

# MANHATTA



## EVENTS

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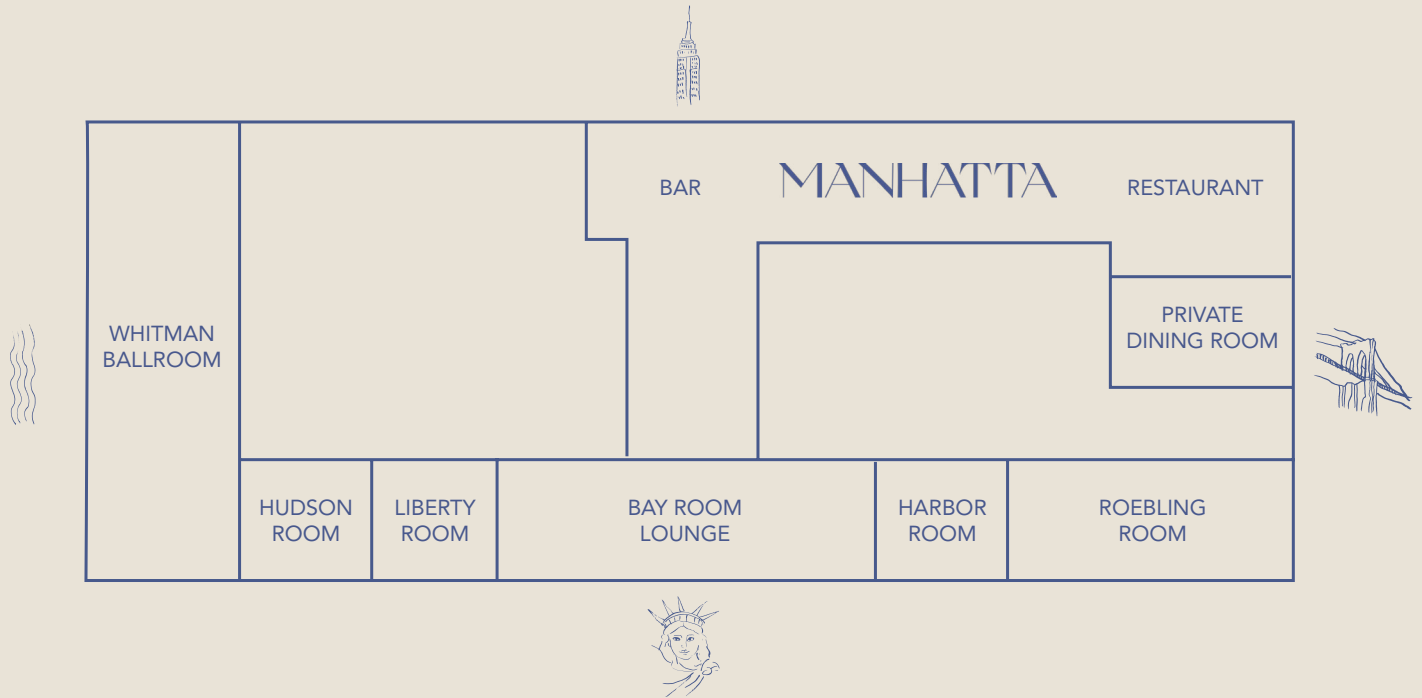
28 Liberty St, 60th floor  
New York, NY 10005



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	200/250*	22,424 sq. ft.
BAY ROOM BUYOUT	200/250*	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')

\*Capacity dependent on dance floor



# 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

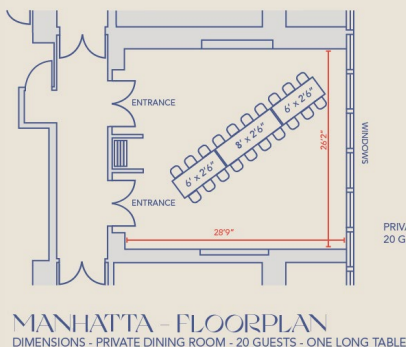
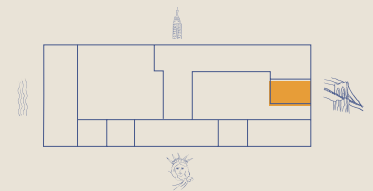
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## ROOM DIMENSIONS

