

Philippe


by Philippe Chow
WASHINGTON DC



Official Restaurant Partner of Arena Stage



LARGE GROUP AND PRIVATE
DINING GUIDE 2025

 @PHILIPPECHOW | PHILIPPECHOW.COM

635 WHARF STREET SW, WASHINGTON, DC 20024





BAR



PATIO



FRONT ENTRANCE



EMPEROR'S PRIVATE DINING ROOM



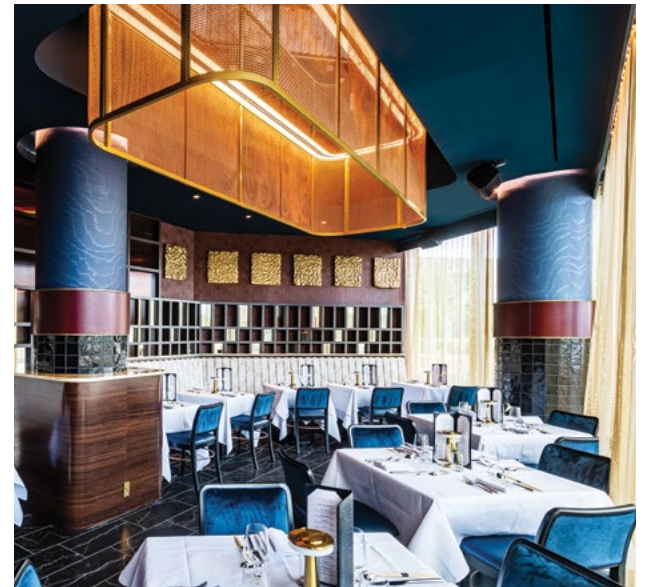
EMPRESS'S PRIVATE DINING ROOM



SEMI-PRIVATE DINING A
WITH LUXURIOUS THEATER-STYLE DRAPE DIVIDER

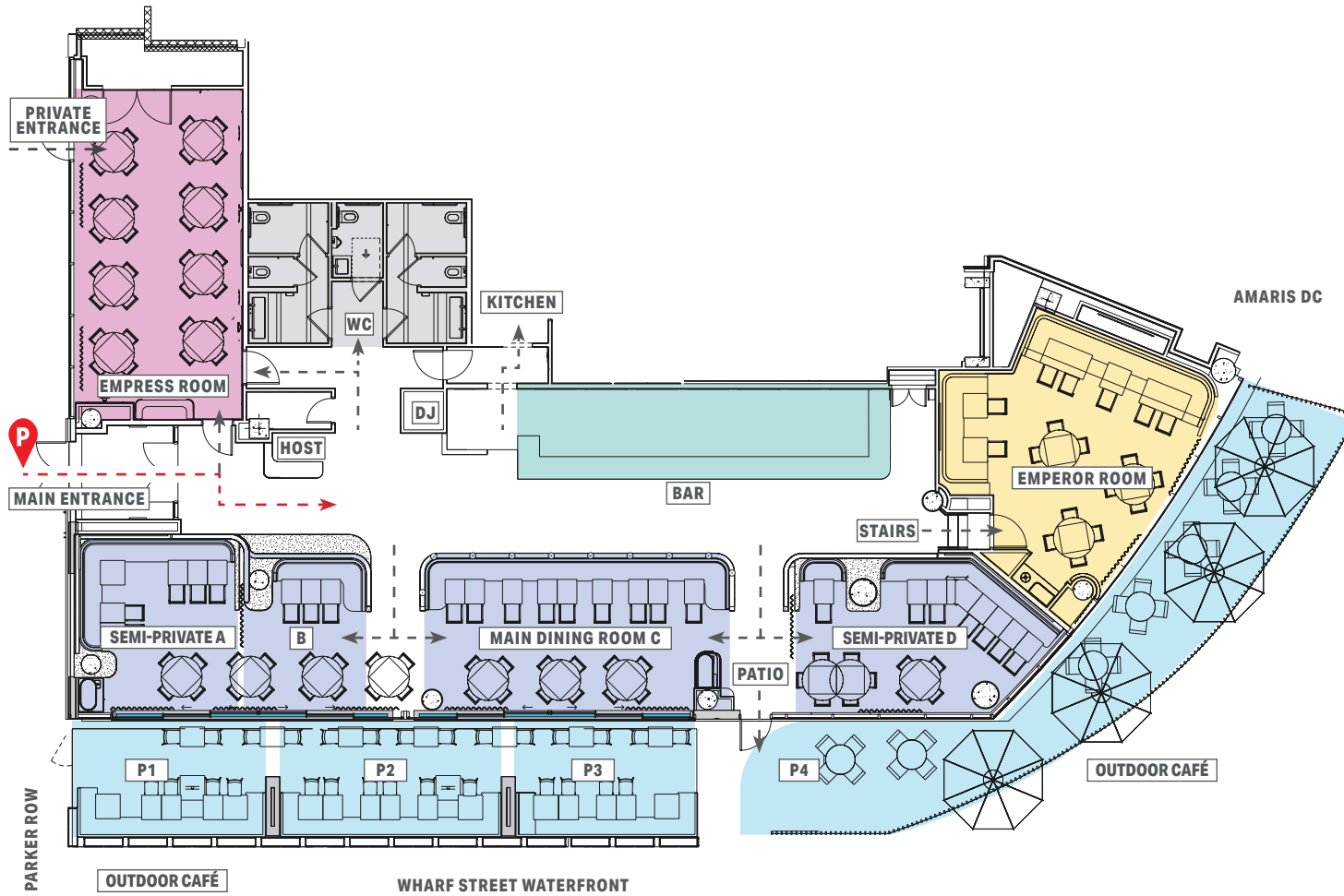


MAIN DINING ROOM



SEMI-PRIVATE DINING D
WITH LUXURIOUS THEATER-STYLE DRAPE DIVIDER

FLOORPLAN



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CAPACITY

Full Buyout	Seated	Cocktail	Board
Interior	186	227	
Exterior	48	60	
Private Dining			
Empress	40	50	28
Emperor	34	45	18
Dining Room			
A (Semi-Private)	20	25	10
B	12	12	
C	40	50	20/20
D (Semi-Private)	40	45	20
Bar			
	16	20	
Outdoor Café			
P1	12	15	
P2	12	15	
P3	12	15	
P4	12	15	

- EMPRESS ROOM
- EMPEROR ROOM
- DINING ROOM
- PATIO
- BAR
- WASHROOM
- SLIDING GLASS DOORS
- FIREPLACE
- CURTAINS (FULL LENGTH)

Philippe Chow Parking

Valet parking is staged just a few steps away from Philippe Chow at the Pendry Hotel. The closest paid garage parking is Wharf Garage #3, located at the 602 Water St SW entrance.

Arena Stage Parking

For information about nearby parking at Arena Stage, including pre-reserved pricing and garage entrance location, visit arenastage.org/parking.

Tel: 202.601.8888



TASTING EXPERIENCE

79 per person

This tasting experience is curated exclusively for **Arena Stage patrons** and includes all the dishes listed below. Multiple plates of each dish will be served for the group to share plus vegetable fried rice for the table.

First Course

- Salt and Pepper Calamari **GFR**
- Crispy Cauliflower **VG GFR**
- Chicken or Beef Satay* **D N GFR**
- Chicken Lettuce Wraps **GFR**
- Vegetable Lettuce Wraps **VR VGR GFR**

Second Course

- Sweet and Sour Chicken
- Filet Mignon and Green Beans
