

TRADER VIC'S



1030 N STATE STREET - CHICAGO, IL 60610 - TEL:312.642.6500 - FAX:312.642.6505

WWW.TRADERVICSCHICAGO.COM

Trader Vic's Restaurants were founded in 1934 in Oakland, California by Mr. Victor Jules Bergeron. The Trader Vic's chefs use various different cooking methods and flavors to produce cuisine with an eclectic mix from around the world including Chinese, Japanese, Polynesian, Vietnamese, Thai, French and Californian flavors.

Trader Vic's currently operates over 28 franchises worldwide and has worked passionately over the years to remain true to the spirit of the Trader's carefully conceived vision. The décor is authentic and transcendent, the flavors are savory and bold, the libations are exotic and enticing. In addition to excellent cuisine, Trader Vic's is even more widely known for being the creator of the Mai Tai, now a staple drink in Polynesian influenced bars throughout the world.

Upon entering the restaurant patrons are quickly reminded of their island visits and enjoy the ambience of a relaxed but semi-formal environment, boasting a much higher turnout for corporate events and seminars than other venues.

Trader Vic's Chicago has a multitude of different options available to those interested in entertaining large parties from 10 to 285 people. The Trader Vic's culinary team and staff are also available for catering your private events and assisting with your themed parties. Our inhouse services include but are not limited to cocktail receptions with light appetizers or tidbits and pupus as they are famously called, plated, formal dinners or buffet style options.

Trader Vic's has a few options depending on your needs, the Mai Tai Lounge, the Main Dining room, the Puka Room and Vic's Office are all artfully decorated and segregated to provide an intimate experience.

Vic's Office is a semi private dining room that can accommodate up to 8-10 guests for an intimate and formal dining experience. Sections or the whole Mai Tai Lounge can be reserved for cocktail receptions, a semi-private area, can accommodate up to 50 seated guests or 70 for a standing reception.

The Puka Room, the larger of our private areas, can accommodate up to 99 seated guests or 130 for a standing reception. For larger groups the entire dining room can accommodate up to 130 guests for a formal dinner or up to 285 guests for a standing reception style event.

For pricing and availability, please contact the General Manager Pallava Goenka at 312 642 6500 or events@tradervicschicago.com

On behalf of the Trader Vic's, we thank you for your interest in having your event at the Trader. We look forward to serving you in the future.

"Where those merry soul's who making drink a pleasure "who achieve contentedness long before capacity and who, whenever they drink, prove able to carry it, enjoy it, and remain gentlemen." — Victor Bergeron

Tidbits & Pupus

Minimum 25 guests required

Start with traditional Trader Vic's Communal appetizers To be shared and eaten with your fingers! Served with our Trader Vic's Table Sauce and Chinese mustard These Finger Foods are designed to be served upon being seated for Dinner or passed during your Cocktail Hour

\$2 per item per person

- Crab Rangoon
- BBQ Pork Spare Ribs
- · Cheese Bing
- · BBQ Veggie & Tofu Kebabs
- Trader Veggie Delight Roll

- Bongo Bongo Shooters
- · Beef Spikes with Soy Sake Sauce
- Coconut Crusted Chicken Spikes
- · BBQ Char Siu Pork Spikes
- Malayan Chicken Skewers

\$3 per item per person

- Beef Wellington
- Goat Cheese & Caramelized Onion
 Crispy Jumbo Prawns
- Petite Lump Crab Cakes

- Trader Víc's No Chopstick Eggroll
- Pâté Bergeron

\$4 per item per person

- Spider Roll
- Spicy Tuna-Hamachi RollPetite Duck Sandwiches

- Tropicalifornia Roll
- · Ahí Tuna Poke Spoons

Displays and Stations

Add a display or stations to your buffet or cocktail hour, the minimum party for stations are 25 guests.

Fresh Cream

Sm. \$150 (30-40 people) Med. \$175 (60-70 people) Lg. \$200 (80-125 people)

Domestic and Imported Cheese Display Grapes, Various Nuts, and Crackers

Sm. \$175 (30-40 people) Med. \$275 (60-70 people) Lg. \$325 (80-125 people)

Vegetable Crudités Selection of Raw Vegetables with Various Dips

Sm. \$150 (30-40 people) Med. \$175 (60-70 people) Lg. \$200 (80-125 people)

Marinated & Roasted Seasonal Vegetable Platter

Sm. \$150 (30-40 people) Med. \$175 (60-70 people) Lg. \$200 (80-125 people)

Seafood Station

Jumbo Prawns, Smoked Salmon, Oyster Shooters, and Blue Crab Claws \$400++ serves 100 people.

