

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: ON577

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):

Fishermans Table 2016 Ltd.

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

ON LICENCE

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

☐ 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:

Any aliases (and/or maiden name):

Usual residential address: Number

Street:

Suburb:

City:

Postcode:

Sex:

Occupation:

Date of birth:

Place of birth:

Telephone:

Mobile:

Email:

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: *Mauricio Torrealba*Designation/Position: *Director*

Telephone: [REDACTED]

Mobile: [REDACTED]

Email: [REDACTED]

8. Postal Address for ServiceNumber/Street/PO Box: *P.O Box 37*Suburb: *Paekakariki*City: *Wellington*Postcode: *5258***9. Business Details**

Describe principal business, any other businesses

*Restaurant and Bar***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:

*Karym Elena Gonzalez**Mauricio Eduardo Torrealba*

12. For a Private Company Incorporated under the Companies Act 1993			
Authorised capital: [REDACTED]		Paid up capital: [REDACTED]	
Name: <i>Mauricio Torrealba</i>		Address: Street number [REDACTED]	
Street: [REDACTED]		Suburb: <i>Paekakariki</i>	
City: <i>Paekakariki</i>		Postcode: <i>5034</i>	
Date of birth: <i>26/09/1965</i>		Place of birth: <i>Santiago, Chile</i>	
Designation: <i>Director</i>		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 <i>29</i>		Street: <i>State Highway 59</i>	
Suburb: <i>Paekakariki</i>		City:	Postcode:
Trading Name: <i>Fisherman's Table</i>			
If not Owned by Applicant:			
Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)			
Full legal name of owner: [REDACTED]			
Address: Number [REDACTED]			
Suburb: [REDACTED]			
Is the licence conditional on completion of building work: ☐ Yes ☐ No, and if "Yes", state details:			
15. Details of Conveyance			
Kind: (eg, ship, railway carriage, bus, etc)			
Tenure: (state whether owned by applicant, or to be operated under charter, lease, or licence)			

If not Owned by Applicant:	
Full legal name of owner:	[REDACTED]
Address: Number	[REDACTED]
Suburb:	[REDACTED]
Any registration number:	
Any home base address:	
Any name used or proposed for conveyance:	
Is the licence conditional on completion of construction work: ☐ Yes ☒ No, and if "Yes", state details:	
16. Details of Duty Manager(s)/Proposed Manager(s) If more than two certified managers please attach details separately	
Full legal name:	Mauricio Torrealba
Number of manager's certificate:	45/CERT/039/2014
Expiry Date:	24/06/29
Full legal name:	Mauricio Eduardo Torrealba
Number of manager's certificate:	
Expiry Date:	
17. Business Details	
State the general nature of the business to be conducted by applicant in the premises if licence granted: (for example, hotel, tavern, restaurant, entertainment/nightclub)	
Restaurant and Bar	
Is the sale of alcohol intended to be the principal purpose of business: ☐ Yes ☒ No and advise the intended principal purpose of business (for example: sale of food; entertainment; accommodation).	
Sale of food is the principal purpose.	
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: ☐ Yes ☒ No - and if "Yes", advise the nature of other goods or services. This is to assess whether other goods and services provided are compatible with the sale of alcohol.	

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

Monday to Sunday
from 8am to 11:30pm

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

**Doc attached?
Number.**

- 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 '#.....'

Describe experience and training of applicant: The director of Fishermans Table has been operating this premises for almost 20 years

Yes / No
#.....

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

As per attached Menus

☒ Yes ☐ No
#.....

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

As per attached Drink List

☒ Yes ☐ No
#.....

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

- Heineken Zero % alcohol
- steinlager Pure 5% alcohol
- Export Citrus 2% alcohol

☒ Yes ☐ No
#.....

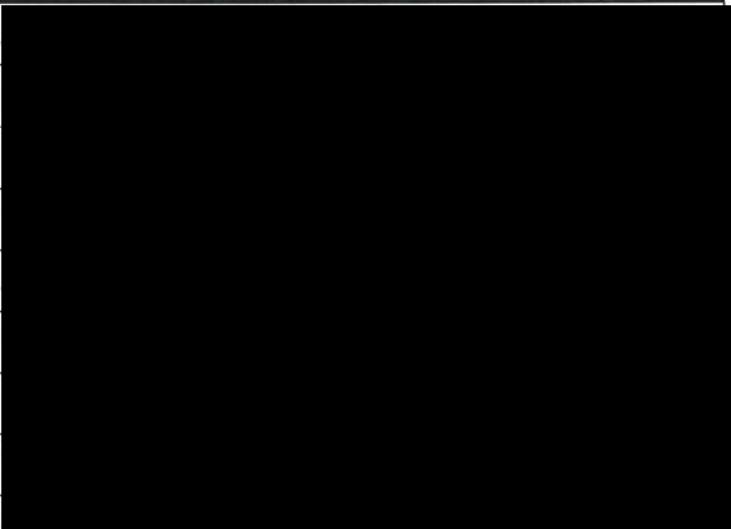
Describe to what extent, and where, drinking water is intended to be freely available to patrons (if no access to mains water supply, also advise the potability of water intended to be available):

Water fountain is available to all patrons free and served to tables on request.

Yes / No
#.....

Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people: See attached Host Responsibility Policy	Yes / No #.....
Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices): - All wines are available by The glass - No jugs for beers.	Yes / No #.....
Describe any other systems (including training systems), and staff in place (or to be in place) for compliance with the Act: See attached Host Responsibility Policy	Yes / No #.....
Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be: • 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. <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> Our operation has no adverse impact on the good order and amenity of the locality.-	Yes / No #.....
For Licence Renewal Only: Describe any conditions of the licence the applicant seeks to vary or cancel: To be filled in for each condition the applicant seeks to vary or cancel – attach additional pages as necessary Terms of condition at present: N/A Action sought: ☐ Variation ☐ Cancellation. If Variation, in what respect does the applicant seek to vary the condition?	Yes / No #..... #..... #..... #.....

Full reasons for variation or cancellation:	
N/A	
19. Attachments (if Not a Conveyance) When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'	Doc attached? Number.
A statement, or signed declaration, regarding the premises need for an evacuation scheme, as set out in section 100(d) of the Act for new applications, or section 127(e) of the Act for renewals. <i>The Declaration of Evacuation Scheme template is available on the Council website.</i>	Yes / No #.....
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>	Yes / No N/A#.....
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>	Yes / No N/A#.....
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 / No N/A#.....
For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / No N/A#.....
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. ☐ Yes ☒ No, and if 'Yes' attach a copy, and if 'No' complete a CPTED checklist (see HPA and the Ministry of Justice websites for more information).	Yes / No #.....
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>	N/A Yes / No #.....
Please attach a map showing the location of the premises. <i>Not required for renewal.</i>	N/A 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 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>	N/A Yes / No #.....

20. Attachments (Conveyance)		Doc attached? Number.	
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			
Include full details of each person who holds 20% or more of the shares, or of any particular class of shares, issued by the company.			
Name: <u>Mauricio Torrealba</u>			
Suburb: <u>Paekakariki</u>			
Postcode: <u>5034</u>			
Place of birth: <u>Santiago, Chile</u>			
Name: <u>Karym Gonzalez</u>			
Suburb: <u>Paekakariki</u>			
Postcode: <u>5034</u>			
Place of birth: <u>Curico, Chile</u>			
Name: <u></u>			Address: <u></u>
Suburb: <u></u>			City: <u></u>
Postcode: <u></u>	Date of birth: <u></u>		
Place of birth: <u></u>	Designation: <u></u>		
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:

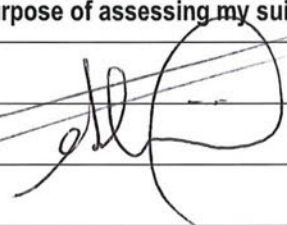
Are additional sheets attached? Yes / No - Doc number #.....

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: Mauricio Torrealba

Date: 23/06/2026

Signature: 

Dated at location: Paekakariki

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 2020. 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.

From: info@thefishermanstable.co.nz
To: [Mailbox - Licence Application](#)
Subject: RE: ON577 - On- Licence renewal application
Date: Monday, 29 June 2026 12:36:07 pm
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[Approved alcohol licensed area.pdf](#)

Hi Donna,

Apologies for the confusion.

We have this approved plan area from 2016, and nothing has changed since then.

Thanks!
Karym

From: Mailbox - Licence Application <licence.application@kapiticoast.govt.nz>
Sent: Monday, 29 June 2026 11:42 AM
To: info@thefishermanstable.co.nz
Subject: RE: ON577 - On- Licence renewal application

Good morning Karym, thank you for providing the Fire declaration. With regard to the floorplan however, what is required is not actually an *evacuation* floorplan, but a plan of the alcohol licenced area, i.e. all areas where alcohol is supplied and consumed.

This needs to show the following detail:

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. *If this is a renewal application, include your existing 'approved alcohol licensed area' and check for any changes.*

Please also include a clear indication of each area's designation (supervised/ restricted), plus the principal entrance.

If you have a copy of the current "approved alcohol licensed area" from when your previous licence was granted you can submit this, with details of any changes made since then.

In the meantime your application will remain on hold.

Kind regards

Donna Want
Regulatory Services Support Officer
Te Kai Maangai Whakaanga Kiritaki
04 296 4700

From: info@thefishermanstable.co.nz <info@thefishermanstable.co.nz>
Sent: Monday, 29 June 2026 11:23 am
To: Mailbox - Licence Application <licence.application@kapiticoast.govt.nz>
Subject: FW: ON577 - On- Licence renewal application

Good morning Donna,

Thank you for your email.

Please see attached Fire Evacuation Statement and Building Evacuation floorplan.

If you need more information please let us know.

Kind regards,
Karym Gonzalez

From: info@thefishermanstable.co.nz <info@thefishermanstable.co.nz>
Sent: Monday, 29 June 2026 11:20 AM
To: 'Mailbox - Licence Application' <licence.application@kapiticoast.govt.nz>
Subject: RE: ON577 - On- Licence renewal application

From: Mailbox - Licence Application <licence.application@kapiticoast.govt.nz>
Sent: Friday, 26 June 2026 9:01 AM
To: info@thefishermanstable.co.nz
Cc: Mailbox - Licence Application <licence.application@kapiticoast.govt.nz>
Subject: ON577 - On- Licence renewal application

Good morning,

We have received your application to renew your On-Licence; it is noted that the fee payment is to be made on 3rd July.

