

*Philippe Chow*

DOWNTOWN NYC



GROUP AND PRIVATE EVENTS

---

355 W 16TH ST. NY, NY 10011



BAR



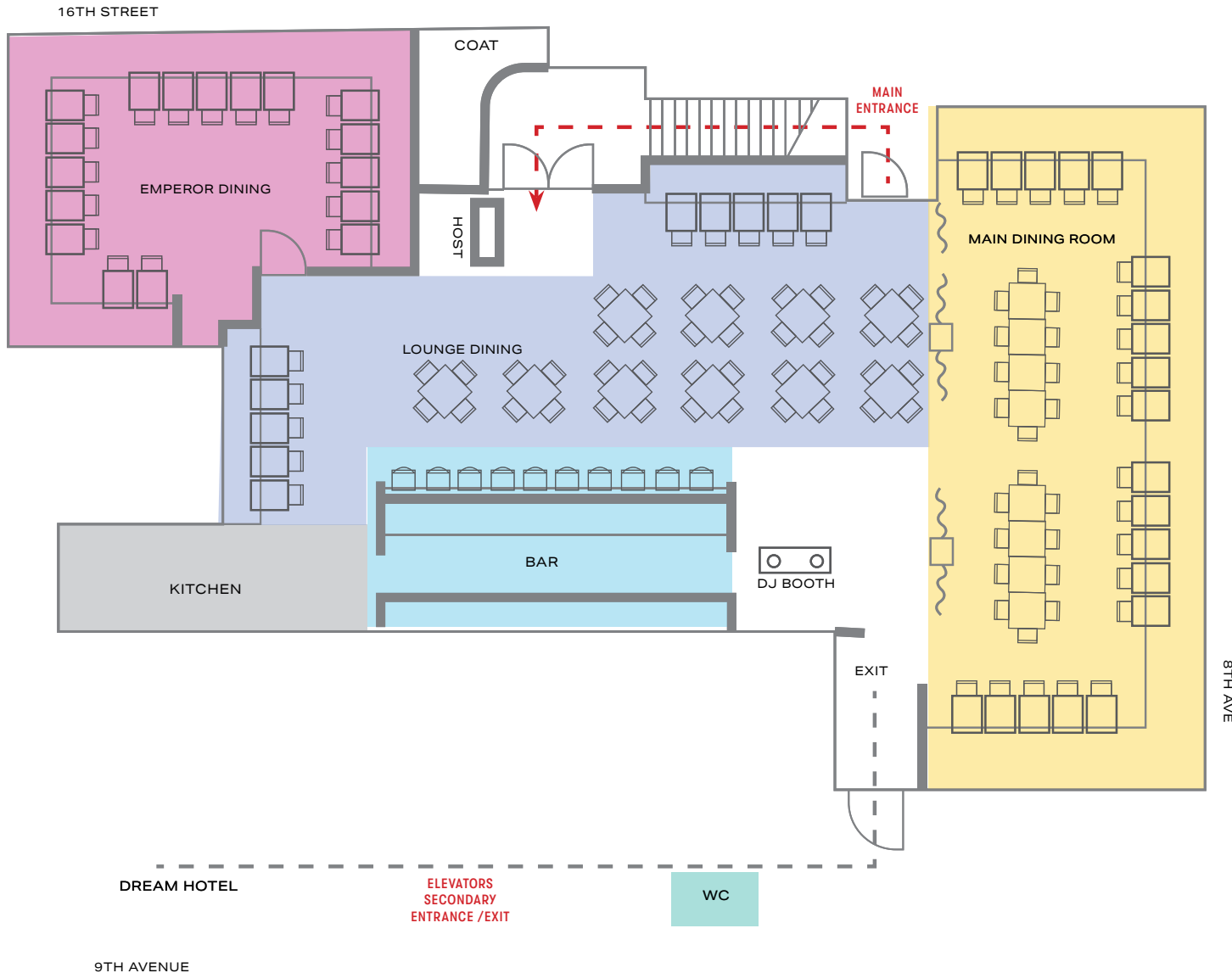
LOUNGE DINING ROOM



MAIN DINING ROOM



EMPEROR'S PRIVATE DINING ROOM



**CAPACITY**

**Buyout**  
 200 Cocktail  
 170 Seated

**Emperor Dining Room**  
 50 Cocktail  
 44 Seated  
 24 Boardroom

**Main Dining Room**  
 70 Cocktail  
 60 Seated  
 40 Boardroom

**Lounge Dining**  
 60 Cocktail  
 60 Seated

- EMPEROR DINING
- MAIN DINING ROOM
- LOUNGE DINING ROOM
- BAR
- WASHROOM
- CURTAINS (FULL LENGTH)

**Parking**

Parking Garages closest to Philippe Chow Downtown are located at 111 8th Avenue and 452 W 16th Street.

