

Margaret Kuo's

Private Party & Banquet Information

2010

Margaret Kuo's Restaurant

175 East Lancaster Avenue

Wayne, PA 19087

610.688.7200

Fax 610.688.7150

www.MargertKuos.com

Margaret Kuo's

Private Dining Rooms

At Margaret Kuo's, larger parties can select several dining rooms in which to enjoy their meal. Your group will enjoy the creative presentation of authentic Chinese fare in one of two beautifully decorated private rooms. Each room emphasizes the cultural significance of the Ming Dynasty and can be set up for parties of 10-30.

Groups may also choose to dine upstairs in the Akari room, where you will experience traditional Japanese on-the-floor dining in one of two intimate Tatami rooms.

Whether you select a Chinese or Japanese themed room, Margaret and her staff will ensure your party will experience a unique and memorable occasion.

Banquet Meeting Room

Margaret Kuo's offers banquet facilities for your special event. The room can accommodate up to 175 meeting style and 125 reception style. Designed for private banquets, receptions, weddings and large corporate meetings, this room is equipped with state of the art audio visual equipment. There is a pre-function area outside the ballroom with a full bar. The staff will be pleased to create a custom menu for you, or choose from our standard banquet menus inside.

Additional Information

Wines should be pre-selected for your function, usually one red and one white. We have an extensive selection of wines by the bottle. Cash Bars and Open Bars are also available. All menus prices do not include beverages.

Audio/Visual/Karaoke services are charged per usage. Please let us know if your event requires any other services i.e. cakes, flowers, etc.

A 6% PA sales tax and 20% gratuity will be added to all functions.

Events are guaranteed upon receipt of deposit and signed Function Order Form. Deposits are non-refundable but can be applied to future functions. The balance is payable on the day of the affair. A final confirmation on number of guests is required three days prior to the event and is not subject to reduction after that time.

Signature: _____

Date: _____

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Banquet/Function Order Form

Name of Group: _____

Telephone/Fax: _____

Event Day/Date: _____

Order Date: _____

Time: _____

No. of Guests: _____

Guarantee: _____

Location: _____

Event Planner: _____

cc: _____

Bar:

() Open Bar (@ \$15 per person per hour)

() Cash Bar

() Billed Bar

Red Wine: _____

White Wine: _____

Menu:

Room Set-Up:

Audio/Visual Needs:

() Karaoke (Charged per song or per event)

() Digital Projector, DVD & Screen (\$200 per event)

() Dance Floor (\$10 per panel)

() Digital Cable (\$30 per event)

() Cordless Microphone (\$20 per event)

Special Requirements:

Billing Information:

Deposit Required:

Customer Signature: _____

Luncheon Banquet Menu

Soup

Wonton Soup

Appetizer

Shanghai Spring Roll
Served with Ginger Sauce

Entrees

General Tsao's Chicken
In a Tangy & Spicy sauce

Beef with Fresh Broccoli
Sautéed with Bamboo Shoots

Dessert

Singer Ice Cream
Fortune Cookie

Hot Oolong Tea included.

\$15 per person.
Beverages, PA Sales Tax & 20% gratuity are not included.
Available Monday thru Friday Only.

Luncheon Banquet Menu

Soup

Wonton Soup

Appetizer

Shanghai Spring Roll
Served with Ginger Sauce

Entrees

General Tsao's Chicken
In a Tangy & Spicy sauce

Beef with Fresh Broccoli
Sautéed with Bamboo Shoots

Baby Shrimp with Cashew Nuts
Sautéed with Waterchestnuts

Dessert

Ginger Ice Cream
Fortune Cookie

Hot Oolong Tea included.

\$17.50 per person.
Beverages, PA Sales Tax & 20% gratuity are not included.
Available Monday thru Friday Only.

