

# MANHATTA



## EVENTS

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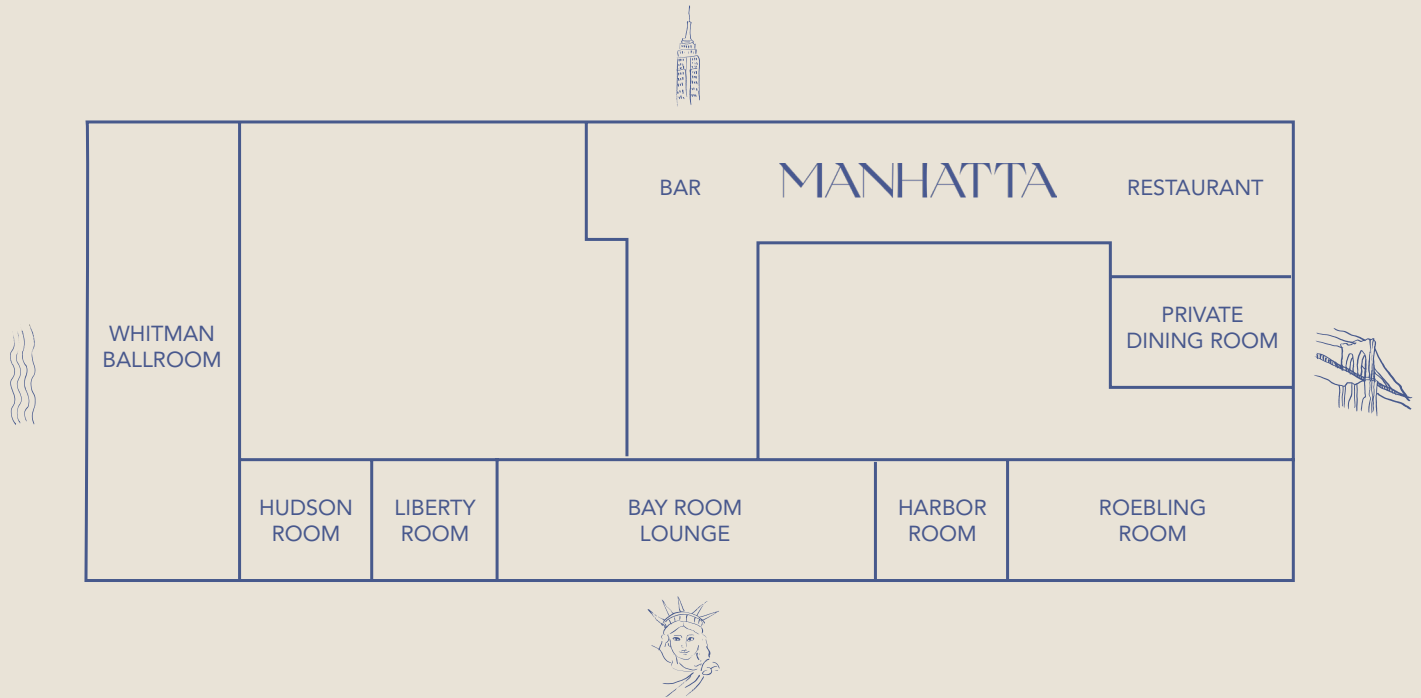
28 Liberty St, 60th floor  
New York, NY 10005



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	400/625	22,424 sq. ft.
BAYROOM 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

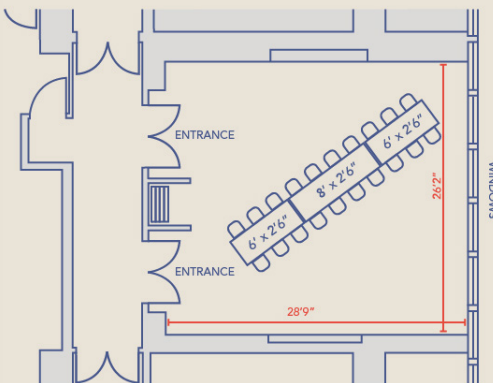
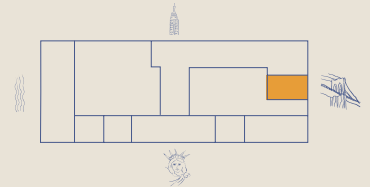
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please [click here](#).

