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ON895

# 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

Received by  
Kāpiti Coast District Council  
at Paraparaumu  
01 APR 2026  
By: [Signature] Time: 2:49

Received by  
For Council use  
Kāpiti Coast District Council  
at Paraparaumu  
File #  
02 APR 2026  
By: [Signature] Time: 1:53 PM

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:	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number: <u>4510N103412023</u>
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**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): SIRNARSINGHDAVTA, 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**

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

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

Full legal name:

Any aliases (and/or maiden name):

Usual residential address: Number

Street:

Suburb:

City:

Postcode:

Sex:

Occupation:

Date of birth:

Place of birth:

Telephone:

Mobile:

Email:

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: BALVEER SINGH

Designation/Position: MANAGER

Telephone:

Mobile: 0211641388

Email: BALBIR.GOSAIN@YAHOO.COM.

8. Postal Address for Service

Number/Street/PO Box: 618 BUKLEY BIRD

Suburb: PARAPARAUMU

City: KAPITI COAST

Postcode: 5032

9. Business Details

Describe principal business, any other businesses

RESTAURANT

10. Criminal Convictions

Does the applicant(s) have any criminal convictions (other than convictions for offences against provisions of the Land Transport Act 1998 not contained in Part 6, and offences to which the Criminal Records (Clean Slate) Act 2004 applies).  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:

VIJAY SINGH

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

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

**13. For a Partnership**

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

**14. Details of Premises (if not a Conveyance)**

Address: Number	Street:	
Suburb:	City:	Postcode:
Trading Name:		
If not Owned by Applicant:		
Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)		
Full legal name of owner: JOHN BATTY (+68275773)		
Address: Number 175B	Street: MANLY STREET PARAPARAUMU	
Suburb: KAPITI COAST	City: KAPITI	Postcode: 5032
Is the licence conditional on completion of building work: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if "Yes", state details:		

**15. Details of Conveyance**

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

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

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

**13. For a Partnership**

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

**14. Details of Premises (If not a Conveyance)**

Address: Number	GAEPIH STREET	Street:	GA EPIHA STREET
Suburb:	PARAPARAUMU	City:	PARAPARAUMU
		Postcode:	5032
Trading Name:			
If not Owned by Applicant:			
Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)			
Full legal name of owner: VIJAY SINGH			
Address: Number	64	Street:	KAPITI ROAD
Suburb:	PARAPARAUMU	City:	PARAPARAUMU
		Postcode:	5032
Is the licence conditional on completion of building work: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if "Yes", state details:			

**15. Details of Conveyance**

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

<b>If not Owned by Applicant:</b>		
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:		
<b>16. Details of Duty Manager(s)/Proposed Manager(s) If more than two certified managers please attach details separately</b>		
Full legal name: BALVEER SINGH		
Number of manager's certificate: 45/CERT/971/2021	Expiry Date: 30/11/2028	
Full legal name: SAPANA SINGH		
Number of manager's certificate: 45/CERT/1088/2022	Expiry Date: 14/3/2027	
<b>17. Business Details</b>		
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)		
INDIAN RESTAURANT		
Is the sale of alcohol intended to be the principal purpose of business: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No and advise the intended principal purpose of business (for example: sale of food; entertainment; accommodation).		
SALE OF BLOOD		
Is the applicant engaged, or intending to be engaged, in the sale or supply of any goods other than alcohol, non-alcoholic refreshments and food, or in the provision of any services other than those directly related to the sale or supply of alcohol and non-alcoholic refreshments, and food: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No - and if "Yes", advise the nature of other goods or services. This is to assess whether other goods and services provided are compatible with the sale of alcohol.		

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

MONDAY - SUNDAY

11.00AM 10PM

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:

we have to WE HAVE TWO DUTY MANAGER WHO HAVE EXPERIENCE OF WORKING IN LICENCE PREMISES TO FIVE YEAR

Yes / No #.....

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

FOOD MENU ATTACHED

Yes / No #.....

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

DRINKS MENU ATTACHED

Yes / No #.....

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

MENU ATTACHED

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):

FREE WATER AND IS SUPPLIED TO ALL TABLES AND REFILLED WHEN NEEDED

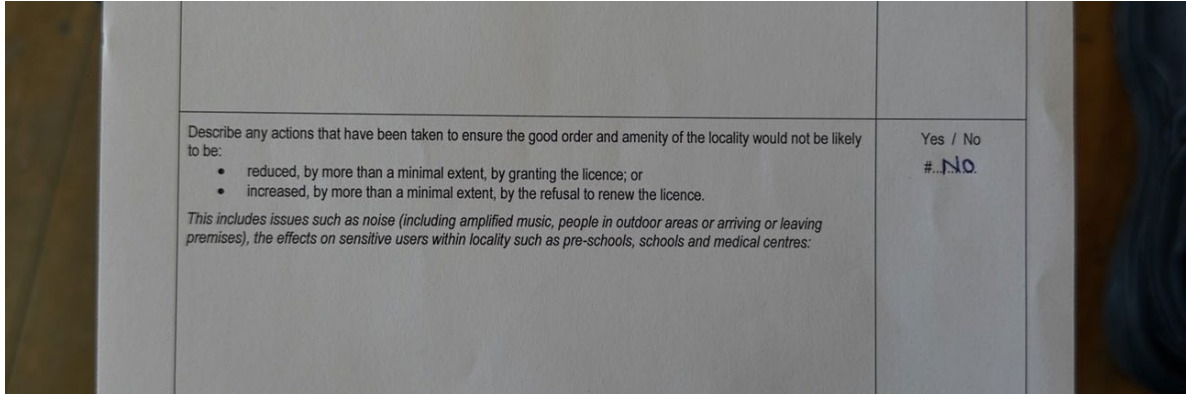
Yes / No #.....

<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p>STAFF OR SERVER IS TRAINED TO EXAMINE CUSTOMER BEHAVIOR AND DRINKING SPEED TO MONITOR</p>	<p>Yes / No #.....</p>
<p>Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):</p> <p>HOST RESPONSIBILITY IS DISPLAYED AT WHERE EASILY COULD BE SEEN NOTICE IN ALL REST ROOM</p>	<p>Yes / No #.....</p>
<p>Describe any other systems (including training systems), and staff in place (or to be in place) for compliance with the Act:</p> <p>NO ALCOHOL SHOULD BE SERVED IN ABSENCE OF DUTY MANAGER</p>	<p>Yes / No #.....</p>
<p>Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be:</p> <ul style="list-style-type: none"> <li>reduced, by more than a minimal extent, by granting the licence; or</li> <li>increased, by more than a minimal extent, by the refusal to renew the licence.</li> </ul> <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>Yes / No #.....</p>
<p><b>For Licence Renewal Only:</b> 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>Action sought: <input type="checkbox"/> Variation      <input type="checkbox"/> Cancellation. If Variation, in what respect does the applicant seek to vary the condition?</p>	<p>Yes / No #..... #..... #..... #.....</p>



**From:** [Balbir Gosain](#)  
**To:** [Mailbox - Licence Application](#)  
**Subject:** Re: ON895 - Sirnarsinghdavta Limited trading as Himalayan Kitchen  
**Date:** Friday, 10 April 2026 2:00:33 pm  
**Attachments:** [image001.png](#)  
[image003.png](#)  
[image002.png](#)  
[image005.png](#)  
[image004.png](#)

Hi thanks email me




Thank you  
Balveer singh

[Sent from Yahoo Mail for iPhone](#)

On Friday, April 10, 2026, 9:50 AM, Mailbox - Licence Application <[licence.application@kapiticoast.govt.nz](mailto:licence.application@kapiticoast.govt.nz)> wrote:

Good morning, in one of my previous emails I mentioned this question (see below), which has not been completed in the application. Would you please complete this (page 6 of the attached) and return as soon as possible. One this is received, along with the confirmation from the building owner, we can commence processing your renewal application.

 Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be: <ul style="list-style-type: none"><li>reduced, by more than a minimal extent, by granting the licence; or</li><li>increased, by more than a minimal extent, by the refusal to renew the licence.</li></ul> <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>	Yes / No #.....
---	--------------------

Kind regards

**Donna Want**  
Regulatory Services Support Officer  
Te Kai Maangai Whakaanga Kiritaki  
04 296 4700  
Kapiti Coast District Council




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**From:** Mailbox - Licence Application  
**Sent:** Thursday, 9 April 2026 3:02 pm  
**To:** Balbir Gosain <[balbir.gosain@yahoo.com](mailto:balbir.gosain@yahoo.com)>  
**Subject:** RE: ON895 - Sirnarsinghdavta Limited trading as Himalayan Kitchen

Thank you Balbir, this is what was needed on the application form.

As it now appears that the building is under new ownership, when the landlord returns from overseas would you please ask him for a formal letter confirming there is no objection to you selling alcohol on the premises, then forward the letter to this email address.

Once we receive that we will be able to start processing your application.

Full reasons for variation or cancellation:	
<b>19. Attachments (if Not a Conveyance)</b> <ul style="list-style-type: none"> <li>When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'</li> </ul>	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 #... <b>YES</b> ... <b>1</b>
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 #.....
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 #.....
 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 #.....
For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / No #.....
Advise if a Crime Prevention Through Environmental Design (CPTED) assessment has been undertaken or any improvements to the design and layout in accordance with CPTED. <input type="checkbox"/> Yes <input checked="" type="checkbox"/> NO, and if 'Yes' attach a copy, and if 'No' complete a CPTED checklist ( <i>see HPA and the Ministry of Justice websites for more information</i> ).	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>	Yes / No #.....
Please attach a map showing the location of the premises. <i>Not required for renewal.</i>	Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the 'Yes' and repeat the document number you have given it.	
 Please attach a copy of your Host Responsibility Policy.	Yes / No #... <b>YES</b> ...
Please attach a copy of a sample food menu.	Yes / No #... <b>YES</b> ...
If the premises are owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of a licence for the proposed premises. <i>Not required for a renewal unless the lease or ownership arrangements have changed.</i>	Yes / No #.....

20. Attachments (Conveyance)		Doc attached? Number.
<ul style="list-style-type: none"> <li>When including attachments please number the documents, circle 'Yes' and write the document number on '#.....'</li> </ul>		
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: VIJAY SINGH	Address: 9A BPIHA STREET	
Suburb: DARAPARAUMU	City: KAPITI COAST	
Postcode: 3250	Date of birth: 01/08/1977	
Place of birth: INDIA	Designation: DIRECTOR / OWNER	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Are additional sheets attached? Yes / No - Doc number #.....		

**22. Further details 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: विजय सिंह	Signature: विजय सिंह	
Date: 02/04/2026	Signature: विजय सिंह	
Dated at location:		

**Privacy Statement**

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

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

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

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

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

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

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

**After your application is lodged**

**Public Notices**

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

## Guidance for Completing On-Licence Application Form

Background		
<p>The object of the Sale and Supply of Alcohol Act 2012 is that the sale, supply, and consumption of alcohol should be undertaken safely and responsibly; and the harm caused by the excessive or inappropriate consumption of alcohol should be minimised.</p> <p>It is a legal requirement of the Sale and Supply of Alcohol Act 2012 that you must have a licence before you can sell or supply alcohol.</p>		
Before lodging application		
<p>If your application for a NEW licence is regarding 'premises - not a conveyance', you must also apply for certificate of compliance with the Resource Management Act and the Building Act from the Kapiti Coast District Council. A 'conveyance' 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)	All applicants must complete either 14 or 15. A 'conveyance' is premises which are used to transport people such as an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle.
15	Details of Conveyance	A 'premises - not a conveyance', are any other type of premises (building) for which you are seeking a licence.
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.

## Host Responsibility Policy of Himalayan Kitchen

The Management of Himalayan Kitchen believe that their prime objective to provide an environment and atmosphere where patrons can relax and enjoy the food and beverage on our premises. To ensure that Following Host Responsibility will be implemented:

1. Liquor will only be served for consumption within licensed premises.
2. There will always be availability of low-alcoholic and full range of non-alcoholic beverages at all times.
3. If staff are in doubt about the age of the person wishing to purchase liquor with their meal, acceptable identification will be required.
4. Persons who are visibly affected by alcohol will not be served liquor.
5. Food will always be available and include the specific range and types of food listed on menu or board.
6. Intoxicated persons cause disruption to everyone and management will take hard steps accordingly.
7. Free water will always be available at all times.
8. Reasonable steps are taken to ensure safe transportation.

We are proud to be a responsible host and hope you enjoy your visit to Himalayan Kitchen.



**HIMALAYAN KITCHEN**  
NEPALI & INDIAN CUISINE

**From:** [Balbir Gosain](#)  
**To:** [Mailbox - Licence Application](#)  
**Subject:** Fw: ON895 - Sirmarsinghdavta Limited trading as Himalayan Kitchen  
**Date:** Friday, 10 April 2026 3:01:58 pm  
**Attachments:** [image005.png](#)  
[image001.png](#)  
[image002.png](#)  
[image003.png](#)  
[image004.png](#)

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Subject: Letter from Owner Received Today

Dear Donna want good afternoon

I would like to inform you that we have received the letter from our owner today, which we needed. I am attaching the letter for your reference. Please have a look.

Thank you and best regards,

[Balveer singh]

**Henderson Batty Trust**  
**9 Epiha St Paraparaumu**

10/04/2026

To whom it may concern

I hereby give my permission for the owners of the Himalayan Restaurant at 9 Epiha St to apply for a liquor licence from the KCDC.

