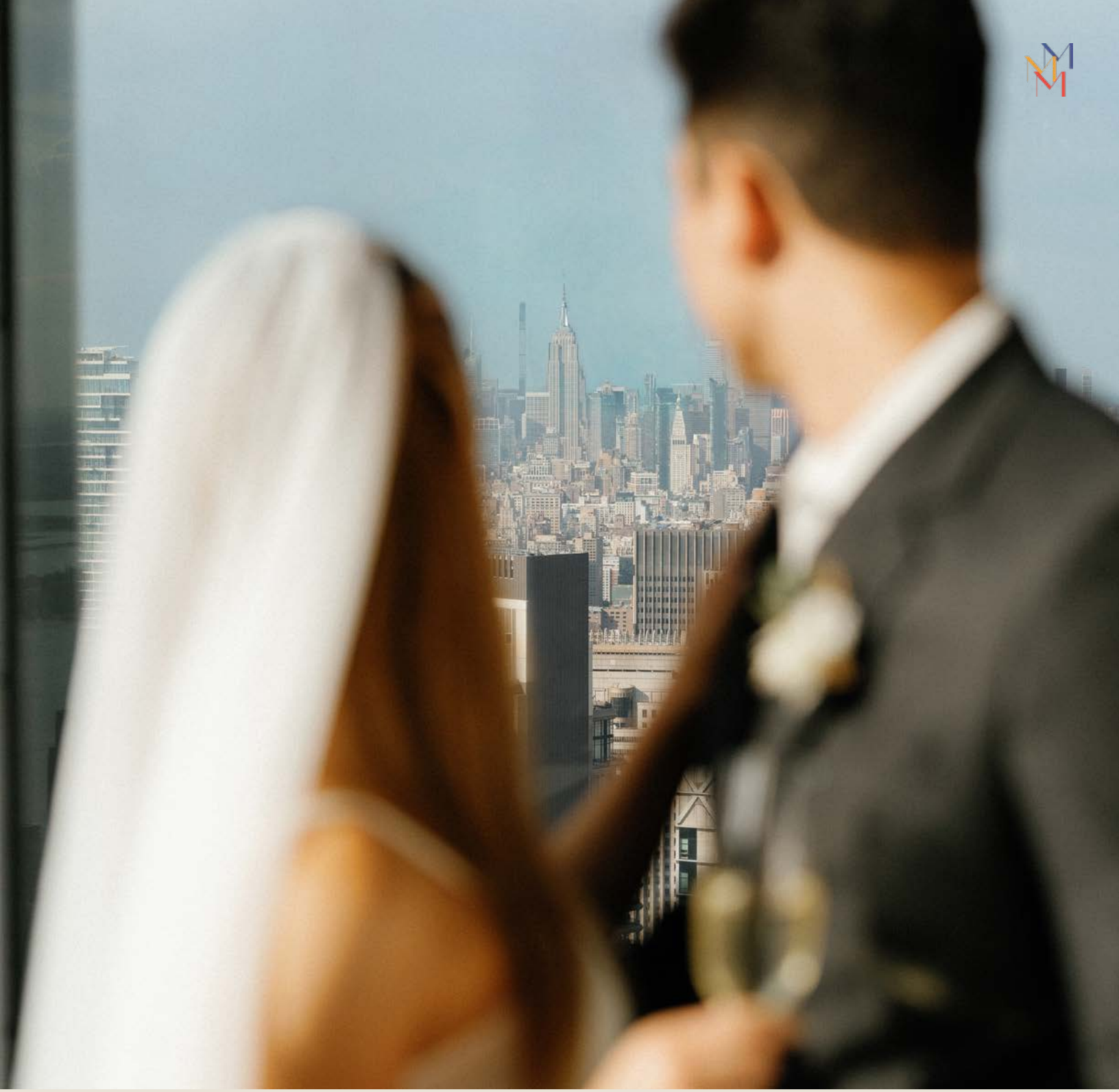
MANHATTA



WEDDINGS

INQUIRE HERE

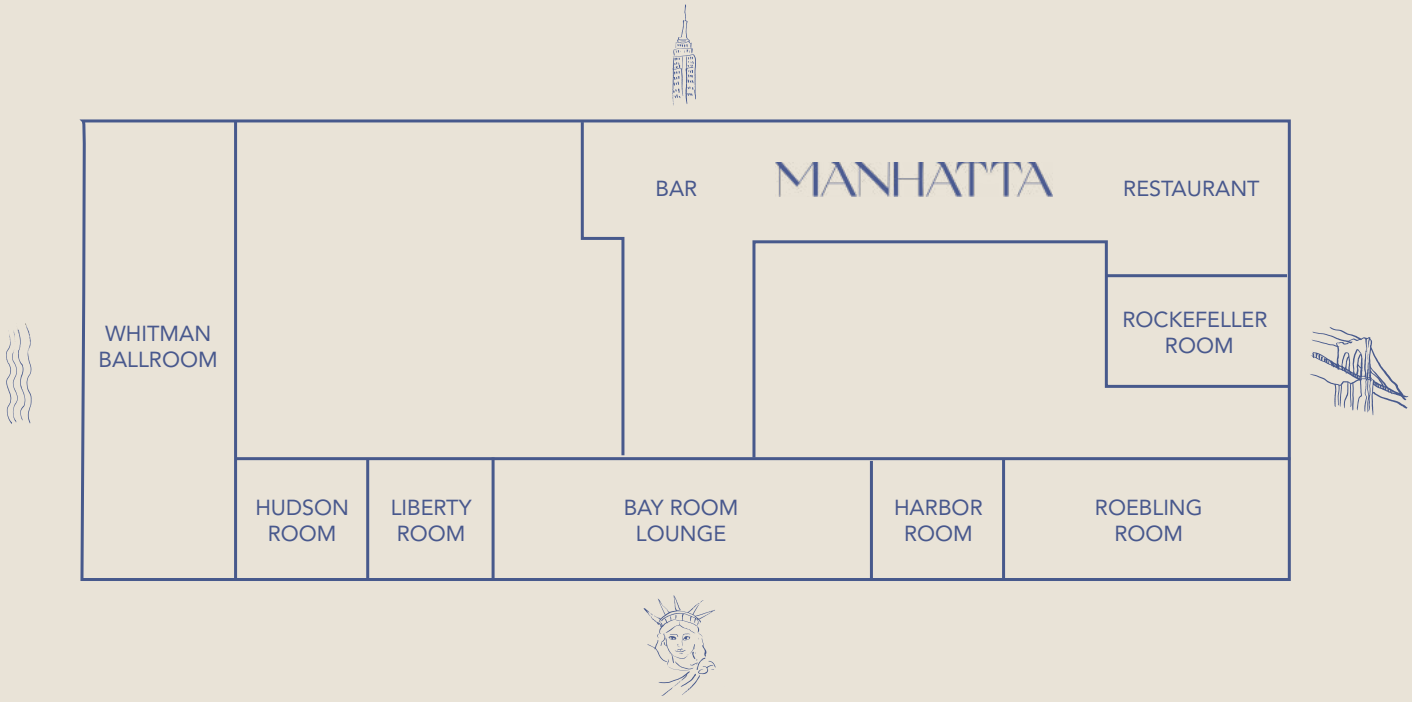
28 Liberty St, 60th floor
New York, NY 10005



WITH ITS SWEEPING, SKY-HIGH VIEWS AND A SOPHISTICATED FOOD AND BEVERAGE MENU, Manhatta is a love letter to New York City, and the perfect place to continue your love story. Our versatile spaces offer a range of options for any celebration style, from intimate micro-weddings to grand events for hundreds of guests. Whether elegantly simple or lavishly detailed, Manhatta offers something special for the couple looking for a one-of-a-kind New York wedding.

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
Lunch 30,000
Dinner 95,000

Sales tax and 24% administrative fee are not included.