Luncheon Banquet Menu

Soup

Wonton Soup

Appetizer

Shanghai Spring Roll
Served with Ginger Sauce

Entrees

Jumbo Shrimp with Snow Peas
Sautéed with Waterchestnuts

Crispy Beef with Orange Flavor
In a Tangy & Spicy sauce

Chicken Sautéed with Soft Noodles

Buddha's Delight
Vegetable Medley in White Garlic Sauce

Dessert

Ginger Ice Cream
Fortune Cookie

Hot Oolong Tea included.

\$20 per person.
Beverages, PA Sales Tax & 20% gratuity are not included.
Available Monday thru Friday Only.

Cocktail Party Menus

Butlered Hors D'Oeuvres

Cocktail Egg Rolls
Vegetarian Curry Wontons
Shrimp Shumai
Peppercorn Meatballs
Chicken Yakitori
California Sushi Roll

\$12.50 per person.
Beverages, PA Sales Tax & 20% gratuity are not included.

Butlered Hors D'Oeuvres

Cocktail Egg Rolls
Crispy Money Purse
Vegetarian Curry Wontons
Shrimp Shumai
Peppercorn Shrimp
Chicken Yakitori
Crispy Beef
Assorted Sushi Rolls

\$17.50 per person.
Beverages, PA Sales Tax & 20% gratuity are not included.

Choice of billed bar (per drink), cash bar or open bar at \$15 per person per hour.

Banquet Menu

Appetizer

Award Winning Shanghai Spring Roll
Served with Ginger Sauce

Entrees

Royal Peking Duck
Carved Tableside
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

Imperial Jumbo Shrimp
With Shiitake Mushrooms and Snow Pea Pods

Tender Beef in Black Pepper Sauce
With Red Bell Peppers and Snow Pea Pods

General Tsao's Chicken
With Chili Pepper in a Tangy Brown Sauce

Buddha's Delight
Vegetable Medley in a White Garlic Sauce

Dessert

Green Tea Ice Cream
Chinese Cookie

House Oolong Tea included.

\$35/ per person.
Beverages, PA Sales Tax & 20% gratuity are not included.

Banquet Menu

Appetizer

Shanghai Steamed Pork Buns
Served in Bamboo Steamers

Entrees

Royal Peking Duck
Carved Tableside
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

Jumbo Shrimp with Pine Nuts
With Lotus Roots in a Tangy Sauce

Grass-Fed Filet Mignon in Black Pepper Sauce
With Shiitake Mushrooms and Snow Pea Pods

Tangy Pepper White Meat Chicken
Spicy with Broccoli

Buddha's Delight
Vegetable Medley in White Garlic Sauce

Crispy Whole Fish Hunan Style
In a Tangy Brown Sauce

Dessert

Green Tea Ice Cream
Chinese Cookie

Hot Oolong Tea included.

\$45/ per person.
Beverages, PA Sales Tax & 20% gratuity are not included.

Banquet Menu

Butlered Hors D'oeuvres

Shrimp Shumai

Peppercorn Meat Balls

Appetizers

Shanghai Spring Roll

“Best of Philly”

Served with Ginger Sauce

Shanghai Steamed Pork Buns

Served in Bamboo Steamer

Entrees

Royal Peking Duck

Carved Tableside

Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

Imperial Jumbo Shrimp

With Snow Peas, Carrots & Shiitake Mushrooms

Grass Fed filet Mignon in Wine Sauce

With Maitake (Mountain White) Mushrooms and Snow Peas

Shanghai Provincial Braised Pork Shoulder

In a Circle of Shanghai Vegetable

Fresh Vegetable & Mushroom Medley

Sautéed in a White Garlic Sauce

Hunan Style Crispy Whole Fish

In a Tangy Spicy Sauce

Dessert

Green Tea Ice Cream

Hot Oolong Tea included.

\$55/ per person.

Beverages, PA Sales Tax & 20% gratuity are not included.

