

# MANHATTA



## WEDDINGS

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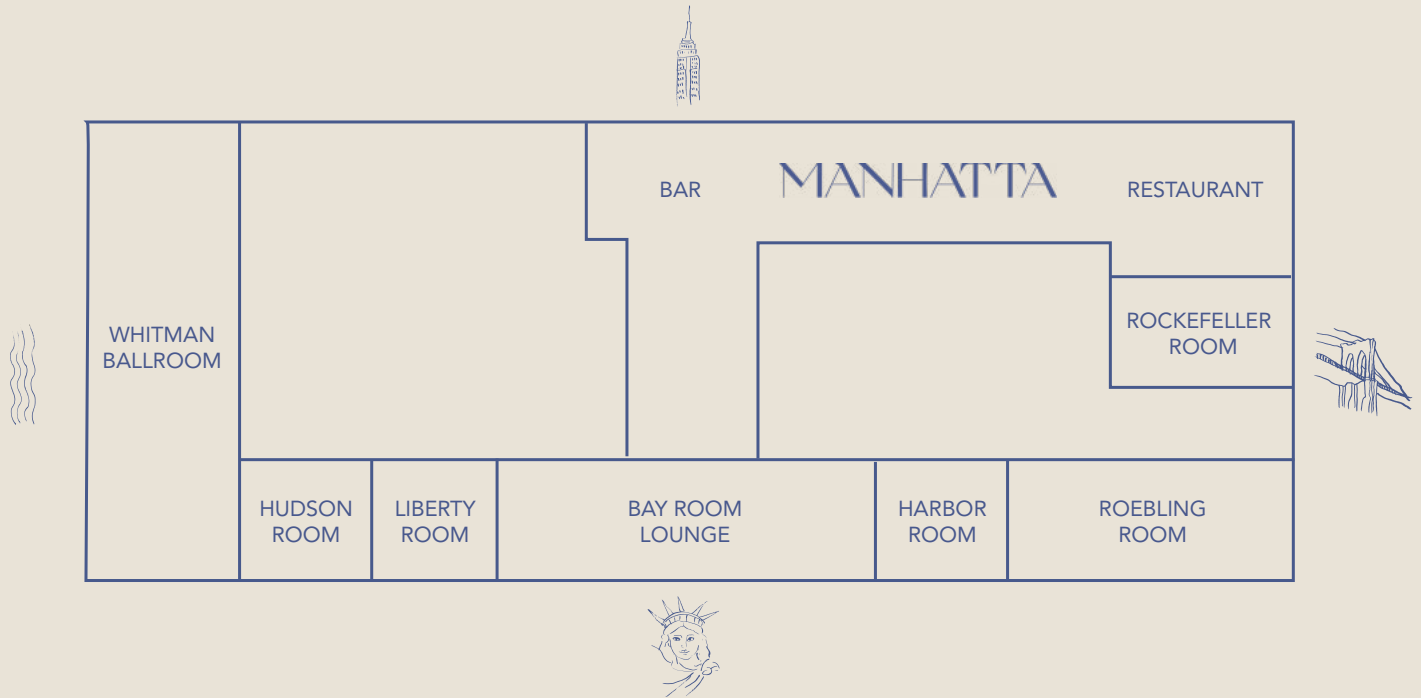
28 Liberty St, 60th floor  
New York, NY 10005



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<br>(SEATED/STANDING) | DIMENSIONS                 |
|-------------------------------|-------------------------------|----------------------------|
| 60th FLOOR BUYOUT             | 200/650*                      | 22,424 sq. ft.             |
| BAY ROOM BUYOUT               | 200/500*                      | 17,186 sq. ft.             |
| MANHATTA RESTAURANT<br>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                 | 75/100                        | 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')    |

