

MANHATTA



EVENTS

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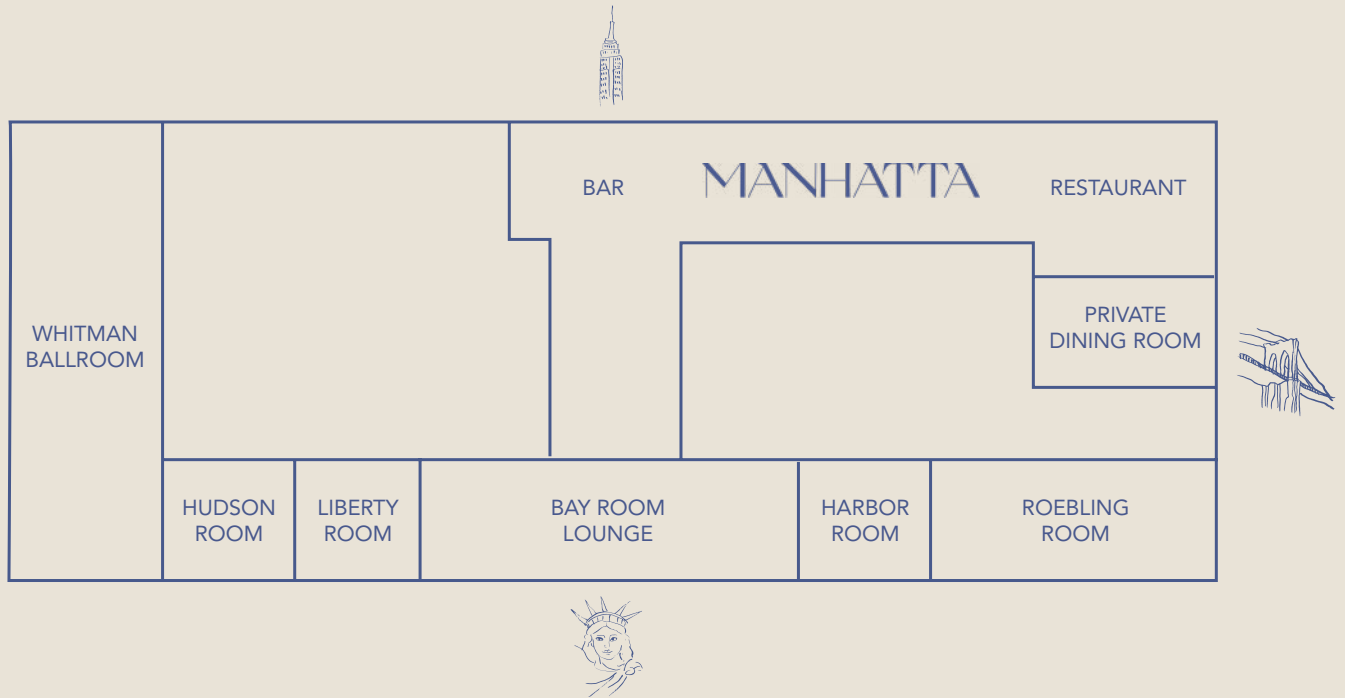
28 Liberty St, 60th floor
New York, NY 10005



PERCHED SIXTY STORIES ABOVE LOWER MANHATTAN, Manhatta is a restaurant and events venue from Danny Meyer’s Union Square Hospitality Group that offers unparalleled New York City views and a modern, energetic menu. Versatile spaces can be adapted for client lunches, day-long meetings, seated dinners, and more. Our experienced team of event professionals is on hand to customize every detail, from food and beverage to florals, furniture rentals, and audiovisual needs.

Read on for more information about our spaces, menus, and team.

EVENT SPACES



ROOM	CAPACITY (SEATED/STANDING)	DIMENSIONS
60th FLOOR BUYOUT	200/625	22,424 sq. ft.
BAY ROOM BUYOUT	200/500	17,186 sq. ft.
MANHATTA RESTAURANT BUYOUT	100/175	3,900 sq. ft. (150' X 26')
PRIVATE DINING ROOM	35/40	884 sq. ft. (34' X 26')
WHITMAN BALLROOM	200/250	3,650 sq. ft. (105' X 35')
BAY ROOM LOUNGE	- /150	2,236 sq. ft. (86' x 26')
ROEBLING ROOM	75/100	1,800 sq. ft. (62' x 26')
LIBERTY ROOM	32/40	690 sq. ft. (27' x 26')
HUDSON ROOM	32/40	690 sq. ft. (27' x 26')
HARBOR ROOM	32/40	690 sq. ft. (27' x 26')



PRIVATE DINING ROOM

Overlooking the East River, the Brooklyn skyline, and the Brooklyn, Manhattan and Williamsburg Bridges, the Private Dining Room is the ultimate room with a view. Seated and standing arrangements allow for a wide range of party sizes, from intimate dinners to mid-size cocktail receptions.



