**Tira Kāwana / Governing Body**

**OPEN MINUTE ITEM ATTACHMENTS**

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**Note:** The attachments contained within this document are for consideration and should not be construed as Council policy unless and until adopted. Should Councillors require further information relating to any reports, please contact the relevant manager, Chairperson or Deputy Chairperson.
A Sample of Corporate and Catering, Plant-Based Menus in Auckland

**Purpose:** This document compliments a presentation by Michael Morris and Anna Rippon, on behalf of Direct Action Everywhere New Zealand (DxE NZ), to Auckland District Council, on the 27th February. Enclosed is a sample of Plant Based catering menus and suppliers to show that our proposal can easily be implemented.

**Sources:** This sample of menus was sourced by doing a Google search with the key words ‘Vegan Catering Auckland’ and also the recommendations given in an Auckland Vegan Facebook group. The writer has additionally added a ‘well know outlets’ section.

**Disclaimer:** DxE NZ takes no responsibility for the services provided by these vendors.

**Notes:** Any non-Plant-Based items from mixed menus have been omitted from this document.

Many suppliers, most likely including those already supplying the Auckland Council will be able to make plant based on request.
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Savour NZ made Cheese for platters
(Can be supplied through The Platter Collective featured on page 1)
Item 6.1

Sunfed

NZ made Meat for BBQs
Hectors
Fine Dining

Heritage Auckland Hectors Restaurant has been announced as the very first New Zealand restaurant to achieve Vegan Certification by a new scheme created by the New Zealand Vegetarian Society.

Welcome

As Heritage Auckland, our past philosophies are based on Heritage Foods’ GOOD FOOD PROJECT.
This project is our commitment to celebrating the vibrant, fresh, seasonal, nutritious and sustainable food in our menus.

We welcome you to try our exquisite creations!

Bon Appétit!
Gerard O’Neale
T.H.E. Executive Chef

Light Meals

Grilled and char 9
Grape salad 9
Penne arrabiata 9
Lettuce salad 9
Caprese salad 9
Mushroom salad 9
	Sides in each

Sides

Rice pilaf 9
Lentil and rice 9
Penne arrabiata 9
Rice pilaf 9
Lentil and rice 9
Grilled vegetables 9

Salads

Parrot fish 9
Mozzarella, fried zucchini, gherkins, caper berries 9
Penne and tomatoes, grilled vegetables, haloumi 9
Vegetarian and vegan 9
Kumara, tomatoes and mushrooms 9

TO FINISH

Salsa verde 9
Salsa criolla 9

attachment A: Item 6.1
2018 LUNCH MENU

SANDWICH
- Club sandwich
  - Chef's daily choice 62.5
  - Vegetarian 62.5
- Small sized roll
  - Chef's daily choice 6
  - Vegetarian 6
- Gluten free finger sandwich – chef's daily choice 6

SANDWICH SELECT (minimum order of four of any one type)
- Bagel 47.5
- Turkish pide 47.5
- Dap 57.5
- Gluten free 86.5

Filling options
- Teriyaki tofu – Asian slaw, pickled ginger & coriander (vg)
- Chef's daily inspiration – ask for this week's creation

SALAD
- Individual salad box 68
- Large bowl (pec person) 69

Roasted root vegetable – tossed with feta, olives, a little spinach & spiced roasted chickpeas (gf,vg)
- Moroccan roast butternut – quinoa, kale & aume with tahini dressing (gf,vg)
- Raw zucchini seed salad – energy salad packed full of raw beets, carrot, broccoli & roasted seeds tossed with turmeric sesame dressing (gf,vg)

Salad additions
- Teriyaki tofu (70g) 43.5
## COLD SAVOURY
- Zucchini & corn fritter - shredded corn salad (gf, vg) - $9.5
- Rice paper wrap (2 pieces per serve) - $10.5
- Crispy pickled julienned veg, shiitake mushrooms, mint, coriander & chilli with tamari dressing (gf, vg) - $10.5

## HOT SAVOURY
- Sweet potato samosa - spices & peas with date & tamarind chutney (vg) - $4
- Tempura tofu skewer - soy chilli jam (gf, vg) - $14.5

