

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
Email: licence.application@kapiticoast.govt.nz
Telephone (04) 296 4700 Toll Free: 0800 486 486

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 included at the end of the form.**

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

1. Application Type

If you are not filing this renewal application, including paying the fee, at least 20 working days before the licence expires, provide a reason for the late filing as an attachment.

☐ New On-Licence

☒ Renewal of On-Licence

☐ Renewal of On-Licence with variation of conditions

Licence number: ON840

Licence number:

2. Endorsements

Tick the appropriate box if you want to add an endorsement to the licence

☐ Allow BYO

☒ On-Licence plus Caterer's On-Licence

☐ BYO Licence only

☐ 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):

The Raumati Social CLUB

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

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

☐ Natural person(s)

☒ Private Company

☐ Body Corporate

☐ Public Company

☐ Partnership

☐ Other (please specify).....

5. For Applicant that is a Natural Person(s)

Full legal name: Minna Xie

Any aliases (and/or maiden name):

Usual residential address: Number 5a

Street: Martin Road

Suburb: Paraparaumu beach

City: Paraparaumu

Postcode: 5032

Sex: Female

Occupation: Café owner

Date of birth: 12/09/1981

Place of birth: China

Telephone:

Mobile: 02108042593

Email: mannadrummond@gmail.com

6. For Applicant that is a Body Corporate, Authority under which Incorporated**7. For Applicant that is Not a Natural Person(s), Details of Contact Person**

Name:

Designation/Position:

Telephone:

Mobile:

Email:

8. Postal Address for Service

Number/Street/PO Box: 34 poplar avenue, Raumati south

Suburb:

City:

Postcode: 5032

9. Business Details*Describe principal business, any other businesses*

Thr Raumati Social Club Café and Restaurant business

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). ☐ Yes ☒ 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:**

Minna Xie

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 34	Street: poplar avenue	
Suburb: Raumati South	City: Paraparaumu	Postcode: 5032
Trading Name: The Raumati Social Club		

If not Owned by Applicant:

Tenure: <i>(state whether to be held as leasehold, or under tenancy agreement or licence)</i>		
Full legal name of owner: Hugh Lopdel		
Address: Number Level 3, Dominion Buildings	Street: 78 victoria street	
Suburb: Wellington	City:	Postcode:

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

15. Details of Conveyance

Kind: <i>(eg, ship, railway carriage, bus, etc)</i>
Tenure: <i>(state whether owned by applicant, or to be operated under charter, lease, or licence)</i>

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) <i>If more than two certified managers please attach details separately</i>		
Full legal name: Monica Pue		
Number of manager's certificate: MC1209	Expiry Date: 20/08/2025	
Full legal name: Mary Insker		
Number of manager's certificate: MC1054	Expiry Date: 13/05/2025	
17. Business Details		
Café and Restrant		
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 <i>(for example: sale of food; entertainment; accommodation)</i> . Sales of food, café and restraunt		
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. <i>This is to assess whether other goods and services provided are compatible with the sale of alcohol.</i> Coffe, tea, sofe drinks Breakfast, lunch and dinner menu Water is always provide for customers when they dine in, and its place in where is visible and assessable for customer.		

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

Monday to Sunday 8am to 11pm

Do you have, or require, a Trading in Public Place licence to permit consumption of alcohol on footpath: ☒ **Yes** ☐ **No** If 'Yes', please attach and number #.....

18. Conditions

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

**Doc attached?
Number.**

Describe experience and training of applicant:

LCQ and duty manager certificated

7 years of operating of the business

Yes / No

#.....

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

Full breakfast, lunch and dinner menu

Cabinets items

Yes / No

#.....

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

Soft drinks, coffee, tea and juice

Yes / No

#.....

Describe the type and range of low-alcohol (2.5% ABV) beverages intended to be available for purchase (list the brands):

Tiny ipa, Tiny xpa and fugazi

Yes / No

#.....

<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p>Provide staff training and case study</p> <p>Always have duty manager on duty and supervise</p>	<p>Yes / No #.....</p>
<p>Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):</p> <p>Educated staff how to serve alcohol responsibly, turn to help from manager on duty if situation arise,</p>	<p>Yes / 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>Provide case study and tools on side to help staff member identify toxicities customer, provide water and tea if need it, and help to organize transportation</p>	<p>Yes / 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><i>Live music finished by 9:30, last drink at 10:30.</i></p> <p><i>Café door kept close when live music is on</i></p> <p><i>Restaurant closed before 11pm</i></p>	<p>Yes / No #.....</p>

Please attach a map showing the location of the premises. <i>Not required for renewal.</i>	Yes / <input type="checkbox"/> #.....
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.	Yes / No #.....
Please attach a copy of a sample food menu.	<input type="checkbox"/> / 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 a licence for the proposed premises. <i>Not required for a renewal unless the lease or ownership arrangements have changed.</i>	Yes / <input type="checkbox"/> #.....

