

MANHATTA



WEDDINGS

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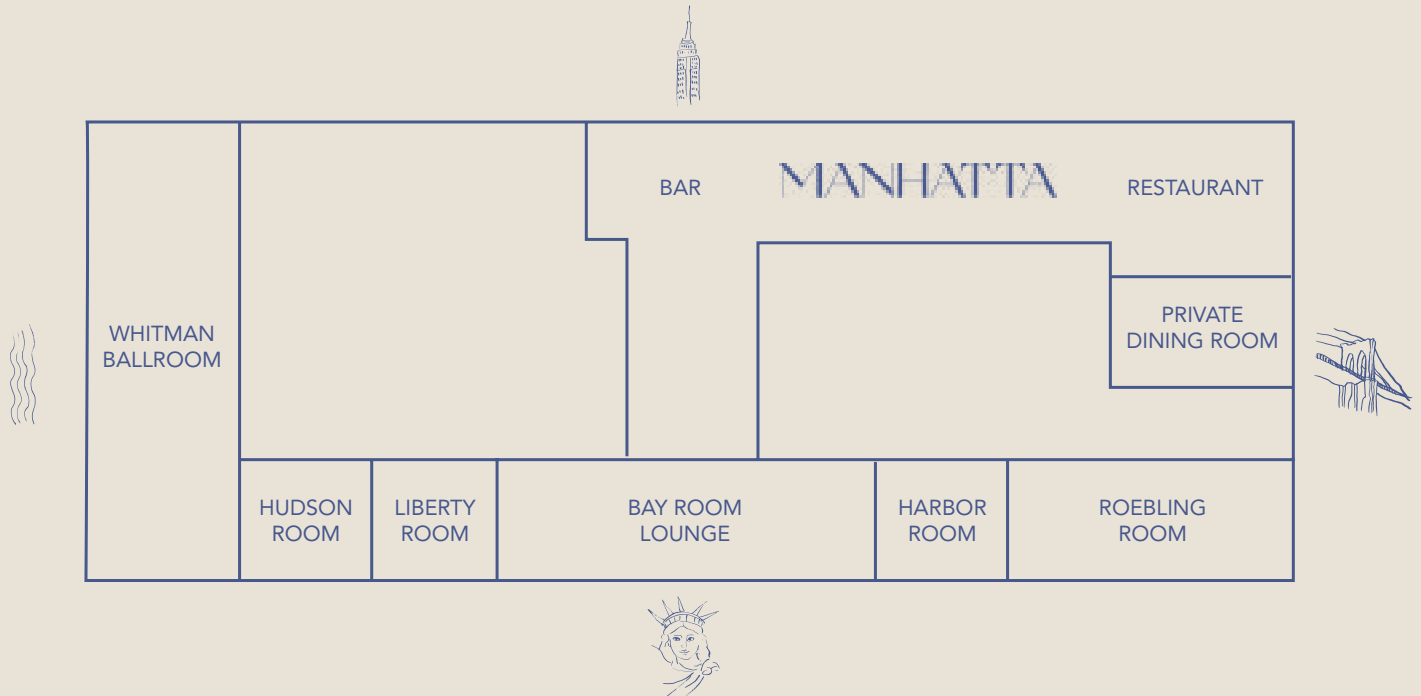
28 Liberty St, 60th floor
New York, NY 10005



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	175/250*	22,424 sq. ft.
BAY ROOM BUYOUT	175/250*	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	175/250*	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

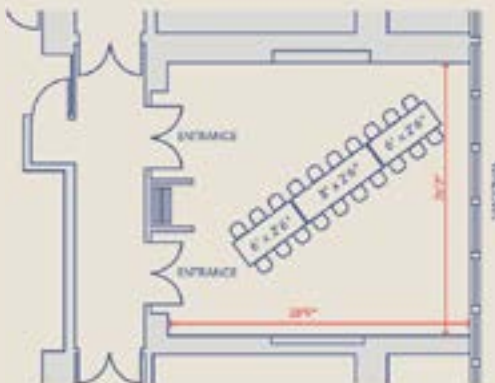
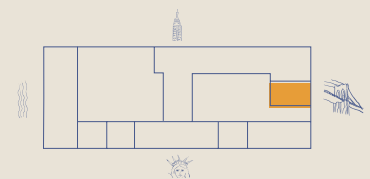
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

