025

By Zoele Time 2:50

For Council use

File #

Once this application is complete you may make an appointment for a pre-lodgement meeting with a Licensing Inspector at the numbers given above.

Application forms cannot be accepted by the District Licensing Committee (DLC) over the counter until they have been signed off as complete by the Inspector and a fee category has been calculated. Instructions on how to complete this application are attached at the back of the form.

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: <u>45/ON/017/2024</u>	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number:
2. Endorsements		
Tick the appropriate box if you want an endorsed licence only		
<input checked="" 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): <u>Curely Lounge Ltd.</u>		
Whether licence already held for premises or conveyance concerned: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No, and if 'Yes' state kind of licence <u>ON-LICENCE</u>		
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: YOGESH NARANG		
Any aliases (and/or maiden name):		
Usual residential address: Number 6	Street: KOHU LOOP	
Suburb: Panapaumotu	City: Wellington	Postcode: 5032
Sex: Male	Occupation: Restaurant Manager	
Date of birth: 04/01/1992	Place of birth: Ludhiana India	
Telephone:	Mobile: 02108340399	
Email: Narango01@live.com	Preferred mode of contact: Email	
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: 6, Alexander Road	Suburb: Raumati Beach	
City: Panapaumotu	Postcode: 5082	
9. Business Details:		
Describe principal business, any other businesses Indian Restaurant & Cafe		
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: # YOGESH NARANG # BHARAT SINGH RAGHWAL		

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 6		Street: Alexander Road	
Suburb: Raumati Beach		City: Paopapaumu	Postcode: 5032
Trading Name: Curry Lounge Ltd.			
If not Owned by Applicant:			
Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)			
Full legal name of owner:			
Address: Number		Street:	
Suburb:		City:	Postcode:
Is the licence conditional on completion of building work: <input type="checkbox"/> Yes <input type="checkbox"/> 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: YOGESH NARANG		
Number of manager's certificate: 45/CERT/408/2016	Expiry Date: 19/May / 2026	
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)		
Restaurant & Cafe.		
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).		
Sale of food (Indian Cuisine)		
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 checked="" type="checkbox"/> Yes <input 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.		
Curry Lounge main purpose of the business is food i.e (Indian Cuisine) and we will also supply non-alcoholic refreshment like juices, soft drinks, Mango lassi etc. No sale of alcohol will be the another part of the business.		

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

Monday to Sunday 10am To 11p.m.

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: # I, YOGESH NARANGI have been working as a restaurant Manager at the license premises almost last 9 years. I have completed LCA, 2 Host Responsible Certification in 2015 & Hold Manager Certificate since 2016.

Yes / No
#...1...

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

Indian Cuisine such as starters, Mains, Curry's, Rice, Dishes and that all will be cooked in premises.

Yes / No
#...2...

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

Fruit Juices, Soft Drinks, Soda Water, fresh water, Mango Lassi etc. Non-Alcoholic refreshment will be available all the time.

Yes / No
#...3...

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

Steinlager Light 2.5% and Heinken Zero 0.0%. Will be available for low alcoholic & non-alcoholic beverages.

Yes / No
#...3...

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):

At all the time, staff make sure that water will be supply to the table as soonest the customer arrive. Water Tap is also available at the bar counter.

Yes / No
#...4...

...Conditions contd-	...Conditions conta-
<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p># To prevent sale & supply of alcohol to prohibited people, we make sure to check ID if someone looks under 25 yrs. old. We don't allow intoxicated person to be allow at the premises. We follow no I.D, No Service, No Expectations Rule. at Last Our primary focus is food.</p>	<p>Yes / No # 5</p>
<p>Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):</p> <p>Same as above.</p>	<p>Yes / No # 4-5</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># Staff has been given training from service wise regards to Host Responsibility Policy & the Compliance with Sale & Supply of Alcohol Act 2012.</p> <p># Duty Manager is always available at the premises.</p>	<p>Yes / No # 6</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>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:</p> <p># No loud music so no impact on the surrounding areas by us.</p>	<p>Yes / 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>

