

MANHATTA



EVENTS

[INQUIRE HERE](#)

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

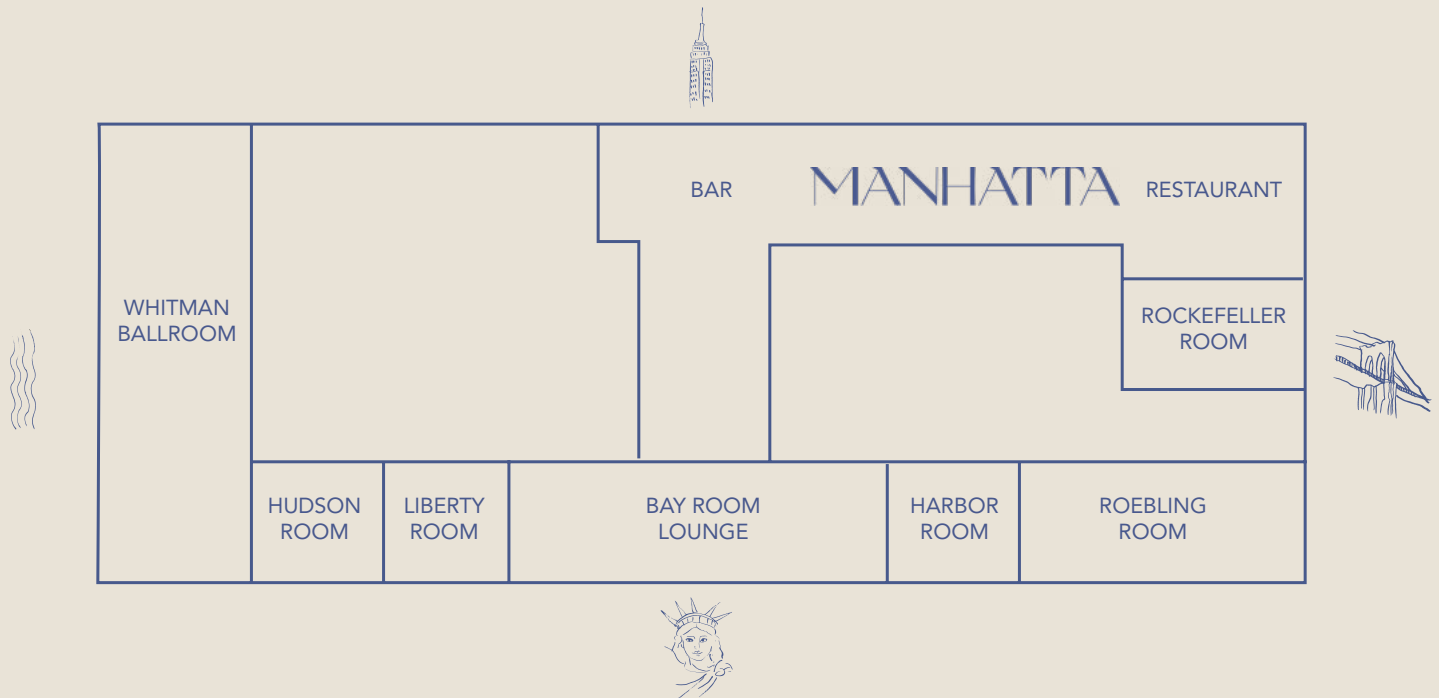


Perched sixty stories above Lower Manhattan, Manhatta is a restaurant and events venue from Union Square Hospitality Group, founded by Danny Meyer, offering unparalleled New York City views and a modern, energetic menu.

Our versatile spaces can be tailored for client lunches, day-long meetings, seated dinners, cocktail receptions, and more. An experienced team of event professionals works closely with you to customize every detail — from food and beverage selections 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	200/650*	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')
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')
ROCKEFELLER ROOM	35/40	884 sq. ft. 34' x 26')
HARBOR ROOM	32/40	690 sq. ft. (27' x 26')
LIBERTY ROOM	32/40	690 sq. ft. (27' x 26')
HUDSON ROOM	32/40	690 sq. ft. (27' x 26')

MANHATTA RESTAURANT BUYOUT



The entire Manhatta restaurant can be reserved for an afternoon or evening, with northern and eastern exposures providing breathtaking views of Manhattan, the East River, and Brooklyn. Designed by Woods Bagot, the space reflects the mid-century modern sensibilities, featuring warm woods, exposed stone, and polished bronze. Guests can enjoy a variety of seating options, including high-top banquettes, bar seating, a chef's counter surrounding 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.

