



# PRIVATE DINING



**TRADER VIC'S**<sup>®</sup>  
ATLANTA

# AHA. AINA

GATHERING FOR A MEAL.  
SEATED DINNER OPTIONS FOR PARTIES OF 30 UP TO 200

## PLATED

PRE FIXED MENU  
WITH CHOICE OF  
TWO STARTERS,  
ONE ENTREE,  
ONE SIDE & DESSERT

58 PER PERSON

## FAMILY STYLE

CHOICE OF  
THREE STARTERS,  
THREE ENTREES, TWO SIDES  
& TWO DESSERTS  
SERVED TABLESIDE

64 PER PERSON

## BUFFET

CHOICE OF  
TWO STARTERS,  
THREE ENTREES, THREE SIDES  
& TWO DESSERTS

78 PER PERSON



## ALOHA!

ALL FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 26% SERVICE CHARGE. THESE CHARGES WILL BE INCLUDED IN THE TAXABLE SUBTOTAL. THE TAX RATE IS 8.9%. LIQUOR IS SUBJECT TO AN ADDITIONAL 3% TAX.

A \$175 BARTENDER FEE WILL BE CHARGED FOR A BAR IN A PRIVATE ROOM.

EACH EVENT REQUIRES A \$1000 DEPOSIT WHICH WILL BE APPLIED TO YOUR FINAL BILL ON THE DAY OF YOUR EVENT.

# STARTERS

## WONTON SOUP

PORK DUMPLINGS, BOK CHOY, FRAGRANT CHICKEN BROTH, CHILI OIL

## TOMATO & AVOCADO SALAD

FRESH MINT, THINLY SLICED ONION, CRISPY GARLIC, TAMARIND DRESSING, BASIL OIL

## ASIAN CHOPPED SALAD

ORANGE SEGMENTS, RED CABBAGE, CARROTS, ROMAINE, TOASTED CASHEWS, SESAME, RED PEPPER, EDAMAME, CILANTRO, CRISPY WONTON, SESAME DRESSING

## VIC'S SPICY TUNA POKE

YELLOW FIN TUNA, AVOCADO, CUCUMBER, EDAMAME, SEAWEED SALAD, RED ONION, PICKLED GINGER, SPICY MAYO, TRUFFLE SOY DRESSING, CRISPY WONTON & SHRIMP CHIPS

## SMOKED CHICKEN WINGS

TOSSED IN SWEET CHILI SAUCE, SCALLIONS, SESAME

## BEEF CHO CHO

RARE BEEF SKEWERS, SOY SAKE GLAZE, CRISPY SHALLOTS, SCALLIONS

## THAI CHILI CALAMARI

CRISPY FRIED CALAMARI, SWEET THAI CHILI, RED PEPPER, CILANTRO

## CRISPY PRAWNS

TEMPURA, SPICY MAYO, TRUFFLE PONZU

## CRAB RANGOON

CRISPY WONTONS FILLED WITH SPICED CRAB AND CREAM CHEESE

## VEGETABLE SPRING ROLLS

SEASONAL VEGGIES, HOISIN DIPPING SAUCE | ADD SHRIMP 6

# ENTRÉES

## CHEF CHIN CHIN FRIED RICE

STIR-FRIED CHICKEN, SHRIMP, CHAR SIU PORK, SOY SAUCE, SCRAMBLED EGG, GREEN ONION

## KUNG PAO CHICKEN

DICED CHICKEN, BELL PEPPERS, ZUCCHINI, ONIONS, HOISIN CHILI SAUCE, CASHEWS

## VOLCANO SHRIMP

STIR-FRIED GARLIC SHRIMP, VEGGIES, CRISPY SHALLOTS, SWEET & SPICY SAUCE

## FRESH CATCH OF THE DAY

SOY, MISO GLAZE, SAKE ORANGE SALAD, BASIL OIL

## GRILLED SAKE STEAK

SLICED HANGER STEAK, FIVE SPICED ONIONS

## MALAYSIAN LAMB SHANK CURRY

BELL PEPPERS, ZUCCHINI, ONIONS, POTATOES, CILANTRO

# SIDES

PURPLE POTATO & TARO MASH

SINGAPORE STYLE CURRIED NOODLES

HAWAIIAN VEGETABLE FRIED RICE

SESAME STIR FRIED ASPARAGUS

SOY BROCCOLI WITH FRIED GARLIC & SHALLOTS

KIMCHI SPICED BOK CHOY

# DESSERTS

## PINEAPPLE UPSIDE DOWN CAKE

A CLASSIC SPONGE BASE CAKE SERVED WITH RUM  
CARAMEL & RUM RAISIN ICE CREAM

## CHOCOLATE LAVA CAKE

VANILLA ICE CREAM



# TIDBITS & PUPUS

PRICED PER PIECE. 50 PIECE MINIMUM.

