



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

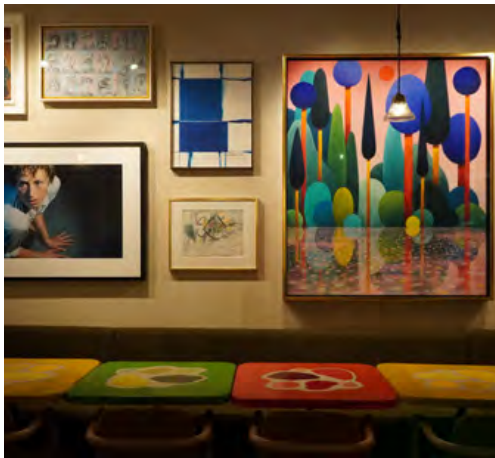
9+ seated

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.

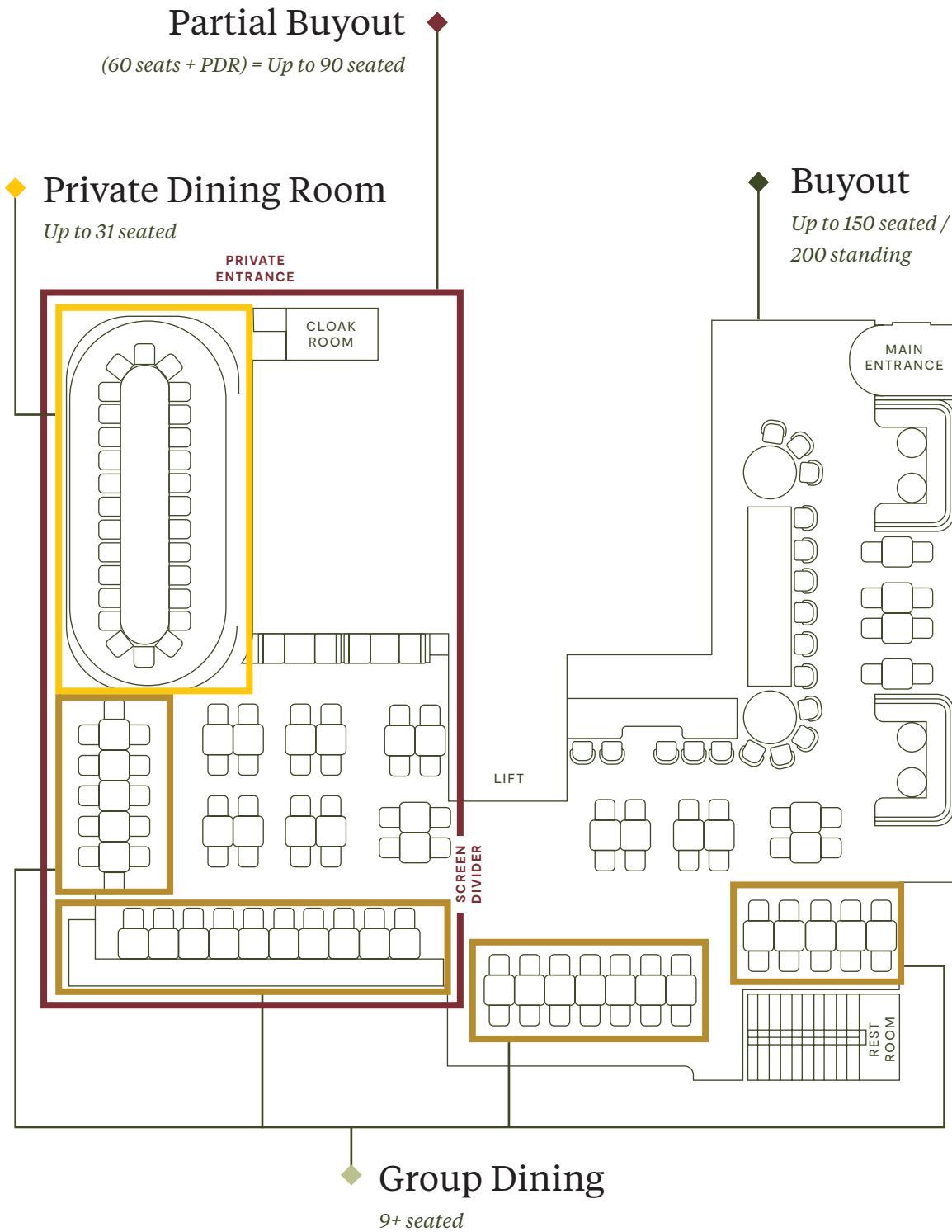
A partial buyout can accommodate up to 90 guests, ideal for cocktail receptions, seated dinners, or private celebrations that flow between the dining areas.

