



Manuela

Group Dining & Events

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A joyful dining experience with art at the heart

Located on the corner of Wooster and Prince in SoHo's historic cast-iron district, Manuela is a neighborhood restaurant and bar where contemporary art, seasonal food, and warm hospitality come together.

Named for Manuela Wirth, who co-founded *Artfarm* with her husband Iwan Wirth, the restaurant embodies her belief that art and life are indivisible and her love for freshly prepared cuisine, local culture, and community.

Manuela's menu celebrates American seasons, with dishes cooked over charcoal or in a wood-fired oven. Half of the menu is plant-focused, highlighting honest, joyful food and collaborations with farmers and makers from the Tri-State area and New England. From our canapé menus for drinks receptions to a choice of individually plated or family style set menus, we'll curate a menu that aligns perfectly with your vision.

Sustainability is central to Manuela. It's the only restaurant in Manhattan with an in-house composter, transforming food waste into nutrient-rich soil for *Project EATS*, a New York City non-profit supporting urban gardens across the boroughs.

Art lives throughout the space, with site-specific works by Mika Rottenberg, Rashid Johnson, Mary Heilmann, Rita Ackermann, Lorna Simpson, Pat Steir, Uman and Duro Olowu, providing an immersive experience and an event backdrop like no other.

Designed by *Russell Sage Studio*, the interiors use natural, sustainable materials and vintage details to create an atmosphere that is elegant, tactile, and alive with art and conversation.

From intimate group gatherings to private parties, each setting offers a unique atmosphere for your occasion.







Art

Art at Manuela

Art is at the heart of Manuela. Guests will find dramatic site-specific commissioned works of art – many of them functional elements of the restaurant and bar – created by eight internationally renowned New York artists.

Working over a period of eighteen months, Mika Rottenberg, Mary Heilmann, Rashid Johnson, Rita Ackermann, Lorna Simpson, Pat Steir, and Uman brought forth a variety of mediums into the mix in order to endow Manuela with its unique atmosphere.

And celebrated London-based artist and designer Duro Olowu added an echo of Artfarm's UK roots with a new custom textile for the New York restaurant's interior.

Louise Bourgeois' bronze *Spider II* (1995) and new and recent paintings and works on paper by artists who have lived, worked or been inspired by SoHo are also on view, including contributions by George Condo, Gordon Matta Clark, Philip Guston, Nicolas Party, and Cindy Sherman, among others.

Mika Rottenberg
Chandelier for Manuela (2024)





Mary Heilmann
Floating the Tables (2024)

Lorna Simpson
Quiet Storm (2024)



Mika Rottenburg
Chandelier for Manuela (2024)



Rashid Johnson
Broken Men Table (2024)



Pat Steir
Song (2024)

Uman
Manuela No. 1 (2024)



Louise Bourgeois
Spider II (1995)



Duru Olowu
Manuela Matta (2023) & New Tide (2024)



Spaces

Private Dining Room

Up to 31 seated

The Private Dining Room at Manuela seats up to 31 guests with hired chairs (or 26 with our own), around a striking 7-meter bespoke mosaic table by acclaimed artist Rashid Johnson, anchored by his brilliant red custom rug beneath. Designed as both intimate and impressive, the room blends art and atmosphere seamlessly, making it as memorable as the gatherings it hosts.

Guests may enter discreetly through a private entrance on Prince Street or arrive via the main restaurant. The space is further distinguished by a monumental wall-drawing by Pat Steir, while a curtain and room divider created exclusively for Manuela by renowned artist and designer Duro Olowu lend both privacy and character. Infused with art, warmth, and a sense of occasion, this truly is a space like no other.



Group Dining Areas

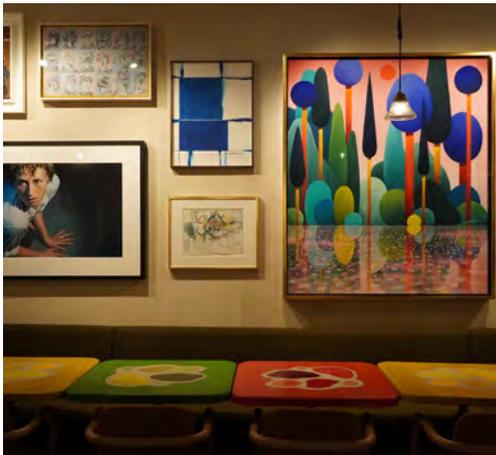
9+ seated

We offer four different group dining areas, capturing Manuela's spirit: art, community, and the pleasure of gathering together.

Groups of 10 can dine beneath *Spider II* (1995), a bronze wall sculpture by Louise Bourgeois, while 12 guests can enjoy a backdrop of *Crescent* (1976) by Philip Guston.

The Chef's Table at Manuela offers an immersive dining experience for up to 14 guests, seated directly in front of the open kitchen.

Larger groups of up to 20 can be seated together in front of our gallery wall, including *Landscape* (2023), a luminous pastel on linen by Swiss-born, New York-based artist Nicolas Party.