Full reasons for variation or cancellation:	
<p>19. Attachments (if Not a Conveyance)</p> <p>• When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....')</p>	
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.	Yes / No #.....7
Copy of planning consent: Please attach certificate that proposed use meets the requirements of the Resource Management Act 1991. <i>Not required for renewal unless the business activity or type has changed since the last version.</i>	Yes / No #.....
Copies of all relevant building certificates consents: Please attach certificates that show the premises meet the requirements of Building Code 2004. <i>Not required for renewal unless structural changes have been undertaken since the last issue or renewal.</i>	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. <i>Not required for renewal unless changes have been made since the last issue or renewal.</i>	Yes / No #.....
For body corporate applicant, please attach a 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 #.....
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).	Yes / No #.....8
Please attach a photograph or artist's impression of the exterior of the premises or proposed premises. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>	Yes / No #.....
Please attach a map showing the location of the premises. <i>Not required for 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 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. <i>Not required for a renewal unless the lease or ownership arrangements have changed.</i>	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 <i>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.</i>		
Name: YOGESH NARANGI	Address: # 6, KOSU LOOP	
Suburb: PACHAPACHUMU	City: Wellington	
Postcode: 5032	Date of birth: 04/01/1992, Ludhiana, India	
Place of birth: 04/01/1992, India	Designation: Director / Restaurant Manager	
Name: BHARAT SINGH RAJIDWAL	Address: # 309, Rosetta Road	
Suburb: PACHAPACHUMU	City: Raumati Beach,	
Postcode: 5032	Date of birth: 04/04/1975	
Place of birth: India	Designation: Director / Head Chef	
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:	YOGESH NARANG Restaurant Manager.	
Date:	06/May/2025	Signature: 
Dated at location:	Pahapahamu	

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

- | | |
|-----------------------------------|------------------------------------|
| <input type="checkbox"/> Very Low | <input type="checkbox"/> High |
| <input type="checkbox"/> Low | <input type="checkbox"/> Very High |
| <input type="checkbox"/> Medium | |

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

Name of Licensing Inspector _____ Date: _____

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

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		
<p>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 sent 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.</p>		

NOTICE OF RENEWAL OF MANAGER'S CERTIFICATE

Doc-1.

Section 226, Sale and Supply of Alcohol Act 2012

YOGESH NARANG

Your manager's certificate **45/CERT/408/2016** is renewed.

Subject to the requirements of the Act relating to the payment of fees, and to the provisions of the Act relating to the suspension and cancellation of managers' certificates, this certificate expires on **19 May 2026** unless again renewed.

Dated at Paraparaumu on 19 June 2023





Secretary
Kapiti Coast District Licensing Committee

Note: This certificate replaces certificate number **45/CERT/408/2016** issued on 4 June 2020 at Paraparaumu by the Kapiti Coast District Licensing Committee

Licence Controller Qualification

This is to certify that on
23 October 2015

Yogesh Narang

was issued the Licence Controller Qualification recognised by ServiceIQ,
incorporating the following NZQA unit standards

NZQA ID

- | | |
|-------|---|
| 4646 | Demonstrate knowledge of the Sale and Supply of Alcohol Act 2012 and its implications for licensed premises |
| 16705 | Demonstrate knowledge of host responsibility requirements as a duty manager of licensed premises |



Dean Minchington

Chief Executive Officer
ServiceIQ (Service Skills Institute)

