

EVENTS AT MANHATTA



Manhatta is a restaurant and event space from Danny Meyer's Union Square Hospitality Group. Perched sixty stories above Lower Manhattan, Manhatta offers stunning views of New York City, its bridges, and waterways. Manhatta's event spaces range from intimate to grand, with flexible menus to suit every occasion

General Information

COST AND BILLING

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.

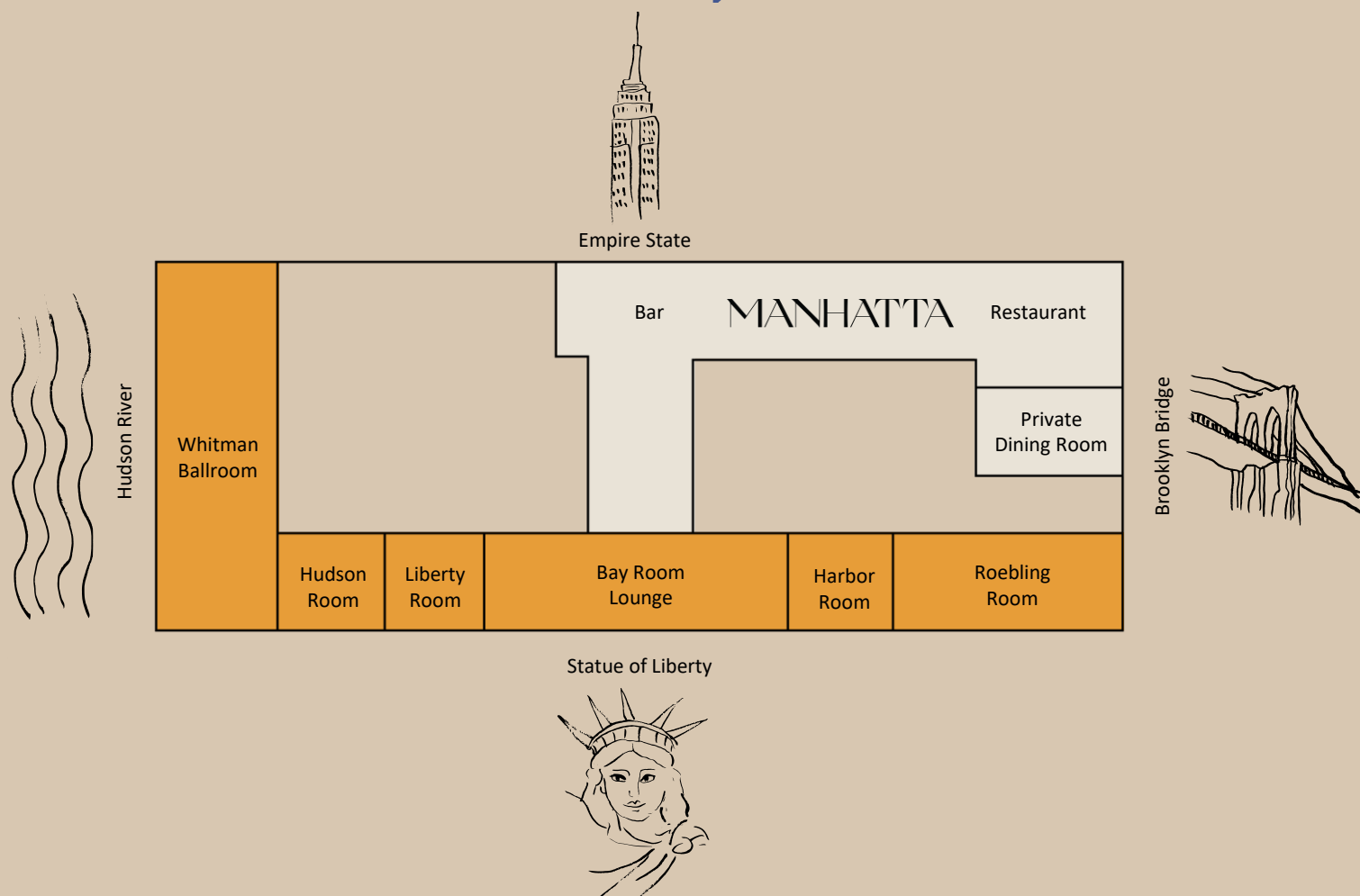
The last call for all beverage packages will be thirty minutes prior to the contracted end time, unless an extension was agreed to prior to the event