ROOM DIMENSIONS

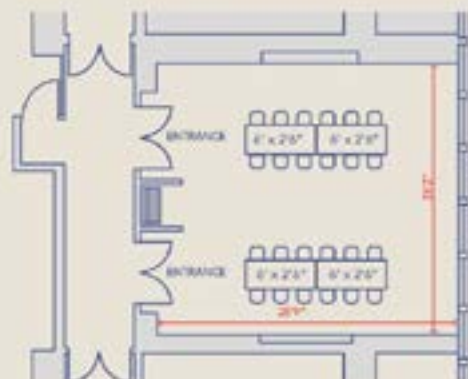
884 sq. ft.

34' X 26'

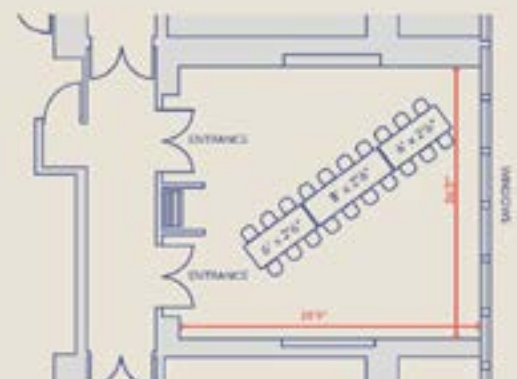
Ceiling height: 9 ft



20 SEATED*
ONE LONG TABLE



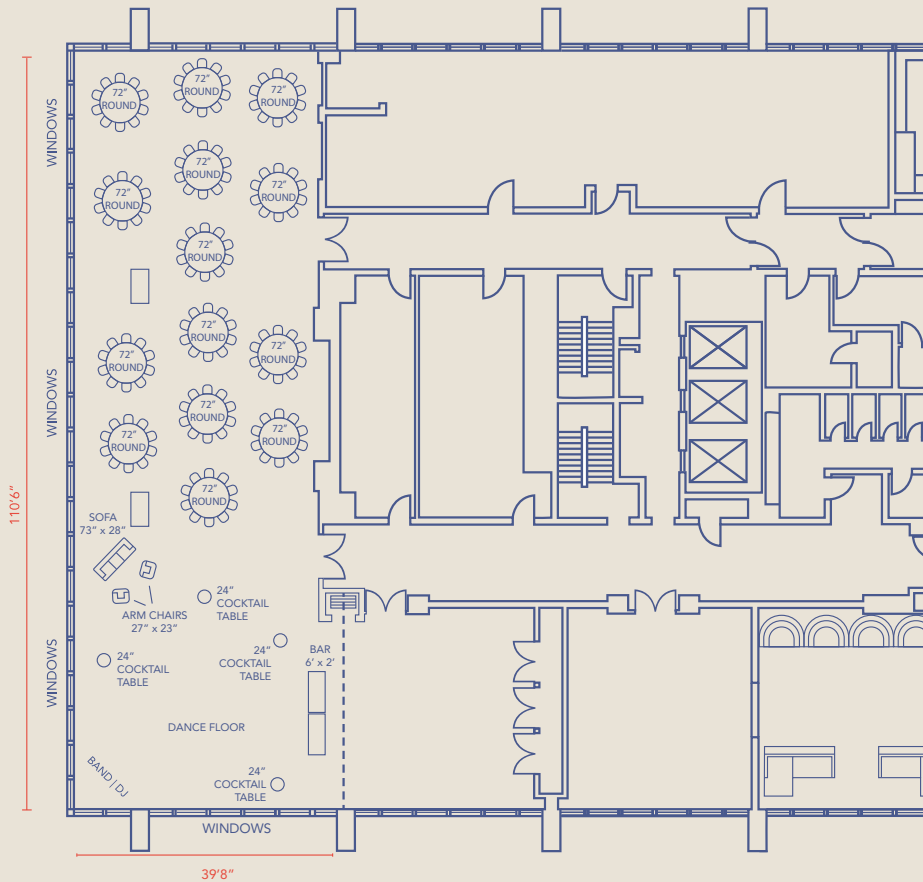
24 SEATED*
TWO LONG TABLES



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.



