MANHATTA



EVENTS

INQUIRE HERE

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

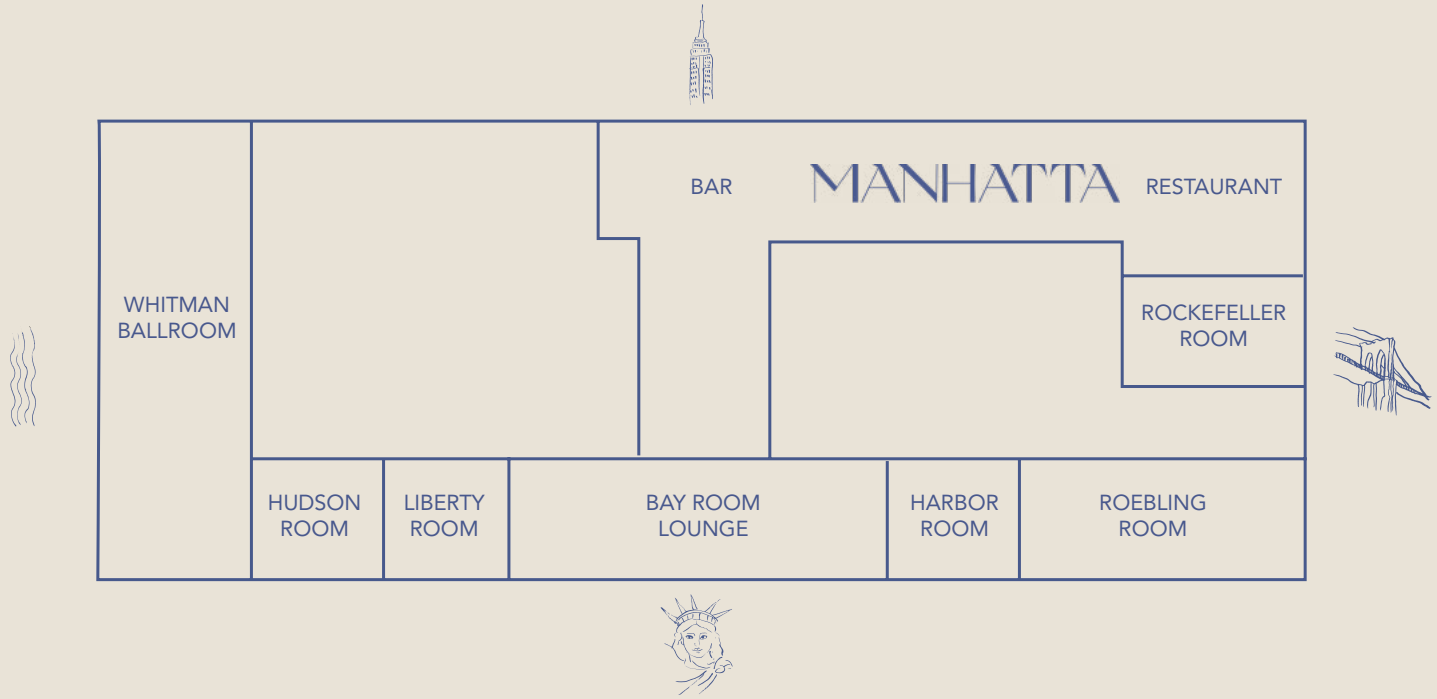


Perched sixty stories above Lower Manhattan, Manhatta is a restaurant and events venue from Union Square Hospitality Group, founded by Danny Meyer, offering unparalleled New York City views and a modern, energetic menu.

Our versatile spaces can be tailored to accommodate client lunches, day-long meetings, seated dinners, cocktail receptions, and more. Our 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	60/100	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')

*Capacity dependent on dance floor

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
Breakfast 30,000
Lunch 30,000
Dinner 95,000

Sales tax and 24% administrative fee are not included.

