



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!

Our four individual private dining rooms provide the perfect venue to enjoy casual elegance with award winning cuisine. Whether for breakfast, lunch, or dinner, our chefs can create a menu to fit your needs. Private room seating from 10 to 150 people, you and your guests will enjoy the same quality of food and service provided in our dining room.

Enclosed for your review are our current 2022/2023 Banquet Menus and Information. Please note that our menu selections may change, and the prices may increase at any time.

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

Sincerely,

Marcy Uyehara
Banquet & Catering Coordinator
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 10 guests. Room reservations are 3 hours for day events and 4 hours for evening events.

DEPOSITS & PAYMENT

[A signed copy of the contract and credit card information are required to confirm and hold all reservations.](#)

'Soft' count due 2 weeks prior to the event date. Final count due 1 week prior to event date.

Cancellations – 7-5 days prior to event date – 50% of estimated amount due.

4-2 days prior to event date – 75% of estimated amount due.

1-Day of event – Total amount due of estimated total.

A deposit will only be required if another party requests the date of your event.

All food and beverage are subject to Hawaii Excise Tax (4.712%) and a 20% service charge. Miscellaneous items are subject to Excise Tax. Service charge is distributed among all service employees. Payment may be made by cash, credit card or cashier's check and is due at the conclusion of the event. 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

'Soft' count due 2 weeks prior to the event date. Final count due 1 week prior to event date.

Cancellations – 7-5 days prior to event date – 50% of estimated amount due.

4-2 days prior to event date – 75% of estimated amount due.

1-Day of event – Total amount due of estimated total.

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 14 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. Beverage sales, services and consumption are regulated by the City and County of Honolulu Liquor Commission. Children 3-10 years old will be 50% off the adult buffet pricing. 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 stickers for their guests. Additional parking is available in the Elite public parking at 1217 Wilhelmina Rise located behind the restaurant for \$6. Street and metered parking are also available. For day events, parking is only available in the Elite open public lot.

SPECIAL SERVICES

Rental fee for projectors and screens is \$150.00 plus tax, HDMI cables are included in pricing. Rental cost for adaptor use is \$25. One microphone will be available per booking



∞ Brunch ∞

Waialae

Fresh Garden Salad, Lemon Vinaigrette
Fresh Fruit
Japanese Egg Omelet
Tofu & Wakame Miso Soup
Roasted Salmon
Sausage
Steamed White Rice
Pickled Vegetables

Wilhelmina

Fresh Garden Salad, Lemon Vinaigrette
Fresh Fruit
Chef's Choice Breakfast Breads or Pastries
Eggs Benedict, Hollandaise Sauce
Breakfast Potatoes
Roasted Asparagus
(may be substituted due to availability)

the Rise

Chef's Choice Breakfast Breads or Pastries
Chia Seed Pudding, Almond Milk & Fresh Berries
Fresh Fruit
Spinach, Cheese, Tomato, & Mushroom Frittata
Crispy Bacon
Portuguese Sausage
Steamed White Rice

All the above menus include
Chef Russell Siu's 3660 Kona Blend Coffee, Hot Tea, Iced Tea, & Orange Juice

50.00pp

Enhancements

Lox and Bagel Boards OR Charcuterie Board – 15.00 pp
Carving: Prime Rib – 15.00pp
Pancake -5.00 - per pc
Bacon Bread Pudding, Maple Syrup – 48.00 per ½ pan

All prices are subject to 4.712% state tax & 20% service charge – 2022/2023 Banquet Pricing



☞ Customized Lunch Menu ☞

Private Dining for Parties of 10 or more

all salads and desserts will be the same for all guests with exception of vegetarian/vegan guests
please pick 3 entrée choices to offer your guests

Salad

Choose one option:

