

# MANHATTA



## WEDDINGS

[INQUIRE HERE](#)

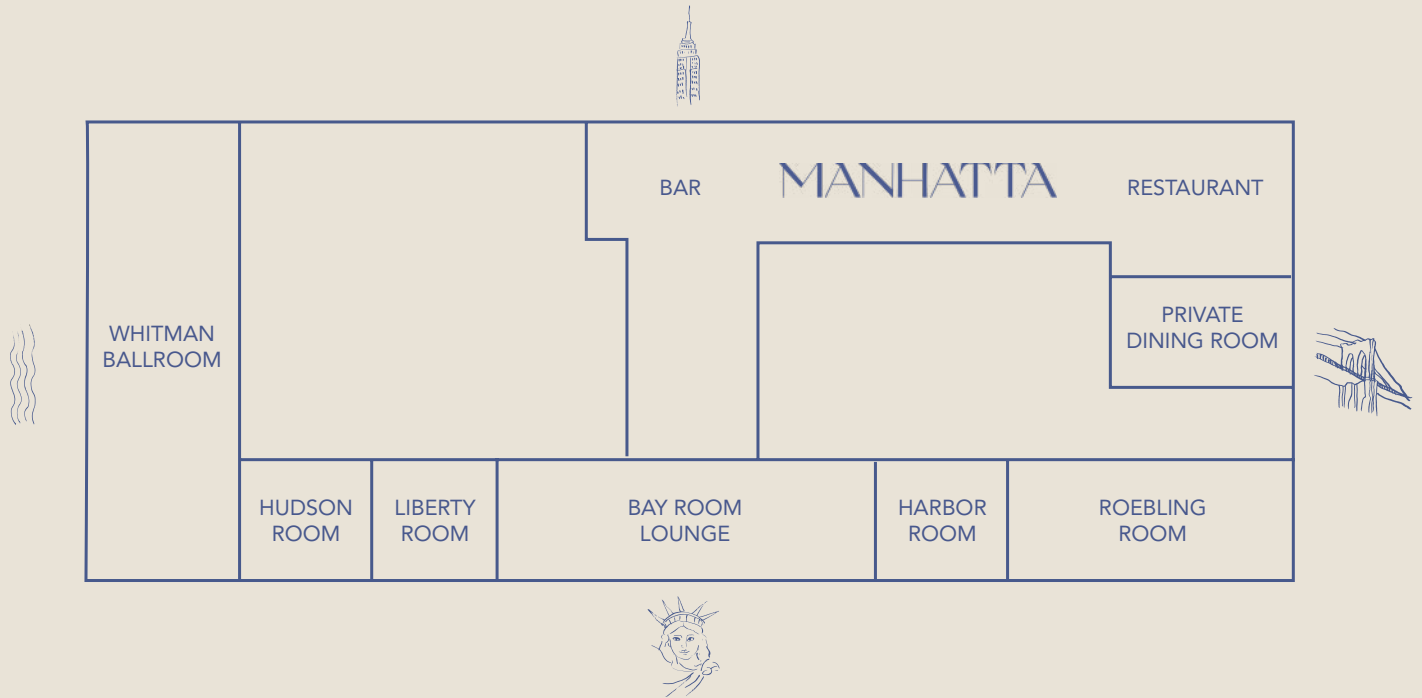
28 Liberty St, 60th floor  
New York, NY 10005



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 (SEATED/STANDING)	DIMENSIONS
60th FLOOR BUYOUT	150/250*	22,424 sq. ft.
BAY ROOM BUYOUT	150/250*	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	150/250*	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')

\*Capacity dependent on dance floor



# 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

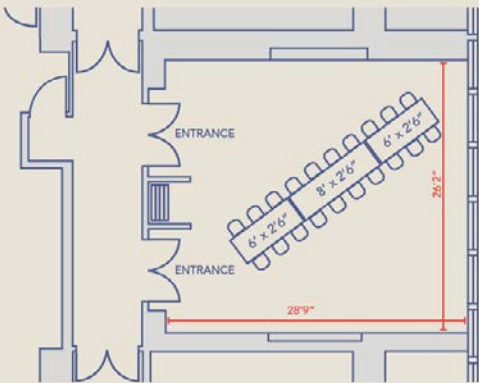
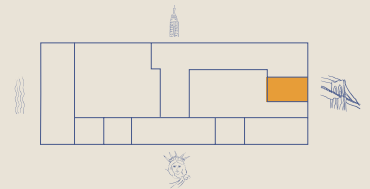
## FOOD & BEVERAGE MINIMUMS

