

MANHATTA



WEDDINGS

[INQUIRE HERE](#)

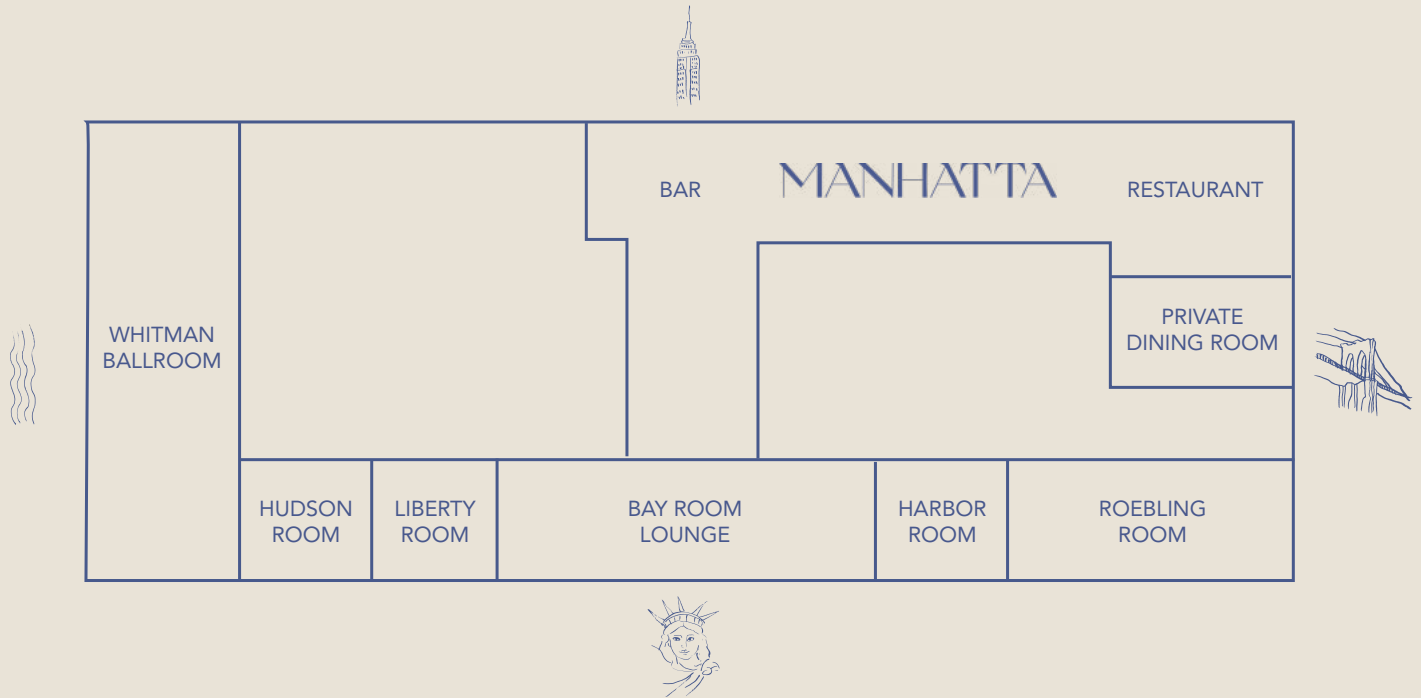
28 Liberty St, 60th floor
New York, NY 10005



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	DIMENSIONS
	(Seated/Standing)	
60th FLOOR BUYOUT	175/650*	22,424 sq. ft.
BAY ROOM BUYOUT	175/500*	17,186 sq. ft.
MANHATTA RESTAURANT BUY-OUT	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