## ROOM DIMENSIONS

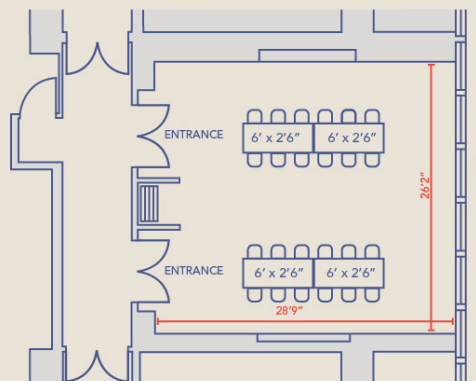
884 sq. ft.

34' X 26'

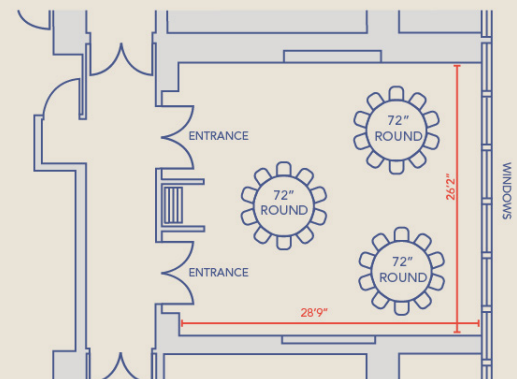
Ceiling height: 9 ft



20 SEATED\*  
ONE LONG TABLE



24 SEATED\*  
TWO LONG TABLES



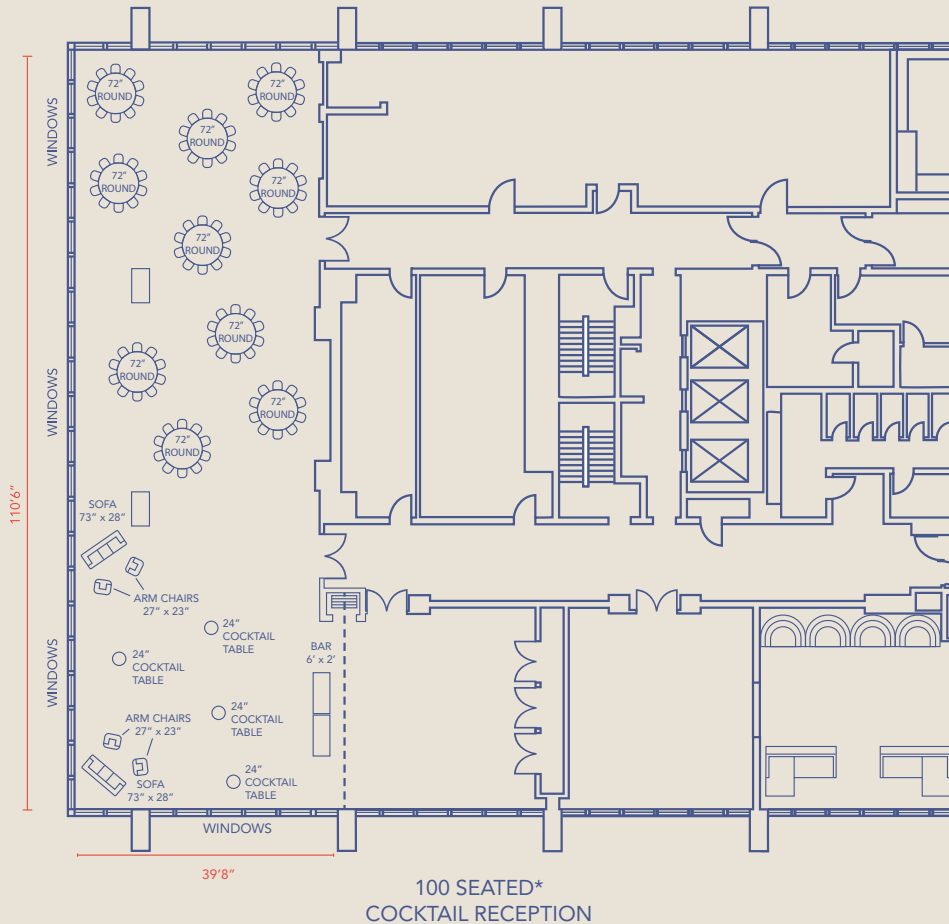
30 SEATED\*  
ROUND TABLES

\*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.



