

The Experience

Private Events at Philippe Chow Fifth Avenue

Philippe Chow

FIFTH AVENUE NYC

10 East 52nd Street, New York, New York 10022

Welcome to Philippe Chow Fifth Avenue

Located just steps from Fifth Avenue, in the heart of Midtown Manhattan, Philippe Chow offers a refined setting for private celebrations, corporate gatherings, fashion events, & press dinners.

Known for theatrical tableside presentations & modern Chinese cuisine, Philippe delivers an unforgettable dining experience in one of New York's most iconic neighborhoods.



The Philippe Chow Experience



Signature Tableside Peking Duck Presentation

Elegant Private Dining Rooms

Full Restaurant Experience

Signature Theatrical Desserts

Curated Cocktail & Wine Program

Steps From Fifth Avenue
Luxury Retail

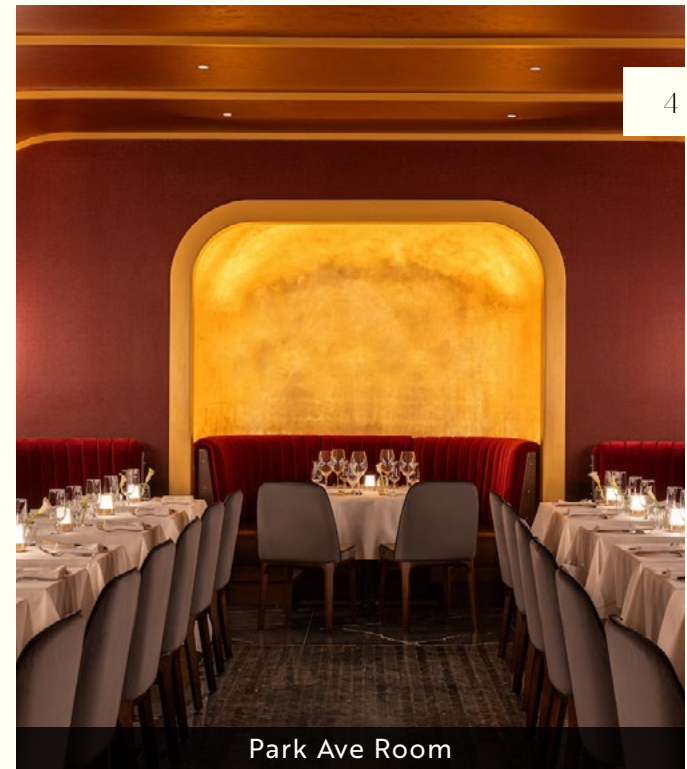




Bar & Lounge



Madison Ave Room



Park Ave Room



Fifth Ave Room



The Cellar

Bar & Lounge

The welcoming entrance to Philippe Chow featuring a dramatic bar & intimate lounge seating ideal for cocktail receptions & networking events.



Park Ave Room

Elegant banquette seating & warm lighting create the perfect setting for corporate dinners & celebratory gatherings.





Madison Ave Room

A spacious second-floor dining room, perfect for large gatherings, presentations, and brand activations.

Fifth Ave Room

A spacious second-floor dining room ideal for larger private dinners, presentations & brand activations.



The Cellar

A hidden private dining experience surrounded by an extensive wine collection.



