



1604

BROADWAY

RESTAURANT & NIGHT CLUB

- Our events and group dining program offer a bespoke approach to curating the most special of occasions.
- Embarking on a journey to celebrate those moments in life that should never be forgotten, we focus on the “shared experience” and “restoration” that we bring to our patrons
- Our Dedicated events team is committed to guiding you through those special moments seamlessly.
- The bi-level restaurant and lounge features event spaces ideal for all occasions. From our street-side cafe and pergola to our iconic secret garden patio, al fresco dining is pure magic.
- Our globally inspired menu by Chef Nicholas Cox features signature share plates, small and large. We continue our journey with the beverage program which includes curated cocktails by Ravi Thapa to elevate your dining experience whilst a botanical ambiance invites you to the downstairs speakeasy inspired bar to continue the evening.
- The culinary offerings are crafted by Chef Saul Montiel, whose gourmet New American fare features unique twists that elevate traditional dishes.

1604 BROADWAY

MAIN FLOOR

170 seated /450 standing



MEZZANINE

170 seated /450 standing



FOOD & BEVERAGE PACKAGES

Room rental, staffing, and A/V charges vary based on the event detail

PREMIUM DINNER RECEPTION

Passed Hors D'oeuvres (select 6)
4 Course Dinner Stations
3 Hours Premium Open Bar
Passed Desserts (select 4)

PREMIUM PLATED DINNER

Passed Hors D'oeuvres (select 6)
3 Course Plated Meal, 2 Options Per Course
4 Hours Premium Open Bar

PREMIUM COCKTAIL RECEPTION

Passed Hors D'oeuvres (select 6)
3 Hours Premium Open Bar
Passed Desserts (select 4)

BAR/BAT MITZVAH CELEBRATION

ADULT MENU

Passed Hors D'oeuvres (select 6)
4 Course Dinner Stations
4 Hours Premium Open Bar
Passed Desserts (select 4 shared)

KIDS MENU

Passed Hors D'oeuvres (select 4)
3 Course Dinner Stations
4 Hours Soft Drink Open Bar
Passed Desserts (select 4 shared)



HORS D'OEUVRES

Select 3 From Each Column
\$30 pp per hour

LOBSTER ROLL - Maine Lobster, Lemon Aioli, Potato Bun

HAMACHI CRUDO - Sashimi Style, Soy & Yuzu Dressings, Jalapeño, Micro Wasabi

SHORT RIB SLIDERS - Braised Short Ribs, Gruyere Cheese

TUNA TARTARE - Crispy Wonton, Yellowfin Tuna, Avocado, Sesame Seeds

SICILIAN MEATBALLS - Beef, Pine Nuts, Raisins, Tomato Sauce, Parmesan Cheese

CRISPY AVOCADO TOAST - 7 Grain Bread, Queso Fresco, Salsa Macha

CUBAN SLIDER - Roasted Pork, Ham, Swiss Cheese, Dijonnaise Sauce

CAPRESE - Burrata Cheese, Basil, Heirloom Tomatoes

BEEF TENDERLOIN CROSTINI - Wild Arugula, Horseradish Aioli, Parmesan Cheese

CRISPY IMPOSIBLE TACOS - Avocado Sauce, Cabbage Salad

WILD MUSHROOM EMPANADA - Cremini, Oyster, Chanterelles, Mozzarella, Truffle Oil

CRISPY COCONUT SHRIMP - Mango Sweet Chili Sauce, Sriracha Mayo

VEGGIE SPRING ROLLS - Peanut Sweet & Spicy Sauce

SMAHED BEEF SLIDERS - Pat Lafrieda Blend, Cheddar Cheese

CHICKEN LOLLIPOPS - Sweet & Spicy Buffalo Wings

SEARED CHICKEN DUMPLINGS - Pine Nut Spicy Chili Oil, Scallions

CRISPY BIRRIA TACOS - Braised Beef Short Ribs, Cilantro, Mango Habanero Sauce

CRISPY CHICKEN SLIDERS - Crispy Chicken Breast, Pickles, Chef's Special Sauce

SPINACH & ARTICHOKE FRITTERS - Provolone Cheese, Grilled Corn

MEXICAN STREET CORN - Lime Aioli, Spicy Salt, Cotija Sauce

BUFFALO CAULIFLOWER BITES - Blue Cheese Dip, Chives

VEGETABLE SAMOSAS - Spicy Sriracha Aioli

CLAM CHOWDER SHOTS - Manilla Clam Creamy Soup

SHRIMP HUSHPUPPIES - Corn, Scallions, Bang Bang Sauce

GRILLED SHRIMP - Chimichurri Sauce

SPICY SALMON CRISPY RICE - Cucumber, Avocado Puree, Sesame Seeds, Chives

CEVICHE SHOOTER - Fluke Fish, Lime, Mango, Onion, Cilantro

PREMIUM DINNER STATION & BUFFET

\$65 pp

SALAD

(Select 1)