CONTACT

For details on pricing, availability, and for further information, please contact us at mvolpicelli@ushg.com

We look forward to seeing you soon!

Event Spaces



ROOM

SEATED/STANDING

60th FLOOR BUYOUT	400/625
BAYROOM BUYOUT	200/500
MANHATTA RESTAURANT BUYOUT	100/175
PRIVATE DINING ROOM	35/40
WHITMAN BALLROOM	200/250
BAY ROOM LOUNGE	- /150
ROEBLING ROOM	75/100
HUDSON ROOM	32/40
LIBERTY ROOM	32/40
HARBOR ROOM	32/40

MANHATTA



MANHATTA, the restaurant, offers northern and eastern exposures, with 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.

RESTAURANT CAPACITY

100 Guests Seated

175 Guests Standing

FOOD AND BEVERAGE MINIMUMS

Lunch 30,000

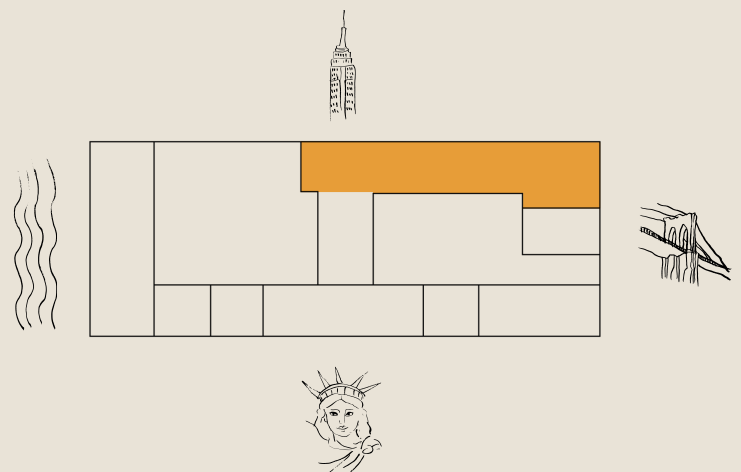
Dinner 75,000



DIMENSIONS

150' X 26'

3,900 sq. ft.



Private Dining Room



Overlooking the East River, the Brooklyn skyline, and the Brooklyn, Manhattan and Williamsburg Bridges, our private dining room is the perfect setting for a wide range of party sizes.

ROOM CAPACITY

35 Guests Seated

40 Guests Standing

FOOD AND BEVERAGE MINIMUMS

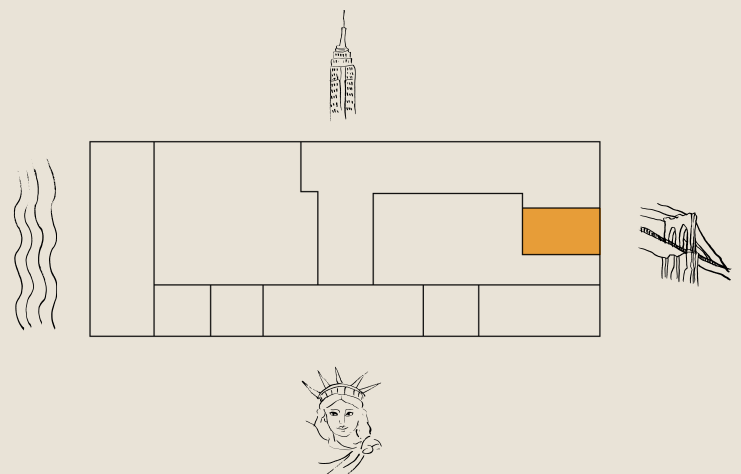
Lunch 2,750

Dinner 5,500

DIMENSIONS

34' X 26'

884 sq. ft.