NUMBER OF GUESTS

35 seated
40 standing

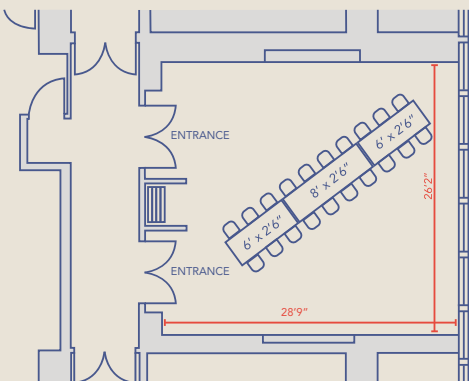
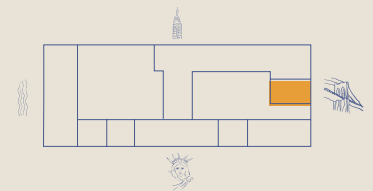
FOOD & BEVERAGE MINIMUMS

Lunch 4,000
Dinner 5,500
December dinner 6,500

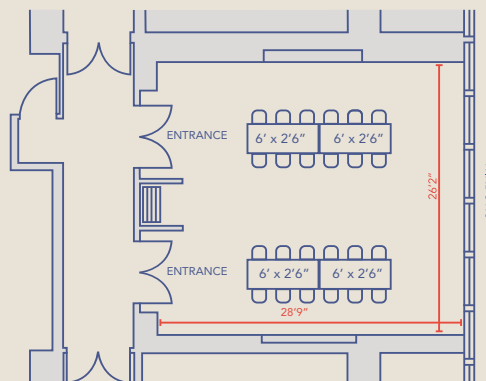
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

ROOM DIMENSIONS

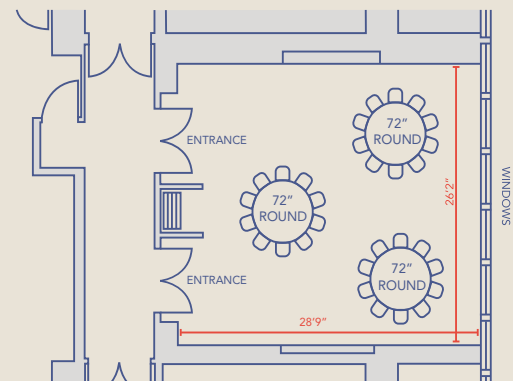
884 sq. ft.
34' X 26'
Ceiling height: 9 ft



20 SEATED*
ONE LONG TABLE



24 SEATED*
TWO LONG TABLES



30 SEATED*
ROUND TABLES

*Sample Event Layouts

BAY ROOM LOUNGE

Sleek and inviting, the Bay Room Lounge is ideal for upscale cocktail receptions and larger parties. Guests will be treated to camera-ready views of the New York Harbor and the Statue of Liberty while enjoying the innovative cocktails and bites that are highlights of our menu. The room features a variety of seating options, including bar seating (which can be moved or adjusted) and comfortable lounge couches and banquettes (not removable). Floor runners can also be added according to your preference.

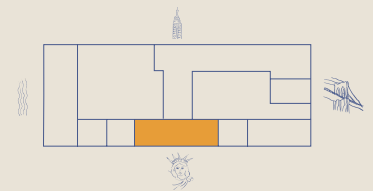


NUMBER OF GUESTS
150 standing

FOOD & BEVERAGE MINIMUMS
Lunch 10,000
Dinner 20,000

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ROOM DIMENSIONS
2,236 sq. ft.
86' x 26'
Ceiling height: 10.5 ft.





ROEBLING ROOM

Named for John A. Roebling, the engineer who designed the Brooklyn Bridge, this room offers southern and eastern exposures offering views of the New York Harbor, the East River, and the Brooklyn and Manhattan Bridges. In addition to floor to ceiling windows, this versatile space features built-in, wall-mounted TVs that can be hidden or visible depending on your preference, making this a perfect space for business and social events alike.