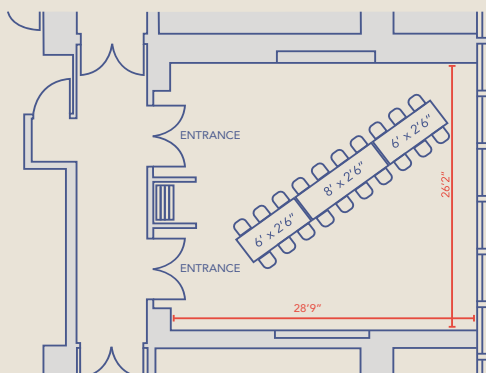
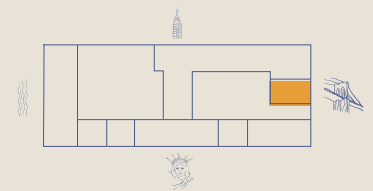
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

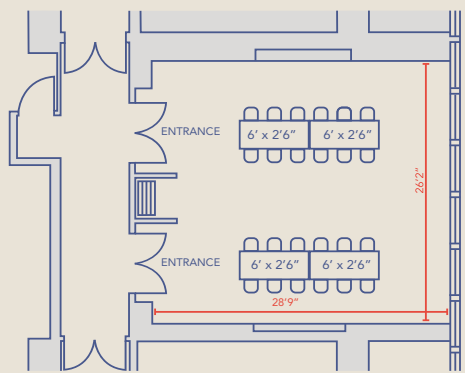
884 sq. ft.

34' X 26'

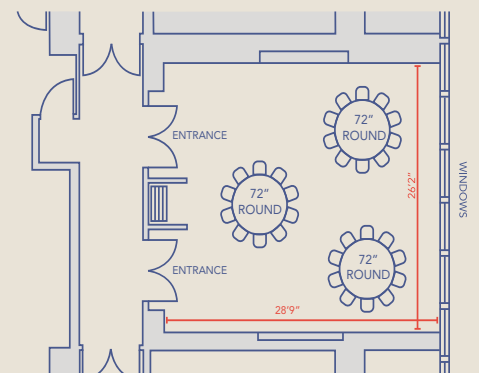
Ceiling height: 9 ft



20 SEATED*
ONE LONG TABLE



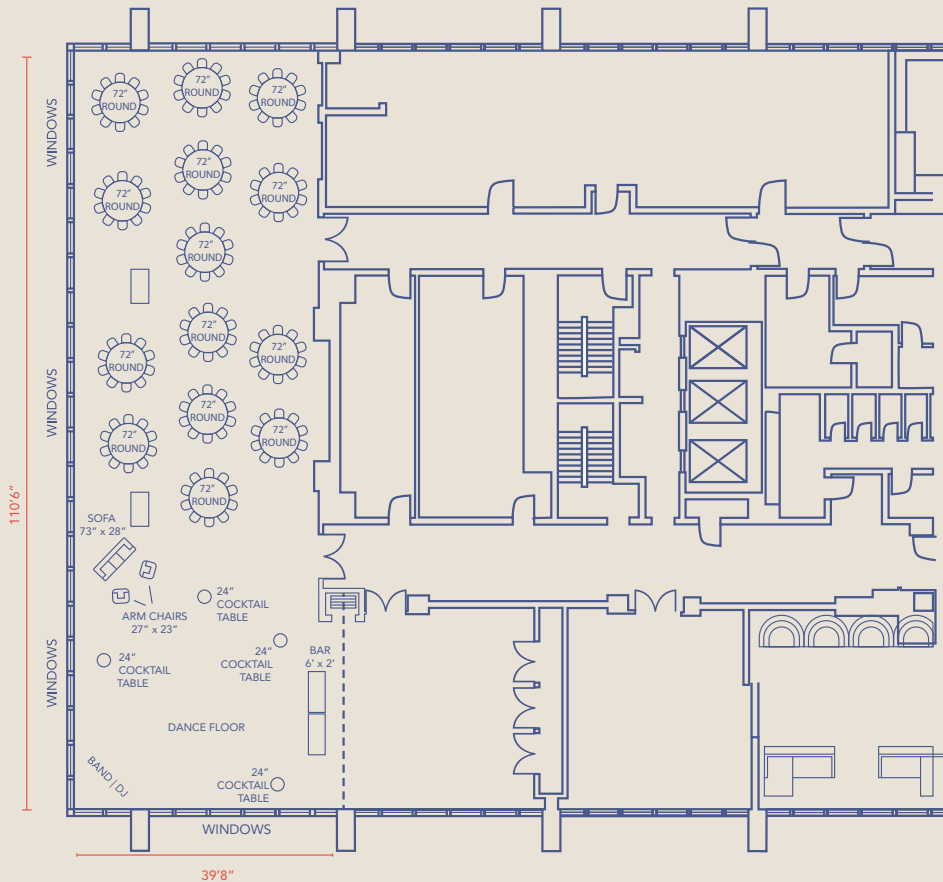
24 SEATED*
TWO LONG TABLES



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.



