

*Philippe Chow*

WASHINGTON D.C.

## GROUP AND PRIVATE EVENTS

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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

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BAR



PATIO



FRONT ENTRANCE



**EMPEROR'S PRIVATE DINING ROOM**



**EMPRESS'S PRIVATE DINING ROOM**



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

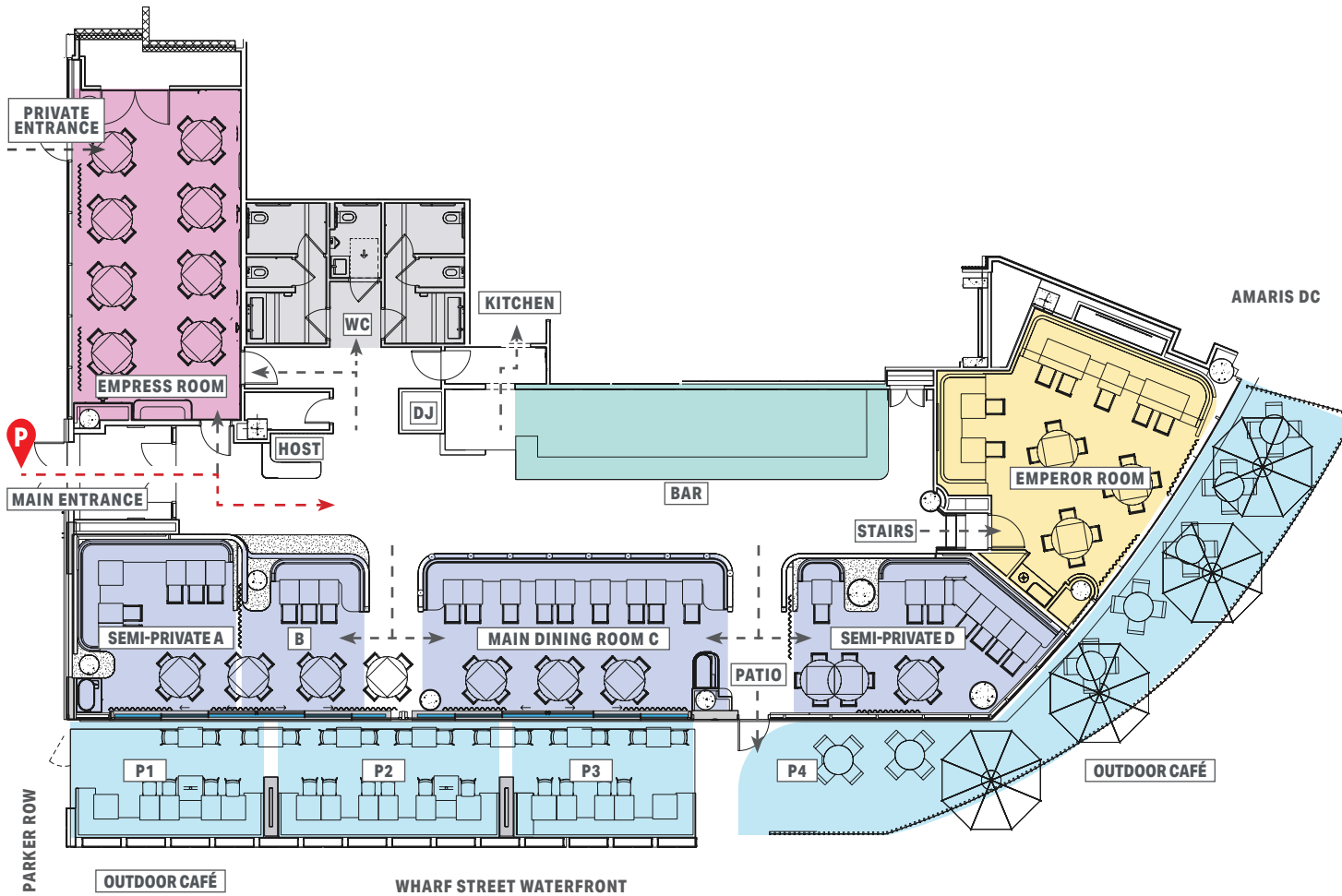


**MAIN DINING ROOM**



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

# FLOORPLAN



## CAPACITY

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

### Parking

Just a few steps away from our D.C. Wharf location, valet parking is staged at the Pendry Hotel DC. The closest paid garage parking is in Wharf Garage #3, located at the 602 Water St S W Entrance

