



Philippe

by Philippe Chow

UPTOWN | DOWNTOWN

Planning the Philippe Chow Dining Experience

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
Since 2004

NEW YORK LOCATIONS

UPTOWN

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

1 Private Dining Area. 40 Guests

Indoor Dining

200 Seated. Buyout

6 Private Dining Rooms. 3 Floors.

10 to 50 Guests Per Room.

Offsite Catering. Tri State Area

Garage: 39 East 61 Street

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

Bus: Madison Avenue line.

DOWNTOWN

355 W 16th Street, New York, NY 10011

(Between 8th & 9th Ave) Inside Dream Hotel

Public Hours

Wednesday to Saturday 5pm to 10pm

(last seating 10pm)

Street Entrance. Elevator Access

DJ: Yes

Indoor Dining

176 Seated. Buyout

2 Private Dining Rooms. 1 Floor.

20 to 45 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



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PLANNING THE PHILIPPE CHOW EXPERIENCE

We encourage our hosts to either

PRE-ORDER FROM THE A LA CARTE DINNER MENU

You control the exact quantity and variety of items served family style to your guests by curating your own dining experience from our regular dinner menu for all your guests to share.

[View \(A La Carte Menu\)](#)

-or-

PRE-ORDER FROM CHEFS PARTY MENUS

Chef determines the quantity of each of your menu selections using your guest count as a guide to ensure there is an abundance of all menu selections. Party menu pricing is posted below. See next page for full menus.

PARTY MENUS: FOOD & BEVERAGES

Family Style Tasting Menu. \$85 per person ++

Buffet. \$170 per person ++

Individually Plated. \$150 per person ++

Individually Plated With Choice. \$250 per person ++

Passed Hors D Oeuvres. \$50 for first hour per person ++

Premium Beverage Package. \$120 per person (3 hours) ++

Beer & Wine Package. \$80 per person (3 hours) ++

SIGNATURE ITEMS NOT TO BE MISSED

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

WINE & CHAMPAGNE

Preselect Bottles From Our Extensive List

FOOD / BEVERAGE MINIMUMS & FEES

All large groups and private dining reservations require a guaranteed food and beverage minimum 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 50% to 100% of the required total minimum spend. This payment 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.

++Prices do not include beverages, 8.875% tax, 5% admin fee and 20% gratuity

PARTY MENUS

Family Style & Buffet

++Prices do not include beverages, 8.875% tax, 5% admin fee and 20% gratuity

Family Style Seated. Tasting Menu. All Guests Share. \$85 per person ++

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

Guest count determines the quantity of each menu selection to be served to all of your guests by Philippe Staff using multiple platters placed directly on each dining table.

Buffet With Attendants Seated or Standing. \$170 per person ++

Host Pre-Selects: 3 appetizers, 3 entrées, 2 sides plus white rice, seasonal fruit and assorted cakes.

Guest count determines the quantity of each menu selection presented on a separate buffet table using heated chafing dishes and served to your guests by Philippe Staff.

■ Contains Nuts

APPETIZERS (Select 3)

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

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

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Vegetable Lo Mein

add chicken or tofu

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

■ **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)

Peking Duck and Cilantro Dumplings

ENTRÉES (Select 3)

Peking Duck (+\$10pp or + \$85 per duck)

roasted, house made pancakes

Crispy Duck

wok fried, house made pancakes

Chilean Sea Bass

half black bean sauce & half ginger-garlic sauce

Atlantic Salmon Filet

wok seared, ginger scallion sauce, bok choy

Wok Seared Branzino Filet

sweet & spicy eggplant

Drunken Sea Bass

white wine sauce

Maine Lobster

(+\$45pp or +\$90per lobster)

ginger, scallions & cracked black pepper

Salt & Pepper Lobster

(+\$45pp or +\$90per lobster)

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

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

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

■ **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)

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

String Beans

Broccoli

Bok choy

Mixed Vegetables

Steamed or Stir Fry, Tofu

Fried Rice

vegetable chicken
pork
shrimp
lobster (+15pp)

DESSERT

Includes Seasonal Fruit, Sorbet & Ice Cream

Cotton Candy Baked Alaska (+\$18)

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

Red Velvet Cake (+\$16)

cream cheese mousse, fresh raspberries

S'mores (+\$16)

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

PARTY MENUS

Individually Plated

++Prices do not include beverages, 8.875% tax, 5% admin fee and 20% gratuity

Individually Plated Seated. \$150 per person ++

Host Pre-Selects: 1 Appetizer • 1 Entrée • 1 Dessert to be served to each guest in addition to a Vegetarian entree, two family style sides plus fruit, sorbet and ice cream.

A Custom Printed Menu is placed at each place setting.

Individually Plated with Choice. Seated. \$250 per person ++

Host Pre-Selects: 2 Appetizers • 3 Entrées • 1 Dessert to be served to each guest in addition to a Vegetarian entree, two family- style sides plus fruit, sorbet and ice cream.

A Custom Printed Menu is placed at each place setting.

APPETIZERS

■ Contains Nuts

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

wonton chips, honey sesame vinaigrette

Lettuce Wraps

chicken, beef or vegetable

Crispy Spring Rolls

vegetable, shrimp or peking duck

Spare Ribs

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

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

beef

lobster

Dumplings

Pork Soup Dumplings

Wok Fried (beef or chicken)

Steamed (chicken, shrimp, vegetable)

Duck & Cilantro Dumplings

ENTRÉES

Peking Duck (+\$10pp)

roasted, house made pancakes

Crispy Duck

wok fried, house made pancakes

Chilean Sea Bass

half black bean sauce & half ginger-garlic sauce

Atlantic Salmon Filet

wok seared, ginger scallion sauce, bok choy

Wok Seared Branzino Filet

sweet & spicy eggplant

Drunken Sea Bass

white wine sauce

Maine Lobster

(+\$45pp or +\$90per lobster)

ginger, scallions & cracked black pepper

Salt & Pepper Lobster

(+\$45pp or +\$90per lobster)

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

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

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

crusted, sliced medallions, black pepper & brown garlic sauce

Special Prawns

clear sweet & sour sauce

Salt & Pepper Prawns

wok-fried, garlic, scallion, dried red chili

■ 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 (+\$20 pp)

house mignon, (2) South African lobster tails

Surf & Turf Prawns

house mignon, (3) Nine Seasons Spicy Prawns

SIDES (Select 2)

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

String Beans

Broccoli

Bok choy

Mixed Vegetables

Steamed or Stir Fry, Tofu

Fried Rice

vegetable

chicken

pork

shrimp

lobster (+15pp)

DESSERT

Includes Seasonal Fruit, Sorbet & Ice Cream

Cotton Candy Baked Alaska (+\$18)

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

Red Velvet Cake (+\$16)

cream cheese mousse, fresh raspberries

S'mores (+\$16)

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

BEVERAGE PACKAGES

Only Available For Private Events

++Prices do not include food, 8.875% tax, 5% admin fee and 20% gratuity

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

**UPGRADES AVAILABLE ON
SELECT BRANDS UPON REQUEST**

BEER & WINE

(3 hours) \$80 per person

NON -ALCHOLIC

(3 hours) \$60 per person

CHAMPAGNE TOAST

\$22 per person

HORS D'OEUVRES

BUTLER PASSED OR SELF SERVICE

++Prices do not include beverages, 8.875% tax, 5% admin fee and 20% gratuity

ONE HOUR - \$50 per person ++

TWO HOURS - \$85 per person ++

THREE HOURS - \$125 per person ++

FOUR HOURS - \$150 per person ++

BITE SIZE

(Select Five)

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