Caesar Salad, Romaine Salad, Classic 3660 Caesar Dressing
Mesclun Greens & Veggie, 3660 Lemon Miso Dressing
Field of Greens, Mesclun Greens, Strawberries, Walnuts, Feta, 3660 Lemon Vinaigrette
Tomato Salad, Grape Tomatoes, Garlic Mac Nut Pesto

Entrée

all entrees will include a starch and vegetables

Shichimi Dusted Stuffed Chicken Breast, Soy Citrus Sauce
60.00

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage
68.00

Bubu Arare Crusted Salmon, Yuzu Butter, Kabayaki Drizzle
68.00

Fresh Catch of the Day, Chef's preparation
64.00

New York Steak Alaea – 10 oz
72.00

Vegetarian Entrée, Chef's preparation
58.00

Dessert

Choose one option:

Chocolate Souffle Cake, Vanilla Ice Cream, Mocha Sauce
Warm Bread Pudding with Vanilla Anglaise
Vanilla Ice Cream with Berries & Grand Marnier
Craquelin topped Cream Puffs, Vanilla Ice Cream & Strawberry Sauce

Chef Russell Siu's Kona Blend Coffee, Hot Tea, & Iced Tea

*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 & 20% service charge – 2022/2023 Banquet Pricing*



KAKA'AKO KITCHEN @ THE RISE LUNCH BUFFET

(Minimum of 35 Guests)

Field of Greens, Lemon Vinaigrette

Asian Slaw

Broccoli Salad

Taro Rolls

5-Spice Shoyu Chicken

Mochiko Chicken

Sweet Chili Chicken

Garlic Chicken

Chicken Fried Chicken, Country Gravy

Chicken Katsu, Honey Katsu Sauce

Grilled Chicken, Soy Sake Glaze

Chicken Long Rice

Furikake Tempura Catfish, Ponzu Sauce

Sauteed Mahimahi, Ginger Butter Sauce, Lomi Tomato

Mahi Katsu, Green Onion Aioli

Mahi Dore, Tartar Sauce

Furikake Mahi, Soy Ginger Aioli

Salmon, Soy Sake Glaze

Hamburger Steak, Mushroom Gravy, Crispy Onions

KK Kalbi – add 6.00pp

Meatballs, Soy Sake Glaze

Meatloaf, Mushroom Gravy, Crispy Onions

Okinawan Shoyu Pork, Eggplant, Tofu

Kalua Pork & Cabbage

Deep Fried Pork Cutlet, Mushroom Gravy, Crispy Onions

Tofu Lemongrass Sauté

Frizzled Shrimp, Wasabi Aioli – add 6.00pp++

Shrimp & Tomato 'Lollipops', Garlic Butter Brush – add 6.00pp++

Wok Fried Fresh Vegetables

Choice of one

Steamed Rice

Mashed Potatoes

Roasted Red Potatoes with Herbs and Garlic

Buttered Linguine

Desserts

Our Pastry Chef's selection of award-winning delicacies

3660 Island Roast Coffee or Tea

Choice of 3 Entrees – 48.00

Choice of 4 Entrees – 52.00

All prices are subject to 4.712% state tax & 20% service charge

2022 Banquet Pricing



☞ LUNCH BUFFET ☞

(minimum of 35 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 \$11.**

Wok Fried Fresh Vegetables

Choice of two:

Steamed Rice

Mashed Potatoes

Roasted Red Potatoes with Herbs and Garlic

Buttered Linguine

Desserts

Our Pastry Chef's selection of award-winning delicacies

3660 Island Roast Coffee or Tea

Choice of 2 entrees	\$51.00
Choice of 3 entrees	\$56.00
2 entrees and carving	\$61.00
3 entrees and carving	\$65.00



Appetizer Menus

**these menus can be served 'family style' or buffet style
lunch, 'pau hana', dinner**

Pupu Menu I - 37.00 pp

Tofu & Veggie Summer Rolls with Peanut Sauce
Furikake Tempura Catfish Fingers with Ponzu Sauce
Krab & Cream Cheese Won Tons with Sweet Chili Sauce
Garlic Chicken
Meatballs with Soy Sake Glaze
Yakisoba
Assorted Sushi