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 / 70 standing

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

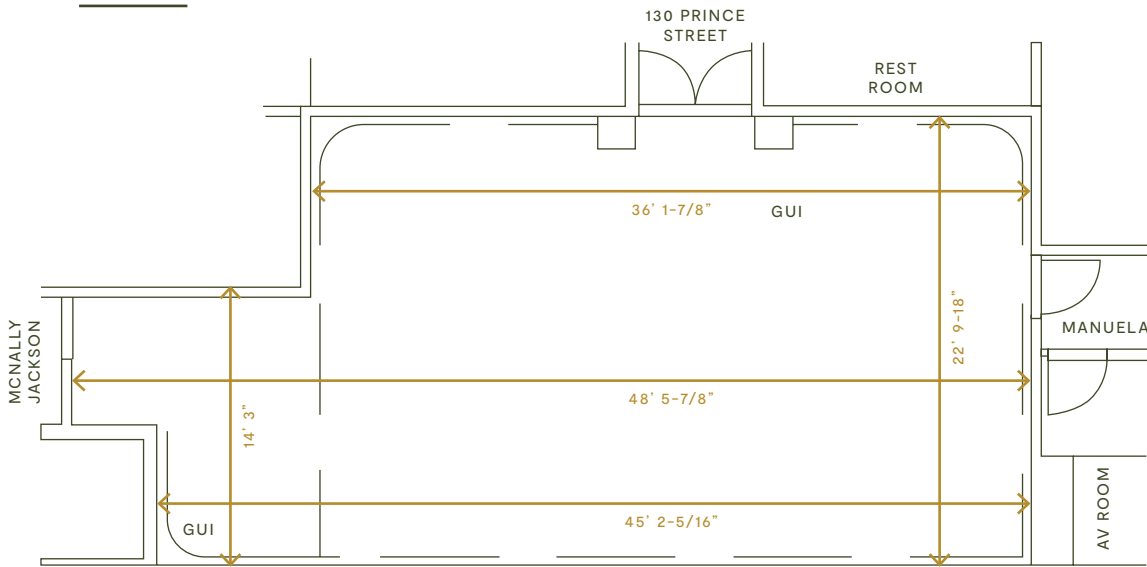
Equipped with built-in audiovisual technology, the space includes a dropdown projection screen, HDMI and Bluetooth connectivity, microphones and speakers, and a video ceiling that

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

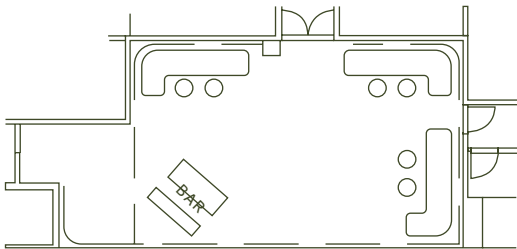
With flexible layouts, from seated dinners to cocktail receptions, the Black Box Theater provides a versatile and artful environment for private and corporate gatherings, right in the heart of SoHo.



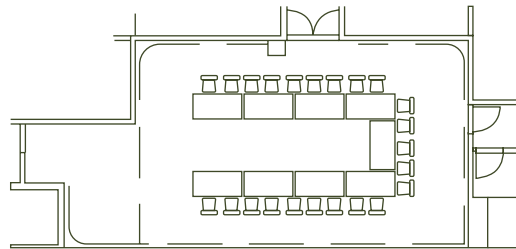
Black Box Theatre *Floorplan & Room Configurations*