Breakfast 2,750  
Lunch 2,750  
Dinner 5,500  
December dinner 6,500

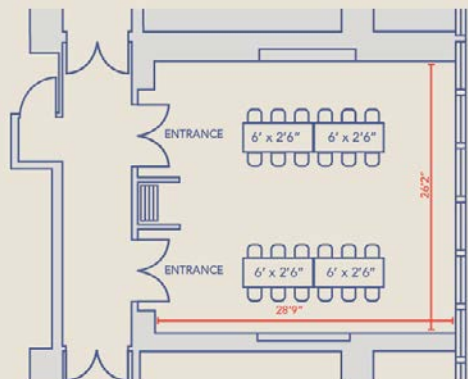
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## ROOM DIMENSIONS

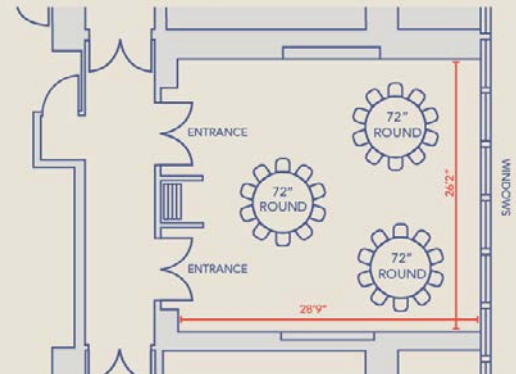
884 sq. ft.  
34' X 26'  
Ceiling height: 9 ft.