Partial Buyout / Buyout

Up to 90/150 seated and 100/200 standing

For larger gatherings, Manuela is available for partial buyouts, offering guests the opportunity to experience the restaurant exclusively.

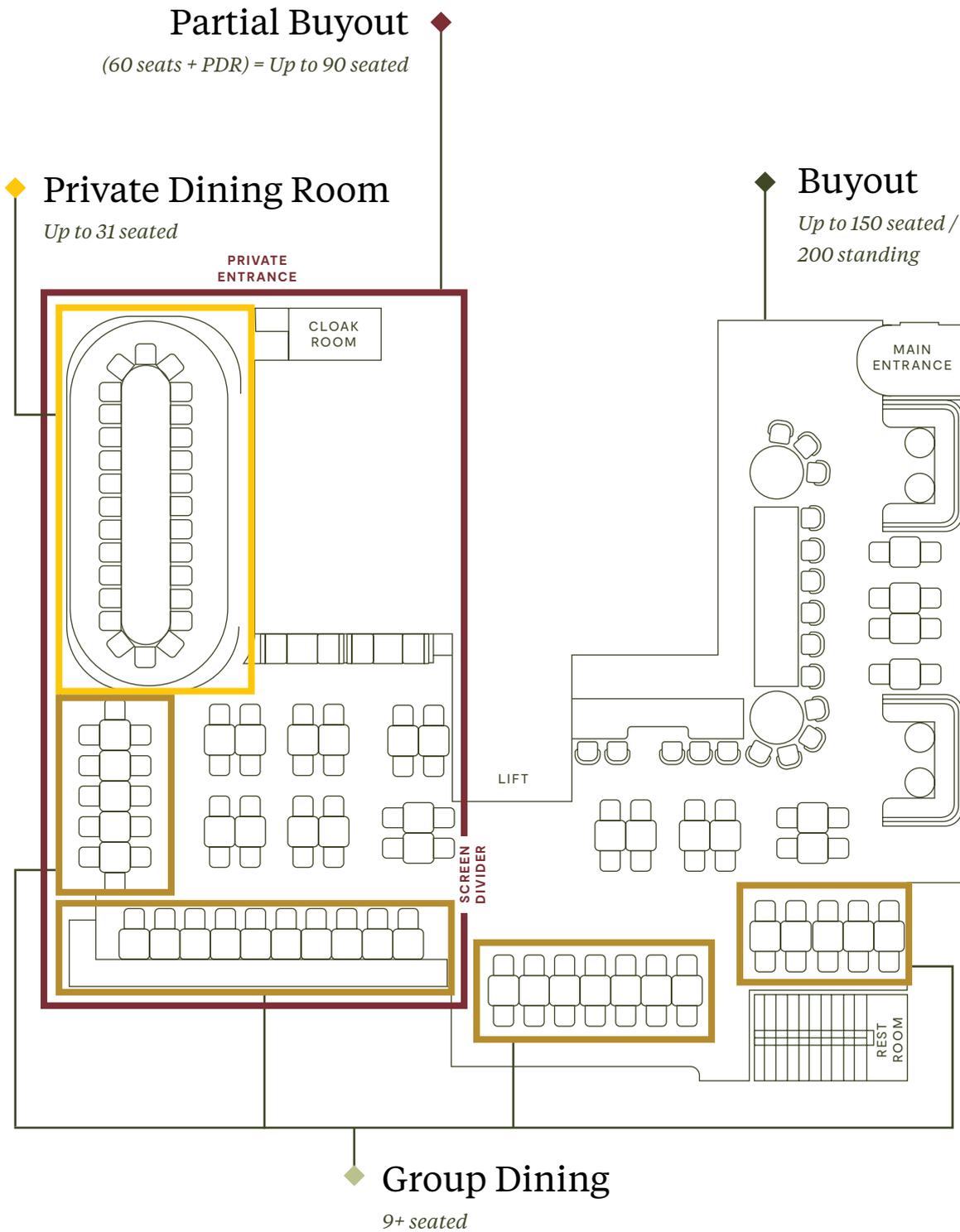
A partial buyout can accommodate up to 90 guests, ideal for cocktail receptions, seated dinners, or private celebrations that flow between the dining areas.

A full buyout welcomes up to 200 guests, providing complete access to the restaurant, bar, and private dining room.

Each event at Manuela is tailored with care, from seasonal menus and curated wines to floral design and artful table settings, ensuring a memorable experience that reflects the restaurant's warmth, creativity, and sense of place.



Restaurant *Floorplan*



Black Box Theater

Up to 40 seated / 80 standing

The Black Box Theater is an 850-square-foot multi-purpose event space designed for presentations, screenings, performances, and intimate receptions or dinners.