COBB SALAD

lettuce, bacon, eggs, avocado, blue cheese, balsamic vinaigrette

APPLE & POMEGRANATE

endive, toasted walnuts, aged balsamic, pomegranate

AVOCADO CAESAR

frisse, arugula, parmesan cheese croutons, caesar dressing

CAPRESE

burrata cheese, basil, sherry vinegar, arugula

GREEK

cucumber, tomatoes, feta cheese, olives, red onion

SPINACH

boat cheese, pine nuts, balsamic vinaigrette, strawberries

PASTA COURSE

(Select 1)

SPAGHETTI POMODORO

fresh heirloom tomato, basil, garlic, parmesan, mozzarella

PENNE ALLA VODKA

pink cream vodka sauce, mushrooms, green peas, arugula

FUSILLI PRIMAVERA

asparagus, green beans, heirloom cherry tomatoes, lemon ricotta

RIGATONI BOLOGNESE

beef ragu & wild mushrooms

GARGANELLI AL FORNO

baked pasta, spinach, mushrooms, ricotta, mozzarella

CAVATELLI W/ BASIL PESTO

green beans & sweet potatoes

SHORT RIB CAVATELLI

ragu, green peas, ricotta sage



RICOTTA RAVIOLI

mushrooms, green peas, asparagus butter, sage

LOBSTER ARRABBIATA

garganelli pasta, marinara, corn, chives

MAIN COURSES

Select 2

SEARED SALMON -beurre blanc sauce

BAKED COD FISH - livornese sauce

ROASTED HALIBUT - caper sauce +10

BLACK PEPPER CRUSTED TUNA - soy ginger sauce

CHILEAN SEA BASS - miso glazed +10

GRILLED MAHI MAHI - tulum mango salsa

GRILLED RIB EYE - garlic, rosemary, thyme, sea salt +10

NY STRIP STEAK - au poivre sauce

BRAISED SHORT RIBS - bordelaise +10

ROASTED FREE RANGE CHICKEN - chicken jus

HOMESTYLE CHICKEN PARMESAN - mozzarella, tomato ragù, basil

PERUVIAN CHICKEN - aji sauce

GRILLED RACK OF LAMB - tzatziki sauce +10

SIDES

(Select 2)

PARMESAN MASHED POTATOES

GARLIC ROASTED POTATOES

CREAMY POLENTA

TRUFFLE FRIES

VEGETABLE FRIED RICE

POTATO PARMESAN GRATIN

SWEET POTATO FRIES

SPINACH GARLIC

CHARRED BRUSSELS SPROUTS

SAUTEED HARICOT VERTS

GRILLED ASPARAGUS

VEGETABLE FARRO SALAD

GRILLED BOK CHOY

MEXICAN STREET CORN

RATATOUILLE



DESSERT

Select 4

CHURROS BITES - dulce de leche sauce

PAN NA COTTA CUPS - pomegranate, raspberry sauce

TIRAMISU LADY FINGER - mascarpone mousse

CHOCOLATE MOUSSE TART - cold cream

DIPPED STRAWBERRIES - dark chocolate

CHEESECAKE LOLLIPOP - chocolate

DONUT HOLES - old fashioned cinnamon

MARBLED CHOCOLATE CHEESECAKE - brownie, raspberry compote

STICKY BUN - frosting, cinnamon

FRESH FRUIT TARTLET - vanilla pastry cream

ARTISANAL MACAROON - assorted chef selection

COOKIES - homemade oven fresh

BROWNIES - homemade oven fresh

CHOCOLATE TRUFFLE - avocado cream, honey

VANILLA FLAN - authentic mexican style



PLATED DINNER MENU

\$70 pp

SALAD

(Select 1)