20. Attachments (Conveyance)		Doc attached? Number.
<ul style="list-style-type: none"> When including attachments please number the documents, circle 'Yes' and write the document number on '#.....' 		
A scale floor plan showing the licensed area and, if applicable, each area to be designated as a supervised area or restricted area, and the principal entrance.		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.		Yes / No #.....
Please attach a copy of a sample food menu.		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 when 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:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
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 when 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: Minna Xie

Date: 18/08/2025

Signature: 

Dated at location:

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 publicly 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.

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

☐ I will collect the alcohol licence – please contact me when it is ready by ☐ Phone or ☒ Email

OR

☒ Please email the 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.

After your application is lodged**Public Notices**

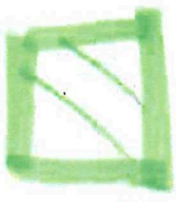
You are responsible for giving notice within 20 working days of the Council formally accepting your application (or 10 working days if it is an application for renewal) and the Council will send you a template to approve. The notice and application will be made available on the Public Notices page of Council's website for a period of 25 working days. A copy of this notice must also be displayed in a conspicuous place on the premises or conveyance to which this application relates for the period of public notification.

Guidance for Completing On-Licence Application Form

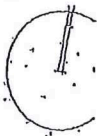
Background		
<p>The object of the Sale and Supply of Alcohol Act 2012 is that the sale, supply, and consumption of alcohol should be undertaken safely and responsibly; and the harm caused by the excessive or inappropriate consumption of alcohol should be minimised.</p> <p>It is a legal requirement of the Sale and Supply of Alcohol Act 2012 that you must have a licence before you can sell or supply alcohol.</p>		
Before lodging application		
<p>If your application for a NEW licence is regarding 'premises - not a conveyance', you must also apply for certificate of compliance with the Resource Management Act and the Building Act from the Kapiti Coast District Council. A '<i>conveyance</i>' means an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle, used to transport people.</p>		
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 also have a restaurant or 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	Convictions of applicant directors or shareholders. 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 '<i>conveyance</i>' is <i>premises</i> which are used to transport people such as an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle.</p> <p>A 'premises - not a conveyance', are any other type of premises (building) 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.