Service IQ
SMARTER PEOPLE FOR
SMARTER BUSINESSES

HARIYALI KOFTA <i>Fried dumplings balls made of grated cheese cottage, potatoes, nuts and deep fried, served in spinach gravy</i>	\$17.99
METHI MALAI MATTAR <i>Cottage cheese and green peas cooked in fresh cream, fenugreek and fresh indian spices.</i>	\$17.99
CHANA MASALA (V) (DF) <i>Chickpeas cooked with onions, tomatoes and spices... unique flavours of north India</i>	\$17.99
DAL TADKA (V) (DF) <i>Yellow split lentils cooked with onion, ginger, turmeric and tomatoes</i>	\$17.99
DAL MAKHANI <i>Black lentils and kidney beans cooked with onion, tomatoes, butter and spices</i>	\$17.99
MALAI KOFTA <i>Fried dumplings balls made of grated cheese cottage, potatoes, nuts deep fried and served with cashew gravy</i>	\$17.99
VEGETABLE KORMA <i>A combination of mix vegetables in a creamy style with cashew gravy</i>	\$17.99
KADAI VEGETABLE <i>A dish with a combination of vegetables and kadai sauce, finished with onions and coriander</i>	\$17.99
SHAHI PANEER <i>Cubes of cheese cottage cooked with cashew gravy and cream</i>	\$18.99
KADAI PANEER <i>Indian cottage cheese cooked with in a thick gravy made up of cream, tomatoes and spices from the Indian subcontinent.</i>	\$18.99
PANEER TIKKA MASALA <i>Cheese cottage cooked with capsicum, onion, tomatoes and spices</i>	\$18.99
PANEER BUTTER MASALA <i>Cheese cottage cooked in mixed thick gravy of cashew, onion and butter sauce with coriander herbs and spices.</i>	\$18.99
PALAK PANEER <i>Indian cottage cheese cooked with in a thick gravy made up of cream, tomatoes and spices from the Indian subcontinent.</i>	\$18.99
PANEER MAKHANI <i>Cottage Cheese cooked with a special makhani sauce and cream</i>	\$18.99
PANEER LABABDAR <i>Cottage Cheese cooked in a creamy style sauce with cashew, almond and onions</i>	\$18.99
BOMBAY INDO - CHINESE <small>rice not included upgrade dishes with rice \$3.99 extra</small>	
CHILLI CHICKEN DRY/GRAVY (DF) <i>Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar</i>	\$21.99
CHICKEN FRIED RICE/SCHZUAN (DF) <i>Rice sautéed with chicken, eggs, capsicum, onions, soy sauce and vinegar</i>	\$21.99
PANEER CHILLI DRY/GRAVY <i>Cheese cottage mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar</i>	\$21.99
MIX VEGETABLE MANCHURIAN DRY/GRAVY (DF) <i>Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar</i>	\$21.99

VEGETABLE FRIED RICE/SCHZUAN (V) (DF) <i>Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar</i>	\$21.99
EGG FRIED RICE/SCHZUAN (DF) <i>Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions</i>	\$21.99
BREADS WITH BUTTER <small>(advise if NO butter on bread)</small>	
BUTER NAAN	\$4.50
GARLIC NAAN	\$4.50
TANDOORI ROTI <small>(For Vegan Please Advise)</small>	\$4.50
CHEESE NAAN	\$5.50
CHEESE & GARLIC NAAN	\$5.99
ALOO PARANTHA	\$5.99
ONION KULCHA	\$5.99
LACCHA PARANTHA	\$5.99
CHEF'S SPECIAL C4 NAAN <small>(chef recommendation)</small>	\$9.99
<i>Naan stuffed with chicken, cheese, chilly and coriander.</i>	

BIRYANI <small>(served with raita)</small>	
A BIRYANI IS A RICH AND AROMATIC RISH DISH, COOKED TOGETHER WITH YOUR CHOICE OF PROTEIN + RAITA.	
VEGETABLE BIRYANI	\$17.99
EGG BIRYANI	\$19.99
BONELESS CHICKEN BIRYANI	\$20.99
LAMB BIRYANI	\$21.99
PRAWNS BIRYANI	\$23.99

SIDES			
PAPPADUM 4PCS	\$2.50	MANGO CHUTNEY	\$4.50
MIXED PICKLE	\$4.50	RAITA <small>(cucumber and yogurt)</small>	\$5.00
ONION SALAD	\$7.99	GREEN SALAD	\$8.99
BASMATI RICE	\$3.99	JEERA RICE	\$5.99
COCONUT RICE	\$6.99		

DRINKS & DESSERTS	
ANY CANS	\$4.50
MANGO LASSI	\$7.50
LISSI <small>(salted or sweet)</small>	\$7.50
GULAB JAMUN	\$4.99
<i>Sweet dumplings in a golden syrup (2 pieces)</i>	
MANGO KULFI <small>(chef recommendation)</small>	\$5.99