GARDEN

lettuce, tomatoes, cucumber, carrots, onions,
vinaigrette

APPLE & POMEGRANATE

endive, toasted walnuts, aged balsamic

AVOCADO CAESAR

lacinato kale, parmesan cheese croutons, caesar
dressing

HEIRLOOM TOMATO

burrata cheese, basil, sherry vinegar



MAIN COURSE

Select 2

HALIBUT - garlic spinach & green beans, lemon fingerling potatoes

RIB EYE STEAK - crispy brussels sprouts, parmesan whipped potatoes +10

WILD CHILEAN SEA BASS - cauliflower chowder, spinach, haricot vert

TUNA - black pepper crust, arugula, heirloom tomato, olives, potatoes

NY STRIP - caramelized baby carrots, potato puree, bordelaise

ROASTED CHICKEN - wild mushrooms, golden potatoes

SHORT RIB CAVATELLI - ragu, green peas, ricotta sage

RICOTTA RAVIOLI - chanterelle mushrooms, green peas, asparagus

butter, sage

LOBSTER ARRABBIATA - garganelli pasta, chives

CAULIFLOWER RIB EYE - vegan parmesan, asparagus

DESSERT

Select 2

DARK CHOCOLATE CAKE

fresh raspberries, vanilla chantilly

CREME BRULEE

tropical fruit, cinnamon shortbread cookie

TIRAMISU

lady finger, mascarpone mousse

FRESH TROPICAL FRUIT

cinnamon shortbread cookie

NEW YORK CHEESECAKE

strawberry sauce

HOMEMADE DONUT DUO

strawberry cream, chocolate ganache (vegan)





PLATTERS

\$120 PER PLATTER

BEEF SLIDERS

CHICKEN SLIDERS

VEGGIE SLIDERS

CHICKEN TACOS

IMPOSSIBLE TACOS

SHORT RIB TACOS

BURRATA CROSTINI'S

LOBSTER MINI ROLLS

TRUFFLE FRIES

**BUFFALO CHICKEN
LOLLIPOP**

**MAC & CHEESE
CROQUETTES**

**TRUFFLE POTATO
CROQUETTES**

**VEGGIE SPRING
ROLLS**

**CRISPY BRUSSEL
SPROUTS**

**CREMINI MUSHROOM
BITES**

CHICKEN DUMPLINGS

TUNA TARTARE BOATS

- CIRCO's beverage program encapsulates nuanced fragments from bars around the globe, as well as the men and women that helm them. From Michelin-starred fine dining restaurants to hidden gem watering holes and speakeasy's, our expert mixologists incorporate a unique style and approach to mixology.
- With an emphasis on "no waste, full taste", the cordials and produce used in each drink are seasonal to ensure the freshest ingredients and flavors. From the orange peel in our Wrath cocktail, to the orange blossom in our Espresso Martini, CIRCO boasts one of the most sustainable beverage menus in New York City.
- The menu pairs off the flavors and ingredients of our food to ensure synergy between kitchen and the bar. Our in-house tomatillo cocktail sauce cannot be missed in the Verde Maria.
- Marble bars serve as the perfect backdrop behind the counter framing our colorful palette of libations. The Two bars at CIRCO each speak to a different style. The Main Bar is perfect for larger parties and sets the tone of benevolence and fun upon entry.

BAR PROGRAM

BEVERAGE PACKAGES

STANDARD

\$30 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Skyy

Gin - Fords

Tequila - Altos Blanco

Mezcal - Montelobos Joven

Scotch - Dewar's White Label

Whiskey/Bourbon - Wild Turkey 101

Rum - Havana Club

CLASSIC COCKTAILS

Aperol Spritz • Daiquiri • Whiskey Sour • Margarita • Martini •
Old Fashioned • Negroni • Manhattan •

PREMIUM

\$45 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Ketel One

Gin - Hendricks

Tequila - Casa Del Sol Blanco

Mezcal - Del Maguey Vida

Scotch - Johnnie Walker Black Label

Whiskey/Bourbon - Woodford's

Rum - Appleton Estate Signature

CLASSIC COCKTAILS

Aperol Spritz • Daiquiri • Whiskey Sour • Margarita • Martini •
Old Fashioned • Negroni • Manhattan •

SIGNATURE COCKTAILS

Choice of 2 can be added to either package (add-on option only to existing packages), \$5 pp per hour



Mimosa Bar includes prosecco, orange juice, grapefruit juice, peach juice, passionfruit juice, and assorted berries. \$20 pp per hour

Bloody Mary Bar includes Skyy Vodka, house made Bloody Mary mix, and assorted garnishes \$24 pp per hour Both Mimosa and Bloody Mary bar combined option, \$25 pp per hour

THE SERPENT

Tequila Blanco, Habanero, Lime, Tajin, Agave, Grand Marnier, Cucumber

BITTER & BOOZE

Rye Whiskey, Fernet Branca, Grapefruit Cordial, Angostura Bitters, Regan's Orange Bitters