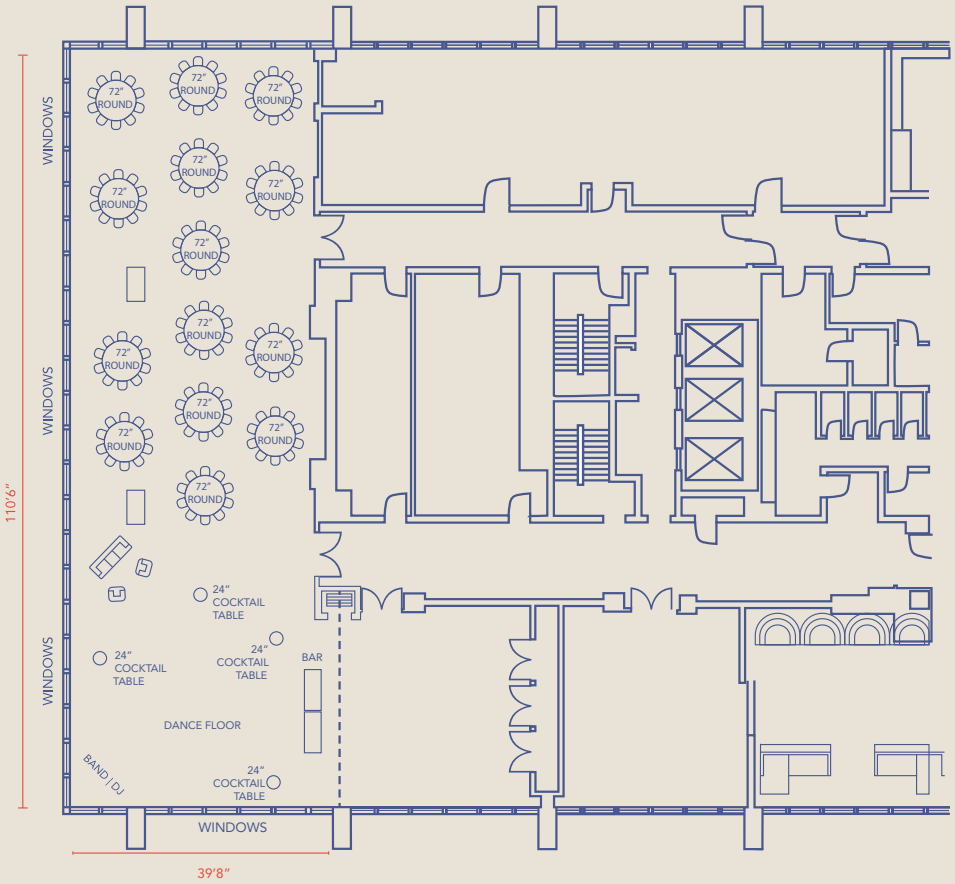
ROOM DIMENSIONS
3,900 sq. ft.
150' X 26'





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.



140 GUESTS SEATED DINNER
WITH DANCE FLOOR*

NUMBER OF GUESTS

200 seated
150 seated with dance floor
250 standing

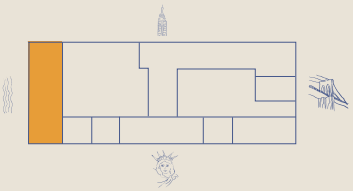
FOOD & BEVERAGE MINIMUMS

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

Sales tax and 24% administrative fee are not included.

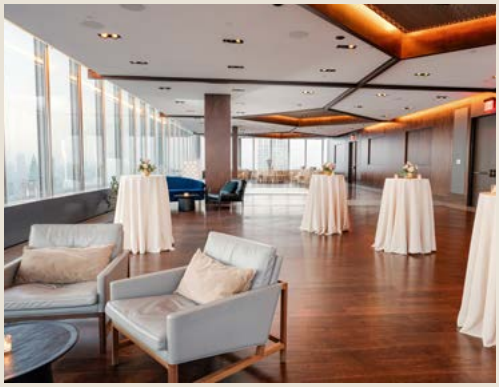
ROOM DIMENSIONS

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).

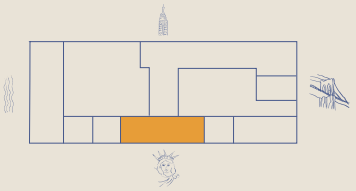


NUMBER OF GUESTS
150 standing

FOOD & BEVERAGE MINIMUMS
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

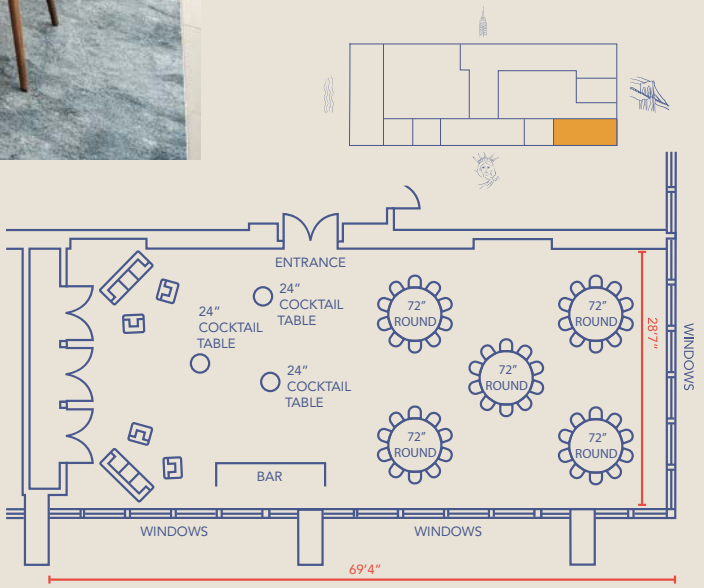
Lunch 6,500
Dinner 14,000
(January – February and July – August)
Dinner 15,500
(March – June and September – December)

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.