Full Restaurant Experience

Seated: 185 Guests
Cocktail Reception: 325 Guests

All Private Dining Rooms

Bar & Lounge

Multi-Level Event Capability

Optional Private Entrance

Dedicated Event Staff

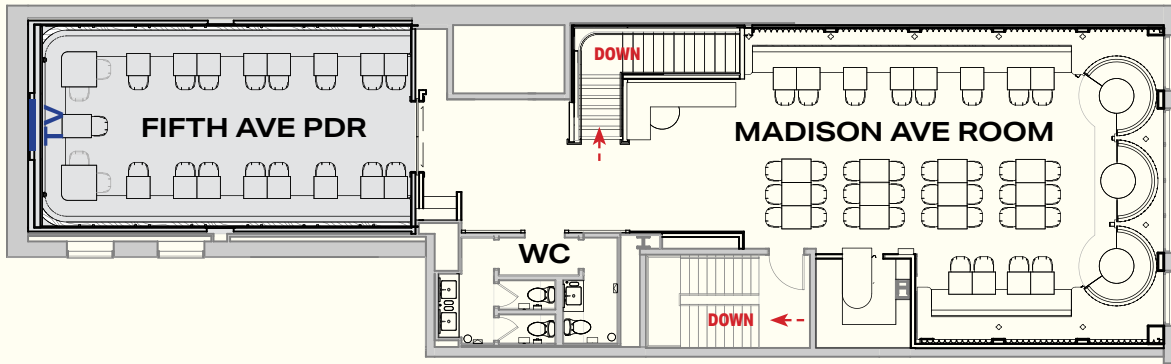
Audio & Video Availability

Brand Activations, Product Launches
& Fashion Events



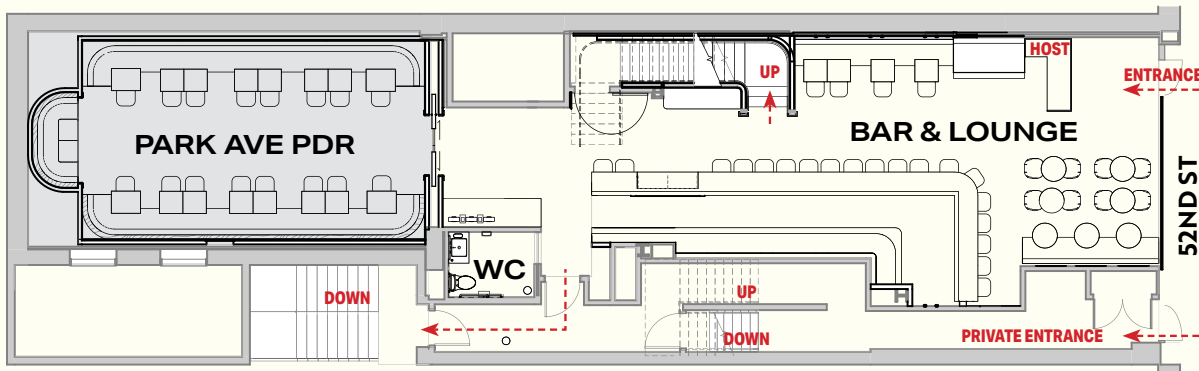
Capacity & Floor Plan

SECOND FLOOR



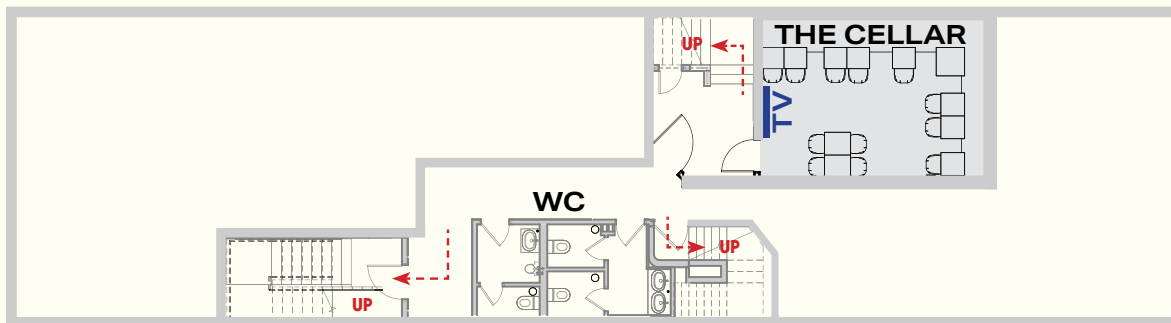
	Seated	Cocktail	Board
Second Floor	100	150	
Fifth Ave	40	60	20
Madison Ave	60	90	30

FIRST FLOOR



First Floor	65	125	
Park Ave	40	80	20
Bar & Lounge		75	

THE CELLAR



The Cellar	20	50	16
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Restaurant	185	325	
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The Golden Tasting Experience

95 per person • Served Family-Style

First Course (choose 3)

Chicken Satay *gf/d/n*
Beef Satay *gf/d/n*
Chicken Lettuce Wraps *agf*
Crispy Vegetable Spring Rolls
Assorted Dumplings

Main Course (choose 3)

Beijing Chicken *n*
Chilean Sea Bass
Filet Mignon & Green Beans
Sweet & Sour Chicken *gf*
Nine Seasons Spicy Prawns +10
Maine Lobster +20

Accompaniments (served for the table)

Vegetable or House Fried Rice
Sautéed or Steamed Broccoli

Dessert (served for the table)

Chocolate Trilogy Cake *d*
Red Velvet Cake *d*
Sorbet *d*

Signature Tableside Experiences

Peking Duck +25pp or +128 per duck
Cotton Candy Baked Alaska +20

gf = Gluten-Free | agf = Available Gluten-Free | v = Vegan
d = Dairy | n = Contains Nuts | m = Mushroom | sf = Shellfish



The Imperial Experience

135 per person • Served Family-Style

First Course (choose 4)

Chicken Satay *gf/d/n*
Beef Satay *gf/d/n*
Chicken Lettuce Wraps *agf*
Vegetable Lettuce Wraps *v/agf*
Assorted Steamed Dumplings
Crispy Cauliflower *v/gf*
Vegetable Spring Rolls
Grand Walnut Sesame Prawns +10
Honey-Glazed Pork Spare Ribs +10

