

58 THOMPSON ST.
NEW YORK, NY

The Manner

PRIVATE EVENTS + LARGE PARTIES

The Otter

Located on a quiet tree lined street in SoHo, The Otter is a charming neighborhood restaurant. Acclaimed Chef Alex Stupak serves a menu focused on simply prepared seafood using the freshest ingredients from carefully selected purveyors. The restaurant offers elegant interiors featuring frescoes by Elvira Solana, a full bar, and indoor and outdoor seating, weather permitting.

Available for Semi-Private Events





THE OTTER FLOORPLAN

Rear Dining Room

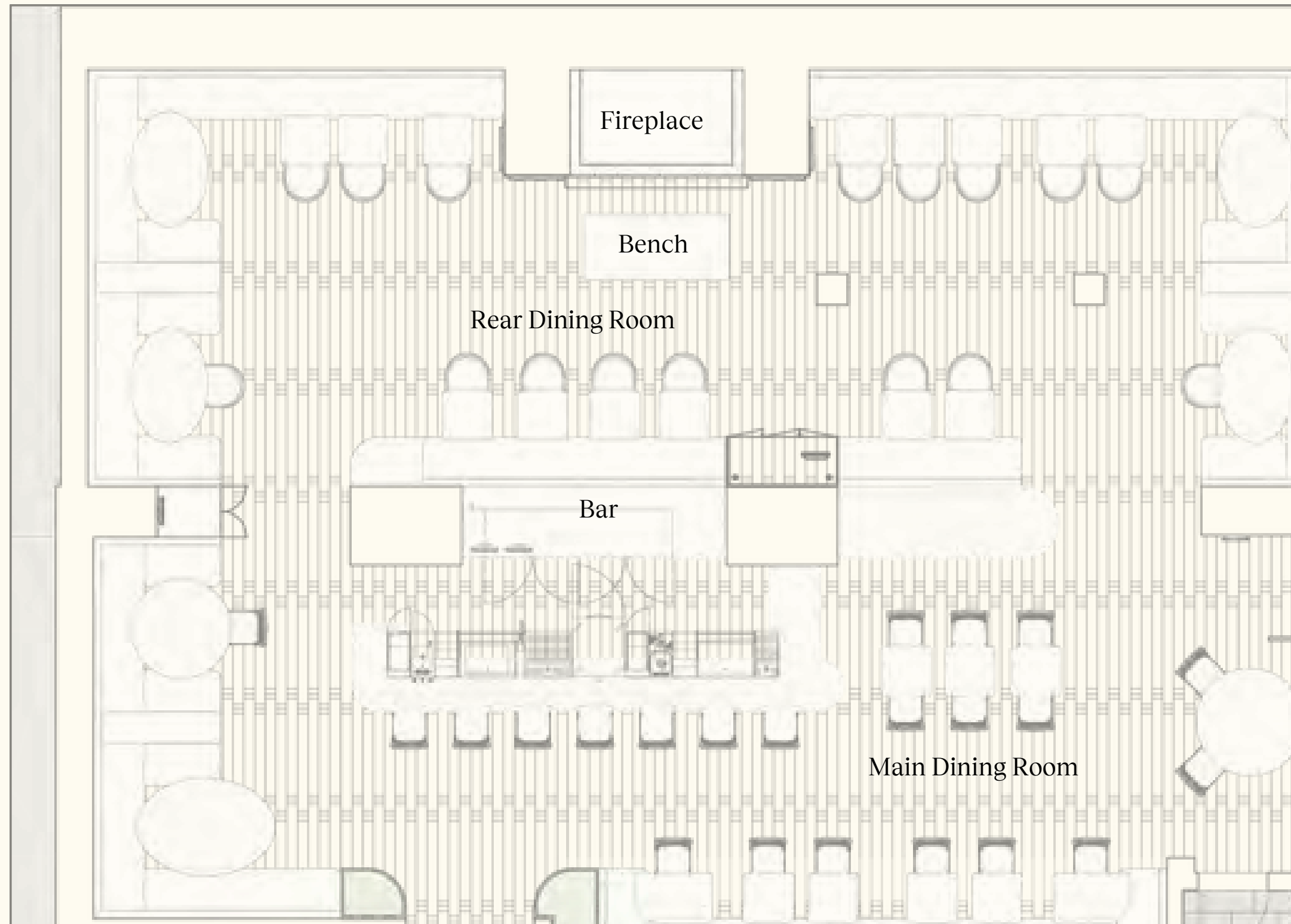
50 seated, or 70 standing cocktail (Maximum Capacity for Semi-Private Events)

Partial Rear Dining Room

20 seated, or 25 standing cocktail (Maximum Capacity for Semi-Private Events)

Seated Patio

25 seated patio (Maximum Capacity for Semi-Private Events)



Sloane's

Discreetly located on the second floor of The Manner, Sloane's is a cocktail bar with impeccable service, a delicious, thoughtful drinks program and elevated bites.

