

PRIVATE DINING

WITH



EMERYVILLE

PLATED LUNCH

\$ 52 PER PERSON

FIRST COURSE

PLEASE SELECT ONE OPTION TO SERVE TO ALL GUESTS

TRADER VIC'S SALAD

Spring lettuce mix, tomato, artichoke, hearts of palm & Javanese dressing

CAESAR SALAD

Garlic croutons, parmesan cheese and tahini-lemon dressing

WONTON SOUP

Shrimp and pork dumplings, bok choy & soy-ginger broth

MAUI WAUI SHRIMP **add \$4 per person*

Coconut crusted shrimp, katsu slaw & chili lime aioli

CURRIED CAULIFLOWER BISQUE (V)

Coconut milk & crispy leeks

SURFIN' SUSHI ROLL

Ahi tuna, nori, sushi rice, tempura, Sriracha aioli

JERK CHICKEN

Lemon butter sauce, broccolini tips, pake noodles

ISLAND SALMON

Pan seared, chimichurri, charred lemon bok choy and kimchi potatoes

STEAK & FRITES

Grilled sirloin steak, arugula salad, French vinaigrette, taro haystack

ISLAND FRIED RICE

Stir-fried vegetables, egg, green onion, chicken, pineapple, pork and soy sauce

HAWAIIAN CUBANA SANDWICH

Shaved Kahlua pork, smoked ham, house pickles, dijonaise

SHORT RIB BAHN MI

Braised short rib, pickled vegetables, jalapeño, coriander

CAULIFLOWER CURRY (V)

Vegan cashew-madras curry base, coconut milk, signature condiment tray

SECOND COURSE

PLEASE SELECT THREE OPTIONS TO OFFER TO YOUR GUESTS

RUM ICE CREAM W/ PRALINE SAUCE

CHOCOLATE HAZELNUT TART

COCONUT CREAM PIE

MAI TAI CRÈME BRULEE

THIRD COURSE

PLEASE SELECT ONE OPTION TO SERVE TO ALL GUESTS

*An additional option for for each course is available at \$7 per person

*Additional courses are available - please inquire for pricing

For Parties of 20+ guests, Second Course/Entree choices for each guest must be submitted 10 business days prior to the event date.
If you are unable to provide each guests choice, Second Course/Entrée options for the event will be limited to 1 option.

PLATED DINNER

\$ 64 PER PERSON

FIRST COURSE

PLEASE SELECT ONE OPTION TO SERVE TO YOUR GUESTS

TRADER VIC'S SALAD

Spring lettuce mix, tomato, artichoke, hearts of palm & Javanese dressing

CAESAR SALAD

Garlic croutons, parmesan cheese and tahini-lemon dressing

WONTON SOUP

Shrimp and pork dumplings, bok choy & soy-ginger broth

MAUI WAUI SHRIMP **add \$4 per person*

Coconut crusted shrimp, katsu slaw & chili lime aioli

CURRIED CAULIFLOWER BISQUE (V)

Coconut milk & crispy leeks

SURFIN' SUSHI ROLL

Ahi tuna, nori, sushi rice, tempura, Sriracha aioli

SECOND COURSE

PLEASE SELECT THREE OPTIONS TO OFFER TO YOUR GUESTS

MACADAMIA NUT MAHI MAHI

Lobster butter sauce, whipped potato, broccolini

LUAU PORK

Brined pork loin with Maui onion marmalade, roasted potatoes & chef's vegetables

JERK CHICKEN

Lemon butter sauce, broccolini tips, pake noodles

CAULIFLOWER CURRY (V)

Vegan cashew-madras curry base, coconut milk, signature condiment tray

HALO'O MUSHROOM STIR FRY (V)

Oyster & shiitake mushroom, Mongolian sauce, garlic, ginger, sesame, scallions

WOOD FIRED NEW YORK STRIP STEAK **add \$4 per person*

Dipped in garlic, ginger and soy and served with roasted potatoes and chef's vegetables

