MANHATTA



EVENTS

INQUIRE HERE

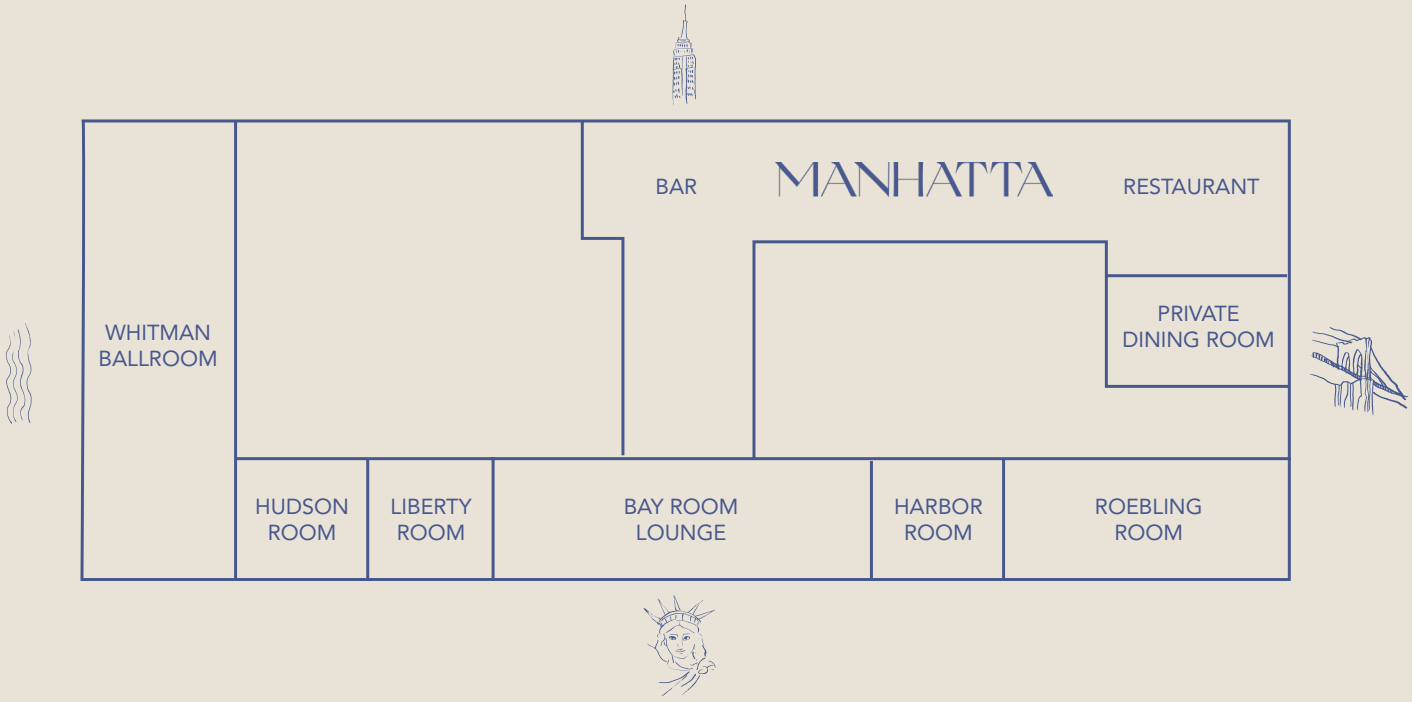
28 Liberty St, 60th floor
New York, NY 10005



PERCHED SIXTY STORIES ABOVE LOWER MANHATTAN, Manhatta is a restaurant and events venue from Danny Meyer's Union Square Hospitality Group that offers unparalleled New York City views and a modern, energetic menu. Versatile spaces can be adapted for client breakfasts, day-long meetings, seated dinners, and more. Our experienced team of event professionals is on hand to customize every detail, from food and beverage to florals, furniture rentals, and audiovisual needs.

Read on for more information about our spaces, menus, and team.

EVENT SPACES



ROOM	CAPACITY (SEATED/STANDING)	DIMENSIONS
60th FLOOR BUYOUT	200/625	22,424 sq. ft.
BAY ROOM BUYOUT	200/500	17,186 sq. ft.
MANHATTA RESTAURANT BUYOUT	100/175	3,900 sq. ft. (150’ X 26’)
PRIVATE DINING ROOM	35/40	884 sq. ft. (34’ X 26’)
WHITMAN BALLROOM	200/250	3,650 sq. ft. (105’ X 35’)
BAY ROOM LOUNGE	- /150	2,236 sq. ft. (86’ x 26’)
ROEBLING ROOM	75/100	1,800 sq. ft. (62’ x 26’)
LIBERTY ROOM	32/40	690 sq. ft. (27’ x 26’)
HUDSON ROOM	32/40	690 sq. ft. (27’ x 26’)
HARBOR ROOM	32/40	690 sq. ft. (27’ x 26’)

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.

