



Philippe

by Philippe Chow

UPTOWN | DOWNTOWN

PARTY MENUS FOOD & BEVERAGE

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355 W 16th Street, New York, NY 10011
33 East 60th Street, New York, NY 10065



Philippe

Beijing Cuisine, Fine Dining

UPTOWN LOCATION

33 E. 60th Street, New York, NY 10065
(Between Park & Madison)

Public Hours

Monday to Friday: 5pm to 10pm
Saturday & Sunday: 3pm to 10pm
(last seating 10pm)

Street Entrance. No Elevator

Outdoor Dining

100 Seated.
Covered & Heated

Indoor Dining

200 Seated.
6 Private Dining Rooms. 3 Floors.
10 to 50 Guests Per Room.

Garage: 39 East 61 Street

Subway: 4, 5, 6 to 59th St, N, R, W to 5th Ave

Bus: Madison Avenue line.

DOWNTOWN LOCATION

355 W 16th Street, New York, NY 10011
(Between 8th & 9th Aves) Inside Dream Hotel

Public Hours

Wednesday- Sunday 5pm to 10pm
(last seating 10pm)

Street Entrance. Elevator Access

DJ: Yes

Outdoor Dining

29 Seated.
Covered & Heated.

Indoor Dining

176 Seated.
2 Private Dining Rooms. 1 Floor.
20 to 150 Guests Per Room.

Garage: 111 8th Avenue (entry on 16th Street)

Subway: A, C, E, L to 14th Street at 8th Avenue
N, R, W to 14th Street at 5th Avenue

Bus: M20 to 8 Avenue/W 17th Street

CHEF PHILIPPE CHOW

Established Philippe in 2004 in New York City

SIGNATURE ITEMS

Cocktail: Lychee Martini. **Sweet:** Cotton Candy Baked Alaska
Savory: Peking Duck, Chicken Satay, Chicken Lettuce Wraps,
Green Prawns, Crispy Beef, Nine Seasons Spicy Prawns,
Kung Pao Chicken, Lobster with Ginger Scallion Sauce

SERVICE

Family Style, Individually Plated, Passed, Stations

PACKAGES

Family Style Tasting Menu. 85 to 150 dollars per person
Individually Plated Prix-Fixe. 100 to 135 dollars per person
Buffet & Action Stations. 135 to 250 dollars per person
Passed Hors D Oeuvres. 50 dollars for first hour per person
Premium Beverage Package. 120 dollars per person (3 hours)
Beer & Wine Package. 80 dollars per person (3 hours)

WINE & CHAMPAGNE BY THE BOTTLE

Preselect Bottles From Our Extensive List

CUSTOM BIRTHDAY CAKES

11 Layer Cake
125 dollars to 200 dollars. Serves 10 to 12

OFFSITE CATERING

Available By The Tray. Delivery & Pick Up.

TERMS OF SERVICE

FOOD / BEVERAGE MINIMUMS & FEES

All large groups and private dining reservations require a food and beverage minimum starting at \$100 per person plus tax, 20% gratuity and 5% admin fee. Pricing will vary by date, time and location.

100% REFUNDABLE DEPOSITS

To confirm a large group and/or private dining reservation, guests are required to provide the payment of a 100% refundable deposit (based on the total food and beverage minimum for the reservation). The deposit can be applied towards the final bill and/or can be refunded the day after the final bill is paid in full. Pricing is subject to change at any time prior to receipt of both a signed contract and deposit.

ARRIVAL TIMES FOR PUBLIC DINING

Incomplete parties may not be seated. Philippe will hold the table for 5 minutes past your reservation arrival time. After 5 minutes, we will consider the reservation canceled and a cancellation fee of 50% will be charged to your credit card. If you call ahead to let us know that you are running late there is no guarantee that your call will prevent cancellation.