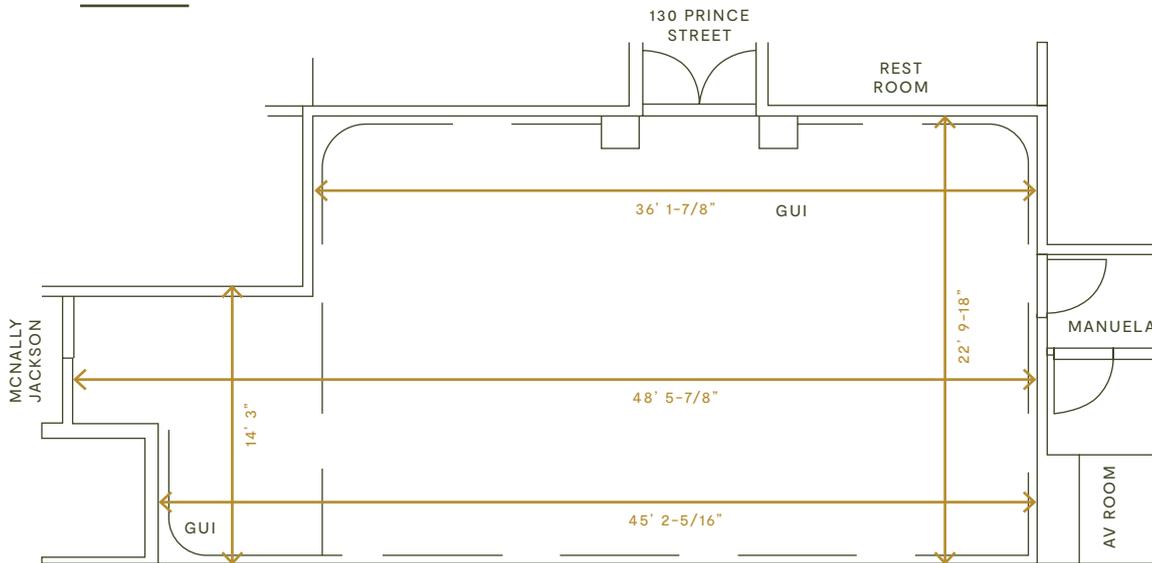
Equipped with built-in audiovisual technology, the space includes a dropdown projection screen, HDMI and Bluetooth connectivity, microphones and speakers, and a video ceiling that

can display pre-loaded or custom content (*with 48 hours' notice*). The LED ceiling transforms the atmosphere with immersive light and motion.

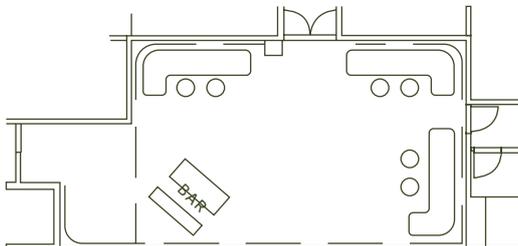
With flexible layouts, from seated dinners to cocktail receptions, the Black Box Theater provides a versatile and artful environment for private and corporate gatherings, right in the heart of SoHo.



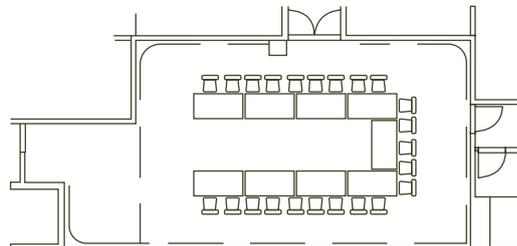
Black Box Theatre *Floorplan & Room Configurations*



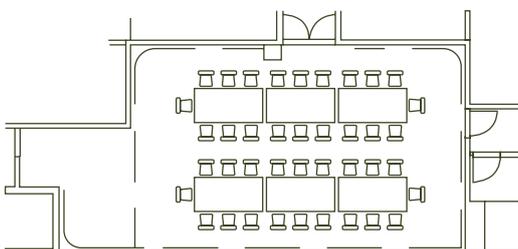
Room Configurations



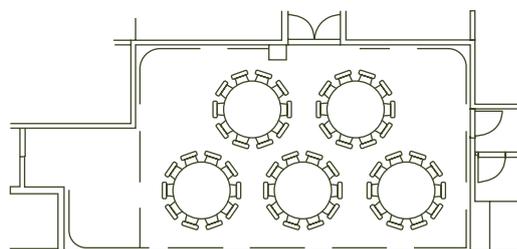
Reception with bar/furniture



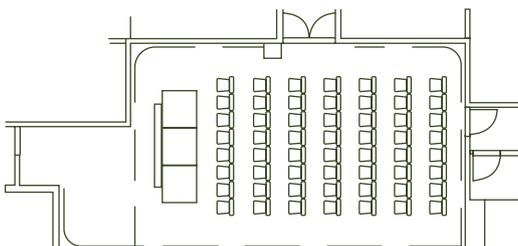
Board Meeting with furniture



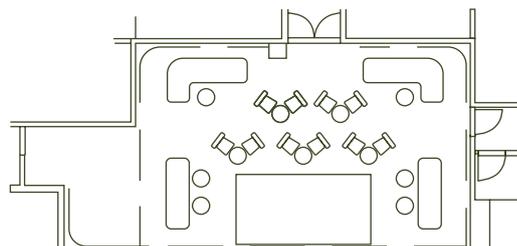
Dinner (2 long tables of 20)



Dinner (5 tables of 8)



Presentation with stage



Lounge with Performance stage

Black Box Theatre

A/V Equipment & Power

HD Video Projection

- Epson EB-PU1008B Short throw projector
- 161" diagonal (79" x 140") 16:9 projection screen

Video Playback System

- Mac Studio
- Blu-Ray/DVD

Preferred Video Filetypes

- ProRes
- .MOV
- .MP4

Video Ceiling

The video ceiling is low resolution and intended for ambient content.