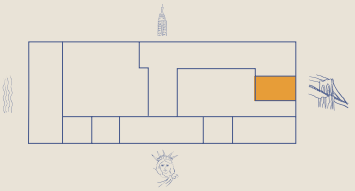


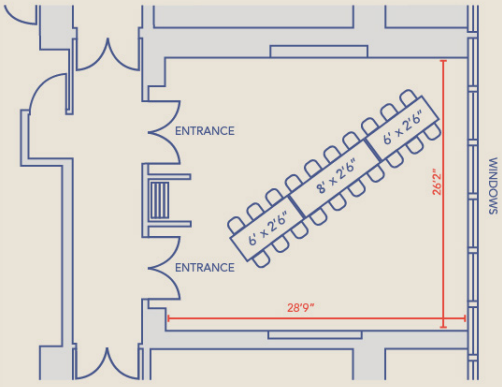
NUMBER OF GUESTS
35 seated
40 standing

FOOD & BEVERAGE MINIMUMS
Breakfast 2,750
Lunch 2,750
Dinner 5,500
December dinner 6,500

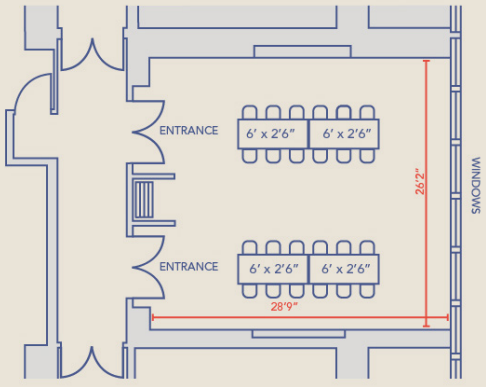
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

ROOM DIMENSIONS
884 sq. ft.
34' X 26'
Ceiling height: 9 ft.

