The Experience

Private Events at Philippe Chow The Wharf DC

Philippe Chow

WASHINGTON DC

635 Wharf St SW, Washington, DC 20024

Welcome to Philippe Chow The Wharf DC

Located along Washington, DC's vibrant waterfront at The Wharf, Philippe Chow offers a refined setting for private celebrations, corporate gatherings, special events, and press dinners.

Known for theatrical table-side presentations and modern Chinese cuisine, Philippe Chow delivers an unforgettable dining experience in one of the capital's most dynamic neighborhoods.



The Philippe Chow Experience



Signature Tableside Peking Duck Presentation

Elegant Private Dining Rooms

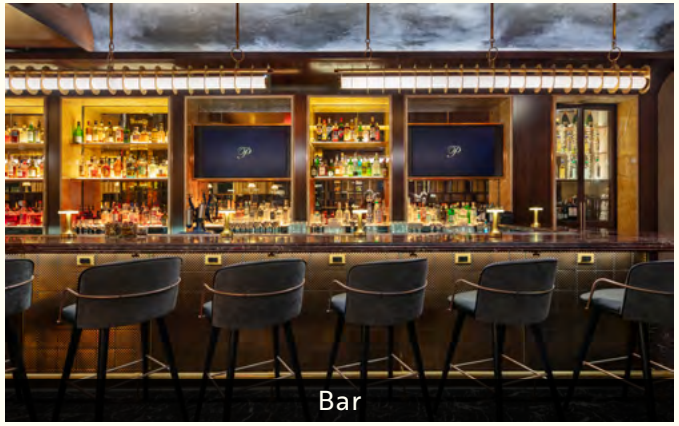
Full Restaurant Experience

Signature Theatrical Desserts

Curated Cocktail & Wine Program

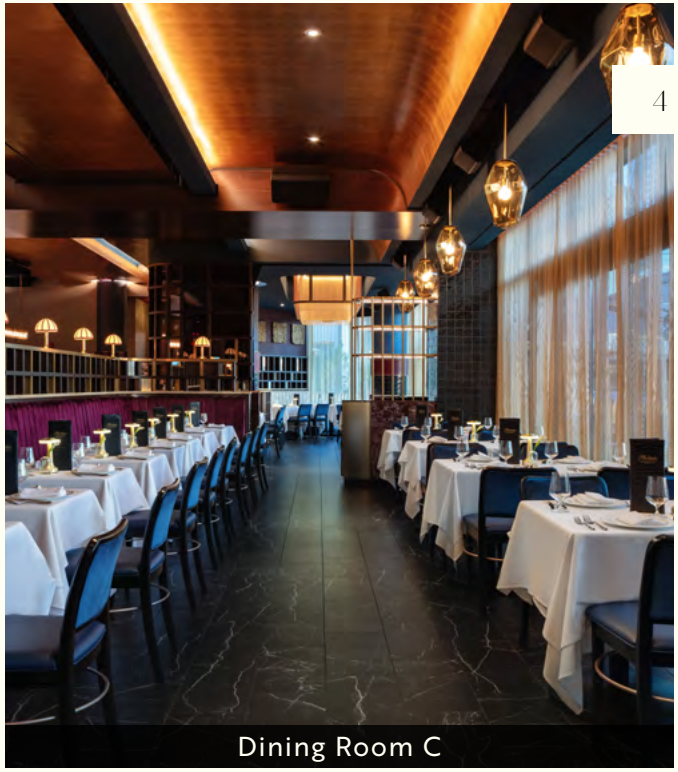