MISO SALMON

Chimichurri, charred lemon bok choy & kimchi potatoes

INDONESIAN RACK OF LAMB **add \$7 per person*

Bali fried rice, grilled pineapple slice & mango chutney

THIRD COURSE

PLEASE SELECT ONE OPTION TO SERVE TO YOUR GUESTS

RUM ICE CREAM W/ PRALINE SAUCE

CHOCOLATE HAZELNUT TART

COCONUT CREAM PIE

CHEF'S FRUIT TART SELECTION

MAI TAI CRÈME BRULEE

*An additional option for for each course is available at \$7 per person

*Additional courses are available - please inquire for pricing

For Parties of 20+ guests, Second Course/Entrée choices for each guest must be submitted 10 business days prior to the event date.
If you are unable to provide each guests choice, Second Course/Entrée options for the event will be limited to 1 option.

FAMILY STYLE

\$ 72 PER PERSON

FIRST COURSE

PLEASE SELECT ONE (SERVED PLATED)

TRADER VIC'S SALAD

Spring lettuce mix, tomato, artichoke, hearts of palm & Javanese dressing

CAESAR SALAD

Garlic croutons, parmesan cheese & lemon-tahini dressing

WONTON SOUP

Shrimp & pork dumplings, bok choy & soy-ginger broth

MAUI WAUI SHRIMP **add \$4 per person*

Coconut crusted shrimp, katsu slaw & chili lime aioli

CURRIED CAULIFLOWER BISQUE (V)

Coconut milk & crispy leeks

SURFIN' SUSHI ROLL

Ahi tuna, nori, sushi rice, tempura, Sriracha aioli

SECOND COURSE

SELECT THREE ENTREES

HAWAIIAN PORK STIR FRY

BENGALI SPICED SALMON

JERK CHICKEN

SLICED PORK LOIN

LEMON BUTTER PRAWNS

SLICED NY STRIP LOIN

MONGOLIAN BRAISED SHORT RIB

CAULIFLOWER CURRY (V)

HALO'O MUSHROOM STIR FRY (V)

SELECT THREE SIDES

GARLIC WHIPPED POTATOES (V)

KIMCHI POTATOES (V)

SWEET POTATO MASH (V)

ROASTED BROCCOLINI (V)

LEMON CHARRED BOK CHOY (V)

VEGETABLE FRIED RICE (V)

BALI FRIED RICE (V)

PAKE ASPARAGUS (V)

BBQ VEGETABLES (V)

THIRD COURSE

PLEASE SELECT ONE (SERVED PLATED)

CHEF'S FRUIT TART SELECTION

RUM ICE CREAM W/ PRALINE SAUCE

CHOCOLATE HAZELNUT TART

MAI TAI CRÈME BRULEE

COCONUT CREAM PIE

*Additional courses are available - please inquire for pricing

Menu choices must be submitted 10 business days prior to the event date. If you are unable to provide the menu by the due date, menu choices will be made for you.

BUFFET

\$ 80 PER PERSON

STATIONED APPETIZERS

MINI COSMO TIDBITS

Crab Rangoons, Char Siu Pork & Crispy Prawns

CRUDITÉ (V)

Edamame hummus, lemon tahini

MAINS

TRADER VIC'S SALAD

ISLAND SALMON

With chimichurri

JERK CHICKEN

BBQ PORK TENDERLOIN

With port wine sauce

CAULIFLOWER CURRY (V)

Vegan cashew-madras curry sauce

ACCOMPANIMENTS

STIR-FRIED BROCCOLINI (V)

GARLIC WHIPPED POTATOES OR KIMCHI POTATOES (V)

JASMINE RICE (V)

DESSERT

MAI TAI CRÈME BRULÉE

CHEF'S WARM FRUIT BUCKLE

TROPICAL FRUIT PLATE

*Additional items can be made available upon request, for an additional charge, depending on the items.

