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 lemon-ginger caesar 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

Impossible Lettuce Cups (V) *add $2 per person*
Impossible meat, ginger, garlic, hoisin, Fresno chilis, scallions & gem lettuce

Mimosa Prawns *add $4 per person*
Citrus broiled prawns, garlic panko crust, green mix

Southeast Asian Duck Salad *add $4 per person*
BBQ duck, Thai basil, mint, shaved onion, coriander, lime vinaigrette, & toasted rice powder

Second Course

Please select three options to offer to your guests

Jerk Chicken (Boneless)*
Lemon butter sauce, lemon charred broccolini, jasmine rice

Miso Salmon*
Pan seared salmon with chimichurri, grilled bok choy, garlic potatoes

Steak & Frites *add $2 per person* *All steaks prepared medium*
Grilled striploin, arugula salad, French vinaigrette, served over french fries

Island Fried Rice*
Stir-fried vegetables, egg, green onion, chicken, pineapple, pork and soy sauce

Salmon Sliders
Pan seared salmon patties, katsu slaw, smoky aioli, sweet Hawaiian bun, sliced jalapeño

Short Rib Banh Mi
Braised short rib, pickled vegetables, jalapeño, coriander, garlic hoisin sauce

Trader Vic's Madras Curry (V) (GF)
Chennai-inspired vegetable-based curry, green apple & coconut rice

Third Course

Please select one option to serve to all guests

Rum Ice Cream w/ praline sauce

Chocolate Cake

Mochi Cake (GF)

Dulce de Leche Crème Brulee (GF)

V = Vegetarian GF = Gluten Free * = Can be prepared GF

Although we take great care in preparing each dish, gluten and other major allergens are present in our kitchen and cross-contamination is possible. Therefore, it is essential to inform us of all allergies and dietary restrictions that may pertain to any of the guests in your party.

Please inquire about additional courses or other modifications.

For Parties of 14+ 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 guest's 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 lemon-ginger caesar 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

Impossible Lettuce Cups (V) *add $2 per person*
Impossible meat, ginger, garlic, hoisin, Fresno chilis, scallions & gem lettuce

Mimosa Prawns *add $4 per person*
Citrus broiled prawns, garlic panko crust, green mix

Southeast Asian Duck Salad *add $4 per person*
BBQ duck, Thai basil, mint, shaved onion, coriander, lime vinaigrette, & toasted rice powder

Second Course

Please select three options to offer to your guests

Macadamia Nut Mahi Mahi* *add $2 per person*
Lemon butter sauce, whipped potato, broccolini

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

Jerk Chicken (Boneless)*
Lemon butter sauce, lemon charred broccolini, jasmine rice

Trader Vic's Madras Curry (V) (GF)
Chennai-inspired vegetable-based curry, green apple & coconut rice

Oni'o Palena Stir Fry (V)
Crispy Chinese eggplant stir-fry, pineapple chili glaze & jasmine rice
Topped with sesame-coriander cucumber salad

Wood Fired New York Strip Steak* *add $6 per person All steaks prepared medium*
Dipped in garlic, ginger and soy and served with roasted potatoes and chef's vegetables

Miso Salmon*
Pan seared salmon with chimichurri, grilled bok choy, garlic potatoes

Indonesian Rack of Lamb (GF) *add $8 per person*
Coconut 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 Cake

Mochi Cake (GF)

Dulce de Leche Crème Brulee (GF)

Chef's Fruit Tart Selection

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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-ginger caesar 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

Impossible Lettuce Cups (V) *add $2 per person*
Impossible meat, ginger, garlic, hoisin, Fresno chilis, scallions & gem lettuce

Mimosa Prawns *add $4 per person*
Citrus broiled prawns, garlic panko crust, green mix

Southeast Asian Duck Salad *add $4 per person*
BBQ duck, Thai basil, mint, shaved onion, coriander, lime vinaigrette, & toasted rice powder

Second Course

Select three entrees

Kalua Pork

Green Chili Salmon*

Jerk Chicken*

Sliced Pork Loin*

Lemon Butter Prawns*

Sliced NY Strip Loin*

Mongolian Braised Top Sirloin*

Trader Vic's Madras Curry (V) (GF)

