

# MANHATTA



## EVENTS

[INQUIRE HERE](#)

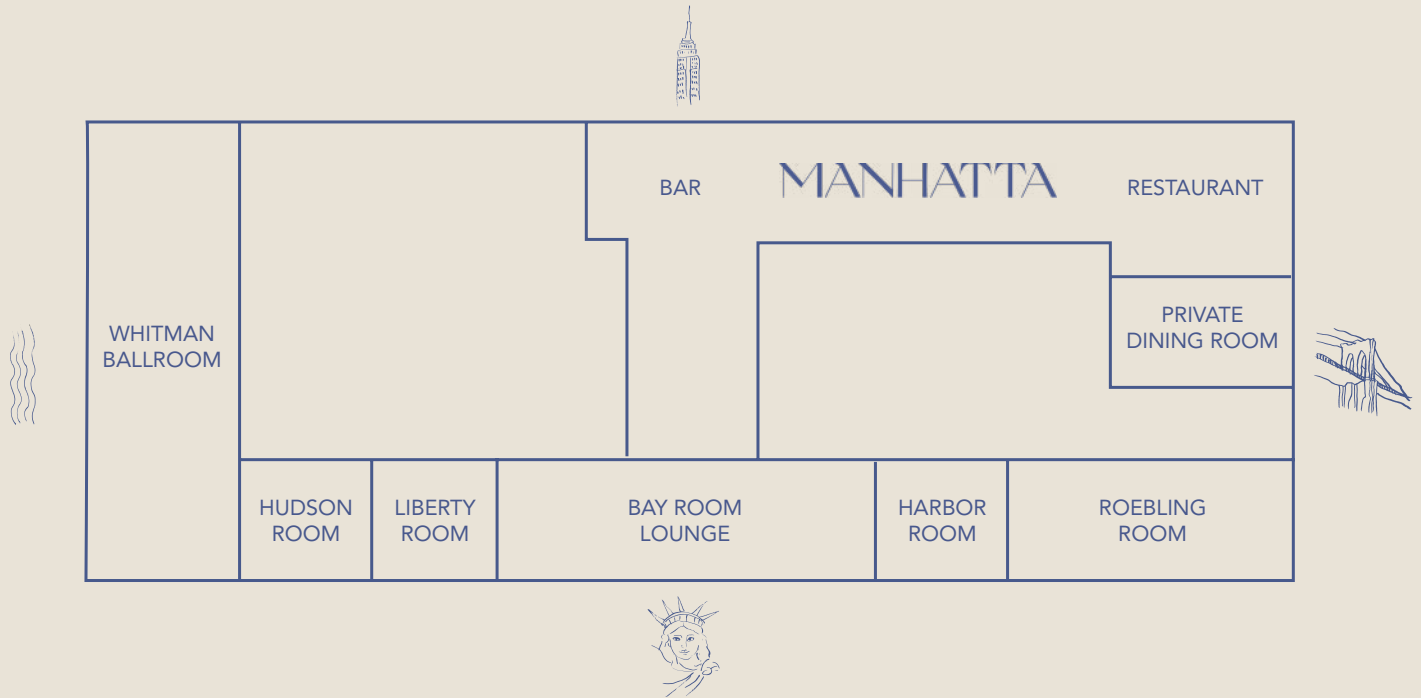
28 Liberty St, 60th floor  
New York, NY 10005



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

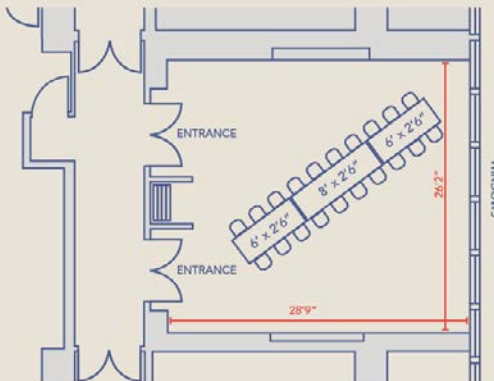
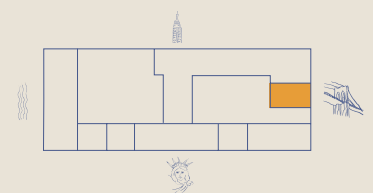
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## ROOM DIMENSIONS

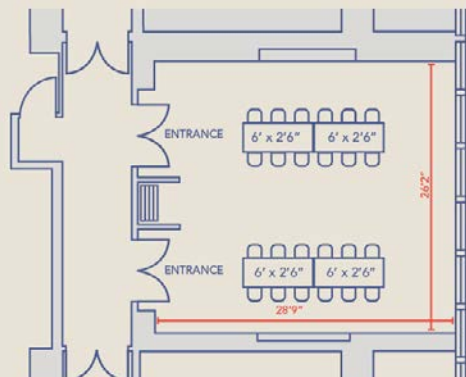
884 sq. ft.