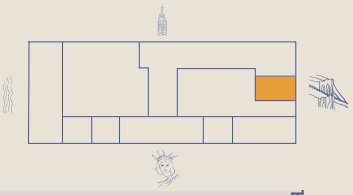


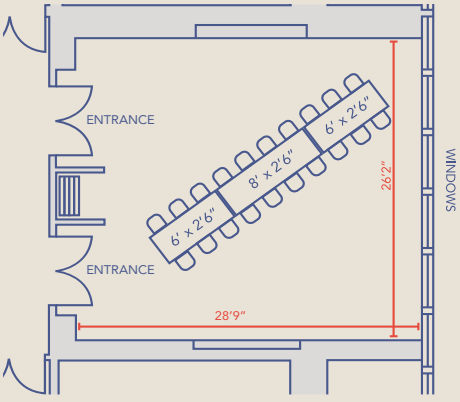
NUMBER OF GUESTS
32 seated
40 standing

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

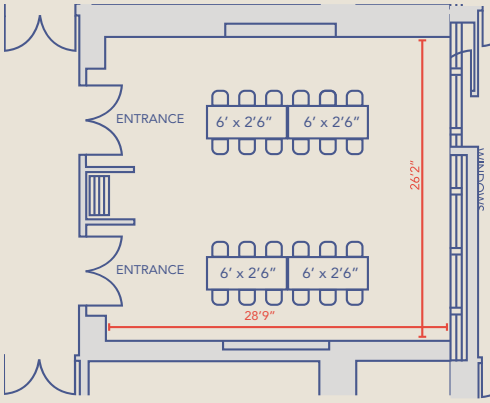
Sales tax and 24% administrative fee are not included.

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

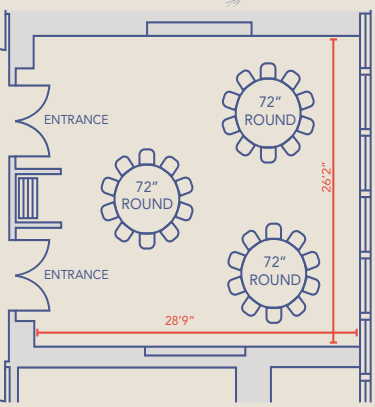




20 GUESTS SEATED DINNER
ONE LONG TABLE*



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 be also be connected to larger adjacent spaces 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 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.



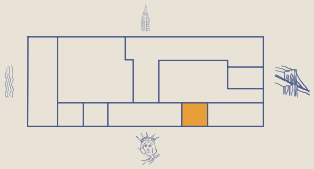


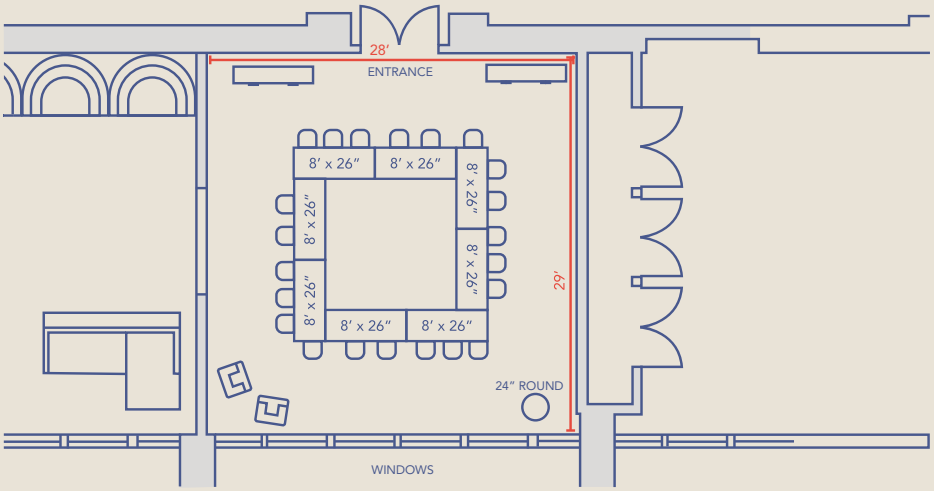
Top Left: Liberty Room
Bottom Left: Harbor Room
Bottom Right: Hudson Room