APPROVED
22 DEC 2022



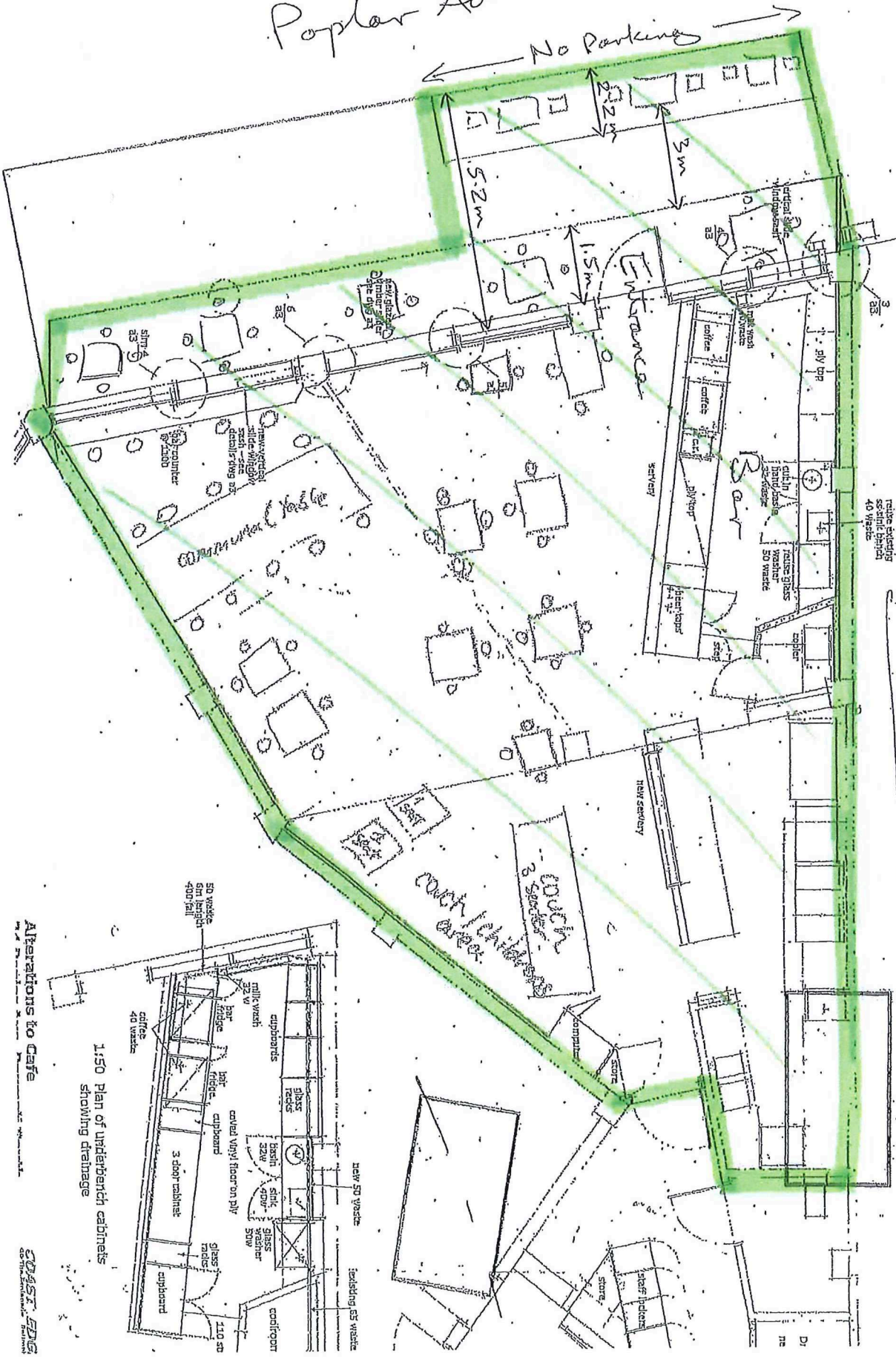
Licensed Area



Peermatt Social Club

Poplar Ave

No Parking



1:150 Plan of underbench cabinets showing drainage

Alterations to Cafe

COAST EDG

Dinner

Menu

Entrée

House-made flat bread with pesto, chilli jam, balsamic olive oil and brie cheese – 22

Spice crumbed calamari with mesclun, garlic aioli and lemon – 20

Miso Tofu with kimchi, sticky sauce, chilli and sesame – 14 Vegan

Korean-fried cauliflower bites, with house-made sticky sauce – 18 Vegan

Spanish-style garlic prawns, served in extra virgin olive oil, confit garlic and topped with fresh herbs – 20

Crumbed camembert bites with cranberry sauce – 18

Grilled seasonal vegetables, sprinkle with house made dukkha – 14

Pear salad with rocket, blue cheese and walnut – 16

Cheesy loaded fries with streaky bacon, pickled red onion, sriracha mayo, black sesame, coriander & chilli – 22

Main

Chargrilled scotch filled with pumpkin puree, hassle back potato, char-grilled seasonal vegetable and red wine Jus – 42

Braised Pork belly serve with spicy miso broth, seasonal vegetable, whipped kimchi mascarpone and potato chips – 39

Pan fried market fish with green beans, tomato lemon butter sauce, top with cherry tomato and basil- 42

Creamy Tom Yum Soup with fresh fettuccine, mussel, cockles, prawns, fish ,top with cherry tomatoes, red chilis and coriander – 32

Low and slow Italian beef ragu with fresh pappardelle, parmesan cheese and topped with fresh herbs – 32

Carbonara with fresh fettuccine, mushroom Spinach, cherry tomatoes and pine nuts -27

Add bacon \$3

Add chicken \$6

Creamy vegan rigatoni, with tusken butter bean and cashew sauce , mushrooms, cherry tomato, pine nuts and nutation yeast – 29

House made parmesan gnocchi with creamy pesto sauce, cherry tomatoes, top with fresh basil, and pine nuts - 29

Add bacon \$3

Add chicken \$6

Dinner Menu

Pizza

Margherita, House made marinara, and mozzarella cheese, garnished with fresh basil - 20