Banquet Menu

Butlered Hors D'oeuvres

Tangy Chicken Nuggets
Black Pepper Filet Mignon
Shrimp Shumai

Appetizer

Lobster Tail Spring Roll
Served with Ginger Sauce

Steamed Crabmeat & Pork Buns
Served in Bamboo Steamer

Entrees

Royal Peking Duck
Carved Tableside
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

Orchid Jumbo Shrimp
In a Tangy Tomato Ginger Sauce

Braised Mushroom Trio
Sautéed with Baby Greens

Grass-Fed Filet Mignon
In Wine sauce with Maitake Mushrooms

Crispy Whole Fish with Pine Nuts
In a Subtle Sweet and Sour Sauce

Szechuan Rack of Lamb
Peppery Spicy

Seafood Fried Jasmine Rice
With Lobster Tail, Crabmeat, Shrimp &
Scallops

Dessert

Caramelized Bananas
Hot Oolong Tea included.

\$65/ per person.
Beverages, PA sales tax and 20% gratuity not included.

Banquet Menu

Butlered Hors D'oeuvres

Tangy Chicken Nuggets
Black Pepper Filet Mignon
Shrimp Shumai

Appetizers

Chilled Shrimp
In Szechuan Peppercorn Sauce

Steamed Crabmeat & Pork Buns
Served in Bamboo Steamer

Entrees

Royal Peking Duck
Carved Tableside
Wrapped with Spring Pancakes, Fresh Scallions & Plum Sauce

Orchid Jumbo Shrimp
In a Tangy Tomato Ginger Sauce

Mishima Kobe Beef
With Rare Maitake Mushrooms

Szechuan Rack of Lamb
Peppery Spicy

Braised Mushroom Trio
Sautéed with Baby Bok Choy

Shanghai Provincial Pork Shoulder
With Chinese Greens

Steamed Whole Fish
With Ginger & Scallion
Cleaned Tableside

Seafood Fried Jasmine Rice
With Lobster Tail, Crabmeat, Shrimp & Scallops

Dessert

Caramelized Bananas

Singer Ice Cream

Hot Oolong Tea included.

\$85 per person.

Beverages, PA Sales Tax & 20% gratuity are not included.

*Margaret Kuo's has been a perennial recipient of
Wine Spectator's "Award of Excellence" for Best Restaurant Wine List*



Chardonnay

		Glass	Bottle
----	GOLD OAK HILL, California 2008	7	26
----	CHALONE, Monterey, California 2008	8	28
001	TALMARD, Macon, Burgundy, France 2008		38
002	MORGAN, Metallico "Unoaked", Monterey, California 2007		46
003	MOUNT EDEN, Wolff Vineyard, Edna Valley, California 2008		50
004	FLORA SPRINGS, Barrel Fermented, Napa, California 2007		58
005	JEAN-MARC BROCARD, Chablis-Montmains Premier Cru, Burgundy, France 2006		68
006	BOUCHARD PERE & FILS, Meursault Les Clous, Burgundy, France 2004		75
007	CAKEBREAD CELLARS, Napa, California 2008		82
008	KISTLER, Hyde Vineyards, Carneros, California 2006		135

Sauvignon Blanc

		Glass	Bottle
----	VERAMONTE, Casa Blanca, Chile 2008	8	28
----	SONOMA ACRES, Sonoma County, California 2008	9	32
101	SPY VALLEY, Marlborough, New Zealand 2008		38
102	CHATEAU DE SANCERRE, Sancerre, Loire Valley, France 2008		45
103	DRYLAND, Marlborough, New Zealand 2007		48
104	PASCAL JOLIVET, Pouilly Fumé, Loire Valley, France 2007		60
105	CHATEAU SMITH-HAUT-LAFITTE, Pessac Leognan, Bordeaux, France 2000		98