If anyone needs to contact me regarding my part in this application, please contact me on :  
johnnobatty@gmail.com

Yours sincerely



John Batty  
Contractors Representative  
Landholdings Ltd  
Rarotonga  
Cook Islands

Hi thanks email me


Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be: <ul style="list-style-type: none"><li>• reduced, by more than a minimal extent, by granting the licence; or</li><li>• increased, by more than a minimal extent, by the refusal to renew the licence.</li></ul> <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>	Yes / No #..NO.
---	--------------------

Thank you  
Balveer singh

[Sent from Yahoo Mail for iPhone](#)

On Friday, April 10, 2026, 9:50 AM, Mailbox - Licence Application  
<licence.application@kapiticoast.govt.nz> wrote:

Good morning, in one of my previous emails I mentioned this question (see below), which has not been completed in the application. Would you please complete this (page 6 of the attached) and return as soon as possible. One this is received, along with the confirmation from the building owner, we can commence processing your renewal application.

 Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be: <ul style="list-style-type: none"><li>• reduced, by more than a minimal extent, by granting the licence; or</li><li>• increased, by more than a minimal extent, by the refusal to renew the licence.</li></ul> <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>	Yes / No #.....
---	--------------------

Kind regards

**Donna Want**  
Regulatory Services Support Officer  
Te Kai Maangai Whakaanga Kiritaki  
04 296 4700  
Kapiti Coast District Council

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## NOTICE OF RENEWAL OF MANAGER'S CERTIFICATE

Section 226, Sale and Supply of Alcohol Act 2012

**SAPANA SINGH**

Your manager's certificate 45/CERT/1088/2022 is renewed.

Subject to the requirements of the Act relating to the payment of fees, and to the provisions of the Act relating to the suspension and cancellation of managers' certificates, this certificate expires on **14 March 2027** unless again renewed.

Dated at Paraparaumu on 7 May 2024.





\_\_\_\_\_  
**Secretary**  
**Kapiti Coast District Licensing Committee**

**Note:** This certificate replaces the original certificate number 45/CERT/1088/2022 issued on 14 March 2023 at Paraparaumu by the Kapiti Coast District Licensing Committee

## NOTICE OF RENEWAL OF MANAGER'S CERTIFICATE

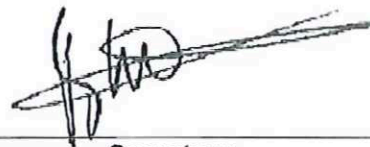
Section 226, Sale and Supply of Alcohol Act 2012

**BALVEER SINGH**

Your manager's certificate 45/CERT/971/2021 is renewed.

Subject to the requirements of the Act relating to the payment of fees, and to the provisions of the Act relating to the suspension and cancellation of managers' certificates, this certificate expires on **30 November 2028** unless again renewed.

Dated at Paraparaumu on 28 October 2025



Secretary  
Kapiti Coast District Licensing Committee



*The holder of this licence has agreed to only use it whilst working Front of House*

**Note:** This certificate replaces certificate number 45/CERT/971/2021 issued on 20 December 2022 at Paraparaumu by the Kapiti Coast District Licensing Committee

Rent proposal for Himalayan Restaurant 9 Epiha Street, Paraparaumu.

Month by Month rental

Rental of restaurant, garage and carport and front garden area in front of property and to the wooden fence at rear of property. Shared access way with landlords on path side of property.

Commencement 01 April 2026

Rent review dates 01 April 2027 & 01 April 2028

Proposed Rent 01 April 2026 to 01 April 2027

\$32,352.25 per annum plus gst (\$4854.36). (This is an over all increase of <sup>10</sup>~~12~~% since 2021 to reflect hefty rises in insurance and rates) = \$37206.36

\$2696 per month plus gst (\$404.53) per month payable on the 20<sup>th</sup> of the month for the following months rent. = \$3100.53 per month

increase \$3,212.40 p/a

Rental will include the following outgoings (please note these are current charges and do not include gst)

essential building maintenance

Rates & Insurance (part thereof) There is a requirement in the insurance policy regarding safety in the kitchen that will be included in the rental agreement.

Quarterly Fire checks

You pay separately:

Water usage : still to invoice you for 2025s usage.

