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

WHITMAN BALLROOM
BAY ROOM BUYOUT
MANHATTA RESTAURANT BUYOUT
PRIVATE DINING ROOM
WHITMAN BALLROOM
BAY ROOM LOUNGE
HARBOR ROOM
ROEBLING ROOM
HUDSON ROOM
LIBERTY ROOM
HARBOR ROOM

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’)

BAR
MANHATTA RESTAURANT
PRIVATE DINING ROOM
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.

*Sample Event Layouts
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

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

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**

- 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
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
1,800 sq. ft.
62’ x 26’
Ceiling height: 10.5 ft.

*Sample Event Layouts

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.
**HARBOR ROOM**
16 GUESTS

**LIBERTY ROOM**
30 GUESTS

**HUDSON ROOM**
20 GUESTS

*Sample Event Layouts*
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’
# LUNCH

**THREE-COURSE MENU**
Choice of one first course, two entrées, and one dessert
95 per person

<table>
<thead>
<tr>
<th>First Course</th>
<th>Entree</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Please Select One</td>
<td>Please Select Two</td>
<td>Please Select One</td>
</tr>
</tbody>
</table>
| GEM WEDGE SALAD, MARINATED BEETS  
Pecorino Tartufello, Tat Soi, Black Pepper Aioli | ATLANTIC SALMON, BEURRE ROUGE  
Parsnip Puree, Baby Vegetables | RICOTTA CHEESECAKE, POACHED PEARS  
(GF)  
Juniper Streusel, Meyer Lemon Sorbet |
| ROSETTE LETTUCE WITH ROASTED MAITAKE MUSHROOM  
Whipped Ricotta, Crispy Quinoa, Meyer Lemon Vinaigrette | POACHED HALIBUT, CHAMPAGNE BEURRE BLANC  
Root Vegetables, Artichoke, Sorrel | PASSION FRUIT CHOCOLATE TART  
Blackberries, Cassis Sorbet |
| BURRATA WITH GRILLED BUTTERNUT SQUASH  
Sour Cherry Vinaigrette, Pepita Puree | ROASTED CHICKEN, PORCINI MUSHROOM SAUCE  
Yellow Polenta, Glazed Porcini, Chervil | PINEAPPLE UPSIDE DOWN CAKE  
Kumquat Jam, Coconut-Caramel Sorbet |
| LOLLA ROSA WITH ROASTED FENNEL  
Honey Crisp Apple, Aged Manchego, Caramelized Almonds, Mango Vinaigrette | BRAISED SHORT RIB, AGED BALSAMIC  
Celery Root Puree, Brussel Sprouts, Glazed Cipollini Onions | VANILLA HAZELNUT LATTE MOUSSE CAKE  
Espresso Chocolate Sauce, Milk Sorbet |
| CHICORY SALAD WITH PICKLED PEAR  
Castlevetrano Olives, Sesame Crumble, Pecan Vinaigrette | ROASTED FILET OF BEEF, HONEY JUS  
Pomme Puree, Braised Leeks, Crispy Shallot | GINGER MOLASSES CAKE, POACHED APPLES  
(V, GF)  
Walnut Crumble, Cider Sorbet |
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
- 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 Canapés

MAC AND CHEESE CROQUETTE (V)
Aged Gouda Fondue

STRAWBERRY TOAST, CRANBERRIES (V)
Wildflower Honey, Coriander

BUTTERNUT SQUASH SUMMER ROLL (V, VGN)
Pepita, Cilantro

ROOT VEGETABLE POT PIE (V)
Mushrooms, Leeks

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
GRUYÈRE CRACKERS
SPICY SESAME GRISINI
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
PASION 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
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, Meyer Lemon, Puffed Rice

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
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, CIPOLLINI 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

Pasta
Please Select Three Pastas and One Salad

MUSHROOM RAVIOLI, GUANCIALE
Pine Nuts, Rosemary, Roasted Sunchookes

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
Pecorino, 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

NYC Food Truck
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
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