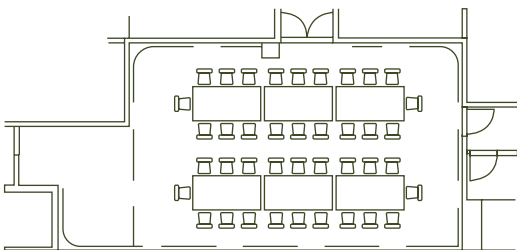
Room Configurations



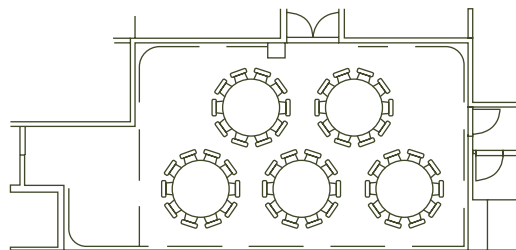
Reception with bar/furniture



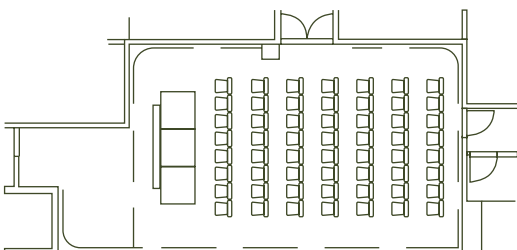
Board Meeting with furniture



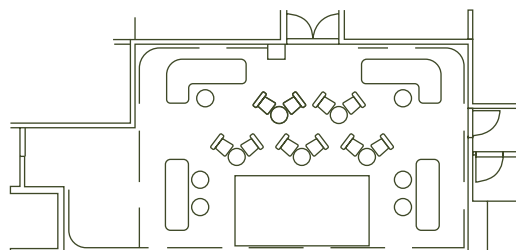
Dinner (2 long tables of 20)



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 5.2 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



Group Dining

Menu A

Three courses - \$85 *pre-fix*

Designed for groups of 9-14 guests, with a single menu selection required in advance

STARTERS & FOR THE TABLE

Manuela biscuits with house whipped honey butter

Chicory wedge salad, blue cheese dressing, pistachios and lardons

MAIN COURSE & SIDES

Broiled Maine halibut with green garlic sauce, morels and green chickpeas

Grilled artichoke barigoule with soft herbs (*vg*)

Smashed new potatoes with horseradish crème fraîche (*v*)

DESSERT

Chocolate mousse with candied hazelnuts and cocoa nibs trifle (*gf*)

Group Dining

Menu B

Three courses - \$105 pre-fix

Designed for groups of 9-14 guests, with a single menu selection required in advance

STARTERS & FOR THE TABLE

Manuela biscuits with house whipped honey butter

Long Island fluke tartare with nuoc cham, serrano pepper and pickled green strawberries*

Coal roasted beets with stracciatella, grapes and mint (v)

MAIN COURSE & SIDES

Grilled Snowdance Farm's half chicken with white bbq sauce and chile de Arbol

Grilled artichoke barigoule with soft herbs (vg)

Gem lettuces, pea shoots, sugar snap peas, strawberries and shallot vinaigrette (vg)

DESSERT

Olive oil cake trifle with strawberry compote and coconut pastry cream (gf) (df)

*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

Group Dining

Menu C

Three courses - \$135 pre-fix

Designed for groups of 9-14 guests, with a single menu selection required in advance

STARTERS & FOR THE TABLE

Manuela biscuits with house whipped honey butter

Dry-aged beef tartare, black garlic, confit egg yolk with toast*

Chicory wedge salad, blue cheese dressing, pistachios and lardons

Long Island fluke tartare with nuoc cham, serrano pepper and pickled green strawberries*

MAIN COURSE & SIDES

Hudson Valley duck breast with grilled asparagus, snow peas and Meyer lemon

Roasted honeynut squash with farro and Meredith feta (v)

Grilled asparagus with smoked almond milk, fiddle head ferns and horseradish (vg)

Smashed new potatoes with horseradish crème fraîche (v)

DESSERT

Chocolate mousse with candied hazelnuts and cocoa nibs trifle (gf)

Olive oil cake trifle with strawberry compote and coconut pastry cream (gf) (df)

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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

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Family Style Breakfast & Brunch

Three courses - \$85 per person

FOR THE TABLE

To share:

Manuela biscuits with housemade jam (v)

Fresh seasonal fruit platter (vg)

Chicory wedge, blue cheese dressing and lardons

LARGE FORMAT MAIN COURSES

Please select two for your party:

White shrimp and grits with bacon lardons

Bavette steak and eggs with chimichurri

Peekytoe crab cake with hollandaise and mixed greens

Potato dauphinoise with smoked salmon and pickles +\$25 pp

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 main course for \$30 pp

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Individually Plated Main Course Lunch Menu

Three courses - \$90 per person / Maximum 15 guests

STARTERS

Please select one for your party to share:

Dry-aged beef tartare with black garlic, confit egg yolk and toast*

Gem lettuces, pea shoots, sugar snap peas, and shallot vinaigrette (vg)