Power connection and usage

Grounds maintenance

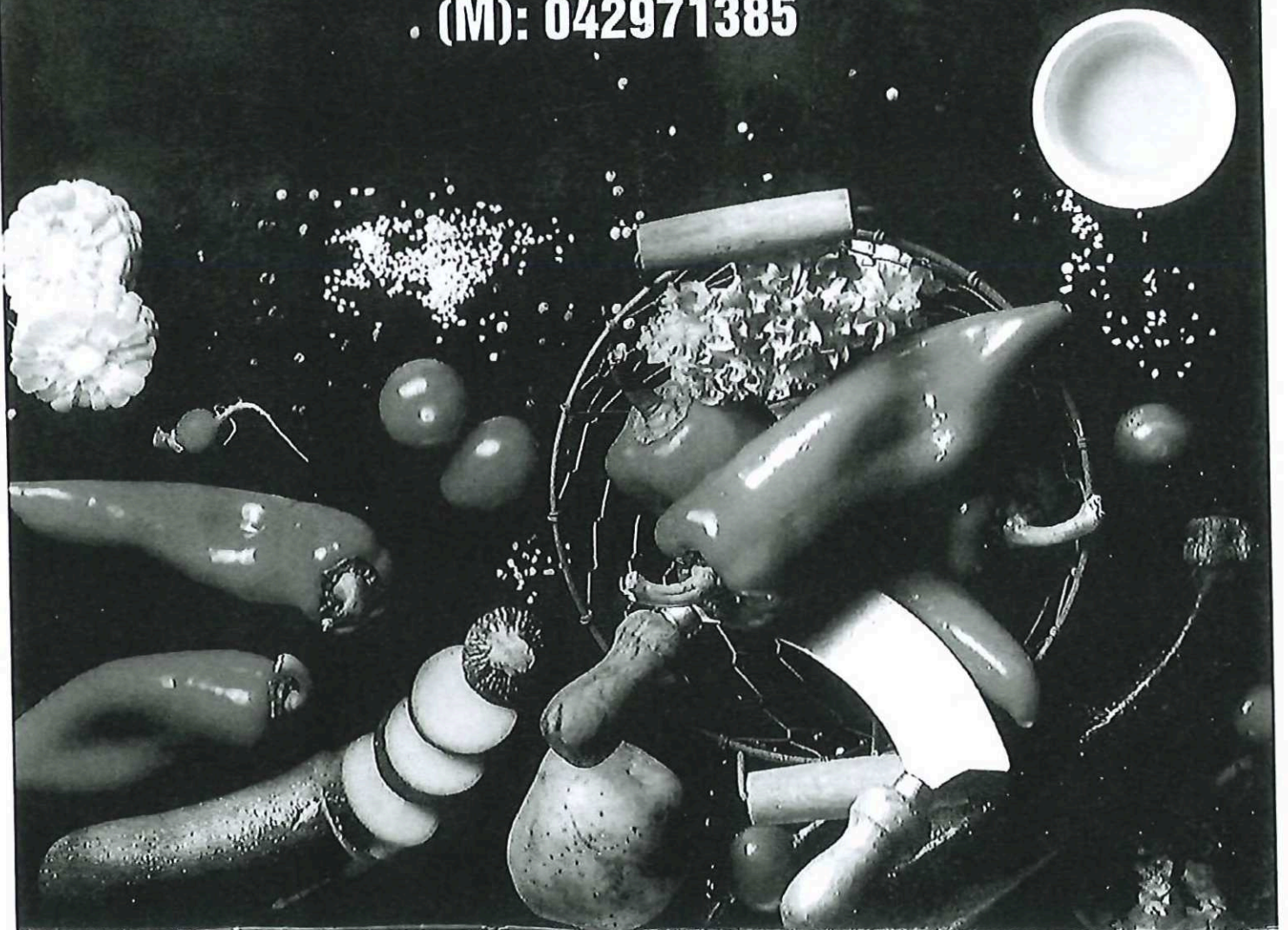
Restaurant redecoration & upkeep



# HIMALAYAN KITCHEN

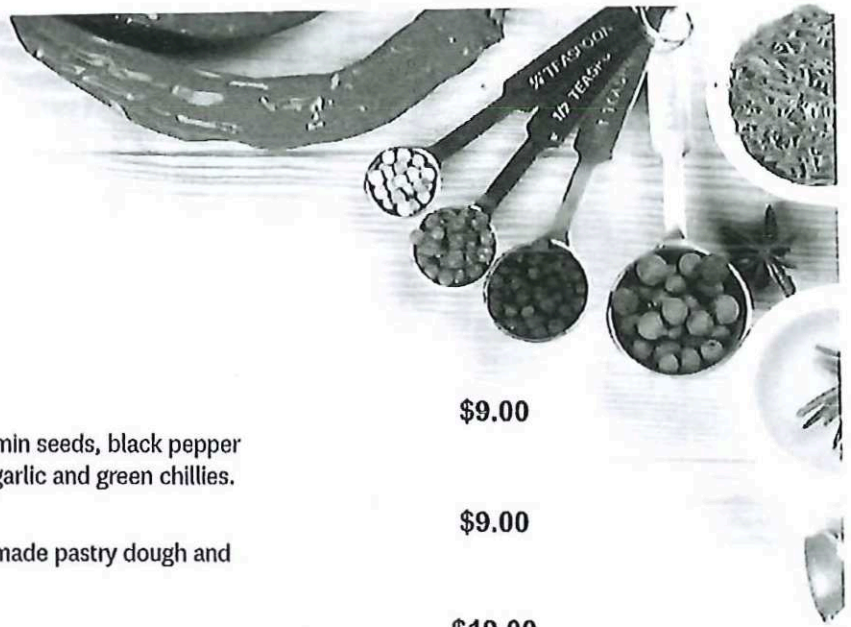
*Restaurant*

• (M): 042971385





**HIMALAYAN KITCHEN**  
Restaurant



## Appetizers

<b>Masala Papadam (VG)</b> Crispy thin lentils roasted wafers seasoned with cumin seeds, black pepper topped with chopped fresh tomato, ginger, onion, garlic and green chillies.	<b>\$9.00</b>
<b>Vegetable Samosa (V)</b> Potatoes, green peas and spices wrapped in homemade pastry dough and deep-fried to golden perfection.	<b>\$9.00</b>
<b>Lamb Sekuwa (G)</b> Tandoor grilled lamb chunks marinated with Nepali spices.	<b>\$19.00</b>
<b>Himalayan Assorted Meat Platter (G)</b> Lamb Kebab, Chicken Kebab, Chicken Tandoori and Grilled Prawn.	<b>\$25.00</b>
<b>Onion Bhaji (VG)</b> Mildly spiced sliced onion dipped in homemade chickpea flour batter and deep-fried: light and crispy.	<b>\$9.99</b>
<b>Panner Pakora (G)</b> Homemade cheese squares dipped in chickpea flour batter and deep-fried, tender and crispy (6 pieces)	<b>\$15.00</b>
<b>Vegetable Pakora (VG)</b> Seasoned mixed vegetables dipped in homemade chickpea flour fritters and deep-fried golden brown.	<b>\$10.99</b>
<b>Chicken Pakora (G)</b> Boneless tender chicken seasoned and dipped in homemade chickpea flour batter and deep-fried golden brown.	<b>\$16.00</b>
<b>Fish Pakora (G)</b> Seasonal fish seasoned with spices and dipped in homemade chickpea flour batter and deep-fried. (Seasonal)	<b>\$18.00</b>

## Vegetable Specialities

All vegetable dishes are served mild, medium or hot with Basmati rice

<b>Aloo Mattar (VG)</b> Diced potato with green peas in a rich homeade spices, tomato, garlic, ginger and onion gravy.	<b>\$19.99</b>
<b>Paneer Tikka Masala</b> Feshly homemade paneer pieces cooked with onion, tomato, cashew nuts, cream and curry spices.	<b>\$21.99</b>
<b>Vegetable Coconut Curry (VG)</b> Mixed vegetables cooked with onion, garlic, ginger, raisins, cashew nuts and tomato in a creamy coconut milk.	<b>\$21.99</b>
<b>Navaratna Korma (G)</b> Mixed vegetables cooked with onion, garlic, ginger, tomato, paneer, cream, cashew nuts and curry spices.	<b>\$19.99</b>
<b>Saag Paneer (G)</b> Spinach cooked with homemade cheese, onion, garlic, ginger, tomato and curry spices.	<b>\$20.99</b>
<b>Malai Kofta (G)</b> Potato, paneer, cashew nuts, raisins, cream and curry spices mashed into veggie balls then lightly deep-fried until golden brown and cooked in creamy tomato sauce.	<b>\$20.99</b>
<b>Mattar Mushroom (G) (V Optional)</b> Fresh mushrooms and green peas cooked with onion, tomato, cashew nuts, cream and homemade spices.	<b>\$18.00</b>
<b>Baygan Bharta (VG)</b> Roasted diced eggplant cooked with onion, tomato, herbs and homemade spices.	<b>\$20.00</b>



**HIMALAYAN KITCHEN**  
Restaurant



## Desserts

<b>Kheer (Rice Pudding) (G)</b> A dessert made with special rice, slow cooked in milk, sugar and coconut with cashew nuts (served cold).	<b>\$6.99</b>
<b>Mango Pudding (G)</b> A dessert made from rich mango pulp, vanilla, milk and sugar (served cold)	<b>\$6.99</b>
<b>Kulfi (Pistachio or Mango)</b> Homemade ice cream made with milk, mango flavour or pistachio with cashew nuts and cardamom.	<b>\$7.95</b>
<b>Gulab Jamun (2 on plate)</b> Fluffy milk puddings served in rose flavoured sugar syrup with a touch of cardamom. Like a flourless doughnut ball (served warm).	<b>\$6.00</b>



9A, Epiha Street, Paraparaumu 5032, New Zealand

**(M): 042971385**



**HIMALAYAN KITCHEN**  
Restaurant

## *Breads*

**Bread Basket** **\$15.99**

An assortment of naan, roti, onion kulcha and aloo.

