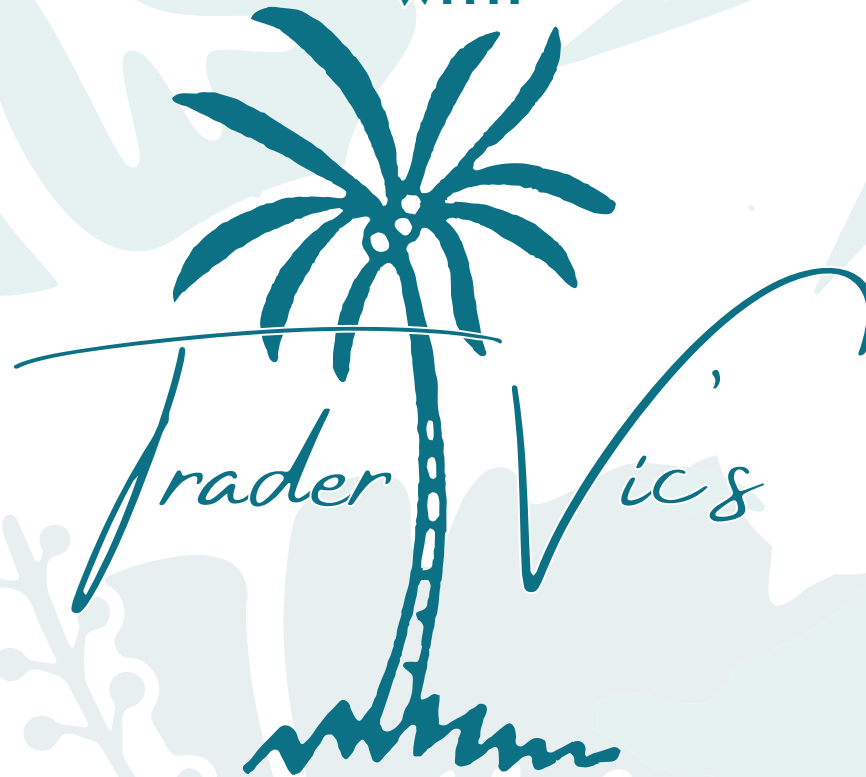


PRIVATE DINING

WITH



EMERYVILLE

PLATED LUNCH

\$48 PER PERSON

FIRST COURSE

PLEASE SELECT ONE

TRADER VIC'S SALAD - Spring lettuce mix, tomato, artichoke, hearts of palm & Javanese dressing

CAESAR SALAD - Garlic croutons, parmesan cheese and ginger spiked dressing

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

MAUI WAUI SHRIMP - Coconut crusted shrimp, katsu slaw & chili lime aioli

ICEBERG WEDGE SALAD - Bleu cheese dressing, chives & crispy bacon

SECOND COURSE

PLEASE SELECT THREE

HULI HULI CHICKEN

Grilled chicken marinated in our signature Hawaiian sauce, steamed jasmine rice and bok choy

ISLAND SALMON

Pan seared, coriander vinaigrette, charred lemon bok choy and fingerling potatoes

HONG KONG BEEF STIR FRY

Wok'd beef, bell pepper, red onion, broccoli, garlic-soy sauce & steamed jasmine rice

"ALL IN" FRIED RICE

Stir fried vegetables, egg, green onions, chicken, shrimp, pork and soy sauce

BUTTERMILK FRIED CHICKEN SANDWICH

Toasted brioche bun filled with our buttermilk fried chicken, katsu slaw & sweet potato fries

THIRD COURSE

PLEASE SELECT ONE

RUM ICE CREAM W/ PRALINE SAUCE

BANANA BREAD PUDDING

MAI TAI CRÈME BRULEE

*An additional course available at \$7 per person

For Parties of 10+ guests, menu choices for each guest must be submitted 8 business days prior to the event date. If you are unable to provide the menu choices for each guest, entrée options for the event will be limited to 2 choices.