Pre-loaded imagery is available, or our staff can upload specified content with advance notice of 48 hours. The video ceiling can be turned off for events.

- Resolution: 1248 x 576
- Dimensions: 21'4" x 9'-11"

Connectivity

- HDMI input
- Bluetooth
- WIFI

Microphones

- (4) XLR inputs in room
- (8) Microphone channels: choice of (6) handheld (HH) microphones or (2) lapel microphones

Speakers

- (8) Overhead pendant speakers
- Dolby 7.2 surround sound audio

Audio

Mixing Console

(requires additional staffing)

- Allen & Heath SQ5 mixing console

Lighting Control System

The Black Box Theater has an ETC brand lighting system, including pendant spotlights, downlights, a ceiling-mounted LED bar, and surrounding floor uplights (*located behind curtains*). The client can choose from 4 lighting presets.



Sample Menus



Canapé Menu

Three selections - \$24 per person / 30 mins

Six selections - \$48 per person / hour

SEAFOOD

Tuna tostada with watermelon radish and chili

Deviled egg with red tobiko and dill

Crab tostada with serrano chili and cucumber

MEAT

Fried chicken with maple and mustard seeds

Steak tartare with potato chips

Lamb meatball with tzatziki

VEGETARIAN

Gougeres with parmesan and chives

Potato Pave with parmesan (*add caviar +\$5*)

Sundried tomato toast with ricotta and basil

Sweet potato pakora with tomato chutney

SWEET

Filled choux with diplomat and seasonal fruit or dulcey crèmeux

Mini dulce de leche alfajores

Mini lemon linzer cookies

Chocolate dacquoise (*gf*)

Dark chocolate truffles

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. We're happy to accommodate dietary requirements upon request to ensure an enjoyable experience for all guests. (v) = vegetarian (vg) = vegan

Family Style Breakfast & Brunch

Three courses - \$85 per person

FOR THE TABLE

Cream biscuits with lemon curd (v)

Fresh seasonal fruit platter (vg)

MAIN COURSES

Please select two for your party:

Feta and smoked trout frittata

Parmesan and baby arugula quiche

Scrambled tofu toast with chili and fresh herbs (vg)

Croque Monsieur with country ham and bechamel

DESSERT

Please select one for your party:

Citrus madeleines (v)

Tahini banana bread (vg)

ENHANCEMENTS

Applewood smoked bacon \$10 pp

Acme smoked salmon \$12 pp

Breakfast potatoes with paprika and onions (v) \$8 pp

- add an additional starter for the table for \$22 pp

- add an additional main course for \$30 pp

- add an additional dessert for \$18 pp

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Individually Plated Lunch Menu

Three courses - \$90 per person

STARTERS

Please select one for your party to share:

Dry-aged beef tartare with Calabrian chili, black garlic aioli and toast*
Shaved fennel salad with cara cara oranges and brabander (v)
Chicories with pears, candied walnuts and Von Trapp blue cheese (v)
Long Island fluke crudo with nuoc cham and mint*

MAIN COURSES

Served individually plated - choice of:

Sirloin bavette steak with maitakes and chimichurri*
Grilled Snowdance Farm's chicken with white bbq sauce
Maitake and soft scrambled egg toast (v)
Steelhead trout a la plancha with preserved seasonal vegetables

DESSERT

Please select one for your party to share:

Basque cheesecake with seasonal fruit (v)
Fig bakewell tarte with crème fraîche (v)
Chocolate mousse trifle with cocoa nibs

ENHANCEMENTS

Dozen Wellfleet oysters with fig leaf mignonette \$60 pp
Hudson Valley trout tartare tots \$6 pp
Cream biscuits with Steen's butter and country ham \$6 pp

- add an additional starter for \$22 pp

- add an additional dessert for \$18 pp

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Family Style Lunch Menu

\$125 per person

STARTERS

Country sourdough bread with house whipped butter (v)

Roasted beets with pistachios and feta (v)

Chicories with pears, candied walnuts and Von Trapp blue cheese (v)

MAIN COURSES

Grilled Snowdance farms chicken with white bbq sauce

Steelhead trout a la plancha with preserved seasonal vegetables

SIDES

Salt and vinegar rösti potatoes with comeback sauce (v)

Grilled broccoli with lemon, tarragon and caper breadcrumbs (v)

