



# PUBLIC NOTICE

## Section 101(a), Sale and Supply of Alcohol Act 2012

Emmjae NZ Limited has made application to the District Licensing Committee at Dunedin for the renewal of an on licence number ON-21-2016 in respect of the premises situated at 1870 Waikouaiti-Waitati Road Merton and known as Arc Brewing Co.

The general nature of the business conducted under the licence is Tavern.

The applicant seeks the licence on the following hours:

Monday to Sunday                      8.00 am to 12.00 midnight.

First publication date:                  Saturday, 13 December 2025

Second publication date:               Saturday, 20 December 2025

Objections Close 5:00 pm Friday, 13 February 2026

- The application may be inspected during ordinary office hours at the office of the Dunedin District Licensing Committee at 50 The Octagon, Dunedin, or on-line at <https://www.dunedin.govt.nz/services/licensing/alcohol-licence-applications>
- No objection to the issue of a licence may be made in relation to a matter other than a matter specified in section 105(1) of the Sale and Supply of Alcohol Act 2012
- Any person who is entitled to object and who wishes to object to the issue of the application may, not later than 25 working days after the date of the first publication of this notice, file a notice in writing of the objection with the Secretary of the Dunedin District Licensing Committee at 50 The Octagon, PO Box 5045, Dunedin 9058



# APPLICATION FOR ON-LICENCE RENEWAL

## Incomplete applications will not be processed

The application must be accompanied by the correct fee (see page 2).

The District Licensing Committee (DLC) will notify the public of this application via the Dunedin City Council website and the Otago Daily Times (the advertising cost is included in the application fee).

The contact person will be emailed a copy of the public notice to be displayed on the premises.

Please use separate pages to provide extra information where necessary.

If you have any questions while completing this form, please contact Dunedin DLC staff on 03 474 3481 or email [dla@dcc.govt.nz](mailto:dla@dcc.govt.nz).

## Please read and complete the following checklist before submitting the application

- ☐ A copy of both the food and drinks menus
- ☐ Map showing location of 'sensitive' locations, e.g. schools, early childhood facilities, hospitals and churches
- ☐ Copy of host responsibility policy – for high risk premises please also include an alcohol management plan explaining how you will implement the points of the policy
- ☐ Letter of authorisation if a consultant is completing this form on your behalf

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## Office use only

Date received:

## Calculate your application fee

- **Class 1 restaurants** – restaurants with a significant separate bar area which, in the opinion of the DLC, operate that bar at least one night a week in the nature of a tavern (such as serving alcohol without meals to tables situated in the bar area)
- **Class 2 restaurants** – restaurants that have a separate bar (including small bar areas) but which, in the opinion of the DLC, do not operate that area in the nature of a tavern at any time
- **Class 3 restaurants** – restaurants that only serve alcohol to tables and do not have a separate bar area

### Select your premises type:

Type of premises	Points
Class 1 restaurant, nightclubs, taverns, adult premises	15
Class 2 restaurant, hotels, function centres, universities, polytechnics	10
Class 3 restaurant, other premises not specified	5
Theatres, cinemas, BYO restaurants, cellar doors	2

Premises points: 15

### Select the latest time you intend to sell alcohol:

Latest alcohol sales time	Points
2am or earlier	0
Between 2.01am and 3am	3
3am onwards	5

Trading hours points: 0

### Select the number of enforcement findings:

Number of enforcement findings in the last 18 months	Points
None	0
One	10
Two or more	20

Enforcement points: 0

### Add the premises points, trading hours points and the enforcement points together to get the total:

Premises points: 15    Trading hours points: 0    Enforcement points: 0    Total points: 15

### Use the table below to work out the fee payable:

Total points	Risk rating	Application fee (GST inc)	Annual fee (GST inc)	Total fee required
0 – 2	Very low	\$368.00	\$161.00	\$529.00
3 – 5	Low	\$609.50	\$391.00	\$1000.50
6 – 15	Medium	\$816.50	\$632.50	\$1449.00
16 – 25	High	\$1,023.50	\$1,035.00	\$2058.50
26 plus	Very high	\$1,207.50	\$1,437.50	\$2645.00

# APPLICATION FOR ON-LICENCE RENEWAL

## Section 127 (2), Sale and Supply of Alcohol Act 2012

TO the Secretary, Dunedin District Licensing Committee

Application for the renewal of an on-licence is made in accordance with the particulars set out below:

### Contact person

Name: Jonaton Walker

Phone: 02041191921

Email: arcbrewingco@gmail.com

Postal address for service: 67 Passmore Crescent, Maori Hill

Postcode: 9010

### Applicant details

Applicant status (please select from the below options)

- ☐ Individual ☐ Partnership ☐ Body corporate ☐ Public company ☒ Private company  
☐ Club ☐ Trustee ☐ Local authority ☐ Licensing trust  
☐ Government department or other instrument of the Crown  
☐ Manager under the Protection of Personal Property Rights Act 1988  
☐ Board, organisation or other body

Full legal name or names to be on the licence: Jonathon Walker

*Legal name(s) of the person(s) or organisation that will receive any proceeds from alcohol sales. Include any other names you may be known by.*

Address: 1870 Waikouaiti - Waitati Rd, Evansdale 9471

Occupation: Brewery Owner

Phone: 02041081141

Email: arcbrewingco@gmail.com

Applicant's place and date of birth (if an individual): Invercargill

Gender (if an individual): male

Have there been any changes to the licensee status? ☐ Yes ☒ No

*A change would include a change of any shareholders, directors or partners.*

If yes, please outline the changes:

Is this your principal business? ☒ Yes ☐ No

Please state any other businesses:

### Criminal convictions

Has the applicant or any director or shareholder been convicted of an offence? ☐ Yes ☒ No

Please state all criminal convictions other than convictions for offences against provisions of the Land Transport Act 1998 not contained in part 6, and convictions for offences to which the Criminal Records (Clean Slate) Act 2004 applies.

Full Name	Conviction	Date of Conviction

### Details of premises

Trading name: Arc Brewing Co.

Name of the building (if applicable):

Address of the premises: 1870 - Waikouaiti - Waitati Rd, Evansdale 9471

Postcode:

Does the building have a current building warrant of fitness (BWOF)? ☒ Yes ☐ No

What is the maximum occupancy of your premises including outside areas? 250

Please describe in detail the number and nature of the toilet arrangements, e.g. number of male and female toilets, number of urinals, unisex facilities and accessible facilities:

3x unisex toilets with 1 being a accessible toilet

### Fire evacuation declaration – Fire and Emergency Act 2017

Which of the following fire evacuation statements applies to you?

*If unsure, check with Fire and Emergency New Zealand.*

☒ The owner of the building in which the premises is situated provides and maintains an evacuation scheme as required by section 76 Fire and Emergency Act 2017

☐ Because of the building's current use, the owner is not required to provide and maintain an evacuation scheme

☐ Because of the nature of the building, the owner is exempt from the requirement to provide and maintain an evacuation scheme

Signed: Date: 1.12.25

## Details of conveyance

Type of conveyance (e.g. ship, bus or train):

Trading name of conveyance:

Registration number:

Address where based:

Postcode:

## Business details

What is the general nature of the business to be conducted under the licence?

☐ Tavern/bar ☐ Café/restaurant ☐ Hotel ☐ Nightclub ☐ Entertainment ☐ Other (specify)

On which days and during which hours do you sell alcohol:

Day	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Start time	10	10	10	10	10	10	10
End time	12	12	12	12	12	12	12

Are there any changes to the current licensed hours? ☐ Yes ☒ No

*An extension to the existing hours may require resource consent, check with City Planning staff.*

If yes, describe changes:

What designations apply to the premises?

- ☒ Undesignated (people of any age are permitted)
- ☐ Supervised (people under 18 years must be accompanied by a parent or legal guardian)
- ☐ Restricted (people under 18 years not permitted)

Is the applicant seeking any changes to the current licensed areas or designations?

☐ Yes ☒ No If yes, provide details:

Is accommodation provided? ☐ Yes ☐ No

Is the sale of alcohol the principal purpose of the business? ☒ Yes ☐ No

If no, provide details:

Does the applicant supply or sell any goods other than alcohol and food?

☐ Yes ☒ No If yes, provide details:

Does the applicant provide any services other than those related to the sale or supply of alcohol or food?

☐ Yes ☒ No If yes, provide details:

## Manager details

Provide the below details for each manager or proposed manager.