20 SEATED\*  
ONE LONG TABLE



24 SEATED\*  
TWO LONG TABLES



30 SEATED\*  
ROUND TABLES

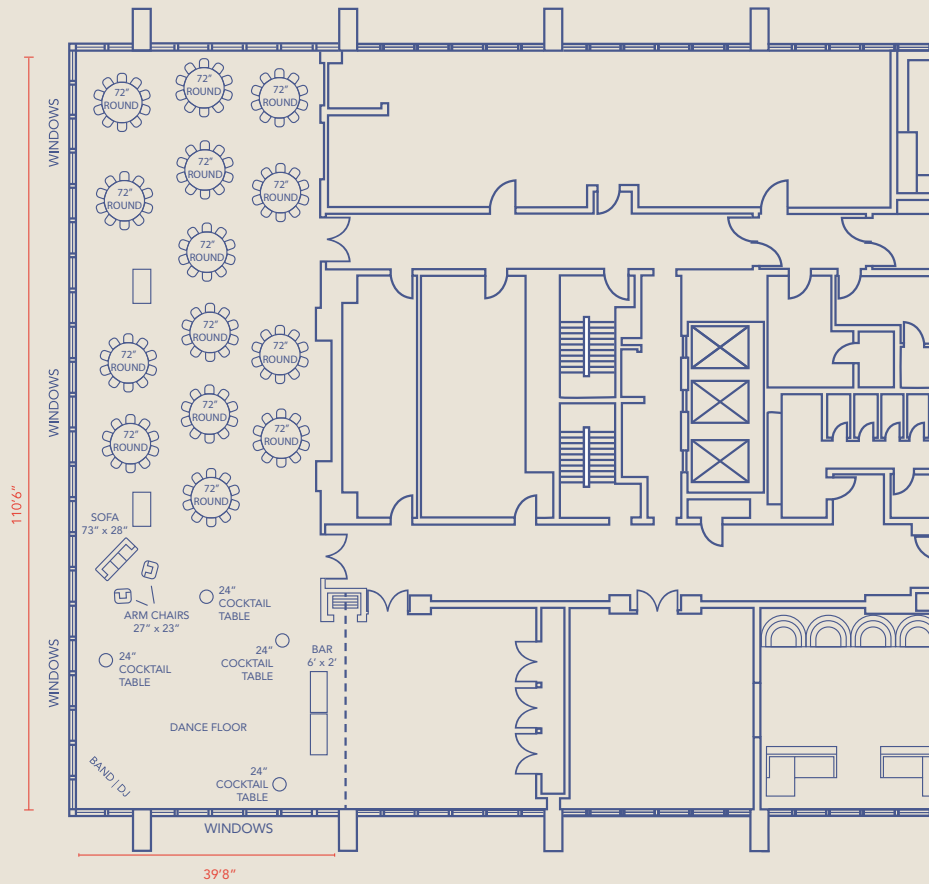
\*Sample Event Layouts





# 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.



140 SEATED WITH DANCE FLOOR

## NUMBER OF GUESTS

- 175 seated
- 150 seated with dance floor
- 250 standing

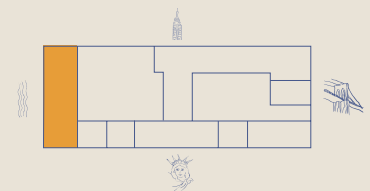
## FOOD & BEVERAGE MINIMUMS

- 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.



\*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.

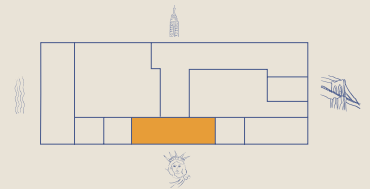


**NUMBER OF GUESTS**  
150 standing

**FOOD & BEVERAGE MINIMUMS**  
Breakfast 10,000  
Lunch 10,000  
Dinner 20,000

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.



## NUMBER OF GUESTS

75 seated  
100 standing

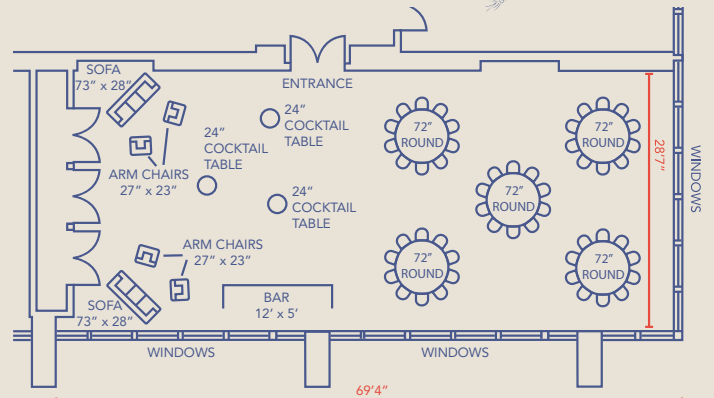
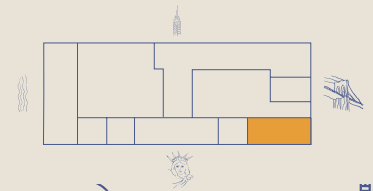
## FOOD & BEVERAGE MINIMUMS

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.



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

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.

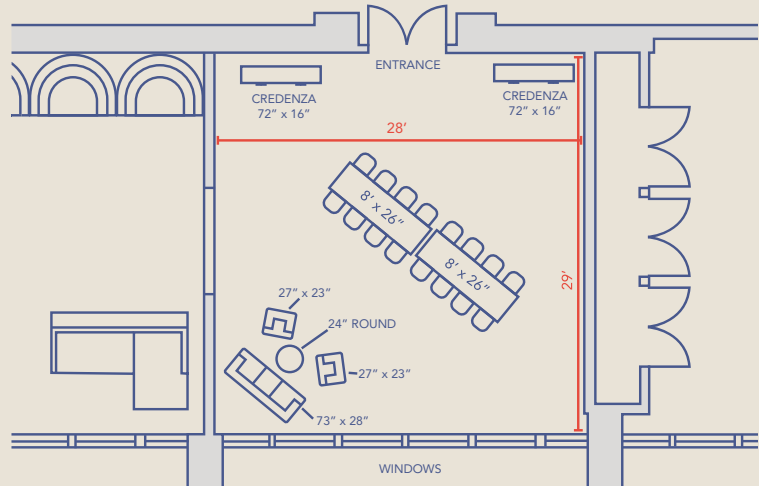
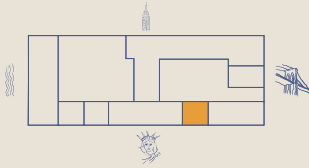