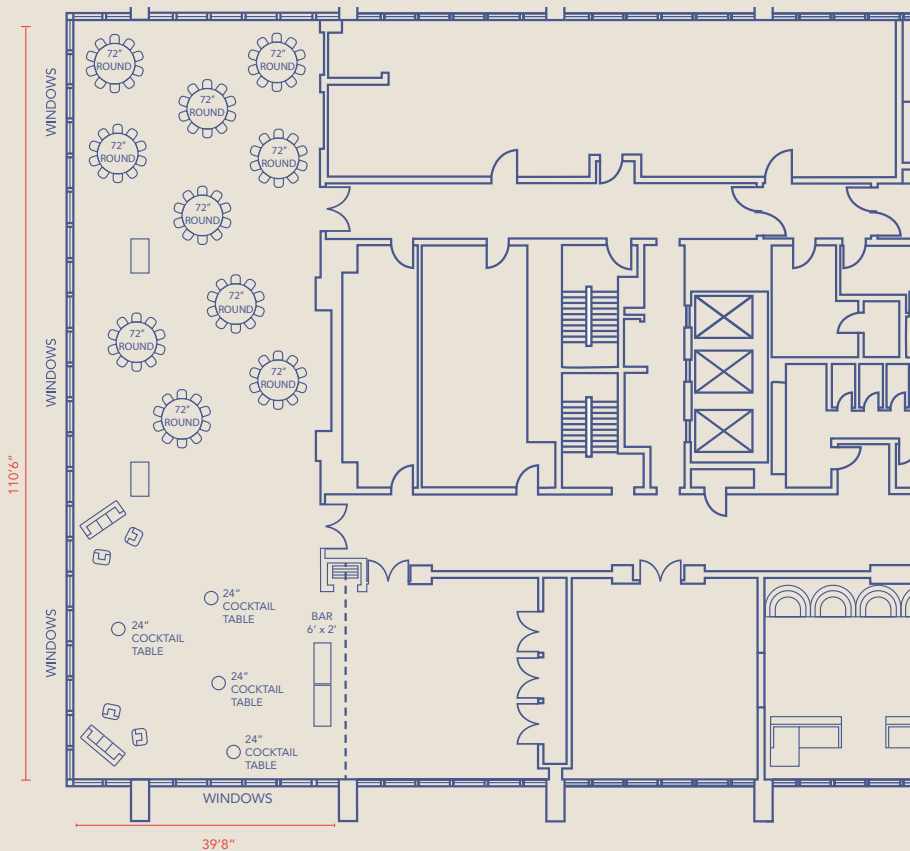
ROOM DIMENSIONS

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



WHITMAN BALLROOM

Named for the poet Walt Whitman, who wrote “Manhatta” as an ode to his hometown, this spacious room offers stunning views from every angle. Northern, western, and southern exposures look out over the island, the Hudson River, and the Bay. Perfect for seated dinners and receptions for 100+ guests, as well as general sessions for meetings and conferences.



100 GUESTS SEATED DINNER
AND COCKTAIL RECEPTION*

NUMBER OF GUESTS

200 seated
250 standing

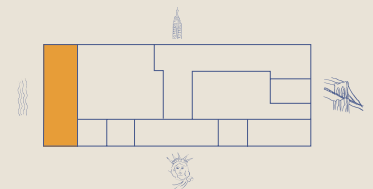
FOOD & BEVERAGE MINIMUMS

Lunch 18,000
Dinner 40,000

Sales tax and 24% administrative
fee are not included.

ROOM DIMENSIONS

3,650 sq. ft.
105' X 35'
Ceiling height: 10.5 ft.



*Sample Event Layouts

BAY ROOM LOUNGE

Sleek and inviting, the Bay Room Lounge is perfect for upscale cocktail receptions and larger gatherings. Guests can enjoy the camera-ready views of the New York Harbor and the Statue of Liberty while sampling innovative cocktails and menu highlights. The room offers flexible seating, including movable bar seating and comfortable lounge couches and banquettes (not removable).



NUMBER OF GUESTS

150 standing

FOOD & BEVERAGE MINIMUMS

Lunch 10,000

Dinner 20,000

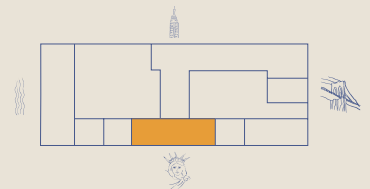
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

2,236 sq. ft.

86' x 26'

Ceiling height: 10.5 ft.



ROEBLING ROOM

Named for John A. Roebling, the engineer behind the Brooklyn Bridge, this room boasts southern and eastern exposures with views of the New York Harbor, the East River, and the Brooklyn and Manhattan Bridges. Floor-to-ceiling windows fill the space with natural light, while built-in, wall-mounted TVs can be hidden or displayed to suit your needs, making it an ideal setting for both business and social events.



NUMBER OF GUESTS

75 seated

100 standing

FOOD & BEVERAGE MINIMUMS

Lunch 6,500

Dinner 12,500

December dinner 13,500

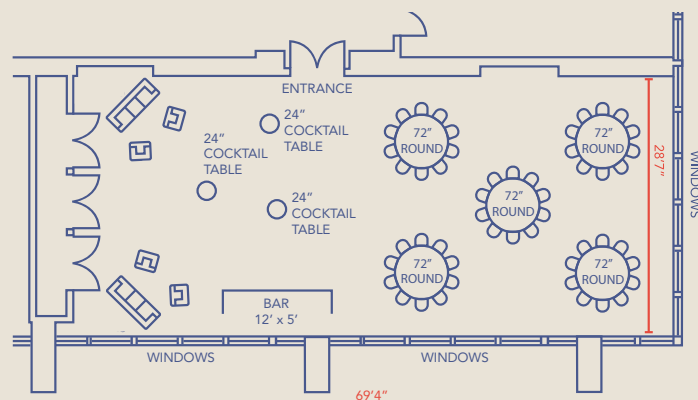
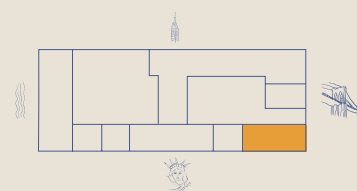
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

1,800 sq. ft.

62' x 26'

Ceiling height: 10.5 ft.



50 GUESTS SEATED DINNER
AND COCKTAIL RECEPTION*

ROCKEFELLER ROOM

Overlooking the East River, the Brooklyn skyline, and the Brooklyn, Manhattan and Williamsburg Bridges, the Rockefeller Room pairs sweeping views with a rich history. Once the private office of David Rockefeller when Chase Manhattan Bank was headquartered in the building, the space is ideally suited for executive meetings, celebratory dinners, and special occasions seeking a setting that feels both elevated and storied.



