

MANHATTA



EVENTS

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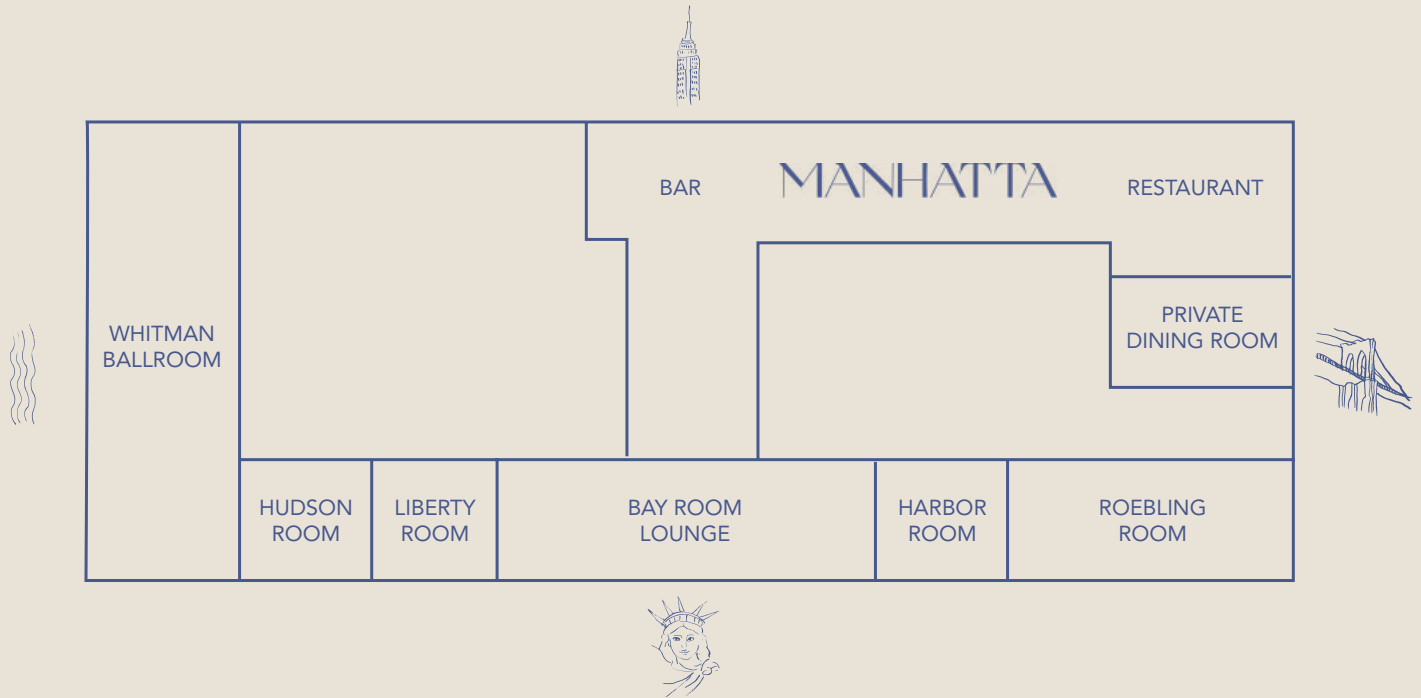
28 Liberty St, 60th floor
New York, NY 10005



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	200/650*	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')
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

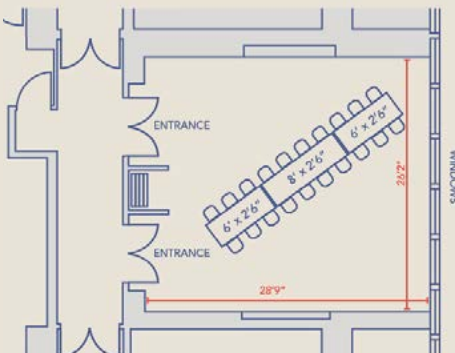
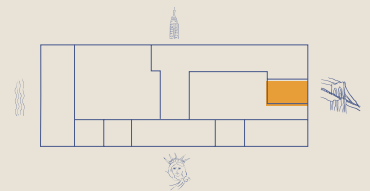
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

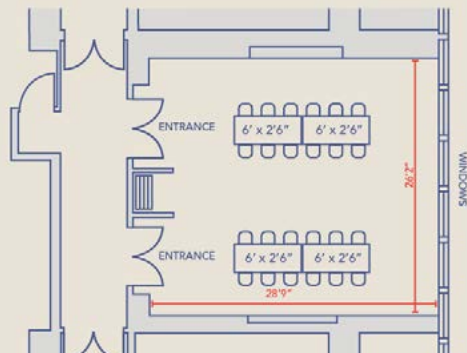
884 sq. ft.