**ANY ALLERGIES PLEASE ADVISE THE STAFF
THESE SYMBOL SYMBOLIZE**



GLUTEN FREE



CONTAINS NUT



VEGAN



DAIRY FREE



INDIAN RESTAURANT & TAKEAWAY

TAKEAWAY MENU

6 Alexander Road, Raumati Beach, 5032

Phone- 04 299 3389

www.currylounge.co.nz

FULLY LICENSED AND B.Y.O WINE



OPEN 6 DAYS

TUESDAY TO SUNDAY

LUNCH - 10 AM TO 2 PM

DINNER - 4:30 PM TO LATE

LUNCH SPECIAL:

Any Vegetable Curry: \$15.00

Chicken Curry: \$16.00

Lamb Curry: \$17.00

Seafood Curry: \$18.00




Includes rice and plain naan, any upgrades are extra
(10am-2pm NOT available on public holidays)

ANY ALLERGIES PLEASE ADVISE THE STAFF.




ONLINE ORDERING AVAILABLE WWW.CURRYLOUNGE.CO.NZ

STARTERS VEGETARIAN




(served with mint sauce)

ONION BHAJI 5 pieces    \$7.99
Julienne cut onions with a mixture of spice and chickpea flour then deep fry until crispy

VEGETABLE SAMOSA 2 pieces   \$7.99
Triangular pastry filled with potatoes, peas and herbs then fried golden brown

POTATO FRIES    \$8.99
Deep-fried potatoes that have been cut into various shapes or into thin strips.

VEGETABLE SPRING ROLLS   \$9.99
Spiced veggies are filled in wrappers to make deep fried spring rolls.

JEERA ALOO    \$13.99
Diced potatoes cooked with cumin and fresh herbs


PANEER PAKORA 6 pakoras \$14.99
Pieces of cottage cheese coated in chickpea flour and deep fried

SAMOSA CHAAT \$15.99
A mouth watering dish with a mixture of samosa, chickpea, chutney and onions


STARTERS NON-VEGETARIAN


(served with mint sauce)

CHICKEN LOLLIPOPS 6 pieces  \$18.99
Chicken wings marinated overnight and deep fried


MURGH CHICKEN TIKKA 5 pieces  \$18.99
Chicken pieces marinated in yoghurt, cream, white pepper, then skewered and roasted in tandoor



CHICKEN RESHMI KEBAB 5 pieces \$18.99
Chicken mince marinated in cheese, eggs, spices and roasted in tandoor

CHICKEN 65 DRY  \$20.99
Popular Chinese dish. Boneless chicken pieces marinated in a special batter and deep fried, garnished with curry leaves

TANDOORI CHICKEN  HALF \$16.99
Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in tandoor FULL \$23.99

LAMB SEEKH 5 pieces    \$21.99
Lamb mince mixed with spices, onions and roasted in tandoor

FISH TIKKA 5 pieces  \$22.99
Boneless fish pieces marinated in mustard oil, carrom seed, yoghurt and roasted in tandoor

MINT CHICKEN TIKKA 5 pieces (chef recommendation)   \$22.99
Boneless chicken pieces are used, marinated in Indian spices and yoghurt and then baked using skewers over angeethi

MEAT PLATTER \$23.99
Consists of murgh tikka, reshmi kebab, lamb seekh, ajwaini fish tikka, tandoori chicken

LOUNGE SPECIAL PLATTER (mix of veg and non veg) \$22.99
Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken

ANY NUT ALLERGIES PLEASE ADVISE THE STAFF

MAINS NON-VEGETARIAN

with complimentary basmati rice

ALL CURRIES ARE GLUTEN FREE
MILD / MEDIUM // KIWI HOT /// HOT ////

BUTTER CHICKEN \$19.99
Marinated chicken fillets roasted in the tandoor oven cooked in creamy tomato gravy.

CHICKEN TIKKA MASALA \$19.99
Tender chicken fillets roasted in tandoor oven and cooked with onions, capsicum, and spices.

INDIAN STYLE BUTTER CHICKEN (chef recommendation) \$19.99
Butter chicken is prepared with marinated chicken that's first grilled and then served in a rich gravy made with tomato, butter, and a special spice blend as a base.