DESSERT

Chocolate mousse trifle with cocoa nibs

ENHANCEMENTS

Dozen Wellfleet oysters with fig leaf mignonette \$60 pp

Hudson Valley trout tartare tots \$6 pp

Cream biscuits with Steen's butter and country ham \$6 pp

- add an additional starter for \$22 pp

- add an additional main course for \$30 pp

- add an additional side for \$16 pp

- add an additional dessert for \$18 pp

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Individually Plated Dinner Menu

\$250 per person

FOR THE TABLE

Market crudités with housemade labneh (v)

Cream biscuits with country ham and Steen's butter

- add on Hudson Valley Trout tartare tots \$6pp (add caviar +\$12 pp)

FIRST COURSE

Long Island fluke crudo with nuoc cham and mint*

SECOND COURSE

Chicories with pears, candied walnuts and Von Trapp blue cheese (v)

MAIN COURSES

Please select one:

Dry- aged NY Strip with bordelaise

Seared halibut with Halal Pasture cabbage, fioretto cauliflower and white wine sauce

SIDES TO SHARE

Farm lettuce with sherry vinaigrette and market vegetables (vg)

Upstate abundance potatoes with fennel salt (vg)

DESSERT

Chocolate fondant with vanilla ice cream (v)

- add an additional first or second course for \$22 pp

- add an additional main course for \$50 pp

- add an additional seasonal side for \$16 pp

- add an additional family style dessert for \$18 pp

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Family Style Dinner Menu

Three courses - \$175 per person

FOR THE TABLE

Market crudités with housemade labneh (v)

Cream biscuits with Steen's butter

- add on country ham \$4pp

- add on Hudson Valley Trout tartare tots \$6pp (add caviar +\$12 pp)

STARTERS

Please select two for your party:

Dry-aged beef tartare with Calabrian chili, black garlic aioli and toast*

Shaved fennel salad with cara cara oranges and brabander (v)

Roasted beets with whipped feta, blood orange and pistachios (v)

Chicories with pears, candied walnuts and Von Trapp blue cheese (v)

Long Island fluke crudo with nuoc cham and mint*

LARGE FORMAT MAIN COURSES

Please select two for your party:

Honey glazed Hudson Valley duck and jus

Grilled Snowdance Farm's chicken with white bbq sauce

Roasted lamb racks with housemade harissa

Grilled NY Strip with bordelaise - *upgrade to Dry-aged Strip for \$50*

Seasonal whole fish, on the grill with salsa vera cruz

SIDES

Market lettuce with shallot vinaigrette (vg)

Upstate abundance potatoes with fennel salt (vg)

DESSERT

Chocolate mousse trifle with cocoa nibs

Pavlova with seasonal fruit and passion fruit curd (v)

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Menu

Enhancements

- add an additional starter for \$22 pp
- add an additional main course for \$50 pp
- add an additional seasonal side for \$16 pp
- add an additional dessert for \$18 pp

SNACKS \$10 pp

- Salted Marcona almonds (vg)
- Seasoned popcorn with nutritional yeast (vg)
- Marinated olives with orange zest and aleppo (vg)

OYSTERS \$60 per dozen

- Wellfleet oysters with fig leaf mignonette

BOARDS & PLATTERS \$25 pp

- Seasonal market fruit platter
- Charcuterie board
- Cheese board
- Crudités board

CELEBRATION CAKE

6" 6 - 8 ppl \$150

8" 12 - 16 ppl \$250

10" 20 - 24 ppl \$350

Passion Fruit Layer Cake

Olive oil cake, Passion fruit curd, strawberry compote, cream cheese frosting

Seasonal Cake

Chiffon sponge, seasonal fruit jam, elderflower, diplomat cream, white Swiss meringue frosting

Black Forest Cake

Chocolate cake, mascarpone cream, Amarena cherries, chocolate Buttercream

Tres Leches Peaches & Cream

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Stations Menu

CHARCUTERIE BOARD STATION *\$30 per person / hour*

Finocchiona
Fattoria
Il Pio
Country ham

- served with crackers and accoutrement

CHARCUTERIE BOARD STATION *\$30 per person / hour*

Moonlight
Nimbus
Shelburne Cheddar
Fingerlakes gold

- served with crackers and accoutrement

MARKET VEGETABLE STATION *\$30 per person / hour*

Wild mushrooms, farro and leeks
Fire roasted eggplant, feta and salsa verde
Coal fired beets, goat cheese, and puffed quinoa
Chickpeas, tzatziki, peppers and sumac

DIPS AND SPREADS STATION *\$30 per person / hour*

Pistachio feta
Labneh
Muhammara
Whipped tahini

- served with breads, crackers and crudités

RAW BAR STATION *\$45 per person / hour*

Shrimp cocktail
Tuna tartare
Dressed oysters
Scallop crudo

CARVING STATION *\$50 per person / hour*

Pecking Duck with sides of buns, fresh cucumber, hoisin and cilantro
Prime Rib with sides of horseradish cream, rolls, and jus