Whitman Ballroom



Named for the poet Walt Whitman who penned Manahatta, is located on the west side of the 60th floor. This space has northern, western and southern exposures, overlooking Manhattan, the Hudson River, and the Bay.

ROOM CAPACITY

200 Guests Seated

250 Guests Standing

FOOD AND BEVERAGE MINIMUMS

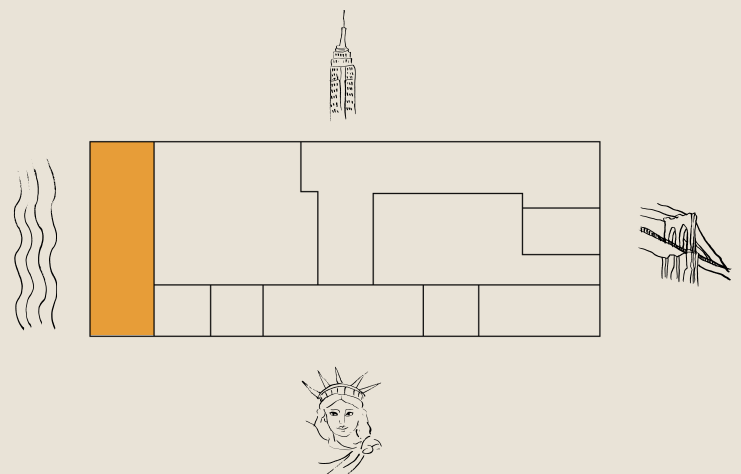
Lunch 15,000

Dinner 40,000

DIMENSIONS

105' X 35'

3,650 sq.ft.



Bay Room Lounge



Is our sleek cocktail lounge inviting you to grab a drink at our bar to enjoy views of the New York Harbor and the Statue of Liberty.

CAPACITY

150 Guests Standing

FOOD AND BEVERAGE MINIMUMS

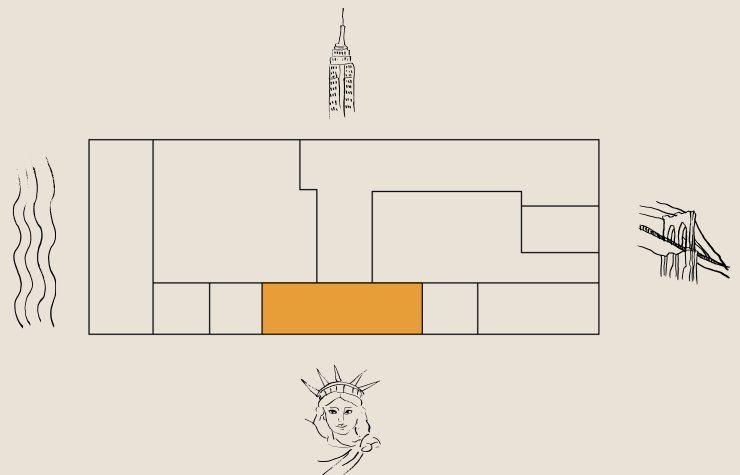
Lunch 10,000

Dinner 20,000

DIMENSIONS

86' x 26'

2,236 sq.ft.



Roebling Room



Named for John A. Roebling, the engineer who designed the Brooklyn Bridge, is located on the southeast side of the 60th floor. It has southern and eastern exposures, with views of the New York Harbor, the East River and the Brooklyn and Manhattan Bridges.

