



PUBLIC NOTICE

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

Loboski Venues Limited has made application to the District Licensing Committee at Dunedin for the renewal of an on licence number ON-22-2023 in respect of the premises situated at 218 Crawford Street Dunedin and known as Errick's Venue & Errick's Hotel

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

The applicant seeks the licence on the following hours:

Monday to Sunday 11.00 am to 2.00 am the following day.

First publication date: Wednesday, 19 November 2025

Second publication date: Wednesday, 26 November 2025

Objections Close 5:00 pm Tuesday, 20 January 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

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: Trading hours points: Enforcement points: 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: Miliana Oxley Lobo

Phone: 0221935273

Email: milioxley@outlook.com

Postal address for service: 218 Crawford Street, Dunedin

Postcode:

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: Loboski Venues Ltd.

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: 218 Crawford Street, Dunedin

Occupation:

Phone: 0221935273

Email: milioxley@outlook.com

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

Gender (if an individual):

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: Dropkicks

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: Errick's

Name of the building (if applicable):

Address of the premises: 218 Crawford Street / 649 Princes Street

Postcode:

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

What is the maximum occupancy of your premises including outside areas? 300

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:

5 toilets - All unisex
2 toilets inside main building, 1 accessible toilet
3 toilets outside, all unisex and accessible through courtyard

Aware that we will require hiring additional portaloo toilets to the required number for large events.

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: 11th Nov 2025

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) Event Centre

On which days and during which hours do you sell alcohol?							
Day	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Start time	11am	11am	11am	11am	11am	11am	11am
End time	2am	2am	2am	2am	2am	2am	2am

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: Licence designations to remain the same

Is accommodation provided? ☒ Yes ☐ No

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

If no, provide details: Event Hire is the main purpose of the business

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

☒ Yes ☐ No If yes, provide details: Yes, event hire and services

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: Yes, event services

Manager details

Provide the below details for each manager or proposed manager.

Full name	Date of birth	Manager's certificate number	Expiry date
Emilia Farquhar	13/06/1999	069/CERT/28/2025	14/03/2026
Hamish Johnathan Marchant	09/01/1991	069/CERT/159/2024	20/09/2028

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)

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

Water freely available at all times, as always. Ginger Beer, Kombucha, Bundaberg, sodas, soft drinks, non-alc Beers (Heineken 0)

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

Double Vision Little Ken
Steinlager Light
Speights Mid

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

Always, both carbonated and still water

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

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

Clear signage throughout premises
Contact offered freely by staff

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

Security present at entrance to identify anyone intoxicated who should not be allowed on premises, carry out ID checks to identify minors. Duty Managers on site to support any other staff and liaise with security company at all times throughout the event. All staff aware of ID requirements, host responsibilities, signs of intox and support systems in place.

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

Water freely available at all times
Food available at all times
Non alcoholic and low alocohol drinks available at all times and offered to guests
All staff aware of guidelines and supported by a team of Duty Managers and security staff.

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

With suitable number of experienced and trained staff. Exsiting staff have been employed for 2 years, plus further staff will be employed as the business of the venue requires.
We will also employ professional security staff, through the security company we always use to help look after our events for the past 9 years,

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

We always work with TN Security to ensure any high risk events and high risk premises have a suitable number of security staff working.

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

Staff will be encouraged to obtain their LCQ or undertake other readily available training online. We will also ensure al staff undergo an induction training and are fully supported at all times by an experienced DM

Signed:



Date:11/05/25

Place:Dunedin

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 or 03 477 4000.

FOOD MENU

Rustic or Shoestring
Chips

(egg, sulphites in sauce)

\$10

Mince Nachos

(milk, soy)

\$18

Vege nachos

(milk, soy)

\$18

Fish + Chips

(milk, egg, fish, wheat, gluten, sulphites)

\$22

Fish Burger + Chips

(milk, egg, fish, wheat, gluten, sulphites)

\$22

Vege Burger + Chips

(milk, wheat, egg, gluten, sulphites)

\$22

Bao Buns

Your choice of Beef or Pork with
chipotle slaw and peanuts

\$22

DRINK MENU

WINE	
SAUVIGNON BLANC	\$10.00
ROSE	\$10.00
PINOT GRIS	\$10.00
PINOT NOIR	\$10.00
PROSSECO	\$12.00

BEER	
SPEIGHTS	\$10.00
SPEIGHTS SUMMIT	\$10.00
CORONA	\$10.00
HEINEKEN	\$10.00
CIDER	\$10.00

NON-ALC	
JUICE	\$5.00
SODA	\$5.00
SOFT DRINK	\$5.00
GINGER BEER	\$5.00
BUNDAGERG	\$6.00

CRAFT BEER	
LAGER	\$12.00
HAZY IPA	\$12.00

CANS	
PALS	\$10.00
GINGER BEAR	\$10.00
LONG WHITE	\$10.00
GORDANS G&T	\$10.00
GORDANS PINK GIN	\$10.00

SPIRITS	
VODKA	\$10.00
GIN	\$10.00
TEQUILA	\$10.00
RUM	\$10.00
JACK DANIELS	\$10.00

LOW ALCOHOL	
STEINLAGER LIGHT 2.5%	\$10.00
SPEIGHTS MID 2.5%	\$10.00
HEINEKEN 0%	\$10.00
DOUBLE VISION TINY KEN 0.5%	\$12.00