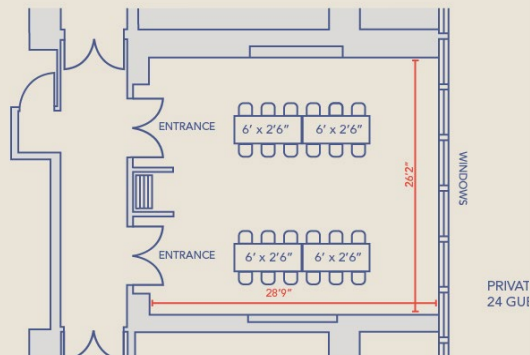
884 sq. ft.

34' X 26'

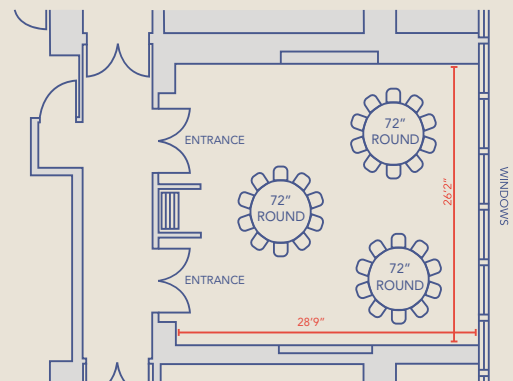
Ceiling height: 9 ft



20 SEATED\*  
ONE LONG TABLE



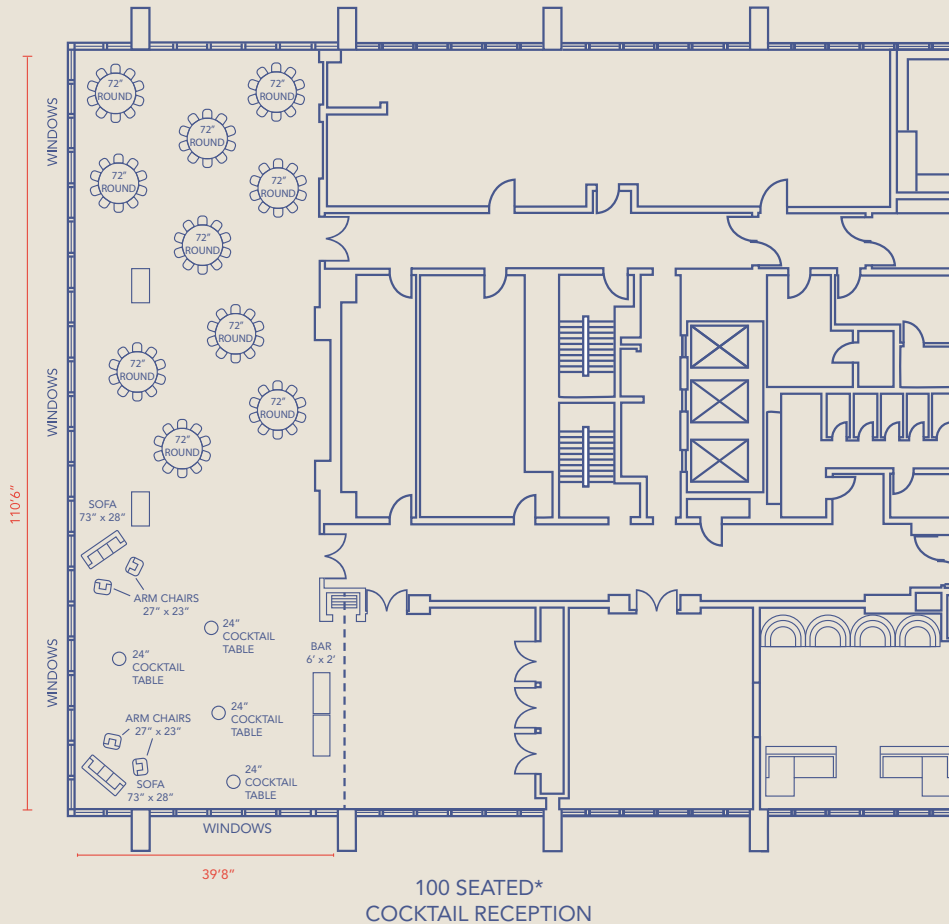
24 SEATED\*  
TWO LONG TABLES



30 SEATED\*  
ROUND TABLES

# WHITMAN BALLROOM

Named for the poet Walt Whitman, who penned “Manahatta” as an ode to the city of his birth, this spacious room brings poetic views to any gathering. Northern, western and southern exposures overlook the island, the Hudson River, and the Bay. This room is ideal for groups of 100+ for seated dinners and receptions, as well as general sessions for meetings and conferences.



## NUMBER OF GUESTS

200 seated  
250 standing

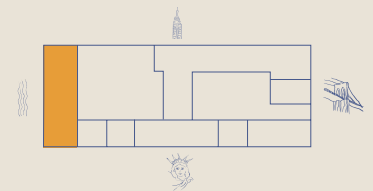
## FOOD & BEVERAGE MINIMUMS

Lunch 18,000  
