



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)

A photograph of a modern dining room. A long, curved table with a colorful mosaic top is set with white plates, glasses, and small floral arrangements. Several pendant lights with colorful, layered glass shades hang above the table. The wall features large, abstract, colorful murals. The scene is warmly lit, and a blurred floral arrangement is visible in the foreground on the right.

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

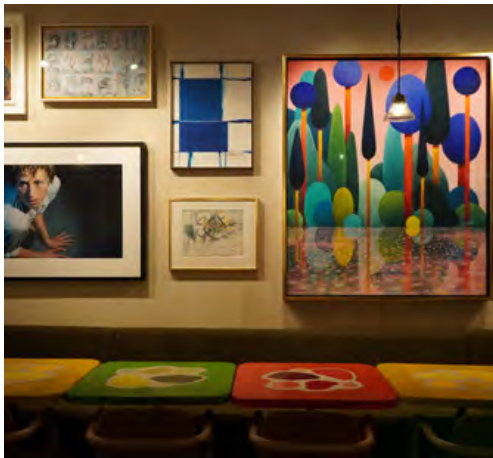
9+ seated

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.

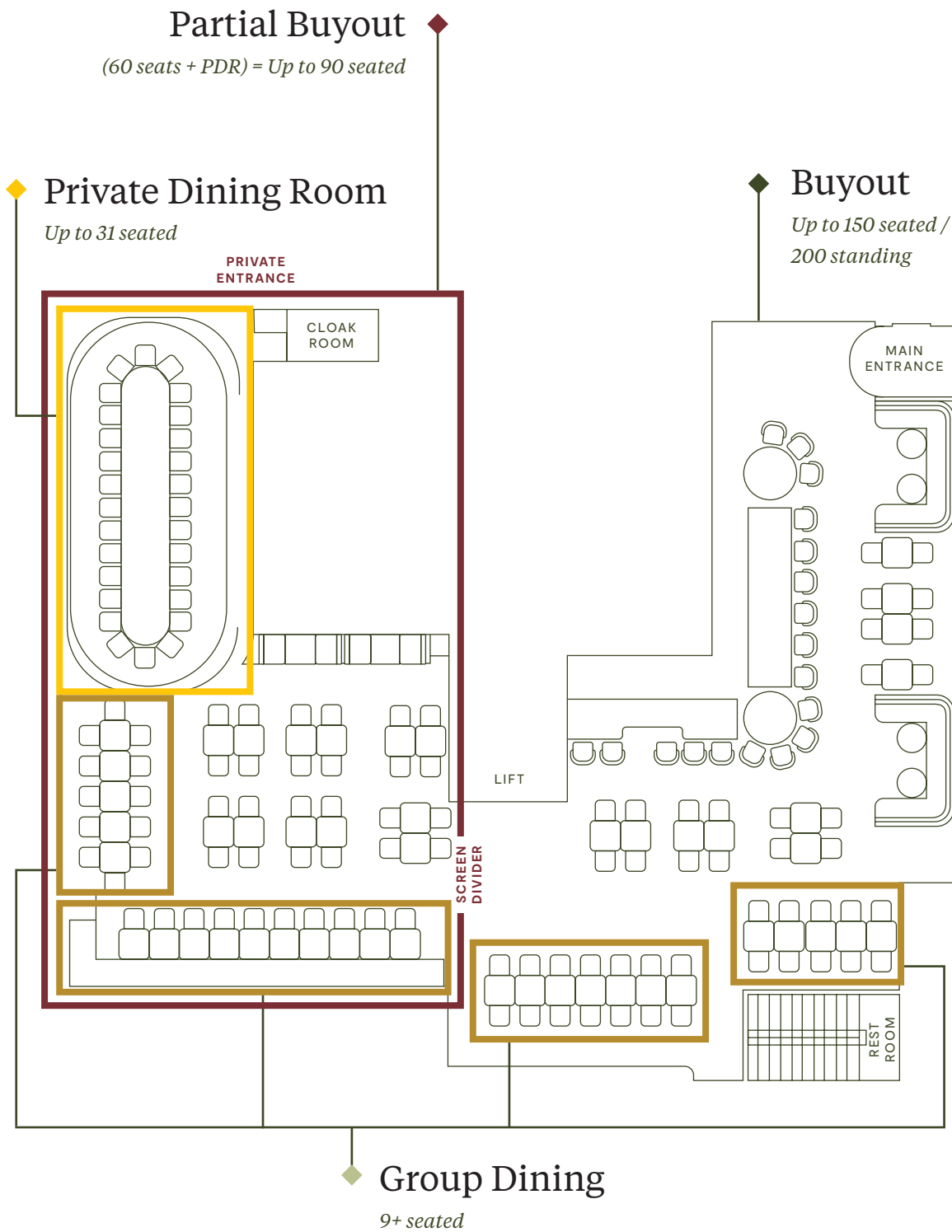
A partial buyout can accommodate up to 90 guests, ideal for cocktail receptions, seated dinners, or private celebrations that flow between the dining areas.