Chili Coconut Chicken

Oni'o Palena Stir Fry

Select three Sides

Garlic Whipped Potatoes (V)

Tostones (V)

Pake Noodles (V)

Roasted Broccolini* (V)

Lemon Charred Bok Choy (V) (GF)

Vegetable Fried Rice* (V)

Coconut Fried Rice (V) (GF)

Pake Asparagus (V) (GF)

BBQ Vegetables (V) (GF)

Third Course

PLEASE SELECT ONE
(SERVED PLATED)

Chef's Fruit Tart Selection

Rum Ice Cream w/ praline sauce

Chocolate Cake

Mochi Cake (GF)

Dulce de Leche Crème Brulee (GF)

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

House Buffet

$80 per person

Passed Appetizers

Cosmo Tidbits

Crab Rangoon, Char Siu Pork & Crispy Prawns

Stationed Appetizer

Crudité* (V)

Edamame hummus, lemon-ginger dressing

Mains

Trader Vic's Salad

Miso Salmon*
With chimichurri

Jerk Chicken*
With lemon butter sauce

BBQ Pork Tenderloin*
With onion marmalade

Trader Vic's Madras Curry (V) (GF)
Chennai-inspired vegetable based curry

Accompaniments

Stir-Fried Broccolini* (V)

Jasmine Rice (V) (GF)

Garlic Whipped potatoes (V)

Dessert

Dulce de Leche Crème Brulee (GF)

Chef's Warm Fruit Buckle

Tropical Fruit Plate

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Premium Buffet

$95 per person

Passed Appetizers

Cosmo Tidbits
Crab Rangoon, Char Siu Pork & Crispy Prawns

Stationed Appetizers

Baked Brie
Pineapple chili compote, sourdough crisps

Crudité* (V)
Edamame hummus, lemon-ginger dressing

Mains

Trader Vic's Salad

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

Macadamia Mahi
With savory lemon drizzle

Trader Vic's Madras Curry (V) (GF)
Chennai-inspired vegetable-based curry

Jerk Chicken*
With citrus butter sauce

Mongolian Braised Top Sirloin
Black bean garlic sauce

BBQ Oven Selection*
Choice of beef striploin or pork tenderloin

Accompaniments

Pake Noodles (V)

Jasmine Rice (V) (GF)

Creamed Spinach (V)

Garlic Whipped or Potato Tostones (V) (GF)

Garlic Broccolini* (V)

Dessert

Chocolate Cake

Chef's Fruit Tart

Warm Fruit Buckle

Tropical Fruit

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Appetizer Reception

Enhance your plated lunch, dinner or family style package with 3 selections for an additional $18 per guest

The Tahitian Selection
$36 per person
Four Selections

The Mo'orean Selection
$47 per person
Six Selections

The Tongan Selection
$60 per person
Eight Selections

Selections

Jalapeño Cheese Balls (V)

Chicken Sate*

Crispy Dumplings

Crab Rangoons

Crispy Prawns

Char Siu Pork

Chicken Ginger Meatball*

Vegetable Spring Rolls (V)

Beef Saté*

Panko Crusted Artichoke (V)

Impossible Lettuce Cups *Add $2 per person*

Ahi Tuna Poke

Duck Lettuce Cups *Add $2 per person*

Tahitian Poached Prawns (GF)

BBQ Spare Ribs *Add $2 per person*

Appetizers are portioned to 2 pieces of each selection, per guest

Action Station

All action stations require an attendant fee

BBQ Pork Loin
$450
Serves 30 people

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

Chinese Oven Prime Rib
$975
Serves 40 people

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

Ocean Bar
$1300
Serves 25 people

Build your own bowl over rice & greens. Chilled Tahitian poached prawns, clams, mussels, Hawaiian ahi tuna poke, hot smoked salmon gravlax, chilled oyster in 1/2 shells, with accompaniments

Suckling Whole Pig
$1100
Serves 45 people

California raised 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

Lanyu Island

This beautiful enclosed room is completely private and can accomodate up to 50 guests seated and 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

Lanyu Island

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

Specialty Color Tablecloths $7 per tablecloth
Note that white 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

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