

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.		
<input type="checkbox"/> New On-Licence	<input checked="" type="checkbox"/> Renewal of On-Licence Licence number: 45/ON/072/2022	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number:
2. Endorsements		
Tick the appropriate box if you want to add an endorsement to the licence		
<input checked="" type="checkbox"/> Allow BYO	<input type="checkbox"/> On-Licence <u>plus</u> Caterer's On-Licence	
<input type="checkbox"/> BYO Licence <u>only</u>	<input type="checkbox"/> Caterer's On-Licence <u>only</u> (no restaurant)	
3. Details of Applicant		
Full legal name or names to be on licence (if a company, must be company name): R&R Investments LTD		
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 : On-Licence		
4. Applicant Status: by reference to section 28 of Sale and Supply of Alcohol Act 2012		
<input type="checkbox"/> Natural person(s)	<input checked="" type="checkbox"/> Private Company	
<input type="checkbox"/> Body Corporate	<input type="checkbox"/> Public Company	
<input type="checkbox"/> Partnership	<input type="checkbox"/> Other (please specify).....	

5. For Applicant that is a Natural Person(s)		
Full legal name: Rahul Rahul		
Any aliases (and/or maiden name):		
Usual residential address: 13	Street: Almora View, Ascot Park	
Suburb: Porirua	City:	Postcode: 5024
Sex: MALE	Occupation: Business	
Date of birth: 06/FEB/1991	Place of birth: Sonipat (INDIA)	
Telephone:	Mobile: 0225499487	
Email: ER.RAHUL1111@GMAIL.COM		
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:	Mobile:	
Email:		
8. Postal Address for Service		
Number/Street/PO Box:	Suburb:	
City:	Postcode:	
9. Business Details		
A licensed café, restaurant, and deli serving Mediterranean food, with dine-in and takeaway options. We also serve wine, whisky & beer .		
10. Criminal Convictions		
<p>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.</p>		
11. For a Company whether Incorporated under the Companies Act 1993 or Equivalent Foreign Legislation		
Full Legal Names of Directors: Rahul Rahul		

12. For a Private Company Incorporated under the Companies Act 1993		
Authorised capital: 100	Paid up capital: 100	
Name: Rahul Rahul	Address: Street number 13	
Street: Almora view	Suburb: ascot park , Porirua	
City: wellington	Postcode: 5024	
Date of birth: 06/02/1991	Place of birth: Sonipat	
Designation: Director	Face value of shares held:100	
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 : 901 Coastlands Shopping Town	Street:	
Suburb:	City: Paraparaumu	Postcode:
Trading Name: Mediterranean Food Warehouse		
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: Coastlands Shopping Town Limited		
Address: Number PO Box 99	Street:	
Suburb:	City: Paraparaumu	Postcode: 5254
Is the licence conditional on completion of building work: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and if "Yes", state details:		
15. Details of Conveyance		
Kind: <i>(eg, ship, railway carriage, bus, etc)</i> -----NA-----		
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: Davinder Sharma		
Number of manager's certificate: 45/CERT/1214/2024	Expiry Date: 18 June 2028	
Full legal name: Tomoko Maeda		
Number of manager's certificate: 45/CERT/1287/2025	Expiry Date: 23 JUNE 2026	
17. Business Details		
State the general nature of the business to be conducted by applicant in the premises if licence granted: <i>(for example, hotel, tavern, restaurant, entertainment/nightclub)</i> :		
The general nature of the business to be conducted is that of a licensed restaurant, offering Mediterranean-style food and beverages for dine-in and takeaway. The premises operate primarily as a restaurant with a focus on food, supported by the responsible service of alcoholic and non-alcoholic beverages.		
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> .		
The intended principal purpose of the business is the sale of food. Our focus is on providing high-quality Mediterranean-style meals for dine-in and takeaway.		
Is the applicant engaged, or intending to be engaged, in the sale or supply of any goods other than alcohol, non-alcoholic refreshments and food, or in the provision of any services other than those directly related to the sale or supply of alcohol and non-alcoholic refreshments, and food: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No - and if "Yes", advise the nature of other goods or services. <i>This is to assess whether other goods and services provided are compatible with the sale of alcohol.</i>		
State the days and hours proposed for sale of alcohol <i>(this is licensed hours not trading hours)</i> :		
Monday to Sunday (inclusive) 8AM to 12 Midnight		

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 <ul style="list-style-type: none"> 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.
<p>Describe experience and training of applicant:</p> <p>I ,Rahul Rahul has solid experience in the hospitality industry and managing licensed premises. I am the current owner of Mediterranean Foods Trattoria & Deli and is actively involved in ensuring compliance with all licensing laws. I also hold a valid LCQ (Licence Controller Qualification) certificate.</p> <p>I has appointed Rohit Malik (holds valid LCQ) as the overall manager to handle daily operations. Rohit brings strong experience in hospitality and customer service.</p> <p>The team includes trained staff, several of whom hold Manager's Certificates and have worked in licensed venues. Staff receive ongoing training in host responsibility, ID checks, and managing intoxicated patrons.</p> <p>Mohammad Reza Ghadami Sadrabadi, the previous owner, is also still involved and supports the business operations and compliance.</p>	<p>Yes #. 1a, 1b</p>
<p>Describe the type and range of food intended to be available for purchase:</p> <p>We serve a wide range of Mediterranean-style food, including pizza, pasta, antipasto platters, fresh salads, seafood, meat dishes, and vegetarian options. Cabinet food such as paninis, pastries, and desserts is also available throughout the day. We offer full meals as well as light snacks to accompany beverages, with both dine-in and takeaway options.</p>	<p>Yes #.2A,2B,2C</p>
<p>Describe the type and range of non-alcoholic beverages intended to be available for purchase:</p> <p>A full range of non-alcoholic beverages is available, including barista-made coffee, a selection of teas, soft drinks, sparkling water, juices, and non-alcoholic beer. Cold drinks are available from the fridge, and hot beverages are freshly prepared on-site. Menu Attached with all varieties</p>	<p>Yes #.3A ,3B</p>