Pepperoni, Salami, house made marinara, mozzarella cheese - 24

Pear Baby, pear, blue cheese, walnut, caramelised onion, rocket, & cream cheese - 26

Peach Baby, Peach, prosciutto, walnut, rocket, cream cheese and balsamic drizzle - 28

Meat Heaven, fillet steak, salami, sausage, red pepper, caramelised onion, marinara, mozzarella cheese, topped with rocket - 32

Cheese burger, caramelised onion, melted cheese, bacon, spicy mayo, house-made aioli, chilli jam -34

Green garden, Marinara, feta, kalamata olives, caramelised onion, tomatoes, spinach, fresh basil, capsicum & walnuts – 24 (Vegan on request)

Spicy Vege, Sliced Shallots, olives, sliced Mushrooms, fresh Chillies Cherry Tomatoes, Basil -24 (Vegan on request)

Fungi, sliced mushrooms fresh Parsley, dried Sage and olive Oil – 24 (Vegan on request)

Neapolitan, pepperoni, shallot, lemon zest, pesto, hot honey and parmesan, topped with rockets and masculine and rocket - 28

Dessert

Whitakers chocolate and raspberry brownie, red wine poached pear, vanilla mascarpone and honeycomb(v,gf) – 17

House made Whitakers chocolate eclairs, crème patisserie, served with ice cream - 17

Apple crumble cheese cake, with vanilla mascarpone, caramel apple sauce – 17

RSC affogato w/ vanilla ice cream and your choice of liquor - 18

Breakfast Menu

8am to 3pm

RSC Big Breakfast, w/ thyme-roasted tomatoes, herbed mushrooms, hash browns, sausage ,bacon, and free range eggs on sourdough – 29.5

RSC Veggie Breakfast, w/ thyme-roasted tomatoes, herbed mushrooms, hash browns, spinach, halloumi, and free range eggs on sourdough – 28
(vegan on request)

Keto Feast, w/ thyme roasted tomatoes, herb mushrooms, spinach, halloumi, sausages, bacon, free range eggs and avocado – 31

Eggs Benedict, w/ hash browns, local soft poached eggs and hollandaise sauce, with choice of:

Wilted spinach – 23

Free-range Bacon – 25

Smoked Salmon – 26

RSC Bacon buttie, with fried egg, house-made aioli, and HP sauce – 16

House-made Granola, with coconut yoghurt, fresh seasonal fruit, poached pears, maple syrup and your choice of milk – 18
(vegan on request + keto)

Stacked waffle French toast, served with dulce de leche, chantelle cream, and honeycomb – 23
Add bacon & Banana + 5

Smashed Avocado, served on toast with crumbled feta, cherry tomatoes, house-made beetroot hummus, dukkah, poached eggs, drizzled with balsamic glaze – 25
(vegan on request)

RSC breakfast bagel, hashbrown, crispy bacon, fried egg, sliced tomato, avocado and hollandaise sauce - 22

Free range eggs on sourdough toast – 14

Sides

Thoroughbread Gluten free - 6

Smoked salmon – 8

Black pudding - 7

Hash browns – 5

Spinach – 6

Bacon - 7

Halloumi – 7

Herbed mushrooms – 6

Thyme-roasted tomato – 6

Hollandaise, Aioli – 3

THE MENU

RAUMATI SOCIAL CLUB

ENTRÉE

RSC Flat Bread	22
pesto, chilli jam, balsamic olive oil and brie cheese	
Crumbed Calamari	20
mesculin, garlic aioli and lemon	
Miso Tofu	14
<i>(vegan)</i> kimchi, sticky sauce, chilli and sesame - <i>gf</i>	
Korean Fried Cauliflower Bites	18
<i>(vegan)</i> ultra crispy cauliflower and RSC sticky sauce - <i>gf</i>	
Spicy Spanish Garlic Prawns	20
extra virgin olive oil, garlic and fresh herbs - <i>gf</i>	
Crumbed Camembert Bites	18
camembert cheese, encased in a crunchy golden crumb and cranberry sauce	
Grilled Seasonal Vegetables	14
RSC dukkah sprinkled on top - <i>gf</i>	
Pear Salad	16
rocket, pear, blue cheese and walnuts - <i>gf</i>	
Cheesy Loaded Fries	22
streaky bacon, pickled red onion, sriracha mayo, black sesame, coriander and chilli oil	