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Drinks Menu

COCKTAILS

Pop Art \$19

Brandy, cassis, sparkling wine, orange zest

Aged Atelier \$22

Aged rums, cinnamon, raspberry, sunflower seed orgeat

Art Basil \$22

Gin, falernum, lime, mint-basil oil

Hot Spell \$22

Thai chilli infused mezcal, Aperol, super lime & smoked agave

La Pera Loca \$22

Reposado tequila, pear, lemon, winter-spice honey

Manhattan Muse \$23

Rye, Centerbe, Forthave Yellow, Sweet vermouth, Angostura bitters

BEERS & LOW ABV

Other Half "Green City" IPA, Brooklyn, NY \$16

Return Brewing, "Come Back" Kölsch, Hudson, NY \$16

Maine Brewing Co., "Lunch" IPA, Freeport, ME \$25

Rothaus Pils, "Tannenzäpfle, Germany \$12

Good Time Brewing, IPA, NY (<0.5% ABV) \$10

Best Day Brewing, Kölsch, CA (<0.5% ABV) \$11

Athletic Brewing, "Upside Down" Golden Ale, CT (<0.5% ABV) \$10

Erdinger, Germany (<0.5% ABV) \$11

NON ALCOHOLIC

RX Spritz \$16

Fresh orange and lemon juice, ginger syrup, sparkling water, turmeric

HB Smoove \$16

Hibiscus tea, mixed berry puree, agave syrup, tonic water

Matcha Mule \$16

Matcha tea, lime juice, honey syrup, ginger beer

Doctors Orders \$16

Fresh green apple and lemon juice, basil syrup, soda water

Phony Negroni \$14

Phony Mezcal Negroni \$14

Amaro Falso \$16

Classic Package

\$85 per person for 2 hours / \$25 per extra hour

SPARKLING WINE

Pet Nat, Domain Albert de Conti, Bergerac, France 2024

WHITE WINE

Falanghina, Casa Setaro, Campania, Italy 2024

RED WINE

Blaufrankisch, Eastern Daylight, Finger Lakes, NY 2024

2 BEER SELECTIONS

Select one regular / one non-alcoholic:

Other Half "Green City" IPA, Brooklyn, NY
Return Brewing, "Come Back" Kölsch, Hudson, NY
Collective Arts, "Jam up the Mash" Sour, Ontario, Canada
Maine Brewing Co., "Lunch" IPA, Freeport, ME
Rothaus Pils, "Tannenzäpfle, Germany
Good Time Brewing, IPA, NY (<0.5% ABV)
Best Day Brewing, Kölsch, CA (<0.5% ABV)
Athletic Brewing, "Upside Down" Golden Ale, CT (<0.5% ABV)
Erdinger, Germany (<0.5% ABV)

WELL 1&1s & SOFT DRINKS

ALB Vodka	Mexican Coke
Neversink NY Dry Gin	Diet Coke
Aretto Blanco Tequila	Coke Zero
Confianza Reposado Tequila	Ginger Beer
Los Vecinos Mezcal	Ginger Ale
Ten to One White Rum	Sprite
Woodinville Bourbon	Tonic Soda
Rittenhouse Rye	Pink Grapefruit
Fife Arms Blended Malt Scotch	
Speyburn Scotch	
Method Dry/Sweet Vermouth	

Signature Package

\$105 per person for 2 hours / \$35 per extra hour

SPARKLING WINE

Select one:

Crémant d'Alsace, Pierre Sparr, Alsace, France NV

Crémant de Loire Rosé, Arnaud Lambert, Loire, France NV

WHITE WINE

Select one:

Riesling, Julian Haart, 1000L, Mosel, Germany 2024

Chenin Blanc, Terra Vita Vinum, Terre de 3, Loire Valley, France 2023

RED WINE

Select one:

Gamay, Arnot Roberts, El Dorado, CA 2023

Chianti Classico, Castello di Ama, Tuscany, Italy 2022

2 SIGNATURE OR NON-ALCOHOLIC COCKTAILS

Art Basil

Check Yes, Juliette

Aged Atelier

U + Me Spritz

Pop Art

Hot Spell

Manhattan Muse

M&M Sour

On The Bees

RX Spritz

HB Smoove

Matcha Mule

Doctors Orders

Phony Negroni

Phony Mezcal Negroni

Amaro Falso

4 BEER SELECTIONS *Two regular / two non-alcoholic*

WELL 1&1s & SOFT DRINKS

CLASSIC COCKTAILS

Margarita

Daiquiri

Old Fashion

Martini

Negroni

Gimlet

Cosmopolitan

French 75

Mojito

Reserve Package

\$145 per person for 2 hours / \$45 per extra hour

SPARKLING WINE

Select one:

Blanc de Blancs, Pierre Moncuiy, Delos, Champagne, France NV
Sparkling Rose, Maid of Bruton, Somerset, England NV

WHITE WINE

Select one:

Vermentino, Clos Venturi, "1769", Corsica, France 2024
Chardonnay, DuMol, "Wester Reach", Sonoma Valley, CA 2022

RED WINE

Select one:

Pinot Noir, Domain Pavelot, Burgundy, France 2022
Nerello Mascalese, Passopisciaro, "Passorosso", Sicily, Italy 2023