Chicory wedge, blue cheese dressing and lardons

Long Island fluke tartare, nuoc cham, serrano pepper and pickled green strawberries*

Coal roasted beets with stracciatella, grapes and mint (v)

MAIN COURSES

Served individually plated - choice of:

Sirloin bavette steak with squash and farro*

Grilled Snowdance Farm's half chicken with white bbq sauce and chile de Arbol

Brooklyn Pasta Lab Radiatori, wild mushrooms and english peas with parmesan (v)

Roasted honeynut squash and farro (vg)

Steelhead trout with beans, endive and bergamot

DESSERT

Please select one for your party to share:

Basque cheesecake with mixed berry compote

Chocolate mousse with candied hazelnuts and cocoa nibs trifle (gf)

Olive oil cake trifle with strawberry compote and coconut pastry cream (gf) (df)

ENHANCEMENTS

Dozen Wellfleet oysters with forced rhubarb and magnolia mignonette* \$60 pp

Manuela biscuits with house whipped honey butter \$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

Manuela biscuits with house whipped honey butter (v)
Coal roasted beets with stracciatella, grapes and mint (v)
Chicory wedge, blue cheese dressing and lardons

MAIN COURSES

Grilled Snowdance Farm's half chicken with white bbq sauce and chile de Arbol
Steelhead trout with beans, endive and bergamot

SIDES

Grilled artichoke barigoule (vg)
Smashed new potatoes and horseradish creme fraiche (v) *(add caviar +\$12 pp)*

DESSERT

Chocolate mousse with candied hazelnuts and cocoa nibs trifle (gf)

ENHANCEMENTS

Dozen Wellfleet oysters with forced rhubarb and magnolia mignonette* \$60 pp
Manuela biscuits with house whipped honey butter \$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 Main Course Dinner Menu

\$250 per person / Maximum 15 guests

FOR THE TABLE

To share:

Market crudites with green garbanzo beans (vg)

Manuela biscuits with country ham and house whipped honey butter

FIRST COURSE

To share:

Long Island fluke tartare, nuoc cham, serrano pepper and pickled green strawberries*

SECOND COURSE

To share:

Gem lettuces, pea shoots, sugar snap peas and shallot vinaigrette (vg)

MAIN COURSES

Served individually plated- choice of:

Dry aged NY Strip with ramp chimichurri and ricotta salata

Halibut, snow peas, Chanterelles mushroom and green garlic

Roasted honeynut squash and farro (vg)

Housemade ricotta gnocchi, morels and spring peas (v)

SIDES

To share:

Grilled artichoke barigoule (vg)

Smashed new potatoes and horseradish creme fraiche (v) (add caviar +\$12 pp)

DESSERT

Opera cake:

Layered almond cake with chocolate and coffee

- 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

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Family Style Dinner Menu

Three courses - \$175 per person

FOR THE TABLE

To share:

Market crudites with green garbanzo beans (vg)
Manuela biscuits with house whipped honey butter (v)

- add on country ham \$4pp

STARTERS

Please select two for your party:

Dry-aged beef tartare, black garlic, confit egg yolk and toast*
Chicory wedge, blue cheese dressing and lardons
Coal roasted beets with stracciatella, grapes and mint (v)
Gem lettuces, pea shoots, sugar snap peas and shallot vinaigrette (vg)
Long Island fluke tartare, nuoc cham, serrano pepper and pickled green strawberries*
Grilled new season asparagus, smoked almond milk and horseradish (vg)

LARGE FORMAT MAIN COURSES

Please select two for your party:

Honey glazed Hudson Valley duck and jus
Grilled Snowdance Farm's half chicken with white bbq sauce and chile de Arbol
Roasted lamb racks with housemade harissa
Bone in, dry-aged NY Strip with ramp chimichurri and aged percorino (*upgrade to dry-aged 48 oz Porterhouse for \$65 pp*)
Seasonal whole fish, on the grill, with salsa vera cruz
Coal roasted lasagnette with squash, taleggio and preserved tomato (v)
Seared tuna chop, maple ponzu and grilled ramp chimichurri

SIDES

To share:

Grilled artichoke barigoule (vg)
Smashed new potatoes and horseradish creme fraiche (v) (*add caviar +\$12 pp*)

DESSERT

To share:

Chocolate mousse with candied hazelnuts and cocoa nibs trifle (gf)
Olive oil cake trifle with strawberry compote and coconut pastry cream (gf) (df)

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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

Please select:

- 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 forced rhubarb and magnolia mignonette*