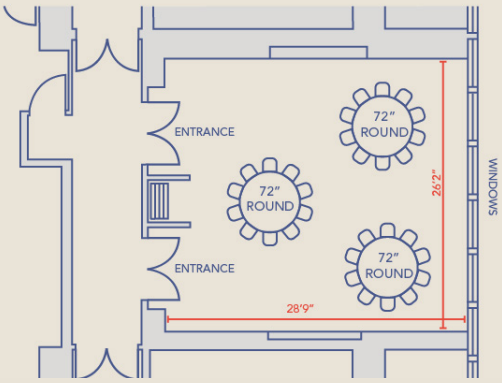




20 SEATED*
ONE LONG TABLE



24 SEATED*
TWO LONG TABLES

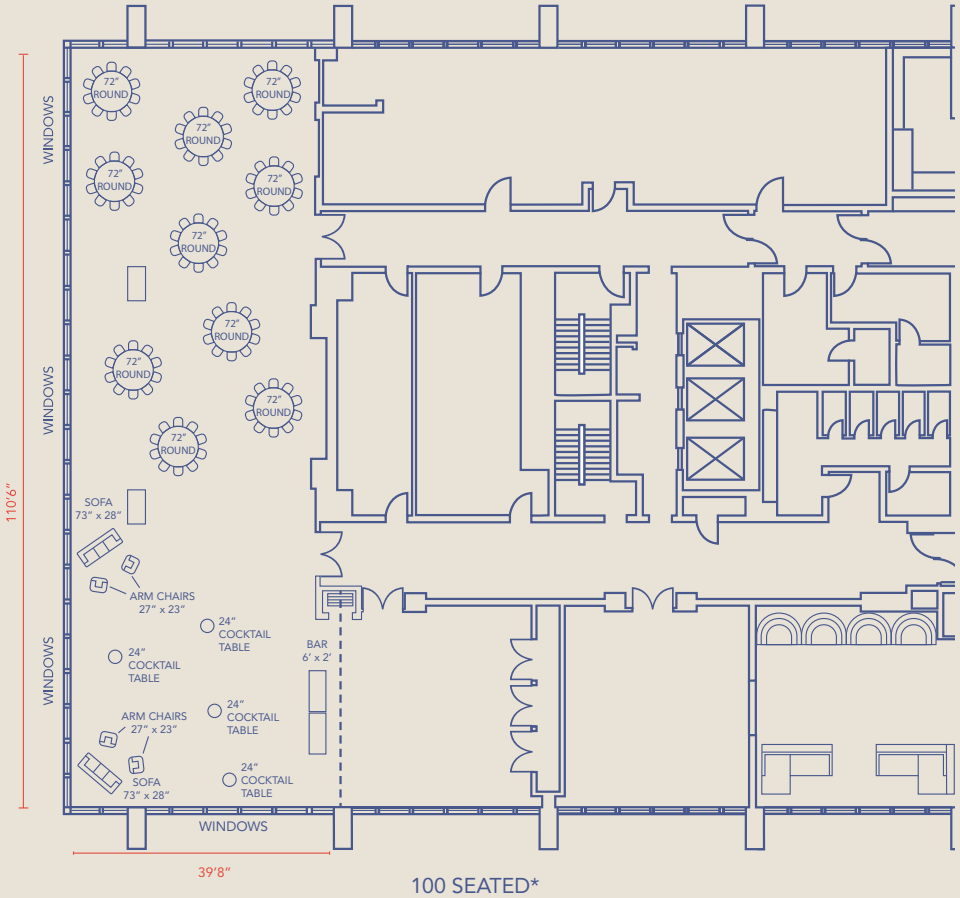


30 SEATED*
ROUND TABLES

*Sample Event Layouts

WHITMAN BALLROOM

Named for the poet Walt Whitman, who penned “Manahatta” as an ode to the city of his birth, this spacious room brings poetic views to any gathering. Northern, western and southern exposures overlook the island, the Hudson River, and the Bay. This room is ideal for groups of 100+ for seated dinners and receptions, as well as general sessions for meetings and conferences.



100 SEATED*
COCKTAIL RECEPTION

NUMBER OF GUESTS

200 seated
250 standing

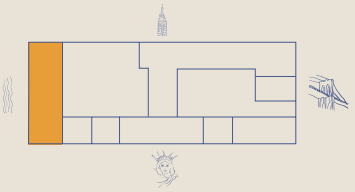
FOOD & BEVERAGE MINIMUMS

Breakfast 15,000
Lunch 15,000
Dinner 40,000

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ROOM DIMENSIONS

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









*Sample Event Layouts

BAY ROOM LOUNGE

Sleek and inviting, the Bay Room Lounge is ideal for upscale cocktail receptions and larger parties. Guests will be treated to camera-ready views of the New York Harbor and the Statue of Liberty while enjoying the innovative cocktails and bites that are highlights of our menu. The room features a variety of seating options, including bar seating (which can be moved or adjusted) and comfortable lounge couches and banquets (not removable). Floor runners can also be added according to your preference.

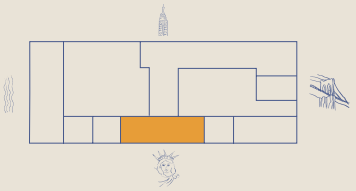


NUMBER OF GUESTS
150 standing

FOOD & BEVERAGE MINIMUMS
Breakfast 10,000
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, making this a perfect space for business and social events alike.

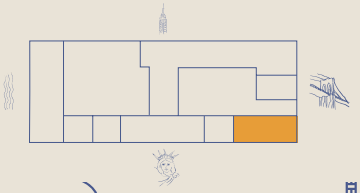


NUMBER OF GUESTS
75 seated
100 standing

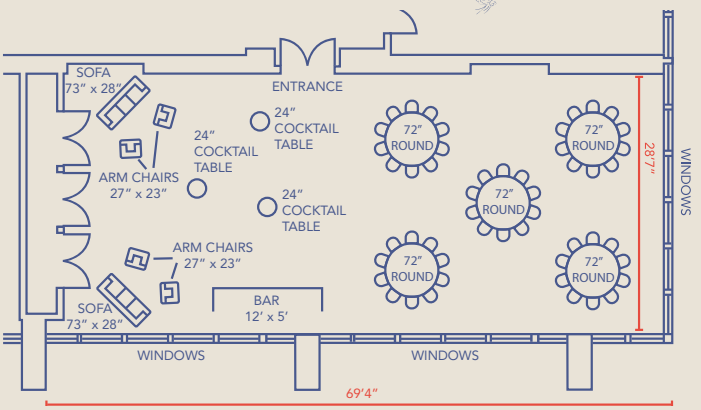
FOOD & BEVERAGE MINIMUMS
Breakfast 6,000
Lunch 6,000
Dinner 12,500
December dinner 13,500

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ROOM DIMENSIONS
1,800 sq. ft.
62' x 26'
Ceiling height: 10.5 ft.







50 SEATED*
COCKTAIL RECEPTION + SEATED DINNER

*Sample Event Layouts

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
Breakfast 2,500
Lunch 2,500
Dinner 5,000
December dinner 6,000

