Philippe Chow

WASHINGTON D.C.

GROUP AND PRIVATE EVENTS

Star sightings at the glitzy, white-tablecloth original in NYC have included actors Forest Whitaker, Nick Cannon, Rihanna and Adam Sandler.

– Eater DC

"Philippe by Philippe Chow is a celebrated Beijing-style Chinese restaurant, largely credited for first bringing upscale Chinese dining to American audiences..."

– Tasting Table

GHOST MONTH

50 per person

Available for July & August Events
Minimum 8 Guests

Choose 3 First Courses, 3 Main Courses, with Accompaniments & Dessert Included

First Course

(Select 3)

Chicken Satay **GF***
Scallion Pancakes
Vegetable Lo Mein
Steamed Dumpling Sampler

Main Course

(Select 3)

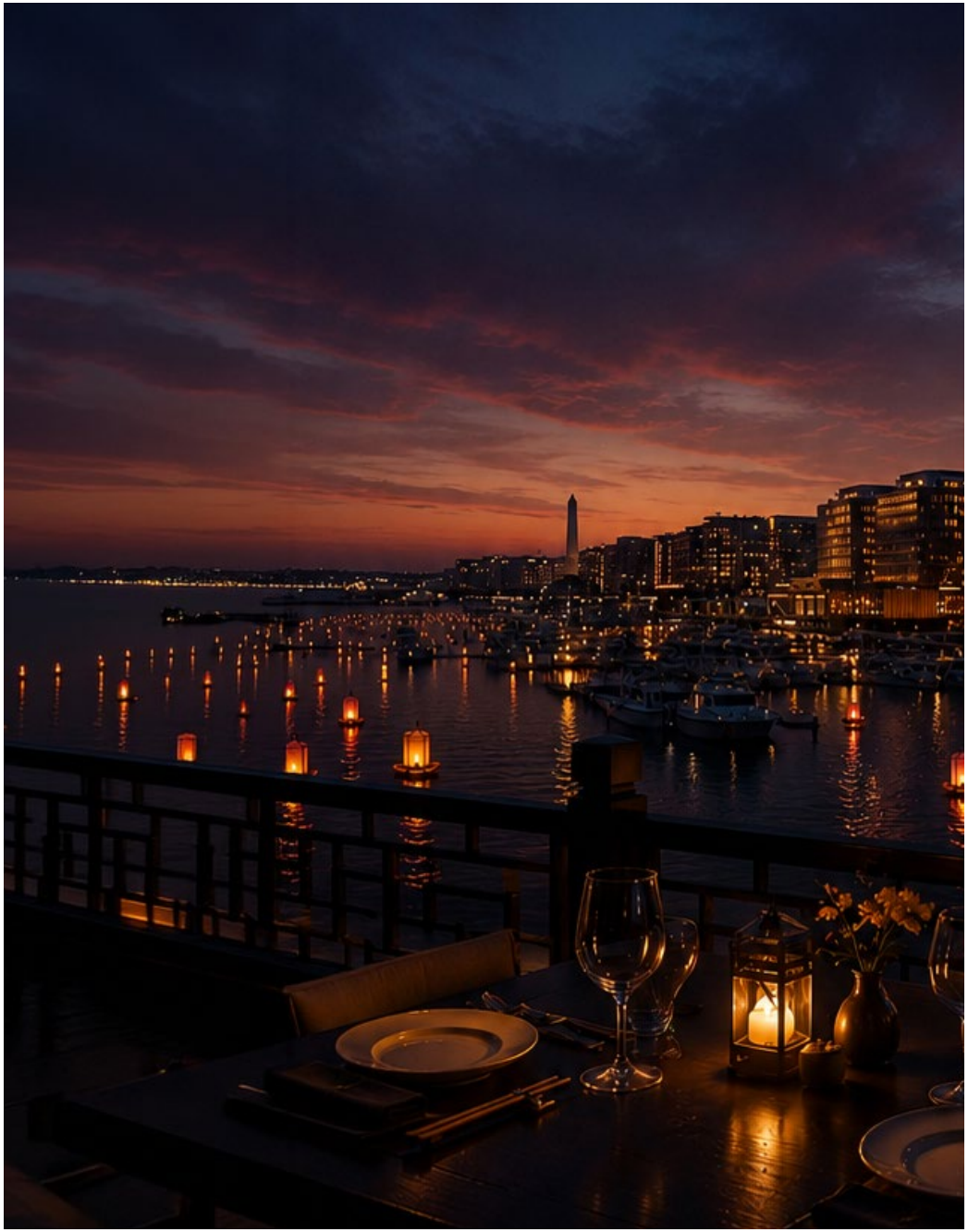
Tofu Vegetable Stir Fry
Beijing Chicken
Special Prawns
Filet Mignon With Green Beans

Accompaniments

Vegetable Fried Rice
Broccoli **V VG* GF***

Dessert

Seasonal Sorbet



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

@philippechow
Regina McMenamin | Regina@PhilippeChow.com | 202.918.9028 | PhilippeChow.com | 635 Wharf Street SW Washington D.C. 20024

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 GF**
- Chicken Lettuce Wraps **GF***
- Chicken Satay **D N GF**
- Honey Glazed Spare Ribs
- Scallion Pancakes

Second Course

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

Third Course

- Peking Duck **GF***

Sides

- Vegetable Fried Rice
- Sautéed Broccoli **V VG* GF***
- Vegetable Stir-Fry **V GF**

Fourth Course

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

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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 **GF***
- Chicken Satay **D N GF**
- Vegetable Spring Rolls
- Honey Glazed Spare Ribs **GF**

Second Course

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

Third Course

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

Sides

- Fried Rice **GF***
- Sautéed Broccoli **V VG* GF***
- Vegetable Lo Mein **V**

Fourth Course

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

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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
- Scallion Pancakes
- Chicken Lettuce Wraps **GF***
- Chicken Satay **D N GF**
- Vegetable Spring Rolls
- Grand Walnut Sesame Prawns **D N**

Second Course

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

Third Course

- Peking Duck **GF***

Sides

- Vegetable Lo Mein
- Vegetable Fried Rice
- Sautéed String Beans **V VG GF***

Fourth Course

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

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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 GF**
- Lobster (+12pp) **D N GF**

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

Seafood
- Grand Walnut Sesame Prawns **D N GF**
- Spicy Prawns
- Salt and Pepper Calamari **GF**
- Salt and Pepper Prawns **GF**
- Special Prawns

Beef
- Filet Mignon Tips **GF***

Tofu and Vegetables
- Crispy Cauliflower **V GF***
- Salt and Pepper Eggplant **V GF**
- Scallion Pancakes **V**

Crispy Spring Rolls
- Shrimp
- Vegetable

Dim Sum
- Shrimp
- Vegetable
- Steamed Sampler
- Wok Fried Beef Dumplings
- Wok Fried Pork Dumplings

Sweets
- Chocolate Trilogy Cake **D**
- Mini Eclair Puffs **D**
- Mini Macaroons **N D**
- Mini Pastires **D**
- Petit Fours **D**
- Red Velvet Cake **D**

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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

CAPITOL 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.

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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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