Steps From The Waterfront




Bar


Patio

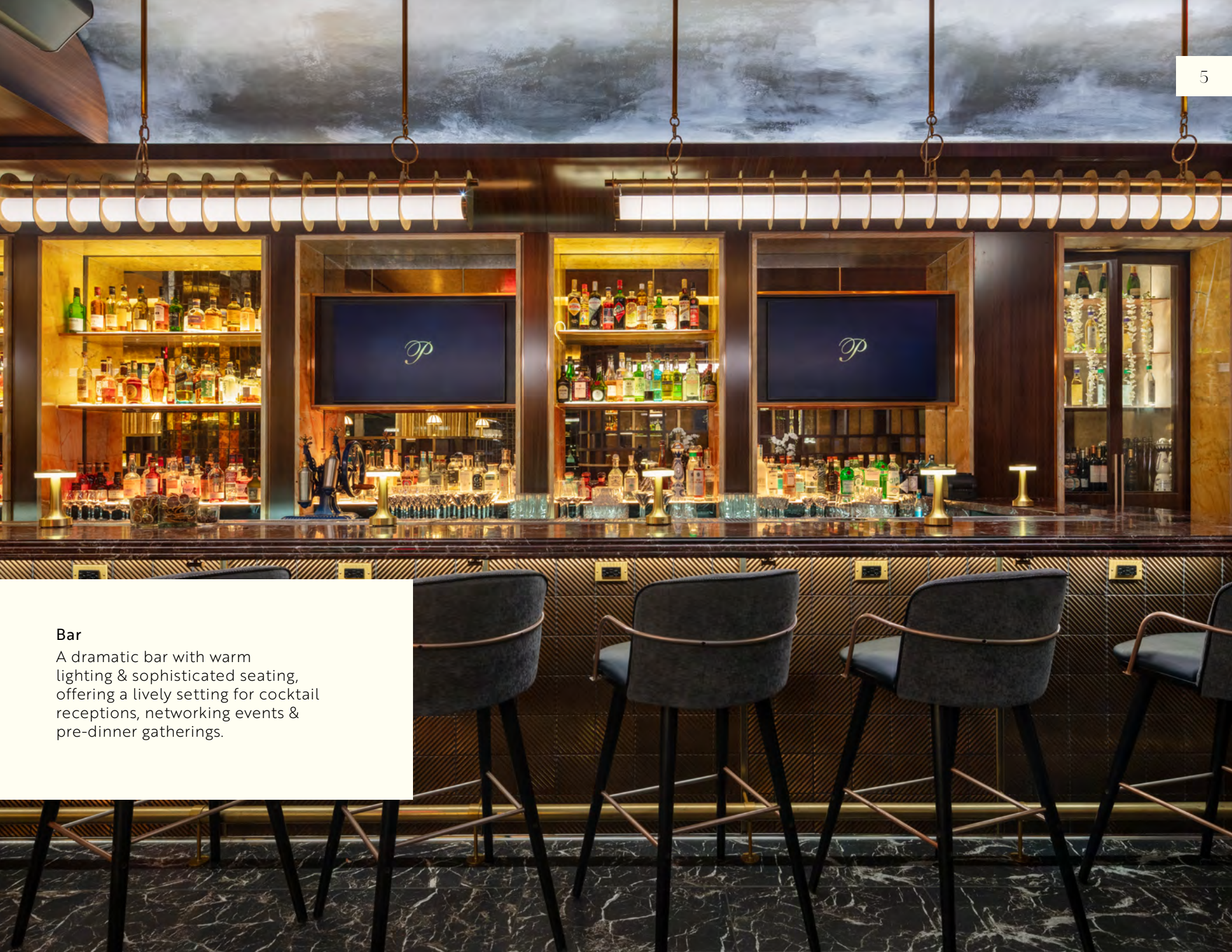

Dining Room A & B


Dining Room C


Dining Room D


The Harbor Room


The Embassy Room



Bar

A dramatic bar with warm lighting & sophisticated seating, offering a lively setting for cocktail receptions, networking events & pre-dinner gatherings.



Dining Room A & B

An elegant dining space featuring expansive windows, rich finishes & plush seating, ideal for celebrations, corporate gatherings & group dinners.



Dining Room C

Rich burgundy banquettes, warm wood accents & intimate lighting create an inviting setting for social gatherings, celebratory dinners & special occasions.



Dining Room D

A window-lined dining space filled with natural light, offering an intimate setting for smaller gatherings, business dinners & private celebrations.