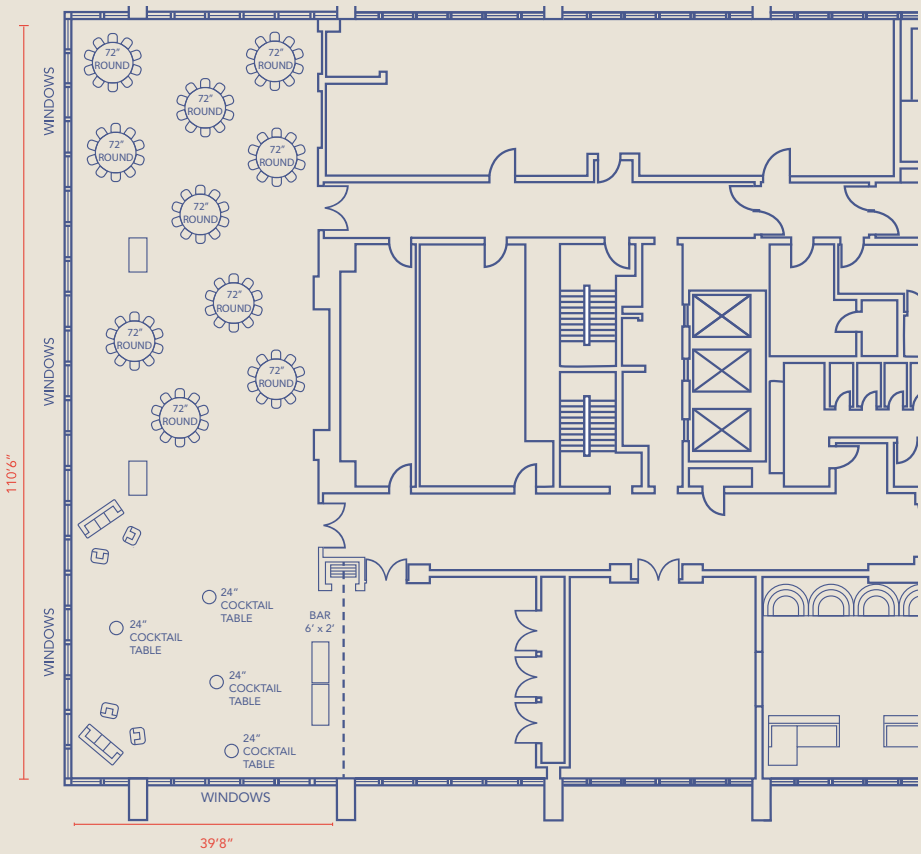
ROOM DIMENSIONS
3,900 sq. ft.
150' X 26'





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

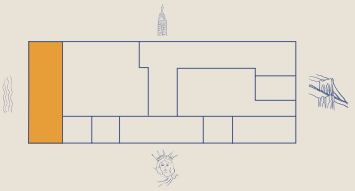
FOOD & BEVERAGE MINIMUMS

Breakfast 18,000
Lunch 18,000
Dinner 40,000 (January – September)
Dinner 44,000 (October – December)

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).

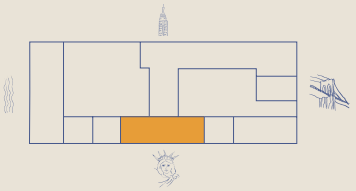


NUMBER OF GUESTS
150 standing

FOOD & BEVERAGE MINIMUMS
Breakfast 10,000
Lunch 10,000
Dinner 20,000 (January – September)
Dinner 22,000 (October – December)

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

60 seated
100 standing

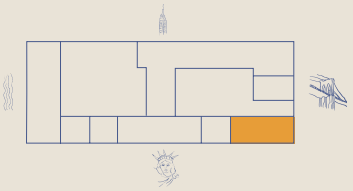
FOOD & BEVERAGE MINIMUMS

Breakfast 6,500
Lunch 6,500
Dinner 14,000
(January – February and July – August)
Dinner 15,500
(March – June and September – December)

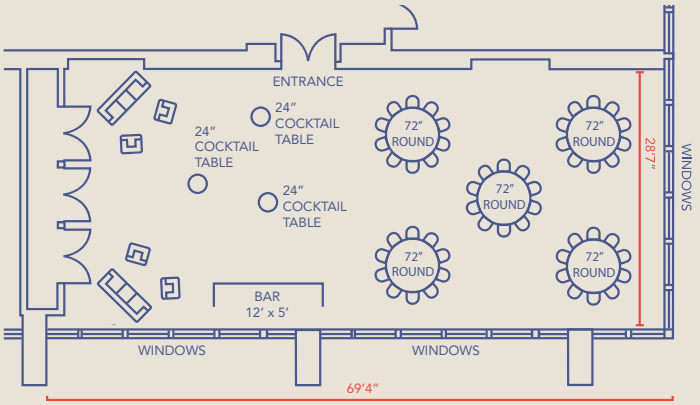
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

1,800 sq. ft.
62’ x 26’
Ceiling height: 10.5 ft.