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

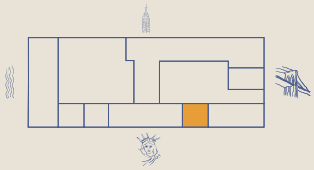


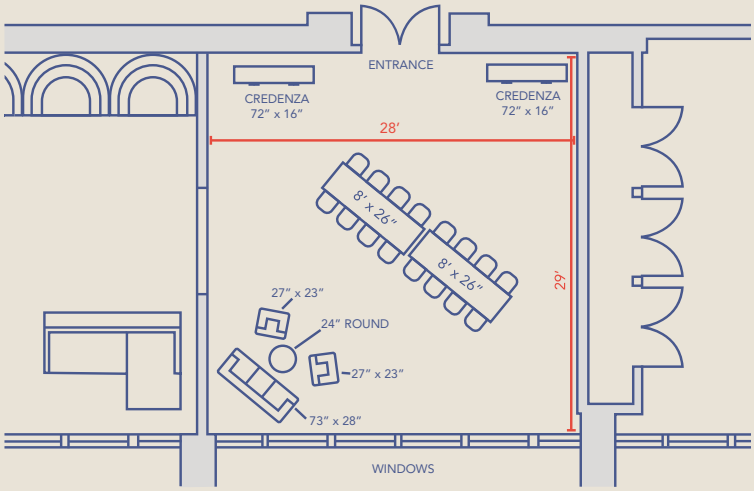


Top Left: Liberty Room - Views of the Statue of Liberty and New York Harbor
Bottom Left: Harbor Room - Views of the New York Harbor
Bottom Right: Liberty Room

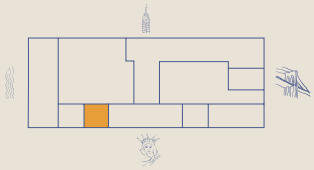
HARBOR, LIBERTY, AND HUDSON ROOMS

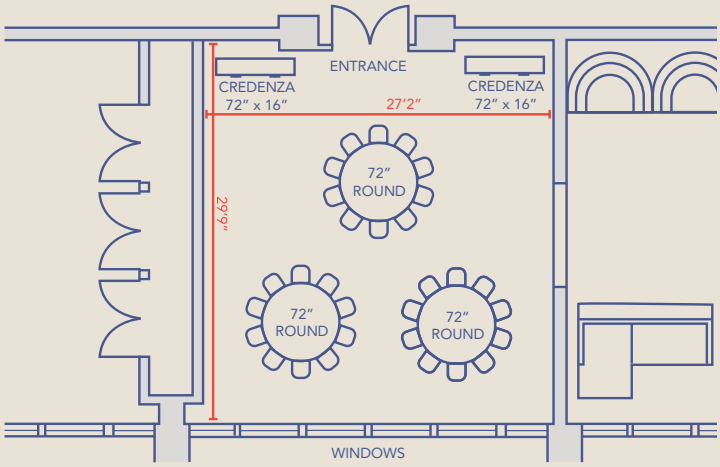
HARBOR ROOM
16 GUESTS



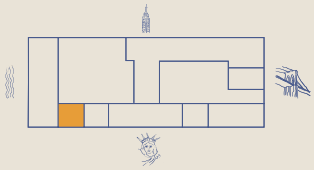


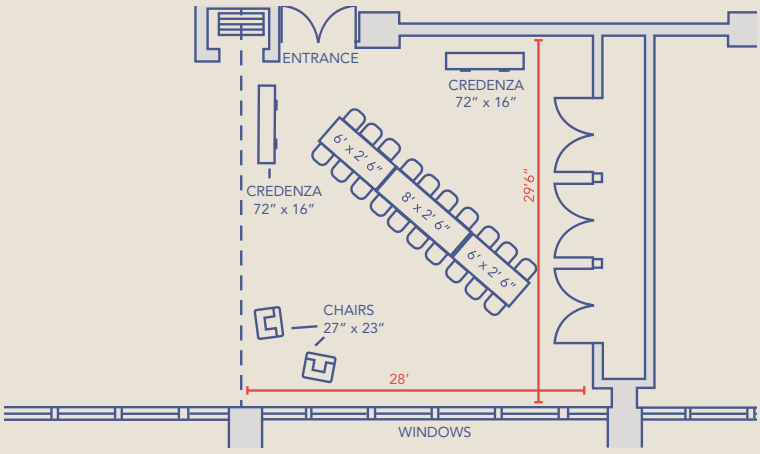
LIBERTY ROOM
30 GUESTS





HUDSON ROOM
20 GUESTS





*Sample Event Layouts

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
Breakfast 30,000
Lunch 30,000
Dinner 75,000

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








1






BALLOTTO
Barolo









LUNCH

THREE-COURSE MENU

Choice of one first course, two entrées, and one dessert
95 per person

FIRST COURSE

Please Select One

GEM WEDGE SALAD, MARINATED BEETS
Pecorino Tartufello, Tat Soi, Black Pepper Aioli

ROSETTE LETTUCE WITH ROASTED MAITAKE MUSHROOM
Whipped Ricotta, Crispy Quinoa, Meyer Lemon Vinaigrette

BURRATA WITH GRILLED BUTTERNUT SQUASH
Sour Cherry Vinaigrette, Pepita Puree

LOLLA ROSA WITH ROASTED FENNEL
Honey Crisp Apple, Aged Manchego, Caramelized Almonds, Mango Vinaigrette