2 BESPOKE COCKTAILS

Custom designed with host

FULL BAR (WELL + SELECT TOP-SHELF OPTIONS)

BEER & NON-ALCOHOLIC BEER

SOFT DRINKS

Beverage Enhancements

CHAMPAGNE TOAST *\$18 per person*

Blanc de Blancs, Pierre Moncuiy, Delos, Champagne, France NV

CUSTOM 'CURATED' COCKTAIL *\$19-23 per person*

PRE-MIXED SHOTS *\$10 per person*

Lemon Drop
Green Tea
Espresso Martini

Morning Packages

Sip & Savor

\$40 per person for 2 hours / \$20 per extra hour

COCKTAILS

Bloody Mary - *Tomato, horseradish, peppers, Worcestershire sauce*

Bellini - *Seasonal puree, sparkling wine*

Mimosa - *Fresh squeezed orange juice, sparkling wine*

DRIP COFFEE

With preference of milk and sugar

HOT TEA

Chamomile

Breakfast Blend

White Peach

China Green

Ginger

Peppermint

Earl Grey

Masala Chai

JUICE

Orange

Cranberry

Apple

Grapefruit

Tomato

Morning Sip

\$20 per person for 3 hours / \$15 per extra hour

DRIP COFFEE

With preference of milk and sugar

HOT TEA

Chamomile

Breakfast Blend

White Peach

China Green

Ginger

Peppermint

Earl Grey

Masala Chai

JUICE

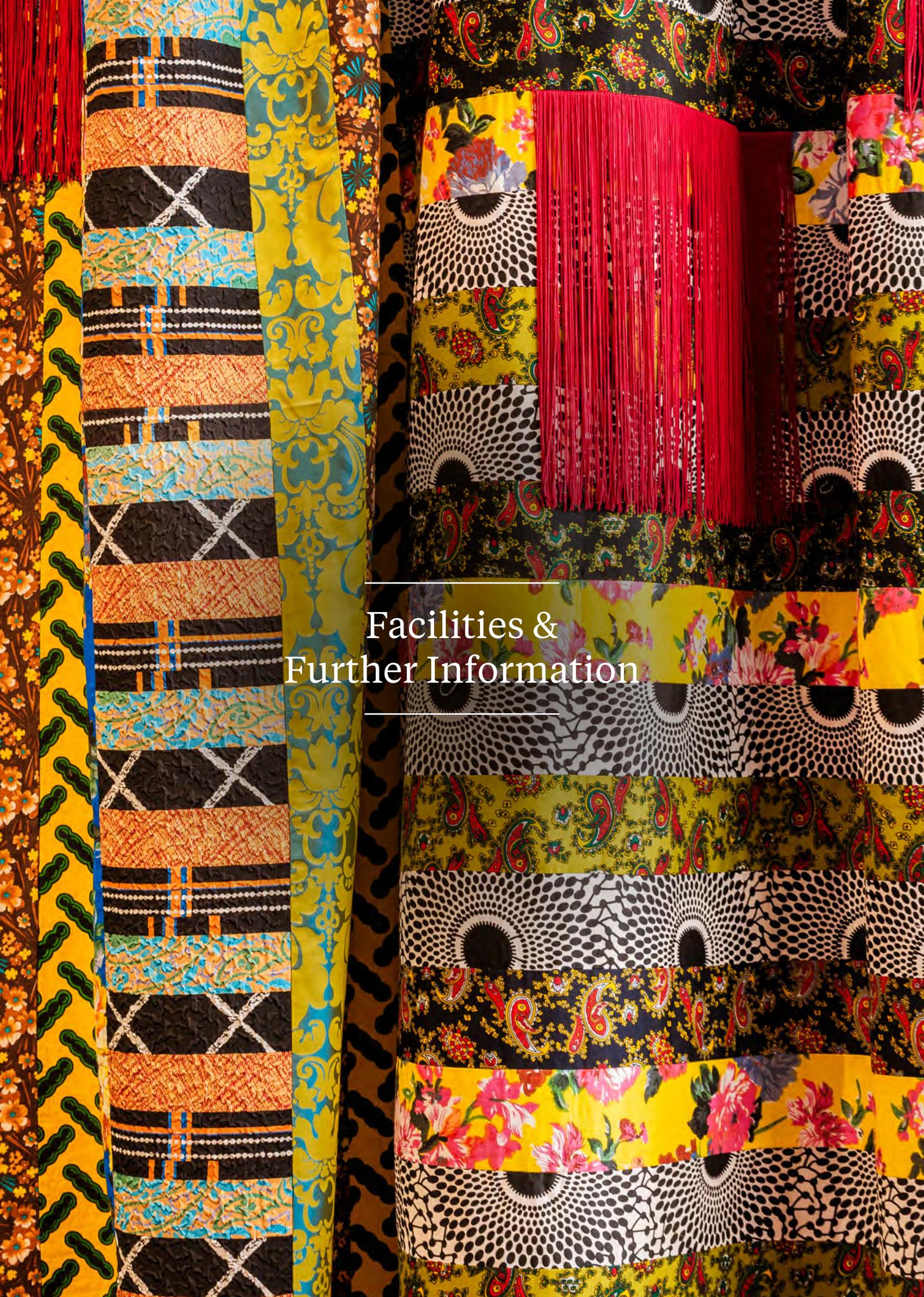
Orange

Cranberry

Apple

Grapefruit

Tomato



Facilities &
Further Information

Further *Information*

Facilities

There is a lift and disabled access to all our floors.