NUMBER OF GUESTS

75 seated

100 standing

FOOD & BEVERAGE MINIMUMS

Lunch 6,500

Dinner 12,500

December dinner 13,500

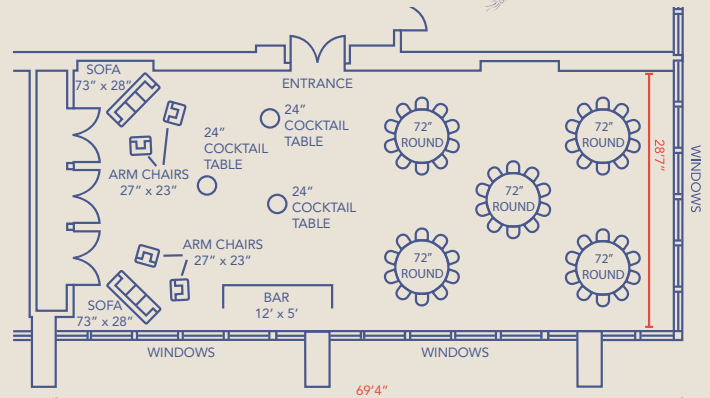
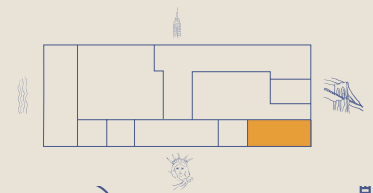
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ROOM DIMENSIONS

1,800 sq. ft.

62' x 26'

Ceiling height: 10.5 ft.



50 SEATED*

COCKTAIL RECEPTION + SEATED DINNER

*Sample Event Layouts

HARBOR, LIBERTY, AND HUDSON ROOMS

The Harbor, Liberty, and Hudson rooms are ideal for small to mid-sized gatherings. Located on the southwest side of the floor, each has their own captivating views that inspire their names. With credenzas and lounge furniture for your convenience and comfort, these rooms can be added to larger adjacent rooms via double doors, making them ideal for bridal parties, staging areas, and green rooms.



NUMBER OF GUESTS

32 seated
40 standing

FOOD & BEVERAGE MINIMUMS

Lunch 3,750
Dinner 5,000
December dinner 6,000

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ROOM DIMENSIONS

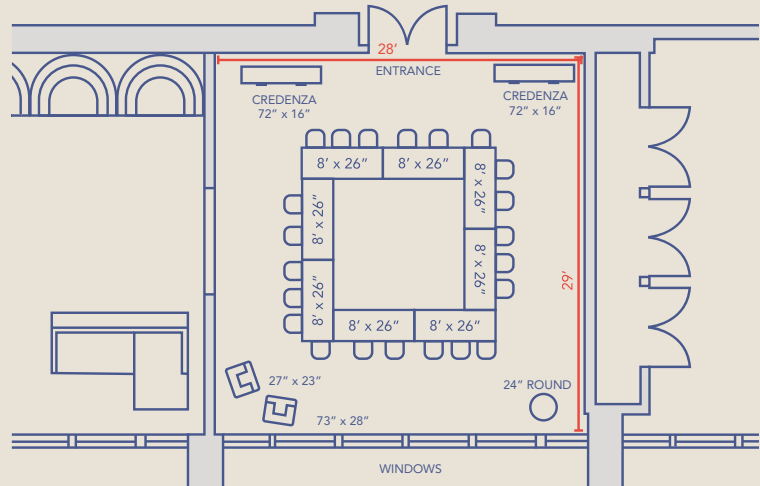
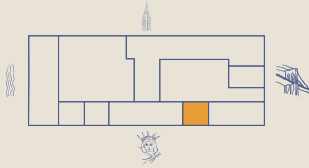
690 sq. ft.
27' x 26'
Ceiling height: 10.5 ft.