Top Left: Liberty Room  
Bottom Left: Harbor Room  
Bottom Right: Hudson Room

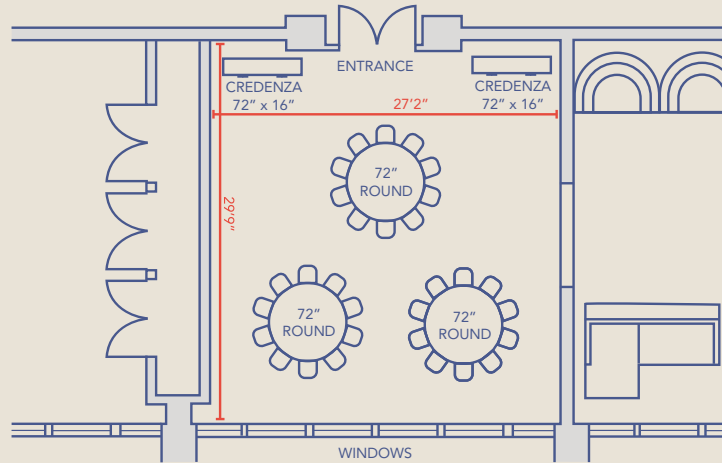
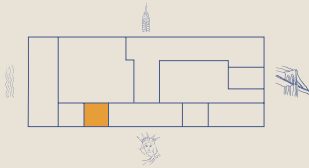


# HARBOR, LIBERTY, AND HUDSON ROOMS

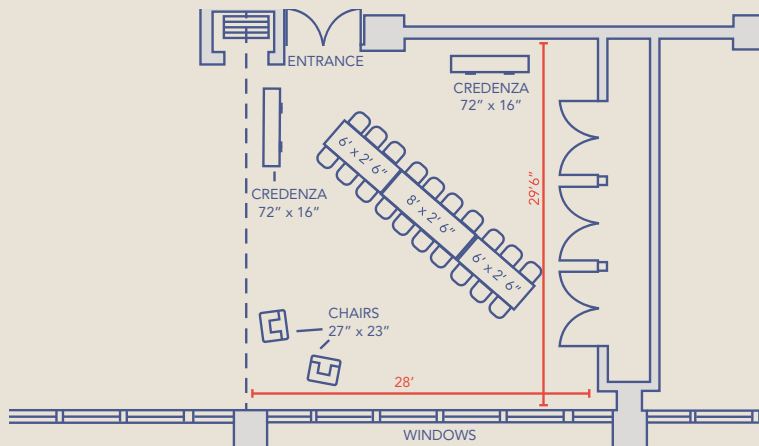
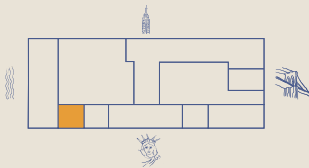
## HARBOR ROOM 16 GUESTS



## LIBERTY ROOM 30 GUESTS



## HUDSON ROOM 20 GUESTS



\*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

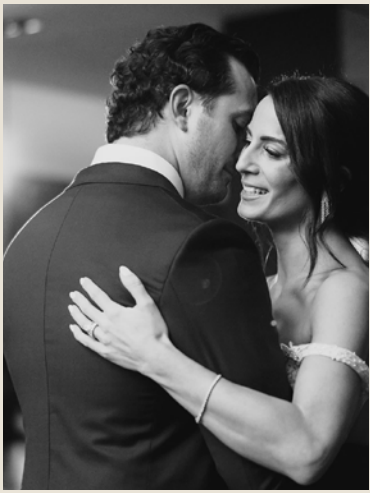
Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## ROOM DIMENSIONS

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











# WEDDING PACKAGES

Tables, chairs, china, and glassware; pale gray table linen; a stationary bar; and event staff are all included with your wedding package reservation.

