

Honolulu Design Center

Stage Restaurant & Amuse Wine Bar

Private Events

1250 Kapiolani Blvd.

Honolulu, HI 96815

(808) 237-5429

StageRestaurantHawaii.com

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Bamboo Garden

Enjoy everything you love about Amuse Wine Bar from its private patio nook- the Bamboo Garden. Overlooking Kapiolani Boulevard, this room is perfect for a wide range of occasions such as birthdays, bachelorette parties, networking events, and other social gatherings. Enjoy great wine, beer and cocktails from Amuse Wine Bar, and pupus from Stage Restaurant's kitchen!

350sq. ft. enclosed room overlooking Kapiolani Boulevard
Can accommodate a maximum of 40 people

Food & Beverage Minimum

Tuesday - Thursday - \$750

Friday & Saturday - \$1,000

Deposit : 50% of minimum food and beverage spend

exclusive of Service Charge and tax

Hours:

Tuesday - Saturday

5pm - 9:30pm

9:15pm- last call



Cupola Gallery

A private Event Space for Seated Dinners of up to 50 guests or Standing cocktail receptions of up to 120 guests

Food & Beverage Minimum

Tuesday - Thursday - \$1000 Friday & Saturday - \$2000

All Lunch Events- \$2000 with a \$500 Staffing Fee

Deposit: 50% of minimum food and beverage spend



Dining Experiences:

Private Dining

Seated Dinners-Coursed Menu

Custom Menus

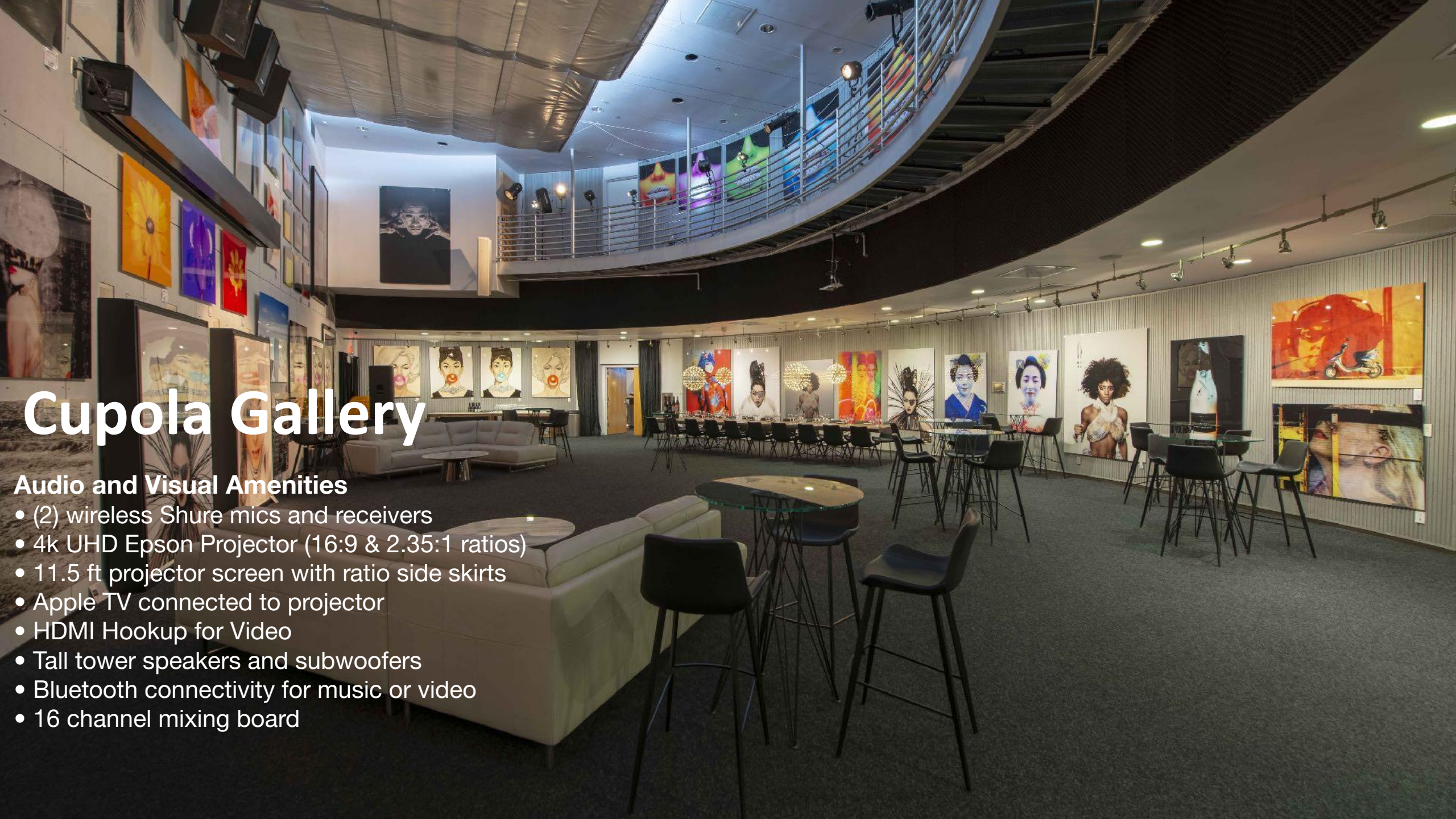
Cocktail receptions

Meetings/ Presentations

Wine Pairings available for Seated Dinners

Lunch Bookings- inquire for availability





Cupola Gallery

Audio and Visual Amenities

- (2) wireless Shure mics and receivers
- 4k UHD Epson Projector (16:9 & 2.35:1 ratios)
- 11.5 ft projector screen with ratio side skirts
- Apple TV connected to projector
- HDMI Hookup for Video
- Tall tower speakers and subwoofers
- Bluetooth connectivity for music or video
- 16 channel mixing board

3 Course Tasting Menu (Cupola Gallery) - \$65

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
Vegan option upon request. Ingredients are subject to change depending on availability*

***All Steaks are cooked to Medium Rare- A different temperature may be chosen however all Steaks must be the same temperature*

1st Course

Island Greens

Organic greens, cucumber, radish, grape tomatoes, croutons in a creamy miso vinaigrette

2nd Course

Choice of: (PRE ORDER NEEDED)

Miso Glazed Salmon

Corn, shiitake mushrooms, Scallion puree, served with rice

Grilled N.Y. Steak

Yukon Potato Puree, Roasted asparagus, Mushroom medley, Soy truffle butter

Vegetable Pasta Marinara

Arugula, crispy garlic

3rd Course

New York Style Cheesecake

Mixed Berry Coulis, Tahitian Vanilla Bean Whipped cream, Oatmeal Crumble



3 Course Surf & Turf Tasting (Cupola Gallery)- \$75

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
Vegan option upon request. Ingredients are subject to change depending on availability*

1st Course

Miso Caesar Salad

Romaine lettuce, parmesan cheese, grape tomato, bubu arare, bacon powder

2nd Course

Soy Braised Short Rib & Grilled Shrimp

Yukon Potato Puree, Roasted asparagus, Mushroom medley, Scallion Beurre Blanc

3rd Course

New York Style Cheesecake

Mixed Berry Coulis, Tahitian Vanilla Bean Whipped cream, Oatmeal Crumble



4 Course Tasting Menu- \$85

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
Vegan, vegetarian and pescatarian options upon request . Ingredients are subject to change depending on availability*