<p>Describe the type and range of low-alcohol (2.5% ABV) beverages intended to be available for purchase (list the brands):</p> <ul style="list-style-type: none"> • Steinlager Light (2.5%) • Corona zero • Peroni zero • Export 33 (2%) 	<p>Yes #.4</p>
<p>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):</p> <p>Free Chilled water is freely available in the fridge for easy access by all customers. Free Tap water is also available upon request at any time.</p>	<p>Yes #.5</p>

<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p>All staff involved in serving alcohol are trained to follow the Sale and Supply of Alcohol Act 2012. They check valid photo ID for anyone who looks under 25, refuse service to minors or intoxicated persons, and ensure alcohol isn't supplied to anyone buying on their behalf. A certified duty manager is always on-site to supervise, and regular staff training is provided. Clear signage about age limits and responsible drinking is also displayed on the premises.</p>	<p>Yes #.6A,6B,6C</p>
<p>Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):</p> <p>We take responsible alcohol service seriously and always aim to create a safe, enjoyable environment for our guests. We offer a full menu during all opening hours so people can enjoy a proper meal with their drinks. Chilled water is freely available in the fridge, and tap water is provided on request. We also serve a good range of non-alcoholic and low-alcohol drinks. All alcohol is served under the supervision of certified duty managers who are trained to spot signs of intoxication and step in when needed. We monitor customer behaviour closely, display clear signage about responsible drinking, and are always happy to help arrange safe transport home if someone needs it.</p>	<p>Yes #.7A,7B</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>To make sure we're fully compliant with the Sale and Supply of Alcohol Act 2012, we've put clear systems and training in place. All of our duty managers hold current Manager's Certificates and are always on-site during licensed hours to oversee the responsible sale of alcohol. New staff receive induction training before they start, so they understand their legal responsibilities from day one. We also provide regular training for our front-of-house team on key areas like host responsibility, checking ID, spotting intoxication, and when to refuse service. We keep an incident register to record any alcohol-related issues, which management reviews regularly. Team meetings and refresher sessions help keep everyone up to date with any changes in the law or our internal policies. These systems are all in place to make sure our team knows how to serve alcohol safely and responsibly, while creating a welcoming environment for everyone.</p>	<p>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>No #.....</p>

<p>We are committed to maintaining the good order and amenity of the locality. Our premises are located inside Coastlands Shoppingtown, away from residential homes, schools, or medical centres, so the risk of impact on sensitive users is minimal.</p> <p>Music is kept at a low level indoors and not audible outside. Outdoor areas are monitored to prevent noise disturbance, and staff are trained to manage closing times quietly and respectfully.</p> <p>We regularly check the outside of the premises to keep the area clean and tidy. The business attracts a responsible customer base and has no history of complaints related to noise or disorder.</p> <p>Granting the licence will not reduce the amenity or good order of the area beyond a minimal extent.</p>		
<p>For Licence Renewal Only: Describe any conditions of the licence the applicant seeks to vary or cancel: <i>To be filled in for each condition the applicant seeks to vary or cancel – attach additional pages as necessary</i></p> <p>Terms of condition at present:</p> <p>We does not seek to vary or cancel any conditions of the current licence. All existing conditions are acceptable and will be complied with.</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>Full reasons for variation or cancellation:</p>		<p>No</p> <p>#.....</p> <p>#.....</p> <p>#.....</p> <p>#.....</p>
<p>19. Attachments (if Not a Conveyance)</p> <ul style="list-style-type: none"> When including attachments please number the documents, circle 'Yes' and write the document number on '#.....' 		<p>Doc attached? Number.</p>
<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. <i>The Declaration of Evacuation Scheme template is available on the Council website.</i></p>		<p>Yes</p> <p>#.10</p>
<p>Copy of planning consent: Please attach certificate to show that the 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></p>		<p>No</p> <p>#.....</p>
<p>Copies of all relevant building certificates consents: Please attach certificate to show that the proposed 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></p>		<p>No</p> <p>#.....</p>

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. <i>If this is a renewal application, include your existing 'approved alcohol licensed area' and check for any changes.</i>	Yes #8
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>	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 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).	No #.....
Please attach a photograph or artist's impression of the exterior of the proposed premises. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>	No #.....
Please attach a map showing the location of the premises. <i>Not required for renewal.</i>	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 # 9
Please attach a copy of a sample food menu.	Yes #.2A,2B,2C
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>	No #.....