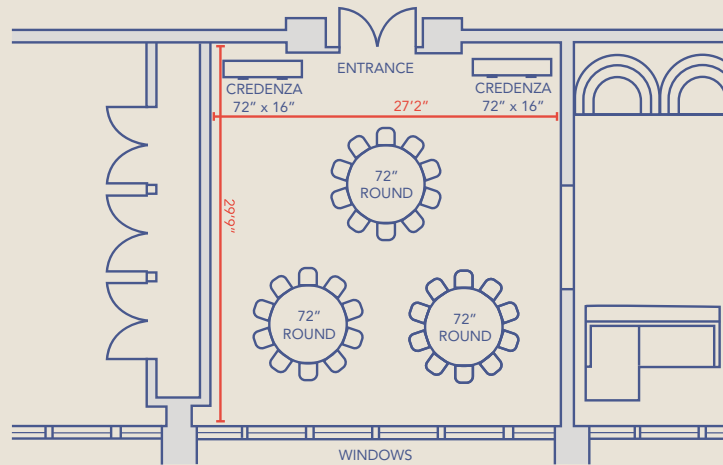
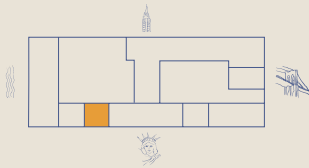
Top Left: Liberty Room
Bottom Left: Harbor Room
Bottom Right: Hudson Room

HARBOR, LIBERTY, AND HUDSON ROOMS

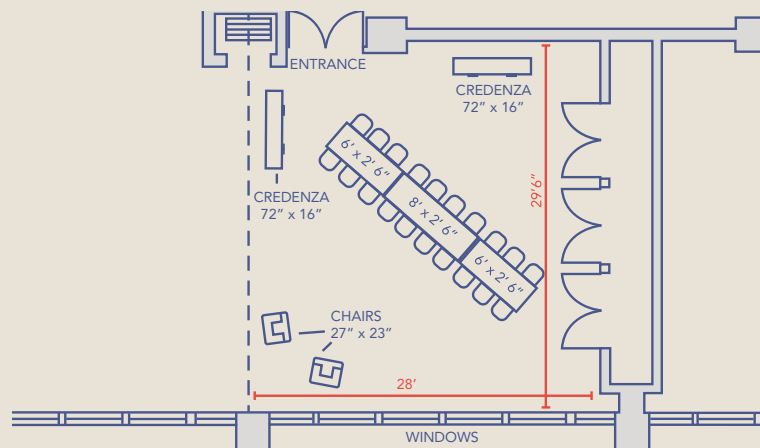
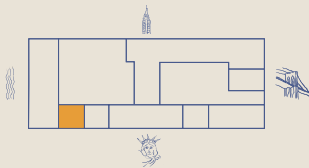
HARBOR ROOM 22 GUESTS



LIBERTY ROOM 30 GUESTS



HUDSON ROOM 20 GUESTS



MANHATTA RESTAURANT BUYOUT



The full Manhatta restaurant can be yours for the afternoon or evening, with its northern and eastern exposures offering stunning views of Manhattan, the East River, and Brooklyn. Designed by Woods Bagot, the restaurant echoes the mid-century modern sensibilities of the building, featuring warm woods, exposed stone, and polished bronze. Your guests will enjoy extensive seating options, including high-top banquets and bar seating, a chef's counter around the open kitchen, and two spacious dining rooms.



NUMBER OF GUESTS

100 seated
175 standing

FOOD & BEVERAGE MINIMUMS

Lunch 30,000
Dinner 80,000

Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please [click here](#).

ROOM DIMENSIONS

3,900 sq. ft.
150' X 26'





LUNCH

THREE-COURSE MENU

Choice of one first course, two entrées, and one dessert
145 per guest

First Course

Please Select One

SPRING MARKET GREEN SALAD
Crispy Zucchini Blossom, Braised Artichoke,
Mustard Vinaigrette

GEM LETTUCE (V, GF)
Pickled Spring Onions, Buttermilk Dressing

ROASTED BEET SALAD (V+, GF)
Frisée, Beet Purée, Avocado, Fines Herbs,
Balsamic Vinaigrette

BURRATA
Ramp Pistou, Meyer Lemon, Carta di Musica

TUNA TARTARE*
Aji Dulce, Cucumber, White Soy, Avocado

Entrée

Please Select Two

SEARED BLACK BASS* (Contains Shellfish)
Mussels, Confit Fennel, Sauce Bouillabaisse

BAKED ÒRA KING SALMON* (GF)
Green Apple, Roasted Celery Root Velouté, Dill

CARAMELIZED HUDSON VALLEY POUSSIN
(GF)
Potato Terrine, Fines Herbes, Sauce Vin Jaune