Sushi Station

Assorted Sushi Rolls and Sashimi with Soy, Wasabi and Ginger

Sm. \$250 (30-45 people)

Med. \$375 (50-75 people)

Lg. \$475 (80-100 people)

Ask about our Sushi Master to roll Sushi for your special occasion-\$150

Raw Oyster Bar

Freshest Oysters from around the United States with various condiments \$275++ serves 100 people

Wasabi Crusted Beef Tenderloin

Assorted condiments and rolls \$350++ serves 100 people

Hawaiian Roasted Pork Tenderloin

Fresh Pineapple and Papaya Salsa \$250++ serves 100people

Crispy Duck

Shredded, with Moo Shu Pancakes, Cucumber, Green Onion and Hoisin Sauce \$225++ serves 100people

Wood-fired New York Strip

Assorted condiments and rolls \$300++ serves 100people

> Suckling Pig MKT Price

TIKI LUNCH BUFFET

\$37 per person

Displays & Stations
Optional with your buffet for additional cost

Caesar Salad Romaíne Hearts, Buttery Croutons, Parmesan Crísp

Chicken Chow Mein
Chinese Vegetables & Toasted Almonds

Ginger Beef & Broccoli Shitake's, Cilantro, & Jasmine Rice

Curry Shrimp Fried Rice
Edamame Peas, Fresno Chilies & Key Lime

Mini Dessert Display
Assorted Petite Sweets

HAWAII BUFFET

\$41 per person

Displays & StationsOptional with your buffet for additional cost

Caesar Salad Romaíne Hearts, Buttery Croutons, Parmesan Crísp

> Chicken Chow Mein Chinese Vegetables & Toasted Almonds

Scottish Salmon
Chive Butter Sauce

BBQ Roasted Pork Loin
Grilled Pineapple & Maui Onion Marmalade

Asian Greens
Galangal Ginger & Garlic
Wasabi Mashed Potatoes

Tahitian Coffee Bean Crème Brulee Chocolate Kumquat Spring Rolls

LANAI BUFFET \$51 per person

Displays & Stations
Optional with your buffet for additional cost

Trader Vic's Mix Greens

Baby Greens, Fresh Hearts of Palm, Belgium Endive & Javanese dressing

Szechwan Chicken
Red Peppers, Snow Peas & Steamed Jasmine Rice

Scottish Salmon
Chive Butter Sauce

Garlic Clove Roasted Prime Rib of Beef Caramelized Shallot-Sapporo Jus

> Asían Greens Galangal Gínger & Garlíc Wasabí Mashed Potatoes

>>>>>>>>>

Tahitian Coffee Bean Crème Brulee Chocolate Kumquat Spring Rolls

MAUI BUFFET \$66 per person

Displays & StationsOptional with your buffet for additional cost

TIDBITS & PUPUS

Pork Spare Ribs, Crab Rangoon, & Coconut Crusted Chicken Spikes

Trader Vic's Mix Greens Baby Greens, Fresh Hearts of Palm, Belgium Endive & Javanese dressing

> Chai Tea Duck Breast Sherry Ginger Reduction

Szechwan Prawns
Mushrooms and Snow Peas

BBQ Tenderloin of Beef Roasted Kona Bean Demi-glace

Pake Asparagus "Old Way" Wasabi Mashed Potatoes Bali Fried Rice

Chocolate Kumquat Spring Roll
Tahitian Coffee Bean Crème Brulee
BBQ Spiced Pineapple

OAHU BUFFET

\$77 per person

Displays & Stations
Optional with your buffet for additional cost

TIDBITS & PUPUS

Pork Spare Ribs, Crispy Prawns, Crab Rangoon, & Petite Duck Sandwich

Caesar Salad

Romaine Hearts, Buttery Croutons, Parmesan Crisp

Baby Spinach & Artichoke

Artichokes, Amish blue Cheese, Warm Pancetta Balsamic Vinaigrette

Szechwan Chicken
Red Peppers & Snow Peas
Chai Tea Duck Breast
Sherry Ginger Reduction
Scottish Salmon
Chive Butter Sauce
Garlic Clove Roasted Prime Rib of Beef
Caramelized Shallot-Sapporo Jus

Asian Greens
Wasabi Mashed Potatoes
Bali Fried Rice

Chocolate Kumquat Spring Roll Tahitian Coffee Bean Crème Brulee BBQ Spiced Pineapple

\$42 per person

TIDBITS & PUPUS

Optional before the meal for an additional cost, see Tidbits and Pupus price sheet.