# 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.

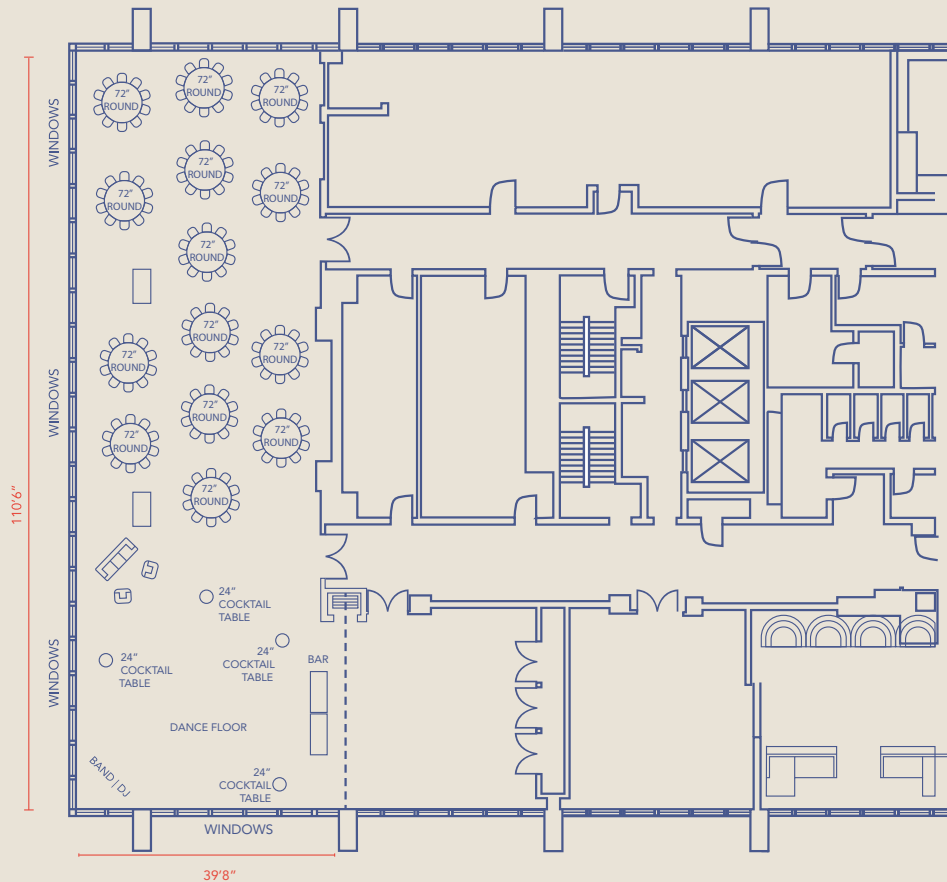
## ROOM DIMENSIONS

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.



## NUMBER OF GUESTS

200 seated  
150 seated with dance floor  
250 standing

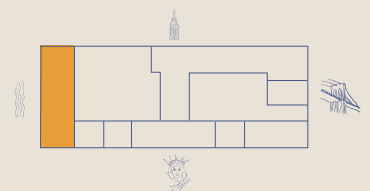
## FOOD & BEVERAGE MINIMUMS

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.



140 GUESTS SEATED DINNER  
WITH DANCE FLOOR\*



\*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)

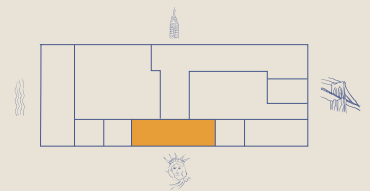
Sales tax and 24% administrative fee are not included.

## 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

75 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)

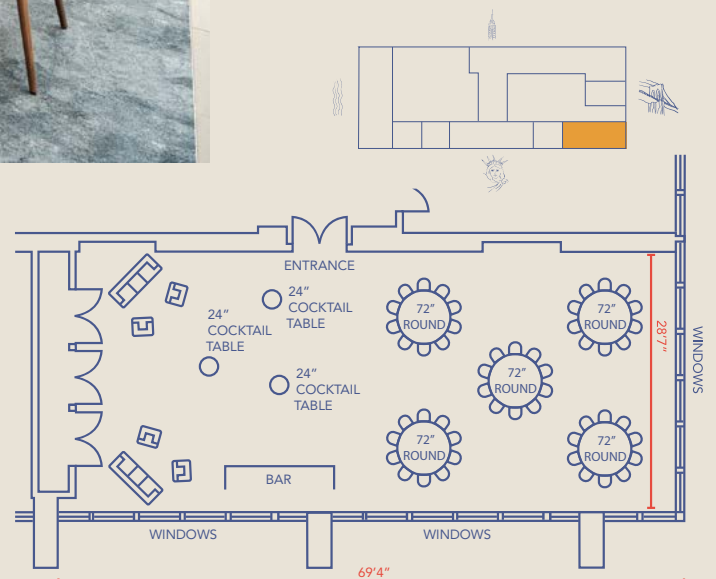
Sales tax and 24% administrative fee are not included.