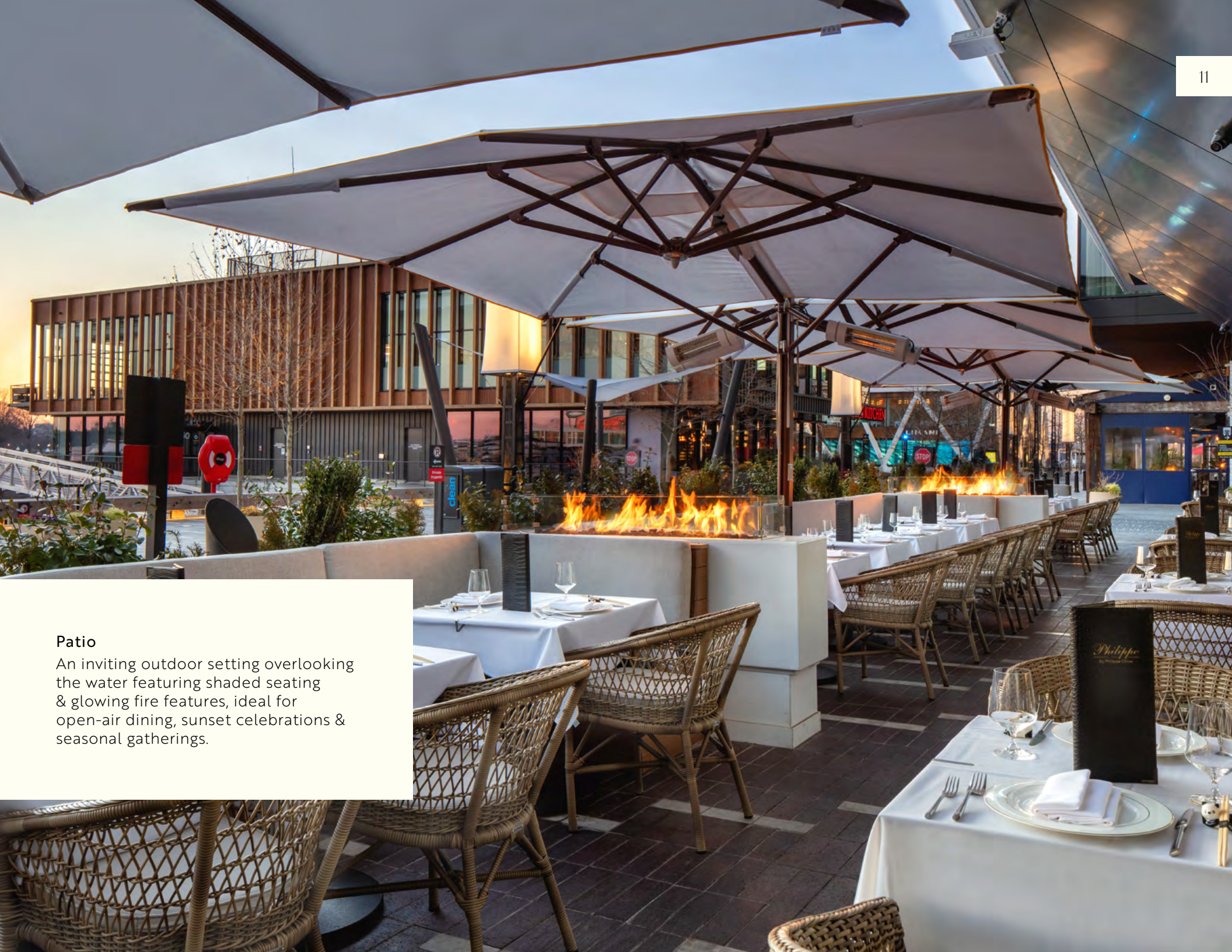
The Harbor Room

Warm wood paneling, jewel-toned seating & a striking cherry blossom-inspired chandelier create an elegant backdrop for special celebrations, corporate dinners & intimate receptions.



The Embassy Room

Marine blue walls, gold accents & plush seating lend this elegant room a sophisticated atmosphere for executive dinners, milestone celebrations & special gatherings.



Patio

An inviting outdoor setting overlooking the water featuring shaded seating & glowing fire features, ideal for open-air dining, sunset celebrations & seasonal gatherings.