## SWEET TREATS
### HEALTHY OPTIONS
- Muffin
  - Spiced apple & toasted almond (gf, vg) - $9.5
  - Passionfruit, vanilla & coconut (gf, vg) - $9.5
- Energy slice - contains organic oats (gf, vg) - $3
- Blue bites (2 pieces per serve)
  - Bacon & coffee (gf, vg) - $3

### FRUIT
- Urban Gourmet fruit bowl - seasonal selection of whole fruit - $2
- Fresh fruit kebab - assorted seasonal fruit (df, ef, gf, vg)
  - Small - $2.5
  - Large - $4
- Fresh fruit platter - sliced array of seasonal fruit (df, ef, gf, vg)
  - Small - $10
  - Large - $18

(df) dairy free
(ef) egg free
(gf) gluten free
(v) vegetarian
(vg) vegan

Please note that all prices are exclusive of delivery & GST.
Canapés

- Mini vegetables muffins (GFO)
- Garlic bread with smoked carrot
- Pancakes with beetroot hummus (GFO)
- Pancakes with onion hummus & smoked carrot (GFO)
- Mini hash brown with grilled mushrooms (GF)
- Mini pies with creamy mushroom or vegan mince and cheese filling
- Kimchi fritters served with vegan aioli (GF)
- Carrot fritters with scramble tofu eggs
- Lotus leaf buns with vegan bacon, teriyaki sauce, coleslaw and coriander
- Mini sandwich (GFO)
- Teriyaki “chicken” & broccoli skewers (GF)
- Banana blossom “fish” bites with tartar sauce (GF)
- Mini burger with a kidney bean and lentil patty, cheese and tomato

Sweet Canapés

- Chocolate ganache cake (GFO)
- Chocolate glazed strawberries (seasonal) (GF)
- Apple & custard pastry roses
- Raspberry custard melts with salted caramel

(GF) = Gluten Free
(GFO) = Gluten Free Option
Buffet Menu

Soups
Potato & zucchini (GF)
Chill with kidney beans and nutmeg

Mains
Deep fried chicken-style pieces and broccoli in teriyaki sauce with sesame seeds (GF)
Nutmeat lasagne
Mushroom and chicken-free chicken strudel with gravy
Oven ratatouille (GF)
Cabbage dumplings
Tofu butter chicken (GF)
Pumpkin ravioli in creamy red capsicum sauce
Shepherd’s pie with lentils and vegetables (GF)
Moo Shoo Asian stir fry with tempeh, cabbage and shiitake mushrooms (GF)
Creamy mushrooms with cashew cream (GF)

(GF) = Gluten Free
(GFO) = Gluten Free Option
Salads
Beetroot & walnut salad with quinoa in a balsamic vinaigrette (GF)
Mediterranean Orzo salad with Italian herb dressing
Indian chickpea salad with tomatoes, red onions and coriander, in a lemon and Indian spice dressing (GF)
Coleslaw with carrots, sultanas, onion and vegan aioli (GF)
Potato salad with curry mayonnaise
Greek salad with vegan feta (seasonal) (GF)

Sides
Rice
Mashed potatoes
Oven-roasted potatoes
Pasta
Roasted seasonal vegetables

Desserts
Berry trifle (GFO)
Fresh fruit salad
Chocolate ganache cake (GFO)
Chocolate glazed strawberries (seasonal)
Apple & custard pastry roses
Tiramisu (GFO)

(GF) = Gluten Free
(GFO) = Gluten Free Option
Vegan Buffet

We really enjoy cooking Vegan food, getting lots of colour and flavour into the dishes. It’s great having non vegans say how tasty it is!