50 GUESTS SEATED DINNER
AND COCKTAIL RECEPTION*

*Sample Event Layouts

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.

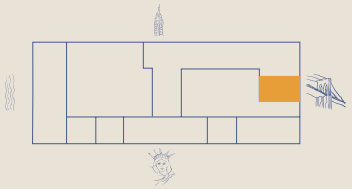


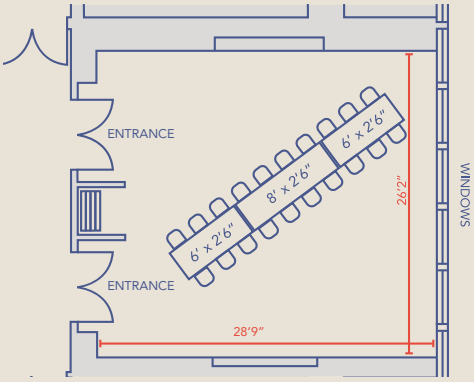
NUMBER OF GUESTS
35 seated
40 standing

FOOD & BEVERAGE MINIMUMS
Breakfast 4,250
Lunch 4,250
Dinner 6,500
(January – February and July – August)
Dinner 7,500
(March – June and September – December)

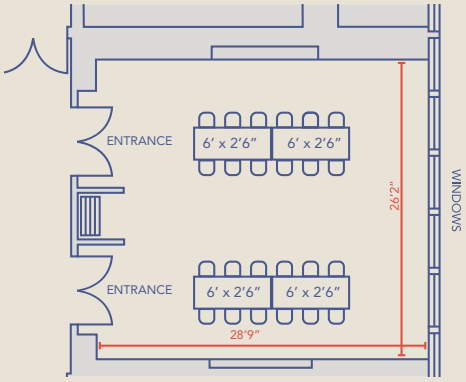
Sales tax and 24% administrative fee are not included.

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

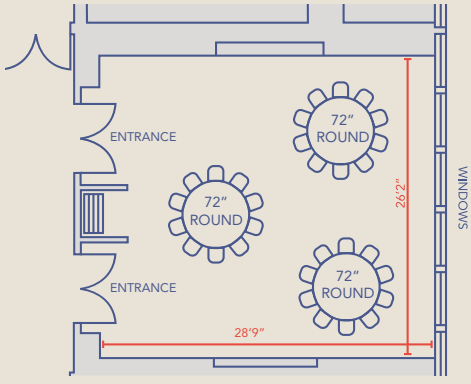




20 GUESTS SEATED DINNER
ONE LONG TABLE*



24 GUESTS SEATED DINNER
TWO LONG TABLES*



30 GUESTS SEATED DINNER
ROUND TABLES*

*Sample Event Layouts

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
Breakfast 4,250
Lunch 4,250
Dinner 5,500
(January – February and July – August)
Dinner 6,500
(March – June and September – December)

Sales tax and 24% administrative fee are not included.