34' X 26'

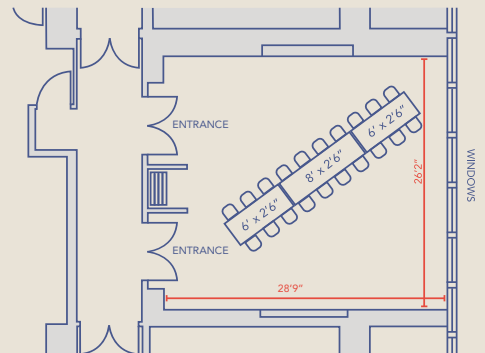
Ceiling height: 9 ft



20 SEATED*
ONE LONG TABLE



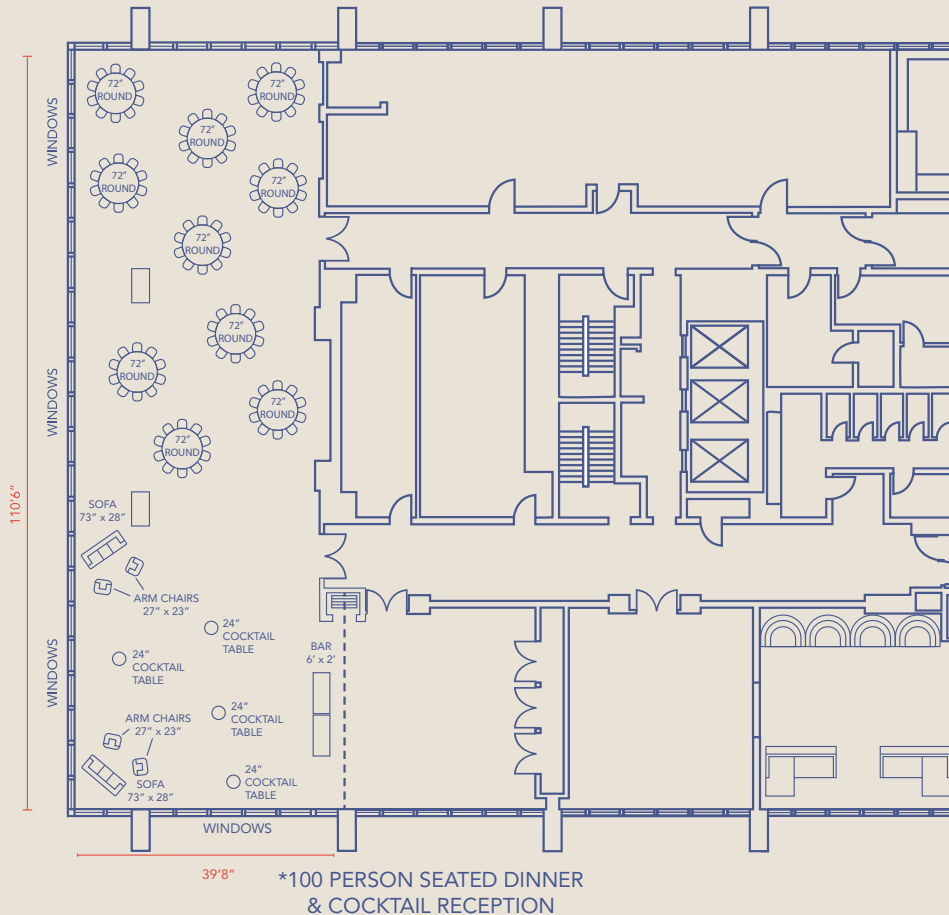
24 SEATED*
TWO LONG TABLES



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

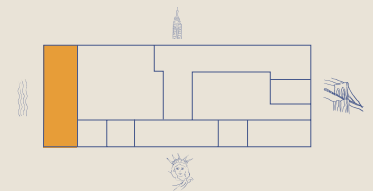
FOOD & BEVERAGE MINIMUMS

Lunch 18,000
Dinner 40,000

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 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

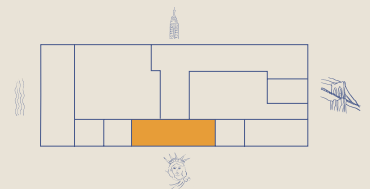
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

2,236 sq. ft.