## Diamond

Based on a Five-Hour Event

PASSED CANAPÉS  
Choice of 8 for 60 Minutes

ARTISANAL BOARD  
Choice between Crudité and Cheese & Charcuterie

TWO-COURSE SEATED DINNER  
Choice of Entrée

CONFECTIONS  
Choice of Five Confections

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 20 per guest

Complimentary Sparkling Toast  
Complimentary Cake Cutting

475 per guest

## Ruby

Based on a Five-Hour Event

PASSED CANAPÉS  
Choice of 6 for 60 Minutes

TWO-COURSE SEATED DINNER  
Choice of Entrée

CONFECTIONS  
Choice of Four Confections

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 20 per guest

Complimentary Sparkling Toast  
Complimentary Cake Cutting

435 per guest

## Emerald

Based on a Five-Hour Event

PASSED CANAPÉS  
Choice of 6 for 60 Minutes

TWO-COURSE SEATED DINNER  
Choice of Entrée

CONFECTIONS  
Choice of Three Confections

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

Add a specialty cocktail to the above beverage package for an additional 20 per guest

Complimentary Sparkling Toast  
Complimentary Cake Cutting

385 per guest

# WEDDING OFFERINGS

## Passed Canapes

SPRING VEGETABLE RATATOUILLE (Vegan, Gluten Free)  
Basil

BLACK TRUFFLE ARANCINI (Vegetarian)

BURRATA CROSTINI (Vegetarian, Can Be Made Vegan)  
Tomato, Basil

PICKLED BEETS (Vegetarian, Gluten Free, Can Be Made Vegan)  
Kumquats, Smoked Goat Cheese

GOLDEN OSETRA CAVIAR (Gluten Free)\*  
Chive Crème Fraiche, Crispy Potato

SPICY TUNA TARTARE\*  
Toasted Brioche

BLACK BASS CRUDO (Gluten Free)\*  
Citrus, Cilantro

GRILLED SHRIMP  
Lime, Chili Aioli

SMOKED SALMON RILLETTE\*  
Dill, Rye

LOBSTER ROLL  
Celery, Beurre Blanc

CRISPY CHICKEN SLIDER  
Pickled Fresno

BEEF SLIDER  
Cooper Sharp, Caramelized Onions

BEEF TARTARE\*  
Puffed Sunchoke, Traditional Garnishes

## Bar Snacks

PURPLE SWEET POTATO CHIPS, UMAMI POWDER (Can be made Vegan)

MIXED NUTS (Vegan, Gluten Free)

THREE CHEESE GRISSINI (Vegetarian)

## 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



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

# WEDDING OFFERINGS

## First Course

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  
Castelvetrano Olives, Sesame Crumble, Pecan Vinaigrette

MARKET GREENS SALAD  
Radishes and Fines Herbes

## Entree

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

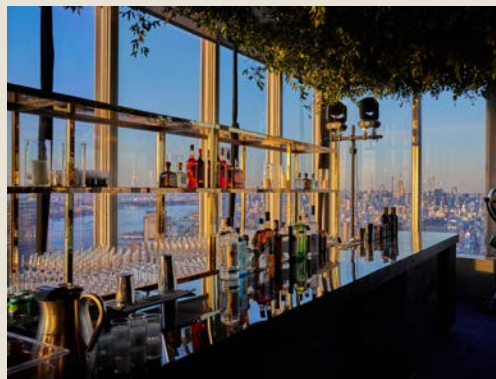
BRAISED SHORT RIB, AGED BALSAMIC  
Celery Root Puree, Brussel Sprouts, Glazed Cipollini Onions

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

## Confections

STRAWBERRY THAI BASIL DOUGHNUT  
BLUEBERRY LAVENDER CUPCAKE  
S'MORES TART  
PINEAPPLE COCONUT TART  
HONEY RHUBARB FINANCIER  
BLACKBERRY RICOTTA CREAM PUFF  
ROSEMARY PEACH SANDWICH COOKIE  
BANANA CREAM PARFAIT  
CHOCOLATE MARSHMALLOW SHORTBREAD COOKIE  
CHERRY BROWNIE ICE CREAM SANDWICH (GF)  
RASPBERRY VANILLA CHEESECAKE (GF)  
STRAWBERRY YOGURT MACARON (GF)  
DARK CHOCOLATE BUDINO (GF)  
PANNA COTTA WITH BLUEBERRY COMPOTE AND OAT CRUMBLE (VEGAN, GF)  
LEMON ALMOND POPPY SEED CAKE (VEGAN, GF)  
BLUEBERRY CROSTATA (VEGAN)  
PASSION FRUIT CHOCOLATE TART (VEGAN)