Host Implementation Plan – LOBOSKI VENUES & LOBOSKI HOSPITALITY

1. Low alcohol and non-alcoholic beverages

It is a condition of all on-licences that a reasonable range of low alcohol and non-alcoholic beverages be available at all times. Low alcohol drinks are considered to be no more than 2.5% alcohol. Free drinking water must also be readily available..

The manager on duty is responsible for ensuring availability of low alcohol and non-alcoholic beverages.

Procedures to follow to ensure low alcohol and non-alcoholic beverages remain available:

All menus, for any event, must list low and non-alcoholic beverage options

Low alcohol and non-alcoholic options must be visible at the bar for patrons to see

Any beverage menus displayed in the venue, must all display non and low alcoholic options

2. Food A range of food must be available at all times.

There must always be food available. This should include at least three types of substantial food. The food must be reasonably priced and be readily available in a reasonable amount of time. It is not acceptable to claim that items have 'run out' unless they have been replaced by a similar item. Salty foods such as potato chips, pretzels and nuts are not considered substantial foods.

The manager on duty is responsible for ensuring availability of food by way of organising chefs and/or catering.

Food menus must be displayed at all times – due to the nature of events, likely menus will be placed at the bar.

The duty manager must liaise with the chef to ensure there is always 3 substantial food items available at all times. If it is likely that food will run out, then a plan to get more food will need to be made prior to running out.

3. Intoxication

A person is considered intoxicated if they are observably affected by alcohol and/or other drugs to such a degree that Speech, Coordination, Appearance or Behaviour are clearly impaired

The duty manager will proactively manage patrons, especially during busy periods, by ensuring they have the necessary staff in place to be able to closely monitor patrons at all times, ensuring they are not diverted from this in order to serve behind the bar and carry out other administrative functions.

All events, will have a security or manager at the entry to identify and refuse entry to intoxicated persons. Security and the duty manager will actively monitor this for the remainder of the event.

Staff will actively promote low and non-alcoholic options. Service speed will be managed to ensure that patrons do not become intoxicated. Water will be available and promoted at all times.

Security or a duty manager will appropriately and safely dealing with patrons who require intervention and escalate as necessary.

The manager on duty must Identify a safe place that can be used for the care and protection of an intoxicated customer until they can be safely removed from the premises and plan for this in any event set up.

4. Staff training

All staff will receive regular training on our policies and procedures, including our Host Responsibility Implementation Plan. Management should ensure that any new employees or contractors, regardless of their previous experience, undertake ServeWise training and receive training that covers the conditions of the licence, before their first shift.

Our staff training procedures are outlined in our induction packs filed in the office.

Training will be ongoing and completed by the manager of the establishment.

5. Entertainment and promotion

For any events, always consider having other activities, not involving drinking, to attract customers to your premises. Actively promote live music as an 'alternative activity' that aligns with our business ethos.

6. Minors

It is illegal to supply alcohol to someone under the age of 18 (a minor)

If any person appears to be under the age of 25, you must check their ID.

Forms of identification we will accept to verify age: current photo NZ driver's licence, an 18+ Evidence of Age card or a current passport

For any large events or busy nights, there must be a person stationed at the entry, checking ID's and identifying any minors. It is the responsibility of the manager to find a clear way to identify any minors at all times (ie. wristband).

7. Signage

Licence signage must be clearly displayed at all times, including the following:

- Liquor Licence
- Any special licence
- Duty Manager name
- Safe Transport Options
- Free Water
- Prohibited persons signage

The establishment manager is responsible for ensuring that signage is maintained and kept up-to-date.

As a venue who works with RedLight, we also like to have their signage displayed in the venue at all times.

8. Alcohol promotions

It is an offence for a licensee or manager to do anything that is intended or likely to encourage people to consume alcohol excessively.

Any promotions involving alcohol – check that they comply with section 237 of the Sale and Supply of Alcohol Act. The National guidance on alcohol promotions outlines acceptable and unacceptable promotions for licensed premises.

For any promotions - detail the management systems for promotions to ensure they do not lead to excessive alcohol consumption and create an implementation plan with the establishment manager.

9. Security

Security staff have particular responsibilities. Security is a requirement for most events at our establishments. A lapse in these can let down the rest of the team. Apart from the steps outlined under 'Intoxication' and 'Minors', you will need to address the following areas appropriate to the size and type of your premises.