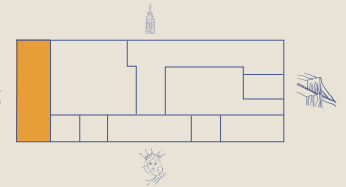
NUMBER OF GUESTS
175 seated

150 seated with dance floor 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.



*140 PERSON SEATED DINNER & COCKTAIL RECEPTION WITH DANCE FLOOR



*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

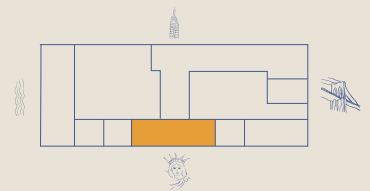
Sales tax and 24% administrative fee are not included.

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.



NUMBER OF GUESTS

75 seated

100 standing

FOOD & BEVERAGE MINIMUMS

Lunch 6,500

Dinner 12,500

December dinner 13,500

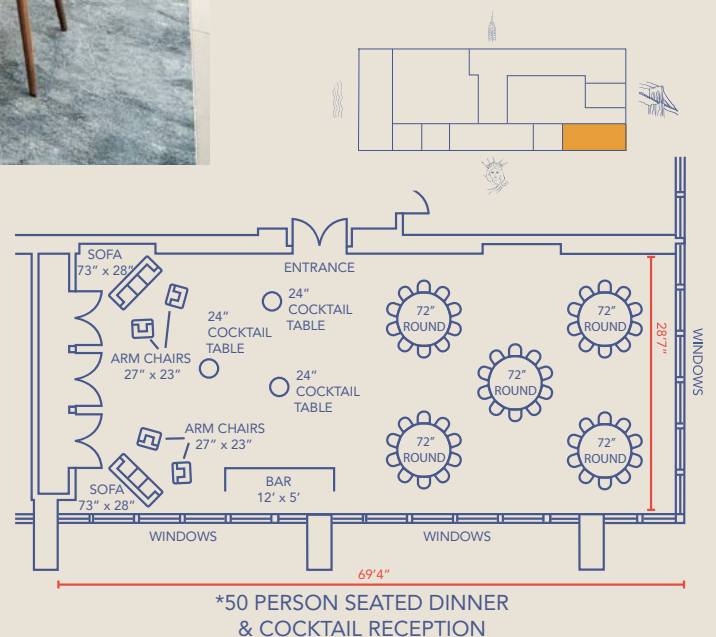
Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

1,800 sq. ft.

62' x 26'

Ceiling height: 10.5 ft.



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

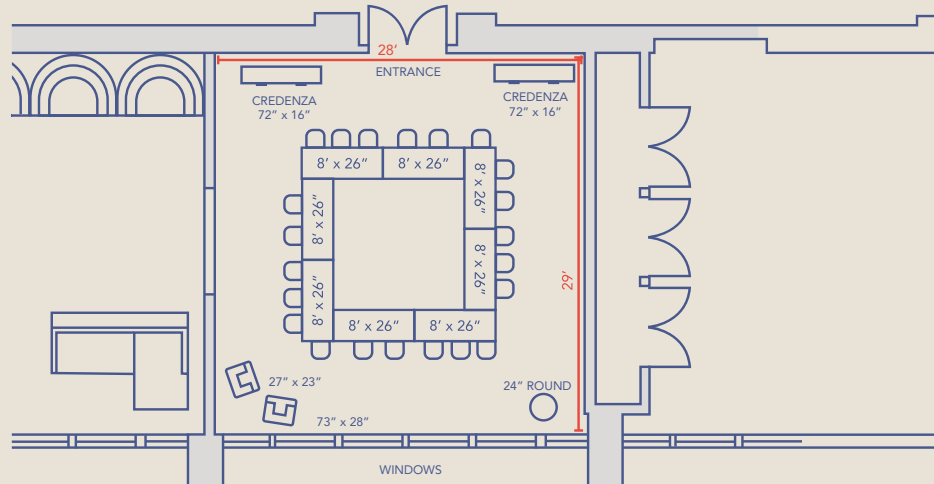
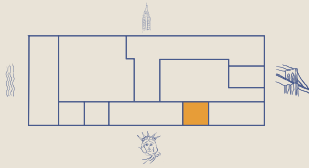
Bottom Left: Harbor Room