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.

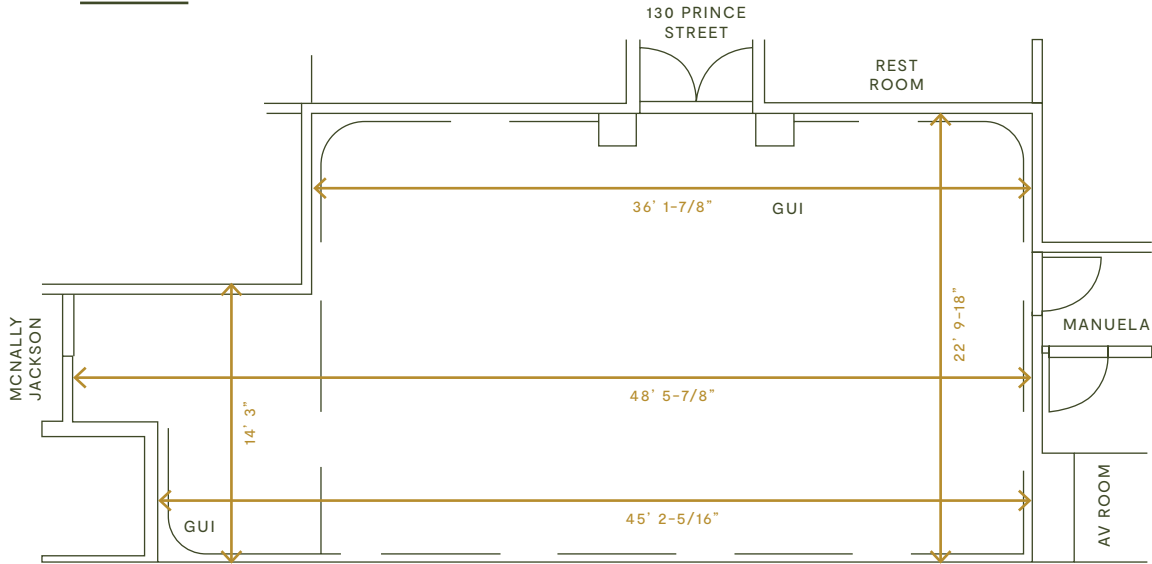
Equipped with built-in audiovisual technology, the space includes a dropdown projection screen, HDMI and Bluetooth connectivity, microphones and speakers, and a video ceiling that

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

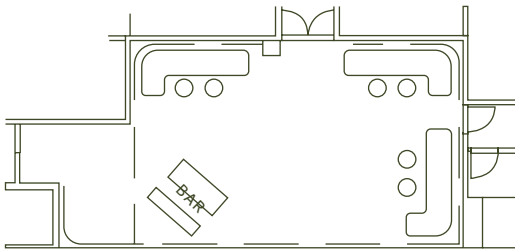
With flexible layouts, from seated dinners to cocktail receptions, the Black Box Theater provides a versatile and artful environment for private and corporate gatherings, right in the heart of SoHo.



