# 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

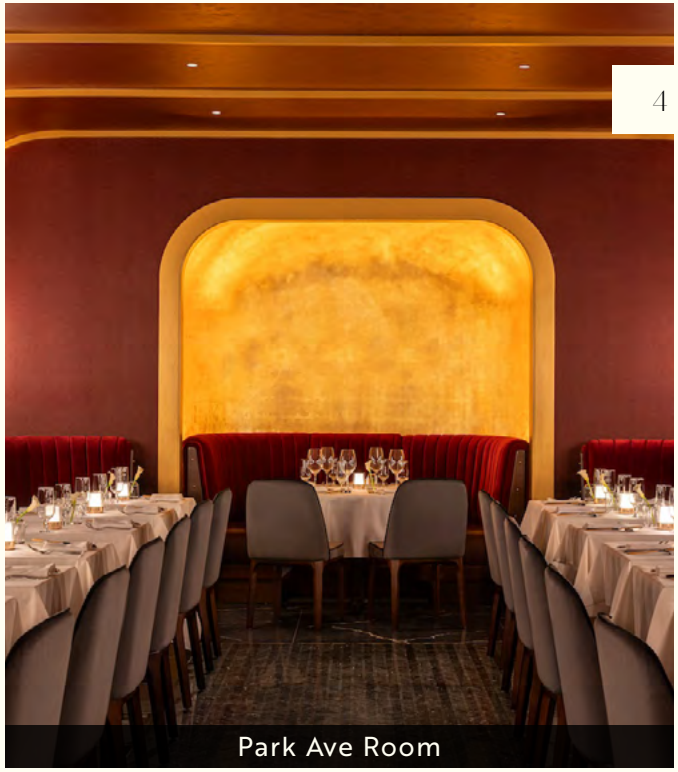
Curated Cocktail & Wine Program

Steps From Fifth Avenue Luxury Retail




Bar & Lounge


Madison Ave Room


Park Ave Room


Fifth Ave Room


The Cellar



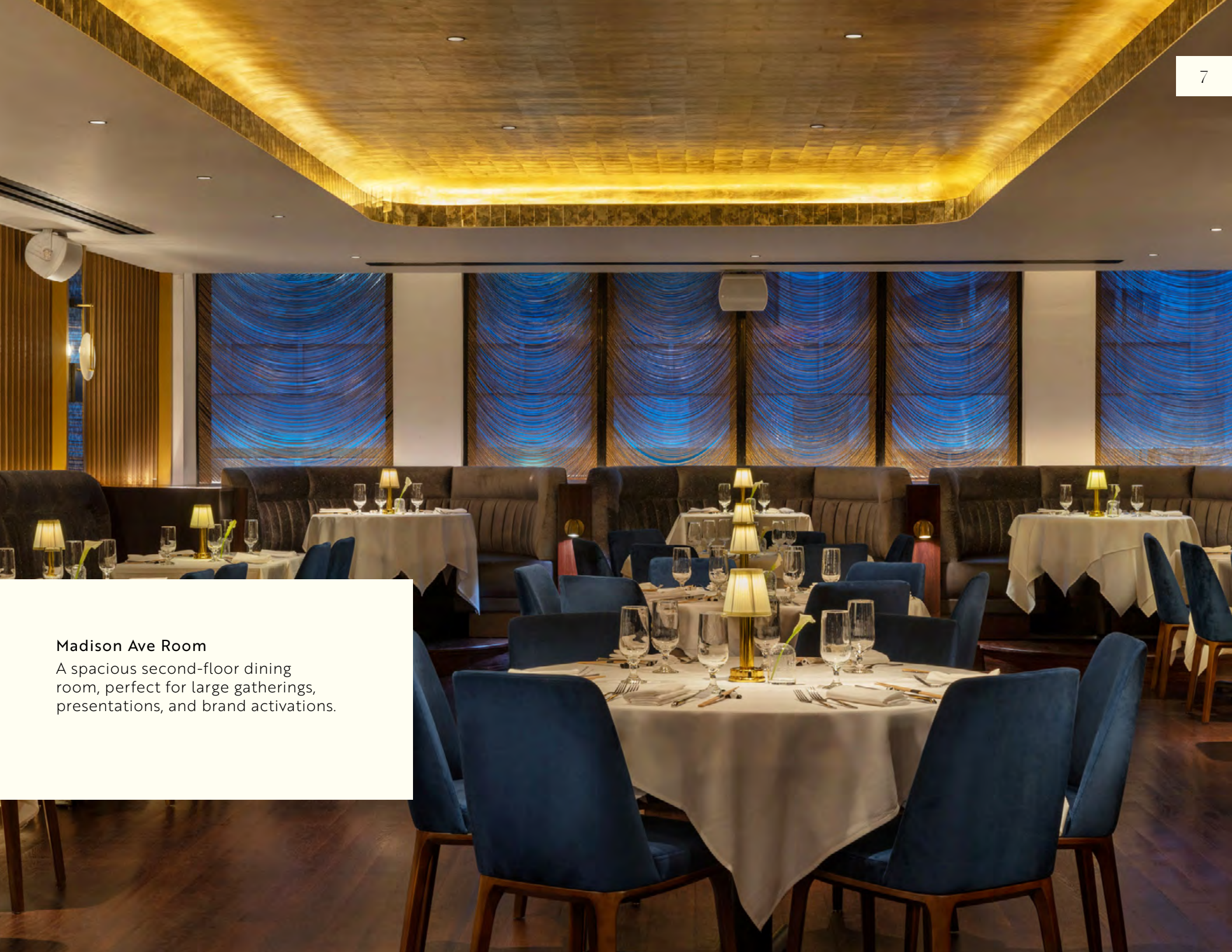
**Bar & Lounge**

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.