ATTIRE

Business Casual.



by Philippe Chow

PRIX-FIXE MENUS

Family Style \$85 per person

Buffet \$120 per person

prices do not include beverages, tax or gratuity

Host Pre-Selects: 3 appetizers, 3 entrées, 2 sides
plus white rice, seasonal fruit, sorbet, and ice cream

■ Contains Nuts

Additional Selections (\$10 per appetizer, \$15 per entree)

APPETIZERS (Select 3)

Hot & Sour Soup

bean curd, black mushrooms, bamboo shoots, chili & vinegar

Won Ton Soup

chicken or pork

Baby Green Salad

crispy wontons, sesame-soy vinaigrette

Crispy Duck Salad (+\$7pp)

wonton chips, honey sesame vinaigrette

Lettuce Wraps

chicken, beef or vegetable

Crispy Spring Rolls

vegetable, shrimp or peking duck

Spare Ribs (+\$7pp)

honey glaze

■ Crispy Seaweed

candied walnuts

Scallion Pancake

flour, scallions, served with dipping sauce

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Slow Roasted Pork Butt (+\$7pp)

sliced, honey barbecue sauce, sugar snap peas

Salt & Pepper Calamari

wok-fried, garlic, scallion, dried red chili

■ Green Prawns (+\$7pp)

marinated in spinach, green chili & cashews

Salt & Pepper Prawns (+\$7pp)

wok-fried, garlic, scallion, dried red chili

Sesame Walnut Prawns (+ \$7pp)

touch of creme and walnuts

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Snow Pea Leaves

sautéed in garlic sauce

■ Signature Satays

on skewers, Chef Chow's peanut sauce
chicken

shrimp (+ \$7pp)

beef (+ \$7pp)

lobster (+12pp)

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Vegetable Lo Mein

add chicken or tofu

Dumplings

Pork Soup Dumplings

Wok Fried (beef or chicken)

Steamed (chicken, shrimp, vegetable or duck)

Steamed Sampler

ENTRÉES (Select 3)

Peking Duck (+ \$80 per duck)

roasted, house made pancakes

Crispy Duck

wok fried, house made pancakes

Chilean Sea Bass

half black bean sauce & half ginger-garlic sauce

Drunken Sea Bass

white wine sauce

Wok Seared Branzino

brown garlic sauce, sweet and spicy eggplant

Maine Lobster (+\$90 per lobster 2.5lbs)

ginger, scallions & cracked black pepper

Salt & Pepper Lobster

(+\$90 per lobster 2.5lbs)

lightly wok fried, salt & pepper

Spicy Velvet Chicken

thin strips, vegetables, chili, clear broth

■ Beijing Chicken

sweet red bean sauce with walnuts

Sweet & Sour Chicken

sweet & sour sauce, pineapple & bell peppers

Yellow Curry Chicken

sweet onion and snow peas

Chicken Jo Lau

chicken breast, egg batter, pan fried, sweet garlic

■ Kung Pao Chicken

chicken breast, sweet red bean sauce, peanuts & red hot peppers

Slow Roasted Pork Butt

sliced, honey barbecue sauce, sugar snap peas

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Tofu Stir Fry with Vegetables

broccoli, bok choy, carrots, mushrooms, chestnuts

Yellow Curry Tofu

sweet onion and snow peas

Spicy Pepper Mignon

spicy brown garlic sauce, green & yellow peppers

Crispy Beef

thin strips, heavy wok-fried, sweet orange & carrot sauce, touch of garlic

Filet Mignon & Green Beans

sautéed tenders, spicy brown garlic sauce

House Mignon (+\$15pp)

crusted, sliced medallions, black pepper & brown garlic sauce

Special Prawns

clear sweet & sour sauce

Salt & Pepper Prawns

wok-fried, garlic, scallion, dried red chili

Yellow Curry Prawns

sweet onion and snow peas

■ Green Prawns

marinated in spinach, vegetables, green chili, cashews

Nine Seasons Spicy Prawns

wok fried & sautéed in a sweet & sour spicy sauce, dried red pepper

Surf & Turf , Lobster (+\$80 pp)

house mignon, (2) South African lobster tails

Surf & Turf Prawns (+\$30 pp)

house mignon, (3) Nine Seasons Spicy Prawns

SIDES (Select 2)

Mixed Vegetables

Steamed or Stir Fry, Tofu

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Vegetable Lo Mein

add chicken or tofu

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Snow Pea Leaves

sautéed in garlic sauce

String Beans | Broccoli | Bok choy

garlic sauce or steamed

Fried Rice

vegetable

chicken

pork

shrimp

lobster (+15pp)