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



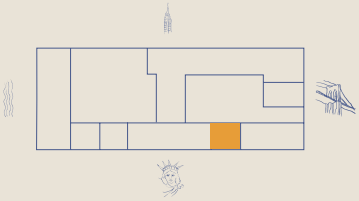


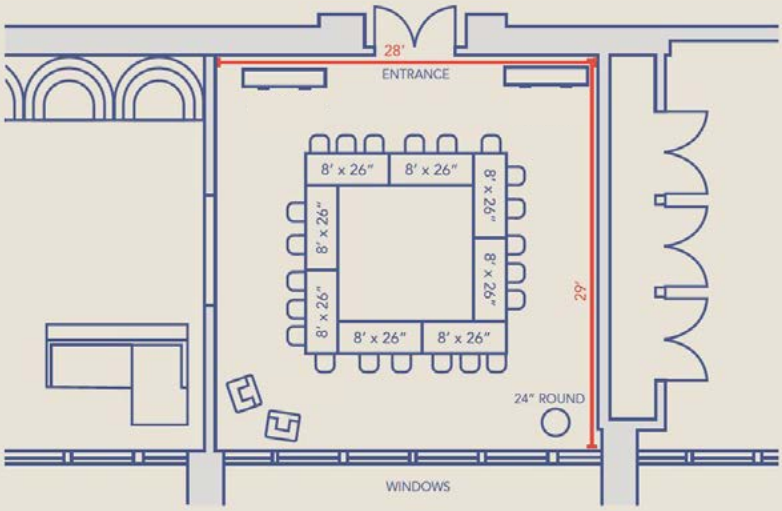
Top Left: Liberty Room
Bottom Left: Harbor Room
Bottom Right: Hudson Room