CAPACITY

75 Guests Seated

100 Guests Standing

FOOD AND BEVERAGE MINIMUMS

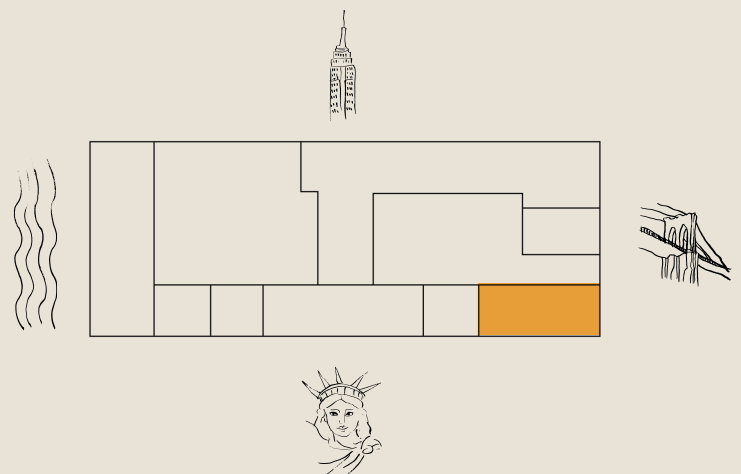
Lunch 6,000

Dinner 12,500

DIMENSIONS

62' x 26'

1,800 sq. ft.



Harbor Room



This room pays homage to the New York Harbor, one of the largest harbors in the world. This space boasts stunning views of this iconic waterway and is located on the south side of the 60th floor.

CAPACITY

32 Guests Seated

40 Guests Standing

FOOD AND BEVERAGE MINIMUMS

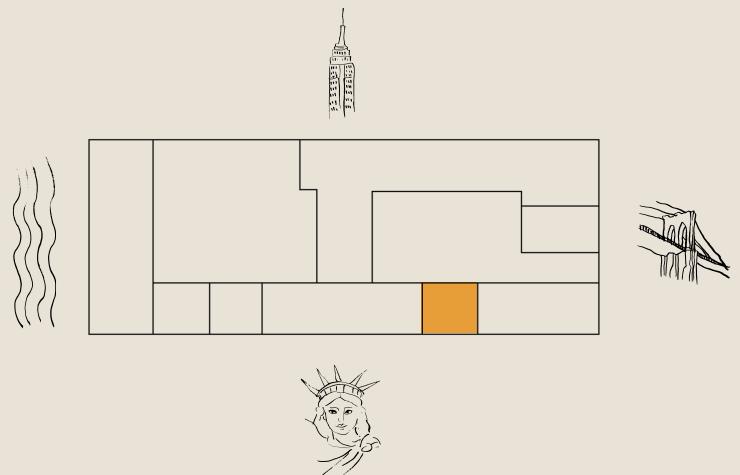
Lunch 2,500

Dinner 5,000

DIMENSIONS

34' x 26'

680 sq. ft.



Liberty Room



Provides unparalleled views of the Statue of Liberty and New York Harbor and is located on the south side of the 60th floor.

CAPACITY

32 Guests Seated

40 Guests Standing

FOOD AND BEVERAGE MINIMUMS

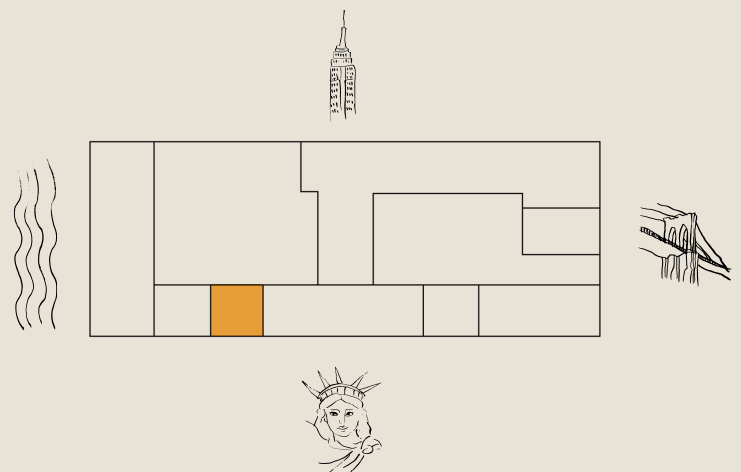
Lunch 2,500

Dinner 5,000

DIMENSIONS

27' x 26'

690 sq. ft.