CHICORY SALAD WITH PICKLED PEAR
Castlevetrano Olives, Sesame Crumble, Pecan Vinaigrette

MARKET GREENS SALAD
Radishes and Fines Herbes

ENTREE

Please Select Two

ATLANTIC SALMON, BEURRE ROUGE
Parsnip Puree, Baby Vegetables

POACHED HALIBUT, CHAMPAGNE BEURRE BLANC
Root Vegetables, Artichoke, Sorrel

ROASTED CHICKEN, PORCINI MUSHROOM SAUCE
Yellow Polenta, Glazed Porcini, Chervil

BRAISED SHORT RIB, AGED BALSAMIC
Celery Root Puree, Brussel Sprouts, Glazed Cipollini Onions

ROASTED FILET OF BEEF, HONEY JUS
Pomme Puree, Braised Leeks, Crispy Shallot

DESSERT

Please Select One

RICOTTA CHEESECAKE, POACHED PEARS (GF)
Juniper Streusel, Meyer Lemon Sorbet

PASSION FRUIT CHOCOLATE TART
Blackberries, Cassis Sorbet

PINEAPPLE UPSIDE DOWN CAKE
Kumquat Jam, Coconut-Caramel Sorbet

VANILLA HAZELNUT LATTE MOUSSE CAKE
Espresso Chocolate Sauce, Milk Sorbet

GINGER MOLASSES CAKE, POACHED APPLES (V, GF)
Walnut Crumble, Cider Sorbet



DINNER

COCKTAIL RECEPTION THREE-COURSE DINNER

6 passed canapés for 45 minutes
Choice one first course, two entrées, and one dessert
3-hour Premium Open Bar
345 per person

THREE-COURSE DINNER

Choice of one first course, two entrées, and one dessert
195 per person

FIRST COURSE

Please Select One

GEM WEDGE SALAD, MARINATED BEETS
Pecorino Tartufello, Tat Soi, Black Pepper Aioli

ROSETTE LETTUCE WITH ROASTED MAITAKE MUSHROOM
Whipped Ricotta, Crispy Quinoa, Meyer Lemon Vinaigrette

BURRATA WITH GRILLED BUTTERNUT SQUASH
Sour Cherry Vinaigrette, Pepita Puree

LOLLA ROSA WITH ROASTED FENNEL
Honey Crisp Apple, Aged Manchego, Caramelized Almonds, Mango Vinaigrette

CHICORY SALAD WITH PICKLED PEAR
Castlevetrano Olives, Sesame Crumble, Pecan Vinaigrette

MARKET GREENS SALAD
Radishes and Fines Herbes

ENTREE

Please Select Two

ATLANTIC SALMON, BEURRE ROUGE
Parsnip Puree, Baby Vegetables

POACHED HALIBUT, CHAMPAGNE BEURRE BLANC
Root Vegetables, Artichoke, Sorrel

ROASTED CHICKEN, PORCINI MUSHROOM SAUCE
Yellow Polenta, Glazed Porcini, Chervil

BRAISED SHORT RIB, AGED BALSAMIC
Celery Root Puree, Brussel Sprouts, Glazed Cipollini Onions

ROASTED FILET OF BEEF, HONEY JUS
Pomme Puree, Braised Leeks, Crispy Shallot

DESSERT

Please Select One

RICOTTA CHEESECAKE, POACHED PEARS (GF)
Juniper Streusel, Meyer Lemon Sorbet

PASSION FRUIT CHOCOLATE TART
Blackberries, Cassis Sorbet

PINEAPPLE UPSIDE DOWN CAKE
Kumquat Jam, Coconut-Caramel Sorbet

VANILLA HAZELNUT LATTE MOUSSE CAKE
Espresso Chocolate Sauce, Milk Sorbet

GINGER MOLASSES CAKE, POACHED APPLES (V, GF)
Walnut Crumble, Cider Sorbet



ADDITIONAL OPTIONS

Price Per Person

Additional First Course Selection - 15
*Maximum of Two Selections per Course

Additional Mid-Course - 20

Additional Entrée Selection - 25
*Maximum of Three Selections

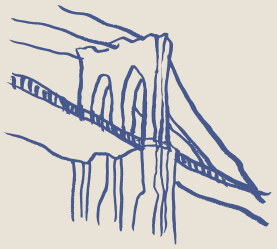
Additional Dessert Selection - 12
*Maximum of Two Selections per Course

Selection of Three Canapes
- Thirty Minutes - 25
- Fourty-Five Minutes - 30
- Sixty Minutes - 40