NUMBER OF GUESTS

35 seated

40 standing

FOOD & BEVERAGE MINIMUMS

Lunch 4,000

Dinner 5,500

December dinner 6,500

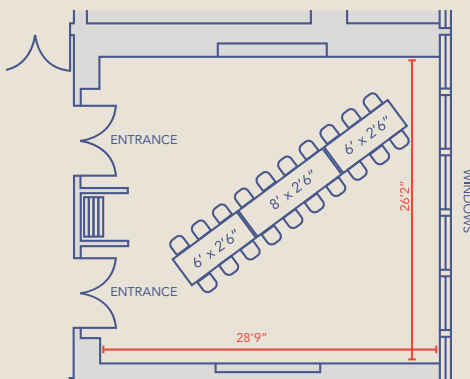
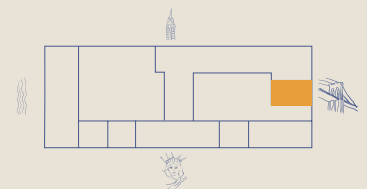
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

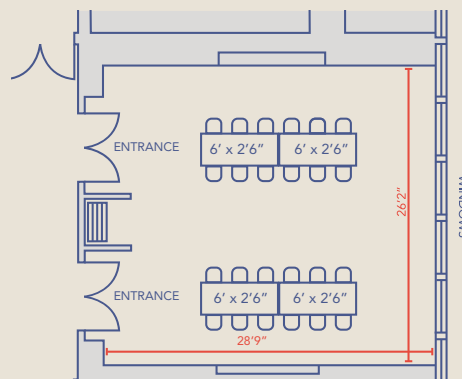
884 sq. ft.

34' X 26'

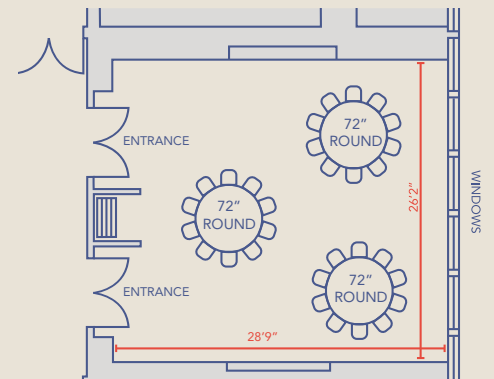
Ceiling height: 9 ft



20 GUESTS SEATED DINNER
ONE LONG TABLE*



24 GUESTS SEATED DINNER
TWO LONG TABLES*



30 GUESTS SEATED DINNER
ROUND TABLES*

HARBOR, LIBERTY, AND HUDSON ROOMS

The Harbor, Liberty, and Hudson rooms are perfect for small to mid-sized gatherings. Situated on the southwest side of the floor, each offers captivating views that reflect its name. These rooms can also be connected to larger adjacent spaces via double doors, making them ideal for bridal parties, staging areas, or green rooms.



NUMBER OF GUESTS

32 seated

40 standing

FOOD & BEVERAGE MINIMUMS

Lunch 3,750

Dinner 5,000

December dinner 6,000

Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

690 sq. ft.

27' x 26'

Ceiling height: 10.5 ft.



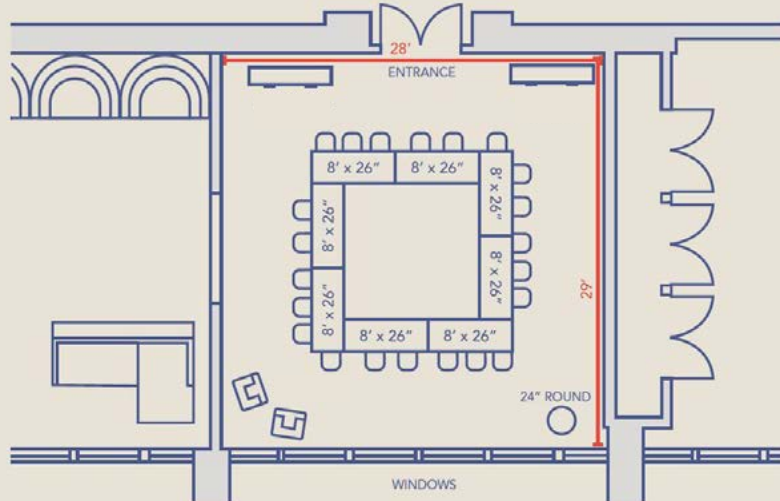
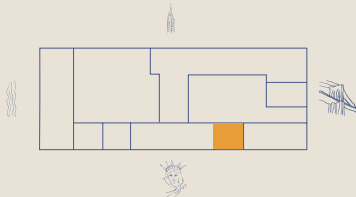
Top Left: Liberty Room
Bottom Left: Harbor Room
Bottom Right: Hudson Room