Available for Semi-Private + Fully-Private Events



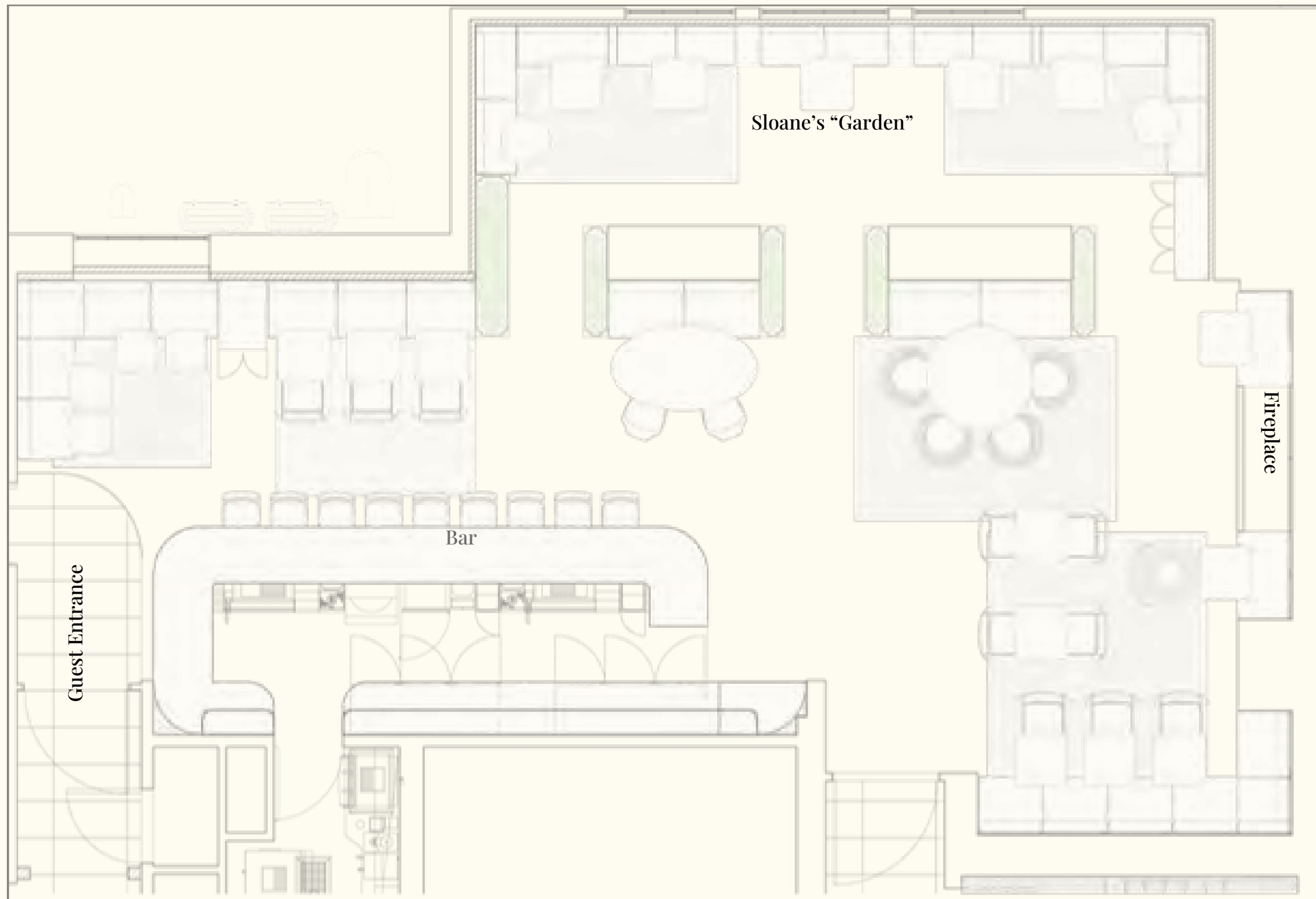


SLOANE'S FLOORPLAN

55 seated, 100 standing cocktail (*Maximum Capacity for Fully-Private Events*)

Sloane's Garden: 30 seated (*Maximum Capacity for Semi-Private Events*)

1,242 sq. ft.