Full Restaurant Experience

Seated: 186 Guests
Cocktail Reception: 227 Guests

All Private Dining Rooms

Bar

DJ booth

Optional Private Entrance

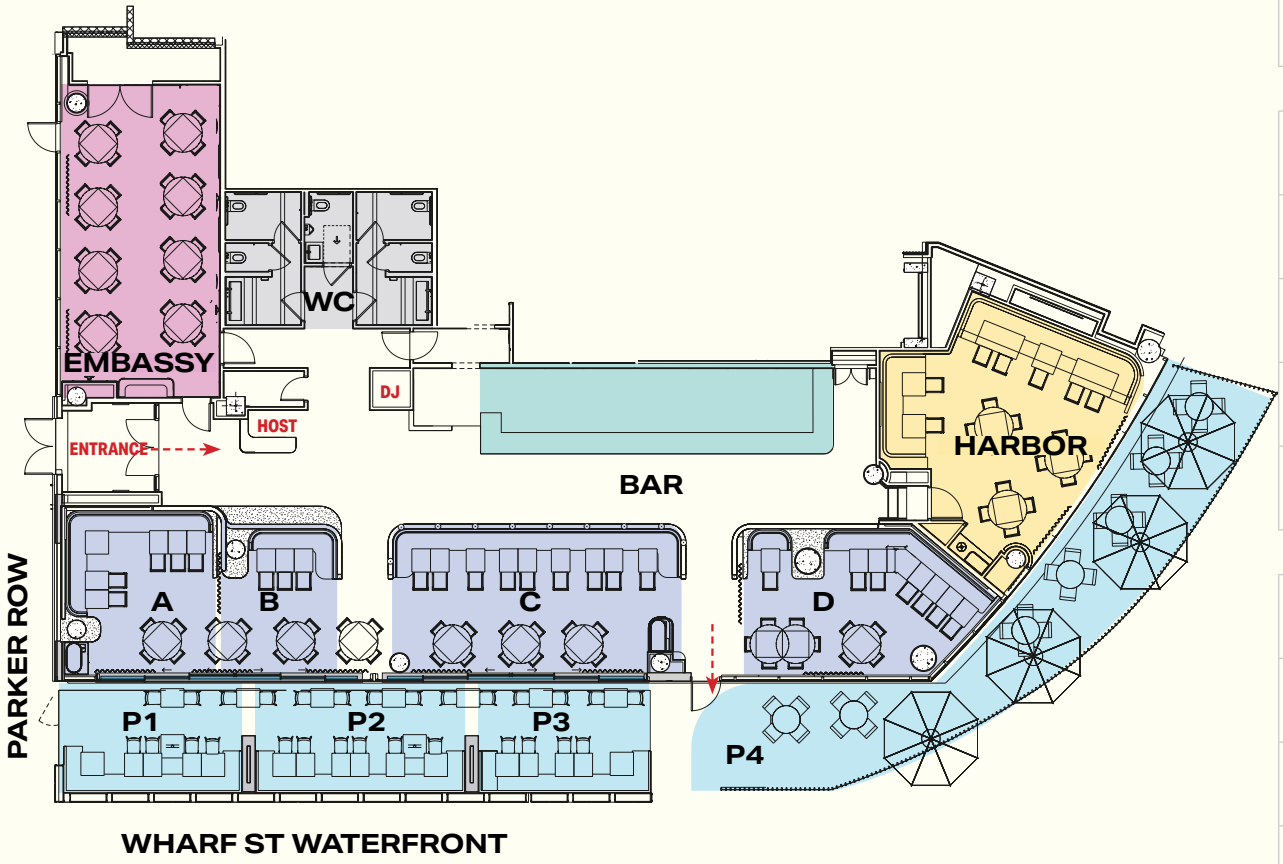
Dedicated Event Staff

Audio & Video Availability

Brand Activations,
Product Launches &
Fashion Events



Capacity & Floor Plan



	Seated	Cocktail	Board
Embassy	40	50	28
Harbor	34	45	18
A	20	25	10
B	12	12	
C	40	50	20
D	40	45	20
Bar	16	20	
Outdoor Café	48	60	
P1	12	15	
P2	12	15	
P3	12	15	
P4	12	15	
Restaurant	186	227	

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

Golden Tasting Experience

70 per person • Served Family-Style

First Course *(choose 3)*

- Assorted Steamed Dumplings *sf*
- Spicy Cucumber Salad *gf/v*
- Edamame Hummus *gf/v*
- Chicken Lettuce Wraps *gf*
- Chicken Satay *d/n/gf*
- Beef Satay *d/n/gf*
- Vegetable Spring Rolls *v/m*
- Salt and Pepper Calamari *gf/sf*
- Honey-Glazed Spare Ribs *+10*
- Tuna Cigar *+10*

Main Course *(choose 3)*

- Beijing Chicken *n*
- Sweet and Sour Chicken *n*
- Filet Mignon and Green Beans *sf*
- Spicy Pepper Mignon *sf/m*
- Nine Season Spicy Prawns *sf/m*
- Salt and Pepper Prawns *sf/gf*
- Chilean Sea Bass *+10 agf*
- Mongolian Short Rib *+10*
- Whole Fried Red Snapper *+10 agf*

Accompaniments *(served for the table)*

- Vegetable Fried Rice *(Add Chicken, Shrimp, or Pork +10 Each) gf/sf/m*
- Vegetable Lo Mein *(Add Chicken, Shrimp, or Pork +10 Each) m/sf*
- Sautéed Broccoli *v/gf*

Dessert *(served for the table)*

Chocolate Trilogy Cake, Red Velvet Cake, Sorbet

Signature Tableside Experiences

- Peking Duck *+25 per person or +120 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

For any dietary restrictions or allergies, please consult with your event planner.