140 SEATED WITH DANCE FLOOR

NUMBER OF GUESTS

175 seated
150 seated with dance floor
250 standing

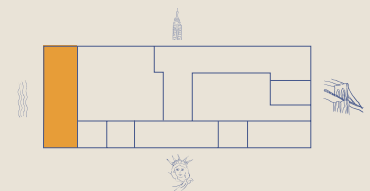
FOOD & BEVERAGE MINIMUMS

Lunch 18,000
Dinner 40,000

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ROOM DIMENSIONS

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



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

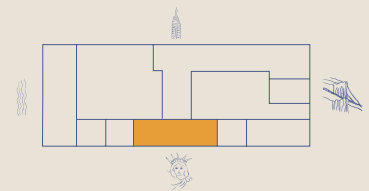
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ROOM DIMENSIONS

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.



NUMBER OF GUESTS

75 seated

100 standing

FOOD & BEVERAGE MINIMUMS

Lunch 6,500

Dinner 12,500

December dinner 13,500

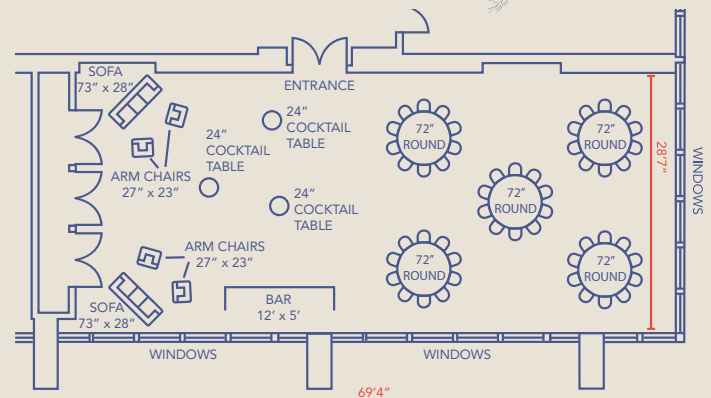
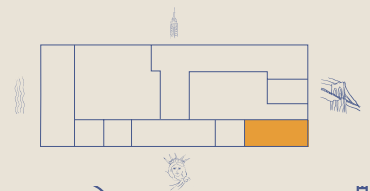
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ROOM DIMENSIONS

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

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

690 sq. ft.

27' x 26'

Ceiling height: 10.5 ft.



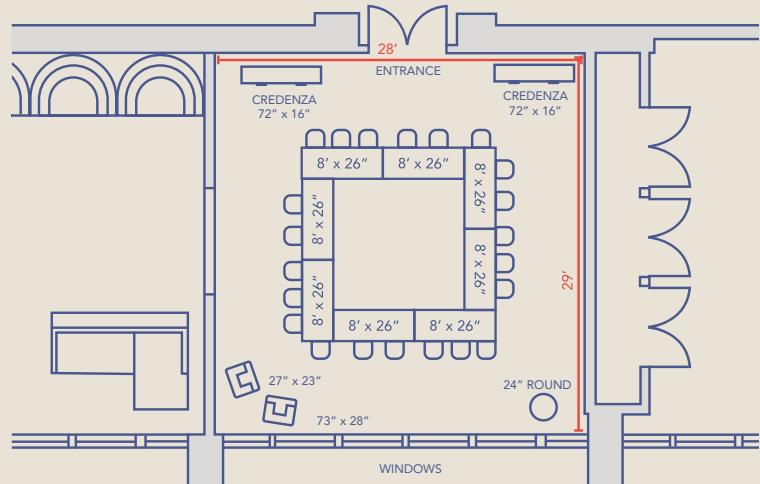
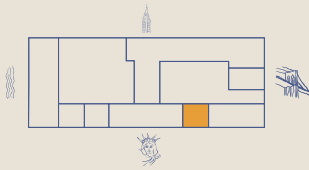
Top Left: Liberty Room