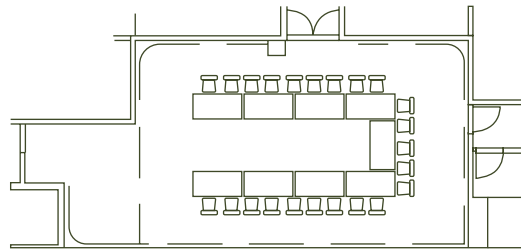
Black Box Theatre *Floorplan* & *Room Configurations*



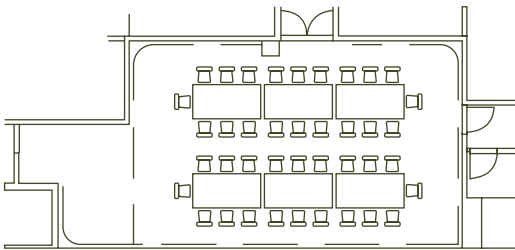
Room Configurations



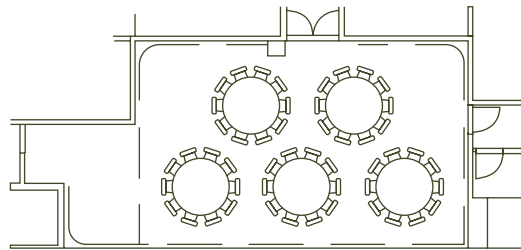
Reception with bar/furniture



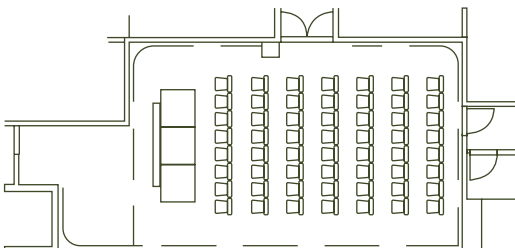
Board Meeting with furniture



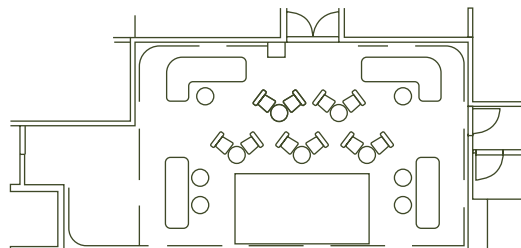
Dinner (2 long tables of 20)



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.



A close-up, warm-toned photograph of a traditional wood-fired cooking setup. A large, dark metal pan is positioned over a fire burning in a brick or stone hearth. The fire is bright and active, with flames reaching up towards the pan. Inside the pan, several large, red, slightly charred tomatoes are cooking. To the right of the pan, a white cloth with blue and yellow stripes is draped over the edge of the hearth. The background is a textured, reddish-brown wall, and the overall atmosphere is cozy and rustic.

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 *(v)* *(add country ham \$4 pp)*

Grilled summer wedge with blistered sungolds, corn, lardons and blue cheese dressing

MAIN COURSE & SIDES

Broiled Maine halibut with green garlic sauce, chanterelles and fava beans

Grilled bok choy with gochugaru dressing *(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 (v) (*add country ham \$4 pp*)

Heirloom tomato salad with caramelized shallot vinaigrette, sheep-goat feta and crispy shallots (v)

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

Smashed new potatoes with horseradish crème fraîche (v)

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

DESSERT

Caramelized banana pudding trifle with crunchy feuilletine, bourbon and nutmeg creme (v) (gf)

*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 (v) (*add country ham \$4 pp*)

Dry-aged beef tartare with pimenton, guindilla pepper, potato crisps and manchego*

Grilled summer wedge with blistered sungolds, corn, lardons and blue cheese dressing

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

Summer squash with stone fruit salsa macha and avocado crema (v)

Grilled bok choy with gochugaru dressing (vg)

Smashed new potatoes with horseradish crème fraîche (v)

DESSERT

Citrus silk trifle with limoncello soaked ladyfingers, Meyer lemon cream, bergamot curd and fig leaf (v) (gf)

Berries and cream trifle with strawberry compote, marscapone mousse and lime soaked culiere sponge (gf)

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Canapé Menu

SEAFOOD

\$12 each per person / hour

Tuna tostada with radish and chili

Deviled egg with trout roe and dill

Crab tostada with serrano chili and cucumber

MEAT

\$10 each per person / hour

Fried chicken with maple and mustard seeds

Steak tartare with potato chips*

Lamb meatball with tzatziki

VEGETARIAN

\$8 each per person / hour

Gougeres with parmesan

Sundried tomato toast with ricotta and basil

Sweet potato pakora with tomato chutney

SWEET

\$12 each per person / hour

Filled choux with diplomat and seasonal fruit or dulcey crèmeux

Mini dulce de leche alfajores

Mini lemon linzer cookies

Dark chocolate truffles

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Family Style Breakfast & Brunch