Full name	Date of birth	Manager's certificate number	Expiry date
Jonathon Walker	12/11/86	069/CERT/235/2018	1/10/28
Hannah Post - in progress			
Greta Neilson - in progress			

## Conditions

1) What provision does the applicant make for the sale and/or supply of:

i. food (describe type and range and when it will be served, attach menu)

We always have food trucks on site when we are open.  
back up menu attached sausage rolls, quiche and pies.

ii. non-alcoholic drinks (describe type and range)

Garage Project, Tiny non-alcoholic Hazy IPA  
Peckhams Zero Cider  
Large range of Karma Softdrinks, soda waters and kombucha

iii. low-alcohol drinks (2.5% alcohol by volume or less, describe type and range)

Arc Brewing Co, Sneaky Sneaky Pale Ale 2.5%  
Garage Project, Fugazi 2.2%

2) To what extent, and where, will drinking water be freely available to patrons?

Water is always available at our water station, as you walk into the building on the left.

3) If no access to mains water supply is available, how will clean drinking water be made available?

2000L water tank

4) What steps are taken to provide help with, and information about, transport options from the premises?

We provide a free phone for customers to call taxis, we also have information of taxi companies and public transport in the way of bus schedules. We will encourage groups to designate a sober driver and provide them with free non alcoholic drinks.

- 5) What steps are taken to prevent the sale and supply of alcohol to prohibited people? (minors and intoxicated people)

All staff will be required to ask for identification for people who appear to be under 25. Staff will also monitor intoxication levels of patrons and prohibit the sale of alcohol to patrons who are becoming intoxicated.

- 6) What other steps does the applicant take to promote the responsible consumption of alcohol?

We will promote food with consumption of alcohol. We will educate all our staff in our host responsibility practices which will create a safe place for our patrons and employees.

- 7) How does the applicant staff the premises to ensure compliance with the Act? Please provide the number of staff and their experience.

All our staff have had training on how to operate the taproom and keep track on the serving alcohol responsibly. We have 3 main staff member at this present time including me, Jono the owner. We are going through the process of everyone having a managers certificate, and making a stipulation that all new staff have their LCQ to be up to speed with current expectations of serving alcohol responsibly.

- 8) For high risk premises, what arrangements will be made for security staff?

- 9) How does the applicant train staff to ensure compliance with the Act?

All staff will be required to apply our the host responsibility policies.  
Our staff will receive regular training on our in-house policies, procedures and hosts responsibilities.

Signed:



Date:

1/12/25

Place:

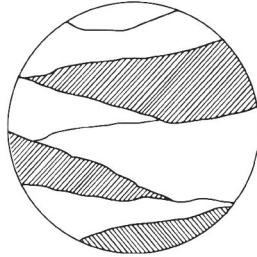
### Privacy statement

The information you provide in this application, and any supporting documents, will be used by the Dunedin City Council to process your application under the Sale and Supply of Alcohol Act 2012. The information will be shared with the Dunedin District Licensing Committee (DLC), Dunedin District Licensing Inspectors, Police and the Medical Officer of Health as part of the approval process. If required, the information may form part of a public hearing before the DLC and may be used in any subsequent decision relating to your application. The decision will be publicly available.

If your application is publicly advertised, the associated information will be publicly available.

The DCC is required to keep a statutory register of all alcohol licence applications and anyone can request a copy of that information under the Local Government Official Information and Meetings Act 1987. This information may also be used or shared for other purposes in line with the Privacy Act 2020. If you would like a copy of the personal information we hold about you, or to have the information corrected, please contact us at [privacy@dcc.govt.nz](mailto:privacy@dcc.govt.nz) or 03 477 4000.





# ARC BREWING CO.

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## menu

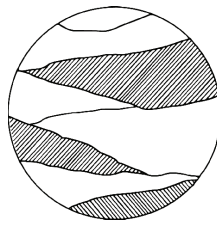
lamb apple sausage roll	10
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steak & cheese pie	10
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quiche	10
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[www.arcbrewingco.com](http://www.arcbrewingco.com)

 @arcbrewingco.



## ARC BREWING CO.

### **Tap 1: HAZY PALE ALE - CITRA & MOSAIC, 4.8%**

Our classic go to Juicy Hazy Pale Ale, featuring a dry hop combo of Citra & US Mosaic. Softened up with thick layers of malted and unmalted oats and fermented with tropical enhancing Verdant yeast. Hazy and juicy with a frenzy of tropical passionfruit and citrus notes layered in with a soft pillowy mouthfeel.