HARBOR, LIBERTY, AND HUDSON ROOMS

HARBOR ROOM

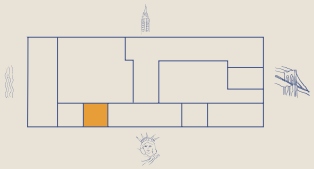
22 GUESTS

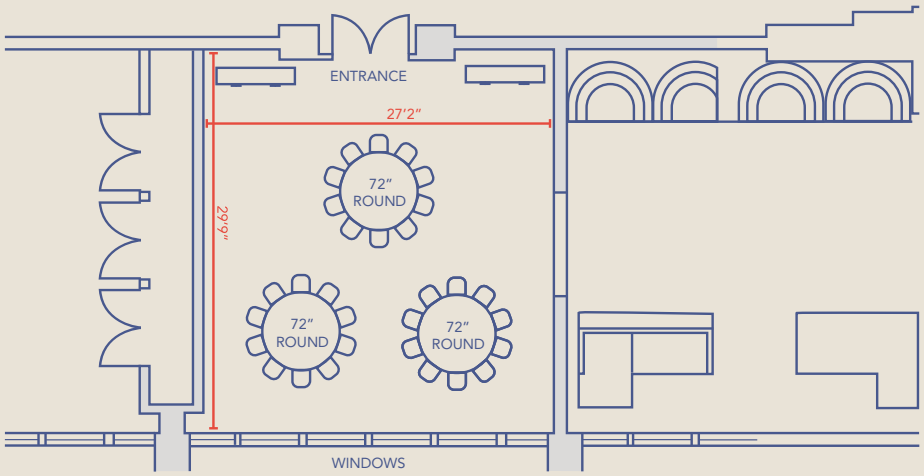




LIBERTY ROOM

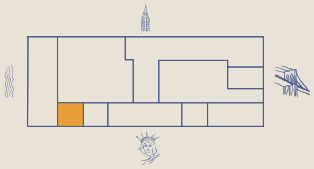
22 GUESTS

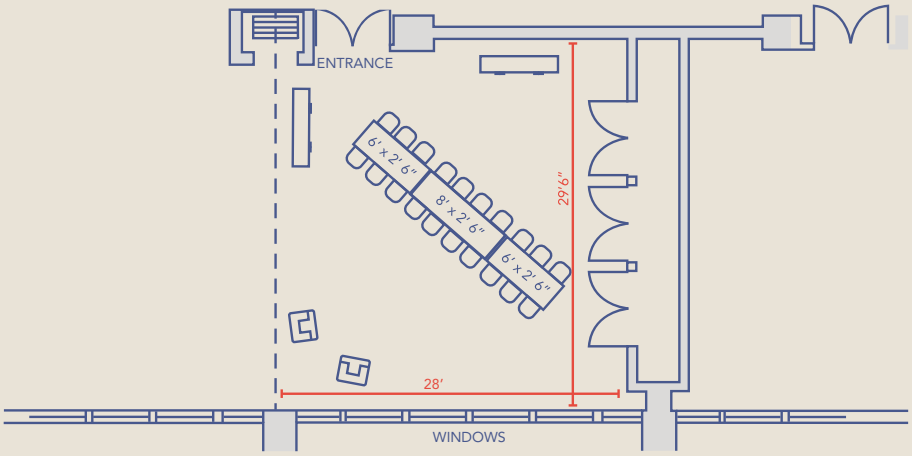




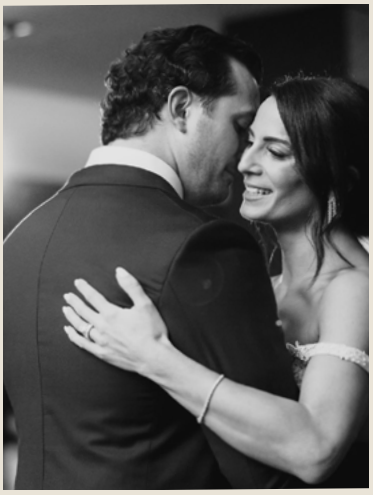
HARBOR ROOM

22 GUESTS





*Sample Event Layouts



















WEDDING PACKAGES

Tables, chairs, china, and glassware; pale gray linen; a stationary bar; and event staff are all included with your package.