DRY AGED DUCK* (GF)
Poached Pear, Swiss Chard, Cider Gastrique

FILET OF BEEF* (GF)
Pommes Fondant, Roasted Maitake
Mushroom, Sauce Au Poivre

Dessert

Please Select One

CHOCOLATE TART
Chocolate Cake, Caramel Whipped Ganache,
Chocolate Crèmeux

VANILLA MOUSSE
Lemon Cake, Citrus, Lemon Curd

HONEY CAKE (V, GF)
Maple Whipped Cream, Blueberry Compote

COCONUT PANNA COTTA
(V, GF, Can be made Vegan)
Mango, Lime

(V)=Vegetarian, (V+)=Vegan, (GF)=Gluten-Free, (DF)=Dairy-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



DINNER

COCKTAIL RECEPTION THREE-COURSE DINNER

6 passed canapés for 45 minutes
 Choice one first course, two entrées, and one dessert
 3-hour Premium Open Bar
 348 per guest

THREE-COURSE DINNER

Choice of one first course, two entrées, and one dessert
 198 per guest

First Course

Please Select One

SPRING MARKET GREEN SALAD

Crispy Zucchini Blossom, Braised Artichoke,
 Mustard Vinaigrette

GEM LETTUCE (V, GF)

Pickled Spring Onions, Buttermilk Dressing

ROASTED BEET SALAD (V+, GF)

Frisée, Beet Purée, Avocado, Fines Herbs,
 Balsamic Vinaigrette

BURRATA

Ramp Pistou, Meyer Lemon, Carta di Musica

TUNA TARTARE*

Aji Dulce, Cucumber, White Soy, Avocado

Entrée

Please Select Two

SEARED BLACK BASS* (Contains Shellfish)

Mussels, Confit Fennel, Sauce Bouillabaisse

BAKED ÒRA KING SALMON* (GF)

Green Apple, Roasted Celery Root Velouté,
 Dill

CARAMELIZED HUDSON VALLEY POUSSIN

(GF)
 Potato Terrine, Fines Herbes, Sauce Vin Jaune

DRY AGED DUCK* (GF)

Poached Pear, Swiss Chard, Cider Gastrique

FILET OF BEEF* (GF)

Pommes Fondant, Roasted Maitake
 Mushroom, Sauce Au Poivre

Dessert

Please Select One

CHOCOLATE TART

Chocolate Cake, Caramel Whipped Ganache,
 Chocolate Crémeux

VANILLA MOUSSE

Lemon Cake, Citrus, Lemon Curd

HONEY CAKE (V, GF)

Maple Whipped Cream, Blueberry Compote

COCONUT PANNA COTTA

(V, GF, Can be made Vegan)
 Mango, Lime

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ADDITIONAL OPTIONS

Price Per Guest

Additional First Course Selection - 18

*Maximum of Two Selections per Course

Additional Mid-Course - 32

SEARED SCALLOP* (GF, Contains Shellfish)
Celery Root, Black Truffle

*Supplement- Kristal Kaviari Caviar for an additional 35 per person

LOBSTER RAVIOLO* (Contains Shellfish)
Sauce Américaine

*Supplement- Kristal Kaviari Caviar for an additional 35 per person

TORTELLINI IN BRODO
Roasted Chicken Consommé Sauterne

Additional Entrée Selection - 35

*Maximum of Three Selections

**Available Only to groups of 50 guests or less

Additional Dessert Selection - 15

*Maximum of Two Selections per Course

Selection of Three Canapes

- Thirty Minutes - 25
- Fourty-Five Minutes - 30
- Sixty Minutes - 40

Crudité Board - 15

Artisanal Cheese Board - 18

Artisanal Cheese and Charcuterie Board - 30

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RECEPTION PACKAGES

Gold

Based on a Three-Hour Event

BAR SNACK

PASSED CANAPÉS

Choice of 8 for 90 Minutes

ARTISANAL BOARDS

Seasonal Vegetable Crudité & Hummus
Cheese & Charcuterie

CHEF'S STATION

Choice of 1 for 90 Minutes

PASSED CONFECTIONS

Choice of 4 for 30 Minutes

PREMIUM OPEN BAR

Choice of One Red, White, and Sparkling
Wine from our Premium Wine List

Premium Spirits

Seasonal Beer

Sparkling and Still Water

Non-Alcoholic Beverages

Drip Coffee and Tea

Add a Specialty Cocktail to the Above
Beverage Package for an Additional 20 Per
Guest