Pupu Menu II- 45.00 pp

Tofu & Veggie Summer Rolls with Peanut Sauce
Bruschetta with Crunchy Baguettes
Mahimahi Katsu Strips with Soy Ginger Aioli
Shrimp & Tomato Lollipops with Garlic Butter Brush
Sweet Chili Chicken
Meatballs with Mushroom Gravy & Crispy Onions
Yakisoba
Assorted Sushi

Pupu Menu III- 55.00 pp

Grilled Vegetable Platter with Balsamic Syrup
Bruschetta with Crunchy Baguettes
Furikake Salmon Skewers with Soy Sake Glaze
Frizzled Shrimp with Wasabi Aioli
Chicken & Veggie Skewers with Garlic Butter Brush
Kalua Pork Quesadilla
Teriyaki Beef Skewers
Yakisoba
Assorted Sushi

Pupu Menu IV- 60.00 pp

Grilled Vegetable Platter with Balsamic Syrup
Bruschetta & Garlic Mac Nut Pesto with Crunchy Baguettes
Salmon & Scallion Skewers with Soy Sake Brush
Shichimi Chicken Skewers with Shiitake Mushroom & Soy Citrus Sauce
Tofu & Veggie Skewers with Fire Torched Miso Glaze
Okinawan Shoyu Pork with Steamed Bao
Yakisoba
Assorted Sushi

Russ' Cocktail Menu- 85.00 pp

Ahi Katsu with Wasabi Aioli
Shrimp Tortellini with Yuzu Butter Sauce & Kabayaki Drizzle
Shichimi Chicken Skewers with Shiitake Mushrooms & Soy Citrus Sauce
ABC Lettuce Cups - Avocado, Bacon, Crabmeat & Basil aioli
New York Steak Alaea - Cut Pupu Style
Tofu & Vegetable Skewers with Fire Torched Miso Glaze
Assorted Sushi



Customized Dinner Menu

Private Dining for Parties of 10 or more

all starters, salads and desserts will be the same for all guests with exception of vegetarian/vegan guests

Starters

Choose one option:

Ahi Katsu, Wasabi Crème & Crispy Scallion Shrimp, Honey Chili Aioli

Lobster Won Ton, Truffle Nage

Fire Torched Miso Glazed Tofu & Vegetable Skewers & Shiso Tempura with Mushrooms

Salad

Choose one option:

Caesar Salad

Mesclun Greens & Veggie, Lemon Miso Dressing

Field of Greens, Lemon Vinaigrette

Tomato Salad, Garlic Mac Nut Pesto

Entrée

all entrees will include a starch and vegetables

Shichimi Dusted Stuffed Chicken Breast, Soy Citrus Sauce

76.00

Soy Sake Glazed Butterfish, Soy Ginger Dashi Nage

84.00

Bubu Arare Crusted Salmon, Yuzu Butter, Kabayaki Drizzle

82.00

Fresh Catch of the Day, Chef's preparation

78.00

New York Steak Alaea – 10 oz

95.00

Medallion of Beef Tenderloin, Mushroom Ragout, Truffle Jus – 8 oz

100.00

Vegetarian Entrée, Chef's preparation

70.00

Duets

New York Steak Alaea – 5 oz. & Soy Sake Glazed Butterfish

95.00

Medallion of Beef Tenderloin – 4oz. & Fresh Catch, Chef preparation

95.00

Dessert

Choose one option:

Chocolate Souffle Cake, Vanilla Ice Cream, Mocha Sauce

Warm Bread Pudding with Vanilla Anglaise

Vanilla Ice Cream with Berries & Grand Marnier

Cream Puffs with Vanilla Ice Cream & Strawberry Sauce

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 & 20% service charge – 2022 Banquet Pricing



