TRADER VIC'S
AT DINAH'S GARDEN HOTEL

For banquet information, please contact us at 650.798.1306 or catering@dinahshotel.com

Banquet Menus

Breakfast Buffets

For groups of 20 or more. For groups with fewer than 20 guests, please contact our Catering Department.

The Continental – $19.00 per person

Assortment of Breakfast Pastries & Croissants
Butter, Jam & Jellies
Fresh Sliced Seasonal Fruits & Berries
Orange, Grapefruit, and Tomato Juices
Coffee (Regular & Decaffeinated)
Selection of Herbal Teas

Trader Vic's Palo Alto – $21.00 per person

Assortment of Bagels and Cream Cheese
Butter, Jams and Jellies
Assorted Fruit Yogurts
Fresh Sliced Seasonal Fruit and Berries
Orange, Grapefruit and Tomato Juices
Coffee (Regular and Decaffeinated)
Selection of Herbal Teas

American Traditional – $25.00 per person

Scrambled Eggs
Shredded Potatoes
Hickory Smoked Bacon
Chicken and Apple Sausage
Croissants and Assorted Sweet Rolls
Sweet Cream Butter, Honey, Jam and Jellies
Fresh Sliced Seasonal Fruit & Berries
Orange, Grapefruit and Tomato Juices
Coffee (Regular and Decaffeinated)
Selection of Herbal Teas
Assorted Cereals and Milk

Trader Vic's Brunch Buffet – $43.00 per person

Orange, Grapefruit, Cranberry and Tomato Juices
Freshly Baked Rolls, Croissants, Danishes, Muffins
Assorted Bagels with Whipped Cream Cheese
Honey, Jam, Jellies and Sweet Cream Butter
Assorted Cold Cereals with Milk
Strawberry Yogurt Parfait
Trader Vic's Mixed Greens with Javanese Dressing
Smoked Salmon with Capers, Red Onions and Lemons
Olive Oil and Fresh Herbs Marinated Grilled Vegetables
Scrambled Eggs with Cheddar Cheese and Chives
Hickory Smoked Bacon, Apple Sausage
Shredded Potatoes
Dinah's Famous Fried Chicken
Beef Imperial from our Wok – Mixed Vegetables, Water Chestnuts, Bamboo Shoots
Curried Singapore Rice Noodles with Snowpeas, Pimentos and Tofu
Fresh Tropical Fruits
Cheesecake with Mango and Raspberry Sauce
Tahitian Coffee Créme Brûlée
Coffee (Regular and Decaffeinated)
Selection of Herbal Teas

[For banquet menus, cocktail services and wine, a 20% service charge and applicable state sales taxes apply. Prices are subject to change. March 2008.]

Breaks à la Carte

Coffee (Regular and Decaffeinated)
Selection of Herbal Teas
$42.00 per gallon or $24.00 per half gallon

Nectars of Orange or Grapefruit
$32.00 per gallon

Tomato, Apple or Cranberry Juice
$25.00 per gallon

Assorted Breakfast Pastries and Croissants
$38.00 per dozen

Bagels with Cream Cheese
$42.00 per dozen

Assorted Cheeses
$8.00 per person

Assorted Cereals
$4.00 per person

Assorted Individual Low-Fat Yogurt
$4.00 each

Assorted Freshly Baked Cookies and Brownies
$36.00 per dozen

Assorted Sodas, Spring and Mineral Waters
$4.00 each

Salted Pretzels with Mustard
$36.00 per dozen

Display Platters

Assorted Cheeses
$8.00 per person

Vegetable Crudité with Dip
$6.00 per person

Marinated Grilled Vegetables
$8.00 per person

Fresh Seasonal Fruits and Berries
$8.00 per person

Fancy Mixed Nuts
$25.00 per pound

Whole Fresh Fruits
$2.50 each

Mid-Day Breaks

The Cooler Package
Assorted Soft Drinks
Sparkling Water
Freshly Baked Cookies
$9.00 per person

Brewed Iced Tea
$42.00 per gallon

Fresh Lemonade
$48.00 per gallon

Trader Vic's Starter and Dessert Selections (for both Lunch and Dinner)

Plated meals include choice of: one soup or salad, one entrée and one dessert. Served with roll and butter. Coffee and tea service included.