Menu choices must be submitted 10 business days prior to the event date. If you are unable to provide the menu by the due date, menu choices will be made to you.

BUFFET

\$ 95 PER PERSON

STATIONED APPETIZERS

MINI COSMO TIDBITS

Crab Rangoons, Char Siu Pork & Crispy Prawns

BAKED BRIE

Pineapple chili compote, sourdough crisps

CRUDITÉ (V)

Edamame hummus, lemon tahini

MAINS

TRADER VIC'S SALAD

FALAFEL SALAD

Baby gem, red onion, cucumber, tomato, tahini dressing

MACADAMIA MAHI

With lobster sauce

CAULIFLOWER CURRY

With jasmine rice

JERK CHICKEN

With lemon butter sauce

BBQ OVEN SELECTION

Choice of beef striploin or pork tenderloin

BRAISED MONGOLIAN SHORT RIB

ACCOMPANIMENTS

BALI FRIED RICE

GARLIC WHIPPED OR KIMCHI POTATO

GARLIC BROCCOLINI

CREAMED SPINACH

DESSERT

CHOCOLATE HAZELNUT PARFAIT

CHEF'S FRUIT TART

WARM FRUIT BUCKLE

TROPICAL FRUIT

APPETIZER RECEPTION

ENHANCE YOUR PLATED LUNCH, DINNER OR FAMILY STYLE PACKAGE WITH 3 SELECTIONS FOR AN ADDITIONAL \$16 PER GUEST

THE TAHITIAN SELECTION

\$36 per person
Four Selections

THE MOOREAN SELECTION

\$47 per person
Six Selections

THE TONGAN SELECTION

\$60 per person
Eight Selections

SELECTIONS

CHEESE BINGS
CHICKEN SATE
CRISPY DUMPLINGS
CRAB RANGOONS
CRISPY PRAWNS
CHAR SIU PORK
CHICKEN GINGER MEATBALL

VEGETABLE SPRING ROLLS (V)
BEEF SATÉ
PANKO CRUSTED ARTICHOKE (V)
TUNA SKEWERS
AHI TUNA POKE
MINI FALAFEL BITES (V)
TAHITIAN POACHED PRAWNS

APPETIZERS ARE PORTIONED TO 2 PIECES OF EACH SELECTION, PER GUEST

ACTION STATION

ALL ACTION STATIONS REQUIRE AN ATTENDANT FEE

BBQ PORK LOIN

\$380

Serves 30 people

Marinated whole pork loin with garlic-chili sauce, sweet & sour glaze, dijon mustard, Hawaiian rolls

CHINESE OVEN PRIME RIB

\$875

Serves 40 people

Prime Rib in our house dry rub, with horseradish cream, au jus, sweet Hawaiian rolls

BBQ LAMB LEG

\$500

Serves 30 people

Honey, onion, and saté spice marinated leg of lamb with mango chutney, Trader Vic's peanut butter, cucumber raita, Singapore noodles

SUCKLING WHOLE PIG

\$850

Serves 45 people

Whole suckling pig with cucumber, green onion, Hoisin sauce, scallion, mushu pancakes

BEVERAGE PACKAGES



PUPULE

\$ 38 PER PERSON

Includes unlimited passed Original Mai Tais®, house selected beer, wine and soft drinks



BIG KAHUNA

\$ 44 PER PERSON

Select up to 3 signature cocktails from below in addition to premium selected beer, wine and soft drinks



ROYALE

\$ 58 PER PERSON

Includes unlimited passed Original Mai Tais®, mixed cocktails with premium spirits, house selected beer, wine and soft drinks



The per person price for a Bar Package will be assessed to all guests attending the event that are ages 21+

Non-Alcoholic Bar Packages are available on request, starting at \$16 per guest

BARTENDERS

Purchase of a Bar Package for events of 20+ guests include 1 private bartender, complimentary