MAIN

Chargrilled Scotch Fillet	42
hasselback potato, chargrilled seasonal vegetables, red wine jus and pumpkin purée - <i>gf</i>	
Braised Pork Belly	39
spicy miso broth, seasonal vegetables, whipped kimchi mascarpone and potato chips - <i>gf</i>	
Creamy Tom Yum Fettuccine	32
mussels, cockles, prawns, cherry tomatoes, red chillis and coriander	
Low and Slow Italian Beef Ragu	32
pappardelle, parmesan cheese and fresh herbs	
Creamy Rigatoni	29
<i>(vegan)</i> tuscan butter bean and cashew sauce, mushrooms, cherry tomatoes, pine nuts and nutritional yeast	
Parmesan Gnocchi	29
<i>(add bacon +3) (add chicken +6)</i> creamy pesto sauce, cherry tomatoes, fresh basil and pine nuts	
Carbonara Fettuccine	27
<i>(add bacon +3) (add chicken +6)</i> mushroom, spinach, cherry tomatoes and pine nuts	

PIZZA

Margherita	20
<i>(gluten-free on request +3)</i> RSC marinara, mozzarella cheese and garnished with fresh basil	
Pepperoni	24
<i>(gluten-free on request +3)</i> RSC marinara, mozzarella cheese and salami	
Pear Baby	26
<i>(gluten-free on request +3)</i> pear, blue cheese, walnut, caramelised onion, rocket and cream cheese	
Peach Baby	27
<i>(gluten-free on request +3)</i> peach, prosciutto, walnut, rocket, cream cheese, pesto and balsamic drizzle	
Meat Heaven	30
<i>(gluten-free on request +3)</i> RSC marinara, fillet steak, salami, sausage, red pepper, caramelised onion, mozzarella cheese and topped with rocket	
Green Garden	24
<i>(gluten-free on request +3) (vegan on request)</i> RSC marinara, feta, kalamata olives, caramelised onion, tomatoes, spinach, fresh basil, capsicum and walnuts	
Cheese Burger	34
<i>(gluten-free on request +3)</i> caramelised onion, swiss cheese, spicy mayo, aioli and chilli jam	
Spicy Vege	24
<i>(vegan on request)</i> sliced shallots, olives, sliced mushrooms, fresh chilli, cherry tomatoes and basil	

Neapolitan	28
<i>(gluten-free on request +3)</i> pepperoni, shallot, lemon zest, pesto, hot honey, parmesan, topped with rocket and mesclun	
Fungi	24
<i>(vegan on request)</i> sliced mushrooms, parsley, dried sage and olive oil	

SIDES

Bowl of Fries	10
<i>(vegan on request)</i> fries served with tomato sauce and RSC aioli - <i>gf</i>	
Side Salad	7

DESSERT

Whittakers Chocolate Brownie	17
<i>(vegan)</i> raspberries, red wine poached pear, vanilla mascarpone and honeycomb- <i>gf</i>	
Whittaker's Chocolate Eclairs	17
crème pâtissière, served with vanilla ice cream	
Affogato	18
your choice of liquor, espresso and vanilla ice cream - <i>gf</i>	
Apple Crumble Cheesecake	17
vanilla mascarpone and caramel apple sauce	

Please inform your server of any allergies. We cater to various dietary restrictions and offer vegetarian and vegan options on any day, please contact us at least 24 hours prior to your booking and we will do our best to accommodate your request. 15% surcharge on public holidays.

34 Poplar Avenue, Raumati South, Paraparaumu
www.raumatisocialclub.co.nz | 04 299 1658

DRINK MENU

SOFT DRINKS

Charlies Lemon Lime Honest Fizz	5
Karma Cola	5
Raspberry Lemonade	6
Coke Zero	5
Ginger Beer	6
Lemon Lime Bitters	6
Kombucha	6
Sparkling Water	6
Tonic	5
Soda	5
Ginger Ale	6

SMOOTHIES

Reboot	12
mango, pineapple, banana, passionfruit	
Vitality	12
strawberries, mango, raspberries, goji berries	
Detox	12
blueberries, banana, dates, boysenberries	

COCKTAILS

Caribbean Mule	17
golden rum, ginger beer, fresh lime and mint	
Amaretto Sour	18
amaretto liquor, whisky and sour citrus	
Tommy’s Margarita	18
tequila, fresh lime and agave	
Espresso Martini	18
coffee liquor, RSC espresso blend, vodka and caramel	
Aperol Spritz	17
aperol, prosecco and freah orange	

