

CAFE

傾國傾城

CHINA

PRIVATE EVENT GUIDE

59 West 37th Street, New York

cafechina.nyc

212-213-2810



Seating capacity: 30

Minimum Consumption: \$2000
Before Taxes and Gratuities

The Snow Room

SPACE



Seating capacity: 12

Minimum Consumption: \$500
Before Taxes and Gratuities



Seating capacity: 10

Minimum Consumption: \$500
Before Taxes and Gratuities

The Flower Room

SPACE



Seating capacity: 12

Minimum Consumption: \$500
Before Taxes and Gratuities

The Parlor (Semi-Private)

SPACE



Seating capacity: 18

Minimum Consumption: \$1000

Before Taxes and Gratuities



Seating capacity: 78

Standing Reception: 100

Minimum Consumption: \$6000

Before Taxes and Gratuities



Seating capacity: 66

Standing capacity: 100

Minimum Consumption:

\$12000 (Sun-Thu)

\$15000 (Fri,Sat)

Before Taxes and Gratuities



Seated Standard - \$48+per person

Seated Special Celebration - \$88 per person

Cocktail Reception- \$48+per person

Food will be served Family style

Standard Menu

Serves 4-5 guests

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Appetizers & Dim Sum

Choose Four

醋熏瓜条 | Spicy Cucumbers | ⑤ 🌶️

口水鸡 | Mouth Watering Chicken | 🌶️

葱油饼 | Scallion Pancakes | ⑤

水晶虾饺 | Crystal Shrimp Dumplings | GF

素菜贴 | Vegetable Pot Stickers | ⑤

小笼汤包 | Pork Soup Dumplings

**Dumplings are served at 1 piece per guest.*

私房菜

Entrées

Choose Three

松鼠鱼 | Fish Blossom

香辣孜然羊 | Spicy Cumin Lamb | 🌶️🌶️

豆花咸烧白 | Braised Pork Szechuan Style

小椒牛肉 | Shredded Beef with Green Chili | 🌶️🌶️

时鲜白菜 | Dried shrimp over Chinese Cabbage | GF

麻婆豆腐 | Ma Po Tofu | ⑤ 🌶️

干煸四季豆 | Sautéed String Beans | ⑤ GF

米饭

Rice

白饭 | White Rice | ⑤ GF

甜点

Desserts

Choose One

糯米糍绿茶 | Green Tea Ice Cream with Vanilla Mochi | ⑤ GF

八宝饭 | Eight Jewel Rice Pudding | GF

小麻球 | Mini Sesame Ball | ⑤

⑤ = Vegetarian | GF = Gluten Free | 🌶️ = Spicy Level

Special Celebration Menu

Serves 4-5 guests

凉菜 & 点心 Appetizers & Dim Sum

Choose Four

无锡脆鳝 | Crispy Eel Wuxi Style
烧椒北极贝 | Arctic Clams with Sautéed Peppers
百合蚕豆 | Lilies and Beans | ⑤ GF
捞汁秋葵 | Poached Okras | ⑤ 🌶️
夫妻肺片 | Husband & Wife Special | 🌶️
红油猪耳 | Pig's Ears in Chili Sauce | 🌶️
上海烧卖 | Shanghai Shumai
小笼汤包 | Pork Soup Dumplings
水晶虾饺 | Crystal Shrimp Dumplings | GF
素菜贴 | Vegetable Pot Stickers | ⑤
生煎馒头 | Pan Fried Pork Bun

**Dumplings are served at 1 piece per guest.*

私房菜 Entrées *Choose Five*

香辣龙虾 | Spicy Lobster | 🌶️🌶️
松鼠鱼 | Fish Blossom
奇味鸡 | Curiously Tasty Chicken | 🌶️
韭黄鸡丝 | Yellow Chives with Shredded Chicken | GF
香辣软壳蟹 | Spicy Soft Shell Crabs | 🌶️🌶️
素海参 | Vegetarian's Sea Cucumbers | 🌶️🌶️
鲜椒全鱼 | Whole Fish with Asian Chilis | 🌶️
飞鸿大虾 | Kung Fu Shrimp | GF 🌶️
樟茶鸭 | Tea Smoked Duck | GF
上汤豆苗 | Poached Snow Pea Shoots | GF
时鲜白菜 | Dried shrimp over Chinese Cabbage | GF
菌王扣菜心 | Shrimp stuffed morel mushrooms | GF

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Special Celebration Menu

Serves 4-5 guests

米饭

Rice

Choose Two

白饭 | White Rice | ⑤ GF

紫饭 | Purple Rice | ⑤ GF

川芽菜炒饭 | Fried Rice with Mustard Green Shoots | ⑤ GF

樟茶鸭丝炒饭 | Fried Rice with Mustard Green Shoots | GF

甜点

Dessert

Choose Two

小麻球 | Mini Sesame Ball | ⑤

南瓜饼 | Pumpkin Cake | ⑤

八宝饭 | Eight Jewel Rice Pudding | GF

糯米糍绿茶 | Green Tea Ice Cream with Vanilla Mochi | ⑤ GF

黑芝麻酒酿圆子 | Rice Wine Soup with Black Sesame | ⑤

Optional Selection

Supplement per person

凉菜

Appetizer

- 无锡脆鳝 | Crispy Eel Wuxi Style (+ \$5)
五香牛肉 | Five Spice Beef | ⑤ GF (+ \$4)
百合蚕豆 | Lilies and Beans | ⑤ GF (+ \$3)
红油猪耳 | Pig's Ears in Chili Sauce | 🌶️ (+ \$5)
香薰豆腐 | House Smoked Tofu | ⑤ 🌶️ (+ \$3)
葱油干丝 | Tofu Ribbons in Scallion Oil | ⑤ GF (+ \$3)
夫妻肺片 | Husband & Wife Special | 🌶️ (+ \$5)