Hudson Room



Captivates with its unobstructed views of the Hudson River and is located on the southwest side of the 60th floor.

CAPACITY

32 Guests Seated

40 Guests Standing

FOOD AND BEVERAGE MINIMUMS

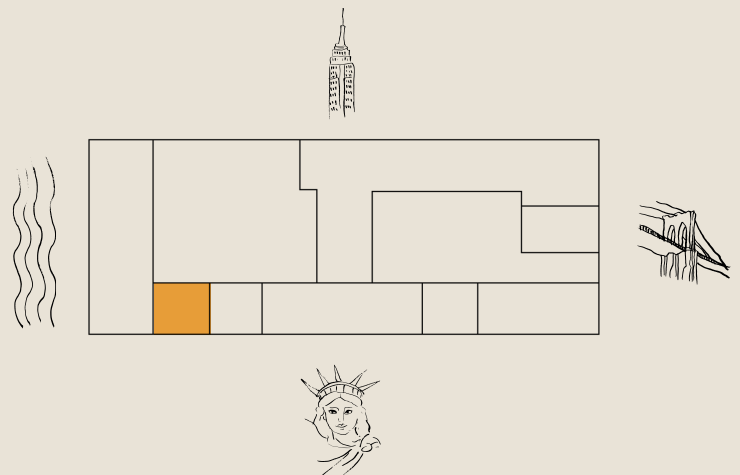
Lunch 2,500

Dinner 5,000

DIMENSIONS

27' x 26'

690 sq. ft.



MENUS



Lunch

THREE-COURSE MENU

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

FIRST COURSE

Please Select One

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*

ENGLISH PEAS, GEM
LETTUCE

*Whipped Pecorino, Orange,
Chives, Pea Greens*

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 Chile*

PISTACHIO – CRUSTED
DUCK BREAST

*Apricot Puree, Caramelized
Fennel, Parsnip*

BLACK PEPPER-CRUSTED
BEEF SHORT RIB

*Spinach Tahini, Fingerling
Potatoes, Castelvetrano Olives,
Pickled Peppers*

ROASTED BEEF TENDERLOIN,
GREEN PEPPERCORN SAUCE

*Potato Confit, Broccolini,
Carrots*

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,
Early Grey Ice Cream*

MATCHA WHITE
CHOCOALTE TART

*Strawberries,
Cookies n' Cream Ice Cream*

ROASTED PLUM
UPSIDE – DOWN CAKE

*Bourbon Caramel,
Ginger Ice Cream*

Dinner

THREE-COURSE DINNER

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

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

FIRST COURSE

Please Select One

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*

ENGLISH PEAS, GEM
LETTUCE

*Whipped Pecorino, Orange,
Chives, Pea Greens*

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 Chile*

PISTACHIO – CRUSTED
DUCK BREAST

*Apricot Puree, Caramelized
Fennel, Parsnip*

BLACK PEPPER-CRUSTED
BEEF SHORT RIB

*Spinach Tahini, Fingerling
Potatoes, Castelvetrano Olives,
Pickled Peppers*

ROASTED BEEF TENDERLOIN,
GREEN PEPPERCORN SAUCE

*Potato Confit, Broccolini,
Carrots*

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,
Early Grey Ice Cream*

MATCHA WHITE
CHOCOALTE TART

*Strawberries,
Cookies n' Cream Ice Cream*

ROASTED PLUM
UPSIDE – DOWN CAKE

*Bourbon Caramel,
Ginger Ice Cream*

ADDITIONAL OPTIONS

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

Additional Mid-Course 20

Additional Entrée Selection 25

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

Selection of Three Canapes
30 Minutes 25
45 Minutes 30
60 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