Crudité Board - 10

Artisanal Cheese Board - 12

Artisanal Cheese and Charcuterie Board - 25



RECEPTION PACKAGES

GOLD
Based on a Three-Hour Event

PASSED CANAPÉS
Choice of 8 for 90 Minutes

ARTISANAL BOARDS
Seasonal Vegetable Crudité
Cheese & Charcuterie

CHEF'S STATION
Choice of 1 Served for 90 Minutes

PASSED CONFECTIONS
Choice of 4 Served 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

325 per person

SILVER
Based on a Three-Hour Event

PASSED CANAPÉS
Choice of 6 for 90 Minutes

ARTISANAL BOARDS
Seasonal Vegetable Crudité
Cheese & Charcuterie

PASSED CONFECTIONS
Choice of 3 Served for 30 Minutes

STANDARD OPEN BAR
Choice of One Red, White, and Sparkling Wine from our Standard Wine List
House Spirits
Seasonal Beer
Sparkling and Still Water
Non-Alcoholic Beverages
Drip Coffee and Tea

275 per person

BRONZE
Based on a Two-Hour Event

PASSED CANAPÉS
Choice of 6 for 90 Minutes

ARTISANAL BOARDS
Seasonal Vegetable Crudité
Cheese & Charcuterie

STANDARD OPEN BAR
Choice of One Red, White, and Sparkling Wine from our Standard Wine List
House Spirits
Seasonal Beer
Sparkling and Still Water
Non-Alcoholic Beverages

225 per person



RECEPTION OFFERINGS

PASSED CANAPES

MAC AND CHEESE CROQUETTE (V)
Aged Gouda Fondue

STRACCIATELLA TOAST, CRANBERRIES (V)
Wildflower Honey, Coriander

BUTTERNUT SQUASH SUMMER ROLL (V)
Pepita, Cilantro

ROOT VEGETABLE POT PIE (V)
Mushrooms, Leeks

SWEET PEA, PESTO CROSTINO (V)
Pecorino Romano

SMOKED SALMON RILLETTE
Pumpernickel with Everything Spice, Pickled Red Onion

CAVIAR, CRÈME FRAICHE TART
Chive

SPICY TUNA ON CRISPY RICE
Avocado, Ponzu

PEEKYTOE CRAB CAKE
Lemon Tartar, Old Bay Aioli

SHRIMP COCKTAIL
Brown Butter, Lemon, Herbs

MAINE-STYLE LOBSTER ROLL
Butter Roll, Celery

CONNECTICUT-STYLE LOBSTER ROLL
Brown Butter, Lemon, Herbs

HOT FRIED CHICKEN SLIDERS
Sweet Togarashi, Nasturtium, Bread & Butter Pickle

CHICKEN POT PIE
Root Vegetables, Rosemary Veloute

PEKING DUCK ON WONTON CRISP
Marinated Cucumber, Hoisin, Scallion

TARTE FLAMBÉE
Applewood-Smoked Bacon, Fromage Blanc, Caramelized Onions

PASTRAMI REUBEN, RYE
Brown Butter – Tomato Aioli, Fresh Horseradish

HOUSEMADE BEEF SLIDER, TOMATO JAM
Sharp Cheddar, Lettuce, Tomato

PIGS IN A BLANKET
Pickled Mustard Seeds

SPICED LAMB ON FLATBREAD
Whipped Feta, Pepperonata

BAR SNACKS

ALEPPO-PARMESAN CRACKERS
GRUYÉRE CRACKERS
SPICY SESAME GRISSINI
BEET CHIPS, ORANGE SALT
PARMESAN TRUFFLE WONTONS
SPICED NUTS, ROSEMARY
CURRIED CASHEW NUTS

ARTISANAL BOARDS

CRUDITÉ
Accompaniments including Seasonal Dips, Fresh Vegetables

CHEESE & CHARCUTERIE
Accompaniments including Mixed Nuts, Marinated Olives, Pickled Peppers, Assorted Crackers, Honey, Whole Grain Mustard

PASSED CONFECTIONS

CINNAMON SESAME DOUGHNUT
CHOCOLATE COFFEE CUPCAKE
COOKIES 'N CREAM CAKE
FIG CARAMEL CROSTATA
APPLE CRIPS BITE
PASSION FRUIT LEMON BAR
MANGO LIME MERINGUE TART
ROASTED PUMPKIN TART
MALTED MILK CHOCOLATE TART
CHOCOLATE MARSHMALLOW SHORTBREAD COOKIE
CARDAMOM DULCE SANDWICH COOKIE
PECAN GRAPE FINANCIER
CHOCOLATE MINT ICE CREAM
WALNUT CARAMEL MACARON (GF)
VANILLA PASSION FRUIT MACARON (GF)
CRANBERRY VANILLA CHEESECAKE (GF)
DARK CHOCOLATE BUDINO (GF)
RASPBERRY TART (VEGAN)
VANILLA PANNA COTTA WITH GRAPE AND PEANUT (VEGAN, GF)
BROWNIE (VEGAN, GF)
DOUBLE CHOCOLATE COOKIE (VEGAN, GF)
MOLASSES ORANGE CUPCAKE (VEGAN, GF)