THE DUPLEX PENTHOUSE

Located on the 12th floor, The Penthouse is a two-story retreat that transports guests to a bygone era of New York's glamorous social scene. Drawing inspiration from Halston's modernist, monochromatic offices in the Olympic Tower, this 1800-square-foot space is enveloped in bold red lacquer, exuding an atmosphere of sophistication and drama.





DUPLEX PENTHOUSE FLOORPLAN
10-20 standing cocktail (*Maximum Capacity for Fully-Private Events*)
868 sq. ft. (+407 sq. ft. outdoor terrace)



THE ROOFTOP

The Rooftop offers an idyllic escape featuring unobstructed views of the city skyline.

Available for Semi-Private + Fully-Private Events



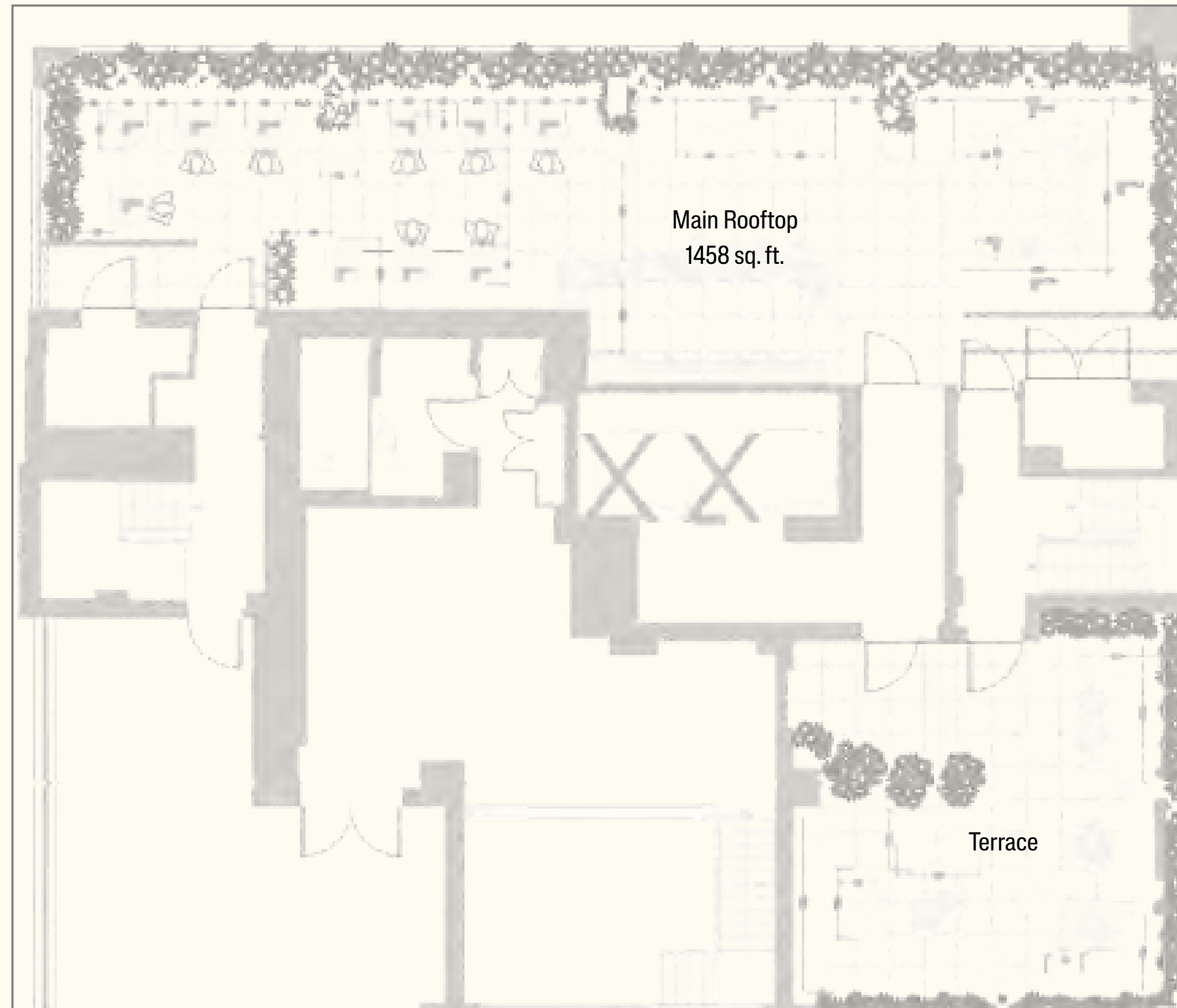


THE ROOFTOP FLOORPLAN

MAIN ROOFTOP

50 standing cocktail (Maximum Capacity for Fully-Private Events)

35 seated (Maximum Capacity for Fully-Private Events)



TERRACE

30 standing cocktail (Maximum Capacity for Fully-Private Events)

10 seated (Maximum Capacity for Fully-Private Events)

PACKAGES

AVAILABLE AT SELECT OUTLETS

BEVERAGE PACKAGES

BAR PACKAGES

WINE, SPARKLING & BEER BAR

\$35 per guest per hour

WINE, SPARKLING, BEER & ONE SPECIALTY COCKTAIL BAR

\$40 per guest per hour

WINE, SPARKLING, BEER & TWO SPECIALTY COCKTAILS BAR

\$45 per guest per hour

STANDARD BAR

Wine, Standard Liquors, Sparkling, Beer & One Specialty Cocktail

\$50 per guest per hour

Standard Spirits *

Vodka | Reyka

Gin | Fords

Tequila | Altos Blanco

Mezcal | Rosaluna

Bourbon | Old Forester

Rum | El Dorado 3 Year

Scotch | Monkey Shoulder

Wines

Sparkling | Crement De Alsace - Francois Baur

White | Vinho Verde, Sousa Lopes