PLATED DINNER

\$ 58 PER PERSON

FIRST COURSE

PLEASE SELECT ONE

TRADER VIC'S SALAD

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

CAESAR SALAD

Garlic croutons, parmesan cheese & ginger spiked dressing

WONTON SOUP

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

MAUI WAUI SHRIMP

Coconut crusted shrimp, katsu slaw & chili lime aioli

ICEBERG WEDGE SALAD

Bleu cheese dressing, chives & crispy bacon

SECOND COURSE

PLEASE SELECT THREE

LULU SALMON

BBQ crusted filet finished with coriander vinaigrette, charred bok choy & roasted potatoes

LUAU PORK CHOP

Brined pork chop with Maui onion marmalade, roasted potatoes & seasonal vegetables

BBQ CHICKEN BREAST

Marinated in a 9-spice brine, served with roasted potatoes & seasonal vegetables

BBQ PRAWNS

BBQ crusted prawns & Thai coconut risotto

WOOD FIRED NEW YORK STRIP STEAK **add \$6 per person*

Dipped in garlic, ginger and soy and served with roasted potatoes and seasonal vegetables

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

Singapore noodles, grilled pineapple slice & mango chutney

THIRD COURSE

PLEASE SELECT ONE

RUM ICE CREAM W/ PRALINE SAUCE

BANANA BREAD PUDDING

CHOCOLATE BROWNIE W VANILLA ICE CREAM

MAI TAI CRÈME BRULEE

**An additional course available at \$7 per person*

For Parties of 10+ guests, menu choices for each guest must be submitted 8 business days prior to the event date. If you are unable to provide the menu choices for each guest, entrée options for the event will be limited to 2 choices.

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 & ginger spiked dressing

WONTON SOUP

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

MAUI WAUI SHRIMP

Coconut crusted shrimp, katsu slaw & chili lime aioli

ICEBERG WEDGE SALAD

Bleu cheese dressing, chives & crispy bacon

SECOND COURSE

SERVED FAMILY STYLE

SELECT THREE ENTREES

HAWAIIAN PORK STIR FRY

LULU SALMON

HULI HULI CHICKEN

KUKAELIO PORK LOIN

BBQ CRUSTED PRAWNS

SLICED NY STRIP LOIN

HONG KONG BEEF STIR FRY

SELECT THREE SIDES

ROASTED FINGERLING POTATOES

THAI COCONUT RISOTTO

ROASTED BROCCOLINI

LEMON CHARRED BOK CHOY

VEGETABLE FRIED RICE

SINGAPORE NOODLES

THIRD COURSE

PLEASE SELECT ONE
(SERVED PLATED)

BANANA BREAD PUDDING

RUM ICE CREAM W/ PRALINE SAUCE

CHOCOLATE BROWNIE W/ VANILLA ICE CREAM

MAI TAI CRÈME BRULÉE

COCKTAIL RECEPTION

THE TAHITIAN SELECTION

\$35 per person
Four Selections

THE MOOREAN SELECTION

\$45 per person
Six Selections

THE TONGAN SELECTION

\$55 per person
Eight Selections

SELECTIONS

***SERVED PLATED OR IN INDIVIDUAL CHINESE BOXES**

5-SPICE DUCK CUPS

HULI CHICKEN SATE

CRISPY DUMPLINGS

CRAB RANGOONS

CRISPY PRAWNS

BBQ SPARERIBS

*add \$2 per person

VEGETABLE SPRING ROLLS

CRISPY TOFU BITES

TUNA POKE CHIPS

CAULIFLOWER CEVICHE

BUTTERMILK FRIED CHICKEN BITES

MALAGASY PRAWNS

*add \$2 per person

BEVERAGE PACKAGES



PUPULE BEVERAGE PACKAGE

\$36 PER PERSON

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

BIG KAHUNA

\$42 PER PERSON

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



ORIGINAL MAI TAI®

NAVY GROG

SCORPION

VODKA TAI

HONI HONI



TROPICAL MAI TAIS
(select one flavor)

TV GROG

SINGAPORE SYMPHONY

BAHIA

CHI CHI



*All beverage packages are unlimited for 3 hours

CABIN



Island ambiance is accentuated in our Cabin room. With a breathtaking view of the Bay and a private deck, this space can accommodate up to 75 guests seated and 100 for cocktail reception style events

OUTRIGGER



Offering an amazing view throughout the space, our Outrigger accommodates up to 30 guests seated and 40 for a cocktail reception style event

TIKI PATIO



Overlooking the Bay, our private patio is the ideal area for your private event! Enjoy a seated event for up to 20 guests or a cocktail reception setting for up to 40 guests

PRIVATE DINING POLICIES

Prices per person include tables, chairs, china, linen, silverware and glassware. All food and beverage charges are subject to a 17% service charge and a 3% administration fee. These charges will be included in the taxable subtotal. The tax rate in the City of Emeryville is 9.5%.

DEPOSIT

Each event requires a \$250 deposit which will be subtracted from your final balance the day of your event. We are able to refund your deposit for cancellations no fewer than 20 days prior to your event. In the event of a COVID shut down, the above policy is disregarded, and you will receive a full refund.

*Room capacities are subject to change as the county increases occupancy