STARTERS Choice of 2:

ENTREES Choice of 2:

Wonton Soup Prawn & Pork Dumplings Trader Vic's Mixed Greens Baby Greens, Fresh Hearts of Palm, Belgium Endive & Javanese dressing Caesar Salad Romaine Hearts, Buttery Croutons, Parmesan Crisp

Oyster Oyster Beef Beef Tenderloin, Oyster Mushrooms, and Cherry Tomatoes 9 Spice Chicken Meyer Lemon Vinaigrette Pork Chop with BBQ Hawaiian Pineapple Maui Onion Marmalade Macadamia Nut Mahi Mahi Orange Ginger Beurre Blanc

All Entrees are served with Wasabi Mashed Potatoes or Rice

SIDE ITEMS

Optional during entrée course for additional cost: \$3 per item per person

- Pake AsparagusWasabí Mashed Potatoes
- Garlic-Chili Braised Greens
- Bali Fried Rice

- Yukon Gold Potato Hash
- · BBQ Smoked Vegetables
- Yellow Sweet Potatoes
- Hawaiian Spiced Fried

DESSERTS Choice of two

Coffee Crème Brulee Fresh Berries Trader's Cheesecake Raspberry Coulis

Trader's Rhum Gelato Pecan-praline Sauce

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\$52 per person

TIDBITS & PUPUS

Optional before the meal for an additional cost, see Tidbits and Pupus price sheet.

STARTERS
Choice of 2:

ENTREES Choice of 3:

Wonton Soup
Prawn & Pork Dumplings
Trader Vic's Mixed Greens
Baby Greens, Fresh Hearts of Palm,
Belgium Endive & Javanese dressing
Caesar Salad
Romaine Hearts, Buttery Croutons,
Parmesan Crisp
Jumbo Lump Crab Cake
Red Bell Pepper Vinaigrette

8 oz. Filet Mignon
Grilled Red Onions
9 Spice Chicken
Meyer Lemon Vinaigrette
BBQ Scottish Salmon
Oyster Mushrooms with
Chive Butter Sauce
Pork Chop with BBQ Hawaiian
Pineapple
Maui Onion Marmalade

All Entrees are served with Wasabi Mashed Potatoes or Rice

SIDE ITEMS

Optional during entrée course for additional cost: \$3 per item per person

- Pake Asparagus
- · Wasabi Mashed Potatoes
- Garlic-Chili Braised Greens
- · Bali Fried Rice

- Yukon Gold Potato Hash
- · BBQ Smoked Vegetables
- Yellow Sweet Potatoes
- Hawaiian Spiced Fried

DESSERTS
Choice of two

Coffee Crème Brulee Fresh Berries Trader's Cheesecake Raspberry Coulis Trader's Rhum Gelato
Pecan-praline Sauce
Chocolate Kumquat Spring Roll
Vanilla Crème Anglaise

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\$66 per person

TIDBITS & PUPUS

Optional before the meal for an additional cost, see Tidbits and Pupus price sheet.

STARTERS Choice of 2:

ENTREES Choice of 3:

Wonton Soup Prawn & Pork Dumplings Trader Vic's Mixed Greens Baby Greens, Fresh Hearts of Palm, Belgium Endive & Javanese dressing Caesar Salad Romaine Hearts, Buttery Croutons, Parmesan Crisp Jumbo Lump Crab Cake Red Bell Pepper Vinaigrette

8 oz. Filet Mignon Grilled Red Onions 9 Spice Chicken Meyer Lemon Vinaigrette BBQ Scottish Salmon Oyster Mushrooms with Chive Butter Sauce Pork Chop with BBQ Hawaiian Pineapple Maui Onion Marmalade Steamed Chilean Sea Bass Ginger Soy with Asian Greens Jumbo Szechwan Prawns Wood Ear Mushrooms, Red Peppers &

All Entrees are served with Wasabi Mashed Potatoes or Rice

SIDE ITEMS

Optional during entrée course for additional cost: \$3 per item per person

- Pake AsparagusWasabi Mashed Potatoes
- Garlic-Chili Braised Greens
- · Bali Fried Rice

Yukon Gold Potato Hash

Snow Peas

- BBQ Smoked Vegetables
- Yellow Sweet Potatoes
- Hawaiian Spiced Fried

Coffee Crème Brulee Fresh Berries Trader's Cheesecake Raspberry Coulis

DESSERTS Choice of two

TTrader's Rhum Gelato Pecan-praline Sauce Chocolate Kumquat Spring Roll Vanilla Crème Anglaise

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\$74 per person

TIDBITS & PUPUS

Optional before the meal for an additional cost, see Tidbits and Pupus price sheet.