Selection of Pandoro Italian Bread & Rolls

Mains Choose Three:
- Red Beans in a rich Chilli Sauce with Tomato, Mushrooms, Capsicums and Smoked Paprika
- Kumara stuffed with Jackfruit in a Smokey BBQ Sauce
- Vegetable Ratatouille with Roasted Eggplant and Capsicums (Summer)
- Moroccan Vegetable Casserole with Chick peas & Brown Rice
- Strudel filled with a Potato, Mushrooms, Spinach & Basil Pesto mix, in Filo Pastry
- Spinal Pasta with Sun-dried Tomato & Caper Sauce topped with crispy Tempeh
- Chickpea & Roast Pumpkin Curry with Steamed Rice
- Mexican Chipotle Black Bean served with Tortillas, Guacamole & Tomato salsa
- Capsicums Stuffed and Roasted with a Mediterranean Rice filling (summer)
- Lentil & Eggplant Moussaka
- Spicy Lentil & Roast Kumara Curry with Steamed Rice

Salads & Vegetables Choose Three:
- Red Quinoa Salad with Capsicum, Cucumber & Tomato
- Roast Pumpkin & Basil
- Mixed Green Salad with Roasted Seeds & Balsamic Vinaigrette
- Potato Salad with White Wine & Mustard Dressing
- Colourful Mexican Brown Rice Salad with Lemon, Coriander Dressing
- Char Seared Vegetables with Balsamic Dressing & Fresh Herbs
- Broccoli & Mushroom Salad with Lemon Dressing
- Roasted Pumpkin Salad with Coconut Curry Dressing
- Tomato, Cucumber, Basil & Olive Salad (Summer)
- Seared Seasonal Greens in Soy & Ginger
- Smashed Garlic Potatoes
- Kumara Roasted with Garlic & Ginger
- Asparagus & Green Beans with a Mustard, Maple Syrup Dressing (Summer)
- Seasonal assorted Vegetables Roasted in Olive Oil
- Garlic & Thyme
Desserts Choose Two:

- Carrot Cake with Vanilla Cream Icing
- Devils Food Cake Chocolate Sauce
- Fresh Fruit Salad
- Chocolate Mousse (Seasonal - made with Avocados)
- Platter of Apricot & Chocolate Truffles
- Filo Apple & Cinnamon Pastries

Desserts Served with Almond Cream

Vegan Ice Cream an extra 2.00 p.p.

31.00 for 20+ people (25% - 29.50) extra. All prices are GST exclusive. Price includes setting up Buffet.

Extra Mains 3.50 p.p. extra Salad or Vegetable dishes 3.00 p.p.

Staff are available to look after Buffet, hand out finger food or serve drinks, clear and do dishes.

charge out rate for staff 27.00 hr per staff member (min of three hours for wait staff)

Delivery Charge: 20.00 West Auckland, 30.00 Central Auckland, POA Greater Auckland

All prices are GST exclusive

Contact Peter or Lisa

021729347
Tart Bakery
(09) 376 5535
Attachment A

Item 6.1
Vegan Scones Platter

$55.00 - $85.00 Ex. GST

Platter filled with homemade vegan scones, half of them savoury and half sweet!
A delicious treat for vegan and non-vegan alike. Served with jam.
The small platter is composed of 6 savoury scones & 6 sweet ones.
The medium platter has 12 of each.

Vegan It's A Wrap

$75.00 - $115.00 Ex. GST

A vegan version of one of Gobble's fanatical Lurch platter.
A delicious wrap filled with veggie goodness.
- Wrangler style wrap with homemade vegan mayo, walnuts & aubergine
- Grilled mushrooms, creamy hummus, oregano, pesto & smoked oregano leaves
- Garden salad style mixed with cucumber, lettuce, carrot, radish, sprouts, nutmeg & fresh herbs

The small selection is suitable for 3 to 4 guests, the medium will satisfy 5 to 6 guests.
Please note that smaller or larger platter might be available on request, just ask to discuss it.

Vegan Rice Paper Rolls

$65.00 - $85.00 Ex. GST

A vegan version of Gobble's famous rice paper rolls.
A delicious platter filled with crunchy vegetables, fresh herbs, rice wine vinegar & a refreshing ginger dressing.
Served with a refreshing ginger dressing.
The small platter is composed of 10 rice paper rolls, the medium has 15.
Please note that smaller or larger platter might be available on request. Just ask us a call!
Attachment A

Item 6.1

LITTLEWOLF

Breakfast, Morning Tea & Afternoon Tea

- Sausage Roll – Pumpkin, Spinach & Walnut
  - $4.50 (Minimum 1 day notice)

- Chia Seed Pudding – Coconut & Passionfruit Pot
  - $8.00 (Minimum 2 days notice)