86' x 26'

Ceiling height: 10.5 ft.



ROEBLING ROOM

Named for John A. Roebling, the engineer 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

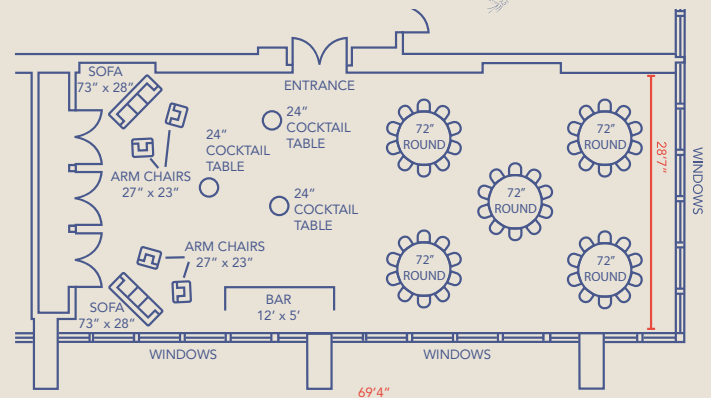
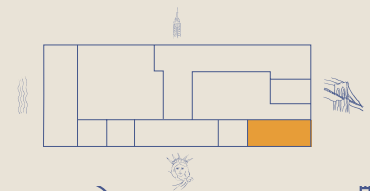
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

1,800 sq. ft.

62' x 26'

Ceiling height: 10.5 ft.



*50 PERSON SEATED DINNER & COCKTAIL RECEPTION

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

Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

690 sq. ft.

27' x 26'

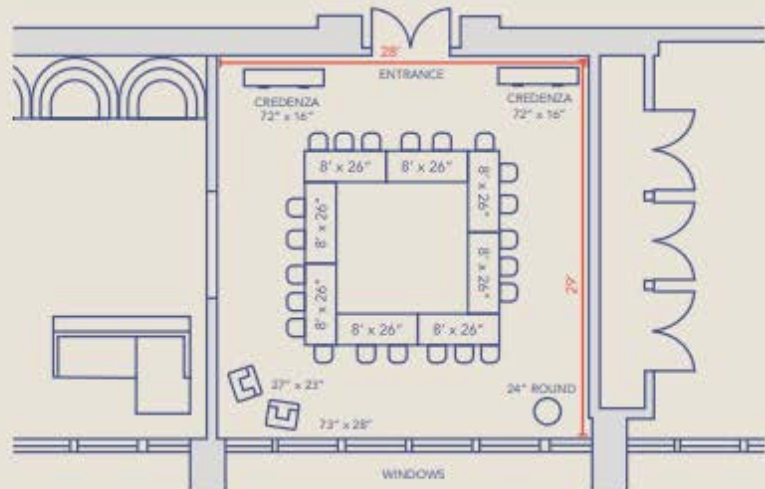
Ceiling height: 10.5 ft.



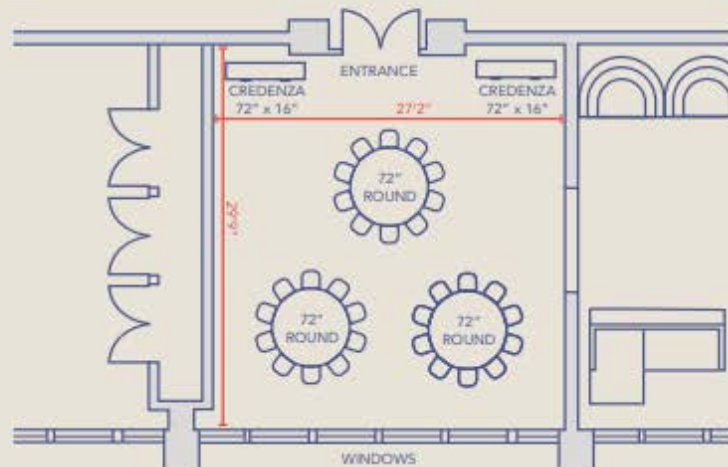
Top Left: Liberty Room
Bottom Left: Harbor Room
Bottom Right: Hudson Room