Starters

(A soup or salad may be served as an additional course for $7.00 per person)

Bongo Bongo Soup
Cream of Puréed Pacific Oysters and Spinach

Won Ton Soup
With Siu Pork, Snow Peas and Black Mushrooms

Trader Vic's Salad
Seasonal Greens, Hearts of Palm with Trader Vic's Javanese Dressing

Caesar Salad
Romaine Lettuce with Shaved Asiago Parmesan and Herbed Croutons

Green Goddess Salad
Tossed Greens with Our Own Green Goddess Dressing

Mache Salad
With Raspberry Vinaigrette and Toasted Pine Nuts

Trader Vic's Famous Desserts

Trader Vic's Cheesecake with Raspberry and Mango Sauce

Tahitian Coffee Crème Brûlée with Fresh Raspberries

Trader Vic's Key Lime Pie

Chocolate Macadamia Nut Tart with Raspberry Sauce and Whipped Cream

Polynesian Snowball – Vanilla Ice Cream with Chocolate Sauce and Shredded Coconut

Rum Ice Cream with Trader Vic's Praline Sauce

Luncheon Buffets

For groups of 20 or more. For groups with fewer than 20 guests, please contact our Catering Department.

Trader Vic's Deli Buffet – $28.00 per person

Lavosh Crackers and Freshly Baked Bread
Soup du Jour
Trader Vic's Salad – Mixed Greens, Heart of Palm, and Javanese Dressing
Potato Salad and Cole Slaw
Assorted Cold Cuts: Ham, Turkey and Roast Beef
Lettuce, Tomato, Red Onions, American & Swiss Cheese
Mustard and Mayonnaise
Trader Vic's Cheesecake with Raspberry and Apricot Sauce
Coffee (Regular and Decaffeinated)
Selection of Hot Teas

The Lanai Buffet – $28.50 per person

Caesar Salad with Shaved Asiago Cheese and Croutons
Green Bean Salad with Fresh Herbs and Cumin Vinaigrette
Sliced Seasonal Fruits & Berries
Coffee (Regular and Decaffeinated)
Selection of Herbal Teas
Choice three of the following sandwiches:
Prosciutto on Focaccia *– Tomato, Lettuce, Smoked Mozzarella, and Pesto Mayonnaise*
Smoked Salmon on Herbed Bread *– Tomato, Lettuce, Capers, and Mascarpone Cheese*
Roast Breast of Teriyaki Chicken on a Sweet Roll *– Tomato, Spinach, and Mayonnaise*
Grilled Vegetable *– Eggplant, Zucchini, Bell Peppers, and Garlic-infused Olive Oil*

Dinah's Garden Buffet – $35.00 per person

Lavosh Crackers and Freshly Baked Bread
Spinach Salad with Bacon, Bleu Cheese, Pine Nuts and Grapes
Dinah's Famous Fried Chicken (circa 1956)
Baked Atlantic Salmon – Lemon Butter and Chives Sauce
Sautéed Mixed Vegetables
Mashed Potatoes
Trader Vic's Cheescake with Raspberry and Apricot Sauce
Coffee (Regular and Decaffeinated)
Selection of Herbal Teas

The Trader Vic's Buffet – $37.00 per person

Lavosh Crackers and Freshly Baked Bread
Trader Vic's Salad – Mixed Greens, Heart of Palm, and Javanese Dressing
Beef Imperial from Our Wok – Mixed Vegetables, Water Chestnuts, and Bamboo Shoots
Steamed Halibut with Fresh Ginger, Shiitake, Bok Choy, Scallions and Soy
Chinese Long Beans in Fresh Ginger and Black Bean Sauce
Trader Vic's Fried Rice
Fresh Tropical Fruits & Berries
Tahitian Coffee Crème Brûlée
Coffee – (Regular and Decaffeinated)
Selection of Herbal Teas

Trader Vic's Plated Lunch Entrée Selections

Hawaiian Chicken Salad – $28.00 per person
With Fresh Fruit and Honey Dressing

Roasted Breast of Chicken Murat – $32.00 per person
Fresh Artichokes, Pimentos, and Mushrooms and Lemon Butter, Served with Linguini Sesame

Grilled Pacific Salmon –$33.00 per person
Papaya Salsa and Saffron Rice

Steamed Alaskan Halibut – $33.00 per person
Bok Choy, Ginger, Shiitake, Scallions and Soy, Served with Steamed Rice

Bengal Seafood Salad – $34.00 per person
Dungeness Crab, Bay Shrimp, Pineapple and Pine Nuts with Maharajah Madras Curry Dressing

Nicoise Saku Tuna Salad –$34.00 per person
Mixed Greens with String Beans, Celery, Boiled Eggs and Tomatoes

Macadamia Crusted Mahi Mahi – $34.00 per person
Lemon Beurre Blanc, Mixed Vegetables, and Wasabi Mashed Potatoes

Sliced Filet of Beef – $39.00 per person
Cabernet Sauvignon Sauce, Asparagus Shiitake and Fingerling Potatoes

Vegetarian Selections:

Vegetable Curry – $28.00 per person
With Seasonal Vegetables in a Rich and Spicy Curry Sauce, Served with Steamed Rice

Stir Fry Tofu – $28.00 per person
With Bean Sprouts, Snow Peas, Mushrooms and Chili Sauce

Tidbits and Finger Foods

Designed to be passed during your cocktail reception in addition to your menu selection.

