



ROBERT

*Private Events*

2 COLUMBUS CIRCLE, NYC | 212 206 8815



# A MODERN CLASSIC

**Situated atop The Museum of Arts and Design** at Columbus Circle, Robert is a modern American restaurant offering **breathtaking views** of Central Park and Columbus Circle. **Perfect for private events**, Robert celebrates design and beauty in both its decor and **culinary delights**. Guests will love dining on a menu created by **Chef Armando Cortes** while **reveling in the beauty** of the city.



Take a look at our video gallery:

*distinctive*



# DELIGHTS

## sample CORPORATE EVENT

### *timeline*

4:00 pm

venue is accessible for set up and vendor load-in up to 2 hours prior to the event start time

6:00 pm

guests arrive, signature cocktails passed

5:00 pm – 7:00 pm

passed hors d'oeuvres, antipasto station, pianist playing

7:00 pm – 7:15 pm

guests are seated and order entrées

7:20 pm

appetizers are served

7:50 pm

entrées are served

8:10 pm

dessert is served

9:30 pm

event concludes

9:30 pm – 10:30 pm

breakdown and load out





*breathhtaking*  
**VIEWS**



**ELEGANT**  
**INDULGENT**

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sample menu

## COCKTAIL RECEPTION

(select six)

### cold

**new england lobster roll**

**tuna poke bowl** seaweed salad, nori cracker **gf**

**hamachi tartare** watermelon radish, meyer lemon shallot vinaigrette

**peppered filet mignon** with sundried tomato aioli toast

**brussels waldorf salad** smoked chicken, pecans, & apples **gf**

**beef tataki** ginger cilantro vinegar **gf**

**falafel & tzatziki** oregano olive oil **v**

**mexican grilled corn & avocado** served on a tortilla chip **v**

**flatbread pizzettas** foraged mushrooms, oven dried tomato & feta **v**

### hot

**mini crab cakes** meyer lemon aioli

**mini fish tacos** served on a lime wedge **gf**

**grilled shrimp** grilled pineapple, jicama, chipotle crema **gf**

**beef & cheddar sliders** on a silver dollar brioche

**korean spiced short rib** **gf**

**petite filet mignon wellington** fig compote

**mac & cheese tart** **v**

**mini artichoke arancini** basil pesto **v**

**vegetable dumplings** spicy ginger soy sauce **vg**

We offer a variety of cocktail reception, station, seated dinner, buffet and holiday menus .  
We are happy to send further information and a customized proposal to match client needs.

[click here to view  
complete menu](#)

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## sample menu

### DINNER

#### appetizer

**roasted beets & baby arugula** orange supremes, balsamic onions, pistachio  
crusted goat cheese **gf, v**

**tuna aguachile verde** avocado, serrano peppers, cucumbers, crispy shallots **gf**

**jumbo lump crab cake** thai coleslaw, spicy carrot reduction

#### main course

(select two)

**clearwater filet mignon** potato gratin, sautéed baby kale, sauce robert **gf**

**branzino** pea leaves, wild mushroom, citrus potato purée, oreganata **gf**

**organic sage chicken** roasted baby vegetables, rosemary fingerling potatoes,  
herbed brown chicken jus **gf**

**braised short rib** baby kale, bourguignon sauce **gf**

**lobster risotto** fresh maine lobster, asparagus, sundried tomatoes, lobster bisque **gf**

**dover sole meunière** hot melted butter, lemon juice, and parsley

#### silent vegetarian

option also available (select one)

**kale malfadine** cherry tomatoes, pine nuts & smoked scamorza **v**

**spaghetti'd squash** zucchini, heirloom carrots, pine nuts, pepperoncini emulsion,  
périgord black truffle **gf, vg**

**penne rigate** wild mushrooms, asparagus, chèvre, lemon panko **v**

#### petite sweets

vegetarian & vegan options can be accommodated (select five)

**cheesecake lollipops** **v**

**red velvet cupcakes**

with cream cheese icing **v**

**macaron trio** **gf, v**

**fresh fruit skewers** **gf, vg**

**chocolate pot de crème** **v**

**lemon meringue bars**

**oreo cheesecake** **v**

**mini apple tarts** **v**

**assorted homemade cookies** **v**

Menu is subject to seasonal changes. The Restaurant may make reasonable substitutions to the menu and menu preparations when product availability or menus change. Client will be notified of such changes in advance of the Event.



sample menu

## STATION MENU

### stations selections

plant based, mediterranean, pasta, carving, from the sea, antipasto, asian, sushi, spanish tapas, la taqueria, sliders, and petite desserts.