**Paratha Onion Kulcha** **\$8.00**

Naan stuffed with onion and spices.

**Lacha Paratha (V Optional)** **\$4.50**

Buttered layered whole wheat flat-bread.

**Aloo Paratha (V)** **\$9.50**

Whole wheat flat-bread stuffed with spices, potato and green peas.

**Panner Paratha** **\$10.00**

Whole wheat flat-bread stuffed with homemade cheese.

**Naan** **\$4.00**

Traditional tear drop shaped soft flat-bread baked fresh and warm in tandoor oven.

**Garlic Naan** **\$5.00**

Tear drop shaped bread baked in tandoor oven with fresh minced garlic.

**Cheese Naan** **\$6.00**

Naan stuffed with fresh melted cheese.

**Keema Naan** **\$10.00**

Naan stuffed with seasoned ground lamb and spices.

**Sweet Naan** **\$8.00**

Naan stuffed with raisins, nuts, coconut and cherries.

**Himalayan Special Naan** **\$9.00**

Naan stuffed with minced chicken tikka and homemade cheese and herbs

**Poori (V)** **\$4.00**

Deep fried whole wheat puffed breads.

**Tandoori Roti (V)** **\$4.99**

Whole wheat flat bread baked in clay oven. Aromatic spices (cloves, bay leaves, cardamom and cinnamon).

## *Accompaniments*

**Garden Salad (VG)** **\$10.00**

Lettuce, cucumber, onion, tomato, carrot and lemon with our delicious vegan tomato dressing.

**Mixed Pickle (VG)** **\$6.00**

Potato pickle with hot spices.

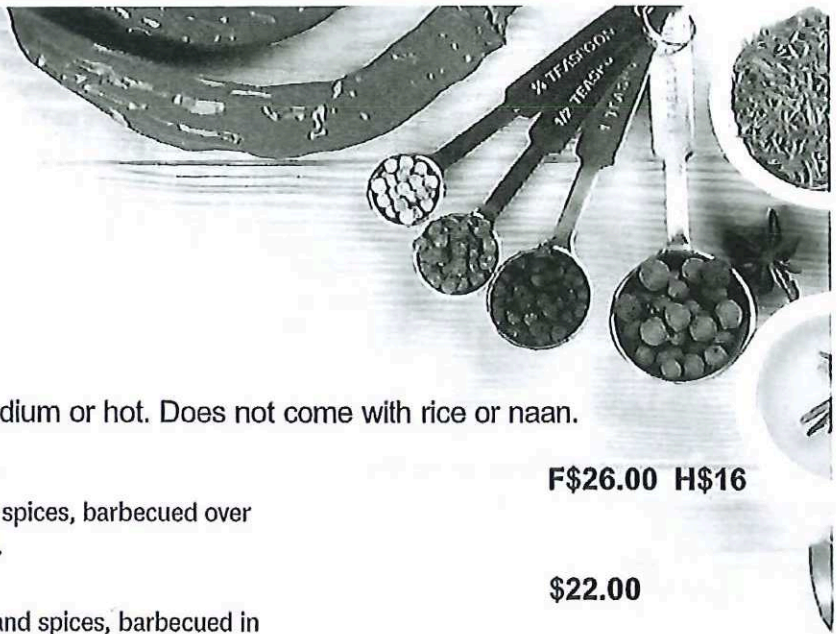
**Mango Chutney (VG)** **\$6.00**

Sweet and mildly hot slices of mangoes in herbs.

**Raita (G)** **\$5.99**

A tasty dip of cucumber, carrots and spices blended with fresh homemade yoghurt





## *Tandoori Specialities*

All Tandoori dishes are served mild, medium or hot. Does not come with rice or naan.

<b>Chicken Tandoori (G)</b> Chicken leg quarters marinated in yoghurt and spices, barbecued over tandoor oven. Full (8 Pieces) or Half (4 Pieces).	<b>F\$26.00 H\$16</b>
<b>Chicken Tikka (G)</b> Boneless chicken breast marinated in yoghurt and spices, barbecued in tandoor oven.	<b>\$22.00</b>
<b>Prawn Tandoori (G)</b> Prawns marinated in yoghurt and spices, barbecued over tandoor oven.	<b>\$20.00</b>
<b>Kathmandu Tandoori (G)</b> Tandoori chicken, Chicken Tikka, Lamb Tikka, Prawn Tandoori and Shish Kebab grilled in tandoor oven served on a hot sizzling platter. (Each two pieces)	<b>\$27.00</b>
<b>Lamb Boti Kabab (G)</b> Tender chunks of lamb marinated in yoghurt and spices barbecued in tandoor oven.	<b>\$19.99</b>
<b>Lamb Shish Kebab</b> Mildly spiced minced lamb seasoned with chopped onion, herbs and spices skewered and grilled sausage style.	<b>\$19.00</b>

## *Lamb Specialities*

All lamb dishes are served mild, medium or hot with Basmati rice

<b>Lamb Tikka Masala (G)</b> Boneless lamb barbecued in tandoor oven, then cooked with onion, tomato, cream, cashew nuts and curry spices.	<b>\$22.99</b>
<b>Lamb Korma (G)</b> Boneless lamb cooked with cream, onion, cashew nuts, golden raisins and curry spices.	<b>\$22.99</b>
<b>Lamb Coconut Curry (G)</b> Boneless lamb cooked with coconut milk, onion, tomato, cashew nuts, golden raisins and curry spices.	<b>\$22.99</b>
<b>Lamb Vindaloo (G)</b> Boneless lamb cooked with potato, onion, tomato, vinegar and curry spices in a tangy sauce.	<b>\$22.99</b>
<b>Lamb Curry (G)</b> Boneless lamb cooked with onion, garlic, ginger, tomato and homemade curry spices.	<b>\$22.99</b>
<b>Lamb Saag (G)</b> Boneless lamb cooked with spinach, onion, tomato, ginger, garlic and curry spices.	<b>\$22.99</b>
<b>Kashmiri Lamb Rogan Josh (G)</b> Lamb chunks cooked with a gravy based on browned onions or shallots, yoghurt, garlic and ginger.	<b>\$22.99</b>



**HIMALAYAN KITCHEN**  
Restaurant

## *Chicken Specialities*

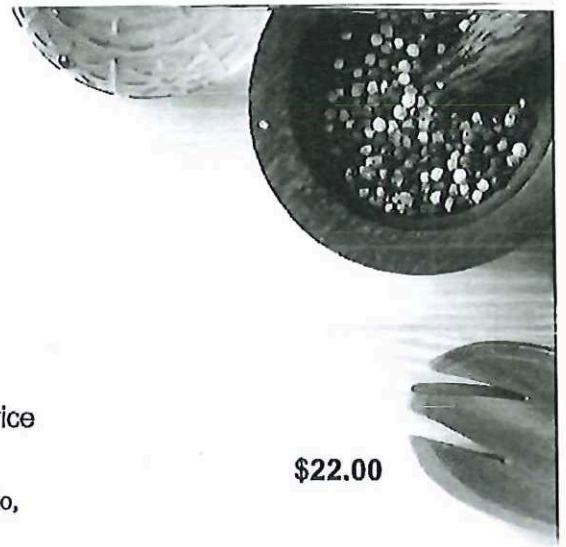
All chicken dishes are served mild, medium or hot with Basmati rice