TAP BEER

Panhead Port Road Pilsner	14.5
Panhead Supercharger	14.5
Panhead Hazi Pale Ale	14.5
Lager	11.5
Seasonal Tap	--
Half Pint	8.5

BEER & CIDER

Tiny Non-Alc Hazy IPA <0.5%	10
Tiny Non-Alc Hazy XPA <0.5%	10
Fugazi IPA <2.2%	10
Cider	10
Corona	10
Guinness	13
Steinlager	10

ROSÉ

Roaring Meg Pinot Noir Rosé	14 62
<i>(Central Otago, New Zealand)</i>	
A bouquet of lifted white floral and strawberry notes initially and blood orange and red cherry fruit behind. Bright, ripe blood orange and ruby grapefruit flowing into plush stonefruit on the mid-palate. Drier in style, this Rosé is elegant and fine with a long finish	

WHITE

Dashwood Sauvignon Blanc	10 48
<i>(Marlborough, New Zealand)</i>	
A classically Marlborough Sauvignon Blanc, balanced, crisp and lively. Distinct and punchy with layered aromas of guava, gooseberry and citrus peel, underpinned with delicate floral and herbaceous notes. A crisp and lively palate of tropical fruits, zesty lime citrus and minerality with an elegant and energetic finish	

Dashwood Pinot Gris	10 48
<i>(Marlborough, New Zealand)</i>	
A lush and aromatic Pinot Gris. Vanilla, poached pear and white blossom upfront with lychee, candied ginger and gentle baking spices. An elegant acid line gives the wine energy and pulls the palate through a long balanced finish	

Alpha Domus Chardonnay	13 59
<i>(Hawkes Bay, New Zealand)</i>	
A fresh Chardonnay with appealing oak influences, pure ripely scented citrus and crunchy stone fruit characters. Embellished with layers of flavour from extended time on yeast lees and creaminess from full malolactic fermentations, all wrapped around a smooth texture with a clean crisp finish	

Wither Hill Riesling	55
<i>(Marlborough, New Zealand)</i>	
Beautiful fruit weight of freshly squeezed lemons, white peach and honey sets the scene. Bright acidity and a succulent, salty texture give texture and depth to an elegant, pure wine. Dry in style	

RED

Morton Estate Black Label Pinot Noir	13 59
<i>(Marlborough, New Zealand)</i>	
A seductive bouquet of violets, dark red cherries and spice. S generous Pinot Noir, captivating the essence of Marlborough. Expressive and complex with richly layered fruit, velvety texture and nuances of toasty oak	

Alpha Domus Merlot Cabernet	13 59
<i>(Hawkes Bay, New Zealand)</i>	
At blending fruit forward batches and some darker spicier barrels were selected to give excellent drinkability. A finely textured and mellow red with a satisfying depth of flavour that flows through to a lingering savoury finish	

Huntaway Syrah	14 63
<i>(Gisborne, New Zealand)</i>	
This Syrah displays dark sweet fruit with hints of black pepper and spice. Generous yet elegant this wine has an abundance of ripe sweet plums, dark berries with pepper and spice and integrated smooth supple tannins	

Mt Difficulty Roaring Meg Pinot Noir	75
<i>(Central Otago, New Zealand)</i>	
Wild raspberry and dark boysenberry overlay sweet brown spice characters. These same berry notes frame the entry to the wine, leading to a textured mid palate	

SPARKLING

Ruggeri Argeo Brut Prosecco	12 56
<i>(Italy)</i>	
The fresh, elegant bouquet of this Prosecco Brut offers flowery sensations merging into a typically fruity harmonious complexity with aromas of golden apple. Fresh, delicate, balanced on the palate and light in alcohol with a long fruity finish	

Daniel Le Brun Brut	65
<i>(Marlborough, New Zealand)</i>	
this exquisite méthode offers deep straw and gold hues, with aromas of crisp gala apple and wild strawberry, and hints of brioche and toasted pine nuts. On the palate, soft creamy bubbles lead into a rich and weighty experience, balanced by fresh youthful acidity	

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:	The Raumati Social Club		
Applicants name: (Individual or Company)	The Raumati Social Club Limited		
Premises address:	34 poplar avenue, raumati south		
Contact phone:	Home:	042991658	Mobile:
Contact email:	mannaraumatisocialclub@gmail.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-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:

The Raumati Social Club

Signature:



Date:

19/08/2025

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

THE MATTER of the Sale and Supply of Alcohol Act 2012
AND

IN THE MATTER of an application for a waiver by **The Raumati Social Club Limited** pursuant to section 208 of the Sale and Supply of Alcohol Act 2012 (the Act) for the **renewal of an On Licence** in respect of premises situated at 34 Poplar Avenue, **Raumati South** known as “**The Raumati Social Club**”.