HARBOR, LIBERTY, AND HUDSON ROOMS

HARBOR ROOM

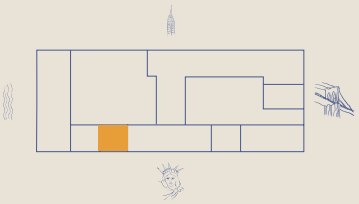
22 GUESTS

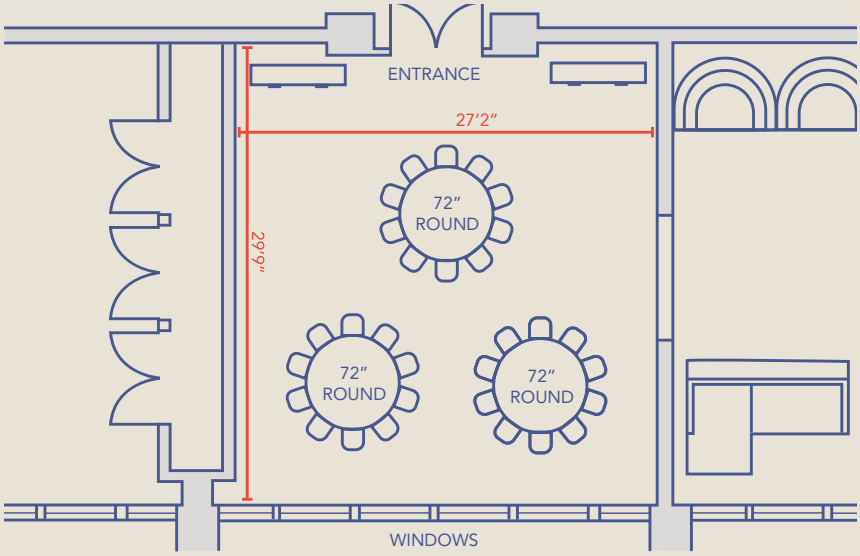




LIBERTY ROOM

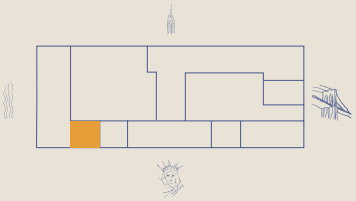
30 GUESTS

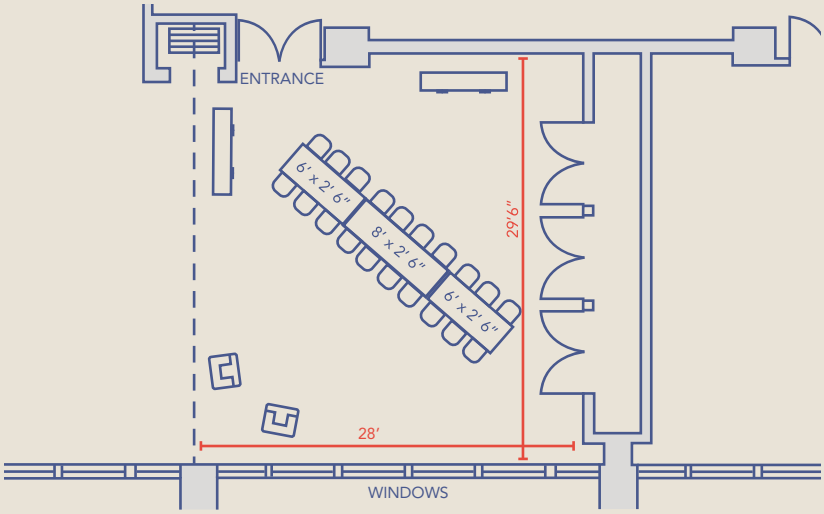




HUDSON ROOM

20 GUESTS





*Sample Event Layouts










BALLOTTO
Barolo









LUNCH

THREE-COURSE LUNCH

Choice of One First Course, Two Entrées, and One Dessert
145 per guest

First Course

Please Select One

CHICORY SALAD (V+, GF)
Winter Citrus, Banyuls Vinaigrette, Toasted Yeast Powder

MARKET CARROT SALAD
(V+, GF, Contains Nuts)
Raisins, Marcona Almonds, Tahini

SWEET POTATO SALAD (V, Contains Nuts)
Almond Crumble, Cilantro, Whipped Ricotta

STRACCIATELLA (V, GF, Contains Nuts)
Badger Flame Beets, Pistachio Crumble

SQUASH SOUP (V, GF)
Sage, Brown Butter

HAMACHI CRUDO* (GF, DF)
Apple, Tarragon, Wasabi

BLUEFIN TUNA CRUDO* (GF, DF)
Pickled Onion, Sunchoke Emulsion, Black Truffle
35 Supplement per Person

Entrée

Please Select Two

SEARED WILD BASS*
Farro, Brussels Sprouts, Pepper Broth

FAROE ISLANDS SALMON* (GF)
Lentils, Vanilla, Wild Mushrooms

ROASTED ORGANIC CHICKEN (GF)
Polenta, Cipollini Onion, Sage Jus

SNAKE RIVER FARMS RIBEYE*
Collard Greens, Cornbread Panade, Mushroom Jus

AMERICAN WAGYU TENDERLOIN UPGRADE*
Substitute American Wagyu Tenderloin for the Snakc River Farms Ribeye; all accompaniments remain the same.
65 Supplement per Person

TRUFFLE CAVATELLI (V)
Parmesan Fonduta, Nutmeg
Black Truffle – 35 Supplement per Person
White Truffle – 195 Supplement per Person

SPANISH TURBOT
Big Fin Squid, Sauce of Mussels and Grilled Sourdough
65 Supplement per Person
Must be ordered at least 7 days before event

VENISON (GF, DF, Contains Nuts)
Orange Gastrique, Pine Nuts, Radicchio Tardivo
45 Supplement per Person

Dessert

Please Select One

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

APPLE CRÈME FRAÎCHE CAKE
(GF, Contains Gelatin)
Apple Cider Ganache, Apple Cider Caramel

PEAR VANILLA MOUSSE (Contains Gelatin)
Pear Jam, Earl Grey Shortbread

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

CHEESE PLATE (V)
Jasper Hill Harbison, Caveman Blue, Stockinghall Cheddar, Apple Fennel Butter, 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
395 per guest

FOUR-COURSE DINNER

Choice of One First course, One Second Course, Two Entrées, and One Dessert
265 per guest

First Course
Please Select One

CHICORY SALAD (V+, GF)
Winter Citrus, Banyuls Vinaigrette, Toasted Yeast

MARKET CARROT SALAD
(V+, GF, Contains Nuts)
Raisins, Marcona Almonds, Tahini

SWEET POTATO SALAD
(V, Contains Nuts)
Almond Crumble, Cilantro, Whipped Ricotta

STRACCIATELLA
(V, GF, Contains Nuts)
Badger Flame Beets, Pistachio Crumble

SQUASH SOUP (V, GF)
Sage, Brown Butter

HAMACHI CRUDO* (GF, DF)
Apple, Tarragon, Wasabi

BLUEFIN TUNA CRUDO* (GF, DF)
Pickled Onion, Sunchoke Emulsion, Black Truffle
35 Supplement per Person