#### pasta (select two)

gluten free pasta available

##### **rigatoni**

braised lamb ragu, olives, raisins, pine nuts & pecorino romano

##### **penne rigate v**

eggplant putanesca, stracciatella

##### **orecchiette**

broccoli rabe, fennel sausage, parmesan, anchovies, chili flakes

##### **mushroom ravioli v**

mushroom cream sage sauce

##### **spicy shrimp penne**

gulf shrimp & asparagus, spicy tomato sauce

##### **spaghetti'd squash gf, vg**

zucchini, heirloom carrots, pine nuts, pepperoncini emulsion, périgord black truffle

##### **fusilli v**

basil pesto, pine nuts & sundried tomatoes

##### **macaroni & cheese**

four cheeses v or add lobster (additional)

#### accompaniments

**caesar salad or mixed green salad vg**

**mozzarella, heirloom tomato, fresh basil gf, v**

**parmesan cheese & assorted breads v**

#### carving (select one)

##### **marinated skirt steak gf**

charred red pepper chimichurri sauce & avocado salsa

##### **herb crusted filet mignon gf**

horseradish cream, green peppercorn sauce & roquefort cheese fondue

##### **pepper crusted prime rib gf**

smoky pepper sauce & horseradish cream

##### **turkey breast gf**

mushroom gravy & cranberry orange relish

##### **salmon en croûte**

horseradish cream

##### **australian rack of lamb gf**

mint chimichurri & shallots port demi  
(additional charge)

#### sides (select two)

**mashed yukon potatoes gf, v**

**roasted fingerling potatoes gf, v**

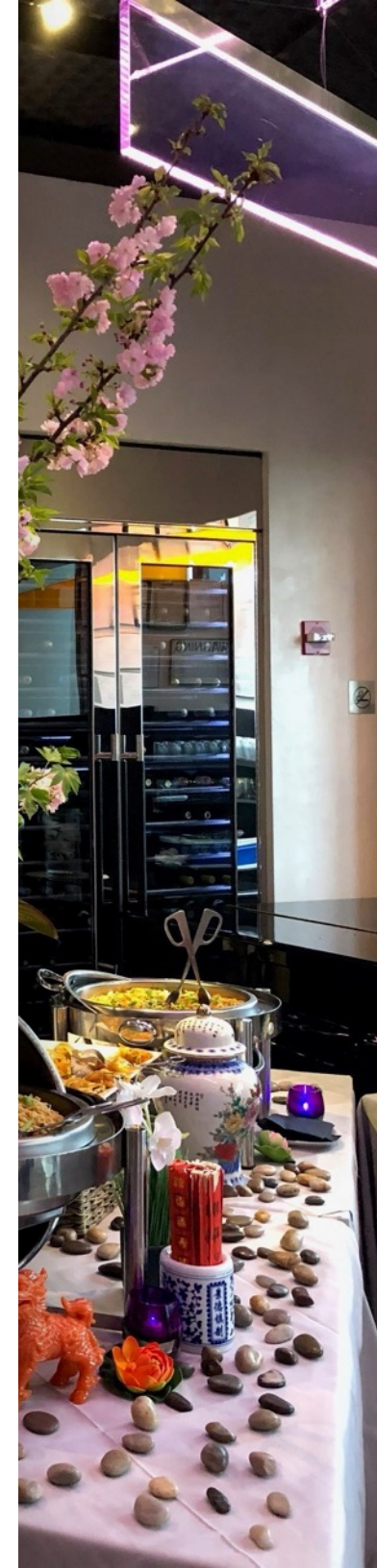
**medley of sautéed seasonal vegetables gf, vg**

**french fries v**

**sweet mashed potatoes gf, v**

includes fresh bread rolls

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sample menu

## HOLIDAY MENU

For the holidays, we offer both classic buffets and stations menus.