BEFORE THE KAPITI COAST DISTRICT LICENSING COMMITTEE

DECISION

Introduction

- 1 I have before me an application by **The Raumati Social Club Limited** for a waiver pursuant to section 208 of the Act. The applicant filed a completed application for the renewal of an On licence on **19 August 2025**, with expiry **5 September 2025**.
- 2 Section 127 of the Act provides that an application for the renewal of a licence must be made no later than 20 working days before expiry of the licence or by such later date as the licensing committee may allow. In the present circumstances an incomplete application was filed **on the 20 working day deadline**. Accordingly, section 127 has not been complied with.
- 3 Section 111 of the Sale of Liquor Act 1989 (the old Act) was the previous section that allowed the District Licensing Agency to waive certain non-compliance where someone had neglected or omitted to do something in the precise manner required by the Act.
- 4 Section 208 of the Act states: Where any person has neglected or omitted to do any act or thing in the precise manner or within the precise time prescribed by this Act, the licensing authority or (as the case may require) the licensing committee or the chairperson, if satisfied that the neglect or omission was not wilful, may waive the same on such terms as they think equitable.
- 5 This is almost identical wording to the previous section 111 of the previous Sale of Liquor Act 1989.
- 6 The lead case on section 111 of the old Act, and still has some application for section 208 of the Act, is *Sara v Johns*, High Court at Auckland, CIV 2008-404-7746. In that case, Heath J gave guidance that:

...the discretion will no doubt be exercised (whether conditionally or unconditionally) having regard (among other things) to such factors as the delay in making the application, the seriousness of the neglect or omission, the consequences of granting a waiver, any prejudice that might be caused to third parties and any relevant public interest factors.

7. I believe it is clear that the applicant's conduct in this matter has not been wilful. However it is the view of the DLC that the applicant will need to be more aware of their obligations under the Act. It is also noted the applicant will need to have systems in place to meet their statutory requirements and to seek advice if not able to understand or fill in the application from an external agent who is able to assist the applicant show suitability to hold a licence.
- 8 I do not consider that any person will be prejudiced if the waiver is granted.
- 9 I am satisfied as to the matters to which I must have regard in section 208 of the Act, and I **grant** the waiver.

Dated at Paraparaumu the 29th of August 2025.



Nigel Wilson
Chairperson
Kapiti Coast District Licensing Committee



Information in relation to the relevant sections of the Act (remove)

127 Application for renewal of licence

- (1) *The holder of a licence may apply in accordance with this section to renew the licence.*
- (2) *Every application for renewal—*
 - (a) *must be filed with the licensing committee with which the application for the licence was filed; and*
 - (b) *must be made no later than 20 working days before the expiry of the licence, or by such later date (not being later than the date of the expiry of the licence) as the licensing committee may allow; and*
 - (c) *must be made in the prescribed form and manner; and*
 - (d) *must contain the prescribed particulars; and*
 - (e) *if it relates to any premises, must be accompanied by a statement by the applicant that—*
 - (i) *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*
 - (ii) *because of the building's current use, its owner is not required to provide and maintain such a scheme; or*
 - (iii) *because of the nature of the building, its owner is exempt from the requirement to provide and maintain such a scheme; and*
 - (f) *must be accompanied by the prescribed fee.*
- (3) *The applicant must comply with the notification requirements set out in [section 101](#); but public notice of the application must be given within 10 working days after filing the application, not 20 working days.*

Westlaw Commentary

Synopsis

This section sets out the process for applying for renewal of licences.

SA127.01

Legislative background

In its breadth of dealing with all licences, this section is new. However it replicates the provisions set out in ss 18, 41 and 64 of the 1989 Act for on-licences, off-licences and club licences respectively.