HARBOR, LIBERTY, AND HUDSON ROOMS



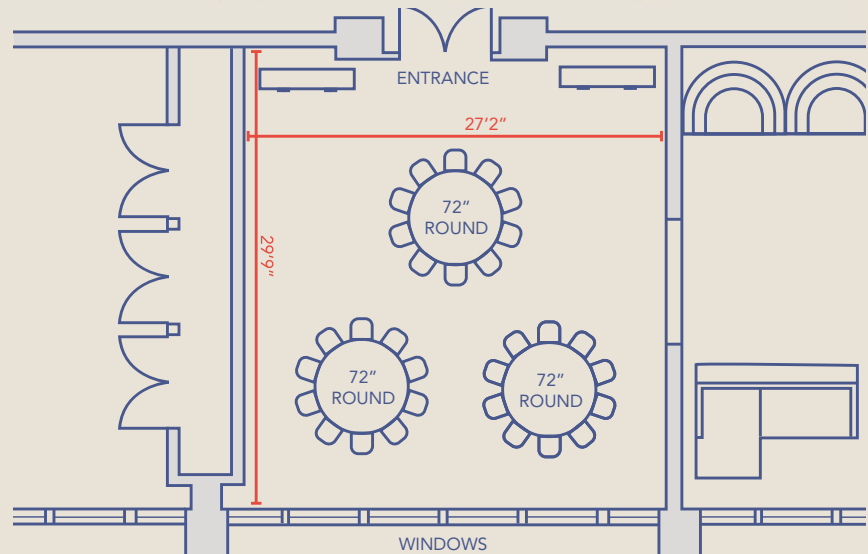
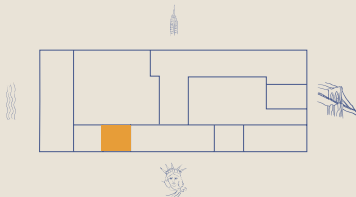
HARBOR ROOM

22 GUESTS



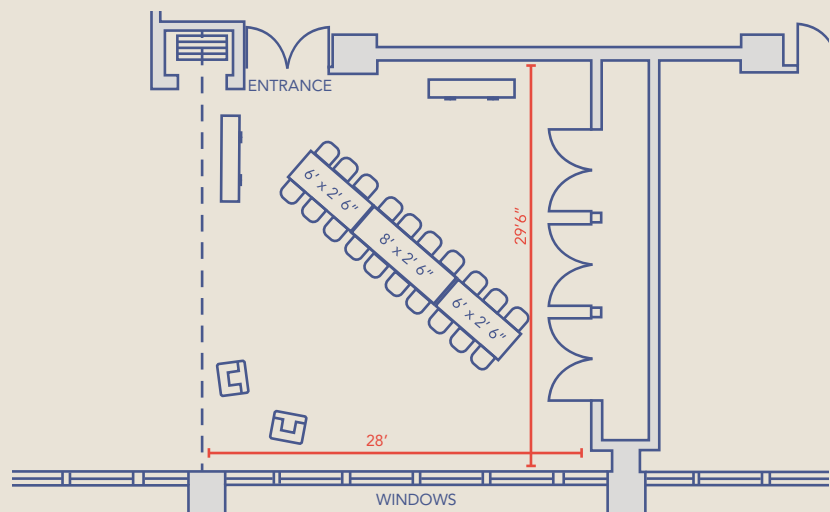
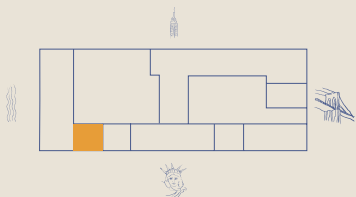
LIBERTY ROOM

30 GUESTS



HUDSON ROOM

20 GUESTS





LUNCH

THREE-COURSE LUNCH

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

SEASONAL ADD-ONS

Black Truffle
75 Supplement Per Person Per Dish

First Course

Please Select One

SUMMER MARKET SALAD (V+, GF)
Toasted Sunflower Seeds, Stone Fruit,
Champagne Dressing

CUCUMBER SALAD (V+, GF)
Quinoa, Parsley, Lemon

BEET AND CELERY SALAD
(V, GF, Contains Nuts)
Whipped Yogurt, Peanut Brittle, Raisins

BURRATA (V, GF)
Corn Pudding, Roasted Tomato

TUNA CRUDO* (GF, DF)
Grilled Red Peppers, Tama Miso Sauce

LOBSTER SALAD (GF, DF, Contains Nuts)
Pine Nut, Mustard, White Kimchi
38 Supplement Per Person

TERRINE OF FOIE GRAS (DF)
Apricot, Sauternes, Watercress
35 Supplement Per Person

CAVIAR SERVICE
1 oz. Kristal Caviar, Blini, Traditional
Garniture, Ultra Premium Vodka
200 Supplement Per Person

Entrée

Please Select Two

SEARED WILD BASS* (GF, DF)
Broad Beans, Roasted Okra, Sungold Sauce

FAROE ISLANDS SALMON* (GF, DF)
Curried Tomato and Carrots, Turmeric Nage

ROASTED ORGANIC CHICKEN (GF)
Green Garlic, Chanterelles, Amontillado Jus

BLACK ANGUS RIBEYE* (Contains Nuts)
Creamed Spinach, Black Walnut Steak Sauce,
Potato Onion Rings

AMERICAN WAGYU RIBEYE UPGRADE*
42 Supplement Per Person

AMERICAN WAGYU TENDERLOIN
UPGRADE*
60 Supplement Per Person

ROASTED DRY-AGED DUCK BREAST &
SEARED FOIE GRAS* (DF)
Fermented Black Bean Gastrique, Pickled
Cherries, Maitake Mushroom
38 Supplement Per Person

Dessert

Please Select One

DOUBLE CHOCOLATE CAKE (V)
Chocolate Layer Cake, Mascarpone Chantilly

BLUEBERRY CRÈME FRAICHE CAKE
(GF, Contains Gelatin)
Whipped Crème Fraiche, Blueberry Mousse,
Fresh Blueberries

