

"Mai Tai Roa ae!"

(Tahitian for "Out of this world – the best!")

Let our professional staff attend to every detail, ensuring that your event, whether a social gettogether or corporate, will be memorable and worry-free. From private dining in the Tiki Room to cocktail master classes at the Marina, or booking the entire restaurant exclusively, there is something to suit every desire and budget.

Trader Vic's features four event spaces that can be hired individually or combined:

The Marina
The Upper and Lower Bar
The Tiki Room
The Restaurant

We welcome groups from 10 to 300 guests. Our exotic fusion cuisine is available for private events with multiple dining options.

Our variety of set menus can be served traditional "Island style" with the dishes placed down the centre of the table for guests to choose for themselves. You can also choose individual dishes "a la carte".

For any inquiry please call us 0207 208 4113 or email us tradervics parklane@hilton.com

tradervicslondon.com



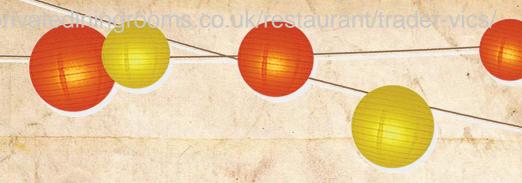


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LONO'S FEAST - £40

Starters

Beef Cho-Cho . Finished on a flaming Hibachi

Won Ton Soup

Shrimp & chicken dumplings with pok choy, water chestnut

& soy ginger broth

Trader Vic's Salad

Mixed greens, palm heart, mushrooms and Javanese dressing

Main course

Soy-Glazed Half Chicken
Lyonnaise potato cake, watercress salad

"Old Way" Chow Mein

A Trader Vic's classic original recipe, vegetables with soft egg noodles

BBQ Scottish Salmon
Celery root and potato puree, Chimichurri sauce

BeefMalayan

Tender fillet strips simmered in curry cream sauce with peeled green asparagus & pake noodles

Dessert

Snow Bowl Banana Fritter Rum Ice Cream

Add-ons

Sides selection

£5 each

Vic's rice (shrimp, chicken, eggs) Creamed or sautéed spinach Potato lyonnaise cake Garlic stir-fried broccolini





½ bottle of house wine

Mineral water



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Starters

Tahitian Prawn Skewers

Marinated in lemongrass, ginger, Thai curry paste with coconut lime dipping sauce

Cheese Balls

Cheddar, Emmental, coriander and jalapeño, golden fried

BBQ Spare Ribs
Original 1972 recipe, fork-tender, BBQ glaze

Tom Yum Goong
Spicy & sour seafood soup with prawns, sea bass, snow peas, carrots & coriander

Main course

Beef & Reef
Wok'd beef tenderloin & prawns with garlic, black pepper, scallions, red onion,
basmati rice

Trader Vic's Signature Vegetable Curry

Trader Vic's own unique blend of curry spices & vegetables simmered together served with our unique "flavour" condiments dish, basmati rice

Fillet of Wild Sea Bass
Ginger soy marinated with broccolini & Shiitake mushroom vinaigrette

BBQ Indonesian Rack of Lamb
With peanut butter and Trader Vic's mango chutney

Add-ons

Sides selection

£5 each

Vic's rice (shrimp, chicken, eggs) Creamed or sautéed spinach Potato lyonnaise cake Garlic stir-fried broccolini

Dessert

Trader Vic's Snowball Banana Fritter Warm Apple Pie



£29 drinks package

1x Mai Tai cocktail ½ bottle of house wine Mineral water



Appetisers served to share

Cosmo Tidbits Platter

Crispy prawns Crab Rangoon BBQ spare ribs Char siu pork

Trader Vic's Salad

Mixed greens, palm heart, mushrooms and
Javanese dressing

Main course selection

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Macadamian Crusted John Dory Wasabi mashed potato, citrus butter sauce

BBQ Indonesian Rack of Lamb
With peanut butter and Trader Vic's
mange chutney

King Prawns Rougail
Garlic, thyme & olive oil marinated, with
basmati rice

Dome of char-grilled seasonal vegetables Served with Roasted garlic and thyme, finished with aged balsamic & herb oil