DESSERT Includes Seasonal Fruit, Sorbet & Ice Cream

Additional Dessert Priced Per Item

Cotton Candy Baked Alaska (+\$18)

strawberry-vanilla semifreddo, devil's food cake, roasted strawberries

Red Velvet Cake (+\$16)

cream cheese mousse, fresh raspberries

Toasted Coconut Tart (+\$16)

coconut custard, toasted coconut, mango sorbet

Warm Flourless Dark

Chocolate Cake (+\$16)

hazelnut ice cream, nib streusel, chocolate sauce

S'mores (+\$16)

dark chocolate mousse, graham biscuit, toasted vanilla marshmallow, chocolate crumb

11 Layer Birthday Cake \$125

dark chocolate pound cake, milk chocolate creme filling, swiss meringue and butter cream frosting and decorative chocolate glaze. Sparkler on top.

1 Tier. 8 inches high.

6 inches round. Serves 10-12 guests.

Custom Flavors Upon Request.



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PRIX-FIXE MENUS

Individually Plated \$100 per person

Host Pre-Selects: 1 Appetizer • 1 Entrée • 1 Dessert

Individually Plated With Choice \$135 per person

Host Pre-Selects: 2 Appetizers • 3 Entrées • 1 Dessert or 3 Family Style Desserts

Prices do not include beverages, tax or service charges.

All Individually Plated Prix-Fixe Menus Include:

2 Family Style Appetizers, 2 Family Style Sides,
1 Individually Plated Vegetarian Option Per Course,
Custom Printed Menu

■ Contains Nuts

Additional Selections (\$10 per appetizer, \$15 per entree)

APPETIZERS (Select 3)

Baby Green Salad

crispy wontons, sesame-soy vinaigrette

Crispy Duck Salad

wonton chips, honey sesame vinaigrette

Lettuce Wraps

chicken, beef or vegetable

Crispy Spring Rolls

vegetable, shrimp or peking duck

Spare Ribs

honey glaze

Snow Pea Leaves

sautéed in garlic sauce

Crispy Seaweed

candied walnuts

Scallion Pancake

flour, scallions, served with dipping sauce

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Slow Roasted Pork Butt

sliced, honey barbecue sauce, sugar snap peas

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Salt & Pepper Calamari

wok-fried, garlic, scallion, dried red chili

Green Prawns

marinated in spinach, green chili & cashews

Salt & Pepper Prawns

wok-fried, garlic, scallion, dried red chili

Sesame Walnut Prawns

touch of creme and walnuts

Vegetable Lo Mein

add chicken or tofu

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Signature Satays

on skewers, Chef Chow's peanut sauce

chicken

shrimp (+ \$7pp)

beef (+ \$7pp)

lobster (+12pp)

Dumplings

Pork Soup Dumplings

Wok Fried (beef or chicken)

Steamed (chicken, shrimp, vegetable or duck)

Steamed Sampler

ENTRÉÉS (Select 3)

Peking Duck (+ \$80 per duck)

roasted, house made pancakes

Spicy Velvet Chicken

thin strips, vegetables, chili, clear broth

Beijing Chicken

sweet red bean sauce with walnuts

Sweet & Sour Chicken

sweet & sour sauce, pineapple & bell peppers

Yellow Curry Chicken

sweet onion and snow peas

Kung Pao Chicken

chicken breast, sweet red bean sauce,
peanuts & red hot peppers

Surf & Turf Lobster (+\$40 pp)

house mignon, (2) South African lobster tails

Surf & Turf Prawns (+\$15 pp)

house mignon, (3) Nine Seasons Spicy Prawns

Crispy Beef

thin strips, heavy wok-fried and sautéed in a
sweet orange and carrot sauce, touch of garlic

Spicy Pepper Mignon

spicy brown garlic sauce,
green & yellow peppers

Filet Mignon & Green Beans

sautéed tenders with spicy brown garlic sauce

House Mignon

crusted, medallions, pepper
& brown garlic sauce

Salt & Pepper Prawns

wok-fried, garlic, scallion, dried red chili

Yellow Curry Prawns

sweet onion and snow peas

Special Prawns

clear sweet & sour sauce

Green Prawns

marinated in spinach, vegetables,
green chili, cashews

Nine Seasons Spicy Prawns

wok fried & sautéed in a sweet & sour spicy
sauce, dried red pepper

Yellow Curry Tofu

sweet onion and snow peas

Tofu Stir Fry with Vegetables

broccoli, bok choy, carrots,
mushrooms, chestnuts

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Vegetable Lo Mein

add chicken or tofu

SIDES (Select 2)