HARBOR, LIBERTY, AND HUDSON ROOMS

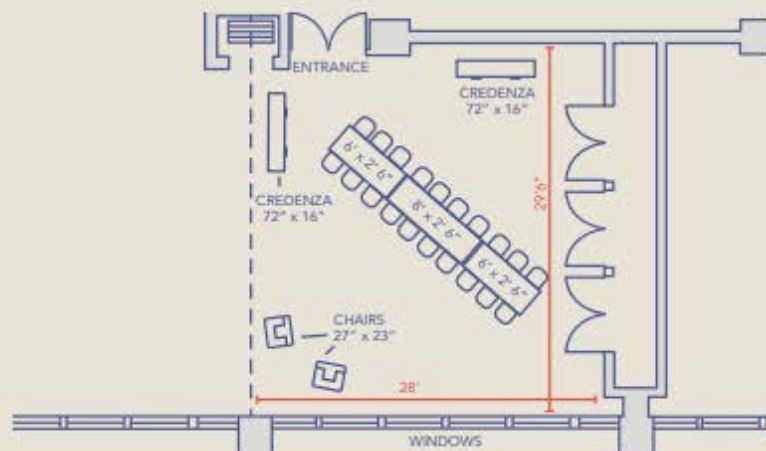
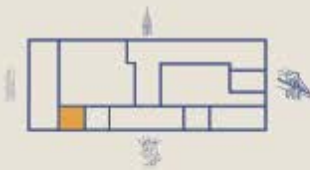
HARBOR ROOM 22 GUESTS



LIBERTY ROOM 30 GUESTS



HUDSON ROOM 20 GUESTS



MANHATTA RESTAURANT BUYOUT



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



NUMBER OF GUESTS

100 seated
175 standing

FOOD & BEVERAGE MINIMUMS

Lunch 30,000
Dinner 80,000

Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

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





LUNCH

THREE-COURSE LUNCH

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

SEASONAL ADD-ONS

Kaviar Caviar
\$35 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

Dessert

Please Select One

CHOCOLATE CHAI CAKE (GF, Contains Gelatin)
Spiced Cream

VANILLA MOUSSE (Contains Gelatin)
Caramel Sponge,
Spiced Apple Compote

CHOCOLATE TART (Contains Gelatin)
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

SEASONAL ADD-ONS

Kaviari Caviar
\$35 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
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

Dessert

Please Select One

CHOCOLATE CHAI CAKE (GF,
Contains Gelatin)
Spiced Cream

VANILLA MOUSSE (Contains Gelatin)
Caramel Sponge,
Spiced Apple Compote

CHOCOLATE TART (Contains Gelatin)
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

SEASONAL ADD-ONS

Kaviari Caviar
\$35 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

Dessert

Please Select One

CHOCOLATE CHAI CAKE (GF, Contains Gelatin)
Spiced Cream

VANILLA MOUSSE (Contains Gelatin)
Caramel Sponge,
Spiced Apple Compote

CHOCOLATE TART (Contains Gelatin)
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, Tajin

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 (GF, 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

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

I ♥ NY

Choice of Five Items

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

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
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

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
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+)

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BEVERAGE PACKAGES

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

Ultra Premium Beverage Package

Wine

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

Ultra Premium Spirits

Seasonal Beer

Non-Alcoholic Beverages

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

Premium Beverage Package

Wine

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

Premium Spirits

Seasonal Beer

Non-Alcoholic Beverages

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

Standard Beverage Package

Wine

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

Standard Spirits

Seasonal Beer

Non-Alcoholic Beverages

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

Sommelier Selection Package

Wine

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

Premium Spirits

Seasonal Beer

Non-Alcoholic Beverages

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

Beer and Wine Beverage Package

Wine

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

Seasonal Beer

Non-Alcoholic Beverages

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



BILLING & GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS

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

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

DEPOSITS AND CANCELLATIONS

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

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

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

VENDORS

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

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

FINAL CONFIRMATION

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

EVENT SPACE AVAILABILITY

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

BEVERAGE SERVICE

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

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

CONTACT

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

We look forward to seeing you soon!



THE TEAM



MALYSA VOLPICELLI
Director of Sales

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

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

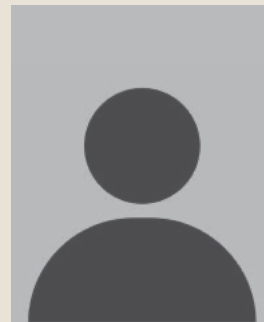
Malysa joined Manhatta upon opening in 2018, charged with managing the restaurant's seven unique event spaces that span more than 10k square feet. Malysa and her team execute a diverse set of events, from bespoke corporate functions to charitable gatherings, product launches, weddings and celebrations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

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



ALLIE ROBERTSTON
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

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