### sample buffet

#### salads

**roasted acorn squash & quinoa salad** v

pumpkin seeds, mint, pomegranate seeds, maple yogurt vinaigrette

**cranberry poached pear salad** gf, v

seasonal greens, celeriac, spiced walnuts, great hill blue cheese, cider vinaigrette

#### pasta (gluten free pasta available)

**penne rigate** eggplant putanesca, stracciatella v

**four cheese ravioli** with lacinato kale, bacon, mushrooms & chestnut butter sauce

**spicy shrimp penne** gulf shrimp & asparagus, spicy tomato sauce

#### main

**roasted orange king salmon** miso cream

**mediterranean grilled branzino** crushed yukon potatoes gf

**turkey roulade** spinach, mushrooms, orange cranberry relish, sage gravy sauce gf

**herb crusted filet mignon** horseradish cream gf

**beef wellington** mushroom duxelles, spinach

**herb roasted leg of lamb** mint jalapeño chimichurri gf

#### sides

**roasted fingerling potatoes** with sage gf, v

**brussels sprouts** pomegranate glaze gf, v

#### petite desserts display

**mini valrhona chocolate ganache cake** gf, v

**maple panna cotta** gf, v

**mini eggnog cheesecake** v

**red velvet cupcakes** with cream cheese frosting v

**mini pecan tarts** v

**mini apple tarts** v

**selection of homemade holiday cookies** v

includes french croquembouche or bûche de Noël

**coffee & tea service**

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*sample menu*

## BAR MENU

### liquor

beluga allure vodka  
grey goose vodka  
ketel one citron vodka  
tito's vodka  
bombay sapphire gin  
tanquary gin  
the botanist gin  
probitas white blended rum  
santa teresa 1796 solera rum  
johnny walker black scotch

hennessy v.s cognac  
casamigos blanco tequila  
micampo reposado tequila  
casa noble añejo tequila  
contraluz mezcal espadin  
woodford reserve bourbon  
bardstown bourbon  
michter's rye  
lost irish whisky  
aperol aperitivo

### wine

selection of one white & one red wine, with rosé & prosecco included

#### **sparkling**

fiol prosecco DOC rosé, veneto, italy or brut, veneto, italy

#### **rosé**

peyrassol, la croix, méditerranée, provence, france

#### **white**

saint clair family estate, marlborough, new zealand  
simonnet-febvre-des lyres de chardonnay, coteaux de l'auxois, burgundy, france  
borgo conventi, pinot grigio, friuli-venezia giulia, italy

#### **red**

pike road, pinot noir, willamette valley, oregon  
oberon, cabernet sauvignon, paso robles, california  
chateau vieux chaigneau, lalande de pomerol, bordeaux, france

### bottled beer

minerva ipa  
minerva artisanal  
heineken lager  
montauk ipa

### non-alcoholic

athletic brewing run wild ipa  
french bloom (sparkling wine)





sample menu

## SIGNATURE COCKTAILS

*A short-list of our specialty drinks...*

### year-round

#### cocktails

**the isabell** prosecco rosé, elderflower liqueur, angostura bitters

**wolf's negroni** mezcal espadin, campari aperitivo, carpano antica vermouth

**mezcalita** mezcal, orange liquor, lime juice, agave nectar

**the olmsted** gin, rosemary, thyme, sage, honey

**emma rose** vodka, prosecco rosé, lemon juice, strawberry, rhubarb

**mad manhattan** bourbon, orange bitters, vermouth, amarena cherries

#### zero-proof drinks

**garden party** seedlip garden & grove, agave, lime

**like a whiskey sour** whiskey alternative by ritual, lemon juice, amarena cherry

**spicy paloma** grapefruit juice, club soda, agave nectar, spiced salt

**pica poquito** tequila alternative by ritual, lime juice, agave nectar, spiced salt

**equilibrato italiano** italian spritz by lyre's, orange bitters, pink grapefruit fever tree soda

**sparkling rosé** spring in a bottle by wölffer estate

**cucumber cooler** cucumber, lime juice, mint, club soda

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### holiday

#### cocktails

**pamplemousse & bubbles** giffard creme de pamplemousses rose, la marca prosecco

**autumn aperol spritz** aperol, prosecco, spiced apple cider, club soda & cinnamon stick garnish

**spiced cranberry paloma cocktail** tequila, cranberry juice, grapefruit juice, lime juice & spiced simple syrup

**don't call me old fashioned** spiced rum, cinnamon, bittermens xocolati mole bitters

**french 75** gin, lemon juice, sparkling wine

**lavazza espresso martini** tequila or vodka, irish cream, coffee liquor

#### zero-proof drinks

**apple cider sangria** apple cider & sparkling water with cut apples and oranges

**apple cider mule** apple cider, ginger beer & lime (rentals required to serve in copper mugs)

**holiday punch** white cranberry juice, orange juice, lemon juice & seltzer with cranberries & strawberries

**nutty indulgence** amaretti by lyre's, cinnamon demerara, oat milk

[click here to view  
complete menu](#)

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# Facts & Questions

## rooms & layout

### **Will my event be in a private room at the restaurant?**

We accommodate special events in our restaurant dining room by closing our business to the public. There are no dedicated private dining rooms at Robert. There is a white box event space located within the Museum, downstairs from Robert, which can hold stand-alone events or may be utilized in conjunction with ROBERT events.

