Philippe Chow

NASHVILLE

GROUP AND PRIVATE EVENTS

Philippe by Philippe Chow proudly brings its New York legacy to this exciting city of Nashville, honoring Music City with refined Beijing-style cuisine and warm, family-style hospitality. Paying homage to local tastes, our Nashville Event Menu is specially designed to include Nashville favorites—think a beautifully char-grilled steak with a peppery, Szechuan-inspired finish; vibrant farm-fresh greens; a hint of hot-honey warmth; and sauces with a whisper of bourbon richness—alongside the Philippe signatures you love. From our tableside Peking Duck to craveable satays, succulent Prawns and Kung Pao Chicken, each dish balances sophistication and comfort, built for sharing, celebrating, and lingering. It's New York craft meeting Nashville heart: elegant, generous, and unmistakably Philippe—now at home in Music City.





BAR AND LOUNGE



MIAN ENTRANCE EXTERIOR



GIBSON DINING AREA

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MAIN DINING ROOM B



DYNASTY DINING AREA



THE IMPERIAL PRIVATE DINING ROOM



THE IMPERIAL PRIVATE DINING ROOM

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NASHVILLE FLOORPLAN & CAPACITY

Full Buyout
200 Seated
350 Cocktail on a Flow

The Imperial Room
60 Seated
90 Cocktail

Dynasty Dining Area
32 Seated
50 Standing

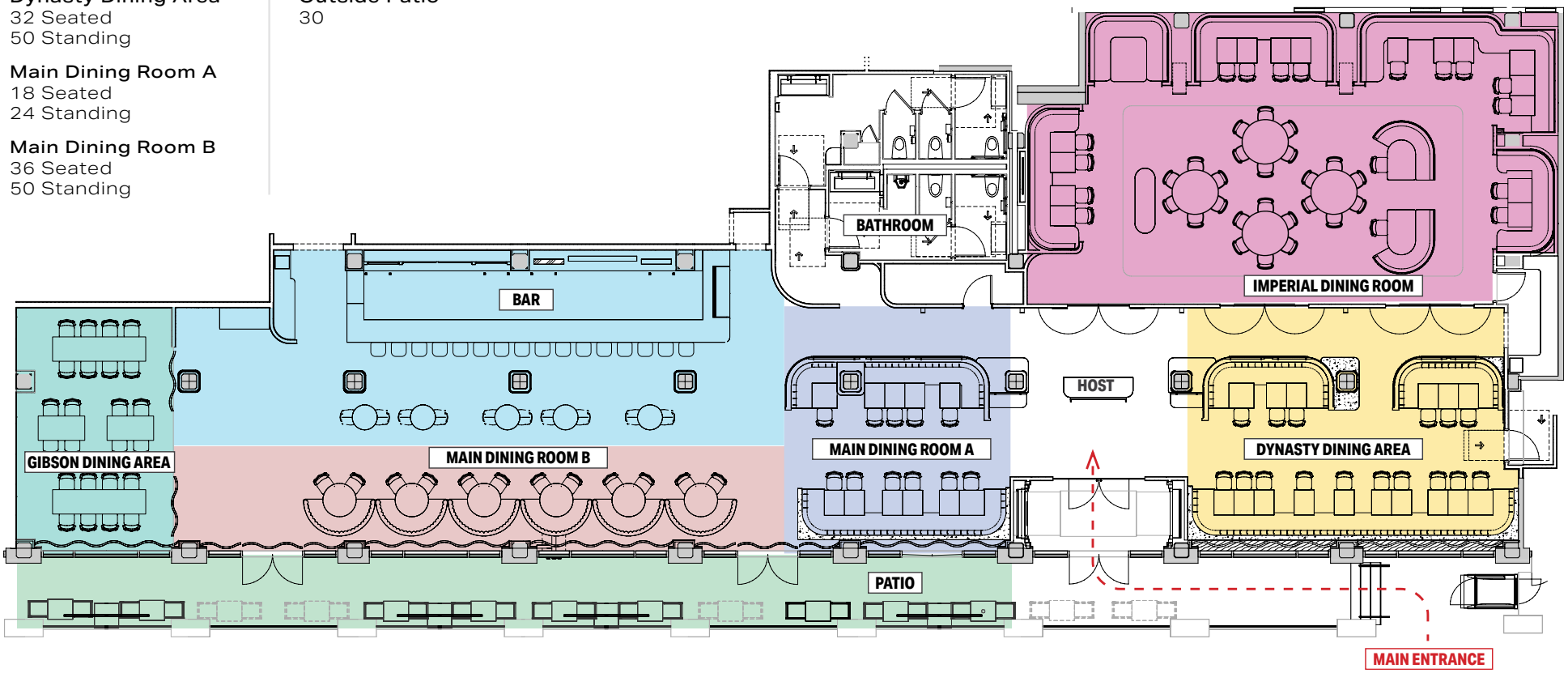
Main Dining Room A
18 Seated
24 Standing