- Fruit Skewer
  - $5.00 (Minimum 1 day notice)

- Fruit Platter (per person)
  - $5.75

- Fruit Single Piece
  - $2.95

[Images of the food items]
Attachment A

Item 6.1

- **Vietnamese Rice Paper Roll - Shredded Veges & Ginger Sesame Dressing**
  - $6.50
  - Minimum 4, 2 days notice

- **Smoked - Panzanella, Tomatoes, Olives, Roast Peppers & Sourdough**
  - $7.00
  - Minimum 2 days notice

- **Bhelji of Chickpeas & Courgette, Green Salsa**
  - $7.00
  - Minimum 2 days notice

- **Canapé Boxes**
  - Box of Smashed Green Pea Tartlets w Sun Tomato & Lemon Oil (Box of 30)
  - $120.00
  - Minimum 2 days notice
Other Catering

Our caterers can craft menus for pretty much any function from production catering to conferences, conventions and expos.

Corporate & Staff Parties

Christmas parties, staff parties, client appreciation celebrations, office moves, milestone celebrations, catered food truck lunches and team building days.

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**Love Street Food**
lovestreetfood.co.nz

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**Sweet As Bowl**

**VEGETARIAN FOOD TRUCK**

Sweet As Bowl are a Kiwi-fusion plant-based food truck with a passion for creating unbelievably tasty bowls. Their sweet and savoury bowls will make you and your taste buds sing.

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**Vege Pulse**

**VEGETARIAN FOOD TRUCK**

We sell a variety of fresh whole food salads, served in circular bowls, with homemade patties and hot grilled items. All our salads are fresh, vegan, and gluten free. We have a base at Catalina Bay.

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**Lalele Organic**

**ORGANIC VEGETARIAN FOOD TRUCK**

Unusual catch traditional recipes (Smoked, Crispy Tofu (vegan)), Popsicles: Gourmet Vegan Popsicles. With flavours like Raspberry, Coconut & Rosemary or Avocado, Coconut & French Tartare.

You’ll find Lalele little Vintage Caravan at Festivals and Events or visit their permanent stall inside Catalina Bay Farmers Market.

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**Vege Bang Bang**

**FRESH VEGETARIAN FOOD TRUCK**

We are passionate about delivering healthy, tasty, fresh and seasonal Vegetarian and Vegan food that everyone can enjoy! We have an extensive catering menu using a fusion of flavours and cuisines to create our own unique dishes.
Attachment A

Item 6.1

Luntian
FILIPINO CUISINE MADE HEALTHY
Attachment A

Item 6.1

VEGAN SATAY TOFU WRAP

$6.50

Vegan Satay Tofu Wrap - filled with crunchy asian slaw, carrot cucumber, capsicum (seasonal) & spinach with stir-fried tofu marinated in ginger, garlic & sweetened soy & a Thai vegan satay.

MINI COCONUT & CASHEW TOFU BITE

$4.50

Tofu portions marinated in thai spices & soy, topped with a coconut, cashew & herb crust.

FALAFEL BALLS X 5

$22.50

Vegan Chickpea falafel balls topped with hummus & roast olive served with tomato kusuuki relish. Dairy & gluten free.

MINI VEGAN QUINOA CAKE

$4.50

Ripe's Vegan Quinoa Cakes are made with quinoa, roasted vegetables & Mexican spices.

Attachment A

Item 6.1

We provide a variety of tasty catering and group sharing options for business meetings, functions and events. Delivering happiness for food - 50+ people. We cater to all dietary preferences including vegan, vegetarian, gluten-free and dairy-free.

Catering menu

We have a flavour for everyone in the group. Discover the deliciousness of our piled-high sandwich or wrap platters, built fresh from the hand up, deli medley platters and more.

Advance notice required for catering orders.

Sandwich platters

Perfect for meetings or an afternoon with friends. Made fresh to order and piled high with a wide variety of tasty and tempting delicacies. You can choose your own choice of salad, sauces, just the way you like.

Contains 10 portions of up to 5 different fillings, serves 5-8.

Start your own catering business. For more information, email us.