Bottom Left: Harbor Room

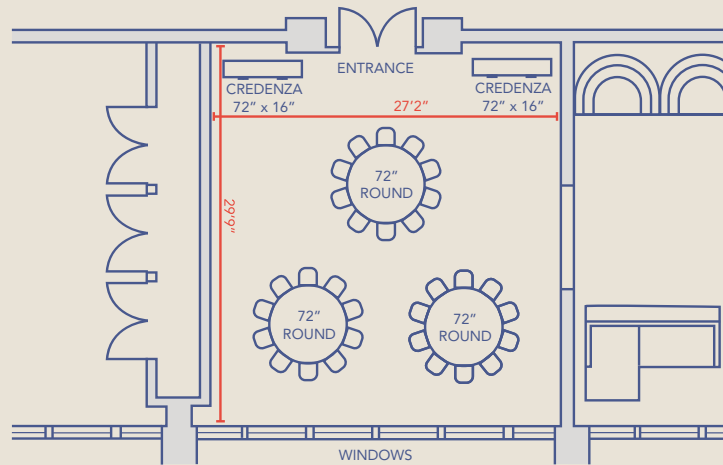
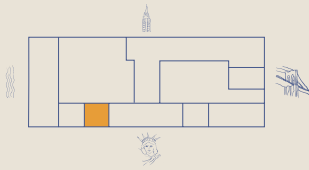
Bottom Right: Hudson Room

HARBOR, LIBERTY, AND HUDSON ROOMS

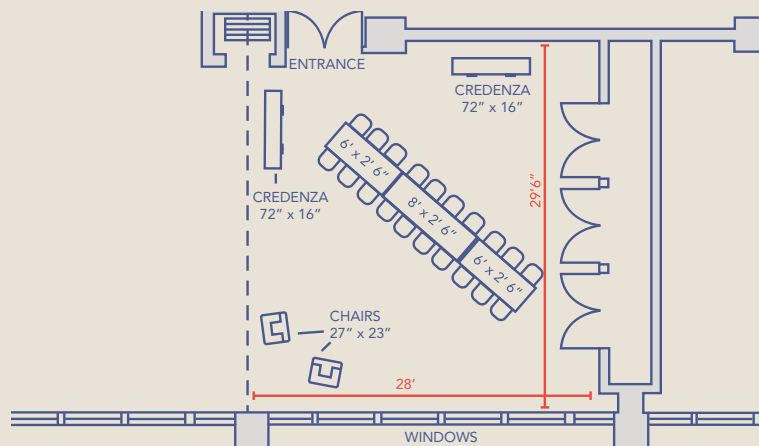
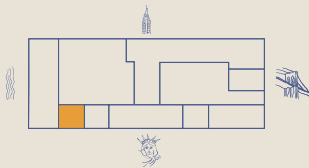
HARBOR ROOM 22 GUESTS



