

Private Dining with RBM Restaurants

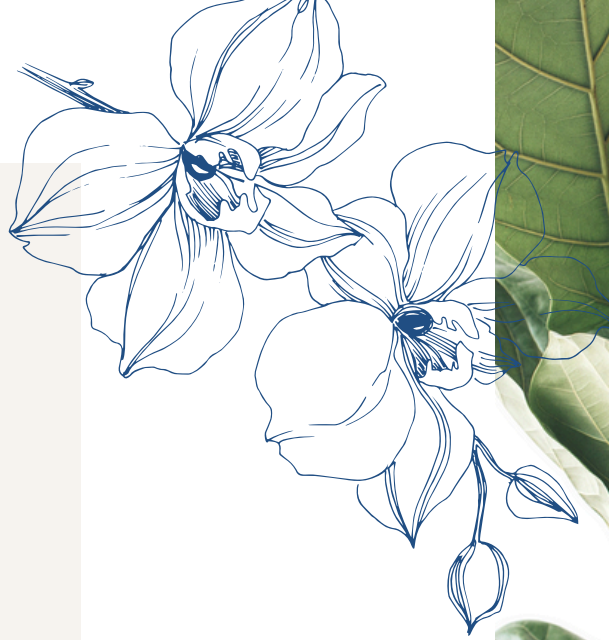
Sarabeth's

Central Park South
Park Avenue South

Dock's Oyster Bar



breakfast lunch dinner brunch cocktail reception happy hour



Each event space is unique and offers options suitable for various styles of events.

From corporate gatherings, social celebrations, to cocktail receptions, and happy hour bookings, we have the capabilities to bring your event vision and needs to life.

Follow Us

Instagram
[@sarabethsnyc](#)
[@docksoysterbar](#)

Contact Us

P: 917-890-2151
E: events@sarabethsrestaurants.com

Sarabeth's Park Avenue South

Private Dining



[Inquire Here](#)

The Park Room

Our 80 person Park Room is fully private with built in audio visual capabilities, and two large windows for natural lighting. This room provides a spacious atmosphere with a classic New York midtown aesthetic. The room can be divided by an air wall to accommodate smaller bookings of 20-35 guests, or can open to the 4th Avenue Room, to accommodate up to 110



The 4th Avenue Room

Our 22 person 4th Avenue Room is the perfect space for intimate gatherings, business meetings, and conferences. Equipped with a flat screen tv for presentations, this space is ideal for all your small group private dining needs.



Front Bar & Lounge

The front bar & lounge is a beautiful space, looking out on Park Avenue South. This area is perfect for semi-private happy hour & cocktail style receptions, and can accommodate up to 30 guests.

Full Restaurant Buyout

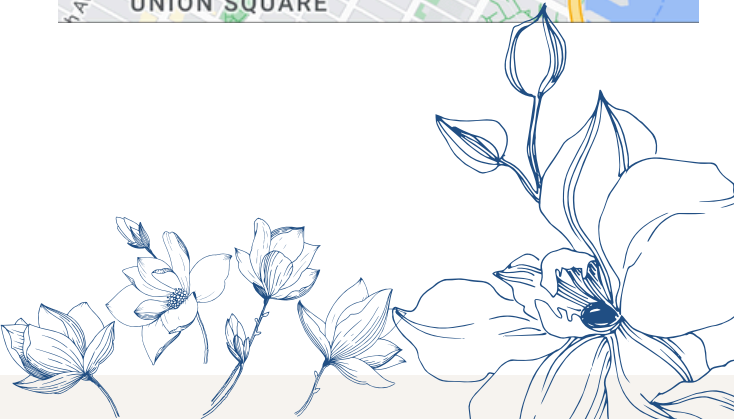
The restaurant can be booked as a full restaurant buyout for social gatherings, corporate holiday parties & celebrations. Seating from 120-200 guests, and full service bar



[Click Here for a Virtual Tour](#)

Address:

381 Park Avenue South
New York, NY 10016
27th & Park Avenue South
Subways
6 to 28th Street



Example Event Menus

*please inquire with our Special Events Department
for current & additional seasonal menus & pricing
all menus include
regular & decaf hot or iced coffee, tea, juice, & soft drinks*