MANGO CHICKEN \$19.99
This curry is perfect balance of sweet, savoury and creamy flavours.

METHI CHICKEN \$19.99
Chicken cooked with fenugreek flavoured creamy sauce

EGG CURRY MASALA \$18.99
3 Boiled egg curry cooked with onion and tomato-gravy

LAMB DO PYAZA \$21.99
Cooked with diced onions, spices and made into dry curry... a dish with more onions


KORMA CHICKEN/LAMB \$19.99/\$21.99
Cooked with gravy of cashews, almonds, sultanas and very mild spices.


ROGAN JOSH CHICKEN/LAMB \$19.99/\$21.99
Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander

BHUNA CHICKEN/LAMB \$19.99/\$21.99
Boneless meat cooked with chopped onions, tomatoes and coriander.

KADAI CHICKEN/LAMB \$19.99/\$21.99
Kadai meat is a flavorful and spicy North Indian dish that is made with chicken pieces cooked in a tomato-based sauce

ACHARI CHICKEN/LAMB \$19.99/\$21.99
A north Indian curry made with pickling spices and chicken

MADRAS  CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99
Cooked in South Indian style with coconut and spices.

SAGWALA  CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99
Meat cooked in skillfully blended spinach in an exotic curry punjab special.

AFGANI CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99
Boneless meat cooked in a creamy cashew nut sauce

VINDALOO

Cooked with onion, tomato, vinegar and curry spices in tangy tomato sauce.

CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99

JHALFREZEE

Jalfreze dish is a flavoursome & delicious Indian dish of stir-fried meat with plenty of veggies & spices

CHICKEN/LAMB/ PRAWN \$19.99/\$21.99/\$22.99

CHEF'S SPECIAL

with complimentary basmati rice

AMRITSARI CHICKEN \$20.99
chicken curry cooked in traditional style with bone

HONEY CHICKEN \$20.99
Honey Chicken is tender chicken tossed in a skillet with butter, honey, garlic, fresh lemon juice, spices, and soy sauce.

CREAM CHICKEN \$20.99
Highly recommendation by chef cooked with cashew nut sauce and cream.

MUGHLAI CHICKEN \$20.99
Meat cooked with onion, ginger, garlic and tomatoes with yoghurt cream and almonds

LAMB BALTI \$22.99
Thick lamb curry cooked with tomatoes, ginger, coriander and spices.

PEPPER GRAVY LAMB \$22.99
A hot dish cooked with crushed peppers, onions and spices...for the daring


GOAT CURRY

with complimentary basmati rice

GOAT CURRY MASALA WITH BONE \$24.99
A must try dish cooked in a traditional way with whole spices, onions and tomatoes

SEAFOOD CURRY

with complimentary basmati rice

GOAN FISH CURRY  \$23.99
A popular goan dish, fish cooked with coconut, fenugreek, coriander seeds and finished with coriander



FISH MASALA \$23.99
Fresh fish marinated in spices and simmered in thick onion gravy and tomato gravy

BUTTER PRAWN \$22.99
Marinated prawn fillets roasted in the tandoor oven cooked in creamy tomato gravy.


PRAWN CURRY \$22.99
Traditional dish made with onion, garlic, ginger, tomato & homemade curry Spices.

VEGETARIAN MAINS

with complimentary basmati rice

ALOO SAAG   \$17.99
Aloo saag is made with saag (a variety of greens, including mustard greens, spinach), potatoes and spices.

ALOO MATTAR \$17.99
Potatoes cooked with onion, tomatoes, green peas and spices.

GINGERI ALOO GOBHI  \$17.99
A dish with ginger, onions, tomatoes, potatoes and florets of cauliflower with spices



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DRINKS MENU



Open 6 Days (Tuesday - Sunday)

Lunch from 10am - 2:30pm

Dinner from 4:30pm - Late

Fully licensed and Byo

(Wine Only)