## ROOM DIMENSIONS

1,800 sq. ft.

62' x 26'

Ceiling height: 10.5 ft.



50 GUESTS SEATED DINNER  
AND COCKTAIL RECEPTION\*

# 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)

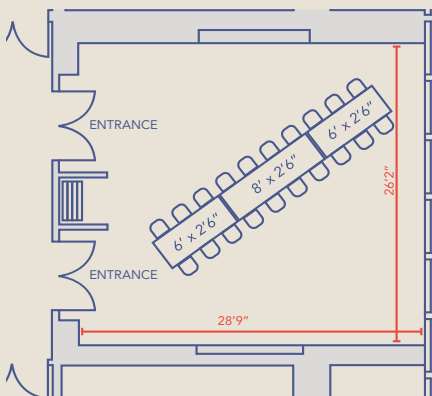
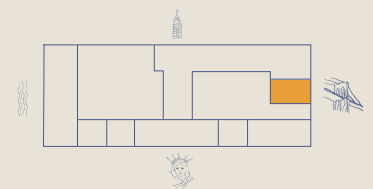
Sales tax and 24% administrative fee are not included.

## ROOM DIMENSIONS

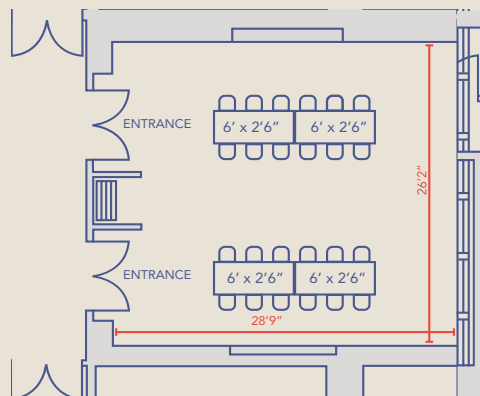
690 sq. ft.

27' x 26'

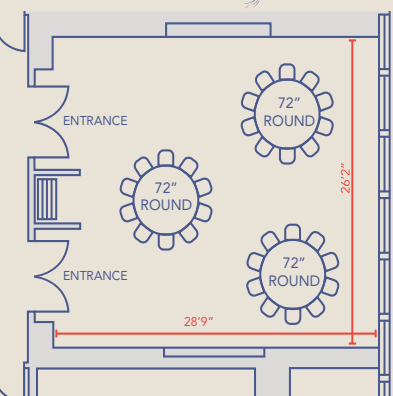
Ceiling height: 10.5 ft.



20 GUESTS SEATED DINNER  
ONE LONG TABLE\*



24 GUESTS SEATED DINNER  
TWO LONG TABLES\*



30 GUESTS SEATED DINNER  
ROUND TABLES\*

# 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

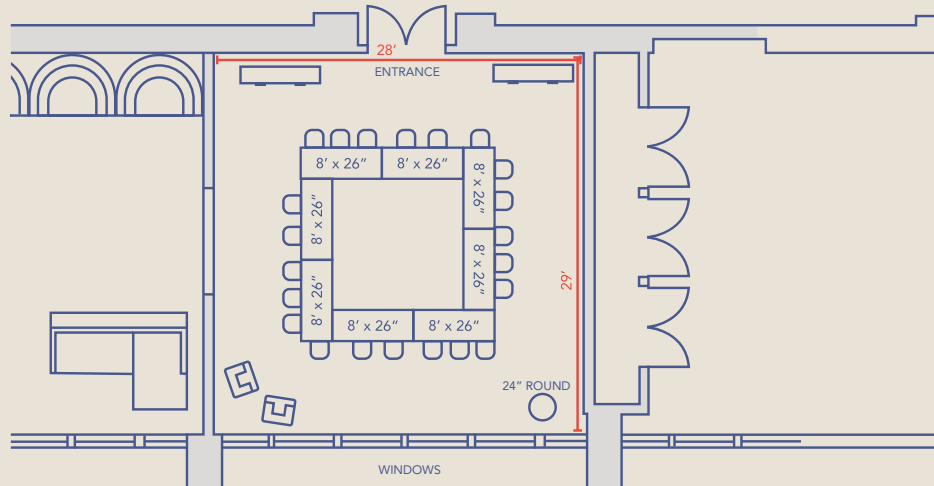
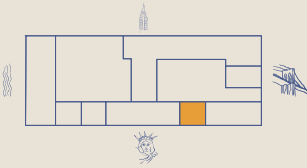
Bottom Left: Harbor Room