Main Dining Room B
36 Seated
50 Standing

Bar & Lounge
31 seated
50 Standing

Gibson Dining Area
24 Seated
30 Standing

Outside Patio
30



- IMPERIAL DINING ROOM
- DYNASTY DINING AREA
- MAIN DINING ROOM A
- MAIN DINING ROOM B
- BAR
- GIBSON DINING ROOM & LOUNGE
- PATIO

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GOLDEN TASTING EXPERIENCE

All selections are served Family Style with white rice. Multiple platters of all selections are served to your guests to share. Please allow a minimum of one and half hours to enjoy this tasting experience.

Starts at 80pp

3 appetizers, 3 entrees, 2 accompaniments, 3 desserts

First Course

Ginger Wedge Salad vg
Chicken Satay
Assorted Steamed Dumplings or
Select One: Vegetable v/df/nf, Pork df/nf or Chicken df/nf

Signature Middle Course (optional)

Whole Roasted Peking Duck +120 per duck (feeds 4 to 6)
A culinary centerpiece: our slow-roasted whole Peking Duck features crisp, lacquered skin, expertly carved tableside for a touch of theatrical flair and an authentic taste of Beijing. Served with delicate warm pancakes, plum sauce, scallions, and cucumbers. Guests are guided on how to assemble their perfect bite with the traditional accompaniments.

Second Course

Nine Seasons Spicy Prawns gf/df/nf
Sweet & Sour Chicken df/nf
Filet and Green Beans df/nf

Accompaniments

Vegetarian Fried Rice df/nf
Steamed Broccoli v/gf/df/nf

Dessert Platter to include:

Assorted Mini Cheesecakes nf
Assorted Tartes
Chocolate Mousse Cake vg/nf

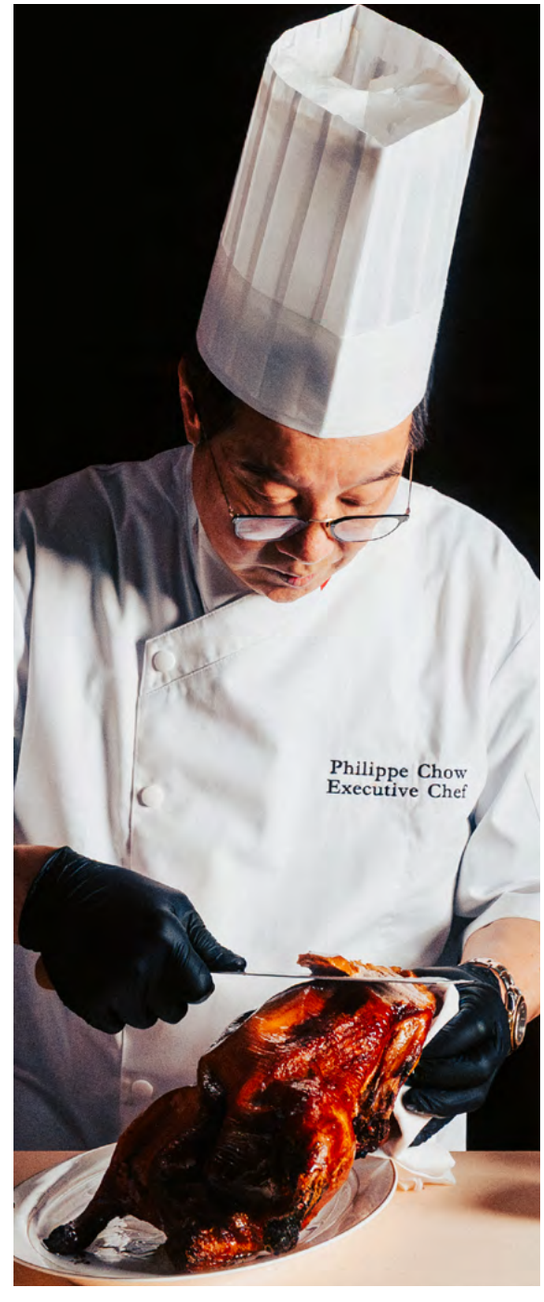
Cuisine Enhancements

For a supplemental fee, you can replace the items above with the following selections:

Yellowtail Crudo +7 pp gf/df/nf
King Salmon Crudo +9pp gf/df/nf
Grilled Atlantic Salmon +10pp gf/df/nf
Chilean Sea Bass +9pp gf/sf/df/nf
16oz. Wagyu Ribeye +15pp gf/nf
Cotton Candy Baked Alaska +8pp vg/nf

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 • sf contains shellfish

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DIAMOND TASTING EXPERIENCE MAKE IT YOUR OWN

All selections are served Family Style with white rice. Multiple platters of all selections are served to your guests to share. Please allow a minimum of one and half hours to enjoy this tasting experience.

Starts at 100pp

4 appetizers, 4 entrees, 3 accompaniments, 3 desserts

First Course (select 4)

- Ginger Wedge Salad vg
- Bloomsbury Farms Blistered Shishitos v/gf/df/nf
- Chicken Satays
- Chicken Lettuce Wraps df/nf
- Beef Lettuce Wraps df/nf
- Honey Glazed Spareribs +$10pp nf
- Yellowtail Crudo +7pp gf/df/nf
- King Salmon Crudo +9pp gf/df/nf
- Assorted Steamed Dumplings or
  Select One: Vegetable v/df/nf, Pork df/nf or Chicken df/nf

Signature Middle Course (optional)

Whole Roasted Peking Duck +120 per duck (feeds 4 to 6)
Carved tableside, served with delicate warm pancakes, plum sauce, scallions, and cucumbers. Guests are guided on how to assemble their perfect bite.

Second Course (select 4)

- Nine Seasons Spicy Prawns gf/df/nf
- Grand Walnut Sesame Prawns gf
- Grilled Atlantic Salmon +10pp gf/df/nf
- Kung Pao Chicken df
- Sweet & Sour Chicken df/nf
- Filet and Green Beans df/nf
- Chilean Sea Bass +9pp gf/sf/df/nf
- Wagyu Ribeye +15pp gf/nf

Accompaniments (select 3)

- Vegetable Fried Rice v/df/nf
- Vegetable Lo Mein df/nf/sf
- Taylor Farms Steamed Broccoli v/gf/df/nf
- Spicy Wild Mushrooms v/gf
- Crunchy Baby Bok Choy gf/df/nf