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:Rahul Rahul	Address: 13 Almora view	
Suburb: Ascot Park , Porirua	City: wellington	
Postcode:	Date of birth: 06/02/91	
Place of birth: Sonipat	Designation: Director	
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: Rahul Rahul

Date: 18/07/2025



Signature:

Dated at location: Paraparaumu

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.

ON-LICENCE

Sections 14 to 16, and 64, Sale and Supply of Alcohol Act 2012



R&R Investments Limited
Licence Number 45/ON/072/2022

Pursuant to the Sale and Supply of Alcohol Act 2012 (the Act), R&R Investments Limited (the licensee) is authorised to sell and supply alcohol on the premises situated at 901 Coastlands Shopping Town, Main Highway, Paraparaumu and known as Mediterranean Foods Kapiti, to any person for consumption on the premises and to let people consume alcohol there.

The authority conferred by this licence must be exercised through a manager or managers appointed by the licensee in accordance with Subpart 7 of Part 2 of the Act.

Conditions

This licence is subject to the following conditions:

1. Alcohol may only be sold, supplied or consumed on the premises authorised by the licence.
2. No alcohol is to be sold on the premises on Good Friday, Easter Sunday, Christmas Day, or before 1pm on Anzac Day to any person who is not residing or lodging on the premises, or present on the premises to dine.
3. Alcohol may be sold only on the following days and during the following hours:

Monday to Sunday - 8am to 12 midnight

4. Meals such as those described on the menu provided with the application, or variations of that menu of a similar range and standard, must be available at all times the premises are open for business.
5. A reasonable range of non-alcoholic and low alcohol beverages must be available at all times alcohol is being sold or supplied.
6. Drinking water must be freely available at all times alcohol is being sold or supplied.
7. The licensee must provide assistance with, or information about, alternative forms of transport from the premises by prominently displaying signage and having an accessible telephone available.
8. The licensee must ensure that the provisions of the Act relating to the supply of alcohol to prohibited persons are observed and must display appropriate signs adjacent to every point of sale detailing the statutory restrictions on the supply of alcohol to minors and intoxicated persons.
9. The licensee shall ensure that, at all times the licence is in force, a copy of the licence is displayed on the interior of the premises so as to be easily read by persons present.
10. The whole of the premises is **undesignated**.
11. The licensed premises situated at 901 Coastlands Shopping Town, Main Highway, Paraparaumu are more precisely identified as outlined in the plan date stamped as approved by the District Licensing Committee on 6 September 2021 (held on DLC file ON872).

Duration

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 licences, this licence continues in force—

- (a) either—
 - (i) until the close of the period for which it was last renewed; or
 - (ii) if it has never been renewed, until the close of the period of 12 months after the day it was issued; but
- (b) if an application for the renewal of the licence is duly made before the licence would otherwise expire, either—
 - (i) until the close of the period of 3 years after the period for which it was last renewed; or
 - (ii) if it has never been renewed, until the close of the period of 4 years after the day it was issued.

Dated at Paraparaumu on 12 October 2022

Secretary
Kapiti Coast District Licensing Committee

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 licences, the licence expires on:

7 September 2025

Note: This Licence replaces licence number 45/ON/051/2021 issued by Kapiti Coast District Licensing Committee



Rahul Rahul

Has completed The Learning Place's

Licence Controller Qualification Course

Date: 14 Sep 2022

Unique ID Number: 224516

Achieving the following NZQA Unit Standards:

- | | |
|----------------------|---|
| Unit 4646 V10 | Demonstrate knowledge of the Sale and Supply of Alcohol Act 2012 and its implications for licensed premises |
| Unit 16705 V6 | Demonstrate knowledge of host responsibility requirements as a duty manager of licensed premises |

inspire • learn • grow

Piet van de Klundert

Director/Kaiarihi
The Learning Place
NZQA Provider 7982



0800 800 415

www.thelearningplace.co.nz

The Learning Place Limited is a New Zealand Qualifications Authority Registered Private Training Establishment under the provisions of the Education Act 1989 and its subsequent amendments. Head Office: 33 Princes Street, Dunedin. Phone: 03 477 777

TRATTORIA MENU

Dinner menu 5pm - 8:30pm

V Vegetarian

VE Vegan

GF Gluten free

BRUSCHETTE

Two slices of sourdough bread

ALL 16.9

PROSCIUTTO DI PARMA

freshly sliced parma ham, buffalo mozzarella, roasted tomato, sundried tomato pesto

WHITE ANCHOVIES

marinated white anchovies, roasted tomato, black olive tapenade

VEGETARIAN V

falafel, roasted tomato, sundried tomato pesto, buffalo mozzarella

SALUMERIA

Antipasti from our deli, perfect to share

ALL 26.5

SALMON BUFFALO

smoked salmon, buffalo mozzarella, fresh tomato, fresh basil

MIXED PLATTER

selection of meats, cheese, dips, sourdough

VEGETARIAN MIXED PLATTER V

selection of mediterranean cheese, pickles, bread, dips, red onion jam

PASTA + RISO

please ask our staff about gluten free options

ALL 29.5

SPAGHETTI ALLO SCOGLIO

garlic, chilli, mussels, prawn, fillet of white fish, cherry tomatoes and Italian parsley