Bottom Right: Hudson Room

# HARBOR, LIBERTY, AND HUDSON ROOMS

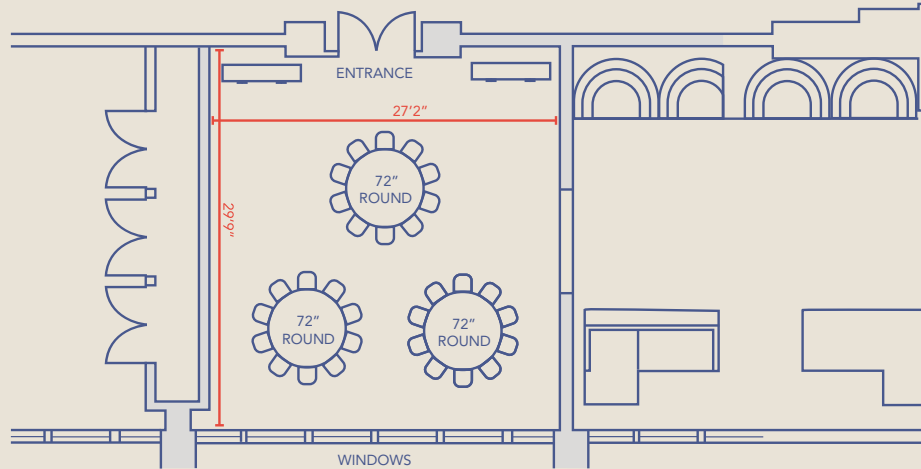
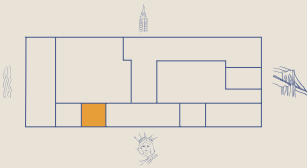
## HARBOR ROOM

22 GUESTS



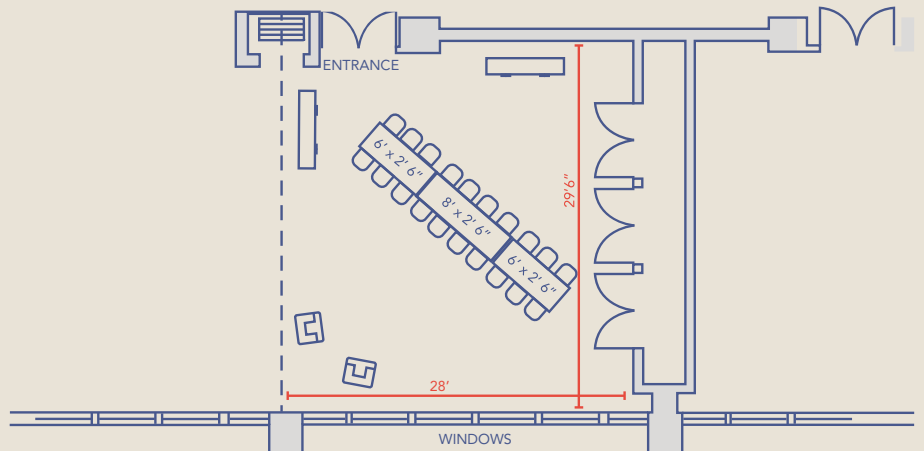
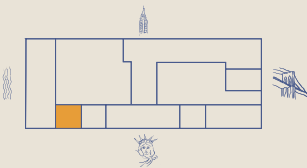
## LIBERTY ROOM

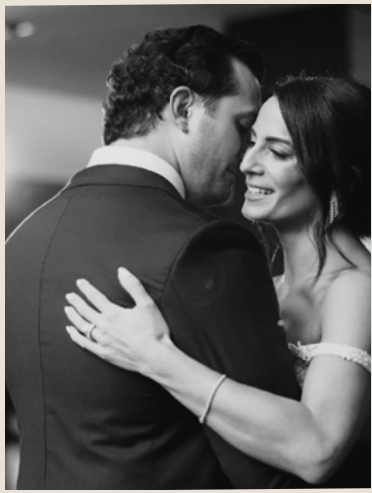
22 GUESTS



## HARBOR ROOM

22 GUESTS





# 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

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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+)  
Curried Baby Vegetables

CACIO E PEPE ARANCINI (V)

BURRATA TARTLETTE (V)  
Tomato Jam, Green Basil

MUSHROOM CRISP (V, DF)  
Summer 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)