## NUMBER OF GUESTS

200 seated  
 250 standing

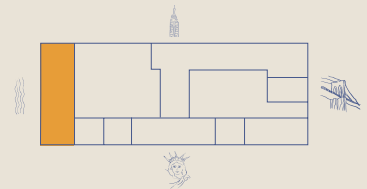
## FOOD & BEVERAGE MINIMUMS

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 banquettes (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

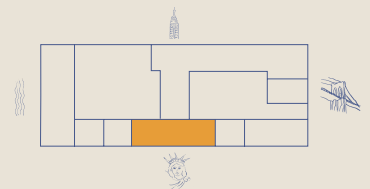
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## ROOM DIMENSIONS

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

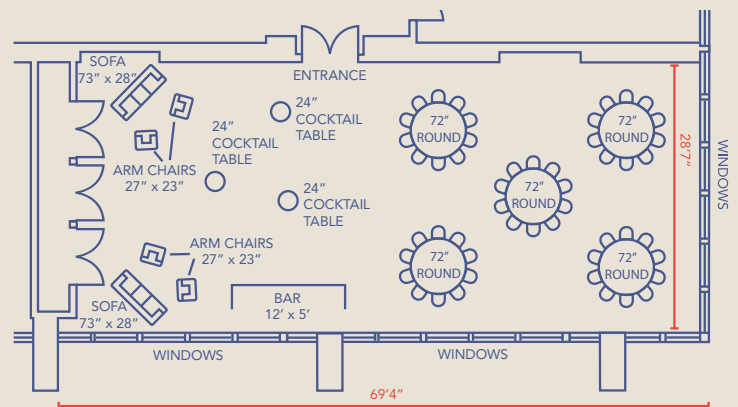
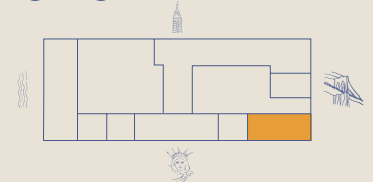
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## ROOM DIMENSIONS

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

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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

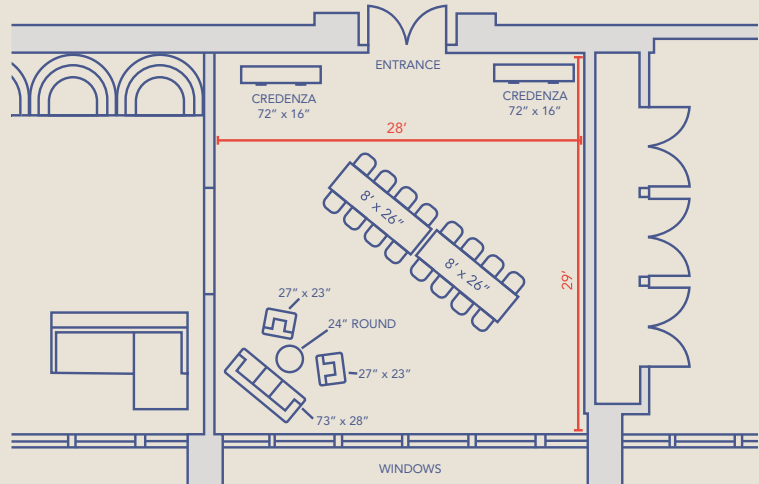
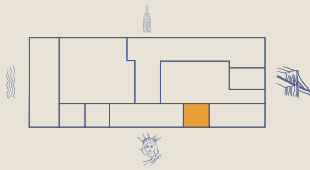
Bottom Right: Liberty Room