Dinner 40,000

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## 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 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

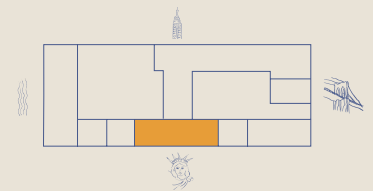
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## ROOM DIMENSIONS

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

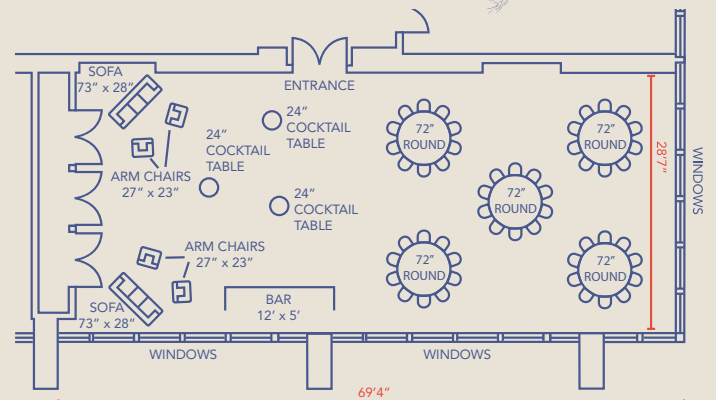
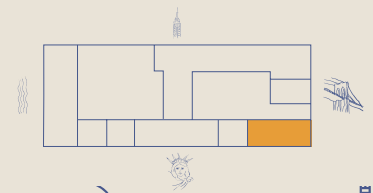
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## ROOM DIMENSIONS

1,800 sq. ft.

62' x 26'

Ceiling height: 10.5 ft.



50 SEATED\*

COCKTAIL RECEPTION + SEATED DINNER

# 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

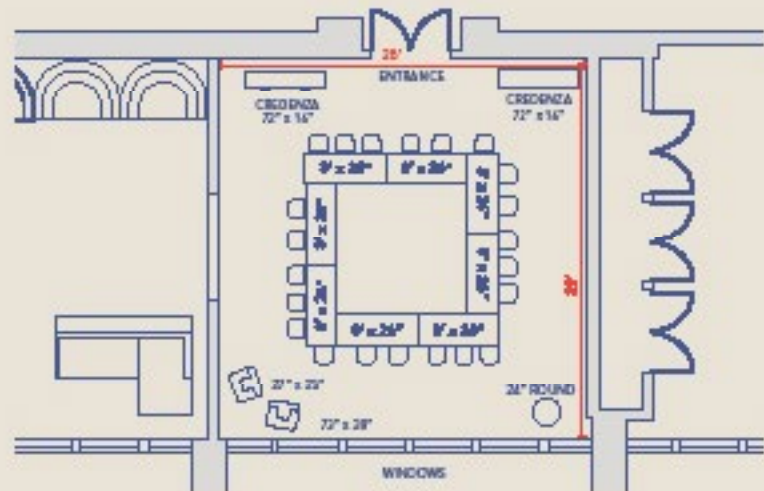
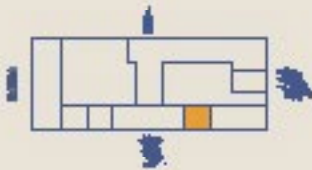
Bottom Right: Hudson Room