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

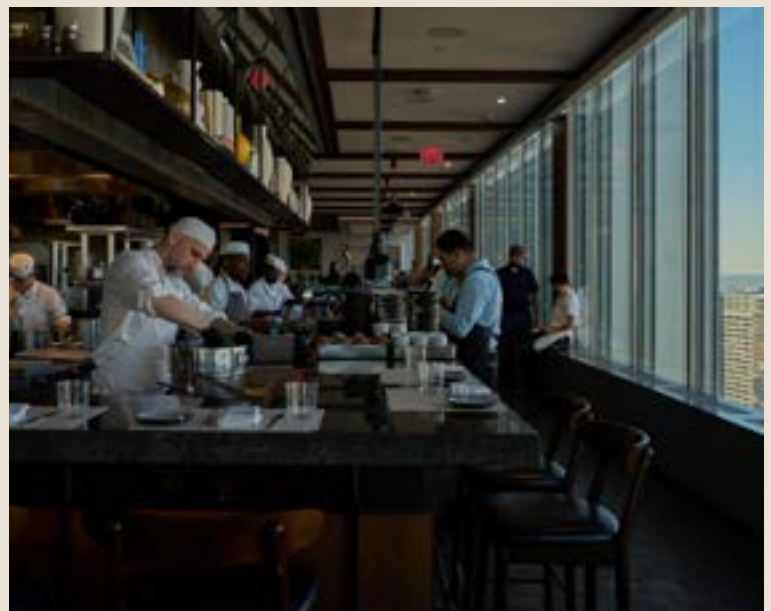
FOOD & BEVERAGE MINIMUMS

Lunch 30,000
Dinner 80,000

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

ROOM DIMENSIONS

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







WEDDING PACKAGES

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

SEATED

Diamond

Based on a Five-Hour Event
Seated Event

BAR SNACK

PASSED CANAPÉS
Choice of 8 for 60 Minutes

ARTISANAL BOARD
Seasonal Vegetable Crudité &
Hummus
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 20 Per Guest

Complimentary Sparkling Toast
Complimentary Cake Cutting

475 per guest

Ruby

Based on a Five-Hour Event
Seated 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 20 Per Guest

Complimentary Sparkling Toast
Complimentary Cake Cutting

435 per guest

Emerald

Based on a Five-Hour Event
Seated 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 20 Per Guest

Complimentary Sparkling Toast
Complimentary Cake Cutting

385 per guest

STANDING

Rose Gold

Based on a Five-Hour Event
Standing Reception

BAR SNACK

PASSED CANAPÉS
Choice of 8 for 90 Minutes

ARTISANAL BOARD
Seasonal Vegetable Crudité &
Hummus
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 20 Per Guest

Complimentary Sparkling Toast
Complimentary Cake Cutting

460 per guest

WEDDING OFFERINGS

Passed Canapés

RATATOUILLE TARLETTE (V, Can be made Vegan)

MUSHROOM ARANCINI (V)
Truffle Crème Fraîche

GOUGÈRE (V)
Wild Mushrooms, Comté

JUMBO LUMP CRAB CAKE* (Contains Shellfish)
Preserved Lemon Aioli, Harissa

HAMACHI CRUDO (GF)
Leche de Tigre

SPICY TUNA* (GF)
Toasted Nori, Cucumber

NORI CRAB TARTELETTE
Fine Herbs, Vin Jaune

ARGENTINA RED SHRIMP COCKTAIL* (GF, Contains Shellfish)

GOLDEN OSETRA CAVIAR* (GF)
Chive Crème-Fraîche, Potato Chip

LOBSTER ROLL (Contains Shellfish)
Celery, Tarragon Aioli

CHICKEN & WAFFLE
Hot Honey, Pickled Fresno

HUDSON VALLEY FOIE GRAS MOUSSE
Puffed Grain Tuile

MANHATTA BURGER SLIDER
Caramelized Onions, Cooper Sharp Cheese, Pickles

Bar Snack

PURPLE SWEET POTATO CHIPS, UMAMI POWDER (V+)

Artisanal Boards

VEGETABLE CRUDITÉ (GF, Contains Sesame)
Selection of Seasonal Vegetables
Hummus

ARTISANAL CHEESE (GF)
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

(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

SUMMER MARKET GREEN SALAD (V+)
Crispy Zucchini Blossom, Braised Artichoke, Mustard Vinaigrette

GEM LETTUCE (V, GF)
Pickled Spring Onions, Buttermilk Dressing

ROASTED BEET SALAD (V+, GF)
Frisée, Beet Purée, Avocado, Fines Herbs, Balsamic Vinaigrette