Bengal Bay Shrimps on an Endive Petal
Tuna Tartar on Taro Chips
Hawaiian Bamboo Chicken Skewers
Teriyaki Steak Skewers
Crispy Prawns
Crab Rangoon
Sliced Barbecued Pork
Vegetarian Spring Rolls with Ponzu Soy Dip
Vegetable Tempura (Chef's Choice)
Demitasse Bongo Bongo Soup

Pre-Lunch & Dinner Cocktail Reception

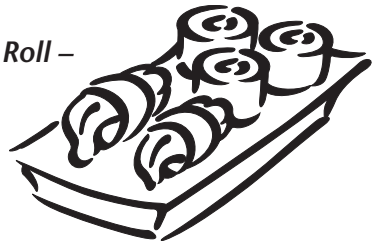
Choose any 3 (6 pieces) – $15 per person
Choose any 4 (8 pieces) – $18 per person

Cocktail Reception

Choose any 4 (12 pieces) – $30 per person
Choose any 5 (15 pieces) – $34 per person
Choose any 6 (18 pieces) – $40 per person
Choose any 7 (21 pieces) – $47 per person

Tuna & Avocado Sushi Roll – $12.00 per roll

Salmon & Cucumber Sushi Roll – $12.00 per roll



Dinner Buffets

For groups of 20 or more. For groups with fewer than 20 guests, please contact our Catering Department.

Asian Buffet –$49.00 per person

Lavosh Crackers and Freshly Baked Rolls
Trader Vic's Mixed Greens with Javanese Dressing
Bengal Seafood Salad
Sliced Ginger Filet of Beef
Spicy Hoisin Glazed Salmon
Red Thai Prawn Curry
Chicken Lo Mein
Pineapple Fried Rice
Stir Fry Mixed Vegetables
Coconut Mousse with Pistachio Nuts
Coffee, Jasmine Green Tea
Fortune Cookie

Trader Vic's Buffet – $58.00 per person

Bengal Bay Shrimps in an Endive Petal
Crab Rangoon
Trader Vic's Mixed Greens with Fresh Hearts of Palm with Javanese Dressing
Barbecued Chicken from Our Wood-Fired Oven
Baked Atlantic Salmon with Lemon Beurre Blanc & Chives
Prawn San Francisco in Chardonnay Sauce
Ginger Filet of Beef with Bell Peppers, Water Chestnuts, Broccolini and Scallions
Assorted Mixed Garden Vegetables
Singapore Noodles
Fresh Sliced Seasonal Fruits & Berries
Trader Vic's Cheesecake/Raspberry and Apricot Sauce
Coffee (Regular and Decaffeinated)
Selection of Herbal Teas

The Luau –$65.00 per person

Mixed Seafood Salad
Luau Pork Spring Rolls
Fried Won Ton with Plum Sauce
Szechwan Butterfly Prawns with Garlic and Chilies
Barbecued Chicken from Our Wood-Fired Oven
Luau Pork Loin with Pineapple Chutney Sauce
Sirloin Steak with Malagasy Peppercorn Butter and Taro Chips
Pineapple Fried Rice
Pake Noodles
Fresh Sliced Seasonal Fruits & Berries
Tahitian Coffee Crème Brûlée
Coffee (Regular & Decaffeinated), Selection of Herbal Teas

Dinah's Buffet – $65.00 per person

Spinach Salad with Bacon, Bleu Cheese, Pine Nuts, Grapes
Caesar Salad – Romaine Lettuce with Asiago Parmesan Cheese and Croutons
Grilled Vegetables – Eggplant, Zucchini, and Bell Peppers Infused in Olive Oil
Dinah's Famous Fried Chicken
Grilled Salmon with Lemon Butter and Chives
Roasted Prime Rib-Eye with a Cabernet Sauvignon Sauce (chef to carve)
String Beans with Toasted Almonds
Mashed Potatoes
Chocolate Opera Cake with Raspberry Sauce
Coffee (Regular and Decaffeinated)
Selection of Herbal Teas