Bottom Right: Hudson Room

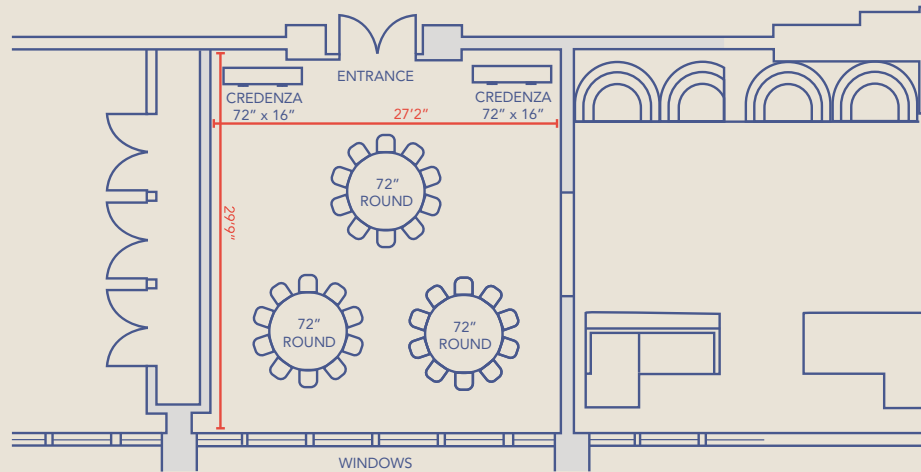
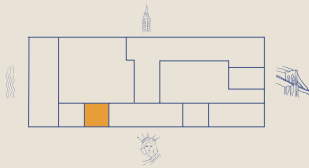


HARBOR, LIBERTY, AND HUDSON ROOMS

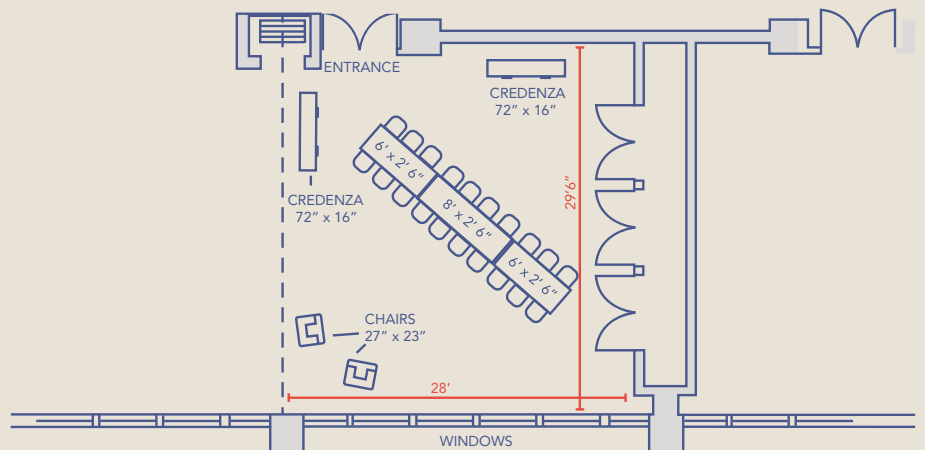
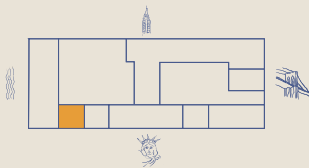
HARBOR ROOM 22 GUESTS