Wood-fired Beef Rib eye steak, sauteed spinach, Bearniase sauce, Malagasy gratin



Sides selection (choose 2) Vic's rice (shrimp, chicken, eggs) Creamed or sautéed spinach Potato lyonnaise cake Garlic stir-fried broccolini

Dessert selection

Chocolate Lava Cake Warm Apple Pie Pukolu Bowl

package 1x Mai Tai cocktail ½ bottle of house wine Mineral water

£29 drinks





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Trader Vic's Salad

Mixed greens, palm heart, mushrooms and

Javanese dressing

Caesar Salad

Romaine lettuce, ginger, lemon & anchovies dressing with garlic croutons, shaved
Parmesan cheese

Wood fired Scottish Salmon
Celery root and potato puree, Chimichurri
sauce

Trader Vic's Signature Chicken Curry
Trader Vic's own unique blend of curry spices
& vegetables

"Old Way" Chow Mein
A Trader Vic's classic original recipe,
vegetables
with soft egg noodles

BBQ Indonesian Rack of Lamb
With peanut butter and Trader Vic's mango
chutney

Dessert selection

Hupie
Traditional Polynesian coconut dessert

Chef's Special Rum Chocolate Pot with fresh cream

BBQ Pineapple with chili compote



£29 drinks package

1x Mai Tai cocktail ½ bottle of house wine Mineral water

Sides selection

Vic's rice (shrimp, chicken, eggs) Jasmine rice Potato lyonnaise cake Garlic stir-fried broccolini

Drinks Packages

At Trader Vic's, we are very happy to make tailor-made drink packages for your guests to enjoy.

Our most popular package is below which will look after your guests all evening, includes one of our signature Mai Tai cocktail served on arrival, followed by selected wines and mineral water with dinner.

£29 per guest

1x Mai Tai cocktail ½ bottle of house wine ½ bottle of mineral water

Please speak to a manager who will be happy to assist







Come and see what makes our cocktails so special!

Why not try something different and include our famous Mai Tai cocktail masterclass, either as the main event for your guests or an introduction to your party with us at Trader Vic's.

Hosted by our experienced bar tender, find out everything you need to know about your rum and then get hands-on as you learn to make the perfect 1944 Mai Tai.



£25 per guest

(includes a cocktail on arrival and enjoy the masterpiece you make)







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Customize your party, choose your selection Canapés Selection

Cheese Balls
Golden fried

Massala Chicken Skewers
With Methi sauce

Peking Duck Rolls
With hoisin plum sauce

Vegetable Tempura
Chilli soya dipping sauce

Beef Cho-Cho Ginger sake sauce

Tahitian Prawns

Coconut lime dipping sauce

Singapore Noodles
Wok fried vegetable noodles

Vic's "All In" Fried Rice
Shrimp, chicken, bean sprouts, green onions, scrambled eggs, jasmine rice

6 pieces per person - £18 8 pieces per person - £24

£29 drinks package

1x Mai Tai cocktail ½ bottle of house wine Mineral water

Sweet Temptations

Fruit Skewers Chef's Special Rum Chocolate Pot

£5 per person





Menu selection

Menu selection must be completed 7 days prior to the function date.
We require a confirmation of the number of guests at the time of booking, final numbers are needed 5 days prior to the event.

An optional 12.5% service charge will be added to your bill

Deposit

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To reserve the space and date that you have chosen we require a deposit amount of 50% of the total food bill.

The deposit will be credited to your final balance, which is to be paid at the end of the function.

We are only able to refund your deposit in the event of a cancellation made at least 5 days prior to the event. Any cancellation made after this time, will not be refunded.

An optional 12.5% service charge will be added to your bill

Festive season

Please note that during December the Tiki room (private dining room) is only available if you select Kanaola's Feast and Akea's Luau menu or one of the festive menu's.

The cancellation period is 7 days prior the event.

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