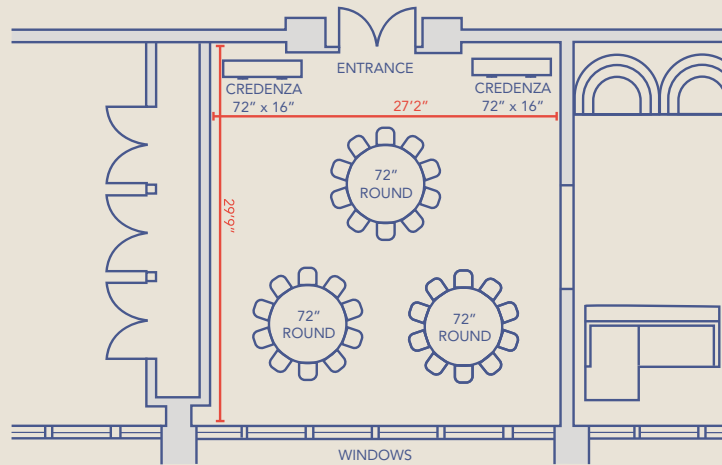
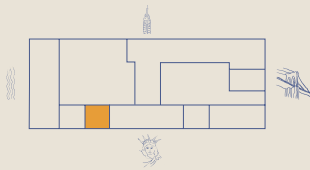


# HARBOR, LIBERTY, AND HUDSON ROOMS

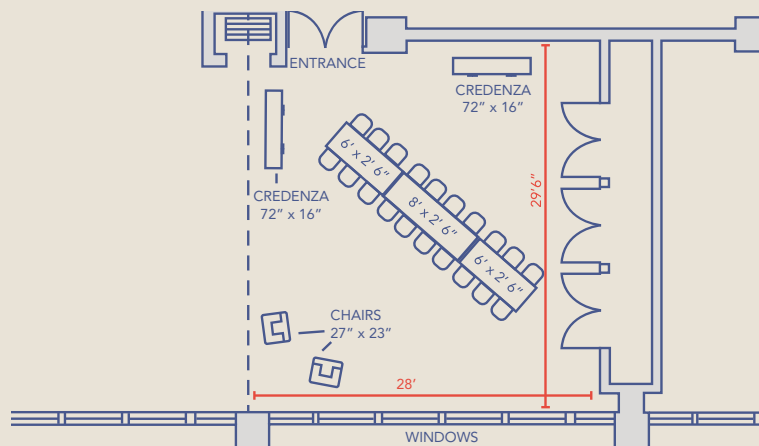
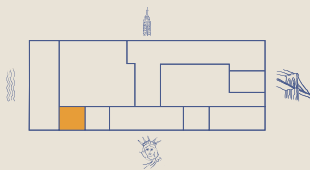
## HARBOR ROOM 16 GUESTS



## LIBERTY ROOM 30 GUESTS



## HUDSON ROOM 20 GUESTS



# 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

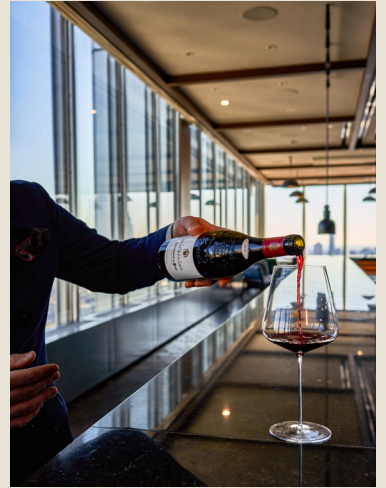
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## ROOM DIMENSIONS

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







# LUNCH

## THREE-COURSE MENU

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

### FIRST COURSE

Please Select One

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

CUCUMBER & MELON SALAD  
Basils, Peppers, Lime, Feta, Sesame

BEETS, STRAWBERRIES, FRESH CHÈVRE  
Gem Lettuce, Crunchy Grains

TOMATO CARPACCIO, STRACCIATELLA  
Ficelle, Basil, White Balsamic Vinaigrette

BURRATA, PEA TENDRILS, SORREL  
Farro, Carrots, Snow Peas,  
Vegetable Vinaigrette

### ENTREE

Please Select Two

POACHED HALIBUT, ROUILLE  
Saffron Potatoes, Vegetables en Barigoule,  
Basil Oil

SEARED SALMON, BRAISED RADISHES  
Asparagus, Miso – Mustard Hollandaise

ROASTED CHICKEN, SWEET CORN NAGE  
Yukon Gold Potatoes, Lemon Thyme,  
Grilled Scallion, Calabrian Chili

PISTACHIO – CRUSTED DUCK BREAST  
Apricot Puree, Caramelized Fennel, Parsnip

ROASTED BEEF TENDERLOIN,  
GREEN PEPPERCORN SAUCE  
Potato Confit, Broccolini, Carrots

