

Private Events

2 COLUMBUS CIRCLE, NYC | 212 206 8815

Congratulations!

Located at the top of the Museum of Arts & Design, ROBERT floats like a crowned jewel above Columbus Circle. As the elevator doors open to panoramic views of Central Park and the Manhattan skyline, you can experience dining above the treetops in the whimsical elegance of this curated, contemporary space. Whatever the occasion, every season is perfect for special events at ROBERT. Details and particulars are meticulously cared for, so you can indulge in celebration while enjoying our breathtaking view.

ROBERT is proud to feature the culinary talents of **Chef Armando Cortes**.



Thank you

for considering ROBERT for your upcoming Wedding! Our **event experts** will work with you to **customize** the menu for your event. A **tantalizing** cocktail reception comprised of **deluxe** open bar, a **specialty** cocktail, butler-passed hors d'oeuvres and a grazing station will precede a **gourmet** three course meal including appetizer, choice of two entrées, dessert, wine service with dinner and **unlimited** sparkling wine.



See reviews and more pics at...

PARTYSLATE

E (*) WEDDINGWIRE

ROBERT offers a selection of **both seated and buffet menus** to compliment your special day.

To view and download our complete menus - click here

Brunch and lunch menus available upon request.

The next pages are a **guideline** to display what is included.









sample WEDDING EVENT *timeline*

3:00 - 3:30 pm	cake delivery
4:00 - 4:15 pm	clients onsite
4:00 - 5:00 pm	group photos on 7 th fl
5:05 pm	ceremony run-through
5:15 pm	ketubah signing guests start to arrive
5:30 pm	event invite time
5:30 - 5:50 pm	guests seated for ceremony
5:50 - 6:20 pm	ceremony
6:30 - 7:30 pm	cocktail hour
7:30 - 7:45 pm	guests seated for dinner servers take orders & offer wine
7:45 pm	couple's grand entrance first dance music through house speakers
7:50 – 8:00 pm	guests sit for dinner orders taken
8:00 pm	first course served
8:10 pm	first speech
8:40 pm	main course served
8:10 pm	speeches
9:45 pm	cake cutting speech from bride & groom
11:00 pm	celebration concludes



sample menu COCKTAIL RECEPTION

warm & cold passed hors d'oeuvres

mexican grilled corn avocado toast gf, v spicy tuna tartare in taro chips gf peppered filet mignon with sundried tomato aioli toast peruvian mahi mahi ceviche gf crispy veggie spring rolls mango chili sauce gf, vg baby lamb chops balsamic glaze gf beef & cheddar sliders on silver dollar brioche fish & chips mini cone gf plus, a beautifully presented grazing station

antipasto station

grilled asparagus with pecorino romano gf, v grilled seasonal vegetables gf, v mozzarella, heirloom tomato, fresh basil gf, v parmesan, fontina & gorgonzola with dried & fresh fruits v melon & prosciutto di parma gf salami, sopressata, coppa gf bowls of assorted olives gf, v assortment of grissini, focaccia, rustic breads, & herbed olive oil





sample menu

DINNER

appetizer

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

main course

clearwater filet mignon potato gratin, sautéed baby kale, sauce robert gf or branzino pea leaves, wild mushroom, citrus potato purée, oreganata gf

silent vegetarian option also available

seasonal risotto gf, v

petite sweets

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

A wedding cake, if desired, may be arranged with and brought in by an outside baker.

ROBERTdoes not charge fees to slice and plate your wedding cake. to help satisfy your sweet tooth, a display of petite sweets is offered, all baked in-house!



sample menu DELUXE OPEN BAR

liquor

- grey goose vodka ketel one citron vodka tito's vodka bombay sapphire gin tanqueray gin probitas white blended rum
- santa teresa 1796 solera rum woodford reserve bourbon bardstown bourbon lost irish whisky johnny walker black scotch michter's rye

hennessy v.s. cognac casamigos blanco tequila micampo resposado tequila casa noble añejo tequilia contraluz mezcal espadin

sparkling wine

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

still wine selection of one white and one red wine

white

saint clair family estate, marlborough, new zealand simonnet-febvre-des lyres de chardonnay, coteaux de l'auxois, burgundy, france

red

pike road, pinot noir, willamette valley, oregon oberon, cabernet sauvignon, paso robles, california

rosè peyrassol, la croix, méditerranée, provence, france

bottled beer

heineken lager bronx brewery american pale ale athletic brewing run wild ipa (non-alcoholic)

soft drinks

sparkling mineral water, sodas, juices, tonic & club soda, garnishes





Facts & Questions ...

rooms & layout

Will my wedding 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 Wedding Suite on the day of my wedding?

While there is no wedding suite 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

Is there a wedding ceremony fee?

There are several options for your ceremony to be held onsite before your wedding reception at Robert. We can arrange an informal ceremony alongside the reception in Robert for up to 75 guests. You may rent the 7th floor private museum space for an additional fee, which includes chair rental and set up. Or, rental of the MAD theater, which seats up to 143 people, may be discussed directly with the museum special events department.

For **Jewish ceremonies,** Robert can provide a glass for breaking (light bulb) and Challah Bread for the blessing. Arrangements for these items should be made in advance with your Catering Manager. The Chuppah and/or Arch, as well as an aisle runner, if applicable, is the responsibility of the Client.

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 Facts & Questions ...

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 I 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 a wedding?

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 additional, 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 wedding 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 wedding date, to be coordinated with the Event Director.

food and 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. Also, 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 contemporary American/Continental cuisine, expertly prepared by Executive Chef Armando Cortes.

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

PHOTO CREDITS: Fred Marcus Studio, André Maier Photography, Mike Petrie Jr., Kaden Shallat, Aleksey Fedorov, and DeNueva Photo

Event Capacities

& FLOOR PLANS

main dining room





cocktail party: 250 guests seated dinner: 160 guests dinner & dancing: 100 guests ceremony, reception & dancing: 75 guests seventh floor





cocktail reception: 130 guests buffet dinner: 80 guests dinner & dancing: 50 guests ceremony seating: 130 guests

theater/screening room





seating: 143 guests

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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

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