STRAWBERRY MOUSSE
(Contains Gelatin)
Strawberry Cream, Olive Oil Cake, Lemon Sable

HAZELNUT CAKE (V, Contains Nuts)
Hazelnut Dacquoise, Gianduja Cream, Coffee
Cream

CHEESE PLATE (V)
Caveman Blue Cheese, Buttermilk Basque,
Walden, Seasonal Jam, Bread and Crackers
10 Supplement Per Person

Silent vegan/vegetarian options available for all courses

(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 FOUR-COURSE DINNER

One bar snack
Six passed canapés for 45 minutes
Choice of one first course, one second course, two entrées, and one dessert
3-hour Premium Open Bar
380 per guest

FOUR-COURSE DINNER

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

SEASONAL ADD-ONS

Black Truffle
75 Supplement Per Person Per Dish

First Course

Please Select One

SUMMER MARKET SALAD
(V+, GF)
Toasted Sunflower Seeds, Stone
Fruit, Champagne Dressing

CUCUMBER SALAD (V+, GF)
Quinoa, Parsley, Lemon

BEET AND CELERY SALAD
(V, GF, Contains Nuts)
Whipped Yogurt, Peanut Brittle,
Raisins

BURRATA (V, GF)
Corn Pudding, Roasted Tomato

TUNA CRUDO* (GF, DF)
Grilled Red Peppers, Tama Miso
Sauce

LOBSTER SALAD
(GF, DF, Contains Nuts)
Pine Nut, Mustard, White Kimchi
38 Supplement Per Person

TERRINE OF FOIE GRAS (DF)
Apricot, Sauternes, Watercress
35 Supplement Per Person

CAVIAR SERVICE
1 oz. Kristal Caviar, Blini,
Traditional Garniture, Ultra
Premium Vodka
200 Supplement Per Person

Second Course

Please Select One

ORZOTTO (V)
Green Peas, Pecorino Toscano,
Mint

MEZZE MANICHE (V)
Corbarino, Ricotta Salata, Basil

POTATO SFOGLIATELLE (V)
Tomato Cappuccino, Basil

SEARED SCALLOPS (GF)
Nori Rice, Citrus Emulsion

SMOKED HALF COTURNIX
QUAIL
Farro Porridge, Goldbar Squash
and Aji Amarillo Purée
25 Supplement Per Person

KOREAN SOY BRAISED PIG
Sweetbread Stuffing, Garlic, Soy
25 Supplement Per Person

Entrée

Please Select Two

SEARED WILD BASS* (GF, DF)
Broad Beans, Roasted Okra,
Sungold Sauce

FAROE ISLANDS SALMON*
(GF, DF)
Curried Tomato and Carrots,
Turmeric Nage

ROASTED ORGANIC CHICKEN
(GF)
Green Garlic, Chanterelles,
Amontillado Jus

BLACK ANGUS RIBEYE*
(Contains Nuts)
Creamed Spinach, Black Walnut
Steak Sauce, Potato Onion Rings

AMERICAN WAGYU RIBEYE
UPGRADE*
42 Supplement Per Person

AMERICAN WAGYU
TENDERLOIN UPGRADE*
60 Supplement Per Person

ROASTED DRY-AGED DUCK
BREAST & SEARED FOIE
GRAS* (DF)
Fermented Black Bean
Gastrique, Pickled Cherries,
Maitake Mushroom
38 Supplement Per Person

Dessert

Please Select One

DOUBLE CHOCOLATE CAKE (V)
Chocolate Layer Cake, Mascarpone
Chantilly

BLUEBERRY CRÈME FRAICHE
CAKE (GF, Contains Gelatin)
Whipped Crème Fraiche, Blueberry
Mousse, Fresh Blueberries

STRAWBERRY MOUSSE
(Contains Gelatin)
Strawberry Cream, Olive Oil Cake,
Lemon Sable

HAZELNUT CAKE (V, Contains Nuts)
Hazelnut Dacquoise, Gianduja
Cream, Coffee Cream

CHEESE PLATE (V)
Caveman Blue Cheese, Buttermilk
Basque, Walden, Seasonal Jam,
Bread and Crackers
10 Supplement Per Person



Silent vegan/vegetarian options available for all courses

(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

One bar snack
Six 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

SEASONAL ADD-ONS

Black Truffle
75 Supplement Per Person Per Dish

First Course

Please Select One

SUMMER MARKET SALAD (V+, GF)
Toasted Sunflower Seeds, Stone Fruit,
Champagne Dressing

CUCUMBER SALAD (V+, GF)
Quinoa, Parsley, Lemon

BEET AND CELERY SALAD
(V, GF, Contains Nuts)
Whipped Yogurt, Peanut Brittle, Raisins

BURRATA (V, GF)
Corn Pudding, Roasted Tomato

TUNA CRUDO* (GF, DF)
Grilled Red Peppers, Tama Miso Sauce

LOBSTER SALAD (GF, DF, Contains Nuts)
Pine Nut, Mustard, White Kimchi
38 Supplement Per Person

TERRINE OF FOIE GRAS (DF)
Apricot, Sauternes, Watercress
35 Supplement Per Person

CAVIAR SERVICE
1 oz. Kristal Caviar, Blini, Traditional
Garniture, Ultra Premium Vodka
200 Supplement Per Person