BOARDS & PLATTERS \$25 pp

Please select:

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

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Celebration Cakes

SIZES

6" Feeds 6 - 8 ppl \$150

8" Feeds 12 - 16 ppl \$250

10" Feeds 20 - 24 ppl \$350

CAKE SAMPLE BOXES

Five flavors 4" cakes \$135

Three flavors 4" cakes \$80

One flavor 4" cake \$45

FLAVORS

Manuela's Signature Triple Chocolate Cake

Chocolate sponge cake soaked with coffee syrup, Mascarpone cheese, coffee bean and vanilla bean filling with dark chocolate frosting

Almond, Blueberry and Lemon Cake

Almond-poppy seed sponge soaked in lemon-white peach syrup, with whipped lemon cream, blueberry compote, lemon posset and Swiss buttercream frosting

Strawberry Lemonade Shortcake

Lime chiffon cake soaked in strawberry-Limoncello syrup, with vanilla bean whipped cream, strawberry compote and lime Swiss buttercream frosting

Angel Kiss Cake

Vanilla bean white cake soaked in tres leches, with crème caramel filling and vanilla bean whipped cream frosting

Tropical Cake

Olive oil sponge cake soaked with passion fruit syrup, with coconut pastry cream, fresh pineapple compote and orange Swiss buttercream frosting

Coffee and Dulce de Leche Cake

Marble sponge cake soaked with coffee syrup, with a coffee pâte bomb, hazelnuts, dulce de leche filling and Swiss buttercream frosting

Carrot and Orange Cake

Carrot sponge cake soaked with orange syrup, fennel, cream cheese and pecan praline filling and maple buttercream frosting

Strawberry Matcha Cake

Matcha sponge cake soaked with strawberry syrup with white chocolate-bergamot ganache, strawberry compote filling and white chocolate frosting

**All sponges can be made gluten free, and most fillings can be made dairy free.*

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 (*add bone marrow bordelaise \$12 pp*)
Fire roasted Japanese sweet potato, 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*

Coal roasted duck with sides and butter cup lettuce
Prime rib with horseradish crème fraîche and beef 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

SOMMERLIER'S CHOICE

- 1 bottle of sparkling wine
- 1 bottle of white wine
- 1 bottle of red wine

2 BEER SELECTIONS

Select one regular / one non-alcoholic:

- Other Half "Green City" IPA, Brooklyn, NY
- Return Brewing, "Come Back" Kölsch, Hudson, NY
- Porter Greenport Harbor, "Black Duck", Hudson, NY
- Maine Brewing Co., "Lunch" IPA, Freeport, ME
- Rothaus Pils, "Tannenzäpfle", Germany
- Lager, "Narrangansett", Providence, RI
- Good Time Brewing, IPA, NY (<0.5% ABV)
- Best Day Brewing, Kölsch, CA (<0.5% ABV)

WELL 1&1s & SOFT DRINKS

- | | |
|-------------------------------|-----------------|
| Fort Hamilton Fortress Vodka | Mexican Coke |
| Neversink NY Dry Gin | Diet Coke |
| Aretto Blanco Tequila | Coke Zero |
| Confianza Reposado Tequila | Ginger Beer |
| Los Vecinos Mezcal | Ginger Ale |
| Diamond 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

SOMMERLIER'S CHOICE

1 bottle of sparkling wine
1 bottle of white wine
1 bottle of red wine

2 SIGNATURE OR NON-ALCOHOLIC COCKTAILS

Art Basil	M&M Sour
Mi Gente	RX Spritz
Spritz and Giggles	Mermaid's Kiss
Smoking Canvas	Phony Espresso Negroni
B&B Sour	Phony White Negroni
Plum Luck	Phony Mezcal Negroni
Mula De Moscu	Amaro Falsoo

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

SOMMERLIER'S CHOICE

1 bottle of sparkling wine
1 bottle of white wine
1 bottle of red wine

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*

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 purée, 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 in our private dining room (please note a fee applies for other event types).

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: <i>Up to 31 seated</i>	Full Buyout: <i>Up to 150 seated / 200 standing</i>
	Group Dining Areas: <i>9+ seated</i>	Black Box Theater: <i>Up to 40 seated / 70 standing</i>
	Partial Buyout: <i>Up to 90 seated</i>	

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

ARTFARM

FIVE ARMS

BRAEMAR

**·CHESA·
MARCHETTA**

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

BRUTON

CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON



SOHO

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