- Shanghai Noodles
- Tofu Vegetable Stir Fry **VR VGR GFR**

Third Course

- Seasonal Sorbet
- Red Velvet Cake **D**

Add Whole Roasted Peking Duck

served with plum sauce and house-made pancakes

+99 per duck serves up to 4 guests



V Vegetarian | VR Vegetarian by Request | VG Vegan | VGR Vegan By Request
GF Gluten-Free | GFR Gluten-Free By Request | D Dairy | N Contains Nuts

GOLDEN TASTING EXPERIENCE

95 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share.

First Course

- Assorted Steamed Dumplings
- Chicken Lettuce Wraps **GFR**
- Chicken Satay **D N GFR**
- Crispy Spring Rolls
- Honey Glazed Spare Ribs

Second Course

- Beijing Chicken **N**
- Chilean Sea Bass **GFR**
- Filet Mignon and Green Beans
- Nine Seasons Spicy Prawns **GF**

Third Course

- Crispy Duck **GFR**
- (Substitute Peking Duck +20pp) **GFR**

Sides

- Fried Rice **GFR**
- Sautéed Broccoli **V VGR GFR**
- Vegetable Lo Mein **V**

Fourth Course

- Chocolate Trilogy Cake **D**
- Ice Cream **D**
- Peanut Butter Explosion **N D**
- Red Velvet Cake **D**

V Vegetarian | **VR** Vegetarian by Request | **VG** Vegan | **VGR** Vegan By Request
GF Gluten-Free | **GFR** Gluten-Free By Request | **D** Dairy | **N** Contains Nuts



GRAND TASTING EXPERIENCE

125 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share.

First Course

Assorted Steamed Dumplings
 Beef Satay **D N GFR**
 Chicken Lettuce Wraps **GFR**
 Chicken Satay **D N GFR**
 Honey Glazed Spare Ribs
 Mr. Cheng's Noodles

Second Course

House Mignon **GFR**
 Salt and Pepper Prawns **GF**
 Special Prawns **GF**
 Sweet and Sour Chicken **GF**
 Wok-Seared Branzino **GF**

Third Course

Peking Duck **GFR**

Sides

Fried Rice **GF***
 Sautéed Broccoli **V VGR GFR**
 Vegetable Stir-Fry **V GF**

Fourth Course

Chocolate Trilogy Cake **D**
 Ice Cream **D**
 Red Velvet Cake **D**
 Seasonal Sorbet



CROWN TASTING EXPERIENCE

145 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share.