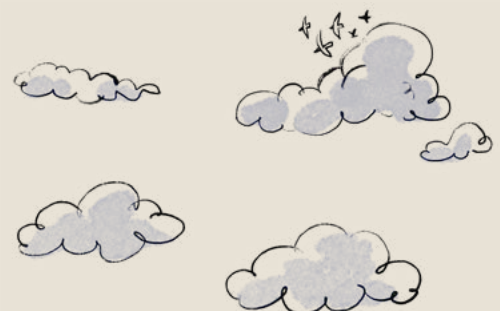
SPECULOOS MILLIONAIRE'S SHORTBREAD (V)

PASSIONFRUIT TART (V)

TIRAMISU TART (Contains Gelatin)

COOKIES AND CREAM SANDWICH  
(Contains Gelatin)

MILK CHOCOLATE GANACHE WITH COCONUT (V, GF)



# 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\* (DF)

Farro, Brussels Sprouts, Pepper Broth

FAROE ISLANDS SALMON\* (GF)

Lentils, Vanilla, Wild Mushrooms

ROASTED ORGANIC CHICKEN (GF)

Polenta, Cippolini 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.  
45 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

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 (V)

TIRAMISU TART (Contains Gelatin)

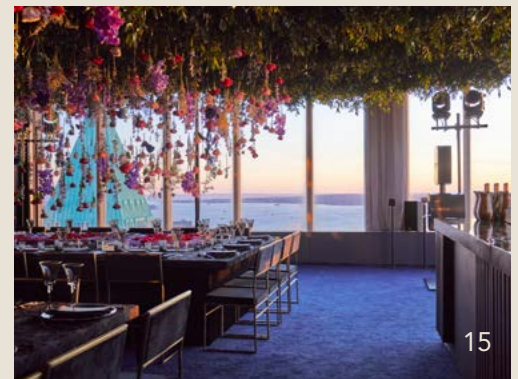
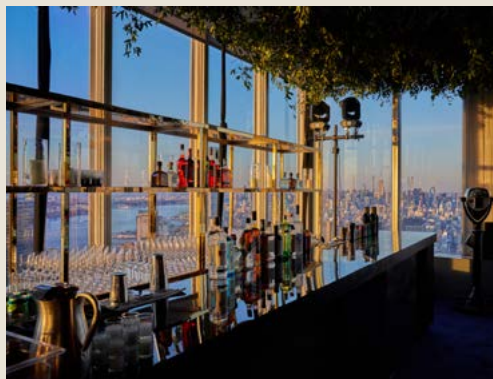
COOKIES AND CREAM SANDWICH (Contains Gelatin)

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

# 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)

AGNOLOTTI (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  
Capers, White Wine

MEZZE MANICHE WITH LAMB RAGU

OSSO BUCO WITH POLENTA

MEATBALLS WITH TOMATO AND BASIL SAUCE

ROSEMARY-CRUSTED ROASTED RIBEYE

## 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)

# ADDITIONAL OPTIONS

## Additional First Course Selection – 20 Supplement per Person

\*Maximum of Two Selections per Course

\*\*Available only to groups of 60 or fewer

## Additional Entrée Selection – 38 Supplement per Person

\*Maximum of Three Selections

\*\*Available Only to groups of 60 guests or fewer

## Chef Station

\*Please inquire for pricing

## 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 Station

## Selection of Three Canapes

- Thirty Minutes – 35 Supplement per Person
- Forty-Five Minutes – 45 Supplement per Person
- Sixty Minutes – 50 Supplement per Person

## Artisanal Cheese and Charcuterie Board –

40 Supplement per Person

## Specialty Cocktail – 22 Supplement per Person



# BILLING & GENERAL INFORMATION

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## 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](mailto:mvolpicelli@ushg.com).

We look forward to hosting your event at Manhatta!