For any wedding with an on-site ceremony, a fully insured wedding planner is required. Please reference our preferred vendor list for approved planners.

SEATED

Diamond
Based on a Five Hour Event

BAR SNACK

PASSED CANAPÉS
Choice of 8 for 60 Minutes

ARTISANAL BOARD
Cheese & Charcuterie

CHEF'S STATION
Choice of 1 for 60 Minutes
Italian, Raw Bar, or I ♥ NY

TWO-COURSE SEATED DINNER
Choice of Entrée

PASSED CONFECTIONS
Choice of 5 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

Complimentary Sparkling Toast
Complimentary Cake Cutting

575 per guest

Ruby
Based on a Five Hour Event

BAR SNACK

PASSED CANAPÉS
Choice of 8 for 60 Minutes

ARTISANAL BOARDS
Cheese & Charcuterie

TWO-COURSE SEATED DINNER
Choice of Entrée

PASSED CONFECTIONS
Choice of 5 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 22 Per Guest

Complimentary Sparkling Toast
Complimentary Cake Cutting

495 per guest

Emerald
Based on a Five Hour Event

BAR SNACK

PASSED CANAPÉS
Choice of 6 for 60 Minutes

TWO-COURSE SEATED DINNER
Choice of Entrée

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 22 Per Guest

Complimentary Sparkling Toast
Complimentary Cake Cutting

455 per guest

Sapphire
Based on a Five Hour Event

BAR SNACK

PASSED CANAPÉS
Choice of 6 for 60 Minutes

TWO-COURSE SEATED DINNER
Choice of Entrée

PASSED CONFECTIONS
Choice of 3 for 30 Minutes

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

Complimentary Sparkling Toast
Complimentary Cake Cutting

395 per guest

WEDDING PACKAGES

Tables, chairs, china, and glassware; pale gray linen; a stationary bar; and event staff are all included with your package.

For any wedding with an on-site ceremony, a fully insured wedding planner is required. Please reference our preferred vendor list for approved planners.

STANDING RECEPTION

Rose Gold

Based on a Five 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 5 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 22 Per Guest

Complimentary Sparkling Toast
Complimentary Cake Cutting

460 per guest







WEDDING 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

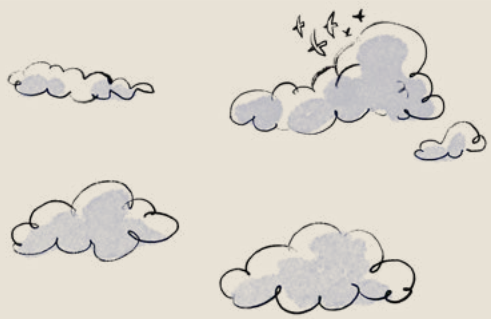
POTATO CHIPS, UMAMI POWDER (V+, GF)
SALTED AND SPICED ALMONDS (V+, Contains Nuts)
CASTELVETRANO OLIVES, FERMENTED FRESNO, ORANGE, FENNEL POLLEN (V+, GF)
TRUFFLE POPCORN (V+, GF)

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

WEDDING OFFERINGS

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

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

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)

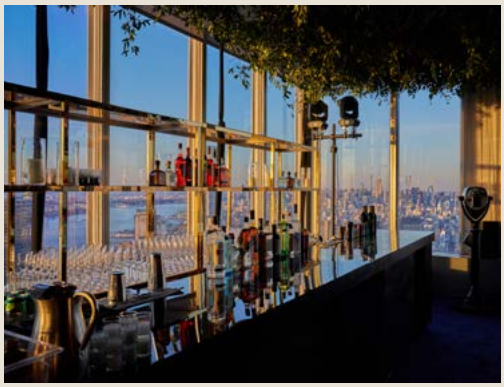
MILK CHOCOLATE GANACHE WITH COCONUT (V, GF)

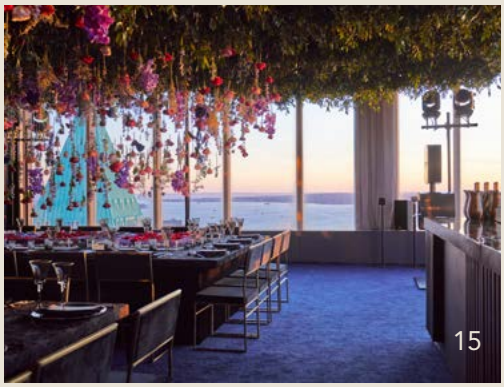
Silent vegan/vegetarian options available for all courses