Security, Duty Managers and Event Promoters/Organisers are responsible for the following:

1. Patrons leaving the premises with alcohol, in breach of any local alcohol ban and your on-licence – prevented by venue layout organised by manager and event organiser. Managed on the night by security.
2. The presentation of fraudulent identification – managed by the person employed either on the door or bar to check ID.
3. Spiking of drinks – Security, event organiser and event manager actively watching for the potential for this to happen.
4. Using or dealing in illegal drugs – see health and safety procedures.

5. The control of customers' behaviour outside the premises, particularly at closing time – security and event organiser.
6. Keeping the environment around the premises clear of empty bottles (can be used as weapons), vomit, urine etc. – Security and establishment manager.
7. Patrons drinking outside the barriers of the smoking section – Security.
8. The regular monitoring of security cameras for incidents and action – Venue Owner
10. An injured or unwell patron requiring first aid or emergency services – Manager, see health and safety procedures.
10. Excessive noise – Event Organiser, manager, production manager
11. Overcrowding of the premises beyond fire limit numbers – Security / person employed to manager entry
12. Fire safety regulations, fire warden duties, and evacuation procedures – establishment manager

10. Safe transport

We are required to promote transport options. There should be signs prominently displayed detailing information about alternative forms of transport from the premises. Staff must also know about and be available to provide comprehensive and accurate information about transport options such as taxi and urber services available in our area. Our iPad are always readily available to use to bring up an up to date list of available transport options for customers. We have a phone in the office, which can be used to make transport options for customers.

11. Incident log

Your incident log can be used to record matters relating to customer behaviour as well as things like monitoring visits from regulatory agencies. These records are helpful in identifying matters and trends that require further action such as staff training. Your duty manager should review all entries in the incident log prior to commencing each shift.

The duty manager is required to complete their managers and incidents log (if necessary) after each large event, noting how the event when, any issues that occurred, any health and safety concerns or issues, any regulatory visits, any complaints. The manager is responsible for reviewing this each week, and updating the owner at the weekly management meeting that takes place.

NOISE MANAGEMENT PLAN – LOBOSKI VENUES & HOSPITALITY

Our companies, being hospitality, live music and event venues, takes noise seriously.

We will, at all times, do our best to mitigate excessive noise within and outside of our venue.

We employ the help of Loboski Farm, operating as Errick's Productions, to operate as our production manager and business partner, looking after the production side of our business.

Our production manager is responsible for deciding how best we can comply with noise regulations, through placement of sound equipment and musicians in our venues. Our production manager will set provisions and rules with any outside production companies, contractors or musicians coming into our venue to ensure noise regulations are met as best as possible at all times.

Management/Plan

As professional hospitality operators we acknowledge that we have a responsibility to ensure that our premises do not generate excessive noise disturbance. The purpose of this Noise Management Plan is to detail the procedures we aim to adopt to ensure disturbance to neighbors by activities in and around our premises for which we have control over is avoided or minimized. Our aim is to adopt the best practicable options available to meet this objective while conducting our permitted business and social activities. Our premises will strive to ensure harmony with the local community by assessing and addressing as much as we can the following noise challenges.

Amplified Music:

Our venue speakers are set up in the best possible way to ensure we make best efforts to comply with noise regulations. Any changes to speaker config must be approved by our production manager. It is a requirement of our venue, to have a qualified sound tech, approved by our production manager. Any musicians that play at our venues, must be approved by our production manager.

If a noise issue is raised:

If a noise issue is raised, this should be directed to the venue manager and sound tech on site to investigate. Instructions from authorities should be discussed and put in place, to comply with regulations and closely monitored. If necessary, contact details and complaint details must be taken down, to refer to the owner/production owner to discuss further.

Outside event organiser: Customers will be made aware of the consequence of late night noise and encouraged to be proactive in noise avoidance or minimisation with an emphasis in reducing noise emissions. Customers must be made aware that if noise regulations are not complied with, they will be at risk of their event being ended. Notices will be displayed around the premises and on external doors asking customers to leave

the premises in a quiet and orderly fashion and to respect neighbors. Staff will assist with this as appropriate.

Outside/smoking areas:

Our outside areas will be monitored for excessive noise at all times by manager/security. Noise from surrounds will be monitored constantly for any big events. If the manager believes the event goes will cause excessive noise, the outdoor courtyard access should be limited to toilet use only and no drinks taken outside, monitored by security at the exit.

Patrons exiting the venue:

For both noise and health and safety reasons, we will aim to stagger patrons leaving an event, more so for large events. Tactics should be put in place to ensure this and discussed with external event promoters and security should be employed to ensure crowd control for exiting the premises.

Patrons arriving to the venue:

For any large events, tactics should be put in place and discussed with external event promoters, to ensure staggered arrival of patrons at our venue.

An example of this, is opening the doors an hour prior to a band starting to ensure staggered arrival.

Upon arrival, the manager must ensure the door is manned by enough staff/security to ensure a quick and safe flow for entry into the premises.