BURRATA
Herb Pistou, Meyer Lemon, Carta di Musica

TUNA TARTARE*
Aji Dulce, Puffed Grain Tuile, White Soy, Avocado

Entrée

Please Select Two

SEARED BLACK BASS* (Contains Shellfish)
Mussels, Confit Fennel, Sauce Bouillabaisse

FAROE ISLANDS SALMON* (GF)
Green Apple, Roasted Celery Root Velouté, Dill

GREEN CIRCLE CHICKEN (GF)
Potato Terrine, Fines Herbes, Sauce Vin Jaune

DRY AGED DUCK* (GF)
Poached Pear, Swiss Chard, Cider Gastrique

ROASTED FILET OF BEEF* (GF)
Pommes Fondant, Roasted Maitake Mushroom, Sauce Au Poivre

Passed Confections

S'MORES TART (V)
LEMON MERINGUE TART (V)
DOUBLE CHOCOLATE BROWNIE (V)
STRAWBERRY CREAM PUFF
ALMOND FINANCIER (V, Contains Nuts)
COCONUT PANNA COTTA (V, GF, Can be made Vegan)
ASSORTED MACARONS (GF, Contains Nuts)
CHOCOLATE HAZELNUT MOUSSE SQUARES (V, Contains Nuts)

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STATION OFFERINGS

RAW BAR*

Choice of Five Items

MARKET SELECTION OF EAST
AND WEST COAST OYSTERS (GF, Contains Shellfish)
Classic Mignonette Sauce,
Tabasco, Lemon

SHRIMP COCKTAIL (GF, Contains Shellfish)
Cocktail Sauce

SCALLOP CRUDO (GF, Contains Shellfish)
Leche de Tigre, Serrano Peppers

BLACK BASS CEVICHE (GF)
Red Onion, Lime, Corn Nuts

CLAMS CASINO (Contains Shellfish)
Bacon, Bread Crumbs, Parsley

LOBSTER TAILS (GF)
+55 per guest

CAVIAR SERVICE
Kaviar Caviar, Sweet Corn Blini,
Traditional Garnishes
+60 per guest

I ♥ NY

Choice of Five Items

CHILLED SOBA NOODLES
(GF, Contains Sesame, Shellfish)
Dashi, Scallion, Sesame

WALDORF SALAD (V, GF, Contains Nuts)
Walnuts, Grapes, Celery

FOCACCIA PIZZA (V)
Marinara, Mozzarella, Basil

BAKED FOUR CHEESE MAC & CHEESE (V)
Supplement: Lobster (Contains Shellfish)
+25 per guest

EVERYTHING BAGEL
Salmon Rillet, Trout Roe, Fine Herbs

CAVIAR TATER TOTS (GF)
Osetra Caviar, Crème Fraiche, Chive

OYSTER ROCKEFELLER (Contains Shellfish)
Spinach Fondue, Parsley, Breadcrumbs

KOREAN FRIED CHICKEN SLIDER
Kimchi, Spicy Aioli

BLACK TRUFFLE CHOPPED CHEESE
Brioche Bun, Caramelized Onions, Cooper Sharp

PASTRAMI REUBEN
Swiss, Thousand Island, Sauerkraut

BIRRIA TACO
Braised Short Rib, Beef Broth, Cilantro

THE BIG EASY

Choice of Five Items

SHRIMP PO' BOY (Contains Shellfish)
Coleslaw, Remoulade

BLUE CRAB BEIGNETS (Contains Shellfish)

OYSTER PO' BOY (Contains Shellfish)
Coleslaw, Remoulade

MUFFALETTA
Focaccia, Salami, Speck, Olives, Swiss Cheese, Mari-
nated Vegetables

DAUPHINE SALAD
Iceberg, Ham, Swiss Cheese, Olives, Tomatoes

PEEKYTOE CRAB LOUISE (GF, Contains Shellfish)
Little Gem Lettuce, Avocado, Crab

PEAS AND RICE (V+, GF)
Anson Mills Red Peas, Carolina Gold Rice, Trinity

CRISPY PICKLED OKRA (V)
Dijonnaise

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STATION OFFERINGS

FRENCH BISTRO

Choice of Three Proteins and Three Sides

SALMON EN CROÛTE*
Sauce Gribiche

LOUP DE MER (MEDITERRANEAN SEABASS)* (GF)
Sauce Vierge

PORCELET (STUFFED SUCKLING PORK LOIN)* (GF)