Mixed Vegetables

Steamed or Stir Fry, Tofu

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Vegetable Lo Mein

add chicken or tofu

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Snow Pea Leaves

sautéed in garlic sauce

String Beans | Broccoli | Bok choy

garlic sauce or steamed

Fried Rice

vegetable
chicken
pork
shrimp
lobster (+15pp)

DESSERT Includes Seasonal Fruit, Sorbet & Ice Cream

Additional Dessert Priced Per Item

Cotton Candy Baked Alaska (+\$18)

strawberry-vanilla semifreddo,
devil's food cake, roasted strawberries

Red Velvet Cake (+\$16)

cream cheese mousse, fresh raspberries

Toasted Coconut Tart (+\$16)

coconut custard, toasted coconut,
mango sorbet

Warm Flourless Dark

Chocolate Cake (+\$16)
hazelnut ice cream, nib streusel,
chocolate sauce

S'mores (+\$16)

dark chocolate mousse, graham biscuit,
toasted vanilla marshmallow, chocolate
crumb

11 Layer Birthday Cake \$125

dark chocolate pound cake, milk chocolate
creme filling, swiss meringue and butter
cream frosting and decorative chocolate
glaze. Sparkler on top.
1 Tier. 8 inches high.
6 inches round. Serves 10-12 guests.
Custom Flavors Upon Request.

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BEVERAGE PACKAGES

(pricing does not include gratuity and tax)

PREMIUM

(3 hours) \$120 per person

Premium Spirits

Grey Goose Vodka,
Tanqueray Gin, Ron Zacapa
Rum, Don Julio Blanco
Tequila, Bulleit Bourbon,
Bulleit Rye, Johnnie Walker
Black Label Scotch,
Hennessy etc.

Specialty Cocktails

Pre-select your favorite
Philippe Chow specialty
cocktails to offer your guests
upon arrival and throughout
the evening.
Request current list.

Beer & Wine

Sommeliers selection of beer
and wine thoughtfully paired
with your menu.

Non-alcoholic

Mocktails, bottled water,
coffee, tea, soda and juices

BEER & WINE

(3 hours) \$80 per person

NON -ALCHOLIC

(3 hours) \$60 per person

CHAMPAGNE TOAST

\$22 per person

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HORS D'OEUVRES BUTLER PASSED

ONE HOUR - \$50 per person

TWO HOURS - \$85 per person

THREE HOURS - \$125 per person

FOUR HOURS - \$150 per person

prices do not include beverages, tax or gratuity

BITE SIZE

Please select five from the choices below

SAVORY

SIGNATURE SATAY

with creamy peanut sauce

- Chicken Satay
- Shrimp Satay
- Beef Satay
- Lobster Satay (+12pp)

CHICKEN

- Sweet & Sour Chicken
- Beijing Chicken
- Kung Pao Chicken

SEAFOOD

- Salt & Pepper Calamari
- Sesame Walnut Prawns
- Salt & Pepper Prawns
- Special Prawns
- Green Prawns

BEEF

- Filet Mignon Tips
- Beef Satay

TOFU & VEGETABLES

- Salt & Pepper Tofu
- Salt & Pepper Eggplant
- Scallion Pancakes
- Crispy Cauliflower

CRISPY SPRING ROLLS

- Shrimp
- Vegetable
- Duck

STEAMED DUMPLINGS

- Chicken Dumplings
- Shrimp Dumplings
- Vegetable Dumplings
- Duck Dumplings

WOK FRIED DUMPLINGS

- Beef Dumplings
- Pork Dumplings

SWEET

MINI CAKES

- Red Velvet
- Dark Chocolate
- Key Lime Cheesecake
- Black Sesame-Brown Butter
- Sticky Ginger-Date
- Upside Down Banana

MINI CREAM PUFFS

- Pistachio
- Lemon Poppy
- Coconut-Caramel

BROWNIES & BARS

- Chocolate Brownies
- Butterscotch Blondies
- Lemon-Lime Bars

COOKIES

- Hazelnut-Milk Chocolate
- Chip
- Spiced Gingersnaps
- Coconut Macaroon
- Salted Peanut Butter

■ Contains Nuts