STATION OFFERINGS

RAW BAR
95 per person
Please Select Five Items

MARKET SELECTION OF EAST AND WEST COAST OYSTERS
Classic Mignonette Sauce, Tabasco, Lemon

CLASSIC SHRIMP COCKTAIL
Cocktail Sauce

HAMACHI CRUDO
Citrus-Yuzu, Avocado

SCALLOP CRUDO
Leche de Tigre, Meyer Lemon, Puffed Rice

BLACK BASS CRUDO
Yuzu, Huckleberry, Cracked Coriander Seeds

AHI TUNA
Apple, Basil, Togarashi, Citrus-Miso Broth

PEEKYTOE CRAB SALAD
Avocado, Asian Pear, Makrut Lime, Fried Shallots

JONAH CRAB CLAWS
Lemon Aioli
+55 per person

POACHED LOBSTER TAILS
Lemon Aioli
+55 per person

CARVING
105 per person
Please Select Three Proteins and Two Sides

BAKED HAM, SPICED DARK BROWN SUGAR
English Mustard

BEEF TENDERLOIN
Beef Jus, Horseradish Cream, Steak Sauce

GRILLED SEA BASS, FENNEL AND LEMON
Salmoriglio

HERB ROASTED LEG OF LAMB
Mint Gremolata

STANDING RIB ROAST
Maitre d'Hotel Butter, Rosemary, Thyme

GEM LETTUCE WEDGE SALAD
Cherry Tomatoes, Pecorino Tartufello, Pickled Onion, Black Pepper Aioli

KALE CAESAR SALAD
Focaccia Croutons, Parmesan

HONEY-GLAZED MARKET CARROTS
Mint, Pine Nuts, Parsley

ROASTED BRUSSELS SPROUTS, CIPPOLINI ONIONS
Lemon Brown Butter

HORSERADISH MASHED POTATOES

CANDIED SWEET POTATO, BALSAMIC

BROCCOLINI, LEMON
Italian Chili Crisp

CREAMED SPINACH
Nutmeg, Black Pepper

ROASTED FINGERLING POTATOES
Rosemary, Garlic

MEZZE
60 per person
Please Select Three Proteins and Two Sides

FALAFEL
Tzatziki Sauce

HARISSA CHICKEN SKEWER
Chickpea Crumble

CORIANDER-SPICED BEEF SKEWER
Sunflower-Chili Crisp

LAMB KOFTA
Cumin, Sumac

JEWELED RICE PILAF
Saffron, Currants

ROASTED CAULIFLOWER SALAD
Pine Nuts, Currants, Preserved Lemon

MARINATED BEET SALAD
Walnuts, Orange, Feta

SHEPHERD'S SALAD, SUMAC
Tomato, Cucumber, Onion, Bell Pepper, Mint, Dill, Parsley

PICKLED VEGETABLES

ACCOMPANIED BY:
Pita, Lavash, Hummus, Baba Ghanoush, Labneh, Muhammara

RUSTIC FLATBREAD
60 per person
Please Select Three Flatbreads and One Salad

ROASTED BUTTERNUT SQUASH
Ricotta, Hot Honey, Apple Mostarda

HEN OF THE WOODS MUSHROOMS
Ricotta Salata, Rosemary, Italian Chili Crisp

ROASTED TOMATOES, BASIL
Fresh Mozzarella, Pecorino

PIZZA BIANCA
Stracciatella, Mortadella

CRISPY PROSCIUTTO
Figs, Arugula, Parmesan

PORK SAUSAGE, CARAMELIZED ONION
Fennel Seeds, Gremolata, Charred Radicchio

ENDIVE, CHICORY SALAD
Pecorino, Hazelnuts, Pears

PETITE GREENS, SHAVED GARDEN VEGETABLES
Chianti Vinaigrette

KALE CAESAR SALAD, OLIVE OIL BREADCRUMBS
Shaved Parmesan

ACCOMPANIED BY:
Parmesan, Cracked Black Pepper, Red Chile Flakes

STATION OFFERINGS

PASTA
80 per person
Please Select Three Pastas
and One Salad

MUSHROOM RAVIOLI, GUANCIALE
Pine Nuts, Rosemary,
Roasted Sunchokes

TROFIE 'CACIO E PEPE'
Parmigiano Reggiano, Pecorino

RIGATONI POMODORO
Parmigiano Reggiano, Basil

RICOTTA RAVIOLI, ROASTED BUTTERNUT SQUASH
Trumpet Mushrooms, Beurre Blanc, Fried Sage