ESPRESSO MARTINI

Vodka, Espresso, Orange Blossom Water, Vanilla-Clove Syrup

RED LIGHT NEGRONI

Mezcal, Vermouth, Campari, Grand Marnier Blood Orange Cordial

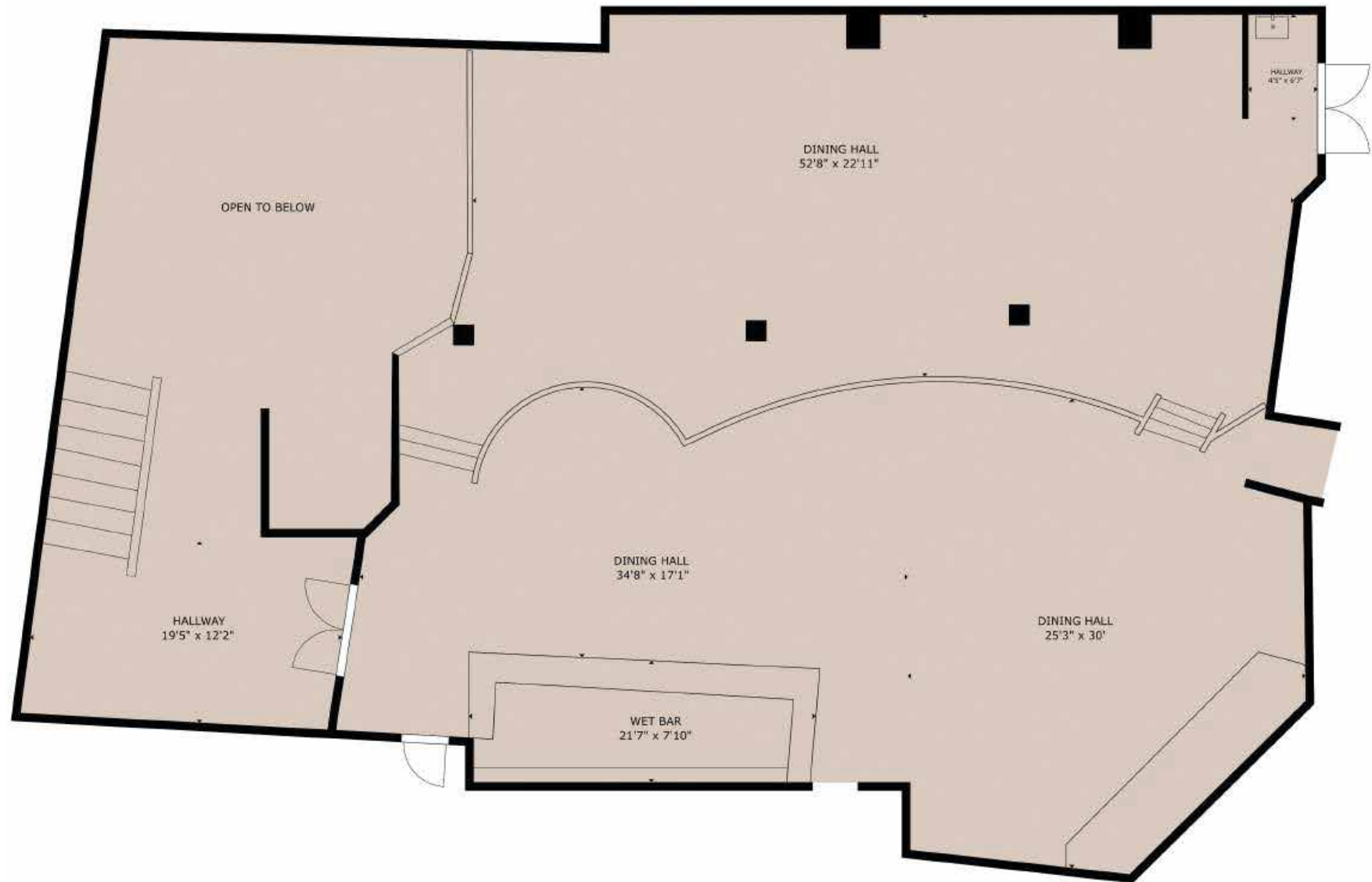
DON'T KNOW HER

Vodka, Lime, Watermelon, Sage, Mint, Prosecco

HOLY WATER

Coconut, Washed Rum, Lime, Tea, Agave, Clarified Milk

MAIN FLOOR PLAN



MEZZANINE