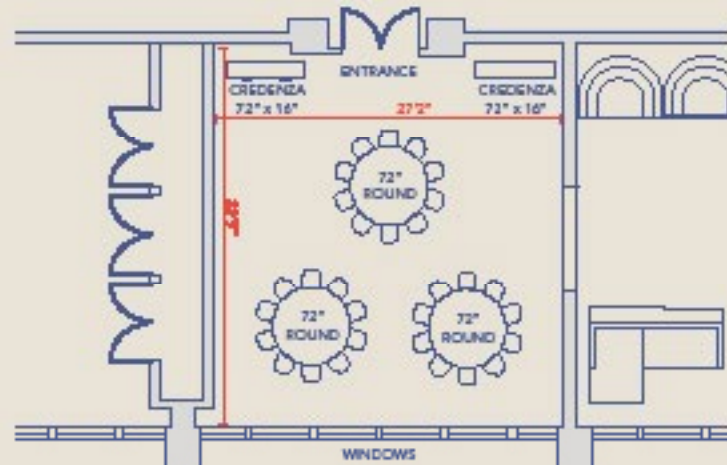
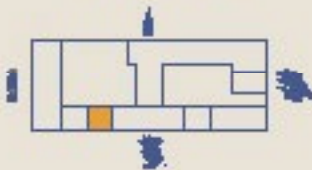


# HARBOR, LIBERTY, AND HUDSON ROOMS

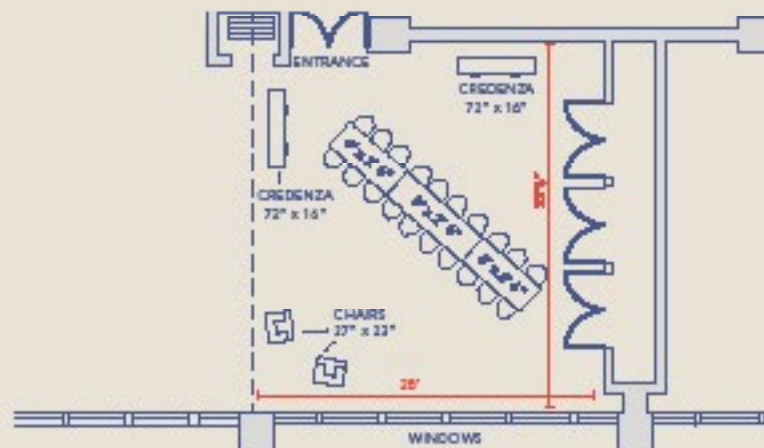
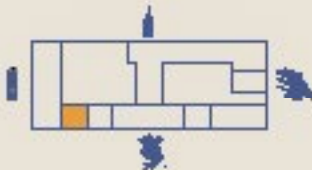
**HARBOR ROOM**  
22 GUESTS



**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

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## 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

### SEASONAL ADD-ONS

Kaviar Caviar  
\$35 Supplement Per Person

White Truffles  
\$95 Supplement Per Person

Black Truffles  
\$30 Supplement Per Person

### First Course

Please Select One

BABY KALE SALAD (GF, V)  
Caramelized Pistachio, Goat Cheese,  
Pickled Squash, Champagne Dressing

ROASTED AND PICKLED  
BEET SALAD (GF, V+)  
Parsnip, Pink Grepfruit Dressing

RADICCHIO SALAD (GF, V)  
Smoked Bleu Cheese,  
Roasted Grapes, Balsamic Dressing

BURRATA (GF, V)  
Vegetable Caponata, Taggiasche Olives,  
Pickled Raisins

TUNA TARTARE\* (GF)  
Espelette Pepper, Aromatic Herbs,  
Citrus Dressing

LOBSTER SALAD (GF)  
Artichokes, Lobster Sabayon,  
Black Truffle  
\$20 Supplement Per Person