To enable this to be processed, would you please provide the following required documentation:

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. *The Declaration of Evacuation Scheme template is available on the Council website.*

Please see link below for the required Fire declaration form:

<https://www.kapiticoast.govt.nz/media/vh3laso2/dlc-065-fire-evacuation-statement.pdf>

In addition, please provide an updated floorplan (see below requirement as per the

application form)

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. *If this is a renewal application, include your existing 'approved alcohol licensed area' and check for any changes.*

Your application will be placed on hold, pending receipt of all supporting documentation, and payment of the fees.

Kind regards

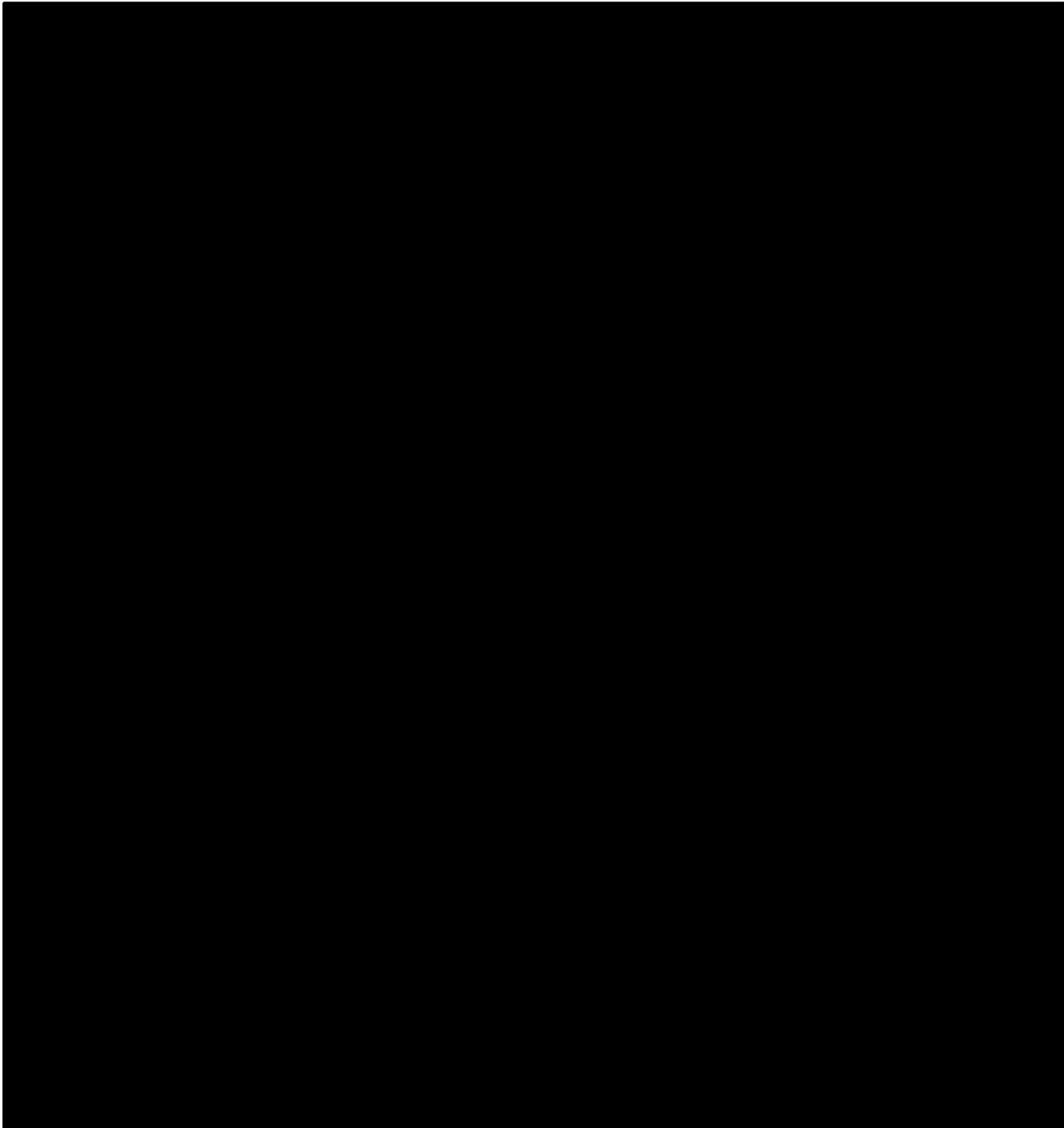
Donna Want
Regulatory Services Support Officer
Te Kai Maangai Whakaanga Kiritaki
04 296 4700