Plated Breakfast / Brunch

served Monday - Friday & Sat/Sun
8:00am - 11:00am

starters

Fruit bowl

grapefruit, oranges, bananas, strawberries

Morning Crunch Parfait

granola, Greek yogurt, Sarabeth's preserves, berries

entrees

choice of three

Green & White Eggs

scrambled eggs with scallions & cream cheese

Goldie Lox

scrambled eggs with smoked salmon & cream cheese

Popeye Eggs

scrambled eggs over an English muffin with country ham, & sauteed spinach

Garden Scramble

mushrooms, green peas, zucchini, cheddar

Classic or Salmon Eggs Benedict

hollandaise, peppers, chives

Fat & Fluffy French Toast

strawberries, warm maple syrup

Sides Served Family Style

choice of two

Three Pepper Home Fried Potatoes

Chicken Apple Breakfast Sausage

Applewood Smoked Bacon

French Fries

Plated Lunch

served Monday - Friday
11:00am - 4:00pm

starters

choice of two

Sarabeth's Velvety Cream of Tomato Soup

white cheddar, dill

Five Lettuce Chicory Caesar Salad

parmesan reggiano, anchovies

Chopped Salad

cherry tomatoes, cucumber, onion, garbanzo beans, red peppers,

gruyere, kalamata olives, lemon vinaigrette

entrees

choice of four

Pan Roasted Farm Chicken

potato puree, pearl onions, haricot vert, chicken jus

Chicken Paillard

grilled chicken, arugula, cherry tomatoes, lemon

Maine Lobster Roll

house made potato chips, coleslaw

Steak Frites

bearnaise, French fries

Salmon Nicoise

haricot vert, fingerling potatoes, lemon dill beurre blanc

Avocado Club Sandwich

baby watercress, boursin, cucumber, on multigrain bread, French fries

Shrimp Salad

frisee, watercress, pickled shallots, green goddess dressing

Crab Cake Sandwich

lettuce, tomato, aioli, sesame bun, French fries

dessert

Chocolate Truffle Cake

Creme Brulee

Plated Dinner

served Monday - Sunday
5:00pm - 10:00pm

first course

choice of three

Pan Seared Scallops

champagne beurre blanc, Paddlefish caviar

Sauteed Gnocchi

toasted almonds, truffle cream

Lobster Bisque

creme fraiche, tarragon

5 Lettuce Chicory Caesar Salad

shaved parmesan, garlic & herb croutons

Beet & Burrata

fig balsamic, basil pesto, pine nuts, arugula

Ahi Tuna Tartare

ginger, sweet chili, avocado, micro mint

entrees

choice of three

Farm Chicken

potato puree, pearl onions, haricot vert, chicken jus

Faroe Island Salmon

broccoli rabe, oven roasted tomatoes, fingerling potatoes, herb beurre blanc

Filet Mignon

seasoned steak frites, bordelaise, baby watercress

Herb Risotto

market vegetables, basil pesto

Roasted Cauliflower

almond cauliflower puree, golden raisins, shitake mushrooms, toasted almonds

Braised Short Ribs

butternut squash puree, roasted root vegetables, red wine bordelaise

Branzino

jumbo lump crab sauce, fingerling potatoes, roasted red pepper

dessert

Chocolate Truffle Cake

Creme Brulee



Decor Elements

white linens & napkins
gold & white Hester & Cook table runners
votive candles
customized printed menus
full preferred vendor list of local florists,
musicians, dj's, & audio visual companies

Audio Visual

projector & screen
flat screen TV
microphone
music connection

Example Add-On Menus

*please inquire with our Special Events Department
for current & additional seasonal menus & pricing*

unlimited beverage packages

Premium Open Bar
House Open Bar
Beer & Wine Open Bar
Brunch Beverage Package

stationary platters

crudite
cheese & antipasto
mediterranean
sliders
shrimp cocktail
assorted fruit
guacamole
house made potato chips & fondue

passed hors d'oeuvres

varied selection, please inquire

dessert

cheesecake
chocolate truffle cake
s'more in a jar
seasonal fruit crostata
chocolate pot de creme
assorted Sarabeth's cookie plate
seasonal sorbet or gelato



Private Event Bookings

For all private event inquiries for
Sarabeth's Park Avenue South and any of the
RBM Restaurant Group properties,
please contact our Events Department

Phone: 917-890-2151

Email: events@sarabethsrestaurants.com

we aim to answer all inquiries promptly within
24 hours



DOCKS
OYSTER BAR & SEAFOOD GRILL