On Tap

TIGER
HEINEKEN SILVER

Indian Bottled Beer

KINGFISHER PREMIUM LAGER BEER
330ML
KINGFISHER STRONG BEER
550ML
GODFATHER STRONG BEER
550ML

Bottled Beer

CORONA
MACS GOLD
EXPORT GOLD
MONTEITH'S ORIGINAL ALE
MONTEITH'S BLACK

PINT

\$11.00

\$11.00

BOTTLE

\$9.00

\$15.00

\$15.00

\$8.00

\$8.00

\$8.00

\$8.00

\$8.00

Low/Non Alcohol Beer

HEINEKEN 0.0%

HEINEKEN LIGHT 2.5%

STEINLAGER LIGHT 2.5%

BOTTLE

\$8.00

\$8.00

\$8.00

Cider

MONTEITH'S CRUSHED APPLE CIDER

Monteith's Crushed Apple Cider contains fresh sun-ripened New Zealand apples that have been crushed to retain the fruit's natural flavours.

ORCHARD THEIVES PEACH & PASSION FRUIT CIDER

This sparkling cider from apples deliver a champagne-style aroma and rich apple flavour. Medium-sweet and light in colour, this is an easy-drinking cider with a crisp taste.

\$9.50

\$9.50



Gin

SCAPEGRACE BLACK NZ GIN

Aronia Berry, Saffron, Pineapple, Butterfly Pea and Sweet Potato, Blended to create something made of nothing.

BOMBAY SAPPHIRE GIN

The incomparable taste of Bombay Sapphire is the result of ten carefully selected botanical ingredients

SINGLE DOUBLE

\$9.00 \$13.00

\$9.00 \$13.00

Tequila

1800 COCONUT TEQUILA

Aromas of classic tequila with hints of toasted coconut. Smooth and silky texture with a nice balance of coconut flavor. Perfect chilled or mixed with fruit juices.

JOSE CUERVO ESPECIAL GOLD TEQUILA

Cuervo Gold is golden-style tequila made from a blend of reposado (aged) and younger tequilas.

\$9.00 \$13.00

\$9.00 \$13.00

Coffee Liqueur

BAILEYS

Baileys coffee is a spin on Irish coffee using Baileys Irish Cream instead of cream and sugar. It is a classic cocktail.

KAHLUA

Made with 100% Arabica coffee beans and rum, Kahlua coffee liqueur is one of the main ingredients in many of the world's favourite cocktails.

\$9.00 \$13.00

\$9.00 \$13.00

Non-Alcoholic Drinks

Soft drinks

COKE

\$4.50

SPRITE

\$4.50

COKE ZERO

\$4.50

RASPBERRY LEMONADE

\$5.50

BUNDABERG GINGER BEER

\$6.00

LEMON LIME & BITTERS

\$7.00

Juices

APPLE

\$6.00

ORANGE

\$6.00

CRANBERRY

\$6.00

TOMATO/SPICED TOMATO

\$6.00

PINEAPPLE

\$6.00

MANGO LASSI

\$7.50

Mocktails

TRAFFIC LIGHT

\$7.50

SPIDER FLOAT

\$7.50

Barista Coffee & Latte

FLAT WHITE	\$5.50
CAFE LATTE	\$5.50
CAPPUCCINO	\$5.50
CAFE MOCHA	\$5.50
HOT CHOCOLATE	\$5.50
AMERICANO	\$5.50
ICE COFFEE	\$7.50
ICE MOCHA	\$7.50
ICE CHOCOLATE	\$7.50



Doc 2 H.

Host Responsibility Policy

Doc. H.

The management and staff of Curry Lounge believe we have a responsibility to provide an environment that is not only comfortable and welcoming but where alcohol is served responsibly. Because of this, we have implemented the following Host Responsibility policy.

- Customers who are visibly intoxicated will not be served alcohol, and will be asked to leave the premises and will be encouraged to take advantage of safe transport options.
- It is against the law to serve alcohol to minors. If we doubt your age, we will ask for identification. Acceptable forms of proof of age are a photo driver's licence, an 18+ Evidence of Age card or a current passport.
- Our policy is zero tolerance for aggressive, coercive or violent behaviour.
- A good range of food is always available.
- Iced water is available free of charge at all times.
- We provide and actively promote, a range of low-alcohol and non-alcoholic drinks, including (insert your own choices eg, low-alcohol beer, fruit juices, soft drinks, tea, and coffee).
- We promote a range of transport options to get you home safely.
- We encourage people to have a designated driver.
- We maintain a training and management policy to give our staff the skills and support they need to do their job responsibly.
- All of these services are well promoted, along with signage required under the Sale and Supply of Alcohol Act 2012.
- Please be our guest and take advantage of the services we offer.