SPAGHETTI BOLOGNESE

pork & beef mince, homemade pasta sauce, parmesan cheese, parsley

ORECCHIETTE ALLA MATERANA

'Alla Materana' with shredded slow roasted lamb, pecorino and mozzarella

HOMEMADE PAPPARDELLE

with braised pork shoulder ragout

MEDI VEG

penne, homemade pasta sauce, selected mediterranean vegetables, parmesan cheese

FETTUCINE

chicken roasted, roasted portobello mushrooms, pancetta creamy sauce, blue cheese

RAVIOLI OF THE DAY V

cooked in white wine creamy sauce

RISOTTO

freshly sliced parma ham, truffle mushroom paste, drizzling of vincotto (cooked wine) dressing

MAINS

ALL 37.5

FISH OF THE DAY...

MEDI LAMB

grilled lamb rump, mediterranean salad, roasted potato, homemade chickpea hummus, beetroot relish

Allergy: please let our staff know if you have any allergies or dietary requirements (dairy, gluten, nuts, seafood etc.)

CLASSIC NEAPOLITAN PIZZA

Dinner menu 5pm - 8:30pm

ROSSE

Tomato & Oregano base

- gluten free pizza base \$3
~~gluten free pizza base \$2~~

MARGHERITA V tomato, oregano, basil, mozzarella	22.5	ROMA zucchini, thyme, goat's cheese, smoked pancetta, mozzarella	28.5
BUFFALO MARGHERITA V tomato, oregano, basil, buffalo mozzarella	26	ORTOLANA V basil, roasted pepper, zucchini, artichokes, eggplant, mozzarella	28.5
CAPRICCIOSA tomato, mushroom, ham, artichokes, olives, mozzarella	28.5	CINQUE TERRE sundried tomato, olives, seasonal green, prosciutto, buffalo mozzarella	28.5
CALZONE (FOLDED PIZZA) V tomato, artichokes, peppers, mushroom, olives, mozzarella	28.5	AMATRICE basil, wine braised onions, guanciale, mozzarella	29
ITALIA tomato, oregano, prosciutto, seasonal green, mozzarella	28.5	POLO PLEASURE roasted chicken, ricotta cheese, sundried tomato pesto, seasonal green, mozzarella	29
NAPOLI tomato, oregano, basil, anchovies, capers, mozzarella	28.5	BOLOGNESE PIZZA pork & beef mince, olives, basil, mozzarella, parmesan	29
SICILIA V basil, cherry tomatoes, grilled eggplant, provolone, mozzarella	28.5	CALABRESE hot salami, roasted peppers, olives, mozzarella, chilli oil	29

BIANCHE

Without tomato base

ALL 29.5

QUATTRO FORMAGGI V four cheeses: taleggio, provolone, fontina, gorgonzola
CHORIZO chorizo, blue cheese, caramelised onion, mozzarella
SALMONE smoked salmon, capers, crème fraîche, chives, lemon zest, seasonal green, mozzarella
GAMBERETTI garlic, zucchini, fresh chilli, Italian parsley, shrimp, mozzarella
GARLIC PIZZA BREAD \$12/ CHEESY \$16 with fresh crushed garlic, Italian parsley, flaky salt, extra virgin olive oil

CONTORINI

sides

SICILIAN SALAD with tomato, cucumber, marinated olives, capers and bocconcini mozzarella	18
ROCKET & PARMIGIANO with balsamic syrup	12.5
RUSTIC FRIES homemade tartare sauce & tomato sauce	12
MIXED OLIVES marinated mixed kalamata and sicilian olives	12
ROASTED POTATO pancetta, caramelised onion, Italian parsley	12

Allergy: please let our staff know if you have any allergies or dietary requirements (dairy, gluten, nuts, seafood, etc.)

DESSERT MENU

CREME BRULEE

\$16.50

served with brandy
snap & whipped cream



MEDITERRANEAN

CHOCOLATE VOLCANO FILLED WITH PRALINE SEMIFREDDO

\$16.50

served on petite brownie &
berry compote

KAPITI

PANETTONE PUDDING

\$16.50

served with creme
anglaise & chocolate
sauce

TIRAMISU

\$15.90

AFFOGATO

\$15.0

vanilla gelato with
coffee

ADD A LIQUOR FOR

\$4.0

GELATO

1 SCOOP

\$7.50

2 SCOOP

\$9.90

extra whipped cream \$ 2.00

ALCOHOLIC DRINKS

White Wines

Chardonnay 1864 13.50 gl 55 bt
Castillo de Olite

High Intensity aromas of peach in syrup, white fruit, tropical fruit and pastry. Deep and intense, silky, round and well balanced

Pinot Grigio 13.50 gl 55 bt

light bodied, dry relatively high acidity. it is complemented by aromas of lemon, lime, green apple and blossoms. Pair well with fish

Verdicchio 13.50 gl 55 bt

Nice texture, salty note and pleasant, perfect with any kind of fish and white meat, can match with any red sauce pasta

Sauvignon Blanc 13.50 gl 55 bt

Starborough (Marlborough), Passionfruit with white currant, fresh herbs and lime notes

Red Wines

Barossa Valley 14 gl 55bt

Intense ruby red, Rich with ripe dark berry fruit and fruit preserves, envied with delicate vein of soice and balsamic notes. Full and well roundeed with notably refined, silky tannins

Montepulciano 14 gl 58bt

House wine. Soft and versatile red from Abruzzo.