### Entrée

Please Select Two

SEARED BLACK BASS\* (GF)  
Mushroom Casserole,  
Parsley Sauce

ORA KING SALMON (GF)  
Broccoli Rabe, Tomato, Fennel Relish

ROASTED ORGANIC CHICKEN (GF)  
Sweet and Sour Cipollini Onions,  
Shishito Peppers, Choron Sauce

BLACK ANGUS FILET\* (GF)  
Potato Confit, Spinach Leaf, Albufera Sauce

AMERICAN WAGYU RIBEYE UPGRADE  
\$35 Supplement Per Person

WHITE TRUFFLE CAVATELLI  
Parmigiano Reggiano  
\$95 Supplement Per Person

### Dessert

Please Select One

CHOCOLATE CHAI CAKE (GF)  
Spiced Cream

VANILLA MOUSSE (GF)  
Caramel Sponge,  
Spiced Apple Compote

CHOCOLATE TART (GF)  
Chocolate Cake, Caramel Whipped Ganache

HONEY CAKE (GF, V)  
Maple Cream, Blueberry Jam

(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

6 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

Kaviar Caviar  
\$35 Supplement Per Person

White Truffles  
\$95 Supplement Per Person

Black Truffles  
\$30 Supplement Per Person

### First Course

Please Select One

BABY KALE SALAD (GF, V)  
Caramelized Pistachio, Goat  
Cheese, Pickled Squash,  
Champagne Dressing

ROASTED AND PICKLED  
BEET SALAD (GF, V+)  
Parsnip, Pink Grepfruit Dressing

RADICCHIO SALAD (GF, V)  
Smoked Bleu Cheese,  
Roasted Grapes, Balsamic Dressing

BURRATA (GF, V)  
Vegetable Caponata, Taggiasche  
Olives, Pickled Raisins

TUNA TARTARE\* (GF)  
Espelette Pepper, Aromatic Herbs,  
Citrus Dressing

LOBSTER SALAD (GF)  
Artichokes, Lobster Sabayon,  
Black Truffle  
\$20 Supplement Per Person

### Second Course

Please Select One

RICOTTA CAVATELLI (V)  
Corbarino Tomato, Basil,  
Ricotta Salata

BUTTERNUT SQUASH  
ORZOTTO (V)  
Nduja Oil, Crème Fraîche

SEARED SCALLOPS (GF)  
Roastd Sunchoke Cream,  
Pomegranate Reduction

### Entrée

Please Select Two

SEARED BLACK BASS\* (GF)  
Mushroom Casserole,  
Parsley Sauce

ORA KING SALMON (GF)  
Broccoli Rabe, Tomato, Fennel  
Relish

ROASTED ORGANIC  
CHICKEN (GF)  
Sweet and Sour Cipollini  
Onions,  
Shishito Peppers, Choron Sauce

BLACK ANGUS FILET\* (GF)  
Potato Confit, Spinach Leaf,  
Albufera Sauce

AMERICAN WAGYU RIBEYE  
UPGRADE  
\$35 Supplement Per Person

WHITE TRUFFLE CAVATELLI  
Parmigiano Reggiano  
\$95 Supplement Per Person

### Dessert

Please Select One

CHOCOLATE CHAI CAKE (GF)  
Spiced Cream

VANILLA MOUSSE (GF)  
Caramel Sponge,  
Spiced Apple Compote

CHOCOLATE TART (GF)  
Chocolate Cake, Caramel Whipped  
Ganache

HONEY CAKE (GF, V)  
Maple Cream, Blueberry Jam

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# 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

### SEASONAL ADD-ONS

Kaviar Caviar  
\$35 Supplement Per Person

White Truffles  
\$95 Supplement Per Person

Black Truffles  
\$30 Supplement Per Person

### First Course

Please Select One

BABY KALE SALAD (GF, V)  
Caramelized Pistachio, Goat Cheese,  
Pickled Squash, Champagne Dressing

