

2018 CATERING MENU





CATERING INFORMATION

Trader Vic's, Home of Original Mai Tai ®, has been a bay area staple since 1934. With our new off-site catering options, we can bring the island tradition straight to you! Offering gourmet appetizer selections & unique bar packages, we strive to make each event personal and memorable. Our professional staff has impeccable attention to detail and will cater to all your needs. From family get-togethers to company cocktail parties, let Trader Vic's bring the tropical vibes to your special occasion.

Our Banquet Sales Manager will work closely with you to create a customized menu, assist in wine and beverage selections, & coordinate an unforgettable event!

Sample menus, pricing, and policies are included on the following pages. Actual menu options may change according to seasonal availability.

We look forward to entertaining you and your guests with the Trader Vic's experience.

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COCKTAIL RECEPTION

THE TAHITIAN SELECTION

Four Selections

THE MOOREAN SELECTION

Six Selections

THE TONGAN SELECTION

Eight Selections

PASSED TIDBITS & PUPUS

*Three Pieces Per Person,
Per Selection*

VEGETARIAN

Sweet Pea and Parmesan Risotto Balls

Vegetable Spring Roll
Sweet chili sauce

Jalapeño Cheese Balls

Chilled Spinach Ravioli
Ricotta & lemon

Tomato Basil Crostini
Balsamic reduction

SEAFOOD

Pacific Bay Shrimp Cocktail
Spicy cocktail sauce

Mimosa Prawns
Citrus broiled, herb butter

Oysters on the 1/2 Shell
Add \$3 per person

Crab Rangoon
Crab meat and cheese won ton

Tuna Chips
Marinated poke, taro crisp

Mini Hawaiian Crab Cakes
Chili aioli

Bengal Crab Salad
Endive spoon

MEATS

Tiki Sliders
Your choice of beef, pork, chicken, or duck

Prosciutto, Fig and Goat Cheese Rolls

Beef or Chicken Satay
Grilled and skewered

Char Siu Pork
Marinated, slow cooked, & sliced

BBQ Spare Ribs
Trader Vic's Glaze, oven smoked

Chicken Wing Lollipops

Shredded Duck Crostini

Chicken Lettuce Cups
Ginger & water chestnuts

DESSERT

Seasonal Crème Brulee Seasonal Cheesecake Bites

Tropical Fruit Skewers

Mini Passion Fruit Coconut Cake

Maraschino Cake Bites

Chocolate Coconut Snowball Truffle



DISPLAYED FOOD STATIONS

TRADER VIC'S PEANUT BUTTER & CRACKERS

Sesame crackers, lavash, house-made coconut peanut butter

FRUIT PLATTER

Seasonal fruit, mango yogurt dipping sauce

CHEESE PLATTER

A selection of local and imported artisan cheeses

GARDEN STATION

Garbanzo bean spread, blue cheese dip, crudité, crisps

KAHLUA PORK SLIDER STATION

*Kahlua pulled pork, katsu slaw, sweet Hawaiian rolls,
Trader Vic's BBQ Glaze*

DIPS AND DIPPERS

*Dips: Ginger & crab, white bean puree, spiced curry
Dippers: Multi-seed crackers, taro chips, tortilla crisps*

CHILLED PRAWN COCKTAIL

Poached jumbo prawns, spicy cocktail sauce, fresh lemon

DESSERT SAMPLER PLATTER

*Choose 3: Seasonal crème brulee, seasonal cheesecake bites,
tropical fruit skewers, mini passion fruit coconut cake,
maraschino cake bites, chocolate coconut snowball truffle*



BEVERAGE PACKAGES

BIG KAHUNA PACKAGE (PREMIUM)

House Selected Sodas,

Signature Cocktails:

Trader Vic's Signature Mai Tai's, Bahia, Waikiki, Passion Cocktail,
Zombie

Selected Wines from Francis Ford Coppola Winery

House Selected Beer

Premium Liquor Selections: Ron Zacapa 23, Zaya, Maker's Mark, Bulleit,
Jameson's, Glenlivet 12 & 18, J.W. Black, Gold, & Blue, Don Julio
1942, Patron Silver, Tequila Ocho, Grey Goose, Tito's, Hendrick's,
Tanqueray, Hennessy VS, Courvoisier VS

PUPULE PACKAGE (HOUSE SELECTION)

House Selected Sodas

Signature Cocktails:

Trader Vic's Signature Mai Tai's

House Selected Wine

House Selected Beer

House Spirit Selections

House Selections are subject to change without notice, but will always be of equal or better quality than listed



Mai Tai Boat Packages

THE ISLAND HOPPER

Choose up to three:

- Mai Tai
- Guava Mai Tai
- Mango Tai
- Maui Mai Tai
- No Tai Mai Tai*
- Queen Charlotte Fruit Punch*

THE ROYAL HAWAIIAN

Choose One:

- Mai Tai
- Guava Mai Tai
- Mango Tai
- Maui Mai Tai
- No Tai Mai Tai*
- Queen Charlotte Fruit Punch*

*Non-Alcohol Options \$15 per person with a \$1000 minimum

Add \$5 for options below:

- Scorpion**
- Tonga Punch**
- Singapore Symphony**



ADDITIONAL SERVICES

Our event coordinators will be happy to assist you in arranging the following additional services:

FRESH FLORAL ARRANGEMENTS LIVE

MUSIC & ENTERTAINMENT

DECORATIVE TABLECLOTHS & LINEN

TRADER VIC'S FAVORS & GIFT BAGS

SPECIALTY CAKES

WINE PAIRINGS

RUM TASTING

Catering Policies

All food and beverage charges are subject to a 17% service charge, and a 3% set up fee for the administrative and production costs incurred by the event. These charges will be included in the taxable sub-total.

TRAVEL

For catering events outside of a 30 mile radius from Trader Vic's Emeryville, we will assess a transportation fee of \$300.00. For events within a 10-30 mile radius, we will assess a transportation fee of \$100.00. We will not travel further than 100 miles for an event. For events within the 10 mile range, there will be no additional fees.

BEVERAGE PACKAGES

Prices for all packages reflect a 3 hour bar service time frame, for an additional hour add \$14 per person. If you wish to add a specific brand of distilled spirits, wine, or bottled beer to your selected package, we are happy to add the item if it is available from our distributor. Additions start at \$2 per person dependent upon selection requested.

MENU SELECTION, GUARANTEED GUEST COUNT AND PAYMENT

Menu selections must be completed 14 days prior to the function date. We require that you provide us with a guaranteed minimum number of guests no fewer than 10 working days prior to the event. We will be prepared to serve an additional 10% over the guarantee number. You will be billed for your actual guest count or the guaranteed minimum; whichever is greater.

DEPOSIT

To book the event at the time and date that you have chosen we require a deposit within 72 hours of receiving your contract. The Banquet Manager will specify the deposit amount on the contract. The deposit will be credited to your balance, which is to be paid at the conclusion of the function.

REFUNDS OF DEPOSITS

We are able to refund your deposit for cancellations made no fewer than 21 days prior to the event.