Rose | Txakolina, Bixigu, San Sebastien

Red | Plaisance Penavayre, Fronton, Syrah

Beers

Beer, Miller High Life, Southern Tier IPA

PREMIUM TOP SHELF BAR

Wine, Top Shelf Liquors, Sparkling, Beer & Two Specialty Cocktails

\$60 per guest per hour

Premium Spirits *

Vodka | Grey Goose

Gin | Hendricks

Tequila | Casamigos - Blanco & Reposado

Mezcal | Vida Mezcal

Bourbon | Buffalo Trace

Rum | Diplomatico

Scotch | Glenmorangie 10 year

Wines

Sparkling | Jacques Picard "Iconique" Champagne

White | Chablis, Domaine Vincent Dampt

Rose | Cotes de Provence Rose, Chateau Minuty Rose et Or

Red | Pinot Noir, JK Provocateur

Beers

Peroni Nastro Azzurro, Southern Tier IPA, Aval Cider

A minimum of 2 hours per beverage package.

A minimum 10 guest count required for all beverage event package pricing.

Pricing is subject to a 8.875% sales tax, a 20% service charge and 5% administrative fee.

*Spirits are subject to change

COCKTAILS

SPECIALTY COCKTAILS

For Fully-Private Events

Army & Navy

London Dry gin, lemon, yuzu sake, almond, bitters

Marea Rosa

Mezcal, ancho chile, cherry, lime, smoked salt

Toreador

Reposado & Blanco tequila, apricot, pablano chile, lime, agave

Dame Blanc

Blanco tequila, gentian liqueur, french vermouth, picpoul

ZERO PROOF

St. Agrestis Phony Negroni

Positano Spritz

Chamomile non alcoholic aperitif, olive brine mediterranean tonic, olives

CLASSIC COCKTAILS

Martini

Vodka or Gin, dry vermouth, dirty, olives or lemon twist

Negroni

Gin, campari, sweet vermouth

Manhattan

Bourbon, sweet vermouth, anghostura bitters

Margarita

Tequila, lime, orange liqueur

A minimum of 2 hours per beverage package.