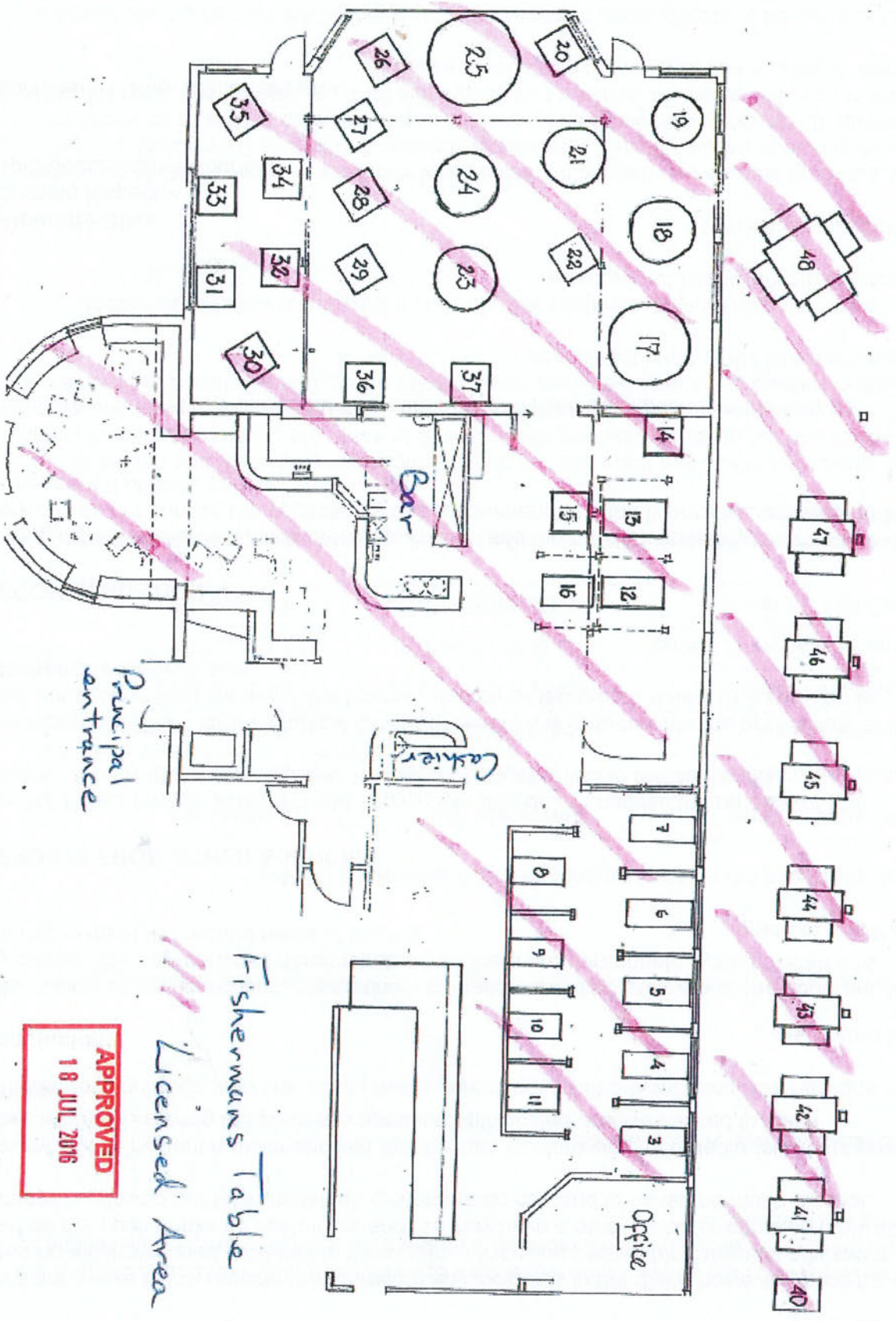


www.kapiticoast.govt.nz

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Attachment 1: Plan of licensed area



BREAD

(serves two plus)

HOT BREAD LOAF	15
HOT GARLIC BREAD LOAF	18.75

ENTRÉES

Add *all-you-can-eat* from the salad boat: \$9.75
Add chips, croquettes or half & half: \$6.75

SEAFOOD CHOWDER	Regular: 17 Large: 21
SOUP OF THE DAY Please check the Specials Board.	17
SHRIMP COCKTAIL	17
CRISPY POTATO SKINS Grilled with ham, cheese and onion. Served with sour cream and sweet chilli dip.	17
DEEP FRIED CAMEMBERT Served with boysenberry sauce and crackers.	17
THE PLATTER Grilled half shell mussels, crumbed fish pieces, squid and prawns with sweet & sour dipping sauce – great to share!	27
GREEN LIPPED MUSSELS Grilled with herb butter.	17
FISH GOUJONS Deep fried fish pieces with sweet chilli dipping sauce.	17

Please check main selection for more entrée options.

Light & main meals include
ALL YOU CAN EAT
from the salad boat!

FROM THE SEA

Light meals & mains include **ALL-YOU-CAN-EAT** from the Salad Boat and are served with your choice of chips, croquettes or half & half. *Please check the Specials Board for our Fish-of-the-day.*

	ENTRÉE	LIGHT	MAIN
FRESH FISH: Pan fried	19	25.95	33
FRESH FISH: Crumbed & deep fried	19	25.95	33
FRESH FISH: With mornay sauce	19	25.95	33
PAN FRIED FLOUNDER			40
SALMON FILLET With red capsicum sauce.		28.95	35
PETE'S HOT POT Fresh fish, prawns, scallop, mussels, squid and shrimps in a tomato broth.	22	28.95	35
FISHERMANS BASKET A selection of choice crumbed seafood.		25.95	33
SQUID RINGS Crumbed and deep fried with tartare sauce.	19	25.95	33
SCALLOPS Deep fried or with mornay sauce.	27	34.95	42
FISH BURGER Served with our own tartare sauce.		25.95	
SEAFOOD PASTA Seafood and pasta topped with cheese and grilled.		25.95	33

If you have a special dietary requirement please advise reception.