ORECCHIETTE, BROCCOLI RABE PESTO
Perocino, Roasted Delicata Squash, Ricotta

INSALATA VERDE,
WHITE BALSAMIC VINAIGRETTE
Market Greens, Shaved Vegetables

KALE CAESAR SALAD,
OLIVE OIL BREADCRUMBS
Shaved Parmesan Reggiano

ROMAINE LETTUCE SALAD,
PARMESAN DRESSING
Breadcrumbs, Shaved Parmigiano Reggiano

Accompanied By:
Parmesan, Cracked Black Pepper, Red Chile Flakes Whipped Roasted Garlic & Ricotta Dip, Italian Bread Anchovy Bagna Cauda, Seasonal Crudité

BISTRO
75 per person
Please Select Five Items

COMTÉ CHEESE,
CARAMELIZED ONIONS
Toasted Country Bread

TRUFFLED EGG SALAD,
PETIT CROISSANT
Chives, Caramelized Onions

JAMBON DE PARIS, FICELLE
Whipped Butter, Cornichons

CROQUE MONSIEUR, MORNAY
Gruyere, Bayonne Ham, Chives

SALMON RILLETTES, CAVIAR
Housemade Potato Chips

CONFIT DUCK LEG, TARRAGON JUS
Parsnip Purée, Beluga Lentils,
Swiss Chard, Foie Gras Stuffed Prunes

BEEF TARTARE, SHALLOTS, CAPERS
Housemade Potato Chips

FRISÉE AUX LARDONS SALAD

NIÇOISE SALAD, FENNEL-CRUSTED AHI TUNA

HARICOT VERTS SALAD
Shallots, Dill

RATATOUILLE, PISTOU
Basil, Capers, Parsley, Lemon

NYC FOOD TRUCK
75 per person
Please Select Five Items

FALAFEL IN PITA, TZATZIKI SAUCE
Pickled Red Cabbage, Spiced Cucumber Salad

CHICKEN EMPANADA
Chimichurri, Avocado, Cilantro Crema

BEEF EMPANADA
Chimichurri, Avocado, Cilantro Crema

KOREAN FRIED CHICKEN SLIDER
Kimchi Slaw

MINI HASH BROWN,
SMOKED SALMON
Cream Cheese, Tomato,
Caper – Dill Relish, Sesame Seeds

HOUSEMADE PASTRAMI, RYE
Brown Butter

GRILLED CHAYOTE TOSTADA
Avocado, Crema Fresca, Cotija

WAGYU HOT DOG, CAVIAR
Black Truffle Aioli

ASIAN-INSPIRED
75 per person
Please Select Five Items

CHILLED SOBA NOODLES
Peanut Sauce, Shaved Vegetables

SPICY EGGPLANT SALAD
Garlic Sauce, Carrots, Scallion,
Fried Red Onions

SESAME CUCUMBER SALAD
Ginger, Scallion

CHICKEN DUMPLING
Tamarind – Basil Sauce

SHRIMP DUMPLING
Ginger, Garlic Sauce

VEGETABLE DUMPLING
Sesame – Soy Sauce

SHIITAKE BAO BUN
Shiso, Pickled Carrots, Spicy Quince

BARBECUE BAO BUN
Hoisin, Cucumber

BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

Wine
(Selection of One White, Red, and Sparkling Wine from our Premium Wine List)
Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

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

STANDARD BEVERAGE PACKAGE

Wine
(Selection of One White, Red, and Sparkling Wine from our Standard Wine List)
Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

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

BEER AND WINE BEVERAGE PACKAGE

Wine
(Selection of One White, Red, and Sparkling Wine from our Standard Wine List)
Seasonal Beer
Non-Alcoholic Beverages

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

SOMMELIER SELECTION PACKAGE

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

Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

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



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.

DEPOSITS AND CANCELLATIONS

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

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

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

VENDORS

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

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

FINAL CONFIRMATION

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

EVENT SPACE AVAILABILITY

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

BEVERAGE SERVICE

Parties with 20 guests or less are able to select between a beverage package or ordering beverages to be charged based 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 developed a deep appreciation and love for the hospitality industry while working as a bartender to put herself through college. Upon graduating, Malysa moved from Boston to New York to follow her passion and pursue a career in hospitality. Malysa brings 17 years of event experience to her role as the Director of Events at Manhatta and has worked across Union Square Hospitality Group restaurants such as Blue Smoke, Porchlight, and North End Grill. Malysa enjoys building memorable experiences for guests atop the 60-story 28 Liberty Street.



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.



LAUREN WEINSTEIN
Event Sales Manager

As a lover of restaurants and food from a young age, Lauren has been working in hospitality since 2006. After writing restaurant reviews for her college newspaper at UMass Amherst, she graduated with a degree in journalism and psychology. Over the last 15+ years, she has worked at Morgan Stanley managing their conference centers, specialized in corporate events for a prominent New York City catering company, and received a culinary arts degree from the Institute of Culinary Education. Lauren gives everyone who visits Manhatta a warm welcome and the best possible experience.

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