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

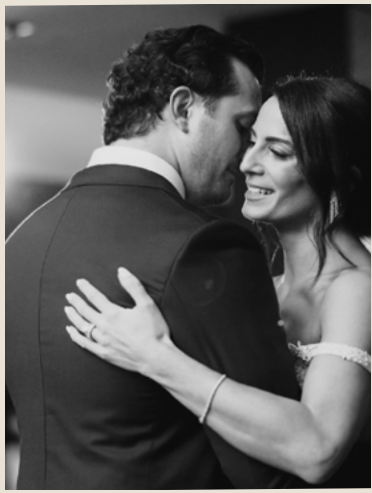
Lunch 30,000
Dinner 80,000

Sales tax and 24% administrative fee are not included.

ROOM DIMENSIONS

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





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 Reception
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 Reception
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 Reception
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 Reception
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 Premi-
um 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

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

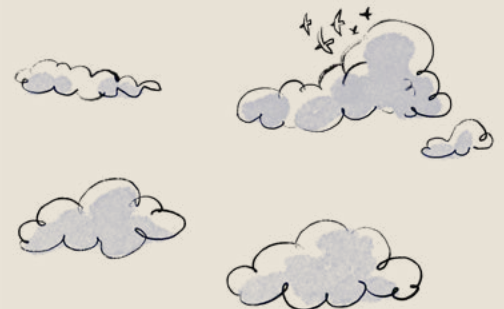
VEGETABLE CRUDITÉ (GF, V+)
Selection of Seasonal Vegetables
Hummus

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 (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)



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
(V)=Vegetarian, (V+)=Vegan, (GF)=Gluten-Free

WEDDING OFFERINGS

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 Grapefruit 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

Passed Confections

CHOCOLATE CHIP COOKIES (V)

FUNFETTI COOKIES (V)

COCONUT MACAROONS (GF, V)

ASSORTED DARK CHOCOLATE TRUF-
FLES (GF, V)

BANOFFEE TART (V)

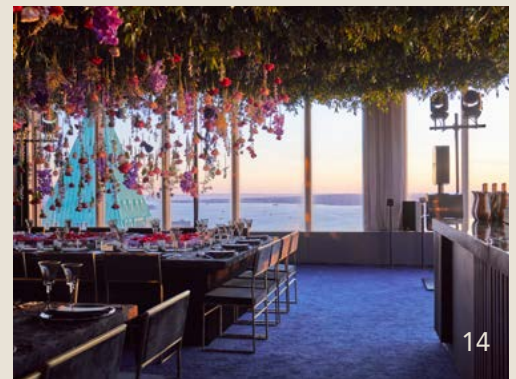
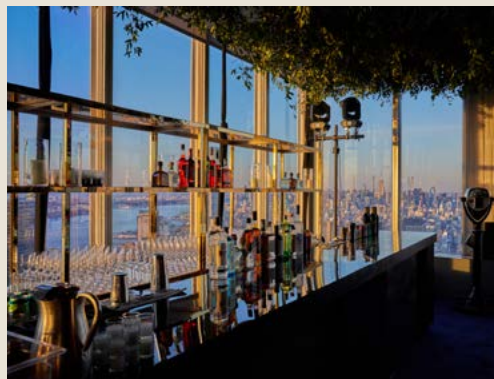
WILD BERRY AND CREAM TART (V)

CHOCOLATE CHUNK BROWNIE (V)

ASSORTMENT OF MACARONS (GF, V)

(V)=Vegetarian, (V+)=Vegan, (GF)=Gluten-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

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)
Kaviari 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 (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

(V)=Vegetarian, (V+)=Vegan, (GF)=Gluten-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

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 (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
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

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

ADDITIONAL OPTIONS

Additional First Course Selection - 18

*Maximum of Two Selections per Course

**Available Only to groups of 50 guests or less

Additional Entrée Selection - 35

*Maximum of Three Selections

**Available Only to groups of 50 guests or fewer

Additional Mid Course Selection - 32

Chef's Station

*Inquire About Pricing

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

(V)=Vegetarian, (V+)=Vegan, (GF)=Gluten-Free



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.

