



3660 Waialae Avenue
Honolulu, Hawaii 96816
tel: (808) 737-1177
fax: (808) 735-6105
www.3660.com

Aloha,

Thank you very much for thinking of 3660 on the Rise as you begin planning your upcoming event.

A recipient of Hale 'Aina awards since its inception in 1992, 3660 on the Rise has also received numerous Ilima awards Wine Spectator's Award of Excellence, and national notoriety in Gault Millau, Zagat, Gourmet, Bon Appétit, Food & Wine, and other publications. Russell Siu has also been featured in various television shows including "Great Chefs of Hawaii" as well as being a featured chef in hotels and restaurants locally, nationally and internationally.

Our four private dining rooms provide the perfect avenue to enjoy casual elegance and award winning cuisine. Whether for breakfast, lunch, dinner or a reception, we can create a menu to fit your needs. Seating from 17 to 180 people, you and your guests will enjoy the same quality of food and service provided in our restaurant. Our rooms may also be rented for meetings and seminars. Enclosed for your review are our current 2016 Banquet Menus and Information. Please keep in mind that a selection of our menus may change and the prices may increase.

Our staff looks forward to the pleasure of welcoming you and your guests to 3660 on the Rise. Please contact me if I may be of further assistance.

Sincerely,

CHERYL LEONG

Banquet Sales Manager
banquets@3660.com



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PRIVATE DINING ROOMS & GENERAL INFORMATION

ROOM RESERVATIONS

Private dining rooms are assigned by the guaranteed number of people anticipated. We reserve the right to change groups to a room size more suitable for the number of guests expected if the attendance drops or increases. A room charge may be applied to groups under 17 guests. Rooms requiring no food and beverage services may also be rented. Room reservations are four hours for day functions and 5 hours for evening functions. Day functions must meet a \$600.00 Food and Beverage minimum.

DEPOSITS & PAYMENT

A signed copy of the contract and a non-refundable deposit are required to confirm all reservations. Deposit amounts are based on party size and will be applied to the final payment. Pre-payment of 50% (or credit card guarantee) for estimated food, beverage and all known incidentals shall be required 7 days prior to the event. All food and beverage are subject to Hawaii Excise Tax and 18% service charge. Miscellaneous items are subject to Excise Tax. Service charge is distributed among all service employees. Payment may be made by credit card or cashier's check and is due at the conclusion of the event. **Gift cards purchased at Costco are not accepted method of payment.** The Client, and any vendor or contractor retained by the Client are jointly and individually responsible for any damage to the private rooms and will be responsible for replacement charges of any loss or damages to equipment at 3660 on the Rise.

GUARANTEE & CANCELLATION

We ask a tentative estimate of your function 21 days prior to the event. The firm guaranteed count is due 12:00 noon, 7 days prior to the function, and is not subject to reduction. Should the actual number of guests exceed the guaranteed number, every effort will be made to accommodate these guests, however, a menu substitution or other seating arrangements may be necessary and a 20% premium will be assessed. If no final guarantee is received, we will consider the original reservation count to be correct. We ask that cancellations be made within a reasonable time frame. A cancellation charge of 25% of your estimated costs will be applied if a cancellation should occur within 21 days of your function and 50% should it occur within 7 days of your function.

FOOD & BEVERAGE

Our printed menus are used as a guideline when planning your event. We would be happy to customize a menu to suit your individual needs. Menu selections must be made no later than 21 days prior to your function. We also offer a complete selection of beverages and wines to complement your function. All food and beverages must be purchased exclusively from 3660 on the Rise with the exclusion of cake. **Due to health regulations, food may not be taken off premises.** Beverage sales, services and consumption are regulated by the City and County of Honolulu Liquor Commission. Children 3-10 years old will be 40% off the adult price (buffet). Children ages 2 and under will be no additional charge.

PARKING

Validated parking is available in the Waialae Building for \$1 after 5:00pm. Guests may pay the parking attendant or the host may choose to purchase validation stamps for their guests. Additional parking is available in the ProPark public parking lot behind the restaurant for \$5. Street and metered parking is also available.

SPECIAL SERVICES

We will be happy to arrange for all audio-visual requirements on a rental basis. We can also assist you with floral arrangements, decorations and entertainment. One microphone will be on hand for use at no additional cost. Cost of mixer for ipod use will be \$25. Price for additional audio-visual equipment will be determined upon what is requested.