Chianti Classico 14 gl 58bt

Produced from the best Sangiovese grapes, Chianti Classico has a dry & sapid flavour with a good level of tannin. Pairs well with lamb, beef and pizza

Nero Di Avola 14 gl 60bt

made from 100% organically grown Sicily Grapes, Nero d'Avola is a soft, smooth wine packed with red berry flavours. It is the perfect accompaniment to pasta, or simply delicious on its own.

Salento 13 gl 52bt

Rich and juicy red from Salento. Plums and spices.

Pinot Noir 13 gl 52bt

Terra Sancta Mysterious Diggings from Central Otago. Gorgeous aromas of fresh flowers, ripe strawberries and tangerine blossoms. Medium - bodied with a lovely balance of fruit. James Suckling has rated it 98/100

MEDITERRANEAN
FOODS

NON-ALCOHOLIC DRINKS

Soft Drinks

Ginger Beer (Schweppes bottle)	\$5.50
Lemon, Lime & Bitters (Schweppes bottle)	\$5.50
Coke (Bottle)	\$5.00
Coke Zero Sugar (bottle)	\$5.00
L&P (bottle)	\$5.00
Sprite (bottle)	\$5.00
Fanta (bottle)	\$5.00
Santa Vittoria Aranciata (bottle)	\$6.00
Santa Vittoria Chinotto (bottle)	\$6.00
Santa Vittoria Limonata (bottle)	\$6.00

Juice

Peach nectar (Bottle 125ml)	\$5.50
Apricot nectar (Bottle 125ml)	\$5.50
Pear nectar (Bottle 125ml)	\$5.50
Apple juice (glass)	\$6.00
Orange juice (glass)	\$6.00
Apple & Feijoa (bottle)	\$5.00
Apple, Orange & Mango (bottle)	\$5.00
Apple & Blackcurrant (bottle)	\$5.00
Tomato Juice	\$6.00
Spicy Tomato Juice	\$6.50

Water

Sparkling mineral water 250ml	\$4.00
Sparkling mineral water (500ml)	\$6.00
Sparkling mineral water (1000ml)	\$9.00

Spritz

(non-alcoholic)

Elderflower Spritz (Elderflower syrup and sparkling water)	\$7.50
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MEDITERRANEAN FOODS COFFEE

Coffee



Buon Appetito

	R	L
Flat White	5.50	5.90
Latte	5.50	5.90
Cappuccino	5.50	5.90
Espresso	4.50	
Espresso Double	4.90	
Long Black	5.00	
Americano	5.00	

	R	L
Mocha	5.50	5.90
Hot Chocolate	6.50	7.50
Espresso Macchiato	5.30	5.50
Iced Coffee	8.00	
Iced Chocolate	8.90	
Hot Chocolate	6.50	7.50

MEDITERRANEAN FOODS



Tea



	R	L
Chai Latte	5.50	5.90
Lemon Honey Ginger	5.00	6.00

English Breakfast Tea	4.50
Chamomile Tea	4.50
Earl Grey Tea	4.50
Green Tea	4.50
Peppermint Tea	4.50







Intoxication Prevention Tool

1 SOBER MONITOR

Customer behaviour

- Coherent, clear speech, normal tone and volume, may be talkative
- Coordinated, balanced, standing without help or support
- Clear eyes, tidy, alert
- Behaving sensibly

SERVER'S ROLE

Monitor customer consumption

- All staff have a role in monitoring the effect of alcohol on patrons
- Talk with the customer – this will build rapport and give insight into their condition
- Use unobtrusive monitoring techniques such as glass collection

Establish clear and consistent standards

- Management and staff are responsible for setting the tone of the premises
- Create a sociable, friendly atmosphere where intoxication will be out of place and unacceptable

Identify customer intentions

- Recognise that a minority of customers on your premises intend becoming intoxicated
- Identify and actively manage those who appear to be high risk
- Be aware that high-risk people include those celebrating, ordering in quick succession, and ordering shots

Offer low-alcohol and non-alcoholic drinks and food options

- Provide a range of alternatives to alcohol
- Actively promote and encourage other products as part of the broader customer experience

2 INFLUENCED INTERVENE

Customer behaviour

- May be overly talkative, opinionated, stumble over words, loud, inappropriate language or comments
- Slowed or delayed reactions, swagger or occasional staggers or sways
- Vacant or blank expression, smell of alcohol on breath, may look untidy
- Overly friendly or withdrawn, inappropriate or risky actions, argumentative, fading attention, increased consumption rate

SERVER'S ROLE

Communicate with team

- Inform your manager and team about what's going on and anyone to keep an eye on
- Maintain communication and regularly follow up on those identified

Slow or stop alcohol service

- Talk to the customer – intervene early and tactfully
- Offer non-alcoholic drinks and food options
- Don't offer refills – wait till they ask; be busy serving other customers
- Serve their next drink with water on the side
- If possible, use the customer's friends to rein in their drinking

Be assertive, not aggressive

- Make your requirements clear and allow customers the chance to comply without losing face
- Never respond to provocation; stay calm and employ calming strategies