Second Course
Please Select One

LUMACHE CACIO PEPE (V)
Sheep's Milk Cheese, Pepper

MEZZE MANICHE
Sauce Amatriciana, Guanciale, Pecorino Romano

DUCK CONFIT (GF, DF)
Orange, Chestnuts, Port Wine

JONAH CRAB CAKE (DF)
Crab and Egg Sauce
35 Supplement per Person

FOIE GRAS ESCALOPE (DF)
Grape Chutney, Sobocha
42 Supplement per Person

Entrée
Please Select Two

SEARED WILD BASS*
Farro, Brussels Sprouts, Pepper Broth

FAROE ISLANDS SALMON* (GF)
Lentils, Vanilla, Wild Mushrooms

ROASTED ORGANIC CHICKEN
(GF)
Polenta, Cipollini Onion, Sage Jus

SNAKE RIVER FARMS RIBEYE*
Collard Greens, Cornbread Panade, Mushroom Jus

AMERICAN WAGYU TENDERLOIN UPGRADE*
Substitute American Wagyu Tenderloin for the Snake River Farms Ribeye; all accompaniments remain the same.
65 Supplement per Person

TRUFFLE CAVATELLI (V)
Parmesan Fonduta, Nutmeg
Black Truffle –
35 Supplement per Person
White Truffle –
195 Supplement per Person

SPANISH TURBOT
Big Fin Squid, Sauce of Mussels and Grilled Sourdough
65 Supplement per Person
Must be ordered at least 7 days before event

VENISON (GF, DF, Contains Nuts)
Orange Gastrique, Pine Nuts, Radicchio Tardivo
45 Supplement per Person

Dessert
Please Select One

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

APPLE CRÈME FRAÎCHE CAKE
(GF, Contains Gelatin)
Apple Cider Ganache, Apple Cider Caramel

PEAR VANILLA MOUSSE
(Contains Gelatin)
Pear Jam, Earl Grey Shortbread

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

CHEESE PLATE (V)
Jasper Hill Harbison, Caveman Blue, Stockinghall Cheddar, Apple Fennel Butter, 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 of One First Course, Two Entrées, and One Dessert
3-hour Premium Open Bar
375 per guest

THREE-COURSE DINNER

Choice of One First Course, Two Entrées, and One Dessert
225 per guest

First Course

Please Select One

CHICORY SALAD (V+, GF)
Winter Citrus, Banyuls Vinaigrette, Toasted Yeast Powder

MARKET CARROT SALAD
(V+, GF, Contains Nuts)
Raisins, Marcona Almonds, Tahini

SWEET POTATO SALAD (V, Contains Nuts)
Almond Crumble, Cilantro, Whipped Ricotta

STRACCIATELLA (V, GF, Contains Nuts)
Badger Flame Beets, Pistachio Crumble

SQUASH SOUP (V, GF)
Sage, Brown Butter

HAMACHI CRUDO* (GF, DF)
Apple, Tarragon, Wasabi

BLUEFIN TUNA CRUDO* (GF, DF)
Pickled Onion, Sunchoke Emulsion, Black Truffle
35 Supplement per Person

Entrée

Please Select Two

SEARED WILD BASS*
Farro, Brussels Sprouts, Pepper Broth

FAROE ISLANDS SALMON* (GF)
Lentils, Vanilla, Wild Mushrooms

ROASTED ORGANIC CHICKEN (GF)
Polenta, Cipollini Onion, Sage Jus

SNAKE RIVER FARMS RIBEYE*
Collard Greens, Cornbread Panade, Mushroom Jus

AMERICAN WAGYU TENDERLOIN UPGRADE*
Substitute American Wagyu Tenderloin for the Snakc River Farms Ribeye; all accompaniments remain the same.
65 Supplement per Person

TRUFFLE CAVATELLI (V)
Parmesan Fonduta, Nutmeg
Black Truffle – 35 Supplement per Person
White Truffle – 195 Supplement per Person

SPANISH TURBOT
Big Fin Squid, Sauce of Mussels and Grilled Sourdough
65 Supplement per Person
Must be ordered at least 7 days before event