点心

Dim Sum

- 上海烧卖 | Shanghai Shumai (+ \$3)
红油水饺 | Pork Dumplings in Chili Oil (+ \$2)
生煎馒头 | Pan Fried Pork Bun (+ \$2)

私房菜

Entrée

- 姜葱龙虾 | Lobster with Ginger & Scallion | GF (+ \$19)
飞鸿大虾 | Kung Fu Shrimp | GF 🌶️ (+ \$9)
樟茶鸭 | Tea Smoked Duck | GF (+ \$6)
奇味鸡 | Curiously Tasty Chicken | 🌶️ (+ \$6)
韭黄鸡丝 | Yellow Chives with Shredded Chicken | GF (+ \$8)
香辣软壳蟹 | Spicy Soft Shell Crabs | 🌶️🌶️ (+ \$9)
宫保鸡丁 | Kung Pao Chicken | 🌶️ (+ \$5)
香辣鱼片 | Spicy Fish Fillets | 🌶️🌶️ (+ \$6)
香辣孜然羊 | Spicy Cumin Lamb | 🌶️🌶️ (+ \$6)
鱼香茄子 | Eggplants in Garlic Sauce | ⑤ 🌶️ (+ \$4)
干煸四季豆 | Sautéed String Beans | ⑤ GF (+ \$6)

米饭

Rice

- 川芽菜炒饭 | Fried Rice with Mustard Green Shoots | ⑤ GF (+ \$3)
虾仁炒饭 | Shrimp Fried Rice with Chinese Sausage (+ \$3)

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Cocktail Reception Menu

Choose 8

菠菜平菇 | Mushrooms with Spinach | ⑤ GF

口水鸡 | Mouth Watering Chicken 🌶️

百合蚕豆 | Lilies and Beans | ⑤ GF 🌶️

鸡丝凉面 | Cold Noodles with Shredded Chicken 🌶️

醋熏瓜条 | Spicy Cucumbers | ⑤ 🌶️

葱油干丝 | Tofu Ribbons in Scallion Oil | ⑤ GF

葱油饼 | Scallion Pancakes | ⑤

水晶虾饺 | Crystal Shrimp Gumlings | GF

鲜肉锅贴 | Pork Pot Stickers

生煎馒头 | Pan Fried Pork Bun

素菜贴 | Vegetable Pot Stickers | ⑤

上海烧卖 | Shanghai Shumai

Optional Selection

Supplement per person

五香牛肉 | Five Spice Beef | ⑤ GF (+ \$4)

红油猪耳 | Pig's Ears in Chili Sauce | 🌶️ (+ \$5)

香薰豆腐 | House Smoked Tofu | ⑤ 🌶️ (+ \$3)

夫妻肺片 | Husband & Wife Special | 🌶️ (+ \$5)

红油水饺 | Pork Dumplings in Chili Oil | 🌶️ (+ \$2)

飞鸿大虾 | Kung Fu Shrimp | GF 🌶️🌶️ (+ \$9)

樟茶鸭 | Tea Smoked Duck | GF (+ \$6)

香辣软壳蟹 | Spicy Soft Shell Crabs | 🌶️🌶️ (+ \$9)

宫保鸡丁 | Kung Pao Chicken | 🌶️ (+ \$5)

香辣鱼片 | Spicy Fish Fillets | 🌶️🌶️🌶️ (+ \$6)

香辣孜然羊 | Spicy Cumin Lamb | 🌶️ (+ \$6)

干煸四季豆 | Sauteed String Beans | ⑤ GF (+ \$6)

⑤ = Vegetarian | GF = Gluten Free | 🌶️ = Spicy Level



Full Open Bar

\$50 /2HR/Person

\$68 /3HR/Person

Beer and Wine

\$18 /1HR/Person

\$34 /2HR/Person

\$49 /3HR/Person

DRINK MENU

Beer

Tsing Tao

Wine

Allan Scott Sauvignon Blanc
Cloudline Cellars Pinot Noir
Il Rosé di Casanova

Cocktails

Lucky Lychee
Fallen Angels
Old Fashioned
Dry Vodka Martini

Spirits

Grey Goose Vodka
Bombay Sapphire Dry Gin
Jack Daniels Tennessee Whisky
Knob Creek Bourbon
Johnnie Walker Black Scotch

ADDITIONAL OPTIONS



Flower Arrangement

*Each table - \$150 2 table flowers plus centerpieces in the room
Buyout - \$1500*

PA/Microphone System

\$ 150

Projector

\$ 200



PAST EVENTS