Please help yourself to water from the water fountain near the Salad Boat

FROM THE LAND

Light meals & mains include **ALL-YOU-CAN-EAT** from the Salad Boat and are served with your choice of chips, croquettes or half & half. *Steaks are served with garlic butter, pepper butter or mushroom & red wine sauce.*

	ENTRÉE	LIGHT	MAIN
RIB EYE STEAK		29.95	44
T-BONE STEAK			49
FILLET STEAK			42
PORK LOIN Deep fried with sage & onion crumbs and apple sauce.		25.95	33
PAN FRIED CHICKEN BREAST With apricot & almond sauce.		25.95	33
DEEP FRIED CHICKEN TENDERLOINS With sweet & sour dipping sauce.	18	25.95	33
VEGETABLE LASAGNE Spinach, feta and pumpkin with provencale sauce and sour cream.		25.95	
CRUMBED MUSHROOMS Filled with beef, ginger and spices. Served with sweet & sour sauce.	18	25.95	33
VEGAN BURGER With lettuce, tomato, sliced beetroot and aioli.		25.95	
SALAD AS A MEAL Help yourself to <i>all-you-can-eat</i> from our Salad Boat.		25.95	
SIDE ORDERS			
Tomato	5.50	Egg	4.50
Mushrooms	7.50	Onions	4.50



DESSERTS

ALL \$14.95

CHOCOLATE SCALLOP SHELL

Served with vanilla & chocolate ice cream, boysenberry sauce and freshly whipped cream.

HOT DUTCH APPLE CRUMBLE

Served with rhubarb sauce, vanilla ice cream and freshly whipped cream.

CHEESECAKE

Can we tempt you with today's flavour?
Please check the Specials Board...

CHOCOLATE NUT SUNDAE

Vanilla ice cream, chocolate sauce and crushed peanuts, topped with whipped cream and wafers.

PAVLOVA

An old kiwi favourite, served with kiwifruit, passionfruit sauce and freshly whipped cream.

CHOCOLATE MUD CAKE

A decadent dessert served with chocolate sauce, vanilla ice cream and freshly whipped cream.

CARAMEL FUDGE SUNDAE

Vanilla ice cream, our homemade caramel sauce and freshly whipped cream.

Extra scoop of ice cream \$4.75

TEA & COFFEE

TEA

\$5.50

CHOYSA

ENGLISH
BREAKFAST

EARL GREY

LEMON

PEPPERMINT

JASMINE GREEN TEA

CAMOMILE

HOT CHOCOLATE

\$8

ON ICE

\$9

ICED COFFEE

Topped with cream

ICED CHOCOLATE

Topped with cream

ICED TEA

With sugar syrup
& lemon juice

COFFEE

\$6

CAPPUCCINO

LATTÉ

FLAT WHITE

LONG BLACK

SHORT BLACK

AMERICANO
(filter equivalent)

MOCHACINO

CORTADO

SPECIAL COFFEES

\$15

IRISH

(Irish Whiskey)

ROMAN

(Galliano)

MEXICAN

(Kahlua)

CALYPSO

(Tia Maria)

MONKS

(Benedictine)

**GIFT
VOUCHERS**
ARE AVAILABLE
FROM
RECEPTION

**WE WELCOME
YOUR FEEDBACK**

Please complete your
comments card

COCKTAILS

ALL \$17.⁹⁵

BEGINNINGS

Lindauer, Cointreau and peach liqueur

LEMONMIND

Malibu, Midori, lemon and lime juice

TICKLE

Midori, Triple Sec, Blue Curacao, pineapple juice, lemon and raspberry

DECADENCE

Coffee liqueur, Bourbon, cream and milk

FISH BOWL

Vodka, Bacardi, Blue Curacao, lemon juice and lemonade

HAZELNUT SLAB

Frangelico, Baileys, Tia Maria and cream

MOCKTAILS

ALL \$15.⁹⁵

TROPICAL DELIGHT

Pineapple, passionfruit, apricot and cream

CLEANSER

Squeezed orange, apple and lemon juice

BOO

Pineapple juice, orange juice, bitters and raspberry

SOFT DRINKS & JUICES

SOFT DRINKS

\$6

COKE

COKE NO SUGAR

LEMONADE

DIET LEMONADE

FANTA

L&P

TONIC

GINGER ALE

RASPBERRY

LIME &
LEMONADE

LEMON, LIME
& BITTERS

\$7.80

BUNDABERG
GINGER BEER

BUNDABERG
DIET GINGER BEER

BOTTLED WATER

\$7.75

Sparkling (300ml)

JUICES

\$7.50

SQUEEZED ORANGE

FEIJOA & APPLE

APPLE

PINEAPPLE

CRANBERRY

TOMATO

(spiced optional)

\$25

SPARKLING
GRAPE JUICE

(750ml Pink or White)

MILKSHAKES

\$9

MILKSHAKES

Chocolate, banana,
caramel or strawberry

HUNTSMAN

Coke and ice cream

WATER

Please help yourself to water
from the water fountain
near the salad boat

BEER & CIDER

ALL \$8.95

STEINLAGER

STEINLAGER PURE

HEINEKEN

HEINEKEN 0.0%

STELLA ARTOIS

CORONA

MONTEITHS

Original or Black

SPEIGHTS

Gold, Old Dark
or Summit Ultra

SOMERSBY APPLE CIDER

EXPORT CITRUS 2.0%

TAP BEER

GLASS \$8.95

HANDLE \$10.95

Export Gold or Tui

LIQUEURS & SPIRITS

LIQUEURS

\$13

Baileys, Grand Marnier,
Drambuie, Frangelico,
Glayva, Cointreau,
Amaretto, Midori,
Sambucca