ROASTED AND PICKLED  
BEET SALAD (GF, V+)  
Parsnip, Pink Grepfruit Dressing

RADICCHIO SALAD (GF, V)  
Smoked Bleu Cheese,  
Roasted Grapes, Balsamic Dressing

BURRATA (GF, V)  
Vegetable Caponata, Taggiasche Olives,  
Pickled Raisins

TUNA TARTARE\* (GF)  
Espelette Pepper, Aromatic Herbs,  
Citrus Dressing

LOBSTER SALAD (GF)  
Artichokes, Lobster Sabayon,  
Black Truffle  
\$20 Supplement Per Person

### Entrée

Please Select Two

SEARED BLACK BASS\* (GF)  
Mushroom Casserole,  
Parsley Sauce

ORA KING SALMON (GF)  
Broccoli Rabe, Tomato, Fennel Relish

ROASTED ORGANIC CHICKEN (GF)  
Sweet and Sour Cipollini Onions,  
Shishito Peppers, Choron Sauce

BLACK ANGUS FILET\* (GF)  
Potato Confit, Spinach Leaf, Albufera Sauce

AMERICAN WAGYU RIBEYE UPGRADE  
\$35 Supplement Per Person

WHITE TRUFFLE CAVATELLI  
Parmigiano Reggiano  
\$95 Supplement Per Person

### Dessert

Please Select One

CHOCOLATE CHAI CAKE (GF)  
Spiced Cream

VANILLA MOUSSE (GF)  
Caramel Sponge,  
Spiced Apple Compote

CHOCOLATE TART (GF)  
Chocolate Cake, Caramel Whipped Ganache

HONEY CAKE (GF, V)  
Maple Cream, Blueberry Jam

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# ADDITIONAL OPTIONS

## Price Per Guest

### Additional First Course Selection - 18

\*Maximum of Two Selections per Course

### Additional Second Course Selection - 25

\*Maximum of Two Selections per Course

### 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

### CHEESE COURSE - \$25

Please Select One

#### ROGUE CREAMERY SMOKEY BLUE (GF, V)

Taggiasche Olives, White Chocolate

#### STOCKINGHALL CAVE AGED CHEDDAR (V)

Quince Jam, Toasted Focaccia Bread

### Selection of Three Canapes

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

### Crudité Board - 15

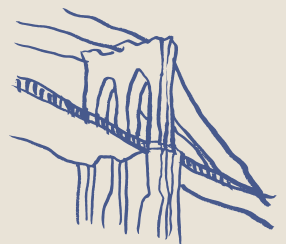
### Artisanal Cheese Board - 18

### Artisanal Cheese and Charcuterie Board - 30

### Macaron Gift Box - 40

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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

CHICKPEA FRITTER (V+)  
Fennel Pollen, Salted Lemon Jam

CHICKPEA HUMMUS RICE FLOUR CHIPS (GF, V+)  
Vegetable Crudité

CACIO E PEPE ARANCINI (V)

BURRATA TARTLETTE (V)  
Tomato Jam, Green Basil

MUSHROOM CRISP (V)  
Mushroom Duxelle, Truffle

TOMATO BRUSCHETTA  
Salmon Tartare, Lemon Scent, Caper Leaves

TROUT ROE BLINI  
Dill, Parsnip Cream

OSETRA CAVIAR BLINI  
Sour Cream, Chives

ISLAND CREEK OYSTER\* (GF)  
Pink Grapefruit, Tarragon, Timut Pepper

ARGENTINIAN SHRIMP COCKTAIL (GF)  
Cocktail Sauce, Horseradish

STONE CRAB CAKE  
Lime, Cilantro

LOBSTER ROLL  
Fresno Pepper, Chives

BLUEFIN TUNA SKEWER\* (GF)  
Compressed Melon, Tajine

YELLOWFIN TUNA TARTARE\*  
Cucumber, Lime

TUNA TACO\* (GF)  
Avocado, Tomatillo Cream

CHICKEN RAGOUT ARANCINI  
Peas, Mozzarella Cheese

CHICKEN WAFFLE  
Spicy Honey, Jalapeño, Chervil

VITELLO TONNATO  
Capers, Coffee Powder, Celery

BRESAOLA AND GOAT CHEESE  
Chives, Black Pepper, Balsamic Vinegar

## Bar Snacks

POTATO CHIPS, UMAMI POWDER (V+)