# THE TEAM

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**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

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## AUDIOVISUAL

### PRO SHO EVENT SERVICES

[mergemgt.com](http://mergemgt.com)  
(212) 457 - 1006  
Anthony Gerardi  
[anthony@mergemgt.com](mailto:anthony@mergemgt.com)

### TOTAL ENTERTAINMENT

[totalentertainment.com](http://totalentertainment.com)  
(201) 894 - 0055  
Scott Klayman  
[scott@totalentertainment.com](mailto:scott@totalentertainment.com)

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## PHOTOGRAPHY & VIDEOGRAPHY

### DAVID PERLMAN PHOTOGRAPHY

[davidperلمانphotography.com](http://davidperلمانphotography.com)  
(917) 880 - 8368  
[david@davidperلمانphotography.com](mailto:david@davidperلمانphotography.com)

### EMMA CLEARY PHOTO & VIDEO

[emmacleary.com](http://emmacleary.com)  
(646) 662 - 7241  
[emma@emmacleary.com](mailto:emma@emmacleary.com)

### KAREN WISE PHOTO

[karenwise.com](http://karenwise.com)  
(917) 539 - 9908  
[karen@karenwise.com](mailto:karen@karenwise.com)

### MATT AGAN PHOTO

[mattagan.com](http://mattagan.com)  
(347) 772 - 9416  
[matt@mattagan.com](mailto:matt@mattagan.com)

### SAMM BLAKE PHOTO

[sammlakeweddings.com](http://sammlakeweddings.com)  
(631) 464 - 3799  
[hello@sammblake.com](mailto:hello@sammblake.com)

### RICCARDI MEDIA

[riccardimedia.com](http://riccardimedia.com)  
(201) 528 - 5068  
[greg@riccardimedia.com](mailto:greg@riccardimedia.com)

## FLORALS & DECOR

### BLOOM NYC

[bloomflowers.com](http://bloomflowers.com)  
(212) 832 - 8094  
[info@bloomflowers.com](mailto:info@bloomflowers.com)

### BOTANICA INC

[botanicainc.com](http://botanicainc.com)  
(212) 563 - 9013  
[events@botanicainc.com](mailto:events@botanicainc.com)

### CITY BLOSSOMS

[cityblossoms.com](http://cityblossoms.com)  
(212) 346 - 0756  
[sales@cityblossoms.com](mailto:sales@cityblossoms.com)

### DAMSELFLY FLOWERS

[damselflyfloralsandevents.com](http://damselflyfloralsandevents.com)  
(914) 533 - 6500

### DEJUAN STROUD

[dejuanstroud.com](http://dejuanstroud.com)  
(212) 431 - 9099  
[info@dejuanstroud.com](mailto:info@dejuanstroud.com)

### DENISE FASANELLO FLOWERS

[dfasanello.com](http://dfasanello.com)  
(718) 781 - 1561  
[studio@dfasanello.com](mailto:studio@dfasanello.com)

### FLORALIES

[floraliesevents.com](http://floraliesevents.com)  
(212) 755 - 3990  
[floralies@floraliesinc.com](mailto:floralies@floraliesinc.com)

### FOREVER IN BLOOM

[foreverinbloomny.com](http://foreverinbloomny.com)  
(914) 241 - 1963

### FOX FODDER FARM

[foxfodderflowers.com](http://foxfodderflowers.com)  
(845) 617 - 6802  
[studio@foxfodderfarm.com](mailto:studio@foxfodderfarm.com)

### STARBRIGHT FLORAL DESIGN, INC.

[starbrightnyc.com](http://starbrightnyc.com)  
(212) 229 - 1610  
[nice@starbrightnyc.com](mailto:nice@starbrightnyc.com)

### WINSTON FLOWERS

[winstonflowers.com](http://winstonflowers.com)  
(800) 457 - 4901  
[nysales@winstonflowers.com](mailto:nysales@winstonflowers.com)

## WEDDING & CELEBRATION CAKES

### LULU CAKE BOUTIQUE

[everythinglulu.com](http://everythinglulu.com)  
(914) 722 - 8300  
[cake@everythinglulu.com](mailto:cake@everythinglulu.com)

### VICI DESIGN

[vicidesignny.com](http://vicidesignny.com)  
(203) 648 - 8798  
[connect@vicidesignny.com](mailto:connect@vicidesignny.com)

### VINCENZO SALVATORE CAKES

[vincenzosalvatorecakes.com](http://vincenzosalvatorecakes.com)  
(201) 875 - 2265  
[info@vincenzeosalvatorecakes.com](mailto:info@vincenzeosalvatorecakes.com)

### WIN SON BAKERY

[winsonbrooklyn.com](http://winsonbrooklyn.com)  
(917) 909 - 1725  
[cakes@winsonbrooklyn.com](mailto:cakes@winsonbrooklyn.com)