1st Course **Miso Caesar Salad**

Romaine lettuce, parmesan cheese, grape tomato, bubu arare, bacon powder

2nd Course **Blackened Ahi**

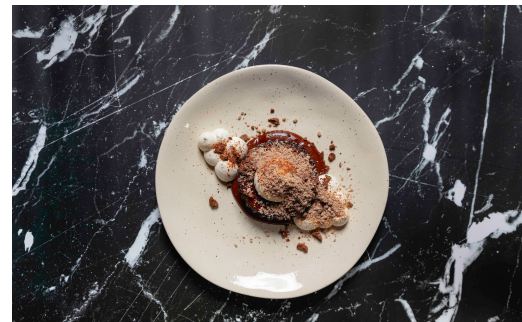
Wasabi Beurre blanc, radish salad, spicy ponzu

3rd Course **Red Wine Braised Short Rib**

Asian peppercorn sauce, Yukon potato puree, Mushroom Medley, asparagus

4th Course **New York Cheesecake**

Mixed Berry coulis, Tahitian Vanilla bean Whipped cream, oatmeal crumble



Buffet Menu- \$85

(Cupola Gallery- 40 guest minimum)

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
Vegan, vegetarian and pescatarian options upon request . Ingredients are subject to change depending on availability*

Cold Dishes

Island Greens Salad

Tomato Salad

Entree

Choice of 2 entrées:

Chicken fricassee, mushrooms, garlic herb cream sauce

Island Catch, tomato- ogo butter sauce

Misoyaki Salmon- Kabayaki, scallion puree, butter sauce

Homestyle Braised Beef, mushroom gravy

Roasted Pork Loin, Dijon cream sauce, pineapple compote

Sides

White Rice

Rosemary Garlic Roasted Potato

Sauteed Veg Du jour

Dessert

Lilikoi Bars & Chocolate decadence cake

Cocktail Reception Menu A - \$40

(Cupola Gallery- 35 guest minimum Portion Size- 2pc. per person)

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
Ingredients are subject to change depending on availability*

Choose 7 different appetizers: (self serve style)

- Grilled Cheese Sandwiches with Harvarti Cheese, Mushroom Duxelle, Truffle Oil
 - Grilled Garden Vegetables with Extra Virgin Olive Oil, Balsamic Vinegar
 - Truffled Mushroom and Goat Cheese Flat Bread Pizza
- Italian Meat Flat bread pizza, marinara, mozzarella, mushroom, arugula
 - French Onion Puffs, Bacon, Caramelized Onions, Gruyere Cheese
 - Crostini w/ Hummus, grape tomato
 - Crostini w/ Tomato Relish
 - Crostini w/ House made ricotta, Grilled Caramelized Pineapple
 - Crostini w/ goat cheese , Spicy Eggplant
- Caprese Salad, fresh mozzarella, tomato, basil pesto, balsamic reduction
 - Vegetable Spring rolls, sweet chili sauce

Cocktail Reception Menu B - \$60

(Cupola Gallery- 35 guest minimum Portion Size- 2pc. per person)

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
Ingredients are subject to change depending on availability*

Choose 7 different appetizers: (self serve style)

- Grilled Cheese Sandwiches with Harvarti Cheese, Mushroom Duxelle, Truffle Oil
- Grilled Garden Vegetables with Extra Virgin Olive Oil, Balsamic Vinegar
 - Truffled Mushroom and Goat Cheese Flat Bread Pizza
- Italian Meat Flat bread pizza, marinara, mozzarella, mushroom, arugula
 - French Onion Puffs, Bacon, Caramelized Onions, Gruyere Cheese
 - Crostini w/ Hummus, grape tomato
 - Crostini w/ Tomato Relish
 - Crostini w/ House made ricotta, Grilled Caramelized Pineapple
 - Crostini w/ goat cheese , Spicy Eggplant
- Caprese Salad, fresh mozzarella, tomato, basil pesto, balsamic reduction
 - Vegetable Spring rolls, sweet chili sauce
- Spicy Ahi Poke Won ton Chip, kabayaki, green onions
 - Beef Sliders, swiss cheese, black pepper mayo
 - Pork Belly Bao Buns, green onions, Hoisin
- Baked Crab Toast, mentaiko mayo, cucumber namasu relish
 - (Supplemental \$3 per person)
 - Korean Fried Chicken, wasabi mayo, furikake