BLACK PEPPER-CRUSTED BEEF SHORT RIB  
Spinach Tahini, Fingerling Potatoes,  
Castelvetro Olives, Pickled Peppers

### DESSERT

Please Select One

PINE NUT- ALMOND TART, BLACKBERRIES  
Thyme Coulis, Cara Cara Orange Sorbet

KEY LIME CUSTARD  
Whipped Coconut Cream, Pineapple,  
Brown Sugar Tuile

HONEY CHEESECAKE, BLUEBERRIES  
Lavender Crumble, Earl Grey Ice Cream

MATCHA WHITE CHOCOLATE TART  
Strawberries, Cookies n' Cream Ice Cream

ROASTED PLUM UPSIDE – DOWN CAKE  
Bourbon Caramel, Ginger Ice Cream





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

CUCUMBER & MELON SALAD  
Basils, Peppers, Lime, Feta, Sesame

BEETS, STRAWBERRIES, FRESH CHÈVRE  
Gem Lettuce, Crunchy Grains

TOMATO CARPACCIO, STRACCIATELLA  
Ficelle, Basil, White Balsamic Vinaigrette

BURRATA, PEA TENDRILS, SORREL  
Farro, Carrots, Snow Peas,  
Vegetable Vinaigrette

### ENTREE

Please Select Two

POACHED HALIBUT, ROUILLE  
Saffron Potatoes, Vegetables en Barigoule,  
Basil Oil

SEARED SALMON, BRAISED RADISHES  
Asparagus, Miso – Mustard Hollandaise

ROASTED CHICKEN, SWEET CORN NAGE  
Yukon Gold Potatoes, Lemon Thyme,  
Grilled Scallion, Calabrian Chili

PISTACHIO – CRUSTED DUCK BREAST  
Apricot Puree, Caramelized Fennel, Parsnip

ROASTED BEEF TENDERLOIN,  
GREEN PEPPERCORN SAUCE  
Potato Confit, Broccolini, Carrots

BLACK PEPPER-CRUSTED BEEF SHORT RIB  
Spinach Tahini, Fingerling Potatoes,  
Castelvetro Olives, Pickled Peppers

### DESSERT

Please Select One

PINE NUT-ALMOND TART, BLACKBERRIES  
Thyme Coulis, Cara Cara Orange Sorbet

KEY LIME CUSTARD  
Whipped Coconut Cream, Pineapple,  
Brown Sugar Tuile

HONEY CHEESECAKE, BLUEBERRIES  
Lavender Crumble, Earl Grey Ice Cream

MATCHA WHITE CHOCOLATE TART  
Strawberries, Cookies n' Cream Ice Cream

ROASTED PLUM UPSIDE-DOWN CAKE  
Bourbon Caramel, Ginger Ice Cream



# 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
- Forty-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

MUSHROOM PALMIER, ARTICHOKE CAPONATA (V)  
Pine Nuts, Calabrian Chile

FOCACCIA PANZANELLA, TOMATOES, CAPERS, BASIL (V)  
Aged Balsamic

ÉPOISSE, BRIE TARTELETTE (V, GF)  
Rhubarb Jam, Almonds

SWEET PEA, PESTO CROSTINO (V)  
Pecorino Romano

VIETNAMESE VEGETABLE SUMMER ROLL (Vegan)  
Jalapeño – Yuzu Jam

CAVIAR, CRÈME FRAICHE TART (GF)  
Chive

CONNECTICUT-STYLE LOBSTER ROLL  
Butter, Celery

FLUKE CRUDO, BLUEBERRIES (GF)  
Coriander, Yuzu, Red Amaranth

YELLOWFIN TUNA (GF)  
Watermelon, Black Sesame, Spiced Lime

SMOKED SALMON RILLETTE  
Carta di Musica, Pickled Red Onion, Everything Spice, Dill

PEEKYTOE CRAB CAKE  
Lemon Tartar, Old Bay Aioli

POACHED SHRIMP (GF)  
Brown Butter, Lemon, Herbs

MAINE-STYLE LOBSTER ROLL  
Butter Roll, Celery

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

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

HOUSEMADE BEEF SLIDER, TRUFFLE AIOLI  
Parmesan Crisp, Roasted Shiitake Mushrooms