## GOLDEN TASTING EXPERIENCE

95pp

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
- Chicken Satay
- Crispy Spring Rolls
- Honey Glazed Spare Ribs

### Second Course

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

### Third Course

- Crispy Duck
- Substitute Peking Duck +20pp

### Accompaniments

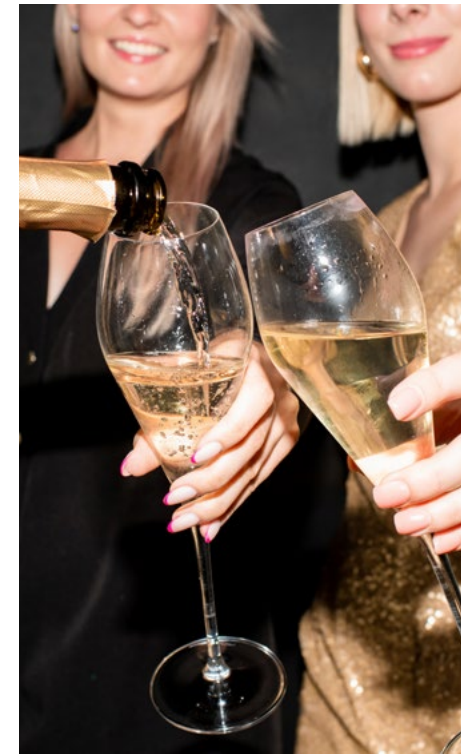
- Fried Rice
- Sautéed Broccoli
- Vegetable Lo Mein

### Fourth Course

- Chocolate Trilogy Cake
- Ice Cream
- Peanut Butter Explosion
- Red Velvet Cake

### Beverage Enhancements

- Veuve Clicquot "Champagne Toast" +25pp
- 2 Hours of Wine and Beer +45pp



v = vegan | vg = vegetarian | gf = gluten free | nf = nut free | df = dairy free

## GRAND TASTING EXPERIENCE

125pp

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
- Chicken Lettuce Wraps
- Chicken Satay
- Honey Glazed Spare Ribs
- Mr. Cheng's Noodles

### Second Course

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

### Third Course

- Peking Duck

### Accompaniments

- Fried Rice
- Sautéed Broccoli
- Vegetable Stir-Fry

### Fourth Course

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

### Beverage Enhancements

- Veuve Clicquot "Champagne Toast" +25pp
- 2 Hours of Wine and Beer +45pp



v = vegan | vg = vegetarian | gf = gluten free | nf = nut free | df = dairy free



## CROWN TASTING EXPERIENCE

145pp

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
- Chicken Lettuce Wraps
- Chicken Satay
- Crispy Spring Rolls
- Grand Walnut Sesame Prawns

### Second Course

- Chilean Sea Bass
- Green Prawns
- House Mignon
- Kung Pao Chicken
- Wok Fried or Sautéed Lobster

### Third Course

- Peking Duck

### Accompaniments

- Chicken Flat Noodles
- Fried Rice
- Sautéed String Beans

### Fourth Course

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

### Beverage Enhancements

- Veuve Clicquot "Champagne Toast" +25pp
- 2 Hours of Wine and Beer +45pp



v = vegan | vg = vegetarian | gf = gluten free | nf = nut free | df = dairy free

## EXCLUSIVE LIVE ACTION STATIONS

Each station includes a dedicated chef or attendant to prepare and present in real time.

200 Attendant Fee

### OYSTER BAR

**48 per dozen oysters**

A curated selection of premium oysters, freshly shucked to order.

Served with a variety of accompaniments, including mignonette, cocktail sauce, and citrus.

### DUCK CARVING STATION

**120 per duck**

Chef Philippe's world-renowned Peking Duck, carved tableside.

Served with classic accompaniments: house-made pancakes, scallions, cucumbers, and hoisin sauce.

### ROAMING CAVIAR BAR

**250 per person**

A truly decadent experience: an assortment of the finest caviar, elegantly served while you mingle.

Accompanied by traditional garnishes such as crème fraîche, blinis, egg, and chives.

### NITRO ICE CREAM STATION

**49 per person**

A theatrical dessert presentation featuring liquid nitrogen ice cream made before your eyes.

Guests may customize with assorted toppings and sauces.



## HORS D'OEUVRES

select any five hors d'oeuvres passed butler-style

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

### LAND

- Chicken Satay
- Beijing Chicken
- Kung Pao Chicken
- Sweet and Sour Chicken
- Filet Mignon Tips
- Wok-Fried Beef
- Wok-Fried Pork
- Chicken Dumplings
- Duck Dumplings
- Chicken Spring Rolls
- Duck Spring Rolls

### SEA

- Lobster Satay (+12pp)
- Grand Walnut Sesame Prawns
- Green Prawns
- Salt and Pepper Calamari
- Salt and Pepper Prawns
- Special Prawns
- Shrimp Dumplings
- Shrimp Spring Rolls

### PLANT BASED

- Crispy Cauliflower
- Salt and Pepper Eggplant
- Scallion Pancakes
- Vegetable Dumplings
- Vegetable Spring Rolls
- Steamed Sampler

### SWEETS

- Chocolate Trilogy Cake
- Mini Éclair Puffs
- Mini Macaroons
- Mini Pastries
- Petit Fours
- Red Velvet Cake



v = vegan | vg = vegetarian | gf = gluten free | nf = nut free | df = dairy free

# COCKTAIL RECEPTIONS

Perfect for cocktail-style receptions, this package includes an open bar and five hors d'oeuvres, served butler-style.

