

 M.Y. CHINA



PRIVATE EVENTS



# M.Y. CHINA

P R I V A T E   E V E N T S

## SEE. TASTE. DISCOVER.

Authentic Chinese cuisine in the heart of San Francisco with James Beard Award winning chef and TV host Martin Yan. He and his all-star crew have created a fun and approachable restaurant where every visit offers a new experience. Inspired by years of travel, Martin has brought back the best ingredients, flavors and techniques of modern day China. Watch chefs in action as they prepare every dish in front of your eyes. See world champion noodle dancers pull giant balls of dough into thousands of thin noodles in minutes using their bare hands. Taste delicate hand-folded dim sum. Discover ancient Chinese tradition brought to life and interpreted in a thoroughly modern way. Simply, M.Y. China will dazzle you and your guests with every bite.



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## RESTAURANT **BUYOUT**

For large events, M.Y. China can be booked as a full restaurant buyout. Take over every seat in the house, the bar and patio spaces. Invite your guests to watch our culinary artists perform their magic and enjoy a hand crafted cocktail at our bell bar. More than a dining event, M.Y. China will transport all to modern day China.

**CAPACITY:**

180 guests

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## THE MONK ROOM

Dine in our Monk Room featuring 18 cloisonné and brass Buddhist Monks from Guangzhou, each with their own personality and character for your guests to admire. Surrounded by banquet seating and screen design panels, this room provides the privacy without closing you off from the action. Flexible seating arrangement options are available to suit your event's needs.

**CAPACITY:**

64 seated  
90 standing

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## THE PATIO

For a more casual 'indoor-outdoor' taste experience, we also offer the patio, which extends beyond our main dining room and opens up to the magnificent and historic Emporium dome. Seated, cocktail, whatever the set-up, your guests will feel grand in this unique space.

**CAPACITY:**

42 seated  
60 standing



# M.Y. CHINA

## P R I V A T E E V E N T S

Thank you for considering our restaurant to host your special event. We are pleased to offer a wide variety of private dining, event and catering services.

### **AVAILABILITY**

M.Y. China is available for private parties every day of the week, for both lunch and dinner. Please check with our dedicated Special Events Coordinator for availability of exact dates and times. Reservations are based on a first come, first serve basis. If we cannot accommodate you on the exact date requested, we are more than happy to provide you with information on an alternative date.

### **HOW OUR MENUS WORK**

We will work with you to create a personalized set menu for any party size. Parties of 20 or more require a set menu. Please see sample banquet menus, served family style, and designed to create a special culinary experience. Vegetarian options are available. Please let our Special Event Coordinator know if you have any dietary restrictions or requirements. We will do our best to accommodate all dietary needs.

### **BEVERAGE**

All beverages are based on consumption. We have an extensive wine list, full bar and hand-crafted cocktails, specifically chosen to pair with Chinese food. We can tailor your wine selections to match your menu and enhance your dining experience. Wine requests should be made seven days in advance to ensure availability.

### **MINIMUMS, GRATUITY, AND TAXES**

In order to hold space for your party, we require all of our guests to commit to paying a minimum amount on food and beverages, which varies depending on the date, time, and amount of space needed.

Food & Beverage Minimums are for food and beverages only, and do not include service charges, sales tax, or additional services requested (such as flowers, music and other miscellaneous charges). Tax exemption certificates must be on file 1 week before the event. The guaranteed minimum only applies to food and beverages consumed (and provided by the restaurant) on the premises at the time of the event.

### **GUARANTEE AND HEAD COUNT**

Your guest count must be confirmed at least 72 hours prior to your event. After 72 hours, we can only accept increases in this number. The confirmed guest count will be used as the minimum in finalizing your bill.



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## P R I V A T E E V E N T S

### **CONTRACT, CANCELLATIONS, AND GUARANTEES**

A signed Special Event Contract and a credit card confirmation are required to hold your reservations. The full amount will be charged during the date of your event. The signed Special Event Contract and credit card confirmation must be returned within 5 working days of receiving the contract to secure the room and date. If cancellation of an event occurs within 72 hours of the scheduled date, you will be charged for all estimated food, beverages, service & tax. Full payment is due at the conclusion of your event. We accept all major credit cards (Visa, MasterCard, Discover and American Express) as well as cash.

### **CAKE CUTTING FEE**

Thank you for choosing M.Y. China for your special event. And since we love a good celebration, we never charge a cake cutting fee, because what's a celebration without cake?

### **CORKAGE**

If you choose to provide your own wine, a corkage fee of \$25 per 750mL bottle will be applied to your bill. The corkage fee for a magnum bottle is \$50.

### **AUDIO / VISUAL NEEDS**

Arrangements for audio/visual equipment may be made through M.Y. China.

### **FLORAL ARRANGEMENTS & DECORATIONS**

Arrangements for flowers may be made through M.Y. China. All decorations must be approved by the restaurant before the party, including temporary installations.

### **PARKING, VALET, LIMOUSINES**

Validated parking is available through Nordstrom's Valet Parking. Valet drop off is located on Fifth Street, between Market Street and Mission Street. Validated parking is \$10 for 3 hours. Note, valet hours may differ from restaurant hours. Additional public parking is available at Fifth and Mission Parking Garage. Arrangements for limousine service may be made through our Special events coordinator.