Entrée

Please Select Two

SEARED WILD BASS* (GF, DF)
Broad Beans, Roasted Okra, Sungold Sauce

FAROE ISLANDS SALMON* (GF, DF)
Curried Tomato and Carrots, Turmeric Nage

ROASTED ORGANIC CHICKEN (GF)
Green Garlic, Chanterelles, Amontillado Jus

BLACK ANGUS RIBEYE* (Contains Nuts)
Creamed Spinach, Black Walnut Steak Sauce,
Potato Onion Rings

AMERICAN WAGYU RIBEYE UPGRADE*
42 Supplement Per Person

AMERICAN WAGYU TENDERLOIN
UPGRADE*
60 Supplement Per Person

ROASTED DRY-AGED DUCK BREAST &
SEARED FOIE GRAS* (DF)
Fermented Black Bean Gastrique, Pickled
Cherries, Maitake Mushroom
38 Supplement Per Person

Dessert

Please Select One

DOUBLE CHOCOLATE CAKE (V)
Chocolate Layer Cake, Mascarpone Chantilly

BLUEBERRY CRÈME FRAICHE CAKE
(GF, Contains Gelatin)
Whipped Crème Fraiche, Blueberry Mousse,
Fresh Blueberries

STRAWBERRY MOUSSE (Contains Gelatin)
Strawberry Cream, Olive Oil Cake, Lemon Sable

HAZELNUT CAKE (V, Contains Nuts)
Hazelnut Dacquoise, Gianduja Cream, Coffee
Cream

CHEESE PLATE (V)
Caveman Blue Cheese, Buttermilk Basque,
Walden, Seasonal Jam, Bread and Crackers
10 Supplement Per Person



Silent vegan/vegetarian options available for all courses

(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

FAMILY-STYLE STEAK DINNER

275 per person

First Course

PARKER HOUSE ROLLS (V)

WEDGE SALAD (GF)

OYSTERS* (GF, DF)
Kiwi, Cucumber, Timut Peppercorn

LOBSTER SALAD (GF, DF)

TUNA CRUDO* (DF)

Entrée

40 OZ WAGYU TOMAHAWK CHOP (GF, DF)

WHOLE ROASTED BRANZINO (GF, DF)

Sauces & Sides

BLACK WALNUT STEAK SAUCE (V+, GF,
Contains Nuts)

HORSERADISH JUS (GF, DF)

CAFE DE MANHATTA BUTTER (V, GF)

GREEN BEANS ALMONDINE (V+, GF, Contains
Nuts)

CREAMED SPINACH (V)

HONEY GLAZED CARROTS (V, GF)

MASHED POTATOES (V, GF)

Confections

CARROT CAKE SQUARES (V)

BLACKBERRY TART (V)
Blackberry Jam, Mascarpone Cream, Fresh
Blackberries

MILK CHOCOLATE GANACHE WITH
COCONUT (V, GF)

(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

ADDITIONAL OPTIONS

Price Per Guest

Additional First Course Selection - 18

*Maximum of Two Selections per Course

**Available Only to groups of 50 guests or fewer

Additional Entrée Selection - 35

*Maximum of Three Selections

**Available Only to groups of 50 guests or fewer

Additional Dessert Selection - 15

*Maximum of Two Selections per Course

Selection of Three Canapes

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

Crudité Board - 15

Artisanal Cheese Board - 18

Artisanal Cheese and Charcuterie Board - 30

Macaron Gift Box - 40

Add a specialty cocktail to any beverage package - 20

MANHATTA(N)

Wild Turkey Rye, Wild Turkey Bourbon, Cocchi Torino,
Giffard Raspberry, Nux Alpina Walnut Liqueur, Coffee Bitters

ESPRESSO MARTINI

Cacao Nib Ketel One, Mr. Black Coffee Liqueur,
Espresso, Demerara

LIBERTY POST

Thyme-Infused Grey Goose Vodka, Cocchi Rosa,
House-Made Limoncello, Thyme Syrup

LAND OF THE SUN

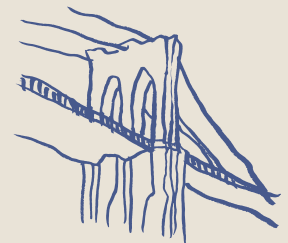
Amaras Americana Mezcal, Chinola Passionfruit,
Lustau East India Solera Sherry, Black Lime Cordial, Lime Juice

LEAVES OF GRASS

Suntory Toki Whisky, Faccia Brutto Centerbe,
Shiso Simple Syrup, Yuzu Ponzu, Lime

LOUDMOUTH

El Tosoro Reposado SB, Patron Silver, Alma Finca,
Blood Orange, Hot Honey



RECEPTION PACKAGES

Platinum

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 2 for 90 Minutes

PASSED CONFECTIONS

Choice of 4 for 30 Minutes

ULTRA-PREMIUM OPEN BAR
Choice of One Red, White, and Sparkling Wine from our Ultra-Premium Wine List

Ultra-Premium Spirits

Seasonal Beer

Sparkling and Still Water

Non-Alcoholic Beverages

Drip Coffee and Tea

SPECIALTY COCKTAIL

Choice of 1

445 per guest

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 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

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

235 per guest



RECEPTION OFFERINGS

Passed Canapés

CHICKPEA FALAFEL (V+, GF)
Fennel Pollen, Salted Lemon Jam

BABY CORN ELOTE (V+, GF)
Guajillo Chiles, Soy Lime

CACIO E PEPE ARANCINI (V)