Three courses - \$125 per person

FOR THE TABLE

Please select two for your party:

Wellfleet oysters with fig leaf and cucumber mignonette*

Grilled summer wedge with blistered sungolds, corn, lardons and blue cheese dressing

Dry-aged beef tartare with pimenton, guindilla pepper, potato crisps and manchego*

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

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

Heirloom tomato salad with caramelized shallot vinaigrette, sheep-goat feta and crispy shallots (v)

LARGE FORMAT MAIN COURSES

Please select two for your party:

White shrimp with herbed grits, andouille, corn, cherry tomato and red onion

Wild mushroom toast with soft scrambled eggs and cheddar (v)

Bavette steak and eggs with grilled ramp chimichurri, asparagus and snow peas

Crab cake with hollandaise and mixed greens

Fried chicken thighs with pancakes, whipped butter and bourbon maple syrup

Bagels and lox platter

DESSERT

For the table:

Assorted housemade pastries

ENHANCEMENTS

Manuela biscuits with housemade jam (v) \$8 pp (add country ham \$4 pp)

Applewood smoked bacon \$10 pp

Side scrambled eggs \$7 pp

Smashed new potatoes with horseradish crème fraîche (v) \$8 pp (add caviar \$12 pp)

Cast iron pancake with whipped butter and bourbon maple syrup (v) \$10 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 pimenton, guindilla pepper, potato crisps and manchego*
 Gem lettuces with pea shoots, sugar snap peas, strawberries and shallot vinaigrette (vg)
 Grilled summer wedge with blistered sungolds, corn, lardons and blue cheese dressing
 Long Island fluke tartare, nuoc cham, serrano pepper and pickled green strawberries*
 Heirloom tomato salad with caramelized shallot vinaigrette, sheep-goat feta and crispy shallots (v)
 Coal roasted beets with stracciatella, grapes and mint (v)

MAIN COURSES

Served individually plated - choice of:

Sirloin bavette steak with asparagus, snow peas, Meyer lemon and grilled ramp chimichurri*
 Grilled Snowdance Farm's half chicken with white bbq sauce and chile de Arbol
 Brooklyn Pasta Lab Radiatori with wild mushrooms, english peas and parmesan (v)
 Farm Lettuce with garbanzo, avocado, apples, cara cara oranges and walnuts (vg)
 Steelhead trout with green garlic sauce, morels and fava beans
 White shrimp with herbed grits, andouille, corn, cherry tomato and red onion

DESSERT

Please select one for your party to share:

Chocolate mousse with candied hazelnuts and cocoa nibs trifle (gf)
 Citrus silk trifle with limoncello soaked ladyfingers, Meyer lemon cream, bergamot curd and fig leaf (v) (gf)
 Caramelized banana pudding trifle with crunchy feuilletine, bourbon and nutmeg creme (v) (gf)
 Berries and cream trifle with strawberry compote, marscapone mousse and lime soaked culliere sponge** (gf)

***Can be made dairy free*

ENHANCEMENTS

Dozen Wellfleet oysters with fig leaf and cucumber mignonette* \$60 pp
 Manuela biscuits with house whipped honey butter (v) \$6 pp (add country ham \$4 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) *(add country ham \$4 pp)*

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

Grilled summer wedge with blistered sungolds, corn, lardons and blue cheese dressing

MAIN COURSES

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

Steelhead trout with green garlic sauce, morels and fava beans

SIDES

Grilled bok choy with gochugaru dressing (vg)

Smashed new potatoes with horseradish crème fraîche (v) *(add caviar +\$12 pp)*

DESSERT

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

ENHANCEMENTS

Dozen Wellfleet oysters with fig leaf and cucumber mignonette* *\$60 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 hummus and za'atar (vg)

Manuela biscuits with country ham and house whipped honey butter

FIRST COURSE

To share:

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

SECOND COURSE

To share:

Heirloom tomato salad with caramelized shallot vinaigrette, sheep-goat feta and crispy shallots (v)