Riesling

		Glass	Bottle
----	RUDI WEIST, Rhein River, Rheinhessen, Germany 2007	9	30
201	ST. URBANS-HOF, Kabinett Ockfener Bockstein, Mosel, Germany 2008		42
202	ZIND-HUMBRECHT, Riesling d'Alsace, Alsace, France 2006		50
203	S.A. PRUM, Wehlener Sonnenuhr Kabinett, Mosel, Germany 2008		60
204	DR. LOOSEN, Ürziger Würzgarten, Spätlese, Mosel, Germany 2007		65
205	GROSSET, Watervale, Clare Valley, South Australia 2006		68
206	TRIMBACH, Cuveé Frederic Emile, Alsace France 2004		80

Pinot Gris/Pinot Grigio

		Glass	Bottle
----	LAGARIA, Pinot Grigio delle Venezie, Trentino, Italy 2008	8	28
301	ELK COVE, Pinot Gris, Willamette Valley, Oregon 2008		42
302	ADELSHEIM, Pinot Gris, Oregon 2007		45
303	LUCIEN ALBRECHT, Pinot Gris, Cuvee Romanus, Alsace, France 2007		46

Other Whites

			Bottle
<i>Viognier</i>	W01	CLINE, Sonoma County, California 2009	32
<i>Chenin Blanc</i>	W02	CHATEAU MONCONTOUR, "Demi-Sec", Vouvray, Loire, France 2006	40
	W03	DOMAINE DES BAUMARD, Savennieres, Loire, France 2004	58
<i>Sewürztraminer</i>	W04	DOPFF & IRION, Alsace, France 2007	48
	W05	PIERRE SPARR, Reserve, Alsace, France 2005	50

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Gruner Veltliner W06

BRUNDLMAYER, Kamptal, Austria 2006

52



Cabernet Sauvignon

		Glass	Bottle
----	LITTLE PENGUIN, South Eastern Australia 2008	7	26
----	GRAYSON CELLARS, Paso Robles, California 2008	9	30
401	WOLF BLASS, President's Select, South Australia 2006		48
402	COVER DRIVE, Coonawarra, South Australia, 2006		48
403	ST. CLEMENT, Napa, California 2006		75
404	NEWTON VINEYARD, "Unfiltered", Napa, California 2002		90
405	JORDAN, Alexander Valley, California 2005		95
406	CHAPPELLET, Signature, Napa, California 2007		100
407	CONCHA Y TORO, Don Melchor, Chile 2004		125
408	SILVER OAK, Alexander Valley, California 2005		135
409	PAUL HOBBS, Napa, California 2004		160

Merlot

		Glass	Bottle
----	PAVILION, Sonoma County, California 2008	8	28
501	CALINA, Reserve, Casa Blanca, Chile 2008		32
502	SAGELAND, Columbia Valley, Washington 2006		36
503	NOVELTY HILL, Columbia Valley, Washington 2004		48
504	FERRARI-CARANO, Sonoma, California 2007		58
505	LUNA VINEYARD, Napa, California 2005		68
506	NORTHSTAR, Columbia Valley, Washington 2003		85
507	SHAFFER, Napa, California 2005		95
508	DUCKHORN, Napa, California 2006		105

Syrah/Shiraz

		Glass	Bottle
----	PENFOLDS, Koonunga Hill, South Eastern Australia 2007	9	30
601	PLANTAGANET, Hazzard Hill, Margaret River, Australia 2006		36
602	TRUCHARD, Carneros, California 2004		38
603	LANDMARK, Steel Plow, Sonoma Coast, California 2005		60
604	M. CHAPOUTIER, Hermitage, Les Meysonniers, Rhone, France 2005		68
605	JEAN-LUC COLOMBO, Cornas Les Mejeans, Rhone, France 1999		95
606	E. GUIGAL, Côte-Rotie, Rhone, France 2001		125
607	WOLF BLASS, Platinum Label, Barossa Valley, Australia 2004		150

Zinfandel & Blends

		Bottle
701	BEAULIEU VINEYARD, Napa, California 2005	35
702	BUEHLER, Napa, California 2007	48
703	ROSENBLUM, Rockpile Road, Paso Robles, California 2005	65