Tel: 202.601.8888

## 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**



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

## 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 **DNGF**  
 Chicken Lettuce Wraps **GF\***  
 Chicken Satay **DNGF**  
 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

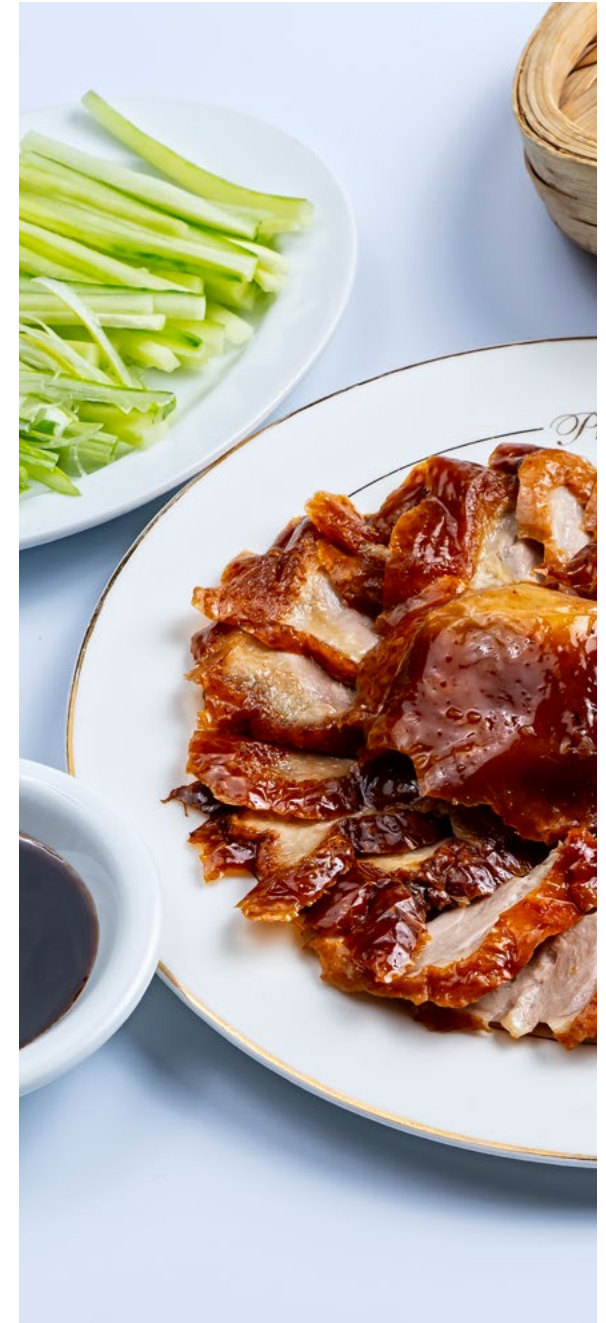
Peking Duck **GF\***

### 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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**V** Vegetarian | **VG** Vegan | **VG\*** Vegan By Request

## 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\***

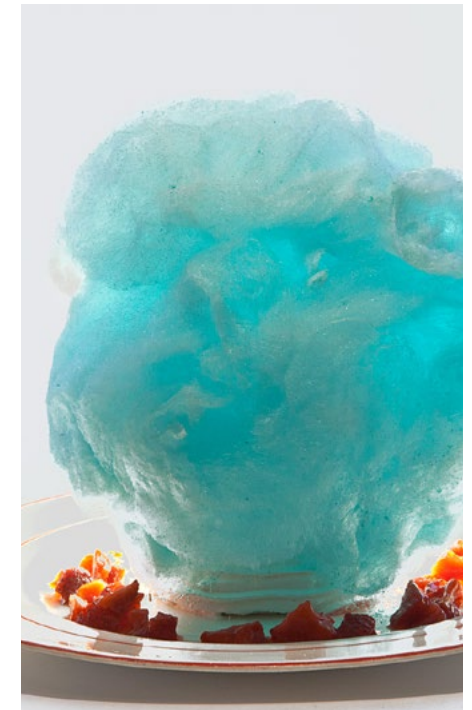
### Sides

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**

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





## 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 **ND**  
Mini Pastires **D**  
Petit Fours **D**  
Red Velvet Cake **D**



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**V** Vegetarian | **VG** Vegan | **VG\*** Vegan By Request

## 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.



# 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

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