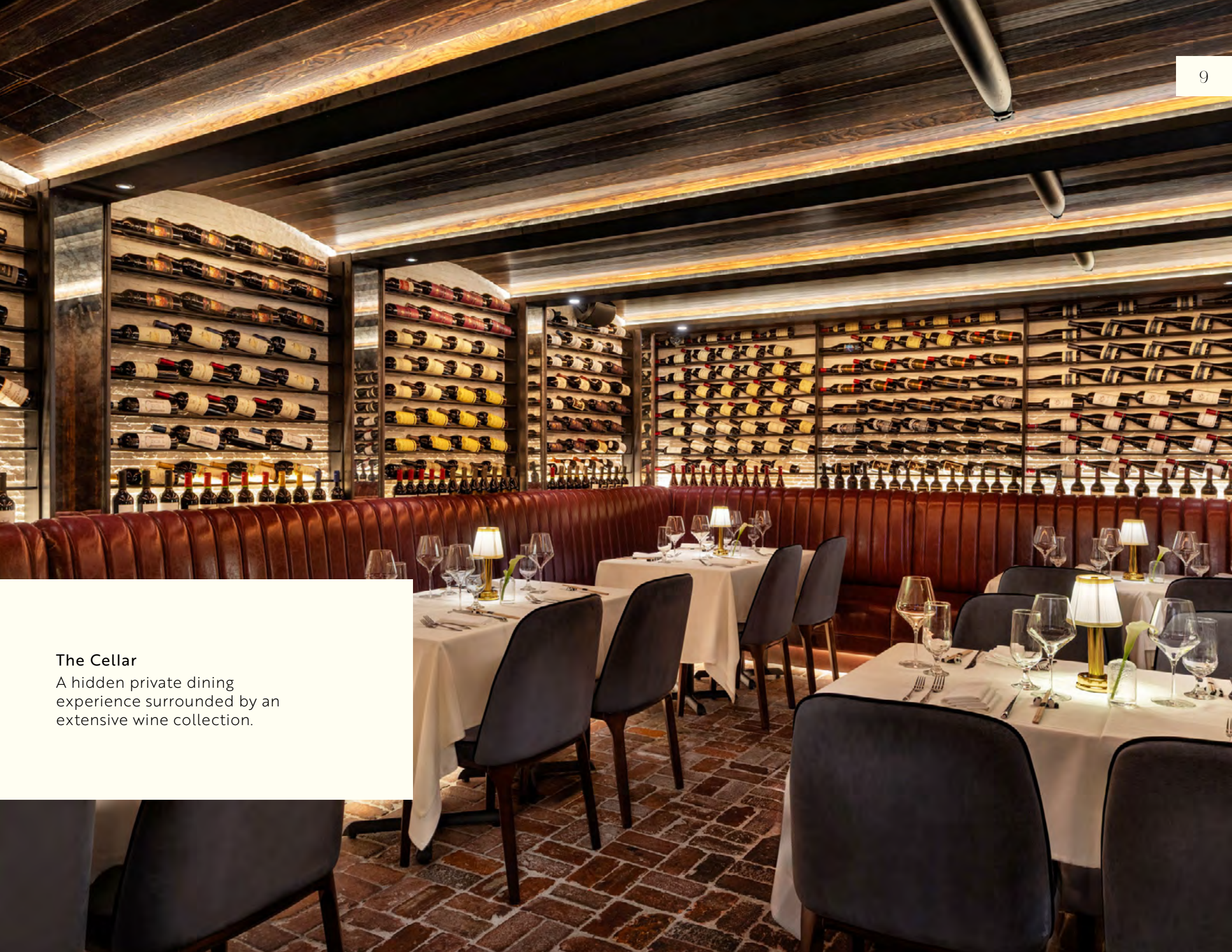
**Madison Ave Room**

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

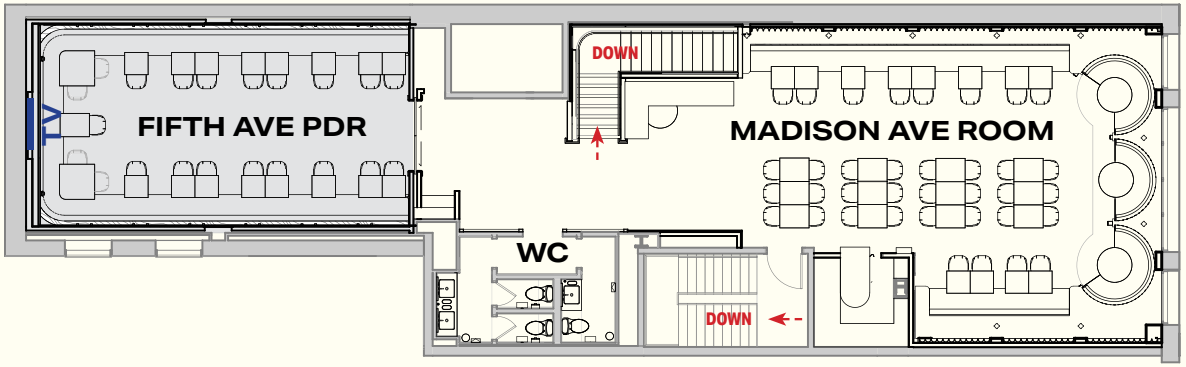
Audio & Video Availability

Brand Activations, Product Launches & Fashion Events



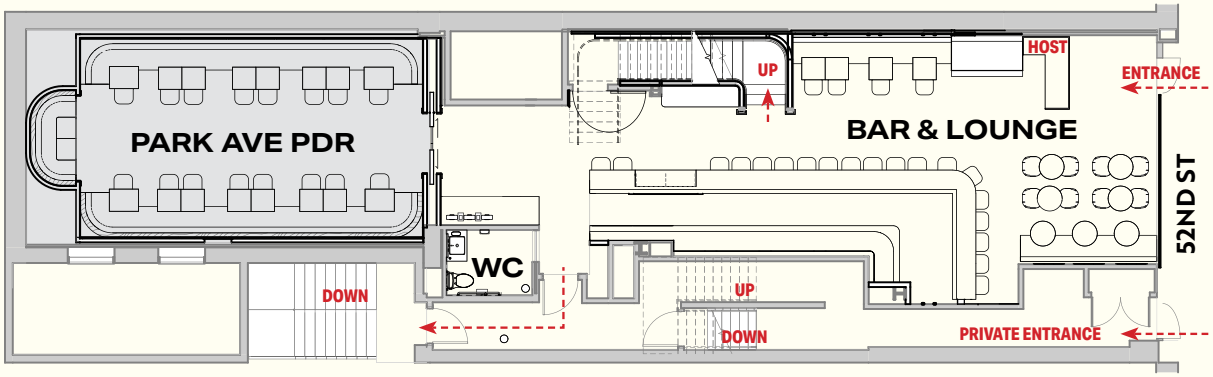
# Capacity & Floor Plan

## SECOND FLOOR



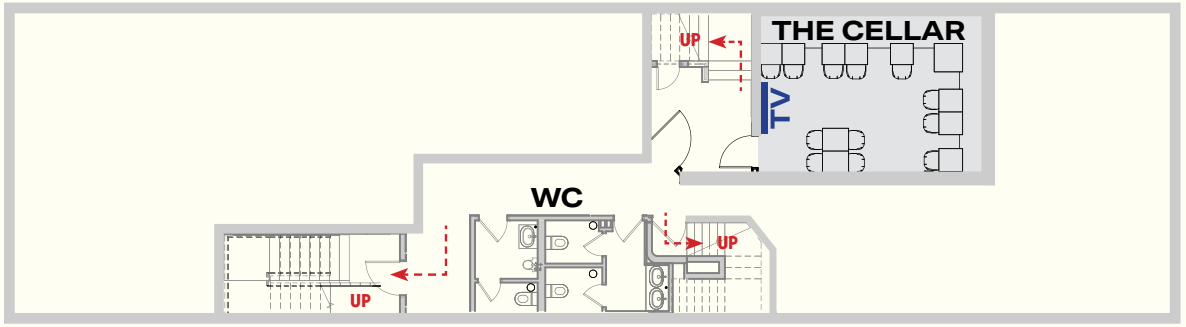

| | Seated | Cocktail | Board |
|---|---|---|---|
| Second Floor | 100 | 150 | |
| Fifth Ave | 40 | 60 | 20 |
| Madison Ave | 60 | 90 | 30 |

## FIRST FLOOR




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

## THE CELLAR




| | | | |
|---|---|---|---|
| The Cellar | 20 | 25 | 16 |

| | | | |
|---|---|---|---|
| Restaurant | 185 | 250 | |

# 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 *v*
- Assorted Dumplings

**Main Course** *(choose 3)*
- Beijing Chicken *gf/n*
- Chilean Sea Bass *agf*
- Filet Mignon & Green Beans
- Sweet & Sour Chicken *gf*
- Nine Seasons Spicy Prawns +10 *sf*
- Maine Lobster +20 *sf*

**Accompaniments** *(served for the table)*
- Vegetable or House Fried Rice *agf*