Main Course (choose 4)

Beijing Chicken *n*
Chilean Sea Bass
Filet Mignon & Green Beans
Sweet & Sour Chicken *gf*
Crispy Beef
Vegetable Lo Mein
Nine Seasons Spicy Prawns +10
House Mignon +15
Maine Lobster +25

Accompaniments (served for the table)

Vegetable Fried Rice
Bok Choy, Sautéed or Steamed *v/gf*
Tofu Vegetable Stir Fry *v/gf*

Dessert (served for the table)

Chocolate Trilogy Cake *d*
Red Velvet Cake *d*
Sorbet *gf*

Signature Tableside Experiences

Peking Duck +25pp or +128 per duck
Cotton Candy Baked Alaska +20

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The Crown Experience

170 per person • Served Family-Style

First Course (choose 5)

Beef Satay *gf/d/n*
Chicken Satay *gf/d/n*
Chicken Lettuce Wraps *agf*
Assorted Steamed Dumplings
Crispy Cauliflower *v/gf*
Vegetable Lettuce Wraps *v/agf*
Grand Walnut Sesame Prawns
Honey-Glazed Pork Spare Ribs

Main Course (choose 5)

Filet Mignon & Green Beans
Chilean Sea Bass
Sweet & Sour Chicken *gf*
Beijing Chicken *n*
Nine Seasons Spicy Prawns
Maine Lobster
Crispy Beef
Vegetable Lo Mein
Crispy Duck

Accompaniments (served for the table)

Vegetable or House Fried Rice
Bok Choy, Sautéed or Steamed *v/gf*
Vegetable Stir Fry *v/gf*

Dessert (served for the table)

Chocolate Trilogy Cake *d*
Red Velvet Cake *d*
Sorbet *gf*
Cotton Candy Baked Alaska

Signature Tableside Experiences

Peking Duck +25pp or +128 per duck

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Hors d'Oeuvres

Select 5 | Passed Butler-Style

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

Beef Satay *d/n/gf*

Shrimp Satay *d/n/gf*

Chicken Satay *d/n/gf*

Lobster Satay (+12 per satay) *d/n/gf*

Filet Mignon Tips *agf*

Beijing Chicken

Kung Pao Chicken *n/gf*

Sweet & Sour Chicken *gf*

Salt & Pepper Calamari *gf*

Grand Walnut Sesame Prawns *d/n/gf*

Salt & Pepper Prawns *gf*

Special Prawns *gf*

Crispy Duck Spring Rolls

Crispy Shrimp Spring Rolls

Crispy Vegetable Spring Rolls *v*

Salt & Pepper Eggplant *v/gf*

Scallion Pancakes

Duck Dumplings

Shrimp Dumplings

Chicken Dumplings

Vegetable Dumplings *v*

Wok-Fried Beef Dumplings

Wok-Fried Pork Dumplings

Mini Éclair Puffs *d*

Mini Macarons *n*

Mini Cheesecakes *d*

Chocolate Petit Fours *d*

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Cocktail Receptions & Beverage Packages

Spirits and wines listed are a representative selection of brands offered

Classic Bar + 5 Hors d'Oeuvres

1 Hour 70pp | 2 Hour 110pp | 3 Hour 140pp
Tito's, Tanqueray, Bacardi, Jameson, Glenlivet 12,
Curated Wines, Select Beers

Premium Bar + 6 Hors d'Oeuvres

1 Hour 80pp | 2 Hour 125pp | 3 Hour 165pp
Belvedere, Monkey 47, Don Julio, Woodford
Reserve, Macallan 12, Curated Wines, Select Beers

Classic Bar

2 Hour 60pp | 3 Hour 90pp
Tito's, Tanqueray, Bacardi, Jameson, Glenlivet 12,
Curated Wines, Select Beers

Premium Bar

2 Hour 75pp | 3 Hour 100pp
Belvedere, Botanist, Don Julio, Angel's Envy,
Macallan 12, Curated Wines, Select Beers

Wine & Beer

2 Hour 50pp | 3 Hour 75pp
Curated Wines, Select Beers

Includes soft drinks, juice, mineral water, coffee & tea. Shot service is not included as part of the package.



Why Host Your Event at Philippe Chow

Prime Fifth Avenue Address

Signature Peking Duck Presentation

Dramatic, Modern Chinese Design

Versatile Private Dining Spaces

Ideal for Corporate Events,
Fashion Launches, Social
Gatherings & Celebrations

Full Restaurant Experience
Available

An Experience Designed
To Impress



Plan Your Event

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10 East 52nd Street
New York, NY, Between
Fifth & Madison