BURRATA TARTLETTE (V)
Tomato Jam, Green Basil

MUSHROOM CRISP (V, DF)
Mushroom Duxelle, Summer Truffle

STONE CRAB CAKE (DF)
Lime, Cilantro

LOBSTER ROLL
Fresno Pepper, Chives

SMOKED SALMON TOAST* (DF)
Lemon Scent, Caper Leaves

ARGENTINIAN SHRIMP (GF, DF)
Cocktail Sauce, Horseradish

TROUT ROE BLINI*
Dill, Parsnip Cream

ISLAND CREEK OYSTER* (GF, DF)
Kiwi, Cucumber, Timut Peppercorn

TUNA TACO* (GF)
Avocado, Tomatillo Cream

BLUEFIN TUNA SKEWER* (GF, DF)
Guindilla Pepper, Manzanilla Olive

OSETRA CAVIAR BLINI*
Sour Cream, Chives

YELLOWFIN TUNA TARTARE* (DF)
Crispy Rice, Ponzu

CHICKEN RAGOUT ARANCINI
Peas, Mozzarella Cheese

JERK CHICKEN SKEWER (GF, DF)
Salted Coconut, Habanada Pepper

CHICKEN EMPANADA (DF)
Guisado, Cilantro

VITELLO TONNATO (DF)
Capers, Coffee Powder, Celery

PORK SSAM (GF, DF)
Gochujang, Kohlrabi

SNAKE RIVER FARMS WAGYU BEEF SKEWER (GF, DF)
Shishito, Oregano

BEEF CARPACCIO TOAST* (DF)
Black Garlic Aioli, Togarashi

BRESAOLA AND GOAT CHEESE
Chives, Black Pepper, Balsamic Vinegar

Bar Snacks

POTATO CHIPS, UMAMI POWDER (V+, GF)

SALTED AND SPICED ALMONDS (V+, Contains Nuts)

CASTELVETRANO OLIVES, FERMENTED FRESNO, ORANGE, FENNEL POLLEN
(V+, GF)

TRUFFLE POPCORN (V+, GF)

Artisanal Boards

VEGETABLE CRUDITÉ (V+, GF)
Selection of Seasonal Vegetables
Hummus

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

Passed Confections

PINEAPPLE YUZU PATE DE FRUIT (V+, GF)

CHOCOLATE CHIP COOKIES (V)

CARROT CAKE SQUARES (V)

STRAWBERRY VANILLA CAKE SQUARES
(Contains Gelatin)

KEY LIME COCONUT TART
(Contains Gelatin)

BLACKBERRY TART (V)
Blackberry Jam, Mascarpone Cream, Fresh Blackberries

COOKIES AND CREAM SANDWICH (V)

MILK CHOCOLATE GANACHE WITH COCONUT (V, GF)

STATION OFFERINGS

RAW BAR*

Choice of Five Items

FLUKE CRUDO (GF, DF)
Cucumber, Garlic, Chive

JAPANESE AMBERJACK CRUDO (GF, DF)
Tomato, Tamarind

TUNA CRUDO (GF, DF)
Gamtae, White Radish

SELECTION OF EAST AND WEST COAST OYSTERS
(GF, DF)
Traditional Condiments

ARGENTINIAN SHRIMP COCKTAIL (GF, DF)

LOBSTER SALAD (GF, DF)
Celery, Chives, Lemon Scent

LANGOUSTINES (GF)
Buttermilk Cream

LOBSTER TAILS (GF)
Crustacean Sabayon
45 Supplement Per Person

SICILIAN RED SHRIMPS (DF)
Lemon, Parsley
75 Supplement Per Person

KING CRAB (GF, DF)
Homemade XO Sauce
135 Supplement Per Person

CAVIAR STATION
Kaviari Caviar, Blini, Traditional Garnishes
75 Supplement Per Person

I ♥ NY

Choice of Five Items

WALDORF SALAD (V, GF)
Walnut, Grapes, Celery

UNION SQUARE GREEN MARKET SALAD (V+, GF)
Champagne Vinaigrette

FALAFEL GYRO (V)

MAC & CHEESE (V)

ASSORTED PIZZA

SHRIMP TACO (GF, DF)
Guacamole, Tomatillo Sauce

OYSTER ROCKEFELLER

LOBSTER ROLL
Pickled Vegetables, Dill, Lemon

CHICKEN GYOZA
Sweet and Sour Sauce, Scallion, Sesame

KOREAN FRIED CHICKEN

LAMB GYRO

REUBEN
Pastrami, Swiss, Rye Bread

MANHATTA CHOPPED CHEESE
Caramelized Onion, Cooper Sharp Cheese,
Black Truffle

SMOKED WAGYU BEEF HOT DOG
Traditional Garniture

(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

STATION OFFERINGS

ITALIAN STATION

Choice of Five Items

ANCIENT GRAIN SALAD (FARRO, BARLEY, SPELT) (V+)
Baby Vegetables, Pickles, House Dressing

SEASONAL GREEN SALAD (V, GF)
Parmigiano Reggiano, Aceto Balsamic 25 Year

MEZZE MANICHE POMODORO (V)

BUFFALO MOZZARELLA AND APULIAN BURRATA (V)
Sundried Tomato, Olives, Vegetable Zeppole

TOMATO CARPACCIO (V+)
Basil Pesto, Bread Croutons

FRISELLA (V)
Taggiasche Olives, Cherry Tomato, Buffalo Ricotta

ASSORTMENT OF PIZZAS AND FLATBREADS

ASSORTMENT OF ITALIAN CHEESE AND PROSCIUTTO
Parmigiano Reggiano 24 Year, Pecorino, Taleggio, Fontina, Gorgonzola
Prosciutto di Parma
Tarallo and Grissini, Dried Fruits, Nuts, Olives

PORCHETTA (GF, DF)