PREMIUM SPIRITS

\$13

Jack Daniels, Glenfiddich,
Southern Comfort,
Tullamore Dew, Cognac

PORT

\$12

Ruby or Tawny

HOUSE SPIRITS

\$12

Rum, Gin, Bourbon,
Vodka, Bacardi,
Whisky, Brandy

APERITIFS

\$12

Martini (Dry, Bianco or Rosso),
Sherry (Fino or Medium)
Pimms, Aperol, Pisco

WINE

GLASS \$9.95

BOTTLE \$48

WHITE WINE

CHARDONNAY

- Ant Moore | Marlborough
- Oyster Bay | Marlborough

SAUVIGNON BLANC

- Kopu | Marlborough
- Oyster Bay | Marlborough

PINOT GRIS

- Stoney River | Gisborne
- Oyster Bay | Hawke's Bay

RIESLING

- Ant Moore | Marlborough

RED WINE

MERLOT

- Oyster Bay | Hawke's Bay

PINOT NOIR

- Terra Sancta | Central Otago

SHIRAZ

- Barossa Valley | Australia

SYRAH

- Villa Maria Private Bin |
Hawke's Bay

ROSÉ

- Ant Moore | Marlborough

SPARKLING

- Lindauer Brut | Australia
- Beatrix Organic Rose |
Hawke's Bay

200ml bottle
**LINDAUER
FRAISE**
\$12.95

HOUSE WINE

GLASS \$7.50

HALF LITRE \$21

ONE LITRE \$39.95

MEDIUM WHITE, DRY WHITE OR RED

WATER

Please help yourself to water
from the water fountain
near the salad boat

HOST RESPONSIBILITY POLICY

FISHERMANS TABLE PAEKAKARIKI

THE MANAGEMENT AND STAFF OF FISHERMANS TABLE RESTAURANT ARE COMMITTED TO PROVIDING A SAFE DRINKING ENVIRONMENT AND RECOGNISE BOTH THE SOCIAL AND LEGAL OBLIGATIONS RELATING TO THE SALE AND SUPPLY OF ALCOHOL.

FISHERMANS TABLE IS FIRST AND FOREMOST AN EATING ESTABLISHMENT WITH THE SALE OF ALCOHOL ANCILLARY TO THIS OBJECTIVE.

FISHERMANS TABLE IS ALSO COMMITTED TO PROVIDING A WIDE RANGE OF NON ALCOHOLIC BEVERAGES, ICED WATER, TEA AND COFFEE, LOW ALCOHOL BEER AND WINES BY THE GLASS.

MINORS

SHOULD STAFF SUSPECT A GUEST **PURCHASING OR CONSUMING ALCOHOL** IS UNDER 18 THEY ARE INSTRUCTED TO REFER THE MATTER TO THE DUTY MANAGER WHO WILL DECIDE IF THE GUEST IS TO BE SERVED AND MAY ASK TO SEE AN "EVIDENCE OF AGE DOCUMENT", CURRENTLY THE ONLY DOCUMENTS ACCEPTABLE ARE A NZ OR OVERSEAS PASSPORT, NZ PHOTO ID DRIVERS LICENCE OR A HANZ PROOF OF AGE CARD.

INTOXICATED PERSONS

IT IS ILLEGAL TO ALLOW AN INTOXICATED PERSON ONTO THE PREMISES, TO BECOME INTOXICATED ON THE PREMISES OR TO REMAIN ON THE PREMISES.

IN ALL CASES OR SUSPECTED INTOXICATION THE MATTER IS TO BE HANDLED BY THE DUTY MANAGER.

SAFE TRANSPORT

MOST OF OUR GUESTS COME IN GROUPS AND IN MOST CASES WILL HAVE ARRANGED THEIR OWN TRANSPORT OPTIONS BUT SHOULD ALTERNATIVE TRANSPORT BE REQUIRED OUR RECEPTIONIST WILL HAPPILY CALL A TAXI.

STAFF TRAINING

IT IS OUR POLICY TO HAVE ALL RECEPTIONISTS TO HOLD A CURRENT GENERAL MANAGERS CERTIFICATE AND ALL SERVICE STAFF TO BE AWARE OF THEIR RESPONSIBILITIES UNDER THE SALE AND SUPPLY OF ALCOHOL ACT.

MAURICIO TORREALBA
DIRECTOR
FISHERMANS TABLE 2016 LTD

FIRE SAFETY

FISHERMAN'S TABLE RESTAURANT EVACUATION SCHEME

Responsibilities

The Evacuation Scheme is to be reviewed annually following consultation between Staff, Management and Directors of Fisherman's Table 2016 Ltd.

On adoption of the Evacuation Scheme it becomes the responsibility of the Directors to monitor the implementation of the scheme.

Daily checks and record keeping are the responsibility of ~~the Restaurant Manager or in his absence~~ the Duty Manager.

Compliance Schedule of inspection, maintenance and reporting

1. Warning and Emergency Systems

The manual Fire Alarm System must be audible throughout the whole building and shall be inspected for compliance with New Zealand Building Code F7 and C3.

Daily inspection to ensure alarms are accessible at all times.

2. The Emergency Lighting System

The system shall be inspected to ensure compliance with New Zealand Building Code F6. Inspections shall be monthly and annually in accordance with NZS 6742 and be undertaken by independent qualified persons by way of annual contract.