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





# ADDITIONAL OPTIONS

Additional First Course Selection - 15

\*Maximum of 2 Selections per Course

Additional Entrée Selection - 25

\*Maximum of 2 Selections per Course

Additional Mid-Course - 20

Additional Dessert Selection - 12

\*Maximum of 2 Selections per Course





# 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 five-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 180 days prior to the wedding.

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 is the Director of Events at Manhatta, overseeing the property's expansive event spaces atop 28 Liberty Street in Lower Manhattan.

In her impressive 18-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**  
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.



# PREFERRED VENDORS

## AUDIOVISUAL

PANAVID, INC.  
[www.panavid.com](http://www.panavid.com)  
 (914) 533 - 6500  
 Jim Novack  
[jnovack@panavid.com](mailto:jnovack@panavid.com)

PRO SHO EVENT SERVICES  
[www.mergemgt.com](http://www.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)

## FLORALS & DECOR

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

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

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

DAMSEFLY FLOWERS  
[www.damselflyflowers.com](http://www.damselflyflowers.com)  
 (914) 533 - 6500  
[brenda@damselflydesigns.com](mailto:brenda@damselflydesigns.com)

FDK FLORALS  
[www.fdkflorals.com](http://www.fdkflorals.com)  
 (425) 608 - 3341  
 Fernando Kabigting  
[info@fdkflorals.com](mailto:info@fdkflorals.com)

FOX FODDER FARM  
<https://foxfodderfarm.com>  
 (845) 617-6802  
[studio@foxfodderfarm.com](mailto:studio@foxfodderfarm.com)

## PHOTOGRAPHY & VIDEOGRAPHY

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

SAMM BLAKE PHOTO  
[sammlakeweddings.com](http://sammlakeweddings.com)  
 (631) 464 - 3799  
[hello@sammlake.com](mailto:hello@sammlake.com)

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

# PREFERRED VENDORS

## ENTERTAINMENT

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

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

EMPIRE FORCE EVENTS  
[www.empireforce.com](http://www.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)

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

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

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

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

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

## MISCELLANEOUS

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

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

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

LUXE PHOTO BOOTH  
[www.luxphotoboothnyc.com](http://www.luxphotoboothnyc.com)  
 (347) 513-2787  
[events@luxphotoboothnyc.com](mailto:events@luxphotoboothnyc.com)

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

THE ARK CAFE  
[www.thearkcafenyc.com](http://www.thearkcafenyc.com)  
 516-858-9265  
[info@thearkcafenyc.com](mailto:info@thearkcafenyc.com)

WATERCOLOR ARTIST  
[www.snapchicweddingpainting.com](http://www.snapchicweddingpainting.com)  
[hello@snapchicweddings.com](mailto:hello@snapchicweddings.com)

# PREFERRED EVENT PLANNERS

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

C & G WEDDINGS  
[candgweddings.com](http://candgweddings.com)  
Jeannie Uyanik  
[jeannie@candgweddings.com](mailto:jeannie@candgweddings.com)

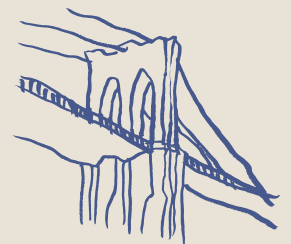
GREEN APPLE WEDDING & EVENTS  
[www.greenappleweddings.com](http://www.greenappleweddings.com)  
Kate O'Donnell Diaz  
(646) 294 - 0529  
[kate@greenappleweddings.com](mailto:kate@greenappleweddings.com)

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

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

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





# THANK YOU!

We look forward to welcoming you at Manhatta. For questions or booking inquiries, please contact our events team [here](#).

## MANHATTA

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New York, NY 10005