

ROBERT

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.

Take a virtual tour:



See reviews and more pics at...

PARTYSLATE



WEDDINGWIRE

the knot

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

Our **complete menus** are available to [view and download](#).

Brunch and lunch menus available upon request.

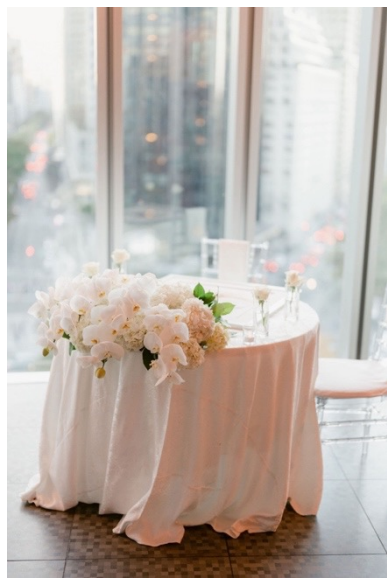
The next pages are a **guideline** to display what is included.

MODERN
CLASSIC
WITH
VIEWS



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 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

clear water 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

roasted cauliflower steak beluga lentils, pecans, apples, cauliflower purée gf, v

petite sweets

cheesecake lollipops

red velvet cupcakes with cream cheese icing

macaron trio gf

fresh fruit skewers gf, vg

chocolate pot de crème

lemon meringue bars

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

ROBERT does 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 vodka
tito's vodka
bombay sapphire gin

bacardi silver rum
patron silver tequila
casamigos blanco tequila
woodford reserve bourbon

michter's rye
slane irish whisky
johnny walker black scotch
hennessy vsop cognac

sparkling wine

lamarca prosecco, italy

still wine

selection of one white and one red wine

white

matua, sauvignon blanc, marlborough, new zealand
des lyres de chardonnay, chardonnay, burgundy, france

red

j vineyards, pinot noir, california
st. huberts, the stag, cabernet sauvignon, california
rosè the palm by whispering angel, côtes de provence, france

bottled beer

heineken, holland
ark everyday ale (session ipa), bronx
american pale ale, bronx
abita light, louisiana

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?

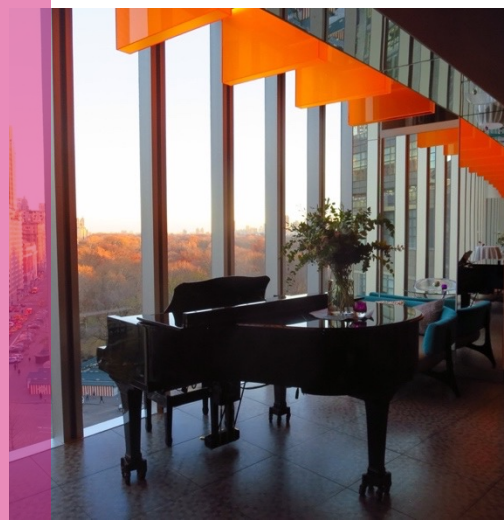
The package price is subject to a 24% administrative charge, captain fee(s), bar set up fee(s), coat check fees, and current NY state sales tax. Any administrative charge, and any captain fee, bar set-up fee, coat check fee, and supplemental staff fees (if applicable), are not gratuities and will not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

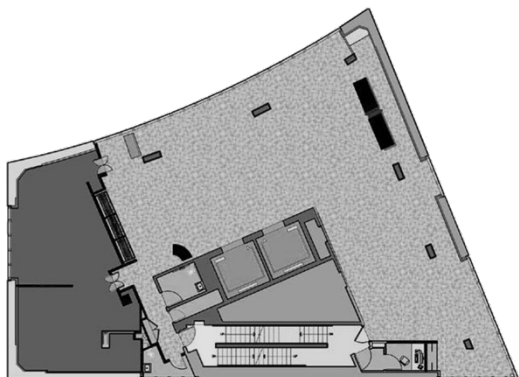
PHOTO CREDITS: Lucas Noonan, Kaden Shallat, Jackie Marie Photography, Aleksey Fedoro, Mike Petrie Jr., Andre Maier, Robert Leslie, Sarah Merians



Event Capacities

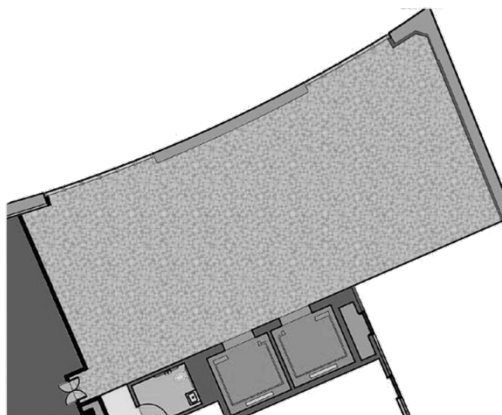
& FLOOR PLANS

main dining room



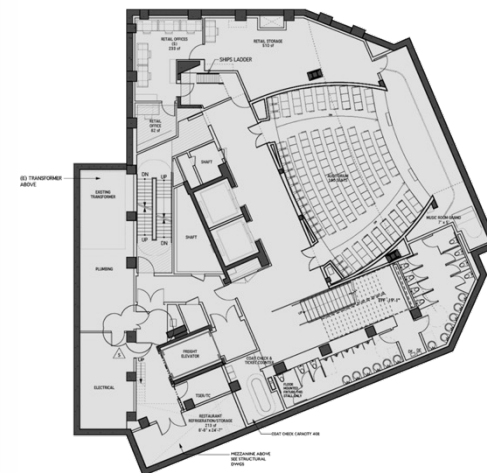
cocktail party: 250 guests
seated dinner: 160 guests
dinner & dancing: 120 guests
ceremony, reception & dancing: 75 guests

seventh floor



cocktail reception: 160 guests
seated dinner: 100 guests
dinner & dancing: 70 guests
theater style: 150 guests

theater/screening room



seating: 143 guests



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📷 @ROBERTRESTAURANT 📧 ROBERT@MAD

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