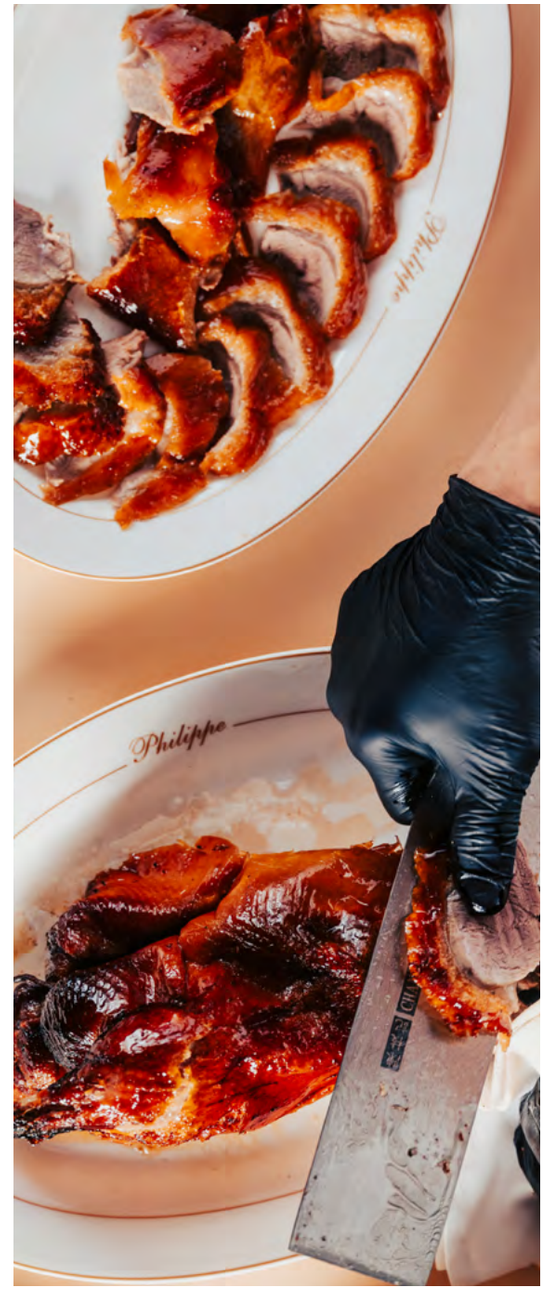
Dessert Platter to include:

- Assorted Tartes
- Assorted Mini Cheesecakes nf
- Chocolate Mousse Cake vg/nf
- Cotton Candy Baked Alaska, set aflame tableside +8pp vg/nf

Beverage Enhancements

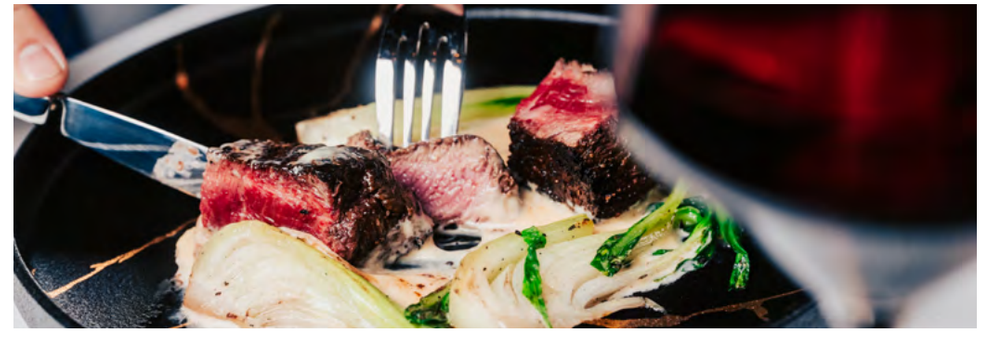
- Veuve Clicquot "Champagne Toast" +25pp
- 2 Hours of Wine and Beer +45pp

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HORS D'OEUVRES

select any five hors d'oeuvres passed butler-style

1 Hour 30pp | **2 Hour** 50pp | **3 Hour** 70pp

Sea

- Scallop Crudo gf/df/nf
- Yellowtail Crudo gf/df/nf
- Spicy Tuna On Crispy Rice Cracker df/nf
- Salmon Poke Cups df/nf
- Shrimp Cocktail gf/df/nf/sf
- Grilled Shrimp sf
- Nine Seasons Spicy Prawns df/nf
- Sesame Walnut Prawns