325 per guest

Silver

Based on a Three-Hour Event

BAR SNACK

PASSED CANAPÉS

Choice of 6 for 90 Minutes

ARTISANAL BOARDS

Seasonal Vegetable Crudité & Hummus
Cheese & Charcuterie

PASSED CONFECTIONS

Choice of 3 for 30 Minutes

STANDARD OPEN BAR

Choice of One Red, White, and Sparkling
Wine from our Standard Wine List

House Spirits

Seasonal Beer

Sparkling and Still Water

Non-Alcoholic Beverages

Drip Coffee and Tea

Add a Specialty Cocktail to the Above
Beverage Package for an Additional 20 Per
Guest

275 per guest

Bronze

Based on a Two-Hour Event

BAR SNACK

PASSED CANAPÉS

Choice of 6 for 90 Minutes

ARTISANAL BOARDS

Seasonal Vegetable Crudité & Hummus
Cheese & Charcuterie

STANDARD OPEN BAR

Choice of One Red, White, and Sparkling
Wine from our Standard Wine List

House Spirits

Seasonal Beer

Sparkling and Still Water

Non-Alcoholic Beverages

Drip Coffee and Tea

Add a Specialty Cocktail to the Above
Beverage Package for an Additional 20 Per
Guest

225 per guest



RECEPTION OFFERINGS

Passed Canapés

RATATOUILLE TARLETTE (V, Can be made Vegan)

MUSHROOM ARANCINI (V)
Truffle Crème Fraiche

GOUGÈRE (V)
Wild Mushrooms, Comté

JUMBO LUMP CRAB CAKE* (Contains Shellfish)
Preserved Lemon Aioli, Harissa

HAMACHI CRUDO (GF)
Leche de Tigre

SPICY TUNA* (GF)
Toasted Nori, Cucumber

NORI CRAB TARLETTE
Fine Herbs, Vin Jaune

ARGENTINA RED SHRIMP COCKTAIL* (GF, Contains Shellfish)

GOLDEN OSETRA CAVIAR* (GF)
Chive Crème-Fraiche, Potato Chip

LOBSTER ROLL (Contains Shellfish)
Celery, Tarragon Aioli

CHICKEN & WAFFLE
Hot Honey, Pickled Fresno

HUDSON VALLEY FOIE GRAS MOUSSE
Puffed Grain Tuile, Rhubarb Gelee

TÊTE DE COCHON
Sauce Gribiche

MANHATTA BURGER SLIDER
Caramelized Onions, Cooper Sharp Cheese, Pickles

Bar Snack

PURPLE SWEET POTATO CHIPS, UMAMI POWDER (V+)

Artisanal Boards

VEGETABLE CRUDITÉ (GF, Contains Sesame)
Selection of Seasonal Vegetables
Hummus

ARTISANAL CHEESE (GF)
Chef Selection of Cheeses
Fruit and Nut Accompaniments, Assorted Crackers and Bread

ARTISANAL CHEESE & CHARCUTERIE (GF)
Chef Selection of Cheese and Charcuterie
Fruit and Nut Accompaniments, Olives, Cornichons, Whole Grain Mustard, Assorted Crackers and Bread

Passed Confections

S'MORES TART (V)

LEMON MERINGUE TART (V)

DOUBLE CHOCOLATE BROWNIE (V)

STRAWBERRY CREAM PUFF

ALMOND FINANCIER (V, Contains Nuts)

COCONUT PANNA COTTA (V, GF, Can be made Vegan)

ASSORTED MACARONS (GF, Contains Nuts)

CHOCOLATE HAZELNUT MOUSSE SQUARES (V, Contains Nuts)

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STATION OFFERINGS

Raw Bar*

Choice of Five Items

MARKET SELECTION OF EAST AND WEST COAST OYSTERS (GF, Contains Shellfish)
Classic Mignonette Sauce, Tabasco, Lemon

SHRIMP COCKTAIL (GF, Contains Shellfish)
Cocktail Sauce

SCALLOP CRUDO (GF, Contains Shellfish)
Leche de Tigre, Serrano Peppers

BLACK BASS CEVICHE (GF)
Red Onion, Lime, Corn Nuts

CLAMS CASINO (Contains Shellfish)
Bacon, Bread Crumbs, Parsley

LOBSTER TAILS (GF)
+55 per guest

CAVIAR SERVICE
Kaviar Caviar, Sweet Corn Blini, Traditional Garnishes
+60 per guest