∞ Banquet Dinner Menu ∞ (minimum of 20 guests)

Please make one entrée and one dessert selection for entire party

All Entrée Selections include Mesclun of 'Nalo Greens, Dessert, Coffee or Tea

Entrée Selections **(pre-selection of one)**

Medallions of Beef Tenderloin, Mushroom Ragout, Truffle Jus
\$58.50

Fresh Catch of the Day, Chef's Selection
\$51.00

Shichimi Seared Breast of Chicken, Soy Citrus Sauce
\$46.50

Pan Seared Salmon, Kahuku Corn Relish, Yuzu Butter Sauce
\$48.00

Soy Sake Glazed Butterfish, Bok Choy, Soy Ginger Dashi Nage
\$52.50

Certified Angus Beef® New York Steak Alaea, Crisp Onions
\$53.50

Duet of:
Pan Seared Tenderloin of Beef, Exotic Mushroom Sauce
&
Fresh Island Catch of the Day, Chef's Selection
\$60.00

Desserts **(pre-selection of one)**

Lilikoi Cheesecake
Strawberry Shortcake
Chocolate Soufflé Cake, Mocha Sauce
Sorbet of the Day, Lace Cookie Cup

Enhancements

Short rib & Foie Gras Tortellini \$7.50

Crab, Mushroom, & Bacon Ravioli \$8.50

Crispy Garlic Scallion Prawns \$7.50

Ahi Katsu \$16.75 Full \$8.50 Half

Caesar Salad – additional \$1.00

Spinach Salad with Mushrooms & Onions, Bacon Balsamic Dressing - additional \$2.50

Bread Pudding – additional \$1.50

Duet of: Mini Chocolate Soufflé Cake & Lemon Tart with Fresh Berries – additional \$2.00

All entrees are served with Taro Rolls; All Beef entrees prepared Medium Rare to Medium doneness

All prices are subject to 4.712% state tax & 18% service charge

Menu & prices subject to change



⌘ Gourmet Dinner Menu ⌘

∞ *Waialae* ∞

Fire Roasted Julienne Duck Breast over Mixed Greens, Hoisin Vinaigrette

Soy Sake Glazed Butterfish, Bok Choy, White Truffle Nage

Fire Roasted Beef Tenderloin, Caramelized Shallot Sauce

Warm Cinnamon Apple Tart, Chantilly Cream

\$70.00

∞ *Wilhelmina* ∞

Seafood Tortellini, Yuzu Butter Sauce, Sweet Soy Drizzle

Mesclun of Greens, Truffle Vinaigrette

Fire Roasted Breast of Duck, Red Wine Honey Reduction

Fire Roasted Tenderloin of Beef, Mushroom Jus

Grand Marnier Panna Cotta, Fresh Berries

\$80.00

*All entrees are served with Taro Rolls and 3660's Island Roast Coffee or Tea
All prices are subject to 4.712% state tax & 18% service charge
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DINNER BUFFET

(Minimum of 40 Guests)

Mesclun of 'Nalo Greens, Lemon Miso Dressing & Assorted Condiments

Aburage & Imitation Crab Salad

Crunchy Broccoli Salad

Asian Slaw

Watercress & Onion Salad

Edamame Salad

Taro Rolls

Fire Roasted Teriyaki Chicken

Shichimi Seared Breast of Chicken, Soy Citrus Sauce

Chicken with Wild Mushroom Sauce

Pot Roast of Beef Jardinière

Burgundy Braised Beef with Mushrooms and Vegetables

Fresh Island Catch of the Day, chefs preparation of the day

Farm Raised Catfish Tempura, Ponzu Sauce

Sauteed Fillet of Salmon, Cucumber Wakame Namasu, Ginger Butter Sauce

Furikake Crusted Salmon, Yuzu Butter Sauce

Masago Arare Crusted Salmon, Yuzu Butter Sauce, Kabayaki Drizzle

Roast Pork with Roasted Garlic Gravy

Burgundy Braised Short Ribs **additional \$3**

Seafood Newburg **additional \$2**

Carving:

Roast Sirloin of Beef

Roast Leg of Lamb, Mint Sauce

Herb Crusted Pork Loin, Tarragon Sauce

Roast Prime Rib of Beef, Au Jus and Horseradish **additional \$6**

Wok Fried Fresh Vegetables

Choice of two:

Steamed Rice

Mashed Potatoes

Roasted Red Potatoes with Herbs and Garlic

Desserts

Our pastry chefs selection of award winning delicacies

3660 Island Roast Coffee or Tea

Choice of 3 entrees	\$48.00
2 entrees and carving	\$50.00
3 entrees and carving	\$53.00