- Sautéed Broccoli *v/gf*

**Dessert** *(served for the table)*
- Chocolate Trilogy Cake *d*
- Red Velvet Cake *d*
- Sorbet *gf/v*

**Signature Tableside Experiences**
- Peking Duck +25pp or +128 per duck
- Cotton Candy Baked Alaska +20 *d*

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 *v*
- Grand Marnier Prawns +10 *d/n/sf*
- Honey-Glazed Pork Spare Ribs +10

## Main Course *(choose 4)*

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

## 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/v*

## Signature Tableside Experiences

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

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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 Marnier Prawns *d/n/sf*
- Honey-Glazed Pork Spare Ribs

## Main Course *(choose 5)*

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

## 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/v*
- Cotton Candy Baked Alaska *d*

## Signature Tableside Experiences

- Peking Duck +25pp or +128 per duck

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# Hors d'Oeuvres

**Select 5 | Passed Butler-Style**
1 hour 60pp | 2 hour 110pp | 3 hour 150pp

Beef Satay *d/n/gf*
Shrimp Satay *d/n/gf/sf*
Chicken Satay *d/n/gf*
Lobster Satay (+12 per satay) *d/n/gf/sf*

Filet Mignon Tips *agf*

Beijing Chicken
Kung Pao Chicken *n/gf*
Sweet & Sour Chicken *gf*

Salt & Pepper Calamari *gf/sf*
Grand Marnier Prawns *d/n/gf/sf*
Salt & Pepper Prawns *gf/sf*
Special Prawns *gf/sf*

Crispy Duck Spring Rolls
Crispy Shrimp Spring Rolls *sf*
Crispy Vegetable Spring Rolls *v*

Salt & Pepper Eggplant *v/gf*
Scallion Pancakes *v*

Duck Dumplings
Shrimp Dumplings *sf*
Chicken Dumplings
Vegetable Dumplings *v*
Wok-Fried Beef Dumplings
Wok-Fried Pork Dumplings

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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

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**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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New York, NY, Between
Fifth & Madison