ROASTED FILET OF BEEF* (GF)
Manhatta Steak Sauce

HARICOT VERTS ALMONDINE (V, GF, Contains Nuts)

POMMES PURÉE (V, GF)

POTATO ANNA TART (V, GF)

POMMES DAUPHINE (V)

FRISÉE SALAD (V, GF)
Pickled Pear, Point Reyes Bay Blue Cheese, Shallot Vinaigrette

CRISPY SHRIMP EN PAPILLOTE* (Contains Shellfish)
Basil Purée

STEAK HOUSE

Choice of Three Proteins,
Two Sides, and One Salad

CEDAR PLANK HUDSON VALLEY TROUT* (GF)
Sumac Yogurt

POACHED BLACK SEA BASS (GF)
Mint Gremolata

CIDER-BRINED HERITAGE PORK RACK* (GF)
Served with Chicken Jus, Sage

ROASTED RACK OF LAMB*

AMERICAN WAGYU STRIPLOIN* (GF)
Snake River Farms

BRAISED SHORT RIB* (GF)

CREAMED SPINACH (V, GF)

POMMES PUREÉ (V, GF)

DUCK FAT FRIED FINGERLING POTATOES (GF)

COFFEE-ROASTED CARROTS (V+, GF)

LITTLE GEM CAESAR SALAD

WEDGE SALAD (GF)
Cherry Tomato, Bacon Lardon, Blue Cheese

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ADDITIONAL OPTIONS

Additional First Course Selection - 18

*Maximum of 2 Selections per Course

Additional Mid-Course - 32

SEARED SCALLOP* (GF, Contains Shellfish)
Celery Root, Black Truffle

*Supplement- Kristal Kaviari Caviar for an additional 35 per person

CORN AND PECORINO CHEESE TORTELLINI (V)
Pickled Corn, Australian Black Truffle

Additional Dessert Selection - 15

*Maximum of 2 Selections per Course

Chef Station

*Inquire About Pricing

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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 five-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 180 days prior to the wedding.

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
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.



NATALIE ESELGROTH
Event Sales Manager

An accomplished hospitality professional with over 20 years of experience in luxury dining and event management, Natalie currently serves as the Event Sales Manager at Manhatta, specializing in exceptional events and weddings with stunning views. Her extensive background includes significant roles at renowned venues like Per Se and the Bellagio Hotel & Casino, where she honed her expertise in event planning and sales strategies. With a proven track record in wedding coordination, she has successfully managed numerous high-profile ceremonies and receptions. Passionate about delivering unforgettable experiences, she remains a valuable asset in the hospitality industry.

PREFERRED VENDORS

AUDIOVISUAL

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

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

FLORALS & DECOR

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

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

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www.cityblossoms.com
 (212) 346 - 0756
sales@cityblossoms.com

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www.damselflyflowers.com
 (914) 533 - 6500
brenda@damselflydesigns.com

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www.fdkflorals.com
 (425) 608 - 3341
 Fernando Kabigting
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karen@karenwise.com

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matt@mattagan.com

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Chevy@chevychevis.com

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info@elanartists.com

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highandmightybrassband@gmail.com

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sterlingstringsnyc@gmail.com

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DL@balloonvangogh.com](mailto:DvorahLeahSchneerson@balloonvangogh.com)

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info@cupacabana.com

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Raven@HeyRaven.com
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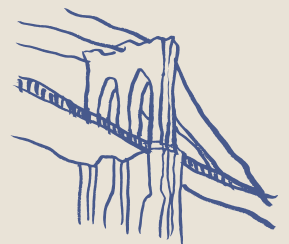
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THANK YOU!

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

MANHATTA

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