PIGS IN A BLANKET  
Pickled Mustard Seeds

LAMB MERGUEZ, LAVASH  
Whipped Feta, Pepperonata

## BAR SNACKS

CARROT CHIPS, OLIVE SALT, GREEN PEPPER

SMOKED GOUDA – THYME CRACKERS

MANCHEGO CRACKERS

BEET CHIPS, ORANGE SALT SMOKED GOUDA, THYME CRACKERS

CHILE – LIME CASHEW BAR MIX

## ARTISANAL BOARDS

CRUDITÉ

Accompaniments including Seasonal Dips, Fresh Vegetables, Pita Bread

CHEESE & CHARCUTERIE

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

## PASSED CONFECTIONS

VANILLA CREAM DOUGHNUT

RASPBERRY VANILLA BEAN CUPCAKE

S'MORES BAR

KIWI BLUEBERRY BAR

SESAME COCOA NIB FLORENTINE BAR

WHITE CHOCOLATE – MACADAMIA BLONDIE

CHAI MILK CHOCOLATE MACARON

CONFETTI CAKE MACARON

CITRUS MINT MERINGUE TART

VANILLA MISO MILK CHOCOLATE TART

CHÈVRE CHEESECAKE

STRAWBERRY PANNA COTTA, BLACK PEPPER CRUMBLE

HONEY RHUBARB FINANCIER

CHERRY BROWNIE ICE CREAM SANDWICH

STRAWBERRY – YUZU MARSHMALLOW

PECAN BROWN BUTTER COOKIE

STRAWBERRY SUMAC CROSTATA (VEGAN)

CHOCOLATE BROWNIE (VEGAN)



# STATION OFFERINGS

## RAW BAR

95 per person  
Please Select Five Items

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

POACHED GULF SHRIMP  
Classic Cocktail Sauce

CHILLED PEI MUSSELS  
Green Curry, Sea Beans

FLUKE CRUDO  
Cherry-Jalapeno Relish

FLUKE SASHIMI  
Cucumber, Finger Lime, Shiso,  
Sesame, Olive Oil

SCALLOP CRUDO  
Meyer Lemon, Truffle Oil,  
Shaved Cauliflower

BLACK BASS CRUDO  
Yuzu, Huckleberry,  
Cracked Coriander Seeds

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

PEEKYTOE CRAB SALAD  
Avocado, Asian Pear, Makrut Lime,  
Crispy Quinoa

JONAH CRAB CLAWS  
Lemon Aioli  
+55 per person

LOBSTER TAILS  
Lemon Aioli  
+55 per person

## CARVING

105 per person  
Please Select Three Proteins  
and Two Sides

POACHED GULF SHRIMP  
Horseradish-Black Pepper  
Cocktail Sauce

CEDAR PLANK  
BARBECUED SEA TROUT  
Kansas City Sauce

APPLEWOOD-SMOKED TURKEY  
Sage Gravy

BAKED HAM,  
SPICED DARK BROWN SUGAR  
English Mustard

BEEF TENDERLOIN  
Beef Jus, Horseradish Cream,  
Steak Sauce

STANDING RIB ROAST  
Oregano, Scotch Bonnet,  
Salted Anchovy

HERB ROASTED LEG OF LAMB  
Mint Gremolata

ROASTED FINGERLING POTATOES  
Rosemary, Garlic

CHARRED BROCCOLI,  
WHIPPED PECORINO  
Black Pepper, Orange

HONEY-GLAZED MARKET CARROTS  
Mint, Pine Nuts, Parsley

ROASTED BRUSSELS SPROUTS,  
CIPPOLINI ONIONS  
Lemon Brown Butter

HORSERADISH MASHED POTATOES  
Cayenne

CANDIED YAMS, POPPY SEEDS  
Crunchy Grains

CREAMED SPINACH  
Nutmeg, Black Pepper

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

LOLLA ROSSA, TÊTE DE MOINE  
Shaved Fennel, Braised Quince

## MEZZE

60 per person  
Please Select Three Proteins  
and Two Sides

FALAFEL  
Tahini Sauce

HARISSA CHICKEN SKEWER  
Chickpea Crumble

BEEF SKEWER,  
POMEGRANATE MOLASSES  
Cracked Coriander

LAMB KOFTA, HARISSA YOGURT  
Mint Leaves, Pickled Carrot

JEWELLED RICE PILAF  
Saffron, Currants

CAULIFLOWER SALAD, TAHINI  
Pomegranate Molasses

MARINATED BEET SALAD  
Walnuts, Orange, Feta

FATTOUSH SALAD, PITA CRISPS,  
SUMAC DRESSING  
Tomatoes, Cucumbers, Parsley, Mint