Veggie Feast

Sandwich platter

From

$48 RRP

Serves 5-8

Governing Body
27 February 2020
Kilograms of greenhouse gas emissions per serving

Source: Poore & Nemecek (2018), Science

A chocolate bar from the deforested rainforest emits more than a serving of low-impact beef.

A portion of the highest-impact vegetable proteins emits less than the lowest-impact animal proteins.
Related articles

Climate change food calculator: What’s your diet’s carbon footprint?

Reducing food’s environmental impacts through producers and consumers
https://science.sciencemag.org/content/360/6392/987
Feedback from Kaipātiki Local Board: 2019 Local Elections and Liquor Licensing Trust Elections and Recent Energy Trust Elections

26 February 2020

Part one

The Kaipātiki Local Board provides the following feedback on the draft Auckland Council submission on the "inquiry into the 2019 Local Elections and Liquor Licensing Trust Elections and Recent Energy Trust Elections".

Please note that numbering in this section aligns with the Auckland Council draft submission provided on the 19 February 2020 Kaipātiki Local Board meeting agenda.

4. Liquor Licensing Trusts
Do not support the council’s recommendations, but instead support the points made in the submission from the Birkenhead Licensing Trust (attached).

5. Role of council staff
Support the role of council staff as outlined, but extra caution needs to be taken by council staff on any public statements concerning candidates. Statements should be brief, to the point, non-biased and factual. Newspaper opinion pieces by senior council staff are inappropriate during an election period.

6. Disclosure of candidates or members with serious criminal convictions
Support the recommendation to amend the Local Electoral Act 2001 to align with the Local Government Act 2002, schedule 7, clause 1, with the effect that a person is not eligible for election if they have been previously convicted of an offence punishable by a term of imprisonment of 2 years or more (unless their record has been wiped by the clean slate provisions).

9. Electoral Commission to be responsible for local elections
Support the recommendation for the Electoral Commission to conduct local elections.

10. Same electoral system (FPP or STV) in all elections
Support the recommendation to amend legislation to the effect that all elections run in conjunction with the elections of a territorial authority use the same electoral system and the same order of names on voting documents.

12. Disclosure of interests
Support the recommendations to review the Local Authorities (Members Interests) Act 1965 and to provide a consistent framework across all local authorities for registers of interests, however disagree with the justification referring to section 3 of the Act, as the delegated authority for the letting of contracts over $25k per annum can be recalled at anytime by the applicable Governing Body or Local Board, and therefore remains a significant reason for ineligibility of office.
13. Probity
Support the recommendation for the Auditor-General to republish guidelines on the use of council resources during the pre-election period.

15. Review of representation arrangements
Support the recommendation to amend the Local Government (Auckland Council) Act 2009 to remove the specification that Auckland Council’s governing body will comprise 20 members in addition to the mayor so that Auckland Council has the same discretion as any other council to review its membership.

16. Timing of polls for creation of a Māori ward or change of electoral system
Support the recommendation to amend the Local Electoral Act 2001 so that if a petition for a poll in respect of a resolution relating to Māori wards or change of electoral system is received by 21 February in the year prior to an election, a council has the discretion to conduct a poll in conjunction with the next triennial elections.

Part two

The Kaipātiki Local Board also provided the following additional feedback for the “Inquiry into the 2019 Local Elections and Liquor Licensing Trust Elections and Recent Energy Trust Elections”:

1. Centralised website for candidate information
Support a single, independent website to provide official candidate information, and through which organisations can request further information from candidates. This will help to minimise the number of questionnaires sent to candidates from numerous organisations. The website could also provide an independent fact-checking service of candidate statements, providing brief, to the point, non-biased and factual information.

2. Public voting booths
Support an increase in the number of voting booths for both advanced voting and polling day voting. This is especially important with the on-going reduction in postal service facilities becoming a barrier to postal voting.

3. “One-Stop Shop” enrolment and voting
Support an increase in the number of “One-Stop Shop” enrolment and voting booths in the lead up to the election, as these were very successful at the 2019 elections. However they require an adequate supply of forms, as many ran out.