KAKA'AKO KITCHEN @ THE RISE DINNER BUFFET

(Minimum of 35 Guests)

Field of Greens, Lemon Vinaigrette

Asian Slaw

Broccoli Salad

Taro Rolls

5-Spice Shoyu Chicken

Mochiko Chicken

Sweet Chili Chicken

Garlic Chicken

Chicken Fried Chicken, Country Gravy

Chicken Katsu, Honey Katsu Sauce

Grilled Chicken, Soy Sake Glaze

Chicken Long Rice

Furikake Tempura Catfish, Ponzu Sauce

Sauteed Mahimahi, Ginger Butter Sauce, Lomi Tomato

Mahi Katsu, Green Onion Aioli

Mahi Dore, Tartar Sauce

Furikake Mahi, Soy Ginger Aioli

Salmon, Soy Sake Glaze

Hamburger Steak, Mushroom Gravy, Crispy Onions

KK Kalbi – add 6.00pp

Meatballs, Soy Sake Glaze

Meatloaf, Mushroom Gravy, Crispy Onions

Okinawan Shoyu Pork, Eggplant, Tofu

Kalua Pork & Cabbage

Deep Fried Pork Cutlet, Mushroom Gravy, Crispy Onions

Tofu Lemongrass Sauté

Frizzled Shrimp, Wasabi Aioli – add 6.00pp++

Shrimp & Tomato 'Lollipops', Garlic Butter Brush – add 6.00pp++

Wok Fried Fresh Vegetables

Choice of one

Steamed Rice

Mashed Potatoes

Roasted Red Potatoes with Herbs and Garlic

Buttered Linguine

Desserts

Our Pastry Chef's selection of award-winning delicacies

3660 Island Roast Coffee or Tea

Choice of 3 Entrees – 53.00

Choice of 4 Entrees – 56.00

All prices are subject to 4.712% state tax & 20% service charge

2022 Banquet Pricing



DINNER BUFFET

(Minimum of 35 Guests)

Mesclun of Greens, Lemon Miso Dressing & Assorted Condiments

Aburage & Imitation Crab Salad

Crunchy Broccoli Salad

Asian Slaw

Watercress & Maui Onion Salad

Edamame Salad

Taro Rolls

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, Chef's Preparation of the Day

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

Bubu Arare Crusted Salmon, Yuzu Butter Sauce, Kabayaki Drizzle

Roast Pork with Roasted Garlic Gravy

Burgundy Braised Short Ribs . . . **additional \$10.**

Seafood Newburg . . . **additional \$5.**

Carving (optional, choice of one):

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 Creme . . . **additional \$15.**

Wok Fried Fresh Vegetables

Choice of two:

Steamed Rice

Mashed Potatoes

Roasted Red Potatoes with Herbs and Garlic

Buttered Linguine

Desserts

Our Pastry Chef's selection of award-winning delicacies

3660 Island Roast Coffee or Tea

Choice of 3 entrees	\$68.00
2 entrees and carving	\$74.00
3 entrees and carving	\$76.00

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2022 Banquet Pricing*



Drink Prices

	Host/No Host
Standard	\$11
Call	\$12
Premium	\$13
Super	\$22 - \$60
Exotic/Blended (1 liquor) (Margarita, Daiquiri, Pina Colada)	\$12
Premium Exotic (Mai Tai)	\$15
Martini	\$12 and up
House Wine/Bottle	\$8 / 35
Domestic Beer	\$7
Import Beer	\$8
Soda	\$6
Juices	\$6
Coffee/Tea	\$5
Virgin Drinks	\$10 & Up

Beverage Station

Coffee (1 ½ Liter)	\$30.00
Fruit Punch	\$40.00 per gallon
Juices	\$35.00 per gallon

Prices subject to 4.712% state tax and 20% service charge

*Prices subject to change
2022/2023 Banquet Pricing*