# PREFERRED VENDORS

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## MUSIC

CHEVY CHEVIS ENTERTAINMENT  
[chevychevis.com](http://chevychevis.com)  
 (212) 332 - 1665  
[chevy@chevychevis.com](mailto:chevy@chevychevis.com)

DJ MARTIN D'ARCE  
[martindarce.com](http://martindarce.com)

DJ JASON FIOTO  
 Generation Events  
[generationevents.com](http://generationevents.com)  
 (212) 505 - 7593  
[jason@generationevents.com](mailto:jason@generationevents.com)

ÉLAN ARTISTS  
[elanartists.com](http://elanartists.com)  
 (888) 800 - 3526  
[info@elanartists.com](mailto:info@elanartists.com)

THE ELEVEN  
[theelevenband.com](http://theelevenband.com)  
 (888) 932 - 7311

EMPIRE FORCE EVENTS  
[empireforce.com](http://empireforce.com)  
 (212) 924 - 0320  
[jaclyn@empireforce.com](mailto:jaclyn@empireforce.com)

HANK LANE  
[hanklane.com](http://hanklane.com)  
 (212) 767 - 0600  
[info@hanklane.com](mailto:info@hanklane.com)

HIGH & MIGHTY BRASS BAND  
[highandmightybrassband.com](http://highandmightybrassband.com)  
 (718) 775 - 8718  
[highandmightybrassband@gmail.com](mailto:highandmightybrassband@gmail.com)

JORDAN KAHN MUSIC COMPANY  
[jordankahnmusiccompany.com](http://jordankahnmusiccompany.com)  
 (214) 919 - 7880  
[haley@jordankahnmusiccompany.com](mailto:haley@jordankahnmusiccompany.com)

SILVER ARROW BAND  
[silverarrowband.com](http://silverarrowband.com)  
 (720) 937 - 5185  
[info@silverarrowband.com](mailto:info@silverarrowband.com)

45 RIOTS  
[45riots.com](http://45riots.com)  
[contact@45riots.com](mailto:contact@45riots.com)

74 EVENTS  
[74events.com](http://74events.com)  
 (917) 604 - 3970  
[gary@74events.com](mailto:gary@74events.com)

STERLING STRINGS NYC  
[sterlingstringsnyc.com](http://sterlingstringsnyc.com)  
 (347) 961 - 1437  
[sterlingstringsnyc@gmail.com](mailto:sterlingstringsnyc@gmail.com)

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## MISCELLANEOUS

ALEXANDER BOYCE MAGIC  
[boycemagic.com](http://boycemagic.com)  
 (607) 321 - 3664  
[alex@alexanderboycemagic.com](mailto:alex@alexanderboycemagic.com)

BALLOON DECORATOR  
[balloonvangogh.com](http://balloonvangogh.com)  
 (718) 635 - 1167  
 Dvorah Leah Schneerson  
[dl@balloonvangogh.com](mailto:dl@balloonvangogh.com)

CIGAR ROLLER  
[martinezcigars.com](http://martinezcigars.com)  
 (212) 239 - 4049  
[sales@martinezcigars.com](mailto:sales@martinezcigars.com)

HOTEL BLOCKS  
[kleinfeldhotelblocks.com](http://kleinfeldhotelblocks.com)  
 (908) 941 - 0833  
[allyson@lmmediaworldwide.com](mailto:allyson@lmmediaworldwide.com)

ICE SCULPTOR  
[icesculpturesofny.com](http://icesculpturesofny.com)  
 (347) 597 - 4490  
 Paul Magnaldi  
[pm@icesculpturesofny.com](mailto:pm@icesculpturesofny.com)

ICE SCULPTOR  
[okamotostudionyc.com](http://okamotostudionyc.com)  
 (212) 842-0630  
[office@okamotostudionyc.com](mailto:office@okamotostudionyc.com)

LIVE WATERCOLOR ARTIST  
[oceantakeflight.com](http://oceantakeflight.com)  
[helen@oceantakeflight.com](mailto:helen@oceantakeflight.com)

MOBILE COFFEE BARISTA  
[cupacabana.com](http://cupacabana.com)  
 (908) 722 - 2877 | (866) 624 - 6428  
[info@cupacabana.com](mailto:info@cupacabana.com)

MOBILE ESPRESSO BAR  
[thearkcafenyc.com](http://thearkcafenyc.com)  
 (516) 858 - 9265  
[info@thearkcafenyc.com](mailto:info@thearkcafenyc.com)