34' X 26'

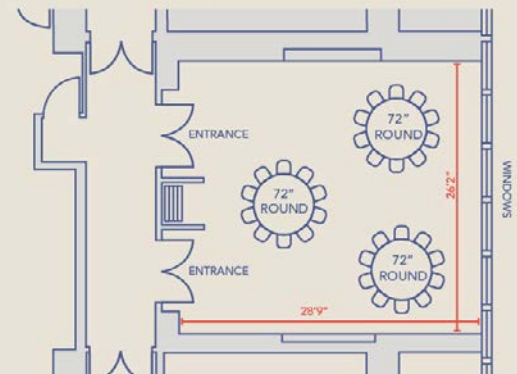
Ceiling height: 9 ft.



20 SEATED\*  
ONE LONG TABLE



24 SEATED\*  
TWO LONG TABLES

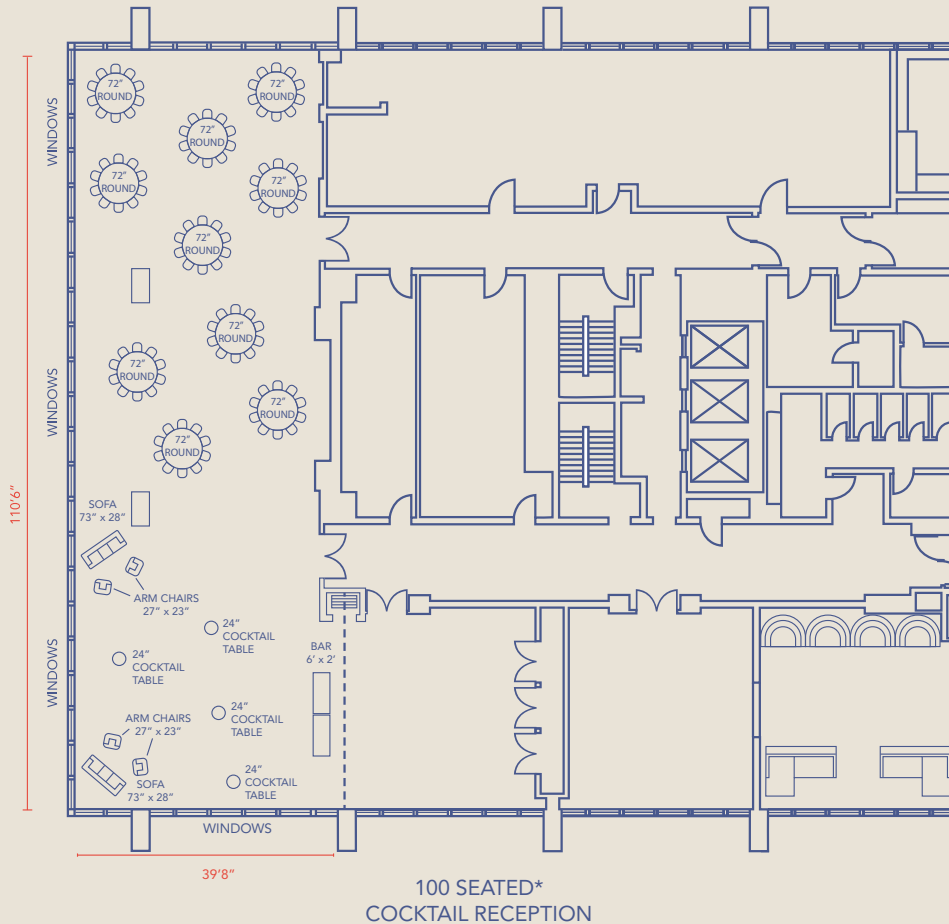


30 SEATED\*  
ROUND TABLES

\*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.