TRADITIONAL BOLOGNESE STYLE LASAGNA

MEATBALLS WITH TOMATO AND BASIL SAUCE

STEAKHOUSE

Choice of One Salad, Three Proteins, and Two Sides

LITTLE GEM SALAD (V, GF)
Green Goddess Dressing

WEDGE SALAD (GF)
Blue Cheese Dressing, Lardon

FAROE ISLANDS SALMON (GF, DF)
Fennel and Tomato Condiment

MISO ROASTED BLACK COD (DF)
Scallions, Bok Choy

ROASTED HERITAGE CHICKEN (GF, DF)
Garlic, Rosemary

PULLED PORK (GF, DF)
Barbecue Sauce

RACK OF LAMB (GF, DF)
Chimichurri Sauce

WHOLE ROASTED LEG OF LAMB (GF, DF)
Wild Fennel, Sage

DRY AGED RIBEYE ROAST (GF, DF)
Beef Jus

ROASTS AND STEAK ADD-ONS - PRICE PER GUEST

Wagyu Ribeye Steaks - 35
Wagyu Strip Loin Steaks - 25
Suckling Pig - 20
Black Angus Filet - 15
Roast Duck - 15

CORNBREAD (V)

CREAMED SPINACH (V)

ROASTED SPRING VEGETABLES (V+, GF)

ROASTED FINGERLING POTATOES (V+, GF)

BEVERAGE PACKAGES

Ultra Premium Beverage Package

Wine

(Selection of One White, Red, and Sparkling Wine from our Ultra 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)

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

MANHATTA(N)

Wild Turkey Rye, Wild Turkey Bourbon, Cocchi Torino,
Giffard Raspberry, Nux Alpina Walnut Liqueur, Coffee Bitters

ESPRESSO MARTINI

Cacao Nib Ketel One, Mr. Black Coffee Liqueur,
Espresso, Demerara

LIBERTY POST

Thyme-Infused Grey Goose Vodka, Cocchi Rosa,
House-Made Limoncello, Thyme Syrup

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)

LAND OF THE SUN

Amaras Americana Mezcal, Chinola Passionfruit,
Lustau East India Solera Sherry, Black Lime Cordial, Lime Juice

LEAVES OF GRASS

Suntory Toki Whisky, Faccia Brutto Centerbe,
Shiso Simple Syrup, Yuzu Ponzu, Lime

LOUDMOUTH

El Tosoro Reposado SB, Patron Silver, Alma Finca,
Blood Orange, Hot Honey

BILLING & GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS

Each room and meal period has an associated food and beverage minimum. Minimums are exclusive of 8.875% New York Sales Tax and a 24% Administrative Fee.

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

DEPOSITS AND CANCELLATIONS

A deposit equal to 50% of the food and beverage minimum is required to reserve a private room. Your reservation will be confirmed once Manhatta has received your signed contract and deposit.

Deposits are fully refundable if cancellations are made with sufficient notice based on group size:

- Groups of 40 guests or fewer: more than 28 days before the event
- Groups of 41 – 75 guests: more than 60 days before the event
- Groups of more than 75 guests: more than 90 days before the event

Deposits for cancellations within the specified period are non-refundable and cannot be applied to future events unless the room is successfully rebooked.

VENDORS

All vendors must be coordinated through your Event Sales Manager, preferably from Manhatta's approved vendor list. Any outside vendors not on the list must receive written approval in advance and comply with all applicable building guidelines.

FINAL CONFIRMATION

A final guest count is due 5 days prior to your event, and your food and beverage selections are due 15 days prior.

EVENT SPACE AVAILABILITY

Your private event space is available from the contracted start time until the contracted end time. Any extensions must be approved in advance.

BEVERAGE SERVICE

For parties of 20 guests or fewer, you may choose between a beverage package or ordering beverage to be charged on consumption. Parties of more than 20 guests are required to select a beverage package.

The last call for all beverage packages will be 20 minutes prior to the contracted end time, unless an extension is requested during the event.

CONTACT

For pricing, availability, or additional information, please submit an inquiry [here](#) or contact Malysa at mvolpicelli@ushg.com.

We look forward to hosting your event at Manhatta!



THE TEAM



MALYSA VOLPICELLI
Director of Sales

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

In her impressive 20-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.

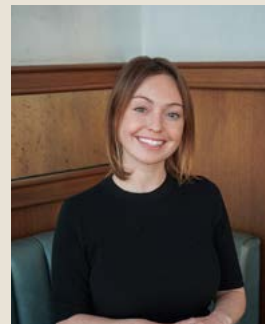
Malysa joined Manhatta upon opening in 2018, charged with managing the restaurant's seven unique event spaces that span more than 10k square feet. Malysa and her team execute a diverse set of events, from bespoke corporate functions to charitable gatherings, product launches, weddings and celebrations 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
Senior 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.



TAMAR PAIKOWSKY
Event Sales Manager

Tamar began her studies at the Culinary Institute of America in Hyde Park, New York. During her externship, Tamar found herself in a banquet kitchen, and fell in love with the catering world. After graduating cum laude with her Bachelor's Degree, she pivoted her focus to the sales and management side of catering and events. Shortly after, Tamar received a grant from Cornell University to earn her Master's Degree in Hospitality Management. During her time there she worked as a Chef Instructor, teaching the undergraduate student Restaurant Management class. Tamar's experience has brought her to some of the country's best event venues and management teams, including stints at two-Michelin starred Blue Hill at Stone Barn, Four Seasons Boston, David Bowen Events, and Eataly.

THANK YOU!

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

MANHATTA

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