<b>Chicken Tikka Masala (G)</b> Boneless chicken barbecued in tandoor oven, then cooked with onion, tomato, cashew nuts, cream and curry spices.	<b>\$22.00</b>
<b>Chicken Coconut Curry (G)</b> Boneless chicken cooked with coconut milk, tomato, onion, cashew nuts, raisins and curry spices.	<b>\$22.00</b>
<b>Chicken Korma (G)</b> Boneless chicken cooked with cream, onion, tomato, cashew nuts, raisins and curry spices.	<b>\$22.00</b>
<b>Chicken Saag (G)</b> Boneless chicken cooked with spinach, onion, ginger, tomato and curry spices.	<b>\$22.00</b>
<b>Butter Chicken (G)</b> Boneless tandoori chicken cooked with cream, cashew nuts, onion, tomato and curry spices in a rich thick butter sauce.	<b>\$22.00</b>
<b>Chicken Vindaloo (G)</b> Boneless thick chicken cooked with potato, onion, tomato, vinegar and curry spices in a tangy tomato sauce.	<b>\$22.00</b>
<b>Chicken Jalfrezi (G)</b> Strips of chicken marinated in fresh homemade spices and sauteed with tomato, onion, bell pepper and broccoli.	<b>\$22.00</b>
<b>Mango Chicken (G)</b> Chicken breast sauteed in olive oil and accompanied with a silky sauce of spiced orange juice and fresh mango.	<b>\$22.00</b>
<b>Chicken Mushroom (G)</b> Boneless thigh meat cooked in a sauce with fresh mushrooms, onion and curry spices.	<b>\$21.00</b>
<b>Chicken Curry (G)</b> Boneless chicken cooked with garlic, onion, ginger, tomato and homemade curry spices.	<b>\$21.00</b>

## *Seafood Specialities*

All chicken dishes are served mild, medium or hot with Basmati rice

<b>Prawn Coconut Curry (G)</b> Prawns cooked with coconut milk, onion, tomato, cashew nuts, raisins and curry spices	<b>\$24.00</b>
<b>Prawn Saag (G)</b> Prawns cooked with spinach, onion, garlic, ginger, tomato and curry spices.	<b>\$21.99</b>
<b>Fish Curry (G) (Seasonal)</b> Fish cooked in traditional Nepali style with onion, garlic, ginger, tomato and curry spices	<b>\$24.00</b>
<b>Pawn Vindaloo (G)</b> Large prawns cooked with red chilli pepper in a tangy vinegar tomato sauce with potato.	<b>\$24.00</b>
<b>Prawn Curry (G)</b> Traditional dish made with prawns, onion, garlic, ginger, tomato and homemade curry spices.	<b>\$24.00</b>





**HIMALAYAN KITCHEN**  
Restaurant



### **Himalayan Specialities Continued..**

<b>Kashmiri Marchwagan Korma (Choice of lamb or chicken)</b> Lamb or chicken cooked in red hot chilli gravy flavoured with royal cumin seed.	<b>\$21.99</b>
<b>Kashmiri Palak Fishta</b> Small lamb Balls cooked with spinach and spices.	<b>\$21.99</b>
<b>Aloo Bhindi (VG)</b> Potato and okra sauteed with diced onion, tomato and homemade spices.	<b>\$18.99</b>
<b>Rayo Ko Saag (VG)</b> Mustard Green leaves stir-fried with mild spices.	<b>\$18.99</b>
<b>Chana Saag (VG)</b> Garbanzo beans and spinach stir-fried in mild Himalayan spices.	<b>\$18.99</b>
<b>Methi Curry (G) (V Optional)</b> Fresh fenugreek leaves cooked with you choice of:	
<b>Potato (Aloo)</b>	<b>\$16.00</b>
<b>Chicken</b>	<b>\$22.00</b>
<b>Lamb</b>	<b>\$23.00</b>
<b>Shrimp</b>	<b>\$23.00</b>
<b>Daal Fried (VG)</b> Split lentils cooked with toasted ginger, garlic, onion, tomato and spices.	<b>\$18.00</b>
<b>Aloo Tama Bodi (VG)</b> Typical style curry made with mixed wild bamboo shoots, black eyed beans and potato with onion, garlic, ginger and tomato in a tangy sauce.	<b>\$19.00</b>
<b>Quanty Masala (VG)</b> Nepali Festival Food (mid Autumn), nine different beans cooked with tomato, ginger, onion, garlic and Himalayan herbs.	<b>\$20.00</b>
<b>Duck Curry (G)</b> A must try curry based on authentic style cooking with a wide range of Flavoured spices.	<b>\$25.00</b>
<b>Shrimp Patay</b> Succulent shrimp cooked in a thick sweet and sour sauce served on a puff pastry base.	<b>\$20.00</b>
<b>Chicken Chettinad</b> Tender pieces of chicken or lamb cooked in thick sauce with onion tomato and star anise.	<b>C\$23.00</b>
<b>Lamb Chettinad</b> Tender pieces of chicken or lamb cooked in thick sauce with onion tomato and star anise.	<b>L\$24.00</b>
<b>Rara Mutton (Goat Meat)</b> Onion and tomato egg and lamb keem mixed	<b>C\$26.00</b>
<b>Chicken Bhuna</b>	<b>C\$23.00</b>
<b>Lamb Bhuna</b>	<b>L\$25.00</b>

### *Special Rice*

<b>Vegetable Biryani (V)</b> Imported Basmati rice cooked with mixed vegetables, curry spices and nuts served with Raita.	<b>\$20.99</b>
<b>Chicken Biryani (G)</b> Imported Basmati rice cooked with chicken breast, curry spices and nuts served with Raita.	<b>\$22.00</b>
<b>Lamb Biryani (G)</b> Imported Basmati rice cooked with lamb cubes and Himalayan herbs.	<b>\$23.00</b>
<b>Prawn Biryani (G)</b> Imported Basmati rice cooked with prawns, nuts and spices.	<b>\$24.99</b>
<b>Pillave Rice (VG)</b> Basmati rice garnished with peas, raisins and nuts.	<b>\$8.00</b>
<b>Coconut or Steam Rice (VG)</b> Imported steamed Basmati rice.	<b>\$10.00</b>



**HIMALAYAN KITCHEN**  
Restaurant

### **Vegetable Specialities Continued..**

<b>Aloo Gobi (VG)</b> Cauliflower and potato cooked with onion, ginger, garlic, tomato and homemade spices.	<b>\$17.00</b>
<b>Okra (Bhindi) (VG)</b> Fresh okra sauteed with diced onion, tomato, ginger, garlic and homemade spices.	<b>\$19.99</b>
<b>Saag Aloo (VG)</b> Spinach cooked with potato, onion, tomato, garlic, ginger and spices	<b>\$23.00</b>
<b>Daal Maharani (VG)</b> Tiny brown lentils cooked with onion, tomato and homemade spices in a mild cumin and coriander sauce.	<b>\$20.99</b>
<b>Chana Masala (VG)</b> Garbanzo beans cooked with onion, ginger, garlic and tomato in a spicy sauce	<b>\$18.00</b>

### *Himalayan Specialities*

#### **Himalayan Momos (V Optional)**

Typical Nepali steamed dumplings mildly spiced with onion, ginger, garlic and spices served with homemade sesame seed sauce.