Cocktail Reception Add ons

(Cupola Gallery- 35 guest minimum Portion Size- 2pc. per person)

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
Ingredients are subject to change depending on availability*

Dessert Package- \$8 Per person

Choose 2:

Macadamia Nut Toffee Bars

Chocolate Decadence Cake

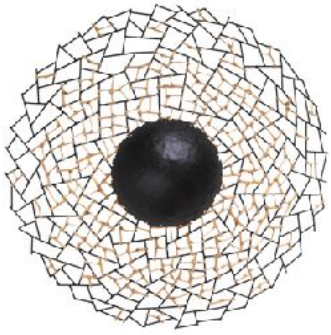
Lilikoi Lemon Bars

Alacart Add on:

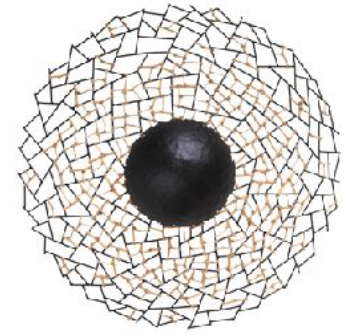
Roasted Strip Loin (pre cut)

Whole -12# (serves approx. 50 guests)- \$575

Half - 6# (serves approx. 25 guests)- \$287.50



Appetizer Menu



Roasted Mushrooms 14 (2-4 people)

Button mushrooms, green garlic butter, sake, balsamic reduction, parsley

salmon 'tataki'* 22 (1-2 people)

kabayaki, spicy ponzu, radish, smoked trout roe

Fried Cauliflower 15 (3-4 people)

Romesco, red radish, arugula, balsamic reduction, extra virgin olive oil

Stage fries 14 (3-4 people)

Spicy mayo, furikake, truffle oil

Organic greens 12 (2-3 people)

tomato, cucumber, radish, croutons, creamy red miso dressing

Ahi Dynamite* 25 (2-3 people)

Island ahi sashimi, togarashi mayo, kabayaki, tobiko, radish, bubu arare

Grilled NY Steak (5 oz) 26 (1-2 people)

Roasted Mushroom medley, truffle soy garlic butter, crispy garlic, scallions

Angus Certified Beef Sliders 15/5 per single (3 per order)

Grilled Angus Beef Patties, House made potato bun, Black pepper mayo, swiss cheese

Pintxos- Mushroom 15

French Baguette, roasted mushrooms, goat cheese, crispy garlic, truffle oil

J.B.H. grilled cheese 15/ 5 per single (3 per order)

House made kimchi, havarti, French bread, truffle

Patatas bravas 16 (2-3 people)

Crispy fried potatoes, togarashi mayo, furikake, tobillo, katsuobushi

Truffle mushroom pizza 15 (6 slices per order)

ali'i, shiitake and button mushroom, goat cheese, mozzarella, marinara

Italian meat pizza 16 (6 slices per order)

salami, pepperoni, speck, mozzarella, marinara, button mushroom, arugula

Fried Chicken- Korean Style 16

Wasabi Mayo, furikake, chili garlic soy

Desserts

By Pastry Chef Cainan Sabey

Chiffon cakes (Cannot be used for tiered cakes)

STRAWBERRY SHORTCAKE

Vanilla Chiffon, Pastry Cream, Fresh Strawberries, Whipped "Cream" Frosting

LILIKOI

Vanilla Chiffon, Pastry Cream, Passion Mousse, Whipped "Cream" Frosting

COCONUT CREAM

White Chiffon, Coconut Custard, Whipped "Cream" Frosting & Coconut Flakes

CHOCOLATE CREAM DREAM

Chocolate Chiffon, Chocolate Mousse, Whipped "Cream" Filling & Frosting, Chocolate Shavings