### **Tap 2: CANYON COLAB - BUZZWORDS PEACHERINE HAZY IPA 6.5%**

Our second brew of this colab with Canyon Brewing in Queenstown. A big juicy hazy IPA conditioned on fresh Central Otago peaches with a complementary dry hop charge of freestyle hop farms new Peacherine hops. Super juicy oozing with stone fruit aromatics with a thick mouthfeel and a lightly tart finish

### **Tap 3: SNEAKY SNEAKY - SESSION PALE ALE 2.5%**

A light session strength Pale Ale, brewed with NZ Pilsner Malt and fermented with our juicy hazy yeast strain. Dry hopped with some of the juiciest hops on hand Mosaic and Nectarone. Juicy crisp and crushable

### **Tap 4: NIGELS IPA - WEST COAST AMERICAN IPA 6.4%**

A bold dry American West Coast IPA, brewed to keep our infamous local Nigel happy. Featuring NZ pilsner malts and a touch of wheat. Dry hopped with Mosaic, Idaho 7 & Sabro. Bright dense aromas of Ripe Grapefruit, Pineapple, Grungy Pine and herbaceous resin with a lively lemon and crisp clean malty finish.

### **Tap 5: GERMAN KOLSCH 4.2%**

A Classic easy drinking German Ale / Lager Hybrid. Brewed with Traditional Weyermann Pilsner malt, lightly hopped with Czech hops and fermented with quintessential Kolsch yeast. Further cold conditioned for a crisp finish. Notes of crisp cracker and light bready malt with a touch of honey sweetness and a floral finish.

### **Tap 6: DEEP FLOYD - BLUEBERRY & BOYSENBERRY SOUR 5.1%**

Starting life as a light delicate pale sour ale we've gone and conditioned this beer on both blueberry and boysenberry puree resulting is deep pink in colour with bright jammy berry notes with a lively cleansing sour finish.

### **Tap 7 - HAND PUMP: RED RYE 4.7%**

Our modern take on a Red Rye Ale, brewed with an array Gladfield varieties and fermented with classic English Windsor yeast. Conditioned in a similar vein to English cask and served on a handpump at room temperature presents this beer in a unique manner resulting in smooth rich bready, dark fruit and warming roasted chocolate finish.

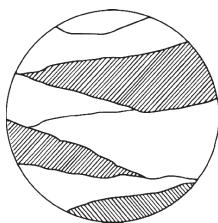
### **Tap Low / No Alcohol:**

**ON TAP: ARC BREWING CO, SNEAKY SNEAKY 2.5%**

**FROM THE CAN: GARAGE PROJECT TINY 0.5%**

**FROM THE CAN: GARAGE PROJECT FUGAZI 2.2%**

**FROM THE CAN: PECKHAMS CIDER ZERO 0%**



## ARC BREWING CO.

### WINE

#### **Windrush Organic, 2023 Sauvignon Blanc (Marlborough)**

11 / 55

Vibrant aromas of quava & passionfruit, rich palate of tropical Fruits, elderflower & citrus flavours all held together with fresh acidity.

#### **Penkridge Farm, 2024 Pinot Gris (Central Otago)**

12 / 55

Attractively-scented pinot gris with fresh and lively flavours suggesting Gala apple, root ginger, quince and lime juice. A high-energy wine with a backbone of vibrant acidity driving a lengthy finish.

#### **Windrush Organic, 2023 Chardonnay (Marlborough)**

13 / 65

Aromas of toffee apple, peach & grapefruit & a hint of flinty wild fermentation. Palate of creamy stone fruit, butterscotch a fine minerality & lingering finish.

#### **Penkridge Farm, 2024 Pinot Rosé (Central Otago)**

12 / 55

This fresh and summery pinot noir rosé offers white flowers and pineapple on the nose with a burst of red fruits and watermelon on the palate.

#### **Windrush Organic, 2021 Pinot Noir (Marlborough)**

13 / 65

Aromas of chocolate and dark cherry. Blackberry, dried herbs & liquorice flavours. Rich, supple tannins. The wine has a light ruby hue and is a true reflection of the 2018 growing season.