MOBILE ITALIAN SPECIALTIES  
[dolceandgelato.com](http://dolceandgelato.com)  
[alexa@dolceandgelato.com](mailto:alexa@dolceandgelato.com)

PHOTO BOOTH  
[guavaboost.com](http://guavaboost.com)  
 (347) 288 - 2906  
[events@guavaboost.com](mailto:events@guavaboost.com)

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

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## RENTAL VENDORS

BROADWAY PARTY RENTALS  
[broadwaypartyrentals.com](http://broadwaypartyrentals.com)  
 (718) 821 - 4000

CORT EVENTS  
[cortevents.com](http://cortevents.com)  
 (888) 710 - 2525

PARTY RENTAL LTD  
[partyrentalltd.com](http://partyrentalltd.com)  
 (844) 464 - 4776

PATINA RENTALS  
[rentpatina.com](http://rentpatina.com)  
 (347) 464 - 5788  
[hello@rentpatina.com](mailto:hello@rentpatina.com)

TAYLOR CREATIVE  
[taylorcreativeinc.com](http://taylorcreativeinc.com)  
 (888) 245 - 4044 | (646) 336 - 6808

# PREFERRED EVENT PLANNERS

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ALICIA MARGARET EVENTS  
[aliciamargaretevents.com](http://aliciamargaretevents.com)  
 Alicia Mariconda  
[alicia@aliciamargaretevents.com](mailto:alicia@aliciamargaretevents.com)

ANG WEDDINGS AND EVENTS  
[angweddingsandevents.com](http://angweddingsandevents.com)  
 Tzo Ai Ang  
 (646) 481 - 8078  
[info@angweddingsandevents.com](mailto:info@angweddingsandevents.com)

ASHLEY PERAINO PLANNING AND DESIGN  
[ashleyperaino.com](http://ashleyperaino.com)  
 Ashley Peraino  
[info@ashleyperaino.com](mailto:info@ashleyperaino.com)

BIANCA B INC.  
[biancab.com](http://biancab.com)  
 Bianca Blag  
 (212) 757 - 0939

CLASSIC EVENTS NYC  
[classiceventsnyc.com](http://classiceventsnyc.com)  
 Danielle Elder  
 (917) 363 - 2208  
[danielle@classiceventsnyc.com](mailto:danielle@classiceventsnyc.com)

ELEVATE GREEN EVENTS  
[elevategreen.events](http://elevategreen.events)  
 (475) 296 - 3403  
[info@elevategreen.events](mailto:info@elevategreen.events)

ELIZABETH HALL EVENTS  
[elizabethhallevents.com](http://elizabethhallevents.com)  
 Elizabeth Hall  
[liz@elizabethhallevents.com](mailto:liz@elizabethhallevents.com)

JOSÉ ROLÓN EVENTS  
[joserolonevents.com](http://joserolonevents.com)  
 José Rolón  
 (917) 514 - 4016  
[jose@joserolonevents.com](mailto:jose@joserolonevents.com)

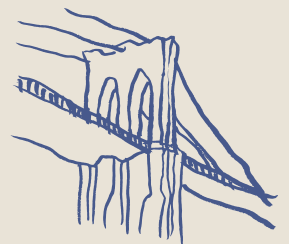
JOVE MEYER EVENTS  
[jovemeyer.com](http://jovemeyer.com)  
 Jove Meyer  
 (949) 412 - 4016  
[contact@jovemeyerevents.com](mailto:contact@jovemeyerevents.com)

LAUREN PERRY EVENTS  
[lperryevents.com](http://lperryevents.com)  
 Lauren Pasternack  
 (917) 686 - 0941  
[lauren@lperryevents.com](mailto:lauren@lperryevents.com)

PENNY LAYNE EVENTS  
[pennylaynecreative.com](http://pennylaynecreative.com)  
 Penny Layne  
 (954) 415 - 4311  
[layne@pennylaynecreative.com](mailto:layne@pennylaynecreative.com)

REBECCA GRACE EVENTS  
[rebeccagraceevents.com](http://rebeccagraceevents.com)  
 Rebecca Weber  
[rebecca@rebeccagraceevents.com](mailto:rebecca@rebeccagraceevents.com)

SARA LANDON EVENTS  
[saralandonevents.com](http://saralandonevents.com)  
 Sara Landon  
 (714) 615 - 2257  
[sara@slevents.com](mailto: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