Bar Snacks

CARROT CHIPS, OLIVE SALT, GREEN PEPPER

BEET CHIPS, ORANGE SALT

SMOKED GOUDA – THYME CRACKERS

MANCHEGO CRACKERS

CHILE – LIME CASHEW BAR MIX

Passed Canapés

MAC AND CHEESE CROQUETTE (V)

Aged Gouda Fondue

ÉPOISSE, BRIE TARTELETTE (V, GF)

Rhubarb Jam, Almonds

MUSHROOM PALMIER,
ARTICHOKE CAPONATA (V)

Pine Nuts, Calabrian Chile

FOCACCIA PANZANELLA,
TOMATOES, CAPERS, BASIL (V)

Aged Balsamic

SWEET PEA, PESTO CROSTINO (V)

Pecorino Romano

VIETNAMESE VEGETABLE SUMMER ROLL (Vegan)

Jalapeño – Yuzu Jam

CAVIAR CRÈME FRAICHE TART (GF)

Chives

FLUKE CRUDO, BLUEBERRIES (GF)

Coriander, Yuzu, Red Amaranth

YELLOWFIN TUNA (GF)

Watermelon, Black Sesame, Spiced Lime

SMOKED SALMON RIELLETTE

Carta di Musica, Pickled Red Onion,

Everything Spice, Dill

PEEKYTOE CRAB CAKE

Lemon Tartar, Old Bay Aioli

MAINE-STYLE LOBSTER ROLL

Butter Roll, Celery

CONNECTICUT-STYLE LOBSTER ROLL

Butter Roll, Celery

POACHED SHRIMP (GF)

Brown Butter, Lemon, Herbs

TART FLAMBEE

*Applewood-Smoked Bacon,
Fromage Blanc, Caramelized Onions*

PASTRAMI RUBEN, RYE

Brown Butter – Tomato Aioli, Fresh Horseradish

HOUSE – MADE BEEF SLIDER, TRUFFLE AIOLI

Parmesan Crisp, Roasted Shiitake Mushrooms

PIGS IN A BLANKET

Pickled Mustard Seeds

LAMB MERGUEZ, LAVASH

Whipped Feta, Pepperonata

Reception Offerings

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
Classic Cocktail Sauce

FLUKE CRUDO
Cherry-Jalapeño 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 RACK 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

Station Offerings

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 PIALF

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

Crisp Rosemary

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 Crudit 

BISTRO

75 per person

Please Select Five Items

COMT  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

House – Made Potato Chips

CONFIT DUCK LEG, TARRAGON JUS

Parsnip Pur e, Beluga Lentils, Swiss Chard,

Foie Gras Stuffed Prunes

BEEF TARTARE, SHALLOTS, CAPERS

House-Made Potato Chips

FRIS E AUX LARDONS SALAD

Egg, Cornichons, Fines Herbs

NI OISE SALAD, FENNEL-CRUSTED AHI TUNA

Haricot Verts, Cherry Tomato, Quail Egg

HARICOT VERTS SALAD

Shallots, Dill

RATATOUILLE, PISTOU

Basil, Capers, Parsley, Lemon

Station Offerings

NYC FOOD TRUCK

75 per person

Please Select of 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

HOUSE-MADE PASTRAMI, RYE

Aged Gruyere, Deli Mustard

ASIAN NIGHT MARKET

75 per person

Please Select of Five Items

CHILLED SOBA NOODLES

Peanut Sauce, Shaved Vegetables

CRISP DUCK SALAD

Cashews, Frisee, 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 Kimchee

Beverage Packages

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)

STANDARD BEVERAGE PACKAGE

Wine

Selection of One White, Red, and Sparkling Wine from our Standard Wine List

Standard Spirits

Seasonal Beer

Non-Alcoholic Beverages

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

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)

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 as well as 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)