### CIDER

#### **Peckhams, Moutere Apple 5.5%**

Zesty and fresh with a touch of apple pie, and subtle complexity from some great cider apples. 10

#### **Peckhams, Boysenberry 4.9%**

Intense flavours of boysenberry balanced against an off dry, full bodied cider. Fruit to the fore, with a crisp, off dry finish that is clean and refreshing. 10

#### **Peckhams, Perry 5.7%**

Made from a blend of true perry pears, dessert pears and a few apples from the home orchard. The result is a smooth, creamy perry with a modest natural sweetness. 10

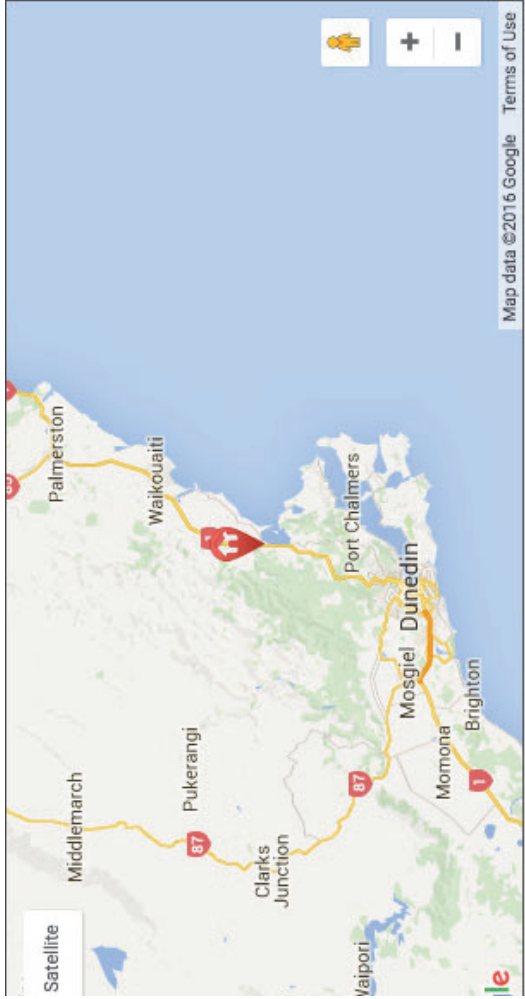
### NON ALCOHOL BEVERAGES

#### **Garage Project, Tiny Can 0.5%**

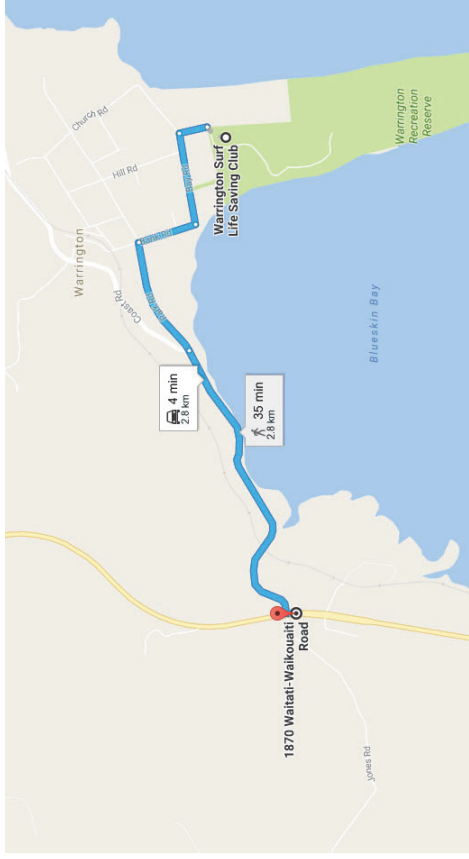
**Peckhams, Apple Zero Non Alcoholic 0.5%** 10