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704	HARTFORD COURT, Russian River, California 2006	68
705	RIDGE, Lytton Springs, Dry Creek Valley, California 2007	70

Pinot Noir

		Glass	Bottle
----	SILVER RIDGE, California 2008	8	28
----	LURTON, Les Salices, Languedoc, France 2007	9	32
801	SILVER WING, Yarra Valley, Australia 2007		35
802	BOGLE, Russian River, California 2008		38
803	WILLAMETTE VALLEY VINEYARD, Whole Cluster Fermented, Oregon 2008		48
804	DOG POINT, Marlborough, New Zealand 2005		62
805	W. H. SMITH, Sonoma, California 2007		65
806	DOMAINE D'ANGERVILLE, Volnay, Burgundy, France 2001		70
807	PATZ & HALL, Sonoma, California 2006		86
808	MERRY EDWARDS, Russian River Valley, California 2006		115
809	DOMAINE SERENE, Evanstad Reserve, Willamette Valley, Oregon 2005		120

Bordeaux

		Bottle
901	CHATEAU LA ROSE, Tour Blanche, Bordeaux, France 2008	28
902	CHATEAU TRIMOULET, St. Emilion Grand Cru 2005	65
903	CHATEAU PHELAN-SEGUR, St. Estephe 2004	85
904	CHATEAU BOURGNEUF-VAYRON, Pomerol, France 2003	92
905	CHATEAU GISCOURS, Margaux 2003	135
906	CHATEAU MONTROSE, St. Estephe 2001	150

Other Reds

		Glass	Bottle
<i>Malbec</i>	----	8	28
	R01 BODEGA NORTON, Mendoza, Argentina 2009		30
	R02 BODEGA COLOME, Calchaqui Valley, Argentina 2006		52
<i>Amarone</i>	R03 TEDESCHI, Amarone della Vapolicella, Veneto, Italy 2003		95
<i>Barolo</i>	R04 PIO CESARE, Piedmont, Italy 2000		95
<i>Brunello</i>	R05 COL D'ORCIA, Tuscany, Italy 2003		115
<i>Beaujolais</i>	R06 GEORGE DUBOEU, Julienas Chateau de Capitans, Burgundy, France 2007		38
<i>Chal. - du- Pape</i>	R07 M. CHAPOUTIER, La Bernardine, Rhône 2005		85
<i>Chianti</i>	R08 GABBIANO, Black Label, Tuscany, Italy 2005		38
	R09 FRESCOBALDI, Chianti Montesodi, Tuscany, d Italy 2004		85
<i>Côtes du Rhône</i>	R10 PAUL JABOULET, Rhône, France 2005		46
	R11 PERRIN & FILS, Vinsobres Les Cornuds, Rhône, France 2006		48
<i>Montepulciano</i>	R12 MASCIARELLI, Montepulciano d'Abruzzo, Abruzzo, Italy 2007		30
<i>Ribera Del Duero</i>	R13 CONDADO DE HAZA, Crianza, Spain 2005		68
<i>Rioja</i>	R14 VINA SALCEDA, Reserva, Rioja, Spain 2002		48
<i>Toro</i>	R15 NUMANTHIA TERMES, Toro, Spain 2006 (2009 "Wine of the Year" Runner-Up)		50

Champagne & Sparkling Wine

		Bottle
C01	COMTES DU BUCQUES, France (187ml)	8
C02	DOMAINE STE. MICHELLE, "Frizzante", Columbia Valley, Washington NV	38
C03	MUMM, Cuvée M, Napa, California NV	50
C04	TAITTINGER, Cuvée Prestige Blanc, France NV	75
C05	PIPER HEIDSIECK, Sublime, France NV	95
C06	LAURENT-PERRIER, Brut Champagne LP, France NV	95

