



PRIVATE DINING



TRADER VIC'S[®]
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

FAMILY STYLE

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

BUFFET

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



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 \$200 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.

PLEASE INQUIRE WITH YOUR SALES MANAGER FOR MENU PRICES.

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 AT ADDITIONAL COST

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
SAKE GLAZE, SCALLIONS

CRISPY PRAWNS
SWEET THAI CHILI SAUCE

CRAB RANGOON
SWEET & SOUR SAUCE

VEGETABLE SPRING ROLLS
HOISIN DIPPING SAUCE

SHRIMP SPRING ROLLS
HOISIN DIPPING SAUCE

CHAR SIU PORK BAO
SPICY MAYO, CRISPY GARLIC, SCALLIONS

COLD ITEMS

TUNA POKE TAQUITOS
CRISPY WONTON SHELL, SPICY MAYO

OCTOPUS SALAD
AVOCADO GEL, FENNEL, SWEET THAI CHILI

WATERMELON TARTARE
WONTON CHIP, TOASTED SESAME, TOGARASHI

GLASS NOODLE SHOOTER
MANDARIN, THAI BASIL, PEANUT DRESSING

POLYNESIAN SHRIMP COCKTAIL
PINEAPPLE, SEAWEED, AVOCADO

FLOUNDER CEVICHE
COCONUT MILK, LYCHEE, CANCHA CORN, CILANTRO

PRICING BY THE HOUR

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

1 HOUR

2 HOURS

3 HOURS



LUAU ACTION STATIONS

ATTENDANT REQUIRED. \$200 PER ATTENDANT.

POKE STATION

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

SELECT ONE: PRICED PER PERSON SELECT TWO: PRICED PER PERSON SELECT THREE: PRICED PER PERSON

BANANA LEAF LUAU PIG

SERVED WITH JASMINE RICE, HOISIN SAUCE, CUCUMBER, SCALLIONS

OPTIONS TO SERVE 40 • SERVE 80 • SERVE 120

FRIED RICE STATION

SHRIMP, PORK, CHICKEN, VEGETABLES

VEGETARIAN • CHICKEN & PORK

SHRIMP • ALL IN

TROPICAL SORBET & FRUIT

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

PLEASE ASK YOUR SALES MANAGER FOR PRICE 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 MIA TIA

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

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

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

TROPICAL DRINKS **Additional Fee**

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