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

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

## RUSTIC FLATBREAD

60 per person  
Please Select Three Flatbreads  
and One Salad

ROASTED BUTTERNUT SQUASH  
Speck, Sage, Smoked Fontina,  
Honey Drizzle

GRILLED BEEF TENDERLOIN  
Potato Purée, Caramelized Onions,  
Truffle Oil

ROASTED KURI SQUASH,  
TRUFFLE WHIPPED TOFU  
Chiles, Pickled Onion, Gremolata

HEN OF THE WOODS MUSHROOMS,  
SWEET RUTABAGA  
Provolone Picante, Oregano,  
Aged Balsamic

SHRIMP SAUSAGE, LEMON RICOTTA  
Fresno Peppers, Salmoriglio,  
Crunchy Garlic

ROASTED TOMATOES, BASIL  
Fresh Mozzarella, Pecorino

PIZZA BIANCA  
Stracciatella, Mortadella

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

BUTTERNUT SQUASH RAVIOLI  
Celery Root, Grana Padano,  
Brown Butter

CHEESE TORTELLINI, VODKA SAUCE  
Green Beans

MUSHROOM RAVIOLI, GUANCIALE  
Pine Nuts, Rosemary,  
Roasted Sunchoke

TROFIE 'CACIO E PEPE'  
Parmigiano Reggiano, Pecorino

RIGATONI POMODORO  
Parmigiano Reggiano, Basil

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  
Egg, Cornichons, Fines Herbs

NIÇOISE SALAD,  
FENNEL-CRUSTED AHI TUNA  
Haricot Verts, Cherry Tomato,  
Quail Egg

HARICOT VERTS SALAD  
Shallots, Dill

RATATOUILLE, PISTOU  
Basil, Capers, Parsley, Lemon

## NYC FOOD TRUCK

75 per person  
Please Select Five Items

BARBEQUE PORK BAO BUN  
Hoisin, Cucumber

BEEF EMPANADA  
Chimichurri, Avocado, Cilantro Crema

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

GREEN CHILE-MARINATED  
CHICKEN TAMALES  
Salsa Verde, Cotija Cheese, Radishes,  
Pickled Red Onions, Jalapeños

HOT FRIED CHICKEN SLIDER  
Sweet Togarashi, Nasturtium,  
Bread & Butter Pickles

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

SUGAR & SPICE PORK RIBS  
Fennel, Radicchio, Citron Vinaigrette

POTATO PIEROGI, CAVIAR  
Sour Cream, Chives

HOUSEMADE PASTRAMI, RYE  
Aged Gruyere, Deli Mustard

GRILLED CORN,  
AVOCADO TOASTADA  
Spicy Mayo, Cotija, Pickled Onion

## ASIAN-INSPIRED

75 per person  
Please Select Five Items

CHILLED SOBA NOODLES  
Peanut Sauce, Shaved Vegetables

CRISP DUCK SALAD  
Cashews, Frisée, Chilies, Thai Basil

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

SESAME CUCUMBER SALAD  
Ginger, Scallion

SPICED FRIED CHICKEN, BASIL  
Lime Aioli

SPICY LAMB RIBS  
Lemongrass Crunch

CHICKEN DUMPLING  
Tamarind – Basil Sauce

SHRIMP DUMPLING  
Ginger, Garlic Sauce

VEGETABLE DUMPLING  
Sesame – Soy Sauce

BAHN MI  
Pâté Maison, Foie Gras Rouille,  
Pickled Vegetables, Cilantro

SHIITAKE BAO BUN  
Shiso, Pickled Carrots, Spicy Quince

BARBECUE BAO BUN  
Hoisin, Cucumber

SHRIMP TEMPURA 'OKONOMIYAKI'  
Kewpie Mayo, Worcestershire Sauce,  
Bonito Flakes

BEEF BULGOGI TACO  
Apple and Brussels Sprouts Kimchi



# 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](mailto: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