4. Correction procedure for production errors in voting information booklets
Support establishing a robust correction procedure to ensure any errors in the production of the voting information booklets are clarified and handled in a timely manner. An example of this from the 2019 election is the placement of the wrong photo in the Kaipātiki Local Board voting information booklet for candidate Danielle Grant, where an incorrect photo was placed over the top of the correct photo. Currently there are no clear procedures for how such an error will be managed.

5. Independent Candidate Awareness Campaign
Support the awareness campaign to attract new candidates being run independent of councils to avoid the situation where council staff are effectively discouraging the re-election of existing members due to their age, ethnicity, etc.
Attachment: Submission from Birkenhead Licensing Trust

Submission

Submitter: Birkenhead Licensing Trust

1. Background

1.1 We are a licensing trust based in Birkenhead on Auckland’s North Shore. We are open to competition and currently own two bars in our local area.

1.2 Our two bars struggle to make a profit as the hospitality industry is experiencing difficult trading conditions and we have audit, valuation, accounting and election compliance costs (approximately $45,000) that we have to pay that our local privately owned competition does not have to pay.

1.3 The financial support that we are able to provide to our local community (circa $2,000,000 per annum) is generated from gaming machines operated by the Lion Foundation in our two bars and one other local bar. We are not able to provide any financial support from our trading operations as we do not generate enough profit.

2. Separate Independent Elections

2.1 We would like our licensing trust to be able to appoint its own independent electoral officer to conduct the three yearly local body elections.

2.2 We would like to run our own independent election process for two primary reasons:

2.2.1 Cost of using the Auckland Council electoral officer

The current regime requires our licensing trust to use the Auckland Council’s electoral officer at a potential cost of over $30,000. This is very expensive for our Trust as we only generate a modest profit each year from our trading operations.

2.2.2 Lack of community engagement

We believe that the licensing trust candidate information gets ‘lost’ within the Auckland Council candidate booklet. If we were able to conduct localised in-person polling, we believe that we would get a higher level of engagement from voters in our specific licensing trust geographical area.

The independent election officer could provide electronic and printed information that is specific to our Trust. This would provide voters with information about our history, the specific geographical boundaries of our Trust area, our commercial operations and details about who is eligible to stand for a role as a trustee.

3. Other Submissions and Proposed Law Changes

3.1 We would also like the law to be changed to provide that if an elected trustee is no longer able or willing to act within 34 months of the election then the next highest polling candidate is offered the position (and so on until a candidate accepts the role). This would save the need for expensive by-elections that currently have to take place if a trustee dies, resigns or moves out of our specific geographical boundaries.
3.2 We would also like the law to be changed so that if there less candidates nominated than there are trustee positions available, then the nominated candidates can either take up their role with fully operating powers without having to hold a by-election or the ability to appoint new trustees to make up the required numbers. This would save the need for potentially multiple elections to make up the minimum number of trustees required.

3.3 We would also like the law to be changed so that licensing trusts do not have the same level of audit time / cost burden that they have at present.

We propose a tiered system so that if a trust has annual revenue of less than $5,000,000 it is audited on a 3 yearly basis. If a trust’s annual revenue is between $5,000,000 and $10,000,000, then it is audited every 2 yearly and if its revenue is greater than $10,000,000, then audits are undertaken annually as they are at present. Regardless of the audit tier each licensing trust would continue to have an obligation to have its annual financial statements prepared by an independent chartered accountant.

4. **Auckland Council’s Submission**

4.1 We are aware that Auckland Council may be submitting on the boundary areas of Licensing Trust within the Auckland region. It is our understanding that they may be submitting that Licensing Trust boundaries should be in line with Local Board boundaries. We would like to note that the Auckland Council has not approached the Birkenhead Licensing Trust to discuss this issue.

4.2 While we are open to discussing a change in our boundary (any boundary change should be in consultation with the Trust) we are not confident that mirroring local government boundaries would have any positive impact on the community for the following reasons:

4.2.1 Our boundaries don’t need to align with Council boundaries and Council boundaries are not relevant to our Birkenhead Licensing Trust operations. The current boundaries are only relevant to who can stand as a trustee and who can vote for the trustee candidates.

4.2.2 Any increase in our Licensing Trust area would significantly increase our election expenses without any increase in revenue for us in order to cover those expenses. We would struggle to cover election expenses which could lead to the trust being financially unviable.