### SOFT DRINKS / JUICE / SPARKLING WATER

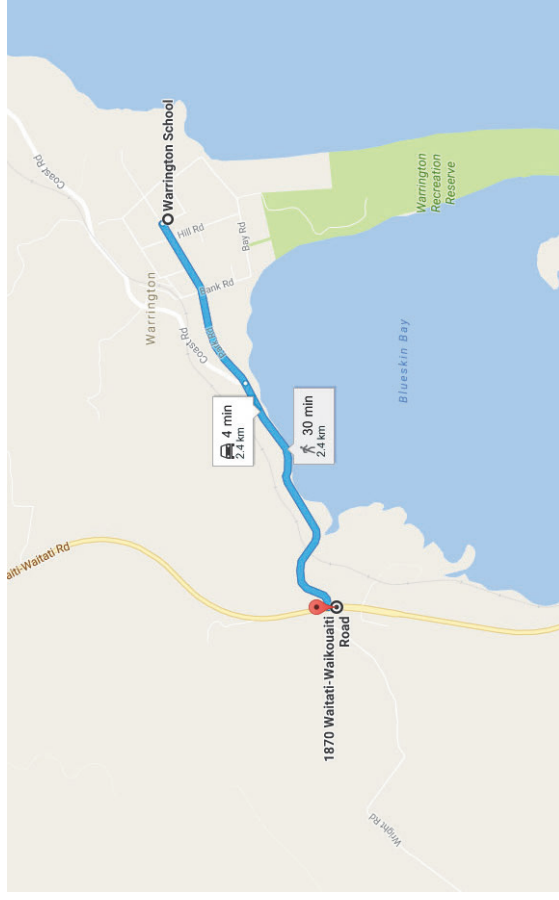
Lemmy Lemon	Razza Raspberry Lemonade	Sparkling water - Green Apple	5
Karma Cola / or sugar free	Orange Apple Mango Juice	Sparkling water - Mango Passion	
Gingerella		Otakiri Sparkling water	



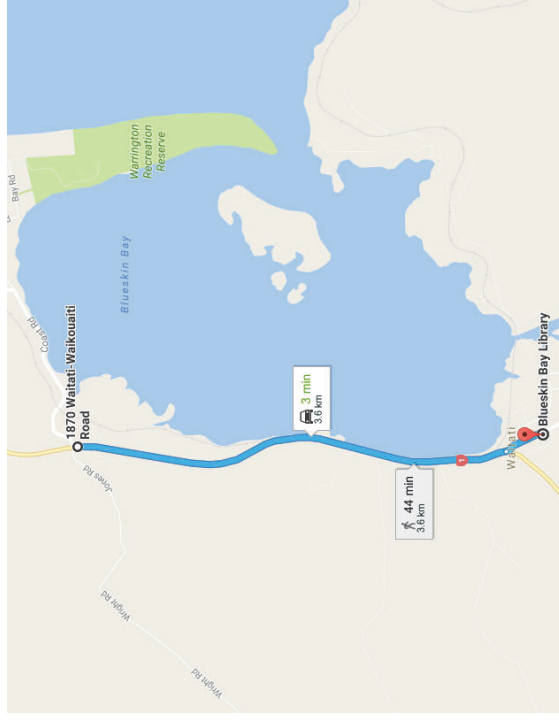
PROPOSED SITE PLANS  
1870 Waitati-Waikouaiti Road, Evansdale 9471, New Zealand



Warrington Surf Life Saving Club



Warrington School



Blueskin Bay Library

## POSSIBLE SENSITIVE LOCATIONS



## ARC BREWING CO.

### HOST RESPONSIBILITY POLICY PLAN

**Our management and staff at Arc Brewing Co. will undertake the following plan to insure the following policies are undertaken to provide an safe environment for our patrons and staff that is not only comfortable and welcoming but also where alcohol is served responsibly.**

We will provide and promotion of substantial food at all times. We plan to provide a menu on every table, menu board on display. All staff will be trained to promote the sale of food with alcohol.

We will provide and promote a range of non-alcoholic and low alcoholic beverages. Water will be freely available at all times free of charge. There will be no promotions that will encourage excessive consumption of alcohol.

It is against the law to serve minors. If we are in doubt as to your age we will ask for ID. Acceptable forms of proof of age are a current NZ photo drivers license or a 18+ card or current passport.

We will not serve or allow intoxicated persons on our premises. Any Patrons who appear to be intoxicated will be required to leave and we advise them on safe transportation. We will provide a telephone at all times to ensure patrons are able to call for safe transport home.

We will encourage groups to designate a sober driver and provide them will free nonalcoholic drinks and provide a telephone at all times to ensure patrons are able to call for safe transport home via friend/ family or taxi. We will make an effort to engage with our patrons to confirm they have a safe way home.

Our Staff will service alcohol with care and responsibility, they will be trained to know our host management policies and have the skills to conduct their job responsibly.

We will make sure all these services are will promoted and will display the necessary signage required under Sale and Supply of Alcohol Act 2012.