Grand Tasting Experience

125 per person • Served Family-Style

First Course *(choose 4)*

- Assorted Steamed Dumplings *sf*
- Mixed Green Salad *gf*
- Spicy Cucumber Salad *gf/v*
- Edamame Hummus *gf/v*
- Chicken Lettuce Wraps *gf*
- Scallion Pancakes
- Chicken Satay *d/n/gf*
- Beef Satay *d/n/gf*
- Vegetable Spring Rolls *v/m*
- Salt and Pepper Calamari *gf/sf*
- Grand Marnier Prawns *n/gf/sf*
- Honey-Glazed Spare Ribs
- Tuna Cigar *+10*

Main Course *(choose 4)*

- Beijing Chicken *n*
- Kung Pao Chicken *n*
- Sweet and Sour Chicken *gf*
- Filet Mignon and Green Beans *sf*
- Nine Season Spicy Prawns *sf/m*
- Salt and Pepper Prawns *sf/gf*
- Chilean Sea Bass *gf*
- House Mignon *+10*
- Mongolian Short Rib *+10*
- Whole Fried Red Snapper *+10 gf*
- Salt and Pepper Lobster *+20 gf/sf*

Accompaniments *(served for the table)*

- Vegetable Fried Rice *(Add Chicken, Shrimp, or Pork +10 Each) gf/sf/m*
- Vegetable Lo Mein *(Add Chicken, Shrimp, or Pork +10 Each) m/sf*
- Sautéed Broccoli *v/gf*

Dessert *(served for the table)*

- Chocolate Trilogy Cake, Red Velvet Cake
- Warm Lava Cake, Sorbet

Signature Tableside Experiences

- Peking Duck *+25 per person or +120 per duck*
- Cotton Candy Baked Alaska *+20*

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Crown Tasting Experience

145 per person · Served Family-Style

First Course *(choose 5)*

- Assorted Steamed Dumplings *sf*
- Mixed Green Salad *gf*
- Spicy Cucumber Salad *gf/v*
- Edamame Hummus *gf/v*
- Chicken Lettuce Wraps *gf*
- Salt and Pepper Eggplant *gf/v*
- Scallion Pancakes
- Chicken Satay *d/n/gf*
- Beef Satay *d/n/gf*
- Shrimp Satay *d/n/gf/sf*
- Shrimp Spring Rolls *sf*
- Salt and Pepper Calamari *gf/sf*
- Grand Marnier Prawns *n/gf/sf*
- Honey-Glazed Spare Ribs
- Tuna Cigar

Main Course *(choose 5)*

- Kung Pao Chicken *n*
- Sweet and Sour Chicken *gf*
- Filet Mignon and Green Beans *sf*
- Spicy Pepper Mignon *sf/m*
- Nine Season Spicy Prawns *sf/m*
- Salt and Pepper Prawns *gf/sf*
- Chilean Sea Bass *agf*
- House Mignon
- Mongolian Bone-In Short Rib
- Whole Fried Red Snapper *gf*
- Salt and Pepper Lobster *sf/gf*

Accompaniments *(served for the table)*

- Vegetable Fried Rice *(Add Chicken, Shrimp, or Pork +10 Each) gf/sf/m*
- Vegetable Lo Mein *(Add Chicken, Shrimp, or Pork +10 Each) m/sf*
- Sautéed Broccoli *v/gf*

Dessert *(served for the table)*

Red Velvet Cake, Nutella Beignet, Warm Lava Cake
Cotton Candy Baked Alaska

Signature Tableside Experiences

- Peking Duck *+25 per person or +120 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/sf*
Chicken Satay *d/n/gf*
Lobster Satay (+12 per satay) *d/n/gf/sf*

Filet Mignon Tips *agf/sf*

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

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

Crispy Shrimp Spring Rolls *sf*
Crispy Vegetable Spring Rolls *v/m/sf*

Salt & Pepper Eggplant *v/gf*
Crispy Cauliflower *v/agf*
Scallion Pancakes *v*

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

Chocolate Trilogy Cake *d*
Mini Eclair Puffs *d*
Mini Macaroons *d/n*
Petit Fours *d*
Red Velvet Cake *d*

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d = Dairy | n = Contains Nuts | m = Mushroom | sf = Shellfish

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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, Codigo Blanco, 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, Zacapa, Casamigos Añejo, Woodford Reserve, Macallan 12, Curated Wines, Select Beers

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Classic Bar

2 Hour 60pp | 3 Hour 90pp

Tito's, Tanqueray, Bacardi, Codigo Blanco, Jameson, Glenlivet 12, Curated Wines, Select Beers

Premium Bar

2 Hour 75pp | 3 Hour 100pp

Belvedere, Monkey 47, Zacapa, Casamigos Añejo, Woodford Reserve, Macallan 12, Curated Wines,

Wine & Beer

2 Hour 45pp | 3 Hour 60pp

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 Waterfront Wharf Location

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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