MAIN COURSES

Served individually plated - choice of:

Dry aged NY Strip with green garlic chimichurri and aged pecorino

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

Summer squash with stone fruit salsa macha and avocado crema (v)

Housemade ricotta gnocchi with sungold tomatoes and garlic scapes (v)

Grilled lamb chop with roasted eggplant, whipped labne and tabbouleh

SIDES

To share:

Grilled bok choy with gochugaru dressing (vg)

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

DESSERT

Berries and creme tartlet with diplomat cream and seasonal sorbet

- 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 seasonal side for \$18 pp

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Family Style Dinner Menu

Three courses - \$175 per person

FOR THE TABLE

To share:

Market crudites with hummus and za'atar (vg)

Manuela biscuits with house whipped honey butter (v) (add country ham \$4pp)

STARTERS

Please select two for your party:

Dry-aged beef tartare with pimenton, guindilla pepper, potato crisps and manchego*

Grilled summer wedge with blistered sungolds, corn, lardons and blue cheese dressing

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

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

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

Summer squash with stone fruit salsa macha and avocado crema (v)

Heirloom tomato salad with caramelized shallot vinaigrette, sheep-goat feta and crispy shallots (v)

LARGE FORMAT MAIN COURSES

Please select two for your party:

Honey glazed Hudson Valley duck with 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 green garlic chimichurri and aged pecorino

(upgrade to dry-aged 48 oz Porterhouse for \$65 pp)

Seasonal whole fish, on the grill with charred sungold tomatoes and market greens

Seared tuna chop with maple ponzu and chimichurri

SIDES

To share:

Grilled bok choy with gochugaru dressing (vg)

Smashed new potatoes with horseradish crème fraîche (v) (add caviar +\$12 pp)

DESSERT

Please select two for your party:

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

Citrus silk trifle with limoncello soaked ladyfingers, Meyer lemon cream,

bergamot curd and fig leaf (v) (gf)

Caramelized banana pudding trifle with crunchy feuilletine, bourbon and nutmeg creme (v) (gf)

Berries and cream trifle with strawberry compote, marscapone mousse

and lime soaked culliere sponge** (gf) **Can be made dairy free

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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)

Buttered popcorn (v)

Marinated olives with orange zest and aleppo (vg)

OYSTERS \$60 per dozen

Wellfleet oysters with fig leaf and cucumber 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

CHEESE BOARD STATION

\$30 per person / hour

Moonlight
Nimbus
Shelburne Cheddar
Finger Lakes Gold

- served with crackers and accoutrement

MARKET VEGETABLE STATION

\$30 per person / hour

Smashed cucumber salad, labneh, lemon tahini vinaigrette and fresh herbs

Fire roasted tomatoes, whipped feta, red onion and brown butter bread crumbs

Roasted beets, stracciatella, grapes and ver jus

Fried shishito peppers with gochujang aioli

Grilled summer squash, whipped ricotta and stone fruit salsa macha

Grilled baby eggplant, sesame tofu and za'ataar

Smashed new potatoes with horseradish crème fraîche

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
Fluke crudo

CARVING STATION

\$50 per person / hour

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

Grilled bavette steak with chimichurri

Pulled mojo pork shoulder

- served with accoutrement

SIGNATURE CARVING STATION

\$65 per person / hour

Prime rib with horseradish crème fraîche

Honey glazed duck breast

Grilled rack of lamb with tzaziki

- served with accoutrement

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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	RX Spritz
Mi Gente	Mermaid's Kiss
Spritz and Giggles	Phony Negroni
Smoking Canvas	Coast to Coast
Better in Blonde	Alepos Dragonfruit Martini
Mula De Moscu	Lyre's Non-Alcoholic Prosecco
Espresso Martini	

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*

NON ALCOHOLIC PROSECCO TOAST *\$10 per person*

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

PRE-MIXED SHOTS *\$10 per person*

Lemon Drop

Green Tea

Espresso Martini

BALLOON COCKTAILS *\$30 per person*

Spicy Situation

Westside Sunset

Italian Summer

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.

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.

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.

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 / 70 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

ART FARM

**THE
GROUCHO
CLUB**

SOHO

**·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

FIVE ARMS

BRAEMAR

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