SALTED AND SPICED ALMONDS (V+)

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

## Artisanal Boards

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

ARTISANAL CHEESE (GF, V)  
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

CHOCOLATE CHIP COOKIES (V)

FUNFETTI COOKIES (V)

COCONUT MACAROONS (V)

ASSORTED DARK CHOCOLATE TRUFFLES (GF, V)

BANOFFEE TART (V)

WILD BERRY AND CREAM TART (V)

CHOCOLATE CHUNK BROWNIE (V)

ASSORTMENT OF MACARONS (GF, V)

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# STATION OFFERINGS

Raw Bar\*  
Choice of Five Items

I ♥ NY  
Choice of Five Items

WILD BASS CEVICHE (GF)  
Cilantro, Lime, Pickled Jalapeño

JAPANESE AMBERJACK CRUDO (GF)  
Grape, Tamarind

TUNA CRUDO (GF)  
Kimchi Sesame Seed, Asian Dressing

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

ARGENTINIAN SHRIMP COCKTAIL (GF)

LOBSTER SALAD (GF)  
Celery, Chives, Lemon Scent

LOBSTER TAILS (GF)  
Crustacean Sabayon  
\$55 Supplement Per Person

KING CRAB (GF)  
Homemade XO Sauce  
\$95 Supplement Per Person

CAVIAR STATION (GF)  
Kaviar Caviar, Blini, Traditional Garnishes  
\$75 Supplement Per Person

ROASTED VEGETABLE AND ROOTS PLATTER (GF, V+)

WATERMELON SALAD (GF, V+)  
Mint, Feta Cheese, Black Pepper

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

MAC & CHEESE (V)

ASSORTED PIZZA (V)

OYSTER ROCKEFELLER

SHRIMP TACO (GF)  
Guacamole, Tomatillo Sauce

LOBSTER ROLL  
Pickled Vegetables, Dill, Lemon

XIAOLONG BAO  
Pork, Shrimp, Ginger, Vinegar

LAMB GYRO  
Pickled Red Onion, Pita Bread

REUBEN  
Pastrami, Swiss Cheese, Rye Bread

SMOKED WAGYU BEEF HOTDOG  
Potato Bun, Condiments, Relish

MANHATTA CHOPPED CHEESE  
Cooper Sharp Cheese, Black Truffle

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# STATION OFFERINGS

## ITALIAN STATION

Choice of Five Items

ASSORTMENT OF CHEESE & CHARCUTERIE (V)  
Tarallo and Grissini

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

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

VEGETABLE ZEPPOLE (V)

HOMEMADE CAVATELLI (V)  
Cacio E Pepe Sauce

VEGETABLE MOUSSAKA (V)

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

ASSORTMENT OF PIZZAS AND FLATBREADS (V)

TRADITIONAL BOLOGNESE STYLE LASAGNA

MEATBALLS WITH TOMATO AND BASIL SAUCE

## STEAKHOUSE

Choice of Three Proteins, Two Sides and One Salad

LITTLE GEM SALAD (GF, V+)  
Red Wine Dressing

WEDGE SALAD (V)  
Bleu Cheese Dressing, Lardon

ORA KING SALMON (GF)  
Fresno Sauce, Lemon

SMOKED HALIBUT (GF)  
Aji Amarillo Sauce

ROASTED HERITAGE CHICKEN (GF)  
Garlic, Rosemary

RACK OF LAMB (GF)  
Chimichurri Sauce

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

PULLED PORK (GF)  
Barbecue Sauce

DRY AGED RIBEYE (GF)  
Beef Jus

AMERICAN WAGYU STRIPLOIN UPGRADE  
\$45 Supplement Per Person

CORNBREAD (V)

CREAMED SPINACH (GF, V)

ROASTED ROOT VEGETABLES (GF, V+)

ROASTED FINGERLING POTATOES (GF, V+)

(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

# 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](mailto: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.

# 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