STARTERS

Choice of 2:

Wonton Soup

Prawn & Pork Dumplings

Trader Vic's Mixed Greens

Baby Greens, Fresh Hearts of Palm,

Belgium Endive & Javanese dressing

Caesar Salad

Romaine Hearts, Buttery Croutons,

Parmesan Crisp

Jumbo Lump Crab Cake

Red Bell Pepper Vinaigrette

Jumbo Lump Crab Cake

All Entrees are served with Wasabi Mashed Potatoes or Rice

ENTREES Choice of 3:

8 oz. Filet Mignon

Grilled Red Onions

9 Spice Chicken

Meyer Lemon Vinaigrette

BBO Scottish Salmon

Oyster Mushrooms with

Chive Butter Sauce

Pork Chop with BBQ Hawaiian Pineapple

Maui Onion Marmalade

Macadamia Nut Mahi Mahi

Orange Ginger Beurre Blanc

9 Spice Chicken Breast

Meyer Lemon Vinaigrette

Steamed Chilean Sea Bass

Ginger Soy with Asian Greens

Rack of Lamb

Trader Vic's Chutney

SIDE ITEMS

Optional during entrée course for additional cost: \$3 per item per person

- Pake AsparagusWasabí Mashed Potatoes
- Garlic-Chili Braised Greens
- Bali Fried Rice

- · Yukon Gold Potato Hash
- BBQ Smoked Vegetables
- Yellow Sweet Potatoes
- Hawaiian Spiced Fried

DESSERTS Choice of two

Coffee Crème Brulee Fresh Berries Trader's Cheesecake

Raspberry Coulis

TTrader's Rhum Gelato

Pecan-praline Sauce

Chocolate Kumquat Spring Roll Vanilla Crème Anglaise

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BEVERAGE OPTIONS

HOSTED BAR

Beverages are charged based on consumption and will be placed on the final bill.

CASH BAR

Guests pay individually at the bar for their beverages.

COCKTAILS

Signature Mai Tai - \$8.00 Choice of 2 other cocktails - \$8.00 Bahia, Chi Chi, Trader Vic's Grog, Honi Honi, Trader Vic's Passion Punch

SPRITS
Well Brands \$7.00
Premium Brands \$9

WINES

House Wine Selections \$8.00 Sterling Vineyards Chardonnay, Ruffino Lumina Pinot Grigio 14Hands Merlot, Estancia Cabernet

House Wine Selections \$11.00 Kendall Jackson Grand Reserve Chardonnay, Fouassier Les Romains Sancerre La Crema Monterey Pinot Noir, Cosentino Cigar Zin

IMPORT & DOMESTIC BEERS

Import Beer \$6.00 & Domestic Beers \$5.00 (selection of 4 Beers)
Corona, Heinken, Bud Light, Miller Light, Amstel Light, Kirin
Soda, 500 ml Bottled Water and Juices \$2.50

PACKAGE BAR

Beverages are charged at a predetermined rate depending on the package and duration.

COCKTAILS

Signature Mai Tai Choice of 2 other cocktails Bahia, Chi Chi, Trader Vic's Grog, Honi Honi, Trader Vic's Passion Punch

CALL BRANDS

UV Vodka, Beefeater, Bacardi Rum, Jose Cuervo 1800, Jack Daniels, Crown Royal

PREMIUM BRANDS

Ketel One Vodka, Tanqueray, 10 Cane Rum, Patron Silver, Makers Mark, Johnny Walker Black

WINES

House Wine Selections Sterling Vineyards Chardonnay, Ruffino Lumina Pinot Grigio 14 Hands Merlot, Estancia Cabernet

Premium Wines Selections

Kendall Jackson Grand Reserve Chardonnay, Fouassier Les Romains Sancerre La Crema Monterey Pinot Noir, Cosentino Cigar Zin

IMPORT & DOMESTIC BEER
Corona, Heinken, Bud Light, Kirin, Miller Light, Amstel Light

Call Brands: First Hour \$15 ++ per person Each Additional Hour \$12++ per person

Premium Brands: First Hour \$18 ++ per person Each Additional hour \$15++ per person

Private Cash Bar or Hosted Bar options are available for parties over 35 people.

Bartender Fee: \$100

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