3 INTOXICATED DENY AND REMOVE

Customer behaviour

- Slurring, difficulty forming words, loud, repetitive, loses train of thought, nonsensical
- Spills drinks, stumbles, trips, weaves, walks into objects, unable to stand unaided or sit straight
- Eyes glazed or bloodshot, inability to focus, tired, asleep, dishevelled
- Seriously inappropriate actions or language, aggressive, rude, belligerent, obnoxious behaviour affecting other customers

SERVER'S ROLE

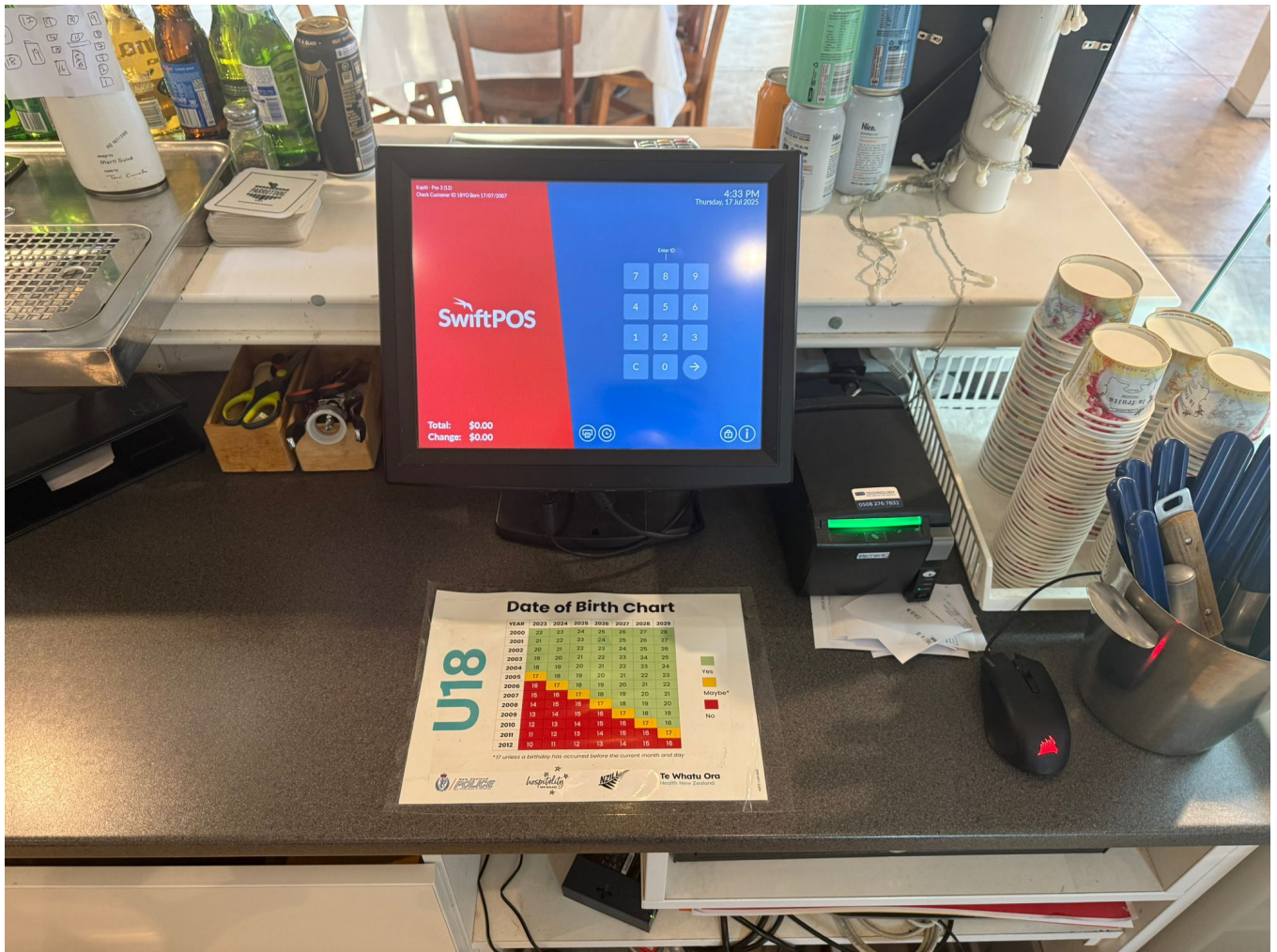
Communicate with team and manager

- Inform your manager and team of issues so they can support an intervention
- House policy will determine who should remove the customer from the premises

Remove customer from premises

- Remove the audience effect
- Consider your own personal safety
- Enter the incident in the logbook
- Consider customer safety – mates or a taxi
- Customers are not allowed to remain on the premises except in a place of safety

