

Honolulu Design Center

Stage Restaurant & Amuse Wine Bar

Private Events

1250 Kapiolani Blvd.

Honolulu, HI 96815

(808) 237-5429

StageRestaurantHawaii.com

stagerestaurantevents@gmail.com





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 with semi open air canopy roofing overlooking Kapiolani Boulevard
Can accommodate a maximum of 35 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 - 10pm

9:15-9:30pm 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- excluding tax and service fee
Tuesday - Thursday - \$1000 Friday & Saturday - \$2000
Deposit: 50% of minimum food and beverage spend

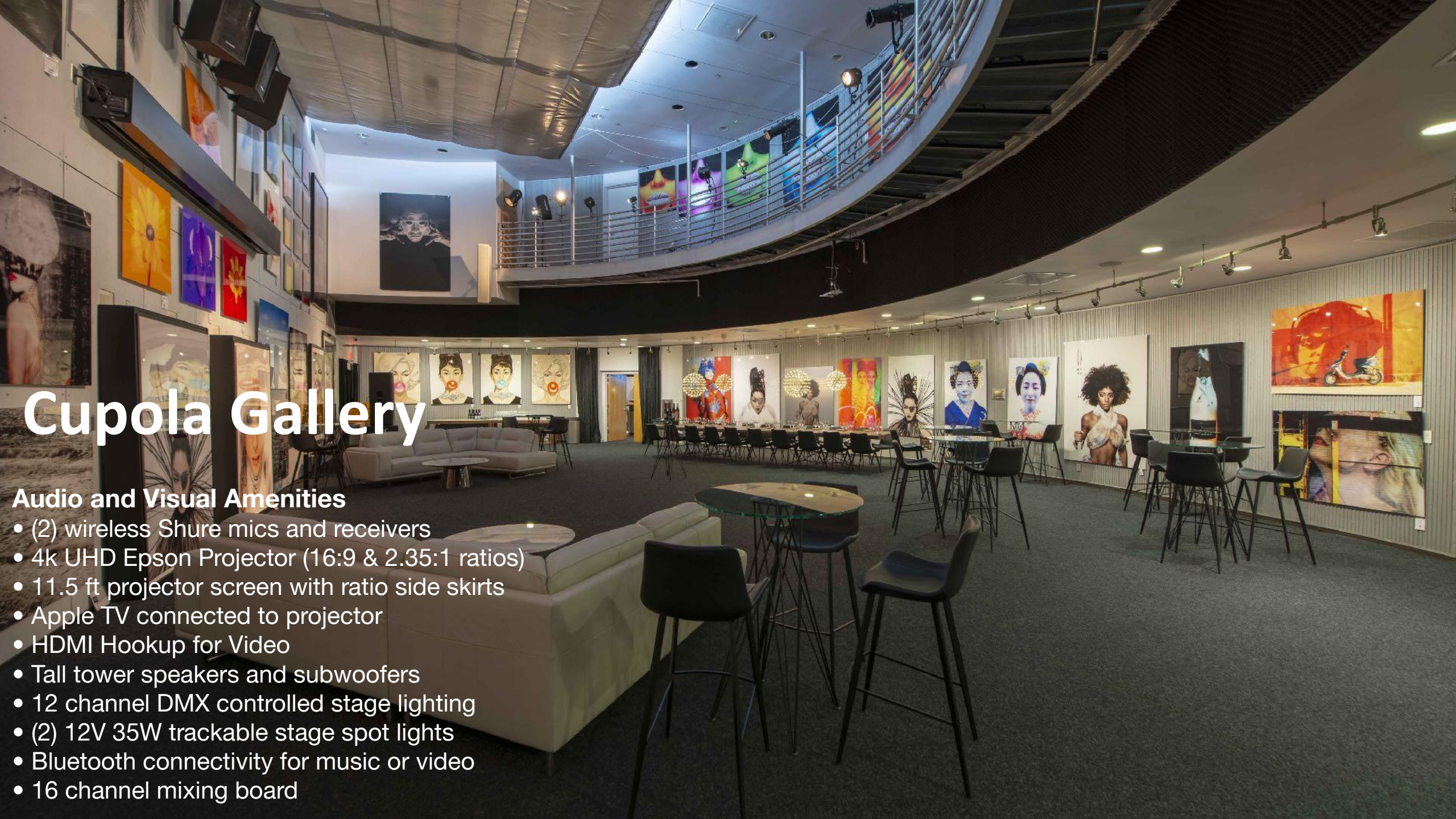


Dining Experiences:

Private Dining

Tasting Menus
Sharing Style Pupus

Wine Pairings available



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
- 12 channel DMX controlled stage lighting
- (2) 12V 35W trackable stage spot lights
- Bluetooth connectivity for music or video
- 16 channel mixing board

3 Course Tasting (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:

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, 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