We pride ourselves on being responsible hosts.

Thank you.



Curry lounge Management

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Alcohol will not be served to anyone who is intoxicated



Health New Zealand
Te Whatu Ora

**Alcohol will
not be served
to minors**

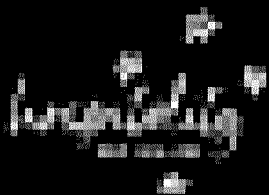


Health New Zealand
Te Whatu Ora

No ID

No Service

No Exceptions



~~Doc~~ Doc 6

AL1057- vii | AUG 2017

NEW ZEALAND
School of
Food & Wine™

This is to certify that

Mani Verma

has successfully completed

Licence Controller Qualification

This course incorporates:

Unit standard: 4646 Version 10, Level 4, Credits 2

Demonstrate knowledge of the Sale and Supply of Alcohol Act 2012 and its implications for licensed premises.

Unit standard: 16705 Version 6, Level 4, Credits 3

Demonstrate knowledge of host responsibility requirements as a duty manager of licensed premises.



CELIA HAY BA, MBA, MEd, Dip.WSET
DIRECTOR

Issued on 31 Oct 2024

Student ID: 77460
Course ID: LCQ_Online-101
NSI: 172888382

NZSFW is registered as a private training establishment by the New Zealand Qualifications Authority
under the Provisions of the Education Act 1989 and its subsequent Amendments.
New Zealand School of Food & Wine, Level 3, 104 Customs Street West, Viaduct 1010, Auckland, New Zealand

NEW ZEALAND
School of
Food & Wine

This is to certify that

Manpreet Kaur

has successfully completed

Licence Controller Qualification

This course incorporates:

Unit standard: 4646 Version 10, Level 4, Credits 2

Demonstrate knowledge of the Sale and Supply of Alcohol Act 2012 and its implications for licensed premises.

Unit standard: 16705 Version 6, Level 4, Credits 3

Demonstrate knowledge of host responsibility requirements as a duty manager of licensed premises.



CELIA HAY BA, MBA, MEd, Dip.WSET
DIRECTOR

Issued on 08 Dec 2023

Student ID: 66779
Course ID: LCQ_Online-079
NSI: 167659296

NEW ZEALAND
School of
Food & Wine

This is to certify that

Abhishek Kumar

has successfully completed

Licence Controller Qualification

This course incorporates:

Unit standard: 4646 Version 10, Level 4, Credits 2

Demonstrate knowledge of the Sale and Supply of Alcohol Act 2012 and its implications for licensed premises.

Unit standard: 16705 Version 6, Level 4, Credits 3

Demonstrate knowledge of host responsibility requirements as a duty manager of licensed premises.



CELIA HAY BA, MBA, MEd, Dip.WSET
DIRECTOR

Issued on 14 Nov 2024

Student ID: 78497
Course ID: LCQ_Online-102
NSI: 151347461

NZSFW is registered as a private training establishment by the New Zealand Qualifications Authority under the Provisions of the Education Act 1989 and its subsequent Amendments.
New Zealand School of Food & Wine, Level 3, 104 Customs Street West, Viaduct 1010, Auckland, New Zealand

Certificate of Achievement

This is to certify that

Manpreet Kaur

has completed the course in

Host responsibility

September 28, 2023

Te Whatu Ora
Health New Zealand



ServeWise

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:

Cuevy Lounge (45/0N/017/2024)

Applicants name:
(Individual or Company)

Cuevy Lounge Ltd.

Premises address:

6, Alexander Road, Raumati Beach, 5032.

Contact phone:

Home: 042993389

Mobile: 02108340399

Contact email:

Nauangool@live.com

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-rrteams@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:

YOGESH NARANG

Signature:



Date:

06/March /2025

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

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CPTED 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			✓

CPTED 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	✓		
Crowding	Premises are maintained at a suitable temperature	✓		
	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	✓		