### **Is there a separate buyout fee to close the restaurant?**

Our pricing is structured as a package price which includes the value of the business lost by closing to the public, based on day/date/time of the event, as well as the cost of food and beverage arranged for the event, as determined by the number of anticipated guests, and ultimately menu selections.

### **Does Robert provide a Green Room?**

While there is no Green Room nor changing room of any kind at Robert or in the Museum of Arts & Design, we are happy to assist with referrals to nearby hotels upon request.

## fees

### **Are there any other charges aside from the package price?**

The package price is subject to a 24% administrative charge, captain fee(s), bar set up fee(s), coat check fees, and current NY state sales tax. Any administrative charge, and any captain fee, bar set-up fee, coat check fee, and supplemental staff fees (if applicable), are not gratuities and will not be given to the wait staff or any other employee.

These fees will be retained entirely by the restaurant as part of the contract price that is used to cover costs and overhead relating to the catered event. The banquet wait staff is paid a special banquet hourly rate well in excess of the statutory minimum wage rates and are notified that the administrative charge and these fees are not intended to be a gratuity and will not be distributed to them.

We invite you to contact us for a customized proposal, detailing pricing and fees, based on your anticipated date and group size.

### **Is overtime available for our After Party?**

Extending your event beyond the contracted time will increase the per person price by \$35 per person per hour (or \$25 per person per half hour) based on the guaranteed guest count. The additional charge includes bar service, and is subject to 24% administrative charge & sales tax.



# More Fact & Questions

Have **questions** or want to check available dates?  
Contact our special events team at **212-206-8815**.

## vendors

### **Can I use my own vendors?**

Absolutely. In the interest of personalizing your event, we welcome outside vendors, including music, florist, lighting, photography and videography. Alternatively, we are happy to share vendors with who we've worked successfully in the past. All vendors must carry the required insurance that is stipulated in our contracts.

### **Do you provide vendor meals?**

Vendor meals (i.e. for musicians, DJ, photographer, etc.) working with your event are to be requested 1 week prior to the event date and are an additional charge. The meal includes the chef's choice of hot entrée and non-alcoholic beverages.

## transportation & access

### **Is transportation readily available for my guests after my event?**

Taxis are available in Columbus Circle and cars can drop off and pick up guests in front of the building on West 59th Street. In addition, MAD is located on top of the 59th Street/Columbus Circle subway station, allowing for easy access to the B, D, A, C, 1, 2 and 3 subway lines.

### **Is there parking available for my guests?**

Parking garages are conveniently located nearby, including Champion Parking (located at 221 West 58th Street between Broadway & 7th Avenue) or Central Parking (at the Time Warner Center, 10 Columbus Circle, between 8th & 9th Avenues).

### **Is the venue wheelchair accessible?**

Yes, Robert restaurant, the 7th floor event space, and the theater are all wheelchair accessible. Robert's restrooms are gender neutral and also wheelchair accessible.

### **When can I drop off items to be used for my event (i.e. seating cards, favors, etc.)?**

One day prior to the event date, to be coordinated with the Event Director.

## food & beverage

### **Does Robert offer Glatt Kosher Meals or Catering?**

Yes, Robert works with some of the premier Kosher Caterers in New York to offer the finest in Kosher Food.

### **What is the ratio of servers to guests?**

Elegant and contemporary service is provided with 1 waiter per 10 guests, with bar service with 1 bartender per 75 guests. Additional staff required to accommodate Client requests is at the Client's responsibility.

### **Is the bar open all night?**

There is always a bartender available to serve guests from the bar. For seated brunch, lunch or dinner events, the waiters offer wine service and will accommodate drink requests to the dinner tables as well.