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CANAPES & PLATTERS | AVAILABLE IN SLOANE'S, THE ROOFTOP & THE PENTHOUSE

A SELECTION OF FOUR CANAPES

\$65 per guest per hour

A SELECTION OF FIVE CANAPES

\$75 per guest per hour

ONE STATIONED PLATTER

\$35 per guest

A SELECTION OF THREE SWEET CANAPES

\$15 per guest

COLD CANAPES

Stationed or Passed

Tuna Tartare, Chili Crisp, Garlic Chips - *gf*
Halibut Ceviche Tostada, Serrano Chili, Red Onion, Cilantro - *gf*
Mini Lobster Rolls
Black Trumpet Summer Rolls, Thai Basil, Gochugaru - *gf*
Crispy Rice, Miso Glazed Tofu, Toasted Sesame Seeds - *gf,v*
Endive Spears, Whipped Blue Cheese, Hot Honey Walnuts
Smoked Eggplant Crostini, Pickled Grapes *gf, v*

HOT CANAPES

Stationed or Passed

Jumbo Lump Crab Cakes, Remoulade
Coconut Shrimp, Sriracha Cocktail Sauce
King Oyster Mushroom Satay, Peanut Sauce - *gf, v*
Crispy Chicken Sliders, Pickles, Spicy Mayonnaise
Japanese Whisky Glazed Steak Skewers
Truffled Arancini, Mozzarella Cheese

PLATTERS

Stationed

Shrimp Cocktail, Cocktail Sauce - *gf +5*
Oysters on the Half Shell, Vermouth Mignonette - *gf +5*
Selection of Market Vegetables, Hummus - *gf, v*
Selection of Charcuterie and Cheese (*option for gf crackers*)
Chicken Nuggets, Sweet & Sour, BBQ & Sichuan Sauces - *gf*

SWEET CANAPES

Passed or Stationed

Brownies
Chocolate Chip Cookies
Mini Cakes (Lemon, Coffee, Cardamom or Raspberry)

gf = Gluten-free, *v* = Vegan, *Changes seasonally

Consuming raw or undercooked foods may increase your risk of food borne illness.

A minimum 10 guest count required for all food event package pricing.

Pricing is subject to a 8.875% sales tax, a 20% service charge and 5% administrative fee.