3. Fire Protection Equipment

Fire Hose Reel, Fire Blanket and Fire Extinguishers to be inspected monthly and annually to comply with NZS 4503 and be undertaken by an independent qualified person by way of annual contract.

Access to fire fighting equipment is to be kept clear at all times.

Restaurant Manager to check monthly:

- a) Correct location and clear accessibility.
- b) Anti-tamper seal intact.
- c) Operating instructions clear and legible.
- d) No obvious physical damage, corrosion or other impediments.
- e) Ensure indicating sign correct and easily visible.

4. Signs

Shall be inspected to confirm compliance with New Zealand Building Code F8. They should be of the correct type, be present in the right locations and be legible.

Illuminated signs to be inspected monthly to NZS 6742 and to be undertaken by an independent qualified person by way of annual contract.

Signs are to be replaced before they become illegible and be replaced immediately if they are missing.

5. Means of Escape

Means of Escape shall be inspected daily, when building is in use, and annually. Inspections shall check for compliance with NZ Building Code C2.

Exit doors must not be locked, barred or blocked so as to prevent occupants from leaving the building when the building is lawfully occupied.

Means of Escape shall be maintained at all times in a safe condition with particular attention to freedom from obstructions and from the storage of combustibles and the ease of opening of any doors leading into the escape route and at the final exit.

Vehicular access to the rear carpark entrance must be maintained at all times and vehicles must not be parked in front of the entrance/fire exit.

Annual inspection is to be an independent qualified person; daily checks by the Duty Manager has to be done.

The current contractor for the above maintenance is:

WORMWALD NZ LTD.
P.O. Box 38-800
Petone
Ph. 04 5964636

ANY DEFECTS IN THE SYSTEMS OR EQUIPMENT SHALL BE REMEDIED IMMEDIATELY THEY BECOME APPARENT.

RECORDS

Records shall be kept indicating:

1. Date of inspection.
2. Type of inspection.
3. Any repairs or maintenance found to be done.
4. Actions taken.
5. Systems acceptability for compliance.
6. Name of person undertaken inspection.

Records need to be kept on the premises for a period of two years.

Sample record sheet attached.

INVENTORY OF EQUIPMENT AND LOCATION

4 MANUAL ALARMS :

One in prep kitchen, **one** between servery and office, **one** by front doors and **one** by SE fire exit in Big "D". Battery box and sirens in the same locations.

6 EMERGENCY LIGHTS :

One prep kitchen exit, **one** servery exit, one little "D", **one** between Reception and Bar, **one** over Main entrance and **two** over exit doors in big "D".

EMERGENCY LIGHT BATTERY SYSTEM:

Three fire extinguishers all CO2 3.5 kgs.: **One** in servery, **one** by back door and **one** by prep stove.

One fire blanket by servery passage way.

One hose reel, opposite gents toilet.

Four Exit signs: **Three** illuminated over Fire Exits in Big "D" and over Main Entrance.

..... Evacuation procedure notices.

BUILDING ASSISTANCE REGISTER

The register needs to be set up under the Fire Safety and Buildings Evacuations Regulations 1992 to record regular users of the building who are disabled.

Regular users of the building are mainly staff and currently we do not employ any staff with mobility problems. Should this situation change then details must be entered on the register and updated as necessary.

Sample register is attached.

VISITOR ASSISTANCE REGISTER

We are usually only aware of a visitor's disability on their arrival and their stay is only usually for a short time. As these visitors are in the restaurant to enjoy themselves it is felt that they probably do not want their disability highlighted and that a discreet method of maintaining a register should be used.

The Visitor Assistance Register is to be maintained by the Receptionist who greets and seats guests. A note will be made on the table booking sheet, under the table number, of any guest that needs assistance into the restaurant or has mobility problems. The number of guests on the table needing assistance should be noted.

The Person To Provide Assistance will be the member of the waiting staff, allocated to look after that table.

Groups with disabilities. These groups are usually supervised. The Receptionist should liaise with the group supervisor to fill out the Building Assistance Register and confirm what assistance may be required.

The Evacuation scheme for disabled visitors should not delay the evacuation of mobile people. If possible/practical, disabled people should be taken to a safe place handy to an exit and assisted to leave after the main flow of people have passed.

The person assigned to assist should remain with the disabled person until that person is in the assembly area and the Warden has checked them off on the Assistance Register.

FIRE WARDEN DUTIES

HEAD WARDEN = Restaurant Manager, Duty Manager or Senior Staff member present.

The Head Warden will be available at the front Main Entrance to receive reports from the area wardens and be ready to liaise with Fire Service Officers.

Head Warden must phone Fire Service from outside building on cell phone.

GENERAL INSTRUCTIONS FOR WARDENS

Wardens are to wear armbands, highlighted vest and/or hats for identification.

DO NOT TURN LIGHTS OFF
--

Must be at least two wardens, who are responsible for:

1. Searching their designated areas thoroughly to ensure that all persons are clear of the area.
2. Turning off power to machinery IF practicable.
3. Closing all doors behind them.
4. Reporting to Head Warden to advise clearance of area or anything out of the ordinary, such as people still in the area.

WARDEN at KITCHEN AND “BACK OF HOUSE” AREAS: Head Chef or Grill Cook in the absence of Head Chef.