(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







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 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

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)

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

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

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
Available only to groups of 60 guests or fewer

Second Course Addition
35 Supplement per Person

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
Additional 35 Supplement per Person

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

Chef Station
Please inquire for pricing

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 Chef Station

Selection of Four Late Night Snacks
60 Supplement per Person
Stationed or passed for 45 minutes

Specialty Cocktail
22 Supplement per Person









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 five-hour event. Additional charges apply for extensions and do not count toward the food and beverage minimum spend.

DEPOSITS AND CANCELLATIONS

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

Deposits are fully refundable if cancellations are made with more than 180 days notice.

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

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.

PREFERRED VENDORS

AUDIOVISUAL

PRO SHO EVENT SERVICES
mergemgt.com
(212) 457 - 1006
Anthony Gerardi
anthony@mergemgt.com

TOTAL ENTERTAINMENT
totalentertainment.com
(201) 894 - 0055
Scott Klayman
scott@totalentertainment.com

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emma@emmacleary.com

FORGED IN THE NORTH PHOTO & VIDEO
forgedinthenorth.com
(646) 494 - 6064
hello@forgedinthenorth.com

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karenwise.com
(917) 539 - 9908
karen@karenwise.com

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matt@mattagan.com

SAMM BLAKE PHOTO
sammblakeweddings.com
(631) 464 - 3799
hello@sammblake.com

RICCARDI MEDIA
riccardimedia.com
(201) 528 - 5068
greg@riccardimedia.com

FLORALS & DECOR

BIRCH EVENT DESIGN
birchevents.com
(718) 853 - 8538
Harper Drew
harper@birchevents.com

BLOOM NYC
bloomflowers.com
(212) 832 - 8094
info@bloomflowers.com

BOTANICA INC
botanicainc.com
(212) 563 - 9013
events@botanicainc.com

CITY BLOSSOMS
cityblossoms.com
(212) 346 - 0756
sales@cityblossoms.com

DAMSELFLY FLOWERS
damselflyfloralsandevents.com
(914) 533 - 6500

DEJUAN STROUD
dejuanstroud.com
(212) 431 - 9099
info@dejuanstroud.com

DENISE FASANELLO FLOWERS
dfasanello.com
(718) 781 - 1561
studio@dfasanello.com

FLORALIES
floraliesevents.com
(212) 755 - 3990
floralies@floraliesinc.com

FOREVER IN BLOOM
foreverinbloomny.com
(914) 241 - 1963

FOX FODDER FARM
foxfodderflowers.com
(845) 617 - 6802
studio@foxfodderfarm.com

STARBRIGHT FLORAL DESIGN, INC.
starbrightnyc.com
(212) 229 - 1610
nic@starbrightnyc.com

WINSTON FLOWERS
winstonflowers.com
(800) 457 - 4901
nysales@winstonflowers.com

WEDDING & CELEBRATION CAKES

LULU CAKE BOUTIQUE
everythinglulu.com
(914) 722 - 8300
cake@everythinglulu.com

VICI DESIGN
vicidesignny.com
(203) 648 - 8798
connect@vicidesignny.com

VINCENZO SALVATORE CAKES
vincenzosalvatorecakes.com
(201) 875 - 2265
info@vincenzeosalvatorecakes.com

WIN SON BAKERY
winsonbrooklyn.com
(917) 909 - 1725
cakes@winsonbrooklyn.com

PREFERRED VENDORS

MUSIC

CHEVY CHEVIS ENTERTAINMENT
chevychevis.com
(212) 332 - 1665
chevy@chevychevis.com

DJ MARTIN D'ARCE
martindarce.com
booking@martindarce.com
christina@tmdconcepts.ltd

DJ JASON FIOTO
Generation Events
generationevents.com
(212) 505 - 7593
jason@generationevents.com

ÉLAN ARTISTS
elanartists.com
(888) 800 - 3526
info@elanartists.com

THE ELEVEN
theelevenband.com
(888) 932 - 7311

HANK LANE
hanklane.com
(212) 767 - 0600
info@hanklane.com

HIGH & MIGHTY BRASS BAND-
highandmightybrassband.com
(718) 775 - 8718
highandmightybrassband@gmail.co