## NUMBER OF GUESTS

200 seated  
250 standing

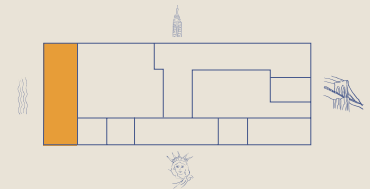
## FOOD & BEVERAGE MINIMUMS

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

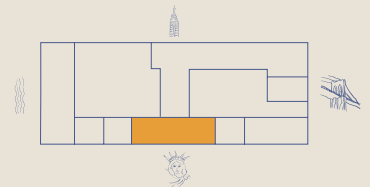
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## ROOM DIMENSIONS

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

December dinner 13,500

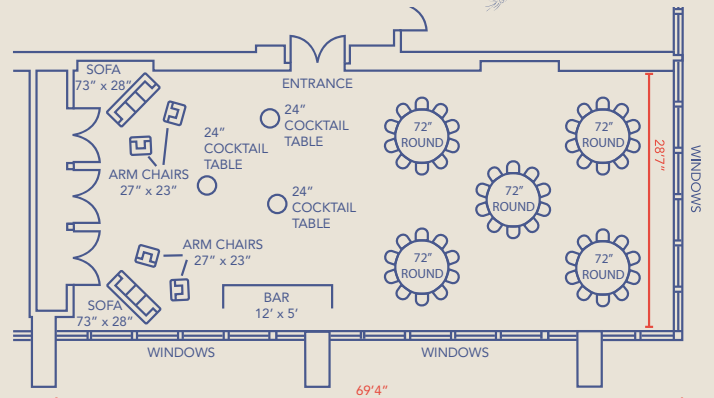
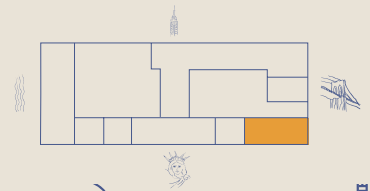
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## ROOM DIMENSIONS

1,800 sq. ft.

62' x 26'

Ceiling height: 10.5 ft.



50 SEATED\*

COCKTAIL RECEPTION + SEATED DINNER



# HARBOR, LIBERTY, AND HUDSON ROOMS

The Harbor, Liberty, and Hudson rooms are ideal for small to mid-sized gatherings. Located on the southwest side of the floor, each has their own captivating views that inspire their names. With credenzas and lounge furniture for your convenience and comfort, these rooms can be added to larger adjacent rooms via double doors, making them ideal for bridal parties, staging areas, and green rooms.



## NUMBER OF GUESTS

32 seated

40 standing

## FOOD & BEVERAGE MINIMUMS

Breakfast 2,500

Lunch 2,500

Dinner 5,000

December dinner 6,000

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

## ROOM DIMENSIONS

690 sq. ft.

27' x 26'

Ceiling height: 10.5 ft.



Top Left: Liberty Room

Bottom Left: Harbor Room

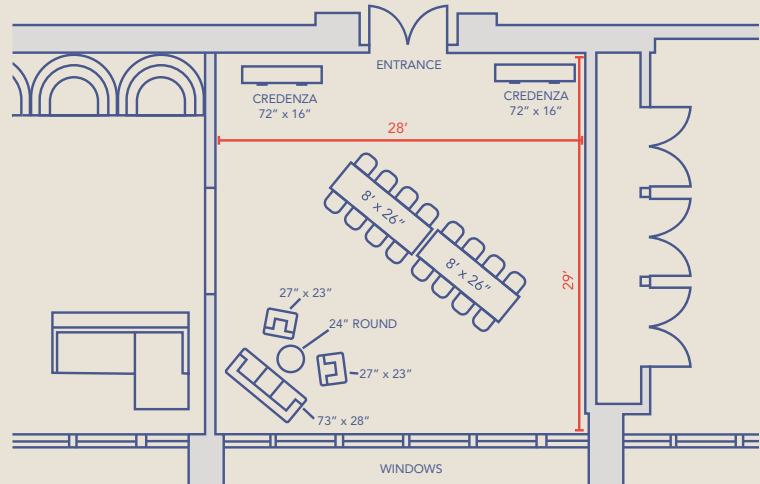
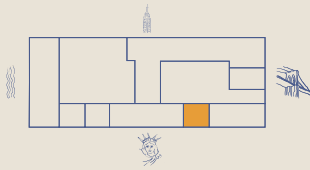
Bottom Right: Hudson Room



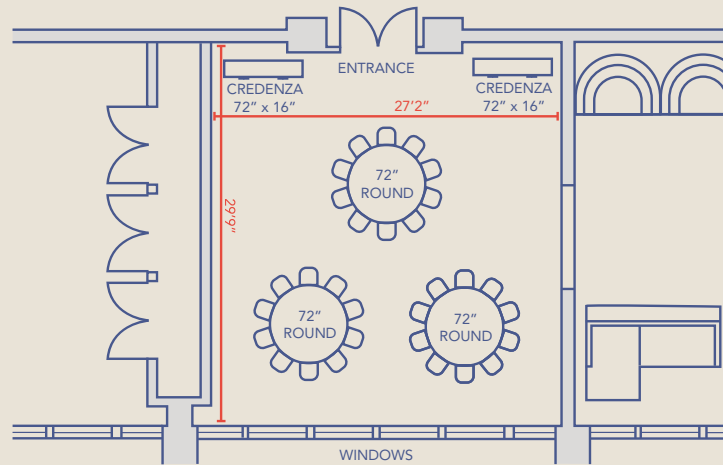
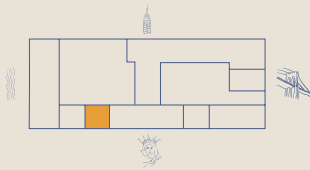


