# Private Dining

with

# Emeryville

# Plated Lunch

**$54 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

**Cosmo Salad**
Leafy greens, artichoke, heart of palm, mushroom, celery, cherry tomato, mustard dressing

## 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

**Pork Tacos**
Slow-braised kalua pork, pineapple pico, chipotle aioli, served with fries

**Lemon-butter Chicken**
Lightly-breaded chicken breast, Meyer lemon butter sauce, broccoli, jasmine rice

**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**

**Mai Tai Cheesecake**

**Dulce de Leche Crème Brulee (GF)**

**Chef's Fruit Tart**

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

**$66 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

**Cosmo Salad**
Leafy greens, artichoke, heart of palm, mushroom, celery, cherry tomato, mustard dressing

## Second Course

Please select three options to offer to your guests

**Prawns San Francisco**
Garlic scampi sauce, jasmine rice, asparagus, toasted garlic crumb

**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

**Bengali Salmon***
Hot smoked soy-dipped, spice rubbed, roasted potatoes, seasonal vegetables, chimichurri

**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**

**Mai Tai Cheesecake**

**Dulce de Leche Crème Brulee (GF)**

**Chef's Fruit Tart Selection**

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# Family Style

**$74 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

**Cosmo Salad**
Leafy greens, artichoke, heart of palm, mushroom, celery, cherry tomato, mustard dressing

## Second Course

### Select three entrees

**Kalua Pork**

**Bengali Salmon***

**Jerk Chicken***

**Sliced Pork Loin***

**Prawns San Francisco**

**Sliced NY Strip Loin***

**Mongolian Braised Top Sirloin***

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

**Kung Pao Chicken**

**Oni'o Palena Stir Fry**

### Select three Sides

**Garlic Whipped Potatoes (V)**

**Garlic Roasted Potatoes (V)**

**Pake Noodles (V)**

**Roasted Broccolini* (V)**

**Lemon Charred Bok Choy (V) (GF)**

**Vegetable Fried Rice* (V)**

**Jasmine 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**

**Mai Tai cheesecake**

**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

**$82 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

### Bengali 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

**Choose Three (3)**

### Stir-Fried Broccolini* (V)

### Jasmine Rice (V) (GF)

### Garlic Whipped potatoes (V)

### Garlic Roasted Potatoes (V)

### Kimchi Whipped Potatoes (V)

## Dessert

### Dulce de Leche Crème Brulee (GF)

### Peach Cobbler or Chocolate Cake

### Tropical Fruit Plate

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# Premium Buffet

**$97 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**

**Caesar Salad**
Baby gem, spiced cashew, lemon ginger aioli, croutons

**Bengali Salmon**
Chimichurri

OR

**Prawns San Francisco**
Garlic scampi sauce

**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

**Choose Four (4)**

**Pake Noodles (V)**
**Jasmine Rice (V) (GF)**
**Pake Asparagus (V)**
**Garlic Whipped**
**Garlic Broccolini* (V)**
**Garlic Roasted Potatoes**
**Kimchi Whipped Potatoes**

## Dessert

**Chocolate Cake**
**Chef's Fruit Tart**
**Peach Cobbler**
**Tropical Fruit**

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# Appetizer Reception

**Enhance your plated lunch, dinner or family style package with 3 selections for an additional $18.50 per guest**

### The Tahitian Selection
$38 per person
Four Selections

### The Mo'orean Selection
$49 per person
Six Selections

### The Tongan Selection
$62 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*

Edamame Hummus w/ Endives

Pork Lettuce Cups

Ahi Tuna Poke

Spicy Tuna Bites

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

### Suckling Whole Pig
$1100
Serves 45 people

California raised whole suckling pig with cucumber, green onion
Hoisin sauce, scallion, mushu pancakes

# Beverage Packages

## Pupule

**$39 per person**

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

## Big Kahuna

**$45 per person**

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

## Royale

**$59 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**

**Pinky Gonzalez**

### 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

## Captain's Office

Originally Trader Vic's private dining room, this space seats up to 10 and offers a quiet waterfront setting for business dinners, family gatherings, or small celebrations.

### 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 | | Outrigger | | Lanyu Island | | Captain's Office | |
|---|---|---|---|---|---|---|---|
| Wed-Thurs Dinner | $2400 | Wed-Thurs Dinner | $1200 | Wed-Thurs Dinner | $1500 | Wed-Sun Lunch | $500 |
| Fri-Sun Dinner | $3000 | Fri-Sun Dinner | $1800 | Fri-Sun Dinner | $1800 | Wed-Sun Dinner | $500 |
| Wed-Thurs Lunch | $2000 | Wed-Thurs Lunch | $1000 | Wed-Thurs Lunch | $1200 | | |
| Fri-Sun Lunch | $2400 | Fri-Sun 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*