## CLASSIC RECEPTION

Classic open bar and five  
passed hors d'oeuvres

1 Hour 70pp

2 Hour 110pp

3 Hour 140pp

## SIGNATURE RECEPTION

Signature open bar (includes Prosecco toast)  
and five hors d'oeuvres

1 Hour 80pp

2 Hour 125pp

3 Hour 175pp

## HORS D'OEUVRES

### LAND

Chicken Satay  
Beijing Chicken  
Kung Pao Chicken  
Sweet and Sour Chicken  
Filet Mignon Tips  
Wok Fried Beef  
Wok Fried Pork  
Chicken Dumplings  
Duck Dumplings  
Chicken Spring Rolls  
Duck Spring Rolls

### SEA

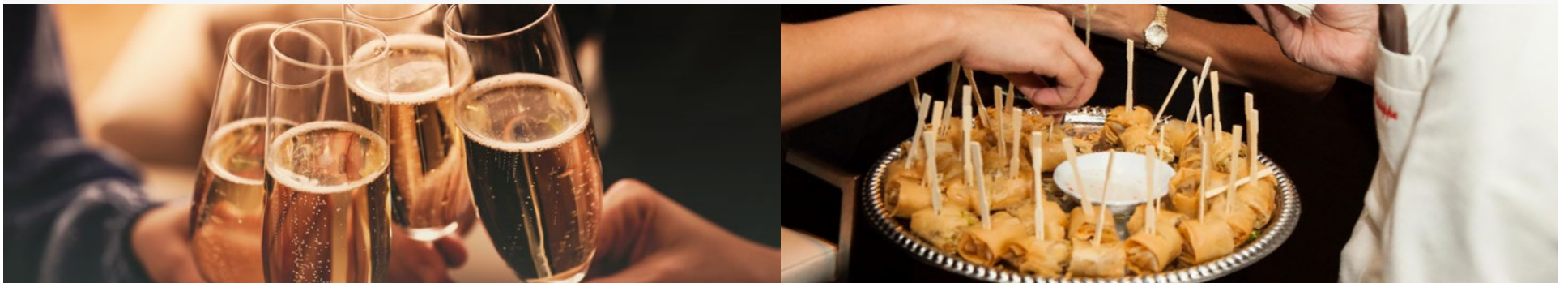
Lobster Satay (+12pp)  
Grand Walnut Sesame Prawns  
Green Prawns  
Salt and Pepper Calamari  
Salt and Pepper Prawns  
Special Prawns  
Shrimp Dumplings  
Shrimp Spring Rolls

### PLANT BASED

Crispy Cauliflower  
Salt and Pepper Eggplant  
Scallion Pancakes  
Vegetable Dumplings  
Vegetable Spring Rolls  
Steamed Sampler

### SWEETS

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





## BEVERAGE SELECTIONS

Includes soft drinks, juice, mineral water, coffee and tea. Shots are not included in open bar packages.

### NON-PREMIUM BAR

2 Hour 60pp

3 Hour 90pp

#### Spirits

Tito's, Grey Goose, Tanqueray, Hendrick's, Bacardi, Myer's, Codigo Blanco, Casamigos Blanco, Jameson, Proper 12, Great Jones limited allocation, Michter's, Glenlivet 12, Johnnie Walker Black, Rémy Martin VS

#### Wine

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

#### Beer

Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager

### PREMIUM BAR

2 Hour 75pp

3 Hour 100pp

#### Spirits

Absolut Elyx, Ketel One, Belvedere, Monkey 47, Botanist, Bacardi, Myer's, Zacapa, Mount Gay Eclipse Silver, Casamigos Blanco, Don Julio Blanco, Doble Diamante, Casamigo Añejo, Jameson, Proper 12, Angel's Envy, Woodford Reserve, Great Jones, Angel's Envy Rye, Glenlivet 12, Glenfiddich 12, Macallan 12, Rémy Martin VS, Hennessy VS, Martell VS

#### Wine

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

#### Beer

Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager, Founders All Day IPA

### WINE AND BEER

2 Hour 45pp

3 Hour 60pp

#### Wine

McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling, Hampton Water Rosé, Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec

#### Beer

Tsingtao Lager, Abita Light Lager, Fat Tire American Ale