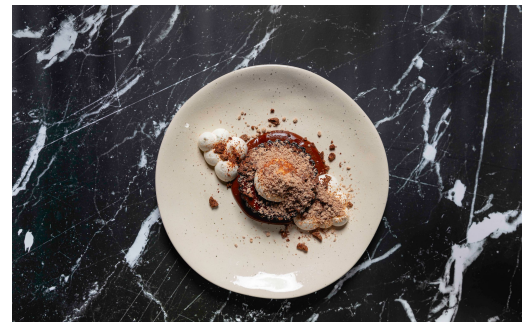
Soy Braised Short Rib & Grilled Shrimp

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 (Cupola Gallery)- \$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



Dinner Buffet- \$85

(Cupola Gallery- 40 guest minimum)

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

Cold

Island Greens Salad

Tomato Salad

Entree

Choice of 2 entrées:

Chicken fricassee

Island Catch, tomato- ogo butter sauce

Homestyle Braised Beef

Roasted Pork Loin, Dijon cream sauce,
Pineapple compote

Sides

White Rice

Rosemary roasted potato

Veg Du jour

Dessert

Lilikoi Bars & Chocolate decadence cake

Cocktail Reception Menu A (Cupola Gallery)- \$40

By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey

FOR CUPOLA GALLERY ONLY

35 GUEST MINIMUM

Portion size: 2 pieces per person

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 (Cupola Gallery)- \$60

By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey

FOR CUPOLA GALLERY ONLY

35 GUEST MINIMUM

Portion size: 2 pieces per person

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 Menu Add on's (Cupola Gallery)

*By Executive Chef Ron de Guzman, Sous Chef Joy Yamane & Pastry Chef Cainan Sabey
FOR CUPOLA GALLERY ONLY
35 GUEST MINIMUM*

**Dessert Menu Options: \$8 per person
2 Choices**

1 of each per person

Macadamia Nut Toffee Bars

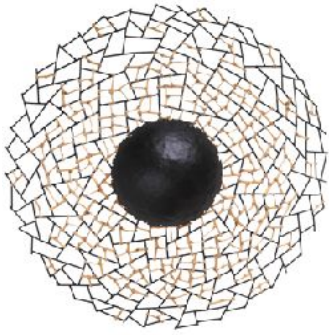
Chocolate Decadence Cake

Lilikoi Lemon Bars

**Alacart Add on:
Roasted Strip Loin (pre cut)**

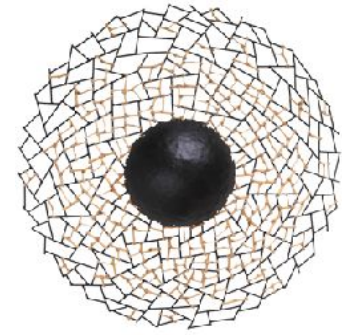
Whole -12# (serves approx. 50 guests)- \$575

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



Appetizer Menu

(Bamboo Garden Menu, & Additional appetizers for Cupola tasting menus)



Roasted Mushrooms 14

(2-4 people)

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

salmon 'tataki'* 20

(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

Ahi Dynamite* 22

(1-2 people)

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

Grilled NY Steak (5 oz) 26

(1-2 people)

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

Pintxos- Mushroom 15

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

Pintxos- Marinated Boquerones (white anchovy) 17

French Baguette, goat cheese, red radish, arugula

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)

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

Italian meat pizza 15

(6 slices per order)

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

Fried Chicken- Korean Style 16

Wasabi Mayo, furikake, chili garlic soy

*Prices are subject to change

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

Specialty cakes

Cakes: (Base price)

Additional fees may apply for custom designs

1/4 Sheet - \$60

1/2 Sheet - \$120

Full Sheet - \$240

6" Round - \$55

8" Round - \$65

10" Round - \$75

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

2 Tier- 6" + 8" \$250

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

Cupcakes 12pc - \$48 (\$4 ea. additional)

(Must order in quantities of 12 or more per flavor)

Cupcake Flavors:

Red Velvet- with Vanilla Bean Cream Cheese Frosting

Vanilla-with Vanilla bean Buttercream

Chocolate- Chocolate Dobash Icing and topped with Dark Chocolate Ganache

Desserts

By Pastry Chef Cainan Sabey

STANDS: (30pc) \$60ea.

Lilikoi Lemon Bar

Chocolate Mac-nut Toffee Bars

Chocolate Decadence



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 Sommelier/ Beverage Manager depending on availability)

Red Wine

White Wine

Beer

Cocktails

Assorted Spirits & Mixers

***INQUIRE FOR BEVERAGE PACKAGE OPTIONS**

Wine, Spirit & Cocktail pairings (for coursed menus) - starting at \$30 pp



Securing your Space

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

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

Stages are available (Cupola Gallery) - Small \$250 or Large - \$300

Special room set up- Charges may apply (Moving fee Starting at \$200)

Bar Set Up - \$300 (Cupola Gallery only)

Valet- \$855 May be required for parties larger than 120 guests





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 glass of water, a glass of wine, a fork, a knife, and a black napkin. The table is set with multiple place settings, suggesting a large group of people.