Plated Dinner Entrée Selections

Vegetables Lo Mein Hongkong Style – $35.00 per person

Assorted Vegetables on a Bed of Fried Noodles

Hawaiian Pork Chop with Maui Onion Marmelade – $40.00 per person

Mashed Potatoes and Mixed Vegetables

Corn-Fed Chicken Breast – $39.00 per person

With Asian Vegetables

Szechwan Butterfly Prawns – $40.00 per person

Snow Peas, Garlic & Dried Chilies, with Steamed Rice

Imperial Beef – $40.00 per person

Filet of Beef with Mixed Vegetables and Shiitake, served with Steamed Rice

Oven Roasted Salmon – $40.00 per person

Lemon Beurre Blanc, Sauteed Fresh Spinach and Wasabi Mashed Potatoes

Barbecued Filet of Beef from Our Wood-Fired Oven – $45.00 per person

Cabernet Sauvignon Sauce, Asparagus Shiitake and Fingerling Potatoes

Sirloin of Roast Beef from Our Wood-Fired Oven – $55.00 per person

String Beans with Almonds and Finglering Potatoes

Steamed Alaskan Halibut – $45.00 per person

Bok Choy, Ginger, Shiitake, Scallions and Soy, Served with Steamed Rice

Macadamia Crusted Mahi Mahi – $45.00 per person

Lemon Beurre Blanc, Mixed Vegetables, and Wasabi Mashed Potatoes

Prime Rib Eye Steak with Panko Onion Rings ~ $55.00 per person

Creamed Spinach and Fingerling Potatoes

Cocktail Service

Hosted and Non-Hosted (Cash Bars)

For hosted drinks: prices are exclusive of service charge and sales tax. For non-hosted (Cash Bar) drinks – prices are inclusive of tax. A $100/bartender charge will be charged if bar revenues do not exceed $400 in four hours. A two-hour bar minimum is suggested to reach required bar charge. A time limit should be stated before the event.

Bar Options (please choose one)

	Hosted	*Non-Hosted*
Our Famous Original Mai Tai	*$8.00*	*$9.00*
Well Brand	*$7.50*	*$8.50*
(Jim Beam, Grants, Vodka, Gordon's Gin, Sauza Tequila, Trader Vic's Rums, Christian Brothers' Brandy)		
Premium Brand	*$9.00*	*$10.00*
(Jack Daniel's, Chivas 12, Bombay Sapphire, Johnny Walker Black, Grey Goose, Trader Vic's Rums, Remy Martin VSOP, Patron Silver)		
Domestic Beer	*$5.00*	*$5.50*
Premium Beer	*$6.00*	*$6.50*
House Wine	*$7.00*	*$8.00*
(Beringer Merlot and Berringer Chardonnay)		
Sodas & Mineral Waters	*$3.50*	*$4.00*
Queen Charlotte Fruit Punch	*$5.00*	*$6.00*
Assorted Juices	*$4.50*	*$5.00*

Trader's Festive & Famous Libations – Per Bowl (Approximately 30 drinks per bowl)

(Must be pre-ordered and limit selection to two types of drinks.)

Mai Tai (Trader Vic's Signature Drink) – $225 per each

Soft Mai Tai (a Non-Alcoholic Fruity Classic) – $125 per each

Passion Cocktail (Gin, Passion Fruit Nectar and Lime) – $225 per each

(All prices are subject to 20% service charge and current sales tax. Some vintages are limited and subject to change. We request at least one week advanced notice for wine and bar ordering. Please feel free to consult with our Bar Manager.)

(Ask about our extensive wine cellar. Our wine list changes every few months.)

Audio-Visual Packages and Services

Computer Data Display Package
Color LCD Projector SVGA
Screen
All Cabling, Extension Cords, etc.

Overhead Projection Package
Overhead Projector
Projection Cart/Stand
Screen
All Cabling, Extension Cords, etc.

35MM Slide Projection Package
35mm Slide Projector
Remote
Appropriate Zoom Lens
Projection Cart/Stand
Screen

Sound Package (Wireless)
Attached Speakers
Mixer
Wireless or Lavaliere Microphone

Audio Components
(Mixers/Amplifiers)
4 Channel Mono Mixer
8 Channel Mixer

Wireless Microphones
Microphones
Lavaliere

Screens
7x7 Screen
10x10 screen
Podium & Microphone

VHS VCR/Monitor Package
VHS Videocassette Recorder
Color Monitor
Cart
All Cabling, Extension Cords, etc.

Sound Package (Wired)
Choice of Table-Top Stand or Long Stand
Portable Speakers
Mixer
Wired Microphone (up to 5)

Players/Recorders
Stereo Cassette Deck
Compact Disc Player
VHS Player/Recorder

Video/Data Monitors
Video Monitor
Video Monitor

Cameras
Camcorder (digital or VHS)
Camera Tripod

Miscellaneous

Polycom
Flipchart w/Four Markers
Speakers
Message Board/Cork Board
Easel Stand (no pads)
Laser Pointer
White Board on Wheels
Podium

Any equipment or technician canceled within 24 hours of a function's start time will be billed at full price. All prices listed are per room per day. For phone lines, bulk power and quotes, please call Catering and Convention Services at 650.798.1306.