To add additional bartenders, or to add a private bartender for an event with no bar package, a service charge of \$125 per bartender will be added to final bill

SIGNATURE COCKTAIL SELECTIONS

ORIGINAL MAI TAI®

NAVY GROG

TRADER VIC'S GROG

SCORPION

ZOMBIE

BAHIA

CHI CHI

SINGAPORE SYMPHONY

TROPICAL TAIS

select one variation

Guava Tai, Mango Tai, Maui Tai, Passion Tai, Vodka Tai, Honi Honi (Bourbon Tai) Pinky Gonzales (Tequila Tai)



ADDITIONAL BAR OPTIONS

"NO HOST" BAR

Guests can order as they would like and they will pay for each drink as ordered. Drinks purchased at a "No Host" bar will not be included on the final bill and are not factored into food & beverage minimums

***No Host" Bars are required to have a bartender*

HOSTED BAR

Guests can order as they would like, each drink ordered will be charged to final bill

**Hosted Bars for events with 25+ guests are required to have a bartender*

All beverage packages are unlimited for 3 hours
Custom packages available upon request

CAPTAIN'S CABIN & DECK



With a breathtaking view of the Bay and a private deck this space can accommodate up to 80 guests seated and 110 for a partially seated or standing event

OUTRIGGER



Offering an amazing view of the waterfront the Outrigger accommodates up to 40 guests seated and 48 for a partially seated or standing event

COOK ROOM



This beautiful enclosed room is completely private and can serve up to 50 guests seated and to 65 for a partially seated or standing event

ROOM MINIMUMS

There is no charge for the use of our private event spaces, but a Food & Beverage Minimum is assigned and must be reached on the final bill before service charges, tax, and miscellaneous charges such as decor or bar attendants.

Room Minimums are assigned based on the room chosen, time of day for the event, and day of the week. Food & Beverage Minimums are increased for bookings in the month of December.

CAPTAIN'S CABIN

Wed-Thurs Dinner	\$2400
Fri-Sun Dinner	\$3000
Wed-Thurs Lunch	\$2000
Fri-Sun Lunch	\$2400

OUTRIGGER

Wed-Thurs Dinner	\$1200
Fri-Sun Dinner	\$1800
Wed-Thurs Lunch	\$1000
Fri-Sun Lunch	\$1200

COOK ROOM

Wed-Thurs Dinner	\$1500
Fri-Sun Dinner	\$1800
Wed-Thurs Lunch	\$1200
Fri-Sun Lunch	\$1500

ADDITIONAL SERVICES

A/V RENTALS

SCREEN \$50

PROJECTOR \$50

(note that we can connect the projector via HDMI or VGA)

PODIUM W/ MICROPHONE \$75

WIRELESS MICROPHONE \$50

LINENS & DECOR

SPECIALTY COLOR NAPKINS \$1 PER NAPKIN

Note that rust colored napkins come standard with all events at no charge, inquire for our full list of specialty colors available

WHITE TABLECLOTHS \$7 PER TABLECLOTH

Note that sand colored linens come standard with all events at no charge

HOUSE DÉCOR \$50 PER BANQUET ROOM

Includes our signature 'Tiki Lamp' candle holders & fresh loose purple orchids sprinkled on tables and surfaces

PREMIUM DECOR \$170 PER BANQUET ROOM

Includes our signature 'Tiki Lamp' candle holders, fresh loose purple orchids & gardenias sprinkled on tables and surfaces, Ti Leaf and Monstera Leaf accents

PRINTED MATERIALS

PLACE CARDS \$2 EACH

TABLE NUMBERS \$2 EACH

Bar Menus, Buffet Signs, and Plated Menus will be printed complimentary with purchase of corresponding package

ASK US ABOUT THESE SPECIAL SERVICES!

Gift bags & Favors

Floral Arrangements

Music & Entertainment

Photobooths

Cakes & Pastries

Note, vendor services coordinated through Trader Vic's will incur a 25% upcharge