VENISON (GF, DF, Contains Nuts)
Orange Gastrique, Pine Nuts, Radicchio Tardivo
45 Supplement per Person

Dessert

Please Select One

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

APPLE CRÈME FRAÎCHE CAKE
(GF, Contains Gelatin)
Apple Cider Ganache, Apple Cider Caramel

PEAR VANILLA MOUSSE (Contains Gelatin)
Pear Jam, Earl Grey Shortbread

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

CHEESE PLATE (V)
Jasper Hill Harbison, Caveman Blue, Stockinghall Cheddar, Apple Fennel Butter, 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

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ADDITIONAL OPTIONS

Additional First Course Selection
20 Supplement per Person

Maximum of two selections per course

Available only to groups of 60 guests or fewer

Additional Entrée Selection
38 Supplement per Person

Maximum of three selections per course

Available only to groups of 60 guests or fewer

Additional Dessert Selection
18 Supplement per Person

Maximum of Two Selections per Course

Available only to groups of 60 guests or fewer

Selection of Three Canapes
- Thirty Minutes – 35 Supplement per Person
- Forty-Five Minutes – 45 Supplement per Person
- Sixty Minutes – 50 Supplement per Person

Artisanal Cheese Board
25 Supplement per Person

Artisanal Cheese and Charcuterie Board
40 Supplement per Person

Parmigiano Reggiano Half Wheel
1200 Supplement

Taralli & Grissini, House-Baked Focaccia, Aceto Balsamic 25 Year, Acacia Honey, Seasonal Jam

Add to any Artisanal Board or Station

Macaron Gift Box
40 Supplement per Person

Add a specialty cocktail to any beverage package
22 Supplement per Person

MANHATTA(N)
Wild Turkey 101 Rye & Bourbon, Cocchi Torino, Raspberry, Walnut, Coffee Bitters

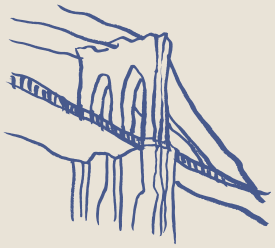
ESPRESSO MARTINI
Cacao Nib Ketel One, Mr. Black Coffee Liqueur, Espresso, Demerara

BROADWAY BABY
Pink Peppercorn and Cardamom Wodka Vodka, Passionfruit, Lime, Vanilla

ORCHARD STREET
Elsewhere Blood Orange Aperitif, Neversink Gin, Domaine Pacory Pear Cider, Cinnamon

CONCRETE JUNGLE BIRD
Ten to One Amba Rum, Campari, Giffard Apricot, Velvet Falernum, Pineapple, Louzhou Baijiu

7 TRAIN
La Flor Verde Tequila, Neversink Apple Aperitif, Giffard Blackberry, Hibiscus, Ginger



RECEPTION PACKAGES

Platinum
Based on a Three-Hour Event

BAR SNACK

PASSED CANAPÉS
Choice of 8 for 90 Minutes

ARTISANAL BOARDS
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
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 22 Per Guest

325 per guest

Silver
Based on a Three-Hour Event

BAR SNACK

PASSED CANAPÉS
Choice of 6 for 90 Minutes

ARTISANAL BOARDS
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 22 Per Guest

275 per guest



RECEPTION OFFERINGS

Passed Canapés

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

PANI PURI (V+, GF)
Curried Baby Vegetables

CACIO E PEPE ARANCINI (V)

BURRATA TARTLETTE (V)
Tomato Jam, Green Basil

MUSHROOM CRISP (V, DF)
Fall Mushrooms

CRAB FRITTER
Pickled Celery, Remoulade

LOBSTER ROLL
Fresno Pepper, Chives

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

ARGENTINIAN SHRIMP (GF, DF)
Cocktail Sauce, Horseradish

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

TUNA TACO* (GF)
Avocado, Tomatillo Cream

BLUEFIN TUNA CHORIZO* (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

CHEESE AND CRACKER
Parmesan Cracker, Prosciutto, Cave Aged Cheddar

PORK SSAM (GF, DF)
Gochujang, Kohlrabi

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

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

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

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)

PUMPKIN SPICE CAKE (V)