## HOT ITEMS

BEEF CHO CHO SKEWERS 6  
SAKE GLAZE, SCALLIONS

CRISPY PRAWNS 5  
SWEET THAI CHILI SAUCE

CRAB RANGOON 3  
SWEET & SOUR SAUCE

VEGETABLE SPRING ROLLS 3  
HOISIN DIPPING SAUCE

SHRIMP SPRING ROLLS 4  
HOISIN DIPPING SAUCE

CHAR SIU PORK BAO 5  
SPICY MAYO, CRISPY GARLIC, SCALLIONS

## COLD ITEMS

TUNA POKE TAQUITOS 5  
CRISPY WONTON SHELL, SPICY MAYO

OCTOPUS SALAD 6  
AVOCADO GEL, FENNEL, SWEET THAI CHILI

WATERMELON TARTARE 3  
WONTON CHIP, TOASTED SESAME, TOGARASHI

GLASS NOODLE SHOOTER 3  
MANDARIN, THAI BASIL, PEANUT DRESSING

POLYNESIAN SHRIMP COCKTAIL 6  
PINEAPPLE, SEAWEED, AVOCADO

FLOUNDER CEVICHE 5  
COCONUT MILK, LYCHEE, CANCHA CORN, CILANTRO

# PRICING BY THE HOUR

PRICING AVAILABLE BY THE HOUR • 20 PERSON MINIMUM • SELECT FOUR ITEMS

1 HOUR

18 PER PERSON

2 HOURS

30 PER PERSON

3 HOURS

58 PER PERSON



# LUAU ACTION STATIONS

ATTENDANT REQUIRED. \$175 PER ATTENDANT.

## POKE STATION

SERVED WITH JASMINE RICE, SHRIMP CHIPS, AND WONTON CHIPS  
SALMON LOMI LOMI • TUNA POKE • SHRIMP COCKTAIL

SELECT ONE: 15 PER PERSON    SELECT TWO: 25 PER PERSON    SELECT THREE: 30 PER PERSON

## BANANA LEAF LUAU PIG

SERVED WITH JASMINE RICE, HOISIN SAUCE, CUCUMBER, SCALLIONS

SERVES 40: 600 • SERVES 80: 960 • SERVES 120: 1,440

## FRIED RICE STATION

SHRIMP, PORK, CHICKEN, VEGETABLES

VEGETARIAN: 10 PER PERSON • CHICKEN & PORK: 15 PER PERSON

SHRIMP: 20 PER PERSON • ALL IN: 22 PER PERSON

## TROPICAL SORBET & FRUIT

COCONUT MANGO & PINEAPPLE SORBET TOPPED WITH FRESH  
TROPICAL FRUIT, BERRIES & TOASTED COCONUT

10 PER PERSON

# FLOOR PLAN & CAPACITIES

## SPACE CAPACITIES

BUYOUT	225
DECK	24
GARDEN	46
PUKA	48
SAMOAN	30
TONGA	55





# HOSTED BEVERAGE

## HOME OF THE ORIGINAL MAITAI

### DIAMOND BAR

Tito's Vodka, Hendrick's Gin, BANKS 5 Island Blend Rum, Ron Zacapa Tequila,  
Jameson Whiskey, Knob Creek Bourbon, Glenmorangie Original 10 Yr Scotch  
Blue Moon, Bud Light, Corona Extra, Heineken 0.0, Sam Adams Lager, Stella Artois,  
Sweetwater 420, Southern Brewing Hobnail IPA

Chandon Brut- Sparkling, Wente Estate Grown - Chardonnay, Wente Southern Hills- Cabernet Sauvignon

<b>1st Hour</b>	<b>\$28++ per guest</b>
<b>2nd Hour</b>	<b>\$24++ per guest</b>
<b>Additional Hours</b>	<b>\$20++ per guest</b>

### GOLD BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila,  
Bulleit Rye Whiskey, Jack Daniel's Bourbon, Dewars 12 Yr Scotch

Blue Moon, Bud Light, Corona Extra, Heineken 0.0, Sam Adams Lager, Stella Artois, Sweetwater 420

Riondo - Prosecco Spumante DOC, Columbia Crest Grand Estates - Chardonnay,

Columbia Crest Grand Estates - Cabernet Sauvignon

<b>1st Hour</b>	<b>\$22++ per guest</b>
<b>2nd Hour</b>	<b>\$18++ per guest</b>
<b>Additional Hours</b>	<b>\$14++ per guest</b>

### BLUE BAR

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Jose Cuervo Tradicional Plata,

Jim Beam Bourbon, Canadian Club Whiskey, J&B Scotch

Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken, Heineken 0.0

Wycliff Brut- Sparkling, Proverb - Chardonnay, Proverb - Cabernet Sauvignon

<b>1st Hour</b>	<b>\$18++ per guest</b>
<b>2nd Hour</b>	<b>\$14++ per guest</b>
<b>Additional Hours</b>	<b>\$10++ per guest</b>

### TROPICAL DRINKS \$10++

Select 2 Tropical Drinks: Mai Tai, Navy Grog, Bahia, Honi Honi, Gun Club Punch, Blue Hawaiian