4.2.3 There would potentially be ramifications with the Lion Foundations own distribution area (North) which could potentially put further pressure on our own funds.

Please let us know if you have any questions about or would like further information about our submissions.
Memo

17 Feb 2020

To: Warwick McNaughton, Principal Advisor, Democracy Services
cc: Victoria Villaraza, Relationship Manager, Local Board Services
From: Ōtara-Papatoetoe Local Board

Purpose

1. To provide Ōtara-Papatoetoe Local Board’s feedback to Justice Committee Inquiry into the 2019 Local Elections and Liquor Licensing Trust Elections, and recent Energy Trust Elections.

Context

2. The Ōtara-Papatoetoe Chair received information about the Justice Committee Inquiry at the Chair’s forum on 10 Feb followed by the council’s draft submission on 11 Feb 2020. Local boards can provide feedback by 19 Feb, noting that the Governing Body will approve the council at its meeting on 27 February 2020.

Feedback

3. The Ōtara-Papatoetoe Local Board supports the council submission and further notes the following:

- **Same voting system:** That the board strongly advocates for use of the same voting system for local government and the District Health Boards (DHBs). The current practise of using First Past the Post for local council and Single Transferrable Voting system for DHBs cause confusion for voters. Moving to a single method will assist in reducing confusion and will likely bring down the number of invalid votes for the DHB voting system in comparison to Auckland Council votes.

- **DHB boundaries and representation:** The election results for DHB show that those from wealthier demographics have a higher voting rate and therefore when voting is done across the DHB at large, the voting preferences of wealthier demographics are more prominent. A ward system would allow for the DHB to be divided into smaller communities of interest, such as Local Boards for Auckland Council, and ensure better representation from across the region than the results of recent elections.

- **Multi-modal approach, increased resourcing and planning:** The board recommend use of multi-modal approach to give voters more options making it easier to participate and increase voter turnout.

Example, Pop up election stalls: These were very successful in our communities as our people are time poor. However, resourcing is a key issue, such as at the Papatoetoe Night Market, whereby the stall opened late as the car bringing in the ballot papers was late; staff resources could not the large numbers of members of the public. This example illustrates missed opportunities as some people left due to long lines and did not vote. Better planning and resourcing is critical to ensure that these pop-up stall ideas are supported in an efficient manner.

- **Maori wards:** The board recommends that the Government make Maori wards compulsory across all of New Zealand

The Ōtara-Papatoetoe Local Board appreciates the opportunity to give feedback and requests to speak to its feedback points to the governing body at the meeting.
Upper Harbour Local Board Meeting 20 February 2020 – Item 16.

Inquiry into the 2019 Local Elections and Liquor Licensing Trust Elections, and Recent Energy Trust Elections.

Resolution number UH/2020/9

MOVED by Member B Neeson, seconded by Member U Casuri Balouch:

That the Upper Harbour Local Board:

a) Delegate Chairperson M Miles, and Members N Mayne and U Casuri Balouch, to provide written feedback to the Governing Body meeting on 27 February 2020 on the Inquiry into the 2019 Local Elections and Liquor Licensing Trust Elections, and Recent Energy Trust Elections. 

Carried

Upper Harbour Local Board feedback on the Inquiry into the 2019 Local Elections and Liquor Licensing Trust Elections, and Recent Energy Trust Elections.

The Upper Harbour Local Board wishes to support in general the draft submission prepared by the Governing Body of Auckland Council and wishes to make the following comments:

- **Voting Systems**
  The Board supports a multi modal approach and wishes to see the introduction of online voting once it is considered secure.

- **Liquor Licensing Trusts boundaries**
  On considering the issue of the Liquor licensing Trusts boundaries, the board recognizes that the boundaries do not align with Local Board areas. In the case of the Upper Harbour Local Board area, alignment would not be possible due to the large land area with the board boundary extending across to East Coast Bays. However, the Board acknowledges and notes the complexity this adds to a Council election in terms of the number of different combinations of voting documents that are required.