SPECULOOS MILLIONAIRE'S SHORTBREAD (V)

PASSIONFRUIT TART (Contains Gelatin)

TIRAMISU TART (Contains Gelatin)

COOKIES AND CREAM SANDWICH (Contains Gelatin)

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

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
25 Supplement Per Person

LOBSTER TAILS (GF)
Crustacean Sabayon
35 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 Mains and Two Confections

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

BLACK AND WHITE COOKIES (V)

CHEESECAKE BITES (Contains Gelatin)

BROOKLYN BLACKOUT CAKE (V)

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STATION OFFERINGS

ITALIAN STATION
Choice of Five Mains and Two Confections

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

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

LUMACHE POMODORO (V)

CANNELLONI (V)
Ricotta, Spinach, Brown Butter, Sage

BUFFALO MOZZARELLA AND APULIAN BURRATA (V)
Sundried Tomato, Olives, Vegetable Zeppole
Must be ordered at least 10 days before event

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

BRANZINO (GF)
Capers, White Wine

MEZZE MANICHE WITH LAMB RAGU

OSSO BUCO WITH POLENTA (GF)

MEATBALLS WITH TOMATO AND BASIL SAUCE

ROSEMARY-CRUSTED ROASTED RIBEYE (GF, DF)

TIRAMISU (V, Contains Nuts)

CANNOLI (V)

PANNA COTTA (V, GF)

STEAKHOUSE
Choice of One Salad, Three Proteins, and Two Sides

LITTLE GEM SALAD (V, GF)
Green Goddess Dressing

COBB SALAD (GF)
Bacon, Hard Boiled Eggs, Ranch Dressing

FAROE ISLANDS SALMON (GF, DF)
Tarragon Emulsion, Green Apple

MISO ROASTED BLACK COD (DF)
Scallions, Bok Choy

ROASTED HERITAGE CHICKEN (GF, DF)
Sage, Fennel

PULLED PORK (GF, DF)
Barbecue Sauce

RACK OF LAMB (GF, DF)
Mint Gremolata

SMOKED BEEF BRISKET (GF, DF)
Black Pepper Dry Rub
Must be ordered at least 3 days before event

BLACK ANGUS FILET (GF, DF)
Beef Jus

ROASTS AND STEAK ADD-ONS - PRICE PER GUEST
Spanish Turbot - 35
Roasted Duck - 15
Roasted Suckling Pig - 30
Wagyu Filet - 45

ROASTED BROCCOLINI (V+, GF)

CURRY ROASTED CAULIFLOWER (V+, GF)

BRUSSELS SPROUTS (V+, GF)

ROASTED SQUASH (V+, GF)

CREAMED SPINACH (V)

ROASTED FINGERLING POTATOES (V+, GF)

CORNBREAD (V)

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

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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)

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)

Add a specialty cocktail to any beverage package for an additional 22 per guest

MANHATTA(N)
Wild Turkey 101 Rye & Bourbon, Cocchi Torino, Raspberry, Walnut, Coffee Bitters

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

BROADWAY BABY
Pink Peppercorn and Cardamom Wodka Vodka, Passionfruit, Lime, Vanilla

ORCHARD STREET
Elsewhere Blood Orange Aperitif, Neversink Gin, Domaine Pacory Pear Cider, Cinnamon

CONCRETE JUNGLE BIRD
Ten to One Amba Rum, Campari, Giffard Apricot, Velvet Falernum, Pineapple, Louzhou Baijiu

7 TRAIN
La Flor Verde Tequila, Neversink Apple Aperitif, Giffard Blackberry, Hibiscus, Ginger

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 of 50% 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.



MACY MARSHALL
Event Sales Manager

Macy began her hospitality career while attending Flagler College in St. Augustine, Florida. After relocating to New York City, she discovered a passion for fine dining and learned the art of exceptional hospitality at Gramercy Tavern. She later expanded her expertise in the wedding industry, serving as an Event Sales Coordinator with Union Square Events at Brooklyn Botanic Garden and as an Event Producer with The Marlow Collective.

Now back with the USHG family, Macy is excited to combine her love of food and wine with her extensive experience in private events.

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