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C07	MOET & CHANDON, Brut Imperial Rose, France NV	110
C08	PERRIER-JOUËT, Brut, Cuvée Belle Epoque, France 1999	180



Margaret's Reserve Selection

Champagne

		Bottle
M01	DOM PERIGNON, Champagne 1999	195
M02	CRISTAL, Louis Roederer, Brut Champagne France 1997	395

Whites

		Bottle
<i>Riesling</i>	M03 TRIMBACH, Clos St. Hune 1999	195
<i>Viognier</i>	M04 E. GUIGAL CONDRIEU, "La Doriane", Rhône 2007	150
<i>Burgundy</i>	M05 ANTONIN GUYON MEURSAULT, Les Charmes Dessus 2000	110
	M06 RAMONET CHASSAGNE-MONTRACHET, Morgeot 2003	150
	M07 LOUIS LATOUR BATARD MONTRACHET, Grand Cru 2001	225

Reds

<i>Burgundy</i>	M08 MAISON AMBROISE, Corton Le Rouge Grand Cru 2000	350
	M09 CHAUVENET-CHOPIN, Clos Vougeot Grand Cru 2000	375
<i>Merlot</i>	M10 DUCKHORN, Three Palms, Napa 2002	150
	M11 PAUL HOBBS, Michael Black Vineyard, Napa 2002	150
<i>Syrah</i>	M12 PENFOLDS, Grange, Barossa Valley, Coonawarra, South Australia 2003	395
<i>Pinot Noir</i>	M13 MERRY EDWARDS, Olivet Lane, Russian River 2006	160
<i>Cabernet</i>	M14 FROG'S LEAP, Rutherford, Napa 2002	125
	M15 DUCKHORN, Napa 1993 (Signed Bottles)	175
	M16 SILVER OAK, Napa 2000	195
	M17 PAUL HOBBS, Beckstoffer, Oakville, Napa, California 2004	295
	M18 SHAFER HILLSIDE SELECT, Stags Leap District, Napa 2002	375
	M19 SHAFER HILLSIDE SELECT, Stags Leap District, Napa 2000 (1.5L)	650
<i>Malbec</i>	M20 ARCHAVAL-FERRER, Medrano, Argentina 2005	175
<i>Meritage</i>	M21 CHAPPELLET, Prichard Hill Estate Vineyard, Napa, California 2005	225
	M22 QUINTESSA, Rutherford, Napa 2006	195
	M23 JOSEPH PHELPS, Insignia, Napa 2002 (2006 "Wine of the Year")	275
	M24 OPUS ONE, Napa 2002	275
<i>Bordeaux</i>	M25 CHATEAU LYNCH-BAGES, Pauillac 2001	165
	M26 CHATEAU MOUTON ROTHSCHILD, Pauillac 2003	650
	M27 CHATEAU LAFITE ROTHSCHILD, Pauillac 1996	700
	M28 CHATEAU MARGAUX, Premier Grand Cru Classé, Margaux 2000	1050
	M29 CHATEAU MARGAUX, Premier Grand Cru Classé, Margaux 1995	1250
<i>Amarone</i>	M30 MASI, Vaio Veneto, Italy 1999	140
<i>Chat.-du-Pape</i>	M31 CHATEAU LA NERTHE, Chateaneuf du Pape, Cuvée Des Cadettes 2001	150
	M32 CHATEAU DE BEAUCASTEL, Rhône, France 2005	185
<i>Barolo</i>	M33 PODERI ALDO CONTERNO, Piedmont, Italy 1998	220
<i>Super Tuscan</i>	M34 ANTINORI GUADO AL TASSO 1999	170
	M35 ANTINORE SOLAIA, 1999	275
	M36 TENUTA SAN GUIDO, Sassicaia 2000	295
<i>Carminiere</i>	M37 CASA LAPOSTOLLE, Clos Apalta, Chile 2006 (2008 "Wine of the Year")	125