- **Disclosure of candidates or members with serious criminal convictions**
  The Board supports the recommendation 8.4 to amend the Local Electoral Act 2001 to align with the Local Government Act 2002, Schedule 7 Clause 1 with the effect that a person is not eligible for election if they have been convicted of an offence punishable by a term of imprisonment of 2 years or more unless their record has been wiped clean by the clean slate provisions.
• Electoral Commission to be responsible for local elections
  The Board does not support this proposal and supports the council statement
  “it is important that local community characteristics are reflected in the
  administration of local elections”

• Same Electoral system in all elections
  The Board supports the same electoral system being used for all elections run
  at the same time as the Council election as resident feedback has been that
  considerable confusion occurs when 2 systems are used.

• Review of representation arrangements
  The Board supports the Council submission 15.5 - “Amend the Local
  Government (Auckland Council) Act 2009 to remove the specification that
  Auckland Council’s Governing Body will comprise of 20 members in addition
  to the Mayor so that Auckland Council has the same discretion as any other
  Council to review its membership.”

• Timing for polls for creation of a Maori Ward or change of electoral
  system
  The Board supports 16.4 - “Amend the Local Electoral Act 2001 so that if a
  petition for a poll in respect of a resolution relating to Maori Wards or change
  of electoral system is received by 21 February in the year prior to the election,
  a council has the discretion to conduct a poll in conjunction with the next
  triennial election.”

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Margaret A Miles QSM JP
Chairperson
Upper Harbour Local Board
21 Waitematā Local Board feedback on the Inquiry into the 2019 Local Elections and Liquor Licensing Trust Elections, and Recent Energy Trust Elections

Resolution number WTM/2020/28

MOVED by Chairperson R Northey, seconded by Member G Gunthorp:

That the Waitematā Local Board:

a) provide the following feedback on the Justice Select Committee Inquiry into the 2019 elections

b) generally support the Auckland Council draft submission but recommends the following changes

c) recommendation 3.13 should read “Notes and urges widespread emulation of the successful initiatives undertaken by Auckland Council including Vote Friday and One Stop Shops and urges these be extended to places of worship, marae and community gatherings”

d) recommend 3.14 read “Consider that an important response to low voter turnout would best be through regulatory change and investigation of the implementation of a multi-modal approach which provides voters with options on how and where to vote, including a secure system of online voting

e) recommendation 6.4 is not supported. Voters should have as wide as possible a choice as to who should represent them including those who may have rehabilitated themselves from past criminal convictions, provided they are made aware of them. Instead candidates with serious criminal convictions should be required to declare that fact in their candidates information booklet in the same way as is required for candidates resident outside the area contested

f) recommendation 9.22 should have added at the end “provided the requirement for candidate profile statements is retained and they are made widely available”

g) recommendation 10.4 should be amended to read: “Amend legislation so that all elections run in conjunction with the elections of a regional council use the same electoral system and the same order of names on voting document”. Because this change is intended principally to cover District Health Boards (DHB) and their boundaries generally closely conform with Regional Council Boundaries, these decisions would need to be made either by Regional Councils or by agreement between local government councils across a region this is needed to be workable. It would not be workable where there are a number of territorial authorities across a DHB or Regional Council area that had different voting systems.

Having District Health Boards elected at large by the BTV system discourages many voters from voting at all being faced with having to rank up to 40 candidates. We strongly urge that a ward system be required for all DHBs that service one hundred thousand people or, more, with at least three wards. This would enable, as occurred in the past, the Waitemata DHB to have wards covering each of the urban areas of the North Shore and the Waitakere and also a rural Rodney ward. The Auckland DHB would once again ensure representation for each of the eastern, western and southern suburbs of isthmus Auckland.

h) recommendation 16.4 should be amended to read “Amend legislation to abolish the provision for an electoral petition to generate a poll on any proposed Maori Wards. The same process of thorough consultation, hearings and of a right of appeal to the Local Government Commission should apply to Maori wards as applies to geographically based wards. The current provisions for polls derived from petitions generate heated controversy based on attitudes to race and to Maori rights, are expensive and create unnecessary uncertainty” If this were not
agreed to we would seek the local authority being able to decide the timing of the referendum as in the Auckland Council’s submission

i) delegate to the Chair to make minor changes and approve the final wording.

CARRIED