### **BUYOUT OF M.Y. CHINA**

M.Y. China is available for restaurant buyouts! There are numerous ways to arrange the M.Y. China dining room and Monk Room for larger daytime meetings, lunches and/or dinners for up to 180 guests. Buyout minimums are upon request and at the discretion of the Special Events Coordinator. Contact us today to reserve your space for a unique and memorable celebration! Our Special Events Coordinator will guide you in creating an event that best suits your budget and your vision. We aim to exceed your expectations and to handle the details for you, leaving you to enjoy your time with us.



**SAMPLE MENUS**





Banquet & Special Event  
\$45/Guest

M.Y. Hot & Sour Soup  
*silken tofu, wild seasonal mushrooms*

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Pork Dumplings  
*red wine vinegar, ginger*

Shiu Mai  
*pork, shrimp, morel mushrooms*

Salt & Pepper Calamari  
*chili peppers, scallions*

--  
Peking Roast Duck  
*green onions, cucumber, hoisin sauce,  
housemade buns*

Honey Glazed Walnut Shrimp  
*cucumber, wasabi*

Sichuan Green Beans

--  
Wild Boar Scissor Cut Noodles  
*bean sprouts, scallions, wood ear mushrooms*

--  
Sugar Egg Puffs  
*chocolate fondue, vanilla bean chantilly cream,  
raspberry coulis*

Executive Chef Tony Wu



Banquet & Special Event  
\$55/Guest

M.Y. Hot & Sour Soup  
*silken tofu, wild seasonal mushrooms*

Steamed Farmer's Dumplings  
purple yam, pumpkin

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Pork Dumplings  
*red wine vinegar, ginger*

Shiu Mai  
*pork, shrimp, morel mushrooms*

Whole Wheat Potstickers  
*pork, cabbage, spicy soy sauce*

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Honey Glazed Walnut Shrimp  
*cucumber, wasabi*

Seven Spice Pork Ribs  
*chili, Thai basil*

Stir Fried Baby Bok Choy  
*fried garlic, salted fish*

Peking Roast Duck  
*green onions, cucumber, hoisin sauce,  
housemade buns*

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Rice Cake with Wild Boar  
*cabbage, edamame, green onions*

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Sugar Egg Puffs  
*chocolate fondue, vanilla bean chantilly cream,  
raspberry coulis*

**Executive Chef Tony Wu**



Banquet & Special Event  
\$65/Guest

M.Y. Hot & Sour Soup  
*silken tofu, wild seasonal mushrooms*

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Pork Dumplings  
*red wine vinegar, ginger*

Har Gow  
*jumbo shrimp, spicy soy sauce*

Salt & Pepper Calamari  
*chili peppers, scallions*

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Honey Glazed Walnut Shrimp  
*cucumber, wasabi*

Seven Spice Pork Ribs  
*chili, Thai basil*

Garlic Pea Shoots

Yang Zhou Fried Rice  
*barbecued pork, shrimp*

Peking Roast Duck  
*green onions, cucumber, hoisin sauce,  
housemade buns*

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Wild Boar Scissor Cut Noodles  
*bean sprouts, scallions, wood ear mushrooms*

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Sugar Egg Puffs  
*chocolate fondue, vanilla bean chantilly cream,  
raspberry coulis*

Executive Chef Tony Wu



Banquet & Special Event  
\$75/Guest

Pork & Crab Juicy Dumplings  
*dungeness crab meat*

Shiu Mai  
*pork, shrimp, morel mushrooms*

Har Gow  
*jumbo shrimp, spicy soy sauce*

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M.Y. Hot & Sour Soup  
*silken tofu, wild seasonal mushrooms*

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Peking Roast Duck  
*green onion, cucumber, hoisin sauce,  
housemade buns*

Salt & Pepper Lobster  
*bell pepper, green onion*

Kung Pao Chicken  
*huang fei chilies, peanuts, bell peppers*

Forbidden Rice  
*red rice, brown rice, barley, wolfberries*

Sichuan Green Beans

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Wild Boar Scissor Cut Noodles  
*bean sprouts, scallions, wood ear mushrooms*

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Sugar Egg Puffs  
*chocolate fondue, vanilla bean chantilly cream,  
raspberry coulis*

Executive Chef Tony Wu



Banquet & Special Event  
\$85/Guest

Scallop Shiu Mai  
*pork and shrimp shiu mai,  
scallop, x.o. sauce*

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Shandong Beef Roll  
*green onion pancake, cucumber, hoisin*

M.Y. Hot & Sour Soup  
*silken tofu, wild seasonal mushrooms*

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American Wagyu Beef Medallions  
*ginko nuts, black pepper sauce*

Salt & Pepper Lobster  
*bell pepper, green onion*

Kung Pao Chicken  
*huang fei chilies, peanuts, bell peppers*

Garlic Pea Shoots

Steamed Sea Bass  
*bacon, mushrooms, scallion, gai lan, ginger*

Yang Zhou Fried Rice  
*barbequed pork, shrimp*

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Wild Boar Scissor Cut Noodles  
*bean sprouts, scallions, wood ear mushrooms*

-----

Sugar Egg Puffs  
*chocolate fondue, vanilla bean chantilly cream,  
raspberry coulis*

**Executive Chef Tony Wu**