Areas of responsibility: Servery, Office, Wine store, Dry store, Salad room, Preparation kitchen, Cool room, Freezer and Staff room (do not forget toilets, both inside and out).

Responsible for instructing a staff member to ensure gate from beach top is open.

WARDEN at PUBLIC AREAS: Duty Manager.

Areas of responsibility: Chart room, tables 12 to 16 (do not forget table 13), Small Dining Room, Lounge, behind Bar, Reception and both female and male toilets. Make sure customers/staff are at correct evacuation area.

Head Warden is to take the table booking sheet and clear/occupied checklist from under booking sheet to the front Main Entrance.

EMERGENCY INSTRUCTIONS

Emergency instructions are to be placed conspicuously in each work area, staff room and in the public area; placed by the phone where appropriate.

The procedure notice should be clear and concise and explain what to do upon discovery of a fire and the evacuation of building, e.g.:

FIRE

IF YOU DISCOVER A FIRE, THEN IMMEDIATELY:

1. USE THE NEAREST MANUAL FIRE ALARM.
2. PHONE THE FIRE BRIGADE ON 111. USE MOBILE PHONE. PHONE FROM OUTSIDE THE BUILDING.
3. GIVE EXACT ADDRESS OF BUILDING AND LOCATION OF FIRE.

59
WITHING BUILDING 29 STATE HIGHWAY ONE, PAEKAKARIKI, MARKER 29,
NEAREST MAJOR INTERSECTION BEACH ROAD, PAEKAKARIKI / STATE
HIGHWAY ONE. CLOSEST STREET: AMES STREET.

EVACUATION

SPEED BUT NO HASTE IS THE KEY NOTE

1. ON HEARING THE ALARM employees and visitors, other than the appointed wardens must leave the building immediately by normal routes. IF FOUND TO BE IMPASSABLE, ALTERNATIVE EXITS MUST BE USED (in public areas staff in assigned areas must assist guest, prior to leaving themselves).
2. WALK. DO NOT RUN.
3. DO NOT PASS OTHERS ALONG THE ROUTE.
4. MAINTAIN SILENCE. DO NOT CHATTER.
5. REPORT TO YOUR PREDETERMINED ASSEMBLY POINT.
6. DO NOT RETURN INTO THE BUILDING UNTIL THE ALL CLEAR IS GIVEN BY A FIRE WARDEN.

ASSEMBLY POINTS

Assembly points are to be established away from the building and so as to leave access for the emergency services clear.

- a. Staff are to assemble on seaward side of roundabout.
- b. Visitors and assigned staff are to assemble on road side of roundabout.

TRAINING

This is the most important aspect of the evacuation scheme.

As staff on duty vary, it is considered that the duties of Fire Warden be attached to the position rather than the person. This responsibility is to be included in the job description for the position.

On induction all staff are to be made aware of the evacuation scheme, shown the position of manual fire alarms, fire fighting equipment and the means of egress from the building.

Ongoing training should be undertaken in the use of fire fighting equipment, knowledge of the evacuation scheme and practise evacuations.

Practice evacuations must be undertaken monthly for both lunch and dinner staff (staff to be brought in early so as not to disrupt customer service). A record of the date, time and those involved must be kept and any notes of problems found.

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HEAD WARDEN = Restaurant Manager, Duty Manager or Senior Staff member present.

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Head Warden must phone Fire Service from outside building on cell phone.

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Wardens are to wear armbands, highlighted vest and/or hats for identification.

DO NOT TURN LIGHTS OFF

Must be at least two wardens, who are responsible for:

1. Searching their designated areas thoroughly to ensure that all persons are clear of the area (check below).
2. Turning off power to machinery IF applicable.
3. Closing all doors behind them.
4. Reporting to Head Warden to advise clearance of area or anything out of the ordinary, such as people still in the area.

WARDEN AT KITCHEN AND "BACK OF HOUSE" AREAS": Head Chef or Grill Cook, in the absence of Head Chef

Areas of responsibility: Servery, office, wine store, dry store, salad room, preparation kitchen, cool room, freezer, staff room, both toilets, keg room.

Responsible for instructing a staff member to ensure gate from beach top is open.

WARDEN AT PUBLIC AREAS: Duty Manager

Areas of responsibility: Chart room, tables 12 to 16, Little D, Bid D, behind Bar, Reception and all customer toilets. Make sure customer/staff are at correct evacuation area.

Head Warden is to take the table booking sheet and clear/occupied checklist from under booking sheet to the front Main Entrance.

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:

Fishermans Table 2016 Ltd.

Applicants name:
(Individual or Company)

Fishermans Table 2016 Ltd

Premises address:

29 State Highway 59
Paekakariki 5034

Contact phone:

Home: 04) 2928125 Mobile: 027 2787239

Contact email:

info@thefishermans table.co.nz

2. Fire evacuation scheme

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

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

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

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

Statement

I hereby state that (tick one):

☒ the **owner** of the building in which the premises are situated provides and maintains an evacuation scheme as required by section 76 of the Fire and Emergency New Zealand Act 2017;

OR

☐ because of the building's current use, its owner is not required to provide and maintain such a scheme;

OR

☐ because of the nature of the building, its owner is exempt from the requirement to provide and maintain such a scheme.

NOTE:

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

Name:

Mauricio Torre alba

Signature:



Date:

27/06/2026

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

PLAN OF BUILDING SHOWING EVACUATION ROUTES

