



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

Aloha,

Thank you very much for inquiring with 3660 on the Rise as you start planning your special 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 individual private dining rooms provide the perfect venue to enjoy casual elegance with award winning cuisine. Whether for breakfast, lunch, dinner or a cocktail 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 dining room. Our rooms may also be rented for meetings and seminars. Enclosed for your review are our current 2020 Banquet Menus and Information. Please note that our menu selections may change, and the prices may increase at any time.

Our staff & I look forward to welcoming you and your guests to 3660 on the Rise!

Sincerely,

Cheryl Leong
Banquet Sales Manager
banquets@3660.com



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PRIVATE DINING ROOMS & GENERAL INFORMATION

ROOM RESERVATIONS

Our private dining rooms are assigned by the estimated number of guests. We reserve the right to change the room venue to suit 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 events must meet a \$600.00 Food and Beverage minimum, while evening events must meet a \$1500.00 Food and Beverage minimum. There is no additional room rental fee if the minimum is met.

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 may be required 7 days prior to the event. All food and beverage are subject to Hawaii Excise Tax (4.712%) and a 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 event 21 days prior to the event. The 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 F & B costs will be applied if a cancellation should occur within 21 days of your event; 50% of your estimated F & B costs will be applied if a cancellation occurs within 14 days of your event; 75% of your estimated F & B costs should it occur within 7 days of your event; and 100% of your estimated F & B costs should it occur 6 days or less of your event.

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 event. 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 5:00 pm, Tuesday through Sunday. 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 at 1217 Wilhelmina Rise located behind the restaurant for \$6. Street and metered parking is also available. For day events, parking is only available in the ProPark public lot.

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 for ipod connector use will be \$25. Price for additional audio-visual equipment will be determined upon what is requested.



☞ LUNCH BUFFET ☞

(minimum of 40 guests)

Mesclun of Greens, Lemon Miso Dressing & Assorted Condiments

Crunchy Broccoli Salad

Edamame Salad

Watercress & Maui Onion Salad

Asian Slaw

Taro Rolls

Five Spice Shoyu Chicken

Oven Baked Chicken with Natural Gravy

Chicken Picatta, Lemon Caper Sauce

Fresh Island Catch of the Day, Chef's preparation of the day

Furikake Crusted Salmon, Yuzu Butter Sauce

Soy Sake Glazed Salmon, Yuzu Butter Sauce

Pan Seared Atlantic Salmon, Lomi Tomato, Yuzu Butter Sauce

Pot Roast of Beef Jardinière

Burgundy Braised Beef with Mushrooms & Vegetables

Roast Pork with Roasted Garlic Gravy

Carving:

Roasted Sirloin of Beef

Herb Crusted Pork Loin, Tarragon Sauce

Roast Prime Rib of Beef, Au Jus and Horseradish . . . **additional \$7**

Wok Fried Fresh Vegetables

Choice of two:

Steamed Rice

Mashed Potatoes

Roasted Red Potatoes with Herbs and Garlic

Desserts

Our Pastry Chef's selection of award-winning delicacies

3660 Island Roast Coffee or Tea

Choice of 2 entrees	\$39.00
Choice of 3 entrees	\$43.00
2 entrees and carving	\$46.00
3 entrees and carving	\$50.00

*Prices subject to 4.712% tax and 18% service charge
2020 Banquet Pricing*



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

\$30.

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

\$35.

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

\$46.

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

\$51.

Action Stations

(Per person, minimum 40)

Sushi Bar – Assorted Hand Rolls and Nigiri Sushi (2 hours, minimum 50)	\$20.00
Hand Rolls only (2 hours, minimum of 50)	\$14.00
Carving: Roast Beef, Taro Rolls, Wasabi Aioli	\$8.00
Fire Roasted Tenderloin of Beef, Taro Rolls, Chipotle Aioli	\$9.50
Char Siu Pork, Chinese Steamed Bun, Hoi Sin Sauce	\$8.50
Ahi Katsu, Wasabi Ginger Sauce (3 pieces)	\$9.50
Tempura Station (Shrimp and Vegetables) – 2 pieces of Shrimp	\$16.00

Add on Items:

Boiled Peanuts	\$3.00
Edamame (Salted or Garlic-Shichimi)	\$2.00
Dessert Table (Assorted Small Desserts)	\$7.00
Assorted Cheese, Fruits, Crackers	\$7.00

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



Drink Prices

	Hosted	No host
Standard	\$7.00	\$7.50
Call	\$8.00	\$8.50
Premium	\$9.00	\$9.50
Super	AQ	AQ
Exotic/Blended (1 liquor) (Margarita, Daiquiri, Pina Colada)	\$8.50	\$9.00
Premium Exotic (Mai Tai)	\$9.50	\$10.00
Martini	\$8.00-11.00	\$9.00-12.00
House Wine/Bottle	\$7.50/\$35	\$8.00/\$36.50
Domestic Beer	\$5.50	\$6.00
Import Beer	\$6.50	\$7.00
Soda	\$5.00	\$5.50
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

Prices subject to 4.712% state tax and 18% service charge

Prices subject to change