### **What type of food does Robert serve?**

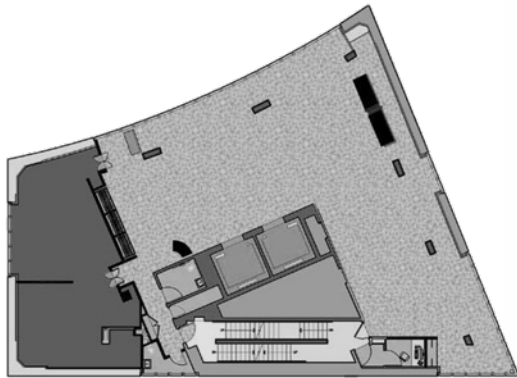
Robert serves modern American cuisine, expertly prepared by Executive Chef Armando Cortes.





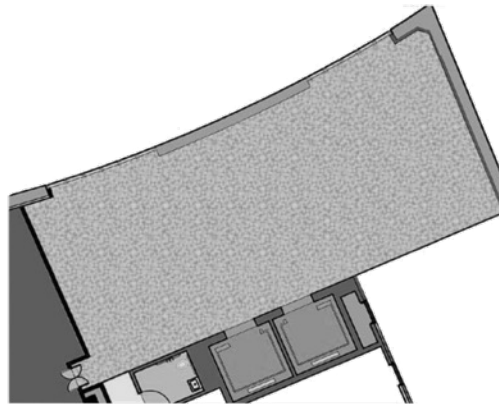
# EVENT CAPACITIES & FLOOR PLANS

main dining room



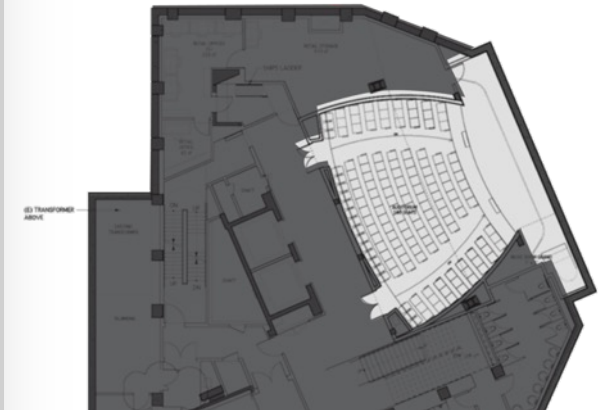
cocktail party: 250 guests  
seated dinner: 160 guests  
dinner & dancing: 120 guests  
ceremony, reception & dancing: 75 guests

seventh floor



cocktail reception: 130 guests  
buffet: 80 guests  
dinner & dancing: 50 guests  
theater style: 130 guests

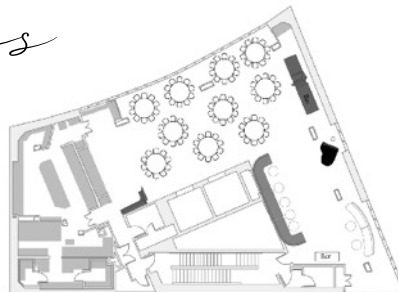
theater/screening room



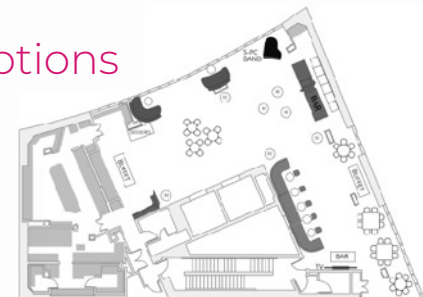
seating: 143 guests

## sample floor plans

main dining room  
seated dinner



main dining room  
cocktail receptions





# WE HAVE THE **PERFECT SPACE** FOR ALL YOUR EVENTS

## BRYANT PARK grill



Nestled behind the New York Public Library, Bryant Park serves as a stunning backdrop for events at Bryant Park Grill. Events can be held in our Grill Dining Room, Rooftop Terrace, or Garden restaurant. The Rooftop and Garden restaurants have heated tents in the winter for year-round merriment. Whether it's a wedding, bar/bat mitzvah, or holiday party, Bryant Park Grill offers a spectacular setting.

[bryantparkgrillnyc.com](http://bryantparkgrillnyc.com)

## SEQUOIA



Newly renovated Sequoia provides an exquisite setting and the finest of American cuisine, perfect for your Special Event. Situated on the banks of the Potomac River in Washington, DC, it offers magnificent views of the Virginia skyline, the Kennedy Center, the Watergate Hotel, and the gentle Potomac River and its iconic bridges. Japanese artist Hitoshi Kuriyama has created a unique lighting installation, providing an illuminating backdrop for your Special Event.