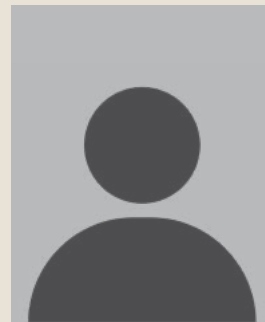
In her impressive 18-year tenure with Union Square Hospitality Group, Malysa has overseen catering and event sales at Blue Smoke, Shake Shack, Porchlight and North End Grill, in addition to a brief stint in Washington, DC, where she coordinated events at Todd English's Olives.

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.



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.

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

FLORALS & DECOR

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

DAMSEFLY 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

WINSTON FLOWERS

winstonflowers.com
(800) 457 - 4901
NYSales@winstonflowers.com

PHOTOGRAPHY & VIDEOGRAPHY

DAVID PERLMAN PHOTOGRAPHY

davidperلمانphotography.com
(917) 880 - 8368
david@davidperلمانphotography.com

EMMA CLEARY PHOTO & VIDEO

emmacleary.com
(646) 662 - 7241
emma@emmacleary.com

KAREN WISE PHOTO

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

MATT AGAN PHOTO

mattagan.com
(347) 772 - 9416
matt@mattagan.com

SAMM BLAKE PHOTO

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

RICCARDI MEDIA

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

PREFERRED VENDORS

ENTERTAINMENT

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

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

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

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

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

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

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

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

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

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

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

MISCELLANEOUS

BALLOON DECORATOR
balloonvangogh.com
 (718) 635 - 1167
 Dvora Leah Schneerson:
DL@balloonvangogh.com

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

DOLCE & GELATO
dolceandgelato.com
alexa@dolceandgelato.com

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

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

LIVE WATERCOLOR ARTIST
oceantakeflight.com
helen@oceantakeflight.com

LUXE PHOTO BOOTH
luxebooth.com
 (347) 513-2787
reservations@luxebooth.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

OKAMOTO STUDIO
okamotostudionyc.com
 (212) 842-0630
office@okamotostudionyc.com

TAROT & PALM READER
 Instagram: [@larryandraven](https://www.instagram.com/larryandraven)
 (516) 690 - 6463
raven@heyraven.com

WEDDING & CELEBRATION CAKES
vicidesignny.com
 203-648-8798
connect@vicidesignny.com

RENTAL VENDORS

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

CORT EVENTS
cortevents.com
 (888) 710 - 2525
sales@martinezcigars.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

BIANCA B INC.
biancab.com
Bianca Blag
(212) 757 - 0939

C & G WEDDINGS
candgweddings.com
Jeannie Uyanik
jeannie@candgweddings.com

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

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

ELIZABETH HALL EVENTS
www.elizabethhallevvents.com
Elizabeth Hall
liz@elizabethhallevvents.com

JOSÉ ROLÓN EVENTS
www.joserolonevents.com
José Rolón
(917) 514 - 4016
jose@joserolonevents.com

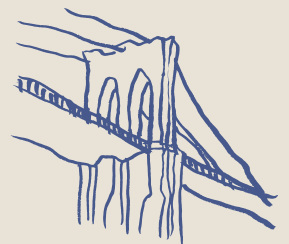
JOVE MEYER EVENTS
jovemeyer.com
Jove Meyer
(949) 412 - 4016
contact@jovemeyerevents.com

LAUREN PERRY EVENTS
lperryevents.com
Lauren Pasternack
(917) 686 - 0941
lauren@lperryevents.com

MARIAN FRANCES EVENTS
marianfrancesevents.com
Marian Frances
(704) 995 - 0950
marian@marianfrancesevents.com

PENNY LAYNE EVENTS
pennylaynecreative.com
Penny Layne
(954) 415 - 4311
layne@pennylaynecreative.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

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