First Course

- Assorted Steamed Dumplings
- Baby Greens Salad **GFR V**
- Chicken Lettuce Wraps **GFR**
- Chicken Satay **D N GF**
- Crispy Spring Rolls
- Grand Walnut Sesame Prawns **D N GF**

Second Course

- Chilean Sea Bass **GFR**
- Black Prawns **GF**
- House Mignon **GFR**
- Kung Pao Chicken **N**
- Wok Fried or Sautéed Lobster **GF**

Third Course

- Peking Duck **GF***

Sides

- Chicken Flat Noodles **GFR**
- Fried Rice **GFR**
- Sautéed String Beans **V VGR GFR**

Fourth Course

- Cotton Candy Baked Alaska Flambéed Tableside **D**
- Ice Cream **D**
- Red Velvet Cake **D**
- Warm Chocolate Lava Cake

V Vegetarian | **VR** Vegetarian by Request | **VG** Vegan | **VGR** Vegan By Request
GF Gluten-Free | **GFR** Gluten-Free By Request | **D** Dairy | **N** Contains Nuts



HORS D'OEUVRES

hors d'oeuvres passed butler-style – select any five

1 HOUR 40pp | 2 HOUR 70pp | 3 HOUR 100pp

Signature Satay

Chicken, Shrimp, Beef **D N GFR**
 Lobster (+12pp) **D N GFR**

Chicken

Beijing Chicken **N**
 Kung Pao Chicken **N**
 Sweet and Sour Chicken **GF**

Seafood

Grand Walnut Sesame Prawns **D N GF**
 Black Prawns **GF**
 Salt and Pepper Calamari **GF**
 Salt and Pepper Prawns **GF**
 Special Prawns **GF**

Beef

Filet Mignon Tips **GFR**

Tofu and Vegetables

Crispy Cauliflower **V GFR**
 Salt and Pepper Eggplant **V GF**
 Scallion Pancakes **V**

Crispy Spring Rolls

Duck
 Shrimp
 Vegetable **V**

Dumplings

Duck
 Shrimp
 Vegetable **V**
 Steamed Sampler
 Wok Fried Beef
 Wok Fried Pork

Sweets

Chocolate Trilogy Cake **D**
 Mini Éclair Puffs **D**
 Mini Macaroons **N D**
 Mini Pastries **D**
 Petit Fours **D**
 Red Velvet Cake **D**



V Vegetarian | **VR** Vegetarian by Request | **VG** Vegan | **VGR** Vegan By Request
GF Gluten-Free | **GFR** Gluten-Free By Request | **D** Dairy | **N** Contains Nuts

COCKTAILS & HORS D'OEUVRES

selection of five hors d'oeuvres with an open bar package

THE DISTRICT

non-premium open bar

selection of five hors d'oeuvres
passed butler-style

1 HOUR 70pp

2 HOUR 110pp

3 HOUR 140pp

CAPITAL HILL

premium open bar

welcome prosecco reception

selection of six hors d'oeuvres
passed butler-style

1 HOUR 80pp

2 HOUR 125pp

3 HOUR 175pp



Please note that shots are not part of any of the open bar offerings.



BEVERAGE SELECTIONS

NON-PREMIUM OPEN BAR

2 HOUR 60pp

3 HOUR 90pp

Spirits Sample Selections:

vodka: Tito's, Grey Goose | *gin*: Tanqueray, Hendrick's | *rum*: Bacardi, Myer's
tequila:Codigo Blanco | *whiskey*: Jameson, Proper 12 | *bourbon*: Great Jones limited allocation
rye: Michter's | *scotch*: Glenlivet 12, Johnnie Walker Black | *cognac*: Rémy Martin VS

Wine Sample Selections:

sparkling: Gérard Bertrand Cremate de Limoux Brut Rosé | *rosé*: Hampton Water Rosé
white: McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling, Chalk Hill Chardonnay
red: Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec, Turley Red Zinfandel

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager

PREMIUM OPEN BAR

2 HOUR 75pp

3 HOUR 100pp

Spirits Sample Selections:

vodka: Absolut Elyx, Ketel One, Belvedere | *gin*: Monkey 47, Botanist | *rum*: Bacardi, Myer's, Zacapa, Mount Gay Eclipse Silver
tequila: Doble Diamante, Casamigo añejo | *whiskey*: Jameson, Proper 12
bourbon: Angel's Envy, Woodford Reserve | *rye*: Great Jones, Angel's Envy
scotch: Glenlivet 12, Glenfiddich 12, Macallan 12 | *cognac*: Rémy Martin VS, Hennessy VS, Martell VS

Wine Sample Selections:

sparkling: Gérard Bertrand Cremate de Limoux Brut Rosé | *rosé*: Château Sainte Marguerite Fantastique Rosé, Hampton Water Rosé
white: Roi Des Pierres Sancerre Blanc, McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling, Chalk Hill Chardonnay
red: The Prisoner Red Blend, Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec, Turley Red Zinfandel

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager, Founders All Day IPA

OPEN WINE AND BEER BAR

2 HOUR 45pp

3 HOUR 60pp

Wine Sample Selections: *white*: McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling | *rosé*: Hampton Water Rosé
red: Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale

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