<b>Vegetable</b>	<b>\$16.50</b>
<b>Chicken</b>	<b>\$18.00</b>

(Available pan-fried, naan or rice not included)

#### **Chilli (V Optional)**

Famous in Nepal... Spicy stir-fry with onion, garlic, ginger, tomato, soya sauce, bell pepper, chilli and your selection of Potato (Aloo).

<b>Paneer</b>	<b>\$19.00</b>
<b>Chicken</b>	<b>\$22.00</b>
<b>Fresh Prawns</b>	<b>\$23.00</b>

<b>Daal Chicken (G)</b>	<b>\$22.00</b>
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Black lentils and chicken cooked with a blend of Himalayan spices.

<b>Shrimp Zucchini (G)</b>	<b>\$23.50</b>
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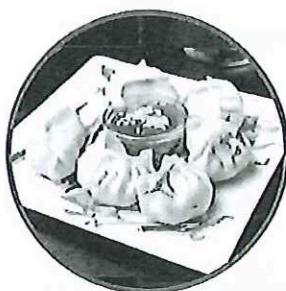
Marinated shrimps cooked with black cumin seeds, onion, tomato and shredded zucchini.

<b>Traditional Nepali Goat Curry (G)</b>	<b>\$23.00</b>
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Tender goat meat with bones cooked in broth with onion, garlic, ginger, tomato and curry sauce.

<b>Kashmiri Damm Aloo</b>	<b>\$18.00</b>
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Small dried potatoes simmered in spicy red gravy.



# WINES & MENU

<b>SPARKLING WINE</b>	<b>200 ML</b>	<b>BOTTLE</b>
LINDAUER BRUT	\$ 12.00	\$ 25.00
LINDAUER SAUVIGNON	\$ 12.00	\$ 25.00

## **TUATARA**

APA	\$ 9.50
MIX6	\$ 9.50
PILSONER	\$ 9.50

## **SPRITS**

JAMESON	\$ 10.00
JACK DANIEL'S	\$ 10.00
BOMBAY SAPPHIRE	\$ 10.00
SMIRNOFF VODKA	\$ 10.00
JIM BEAN (BOURBON)	\$ 10.00

## **NON ALCOHOLIC**

MANGO LASSI	\$ 7.50
TEA	\$ 6.50
LEMONLIME BITTERS	\$ 7.00
GINGER BEER	\$ 7.00
SOFT DRINKS	\$ 5.00
RASPBERRY LEMONADE	\$ 7.00
RASPBERRY COKE	\$ 7.00

## **CIDER**

SOMERSBY, APPLE CIDER	\$ 8.50
ORCHARD THIEVES	\$ 8.50



# HIMALAYAN KITCHEN

## WINES & MENU

### TOHU

	GLASS	BOTTLE
MARLBOROUGH PINOT NOIR	\$ 10.00	\$ 50.00
MARLBOROUGH SAUVIGNON BLANC	\$ 9.00	\$ 35.00
HAWKE'S BAY MERLOT	\$ 9.00	\$ 38.00
PINOT ROSE	\$ 9.00	\$ 39.00
CHARDONNAY	\$ 10.00	\$ 42.00
PINOT GRIS	\$ 9.00	\$ 35.00

### MONTANA WINEMAKER SERIES

SAUVIGNON BLANC	\$ 8.00	\$ 30.00
MERLOT	\$ 8.00	\$ 30.00
CHARDONNAY	\$ 9.00	\$ 30.00

### HOUSE WINE

PINOT NOIR	\$ 9.00	\$ 30.00
SAUVIGNON BLANC	\$ 9.00	\$ 30.00

### NEW ZEALAND BEER

STEINLAGER PURE	\$ 9.00
EXPORT GOLD	\$ 8.00

### INDIAN BEER

KINGFISHER STRONG (330 ML)	\$ 9.00
KINGFISHER STRONG (500 ML)	\$ 11.00
KINGFISHER PREMIUM	\$ 9.50

### PANHEAD

APA	\$ 10.50
PILSONER	\$ 10.50

# 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:	HIMALAYAN KITCHEN LIMITED
Applicants name: (Individual or Company)	<del>STAVE</del> SIR NARSINGH DAVTA L.T.D
Premises address:	9 A EPIHA STREET PARAPARAUMU KAPITI
Contact phone:	Home: 042971385      Mobile: 0212104828
Contact email:	SIRNARSINGH DAVTA@GMAIL.COM

## 2. Fire evacuation scheme

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

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

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

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

John BATTY

Signature:



Date:

01/04/2026

## Submitting applications

Email completed forms to: [licence.application@kapiticoast.govt.nz](mailto:licence.application@kapiticoast.govt.nz)