JORDAN KAHN MUSIC COMPANY
jordankahnmusiccompany.com
(214) 919 - 7880
haley@jordankahnmusiccompany.co

SILVER ARROW BAND
silverarrowband.com
(720) 937 - 5185
info@silverarrowband.com

45 RIOTS
45riots.com
contact@45riots.com

74 EVENTS
74events.com
(917) 604 - 3970
gary@74events.com

STERLING STRINGS NYC
sterlingstringsnyc.com
(347) 961 - 1437
sterlingstringsnyc@gmail.com

MISCELLANEOUS

ALEXANDER BOYCE MAGIC
boycemagic.com
(607) 321 - 3664
alex@alexanderboycemagic.com

BALLOON DECORATOR
balloonvangogh.com
(718) 635 - 1167
Dvorah Leah Schneerson
dl@balloonvangogh.com

CIGAR ROLLER
martinezcigars.com
(212) 239 - 4049
sales@martinezcigars.com

EMPIRE FORCE EVENTS
empireforce.com
(212) 924 - 0320
jaclyn@empireforce.com

HOTEL BLOCKS
kleinfeldhotelblocks.com
(908) 941 - 0833
allyson@lmmediaworldwide.com

ICE SCULPTOR
icesculpturesofny.com
(347) 597 - 4490
Paul Magnaldi
pm@icesculpturesofny.com

ICE SCULPTOR
okamotostudionyc.com
(212) 842 - 0630
office@okamotostudionyc.com

LIVE WATERCOLOR ARTIST
oceantakeflight.com
helen@oceantakeflight.com

MOBILE COFFEE BARISTA
cupacabana.com
(908) 722 - 2877 | (866) 624 - 6428
info@cupacabana.com

MOBILE ESPRESSO BAR
thearkcafenyc.com
(516) 858 - 9265
info@thearkcafenyc.com

MOBILE ITALIAN SPECIALTIES
dolceandgelato.com
alexa@dolceandgelato.com

PHOTO BOOTH
guavabooth.com
(347) 288 - 2906
events@guavabooth.com

TAROT & PALM READER
Instagram: @larryandraven
(516) 690 - 6463
raven@heyraven.com

RENTAL VENDORS

BBJ LATAVOLA
bbjlatavola.com
(646) 396 - 5077
Katie DeCicco
kdecicco@bbjlatavola.com

BROADWAY PARTY RENTALS
broadwaypartyrentals.com
(718) 821 - 4000

CORT EVENTS
cortevents.com
(888) 710 - 2525

MAISON DE CARINE
maisondecarine.com
alex@maisondecarine.com

PARTY RENTAL LTD
partyrentalltd.com
(844) 464 - 4776

PATINA RENTALS
rentpatina.com
(347) 464 - 5788
hello@rentpatina.com

TAYLOR CREATIVE
taylorcreativeinc.com
(888) 245 - 4044 | (646) 336 - 6808

PREFERRED EVENT PLANNERS

ALICIA MARGARET EVENTS
aliciamargaretevents.com
Alicia Mariconda
alicia@aliciamargaretevents.com

ANG WEDDINGS AND EVENTS
angweddingsandevents.com
Tzo Ai Ang
(646) 481 - 8078
info@angweddingsandevents.com

ASHLEY PERAINO PLANNING AND DESIGN
ashleyperaino.com
Ashley Peraino
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BIANCA B INC.
biancab.com
Bianca Blag
(212) 757 - 0939

CLASSIC EVENTS NYC
classiceventsnyc.com
Danielle Elder
(917) 363 - 2208
danielle@classiceventsnyc.com

ELEVATE GREEN EVENTS
elevategreen.events
(475) 296 - 3403
info@elevategreen.events

ELIZABETH HALL EVENTS
elizabethhallevents.com
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joserolonevents.com
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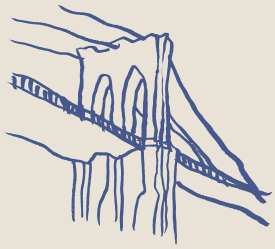
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lperryevents.com
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partywithnas.com
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pennylaynecreative.com
Penny Layne
(954) 415 - 4311
layne@pennylaynecreative.com

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rebeccagraceevents.com
Rebecca Weber
rebecca@rebeccagraceevents.com

SARA LANDON EVENTS
saralandonevents.com
Sara Landon
(714) 615 - 2257
sara@slevents.com



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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