CHOCOLATE DOBASH

Chocolate Chiffon, Chocolate Dobash (Pudding), Chocolate Dobash Icing

TIRAMISU Vanilla Chiffon, Tiramisu Filling, Whipped "Cream" Frosting

Cream Cakes (Can be used for Tiered Cakes)

RED VELVET

with Cream Cheese Frosting

BITTERSWEET CHOCOLATE GANACHE

Chocolate Cake filled with Bittersweet Chocolate Ganache, chocolate buttercream

VANILLA BUTTERCREAM

Freshly made Butter Cream with Vanilla Cake

Cakes

Cakes: Base Prices

***For Custom requests prices may vary**

Sheet Cake

1/4 Sheet - \$75

1/2 Sheet - \$150

Full Sheet - \$300

Round Cake

6" Round - \$65

8" Round - \$80

10" Round - \$95

Tiered Cake

2 Tier - 4" + 6" - \$200

2 Tier- 6" + 8" \$250

3 Tier- 4" + 6" + 8" - \$300

Dessert - Small Bites

By Pastry Chef Cainan Sabey

Dessert Stands

(30pc) \$60ea.- Must be 1 type per stand

Lilikoi Lemon Bar

Chocolate Mac-nut Toffee Bars

Chocolate Decadence

Cupcakes/ Cheesecake

Cupcakes 12pc - \$66 (\$5.50 each)

*Minimum order per flavor- 12pc.

Red Velvet- with Vanilla Bean Cream
Cheese Frosting

Vanilla-with Vanilla bean Buttercream

Chocolate- Chocolate Dobash Icing and
topped with Dark Chocolate Ganache

Cheesecake 12pc - \$66 (\$5.50 each)

*Minimum order per flavor- 12pc.

NY Style Cheesecake

Ube Cheesecake



Drink Options



Please find our full beverage list on our website:
www.stagerestauranthawaii.com

Cocktail Events REQUIRE A BAR SET UP (includes private bartender)- \$300

***Bar set up for cocktail events in the Cupola Gallery only**

*** Please inquire about welcome Bubbles if you would like drinks available upon arrival for seated dinners.**

Full Menu Offering (available for parties of 25 or less)

Our full list of wines, spirits & cocktails available for order

Private Event Menu

(options are chosen by our Manager depending on availability)

Red Wine

White Wine

Beer

Cocktails

Assorted Spirits & Mixers

***INQUIRE FOR BEVERAGE PACKAGE OPTIONS**



Wine pairings (for coursed menus) - starting at \$35 pp

Securing your Space- Please fill out the Inquiry on our Website

Event Agreement and Deposit

Must be signed and processed in order to secure the room

Deposit will be deducted from final bill

*ROOM FEE \$100-\$250 (depending on the venue)

Refunds may be given depending on the situation but is subject to 10% processing fees

Inquire with our events coordinator for more information

Food and Drinks

Orders must be received and approved one week prior to the event date, along with dietary requirements and final head count

All food and beverage must be on one tab- applies to Both Bamboo garden and Cupola Gallery Events

Decorations, Sound & Visual

Must be cleared with Event Manager No later than 1 week prior to the event.

Audio and Visual available (CG) – Speaker, projector, microphone (cupola Gallery only), Soundbar Speaker is available for Bamboo Garden

Set up must be done on the day of the event unless approved otherwise.

Stages are available (Cupola Gallery) - Small \$200 or Large - \$250

Special room set up – charges may apply

Bar Set Up - \$300



Koi St

SPEED LIMIT 35

NO PARKING
EXCEPT AS NOTED
OR BY PERMIT

Kapi'olani Blvd

STYKER
TAC
WOOD



A long, rectangular wooden dining table is set for a meal. The table is surrounded by black chairs. Each place setting includes a white plate, a black napkin, silverware, and several glasses (water, wine, and a tall glass). The table is set with approximately 12 place settings on each side.