# HARBOR, LIBERTY, AND HUDSON ROOMS

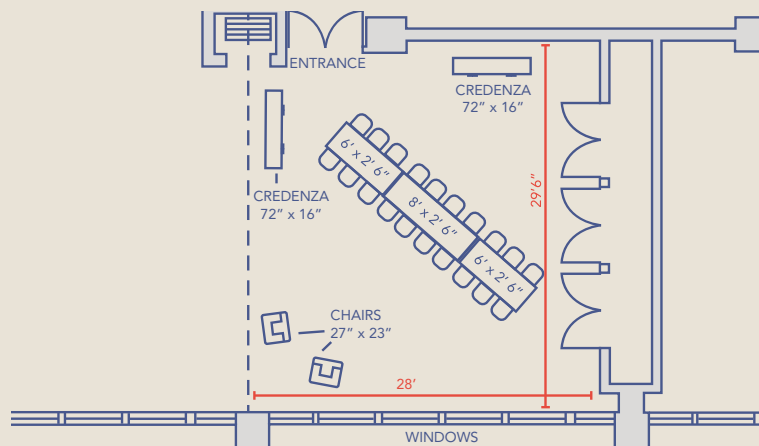
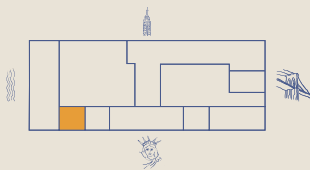
## HARBOR ROOM 16 GUESTS



## 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

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

## ROOM DIMENSIONS

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









# CONTINENTAL BREAKFAST

Please Select Five Items  
55 per guest

## SELECTION OF BREAKFAST PASTRIES

Mini Croissant  
Mini Pain Au Chocolate  
Seasonal Muffin  
Double Chocolate Chip Muffin (Gluten-Free)  
Cinnamon Raisin Scone

## SELECTION OF NEW YORK BAGELS

Served with Sweet Butter, Preserves, and Cream Cheese

## FRESH FRUIT AND BERRIES CUP

## SLICED FRUIT AND BERRIES PLATTER

## HOUSE-MADE GRANOLA BAR

## VEGAN OVERNIGHT OATS

Banana, Date, Almond

## VEGAN OVERNIGHT OATS

Dried Fruits, Almond Milk

## COCONUT OVERNIGHT OATS

Pistachios and Blueberries

## CHIA SEED PUDDING

Coconut, Passionfruit

## YOGURT PARFAIT WITH MAPLE OAT GRANOLA AND SPICED APPLE COMPOTE

## SMASHED AVOCADO TOAST

Radish, Green Onion, Jalapeno, Sunflower Seeds

## SMASHED AVOCADO TOAST

Smoked Salmon, Cucumber, Dill, Red Onion

## SMOKED SALMON\*

Eggs Mimosa, Capers, Red Onion, Pumpernickel Bread

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



# BUFFET BREAKFAST

Choice of Three Mains and Three Sides  
75 per guest

## MAINS

Please Select Three

BRIOCHE FRENCH TOAST  
Cherry Compote, Whipped Crème Fraiche

SOFT-SCRAMBLED EGGS\*  
Chive, Crème Fraiche

BREAKFAST WRAP,  
ROASTED RED PEPPERS, SPINACH  
Scrambled Egg Whites, Whole Wheat Wrap

BACON, EGG, CHEESE SANDWICH  
English Muffin

EGG WHITE BREAKFAST SANDWICH,  
WHOLE WHEAT ENGLISH MUFFIN  
Spinach, Roasted Tomatoes, Turkey Bacon

EGG WHITE FRITTATA  
Kale, Bell Pepper, Ricotta Salata

EGG WHITE FRITTATA  
Spinach, Goat Cheese

FRITTATA  
Sun Dried Tomatoes, Arugula And Mozzarella

## SIDES

Please Select Three

APPLEWOOD-SMOKED BACON

ROSEMARY-ROASTED MARBLE POTATOES  
Caramelized Onions, Sage

PORK AND SAGE BREAKFAST SAUSAGE\*

CHICKEN AND APPLE BREAKFAST  
SAUSAGE

ROASTED BREAKFAST POTATOES  
Smoked Paprika, Bell Pepper

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



# 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 three-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 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