Menus can be printed and designed to your requirements.

Complimentary place cards can also be provided for seated events.

Seasonal floral arrangements and candles will be provided.

Depending on the guest count, hired furniture may be required

Menu

Please select one menu for your party.

We will cater for dietary requirements separately to this.

Our dishes are subject to seasonal changes.

Should you wish to provide your own cake, a fee of \$5.00 per guest will be charged.

Further Information

Please kindly note that prices are exclusive of tax at 8.875%

A discretionary 20% service charge will be added to your bill, alongside a 5% admin fee.

Inquiries

To inquire about an exclusive hire of Manuela, please contact our events team.

Email: events@manuela-nyc.com or call +1 917 793 4990

CAPACITIES

Private Dining Room: *Up to 31 seated*

Group Dining Areas: *9+ seated*

Partial Buyout: *Up to 90 seated*

Full Buyout: *Up to 150 seated / 200 standing*

Black Box Theater: *Up to 40 seated / 80 standing*

Frequently Asked Questions

Q. *Can you accommodate all dietary restrictions?*

A. Yes. We can modify and accommodate all dietary needs with the exception of fully Kosher meals. We offer Kosher-friendly dishes, but for full Kosher catering, you are welcome to bring in an external Kosher caterer.

Q. *Do you offer breakfast events?*

A. Yes, we love them! While the restaurant is not typically open for breakfast service, we do accommodate early morning events, both on-site and off-site.

Q. *How much are rental chairs for the Private Dining Room if we want to seat up to 31 guests?*

A. Rental chairs typically cost between \$650–\$850, depending on the season and delivery window.

Q. *When are rentals needed? Do they cost extra?*

A. Rentals are typically required to supplement the items necessary to execute an event beyond our standard restaurant operations. Requirements depend on guest count and event style and would be added at an additional charge. For example, an event for 150 guests would require serviceware rentals at an additional cost.

Q. *Do you have AV capabilities?*

A.

Black Box: Includes full AV capabilities (*microphones, drop-down screen, LED ceiling, lighting, etc.*).

Private Dining Room (Rashid Johnson Room): Does not include built-in AV. AV can be rented for an additional cost. Bluetooth audio is available for music, and you are welcome to bring a small Bluetooth speaker and microphone if preferred.

Full buyout: We have two microphones that can connect to our restaurant sound system.

Q. *Is there space for a beverage reception prior to lunch or dinner?*

A. Yes. In all of our private event spaces, there is ample room to begin with a reception before seating for dinner. We typically suggest a 30-, 45-, or 60-minute reception to allow guests time to arrive and mingle before being seated.

Q. *Do you have a private entrance for events?*

A. Yes. The Private Dining Room (*Rashid Johnson Room*) has its own private entrance and exit from Prince Street. However, we often suggest guest arrival through the main entrance to experience the artwork throughout Manuela.

Q. *What is the corkage fee?*

A. Corkage is \$50 per 750ml bottle (*maximum of four bottles*). For magnums, corkage is \$100 per bottle (*maximum of two bottles*).

Q. *Do you offer catering?*

A. Yes. Please inquire with the events team for our catering program. We offer both full-service and drop-off catering options for all event types.

Q. *Can we book more than one event space at the same time without it being a full buyout?*

A. Yes! You have full flexibility to book the spaces you'd like to use based on your vision and availability. For example, you're welcome to start with a reception in our Private Dining Room (*Rashid Johnson Room*), followed by a seated dinner in our main dining room reserved as a partial buyout, ending with an afterparty in the Black Box.

Q. *What is the earliest access time for vendors or production load-in?*

A. We're flexible and can work according to your preferred schedule!

Q. *Is the lighting customizable in the Black Box?*

A. The Black Box includes four preset lighting options. We also offer customizable uplighting that can be installed throughout the space.

Q. *How much notice is required for customized media on the LED ceiling in the Black Box?*

A. Our AV team requires media files at least two business days in advance to allow time for upload and formatting.

Q. *What is your cancellation policy?*

A.
Group Bookings: Cancellations made within 72 hours of the reservation will incur a \$50 per person cancellation fee.

Private Dining Room:

- More than three months before the event date – no charge
- Less than three months but more than one month before the event date – 50% of the minimum spend
- Less than one month but more than two weeks before the event date – 75% of the minimum spend
- Less than two weeks before the event date – 100% of the total price

Full and Partial Buyouts:

- More than six months before the event date – no charge
- Less than six months but more than three months before the event date – 25% of the total price
- Less than three months but more than four weeks before the event date – 50% of the total price
- Less than four weeks before the event date – 100% of the total price

Manuela

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