ALD53 | SEP 2023

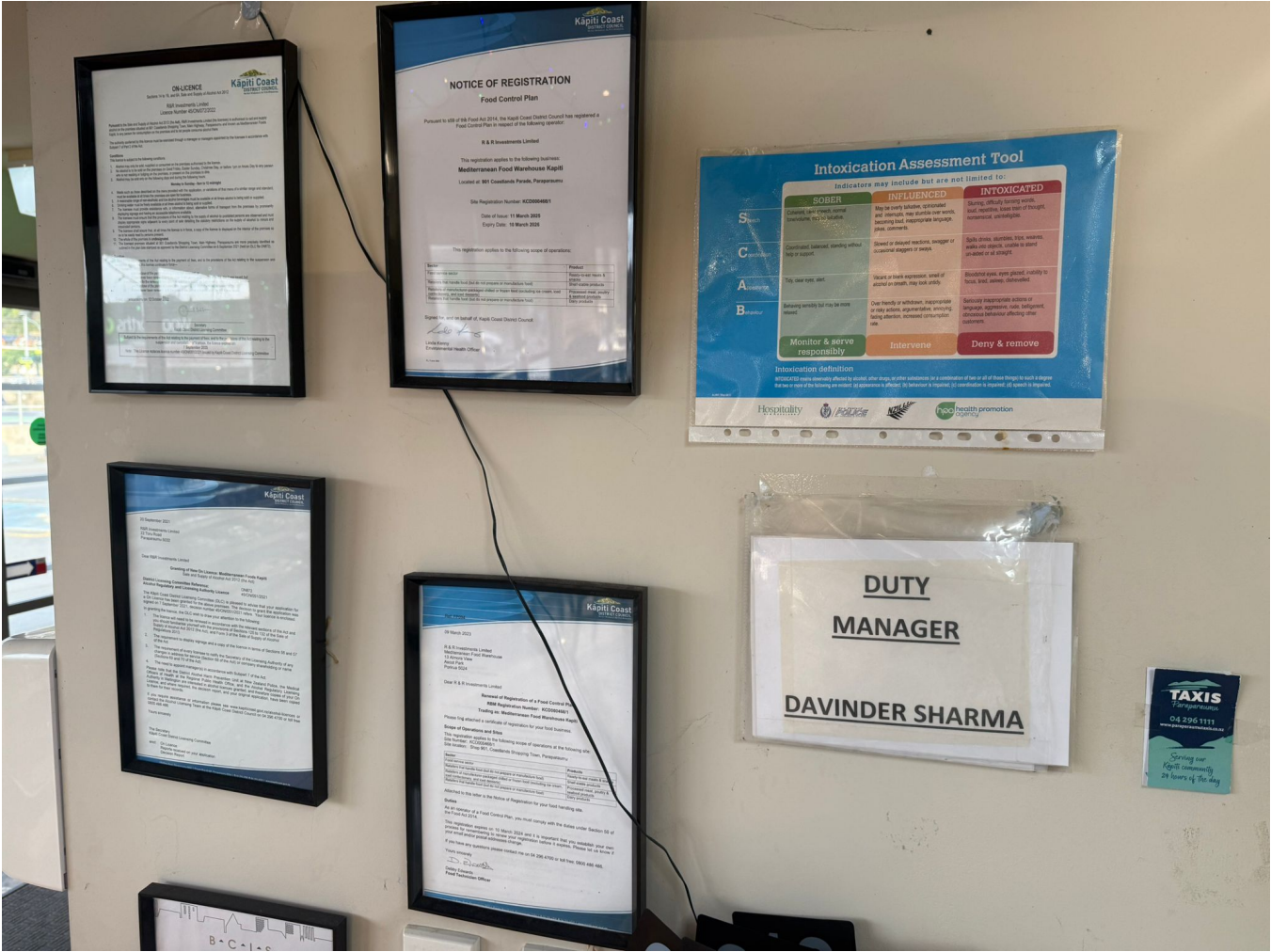




Host Responsibility Policy”

- It is against the law to serve minors. If we are in doubt as to your age, we will ask for ID. Acceptable forms of proof of age are a current NZ photo driver's licence, HANZ 18+ card or a current Passport.
- NO ID NO SERVICE NO EXCEPTIONS
- We will not serve intoxicated persons.
- We operate within the requirements of the Sale & Supply of Alcohol Act 2012.
- Our Policy is to serve you in a friendly, responsible & professional manner.

Management
Mediterranean Foods Kāpiti



17/04/2008

On Licence

Licensed Area
 existing raised area

APPROVED
 Linda X. Kelly
 ENVIRONMENTAL
 HEALTH
 17/04/08

5000 is a of lines
 parallel to street

To comply with First Schedule of
 the Food Hygiene Regs. 1974

Ensure hot water is a continuous supply at 63deg C at all
 sinks, and a maximum of 55 deg C at Wash hand basins.

NOTE
 Pizza area has chimney to
 exterior - as detailed, outside

100 under slab pipe/drain

* condensate drain required

② drain vanity

① Vinyl floor

① Vinyl floor by owner

② grid and sealed concrete
 floor

① tiled floor

② tiled floor

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DATE 18/04/08
 DRAWN BY A.1004
 CHECKED BY G
 PROJECT NO. 07-07

DESIGN PROJECT NO. 07-07
 PROJECT NO. 07-07

Host Responsibility Implementation Plan

Mediterranean Foods Kapiti – R&R Investments Ltd

Prepared by: Rahul Rahul, Owner

About Our Business

Mediterranean Foods Kapiti is a locally owned Italian-style restaurant and deli located in Paraparaumu. We're open daily from **9:00 AM to 9:00 PM**, serving delicious fresh-made food like pizza, pasta, salads, desserts, and more — all made with care in our kitchen. We also offer a retail section with premium cheeses, pastas, sauces, chocolates, and other Mediterranean favourites.