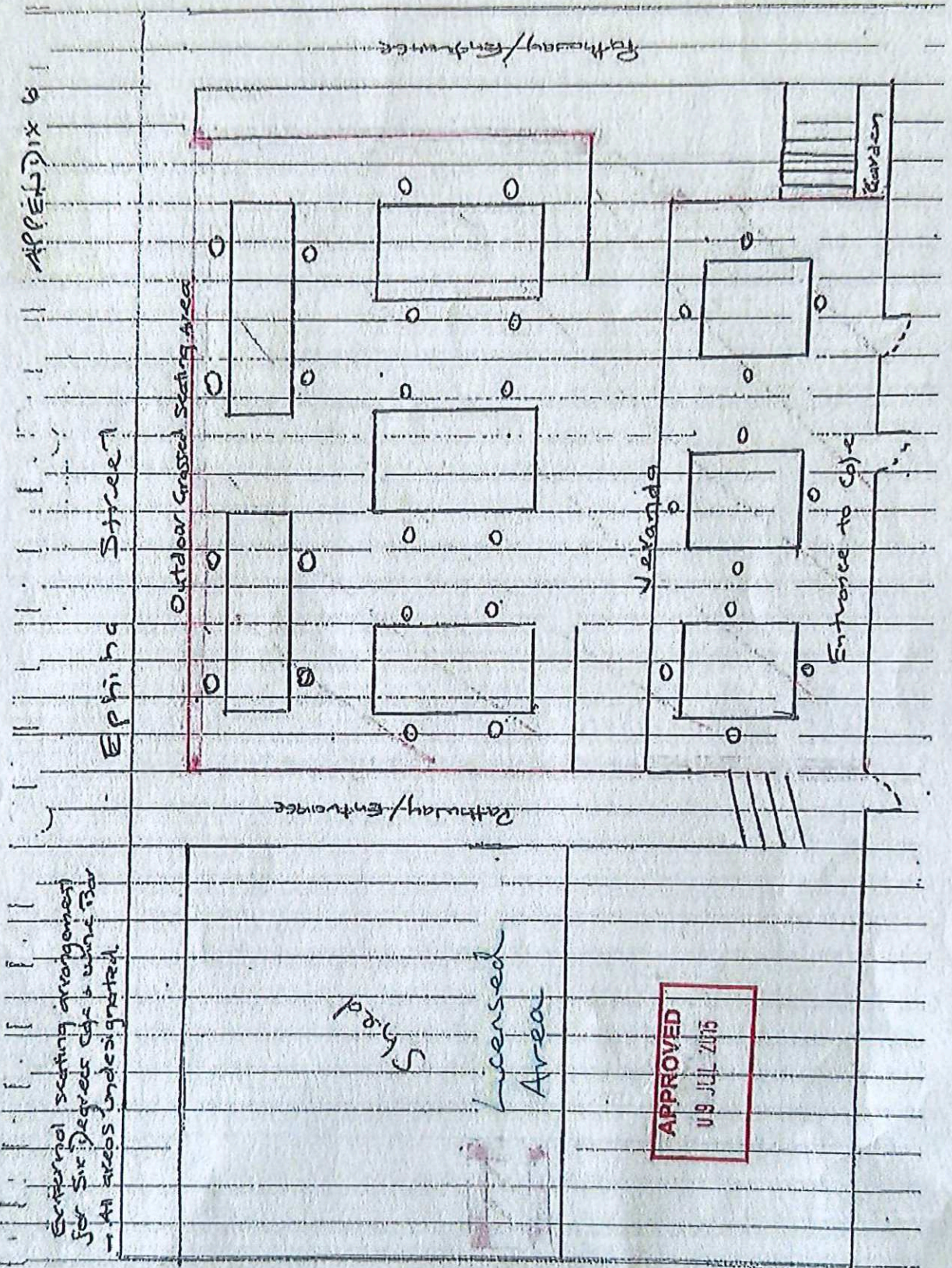
Post to:

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

or deliver to:

Kāpiti Coast District Council  
175 Rimu Road  
Paraparaumu

Attachment 1: Plan of licensed area



APPENDIX 6

Ephing Street

Outdoor Graded Seating Area

Pathway/Entrance

Veranda

Entrance to Cafe

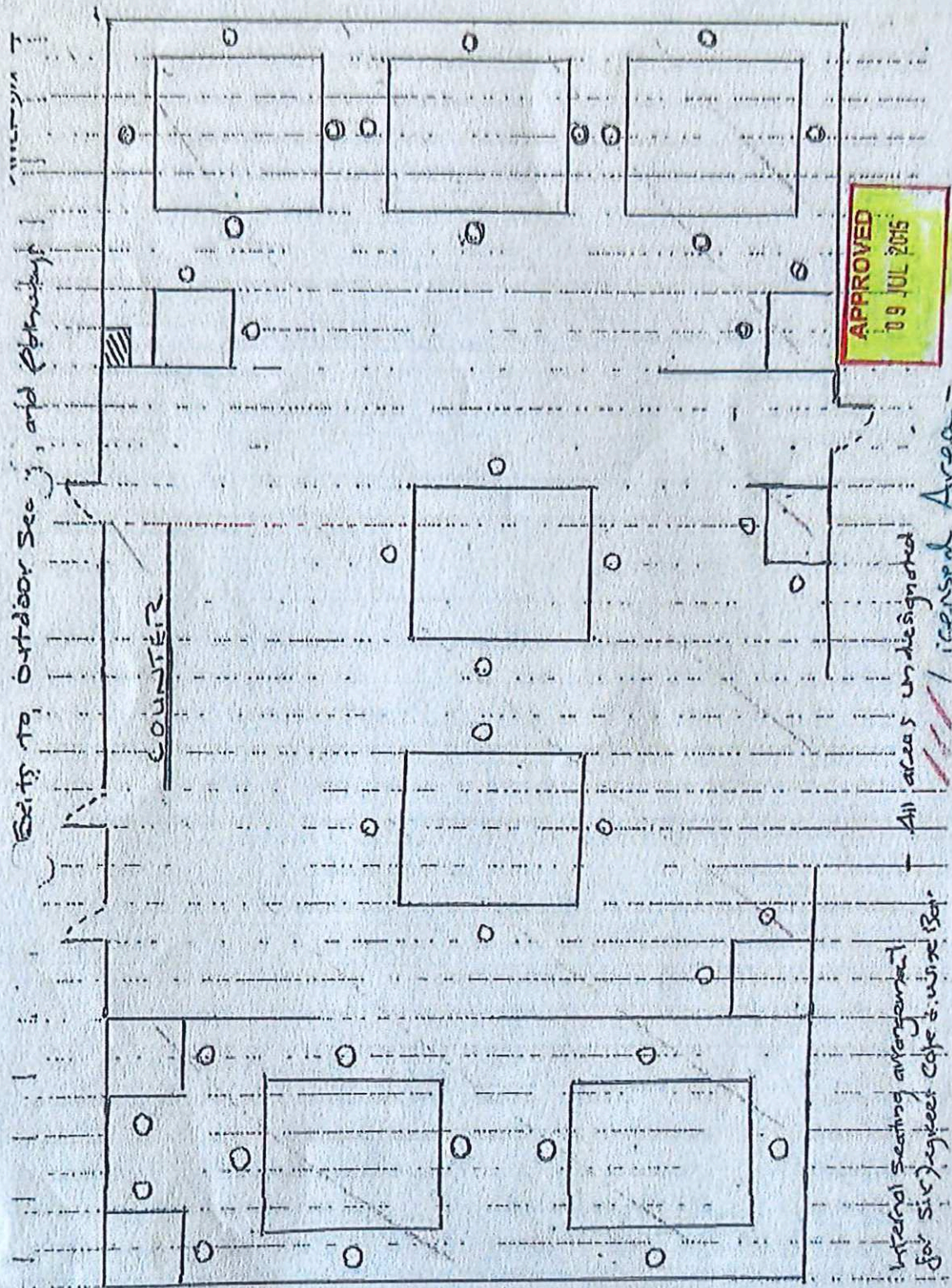
Stairs

Critical seating arrangements for Six Degrees Cafe & Wine Bar - All areas undesignated.

Shield

Licensed Area

APPROVED  
U9 JUL 2015



APPROVED  
09 JUL 2015

Exits to Outdoor Seating and Restrooms

COUNTER

All areas undesignated  
Licensed Area

Interim Seating arrangement  
for Sirajikeet Cafe & Wine Bar