I ♥ NY

Choice of Five Items

CHILLED SOBA NOODLES (GF, Contains Sesame, Shellfish)
Dashi, Scallion, Sesame

WALDORF SALAD (V, GF, Contains Nuts)
Walnuts, Grapes, Celery

FOCACCIA PIZZA (V)
Marinara, Mozzarella, Basil

BAKED FOUR CHEESE MAC & CHEESE (V)
Supplement: Lobster (Contains Shellfish)
+25 per guest

EVERYTHING BAGEL
Salmon Rillettes, Trout Roe, Fine Herbs

CAVIAR TATER TOTS (GF)
Osetra Caviar, Crème Fraiche, Chive

OYSTER ROCKEFELLER (Contains Shellfish)
Spinach Fondue, Parsley, Breadcrumbs

KOREAN FRIED CHICKEN SLIDER
Kimchi, Spicy Aioli

BLACK TRUFFLE CHOPPED CHEESE
Brioche Bun, Caramelized Onions, Cooper Sharp

PASTRAMI REUBEN
Swiss, Thousand Island, Sauerkraut

BIRRIA TACO
Braised Short Rib, Beef Broth, Cilantro

THE BIG EASY

Choice of Five Items

SHRIMP PO' BOY (Contains Shellfish)
Coleslaw, Remoulade

BLUE CRAB BEIGNETS (Contains Shellfish)

OYSTER PO' BOY (Contains Shellfish)
Coleslaw, Remoulade

MUFFALETTA
Focaccia, Salami, Speck, Olives, Swiss Cheese, Marinated Vegetables

DAUPHINE SALAD
Iceberg, Ham, Swiss Cheese, Olives, Tomatoes

PEEKYTOE CRAB LOUISE (GF, Contains Shellfish)
Little Gem Lettuce, Avocado, Crab

PEAS AND RICE (V+, GF)
Anson Mills Red Peas, Carolina Gold Rice, Trinity

CRISPY PICKLED OKRA (V)
Dijonnaise

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STATION OFFERINGS

FRENCH BISTRO

Choice of Three Proteins and Three Sides

SALMON EN CROÛTE*
Sauce Gribiche

LOUP DE MER (MEDITERRANEAN SEABASS)* (GF)
Sauce Vierge

PORCELET (STUFFED SUCKLING PORK LOIN)* (GF)

ROASTED FILET OF BEEF* (GF)
Manhatta Steak Sauce

HARICOT VERTS ALMONDINE (V, GF, Contains Nuts)

POMMES PURÉE (V, GF)

POTATO ANNA TART (V, GF)

POMMES DAUPHINE (V)

FRISÉE SALAD (V, GF)
Pickled Pear, Point Reyes Bay Blue Cheese, Shallot Vinaigrette

CRISPY SHRIMP EN PAPILOTE* (Contains Shellfish)
Basil Purée

Steak House

Choice of Three Proteins,
Two Sides, and One Salad

CEDAR PLANK HUDSON VALLY TROUT* (GF)
Sumac Yogurt

POACHED BLACK SEA BASS (GF)
Mint Gremolata

CIDER-BRINED HERITAGE PORK RACK* (GF)
Served with Chicken Jus, Sage

ROASTED RACK OF LAMB*

DRY AGED RIBEYE* (GF)
Steak Sauce

BRAISED SHORT RIB* (GF)

CREAMED SPINACH (V, GF)

POMMES PUREÉ (V, GF)

DUCK FAT FRIED FINGERLING POTATOES (GF)

COFFEE-ROASTED CARROTS (V+, GF)

LITTLE GEM CAESAR SALAD

WEDGE SALAD (GF)
Cherry Tomato, Bacon Lardon, Blue Cheese

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BEVERAGE PACKAGES

Add a specialty cocktail to any beverage package for an additional 20 per guest

Ultra Premium Beverage Package

Wine
(Selection of One White, Red, and Sparkling Wine from our Premium Wine List)
Ultra Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

195 per guest for three hours
(65 per guest per additional hour)

Premium Beverage Package

Wine
(Selection of One White, Red, and Sparkling Wine from our Premium Wine List)
Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

135 per guest for three hours
(45 per guest per additional hour)

Standard Beverage Package

Wine
(Selection of One White, Red, and Sparkling Wine from our Standard Wine List)
Standard Spirits
Seasonal Beer
Non-Alcoholic Beverages

108 per guest for three hours
(36 per guest per additional hour)

Sommelier Selection Package

Wine
Wines selected from our cellar specifically curated for your menu, and tailored to your liking. Our wine team will consult with you to pre-select wines and pair selections for each course. A Sommelier will be present at your event to speak with your guests about the selections paired with each course.

Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

Starting at 205 per guest
(Price subject to guest and sommelier selection)

Beer and Wine Beverage Package

Wine
(Selection of One White, Red, and Sparkling Wine from our Standard Wine List)
Seasonal Beer
Non-Alcoholic Beverages

88 per guest for three hours
(29 per guest per additional hour)



BILLING & GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS

There are food and beverage minimums associated with each room and meal period. Food and beverage minimums are exclusive of 8.875% New York State Sales Tax and 24% Administrative Fee.

The food and beverage minimum and menu pricing are based on a three-hour event. Additional charges will apply for extensions and do not count toward the food and beverage minimum.

DEPOSITS AND CANCELLATIONS

A deposit in the amount of 50% of the food and beverage minimum is required to reserve any of our private rooms. Your reservation is guaranteed once Manhatta has confirmed receipt of your signed contract and deposit.

Deposits are fully refundable for cancellations occurring more than 28 days prior to the event date for groups of 50 guests and less or 60 days prior to the event date for groups of 51 guests and more.

Deposits for cancellations received inside of the stipulated advance notice period will not be refunded and cannot be applied to future bookings unless the room is able to be rebooked.

VENDORS

Vendors must be coordinated with your Event Sales Manager, preferably from Manhatta's list of approved vendors.

Any outside vendors, not on Manhatta's list must be approved in writing prior to the event and must adhere to all applicable building guidelines.

FINAL CONFIRMATION

A final guest count and your food and beverage selections are due 15 days prior to your event.

EVENT SPACE AVAILABILITY

Your private event space will be available from the contracted start time until the contracted end time, any extensions must be approved in advance.

BEVERAGE SERVICE

Parties with 20 or fewer guests are able to select between a beverage package or ordering beverages to be charged on consumption. All parties larger than 20 guests are required to select a beverage package.

The last call for all beverage packages will be thirty minutes prior to the contracted end time, unless guests request an extension the night of the event.

CONTACT

For details on pricing, availability, and for further information, please make an inquiry here or contact Malysa at mvolpicelli@ushg.com

We look forward to seeing you soon!



THE TEAM



MALYSA VOLPICELLI
Director of Sales

Malysa Volpicelli is the Director of Events at Manhatta, overseeing the property's expansive event spaces atop 28 Liberty Street in Lower Manhattan.

In her impressive 18-year tenure with Union Square Hospitality Group, Malysa has overseen catering and event sales at Blue Smoke, Shake Shack, Porchlight and North End Grill, in addition to a brief stint in Washington, DC, where she coordinated events at Todd English's Olives.

Malysa joined Manhatta upon opening in 2018, charged with managing the restaurant's seven unique event spaces that span more than 10k square feet. Malysa and her team execute a diverse set of events, from bespoke corporate functions to charitable gatherings, product launches, weddings and celebrations of all sizes. Successfully liaising between her clients and Manhatta's award-winning food & beverage operators, Malysa and her team host more than 800 gatherings annually.

Manhatta's event capabilities and awe-inspiring views have been featured in New York Magazine, The New York Times, The Knot, WeddingWire and other publications.



ALLIE ROBERTSTON
Event Sales Manager

After graduating from The Pennsylvania State University with a degree in Hospitality, Restaurant, and Institution Management, Allie launched her cross-country career. Brief trainings in Vermont and St. Louis led Allie to Dallas, TX where she honed her skills developing meaningful client connections through events. Yearning to be closer to family, Allie moved back to the East Coast and joined USHG in 2021, overseeing events for The Thompson Washington DC meeting space, Maialino Mare and Anchovy Social. Allie continues to bring her commitment to facilitating memorable experiences to guests at Manhatta.



NATALIE ESELGROTH
Event Sales Manager

An accomplished hospitality professional with over 20 years of experience in luxury dining and event management, Natalie currently serves as the Event Sales Manager at Manhatta, specializing in exceptional events and weddings with stunning views. Her extensive background includes significant roles at renowned venues like Per Se and the Bellagio Hotel & Casino, where she honed her expertise in event planning and sales strategies. With a proven track record in wedding coordination, she has successfully managed numerous high-profile ceremonies and receptions. Passionate about delivering unforgettable experiences, she remains a valuable asset in the hospitality industry.

THANK YOU!

We look forward to welcoming you at Manhatta. For questions or booking inquiries, please contact our events team [here](#).

MANHATTA

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