SA127.02

Effect of this section — discretion to extend filing time

Subsection (2)(b) specifies the time within which the application for renewal must be made. In practical terms, that means prior to one month before the expiry date on the licence. For a first licence which expires after 12 months, that will mean in the tenth month. For a renewed licence for a maximum period of three years, that will mean in the thirty-fourth month of that licence. The licensing committee has a discretion to accept a renewal application made outside that deadline — that is to say, in less than the “20 working days” before the expiry of the licence — on application for a waiver. However, such waivers cannot be sought and should not be granted later than the date of the expiry of the licence. If a licence expires prior to a renewal application being filed, then a new licence application must be made. There is no ability to renew an expired licence. An application to a licensing committee for a waiver, asking the committee to exercise its discretion to accept the application for renewal otherwise than in accordance with subs (2)(b), would be made under s 208.

SA127.03

Failure to lodge an application in time and continued trading

Where an application for renewal is not filed in accordance with this section and trading continues, a public hearing for a new licence made belatedly is almost inevitable because the suitability of the applicant is in issue. See [Re Ecstasy Plus Ltd LLA 1752/93, 13 September 1993](#).

208 Licensing authority or licensing committee may waive certain omissions

Where any person has neglected or omitted to do any act or thing in the precise manner or within the precise time prescribed by this Act, the licensing authority or (as the case may require) the licensing committee or the chairperson, if satisfied that the neglect or omission was not wilful, may waive the same on such terms as they think equitable.

SA208.12

Extension of time to file renewal application

*Without referring to Heath J’s decision in *Sara v Johns*, the Authority in [Re PK Thai Cuisine Ltd \[2011\] NZLLA 676](#) granted a waiver in respect of the late filing of an application for renewal that was not filed until the day after the expiry of the licence.*

More recently, a contrary decision was reached in the High Court by Venning J in [AZ Hobson Liquor Ltd v Galloway \[2012\] NZHC 2331, \[2012\] NZAR 930](#). The facts in this case were that on 30 May the licensee employed a consultant to renew its existing off-licence. The licence was due to expire on 25 August 2012. On 31 August 2012 the agent advised the licence holder that the renewal application had not been filed through

its oversight. An application for renewal and extension of time for filing the application for renewal was filed the same day — which was five working days after the expiry of the licence. The DLA advised that the application for renewal would not be accepted and no extension would be granted. Those decisions were appealed to the High Court. The High Court correctly observed that by the time the application for renewal and extension were made there was no licence to be renewed because it had already expired. The only option at that stage was to apply for a fresh licence. Venning J concluded that although harsh, that interpretation was consistent with the purposes of the Act because if an extension of time could be granted after a licence had already expired, there would have been a hiatus between the date of the late filing/extension application, whenever that might be, and the grant of any waiver and the expiry of the licence. Such a hiatus would pose difficulties in terms of enforcement in those circumstances.

SA208.13

“Satisfied”

“The need to be ‘satisfied’ calls for the exercise of judgment by the [decision-maker]. It is inapt to import notions of the burden of proof and of setting a particular standard, eg beyond reasonable doubt The phrase, ‘is satisfied’ means simply ‘makes up its mind’ and is indicative of a state where the [decision-maker] on the evidence comes to a judicial decision. There is no need or justification for adding any adverbial qualification.”

The above comes from a unanimous five member Court of Appeal in [R v Leitch \[1998\] 1 NZLR 420 \(CA\), at 428 \(\[30\]–\[36\]\)](#), which has been subsequently adopted and applied by the High Court in *Chief Executive of Department of Corrections v McIntosh* [HC Christchurch CRI-2004-409-162, 8 December 2004](#) at [21]–[22], and again on 21 December 2016 by the High Court in [Chief Executive of the Department of Corrections v Douglas \[2016\] NZHC 3184](#) per Nicholas Davidson J at [20].

A DLC can only grant a waiver if “satisfied that the neglect or omission was not wilful”. In [Rivers Hospitality Ltd v Police \[2023\] NZARLA 177](#) the DLC waiver was made on 30 March 2023 in relation to a police report due on 23 March 2023. ARLA stated that the timing would only be relevant as part of the assessment of the wilful test. A DLC is required to consider whether the omission was wilful, which means deliberate or intentional as opposed to accidental. In that case, the reason advanced to the DLC was “due to other work extractions”. ARLA stated that it was not entirely clear what this meant but would have to be taken as a re-prioritising of resources which imputes a deliberate omission. In ARLA’s view the DLC could not be satisfied on the material supplied that the failure to provide the reports was not wilful and the DLC decision to grant the waiver was wrong.

Note that s,208 does not allow the DLC to give a waiver where the applicant has acted negligently or wilfully.