*Assorted Poke & Sashimi may be added to buffet – market price

**3660 Bread Pudding – additional \$1.50 per person

*Prices subject to 4.712% tax and 18% service charge
Menu and prices subject to change*



COCKTAIL RECEPTION

(minimum 20 guests)

Menu I

Spicy Beef Gau Gee, *Sweet Mirin Mustard Sauce*
 Grilled Vegetable Platter, *Balsamic Syrup*
 Bruschetta with Grilled Baguettes
 Salmon and Asparagus Skewers
 Baked Mushroom Puffs
 Kalua Pig Quesadilla
 Sweet Chili Chicken
 \$28

Menu II

Beef & Vegetable Skewers
 Smoked Salmon Mousse in Pate Choux
 Meatballs in a Caramelized Mushroom & Onion Sauce
 Grilled Vegetable Platter, *Balsamic Syrup*
 Catfish Tempura Fingers, *Sweet Soy Chili Sauce*
 Teriyaki Chicken Wings
 Pulled Pork Empanadas
 \$32

Menu III

Grilled Shrimp with Grape Tomato Skewers, *Garlic Butter*
 Beef and Foie Gras Tortellini, *Mushroom and Bacon Jus*
 Caramelized Onion & Roasted Vegetable Quesadilla
 Mac Nut Crusted Chicken, *Honey Mustard Sauce*
 Karaage Squid Skewers, *Soy Wasabi Aioli*
 Bruschetta with Grilled Baguettes
 Soy Sake Glazed Meatballs
 Assorted Sushi Platter

\$40

Menu IV

Chicken Yakitori
 Fried, Curried Mahi Mahi
 Frizzled Shrimp, *Chipotle Aioli*
 Seafood & Watercress Tortellini,
Yuzu Butter Sauce, Kabayaki Drizzle
 Grilled Vegetable Platter, *Balsamic Syrup*
 Beef and Vegetable Skewers
 Gingered Crabmeat Salad on Cucumber Coins
 Ground Pork and Vegetable Spring Rolls, *Sweet-Chili Sauce*
 Assorted Sushi Platter
 \$46

Action Stations

(Per person, minimum 40)

Sushi Bar – Assorted Hand Rolls and Nigiri Sushi (2 hours)	\$18.00
Hand Rolls only (minimum of 50)	\$11.00
Carving: Roast Beef, Taro Rolls, Wasabi Aioli	\$7.00
Fire Roasted Tenderloin of Beef, Taro Rolls, Chipotle Aioli	\$8.50
Char Siu Pork, Chinese Steamed Bun, Hoi Sin Sauce	\$7.00
Whole Roast Pig, Chinese Steamed Bun, Condiments	IQ
Ahi Katsu, Wasabi Ginger Sauce (3 pieces)	\$8.00
Tempura Station (Shrimp and Vegetables) – 2 pieces of Shrimp	\$12.00

Add on Items:

Boiled Peanuts	\$2.75
Edamame (Salted or Garlic-Shichimi)	\$1.75
Dessert Table (Assorted Small Desserts)	\$6.50
Assorted Cheese, Fruits, Crackers	\$6.00

Note: Each item is budgeted for approximately 1½ pieces per person

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Drink Prices

	Hosted	No host
Standard	\$6.50	\$7.00
Call	\$7.50	\$8.00
Premium	\$8.50	\$9.00
Super	AQ	AQ
Exotic/Blended (1 liquor) (Margarita, Daiquiri, Pina Colada)	\$8.50	\$9.00
Premium Exotic (Mai Tai)	\$9.50	\$10.00
Martini	\$7.00-11.00	\$8.00-12.00
Cordial	\$6.00-17.25	\$6.25-17.75
House Wine/Bottle	\$7.50/\$35	\$8.00/\$36.50
Domestic Beer	\$5.50	\$6.00
Import Beer	\$6.50	\$7.00
Soda	\$4.00	\$4.25
Juices	\$5.50	\$6.00
Coffee/Tea	\$4.50	\$5.00
Virgin Drinks	\$6.50 & Up	\$7.00 & Up

Beverage Station

Coffee (1 ½ Liter)	\$25.00
Fruit Punch	\$30.00 per gallon
Juices	\$24.00 per pitcher

Room Rental for Meetings & Seminars

Room rental may be waived or discounted, depending on the amount of food and beverage ordered.

Room	Day Rate (until 4:00 pm)	Evening rate
Wilhelmina I	\$550	\$800
Wilhelmina II	\$650	\$1000
Waialae III	\$500	\$700
Waialae IV	\$500	\$700

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Prices subject to change