Land

- Lamb Lollipops gf/nf
- Chicken Satay
- Kung Pao Chicken df
- Sweet and Sour Chicken With Pineapple df/nf
- Chateaubriand Tartare on Rice Cracker gf/df/nf
- Beef Sliders nf
- Beef Satay

Vegetarian

- Vegetable Spring Rolls v/gf
- Wild Mushroom & Caramelized Onion Tarte v/df/nf
- Crispy Brussels Sprouts tossed in Spicy Mayo & Chinese Mustard

Sweets

- Mini Cheesecakes
- Macaroons
- Assorted Mini Tartes



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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 150pp

SIGNATURE RECEPTION

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

1 Hour 80pp
2 Hour 120pp
3 Hour 170pp

HORS D 'OEUVRES

Sea

- Scallop Crudo gf/df/nf
- Yellowtail Crudo gf/df/nf
- Spicy Tuna On Crispy Rice Cracker df/nf
- Salmon Poke Cups df/nf
- Shrimp Cocktail gf/df/nf/sf
- Grilled Shrimp sf
- Nine Seasons Spicy Prawns df/nf
- Sesame Walnut Prawns

Land

- Lamb Lollipops gf/nf
- Chicken Satay
- Kung Pao Chicken df
- Sweet and Sour Chicken With Pineapple df/nf
- Chateaubriand Tartare on Rice Cracker gf/df/nf
- Beef Sliders nf
- Beef Satay

Plant Based

- Vegetable Spring Rolls v/gf
- Wild Mushroom & Caramelized Onion Tarte v/df/nf
- Crispy Brussels Sprouts tossed in Spicy Mayo & Chinese Mustard

Sweets

- Mini Cheesecakes
- Macaroons
- Assorted Mini Tartes





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BEVERAGE SELECTIONS

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



NON-PREMIUM BAR

1 Hour 40pp
2 Hour 60pp
3 Hour 80pp

Spirits
Ketel One, Tanqueray, Bacardi, Código Blanco, Jack Daniels, Four Roses Yellow Label, Rittenhouse Rye, Monkey Shoulder, Rémy Martin VSOP

Wine
Prosecco, Il Feudo Gran Cuvée Brut, Echo Bay Sauvignon Blanc, Moscato Rosé Abbazia, Decoy Limited Cabernet Sauvignon

Beer
Michelob Ultra, Tsingtao Lager, Sapporo, Sapporo N/A, Kirin, Kirin Light

Sake
Cloud Palace Yamahai Nigori

PREMIUM BAR

1 Hour 50pp
2 Hour 70pp
3 Hour 100pp

Spirits
Belvedere, Hendrick's, Appleton Estate, Casamigos Blanco, Nelson Greenbriar, Basil Hayden, Woodford Reserve Rye, Johnnie Walker Black, Rémy Martin VSOP

Wine
Moët & Chandon Brut Impérial, Susumaniello Rosato IGP Masca Del Tacco, Chablis William Fèvre, Belle Glos Clark & Telephone Pinot Noir

Beer
Michelob Ultra, Tsingtao Lager, Sapporo, Sapporo N/A, Kirin, Kirin Light

Sake
The Diplomat Yamahai Ginjo

WINE AND BEER

1 Hour 35pp
2 Hour 45pp
3 Hour 65pp

Wine
Prosecco, Il Feudo Gran Cuvée Brut, Chardonnay Truchard, Rosé IGT Mon Amour Impero Collection, Chianti Reserva, Ducado DOCG,

Beer
Michelob Ultra, Tsingtao Lager, Sapporo, Sapporo N/A, Kirin, Kirin Light

Sake
Cloud Palace Yamahai Nigori

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EXCLUSIVE LIVE ACTION STATIONS

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

Attendant Fee 200 | **Chef Fee** 500

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
minimum of 1 chef and 1 attendant per 20 guests

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.



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