While we are applying for an on-licence to serve alcohol, our main focus is and always will be food. Most of our guests visit us for a relaxed meal with friends or family, and alcohol is only served to complement their dining experience — not as a stand-alone service.

How We Make Sure Alcohol Is Served Responsibly

We know serving alcohol comes with serious responsibilities. To ensure we meet the law and protect our customers, we have strong systems in place:

- Our team checks ID for anyone who looks under **25 years old**.
- We only accept valid New Zealand driver licences, passports, or Kiwi Access cards.
- If someone can't provide ID, we won't serve them alcohol — no exceptions.
- Anyone who appears intoxicated will not be served. Our team knows what signs to look for, such as slurred speech, poor coordination, or unusual behaviour.
- Clear signage is displayed in the bar and billing area, including an age-check guide and intoxication assessment chart, to support our team with good decisions.

We take every precaution to prevent alcohol from being served to minors or anyone who has had too much.

Creating a Safe and Enjoyable Environment

We're proud to be a restaurant that welcomes people of all ages — families, couples, and friends enjoying a good meal. That's why we promote safe and responsible alcohol use by:

- Always serving **alcohol with food** — never on its own.
- Offering **free chilled water** available in open area and **tap water on request**.
- Providing **low-alcohol (2.5%) and alcohol-free beverage options**.

- Making sure a **certified duty manager is always on-site**.
- Keeping an eye on our guests' wellbeing and checking in if anyone seems unwell or unsteady.
- Helping guests organise safe transport home if needed — calling taxi for them.

Our goal is to offer a comfortable, responsible environment where everyone feels welcome.

Training and Team Standards

We currently have a team of **11 staff**, with:

- **5 trained with LCQ (Licence Controller Qualification)**
- **3 certified duty managers** holding current Manager's Certificates.

All new team members are trained on our alcohol service policy during induction, including the Sale and Supply of Alcohol Act and our own values of care and responsibility. Before anyone is allowed to serve alcohol, they must clearly understand the legal obligations and show they're confident in upholding them.

We also regularly check in with staff, offering refreshers and updates so that we stay sharp, safe, and consistent.

Final Word

As the owner of Mediterranean Foods Kapiti, I'm committed to making sure we serve alcohol the right way — responsibly, legally, and with care for our customers and community. We've put strong systems in place to support that, and we're proud of the respectful environment we offer to everyone who walks through our doors.

Rahul Rahul

Owner – Mediterranean Foods Kapiti

Duty managers :

Full legal name: Tomoko Maeda	
Number of manager's certificate: 45/CERT/1287/2025	Expiry Date: 23 JUNE 2026
Full legal name: Davinder Sharma	
Number of manager's certificate: 45/CERT/1214/2024	Expiry Date: 18 June 2028
Full legal name: Mohammad R G Sadrabadi	
Number of manager's certificate: 45/CERT/304/2015	Expiry Date: 3 Oct 2025

07 Jul 2025	Payment	Kapiti Coast Dc Othe ^	\$804.50
Appfee Council			
Kapiti Coast Dc Othe -\$804.50 Payment Mon 7 Jul 2025 at 1:25 pm Processed on Mon 07 Jul 2025 Paid to 03-0732-0306101-00 Details Appfee Council			✕
07 Jul 2025	Payment	Kapiti Coast Dc Othe ^	\$516.00
Council			
Kapiti Coast Dc Othe -\$516.00 Payment Mon 7 Jul 2025 at 1:23 pm Processed on Mon 07 Jul 2025 Paid to 03-0732-0306101-00 Details Council			✕

Fire Evacuation Statement

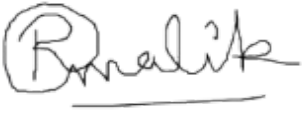
This statement must be accompanied with all new or renewal applications for on-licence (including BYO licences), off-licence, special and club licences in accordance with section 100 and 127 of the Sale and Supply of Alcohol Act 2012.

Applicant details	
Premises name:	Mediterranean Foods Kapiti
Applicants name: (Individual or Company)	Rahul Rahul
Premises address:	901 Coastlands Parade, Paraparaumu 5032
Contact phone:	Home: 048920010 Mobile: 0225499487
Contact email:	er.rahul1111@gmail.com

<p>Fire evacuation scheme</p> <p>Most commonly a building requires an evacuation scheme because it is used for the following purposes:</p> <ul style="list-style-type: none"> – 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. <p>See Fire and Emergency New Zealand Act 2017 section 75 and 76 for further information.</p> <p><i>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.</i></p>
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<p>Statement</p> <p>I hereby state that (tick one):</p> <p><input type="checkbox"/> 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; <u>OR</u></p> <p><input checked="" type="checkbox"/> because of the building's current use, its owner is not required to provide and maintain such a scheme; <u>OR</u></p> <p><input type="checkbox"/> because of the nature of the building, its owner is exempt from the requirement to provide and maintain such a scheme.</p> <p>NOTE:</p>

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:	<i>Rahul Rahul</i>
Signature:	
Date:	<i>19/07/2025</i>

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