[sequoiadc.com](http://sequoiadc.com)



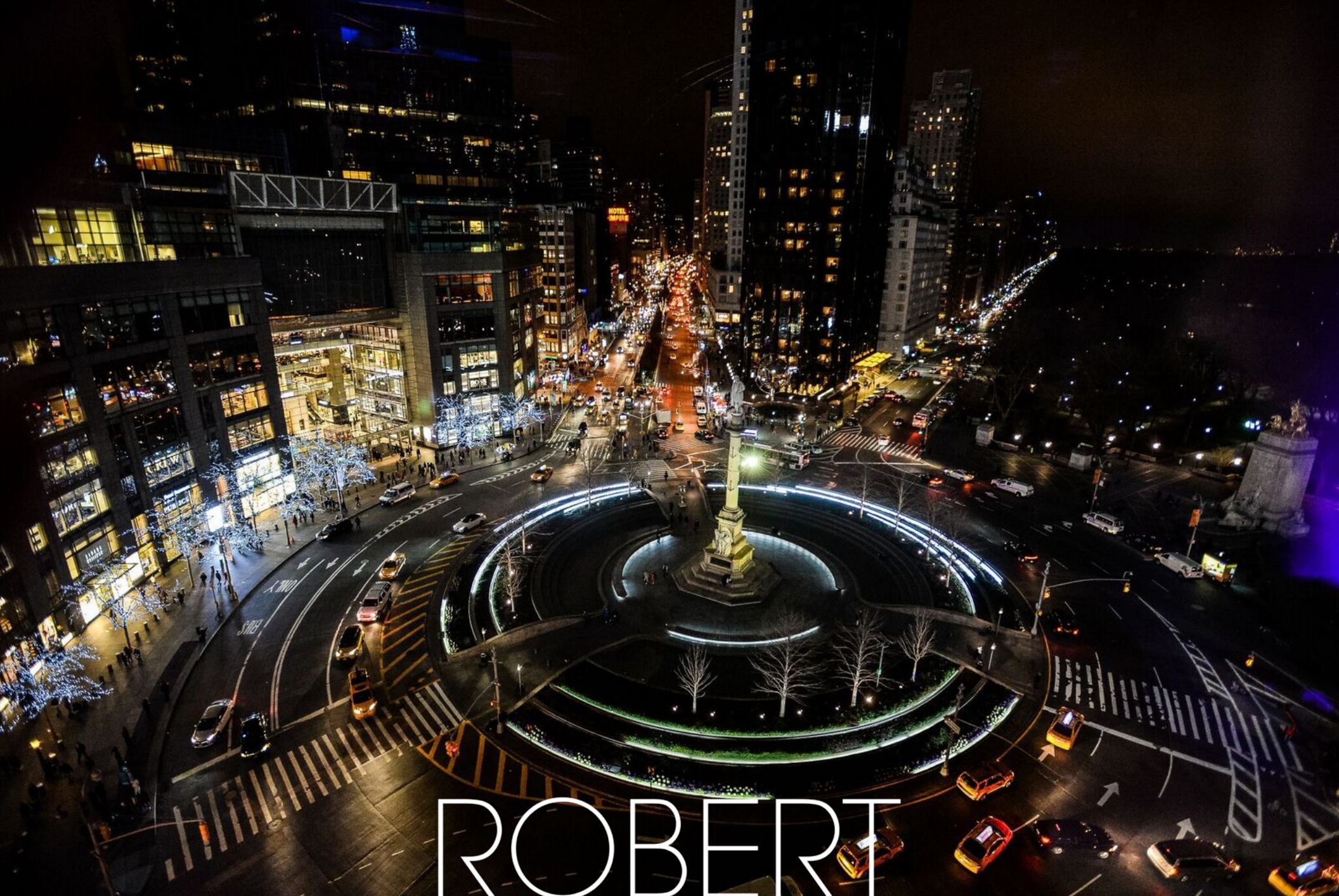
## BLUE MOON FISH CO.



Located on Fort Lauderdale's beautiful Intracoastal Waterway, Blue Moon can host groups from 10 to 285 guests for your next social or corporate event. Our team will ensure your event is perfect and exactly how you imagined. Contact us for a customized proposal today.

[bluemoonfishco.com](http://bluemoonfishco.com)





# ROBERT

ROBERTNYC.COM

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Ark Restaurants Special Events Team - Winner of the 2025 New York State Restaurant Association (NYSRA) "Best Caterer of the Year" – NYC Award



@ROBERTRESTAURANT



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