BRUNCH MENU | AVAILABLE IN THE OTTER

\$95 per person

STARTERS

*Choice of Two
served family-style*

Shrimp Cocktail, Romesco, Alioli - *gf* +5

Little Gem Caesar Salad

Sun Gold Tomato Salad, Burrata, Basil - *gf*

Green Salad, Sesame Dressing - *gf*

Wedge Salad, Jumbo Lump Crab, Wasabi Dressing +5

1/2 Dozen Oysters (Selection Varies), Vermouth Mignonette +5

SIDES

*Choice of Two
served family-style*

Bacon

Chicken Sausage

Hash Browns

Fries - *gf*

Berries

MAINS

*Choice of Three
served individually*

Double Cheeseburger, Cheddar, Pickles, Lettuce, Remoulade

Turkey Club Sandwich

Scrambled Eggs, Trout Roe, Crème Fraîche, Chives, Toast

Maitake Mushroom Omelette, Arugula, Parmesan

Crab Omelette, Red Curry, Crunchy Noodles

Steak and Eggs Benedict

Lemon Poppy Seed Pancakes, Lemon Curd, Warm Honey Toffee

Cornflake Crusted French Toast, Strawberry and Rhubarb

INCLUDED

BEVERAGES

Coffee

Tea

Juice

BRUNCH BAR +\$40pp

Choice of Two

Mimosa

Bloody Mary

Bellini

Aperol Spritz

gf = Gluten- free, *Changes seasonally

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BREAKFAST & LUNCH | AVAILABLE IN THE OTTER & THE PENTHOUSE

BREAKFAST BUFFET

\$65 per guest

BREAKFAST PLATTERS

Stationed

Assorted Fruit Platter

Assorted Breakfast Pastries

BREAKFAST MAIN DISHES

choice of 2

Ham and Cheese Frittata

Spinach and Egg White Frittata

Yogurt Parfait, with Fresh Berries, and Granola

Avocado Toast with Flax Seeds, and Sprouts

LUNCH BUFFET

\$75 per guest

LUNCH PLATTERS

Choice of 2

Charcuterie and Cheese | with Assorted Crackers

Crudites | Crunchy Market Vegetables with Hummus

Shrimp Cocktail | Served with Cocktail Sauce, Alioli, and Fresh Lemon

Chips and Salsa | Hand Cut Tortilla Chips served with Pico de Gallo, Salsa

LUNCH SALADS

choice of 1

Kale Salad, Sesame Dressing, Toasted Hemp Seeds

Chilled Noodles, Peanut Dressing, Kasha Chili Crisp

Chicken & Quinoa, Potatoes, Spicy Yellow Pepper Dressing

Shrimp & Rice, Pea Sprouts, Edamame, Fried Shallots

Little Gem Caesar Salad

Green Salad, Toasted Hemp Seeds, Sesame Dressing

SANDWICH WRAPS

choice of 2

Roast Beef with Caramelized Onions and Horseradish Sauce

Smoked Tuna with Lettuce and Tomato

Tabouleh with Smoked Eggplant Spread

Turkey Club

BRUNCH BAR

Choice of Two \$40 per guest

Mimosa

Bloody Mary

Bellini

Aperol Spritz

TO DRINK

Included

Orange & Grapefruit Juice

Coffee Pot

Tea: *Assam English Breakfast, Earl Grey, Jasmine Pearls, Lemon Ginger, Classic Chai*

AVAILABLE TO ORDER

A La Carte

Espresso

Americano

Cappuccino

Latte

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STANDARD DINNER MENU | AVAILABLE IN THE OTTER

\$155 per person

STARTERS

Choice of Two
served family-style or buffet

Oysters on the Half Shell, Vermouth Mignonette - *gf*

Shrimp Cocktail, Romesco, Alioli - *gf*

Little Gem Caesar Salad

Tuna Tartare, Gilda Dressing, Deviled Quail Eggs - *gf*

Green Salad, Toasted Hemp Seeds, Sesame Dressing - *gf*

Sautéed Salt and Pepper Squid

MAINS

Choice of Two
served family-style or buffet

Clams, Fideo Pasta, Lemon Garlic White Wine

Fettuccine, Maitake Mushrooms, Kelp

Steamed Halibut, Warm Cucumber, Mint - *gf*

Roast Chicken & Grits, Cremini Mushroom Jus - *gf*

Fish & Chips, Beer Battered Spanish Mackerel, Tartar Sauce

Double Cheeseburger, Cheddar, Pickles, Lettuce, Remoulade

SIDES

Choice of Two
served family-style or buffet

Fries - *gf*

Garlic Green Beans - *gf*

Sweet Corn Maque Choux - *gf*

DESSERT

Choice of Two
served family style

Boston Cream Pie

Pistachio Tiramisu

Lemon Rice Pudding

Vanilla Ice Cream - *gf*

Chocolate Ice Cream - *gf*

Sorbet* - *gf*

gf = Gluten-free, *Changes seasonally

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PREMIUM DINNER MENU | AVAILABLE IN THE OTTER

\$195 per person

STARTERS

*Choice of Two
served family-style or buffet*

Oysters on the Half Shell, Vermouth Mignonette - *gf*

Shrimp Cocktail, Romesco, Alioli - *gf*

Razor Clams, Ajo Blanco - *gf*

Scallop Crudo, Red Chili, Green Chili - *gf*

Little Gem Caesar Salad

Tuna Tartare, Gilda Dressing, Deviled Quail Eggs - *gf*

Sun Gold Tomato Salad, Burrata, Basil - *gf*

Wedge Salad, Jumbo Crab, Wasabi Dressing - *gf*

Sautéed Salt and Pepper Squid

MAINS

*Choice of Three
served family-style or buffet*

Parsley Root Agnolotti, Buttered Crab, Crushed Ritz Crackers

Swordfish Steak Frites, Au Poivre - *gf*

NY Strip Steak, Spring Onions, Red Peppers - *gf*

Fettuccine, Maitake Mushrooms, Kelp *v*

Steamed Halibut, Warm Cucumber, Mint - *gf*

Fish & Chips, Beer Battered Spanish Mackerel, Tartar Sauce

Roast Chicken & Grits, Morel Mushroom Jus - *gf*

Lobster Roll, Saffron Coleslaw

Pan-Seared Salmon, Watercress Salad with Salsa Verde or Smoked Paprika Vinaigrette

Whole Spanish Branzino, Watercress Salad with Salsa Verde or Smoked Paprika Vinaigrette

SIDES

*Choice of Two
served family-style or buffet*

Fries - *gf*

Garlic Green Beans - *gf*

Sweet Corn Maque Choux - *gf*

DESSERT

*Choice of Two
served family-style*

Boston Cream Pie

Pistachio Tiramisu

Lemon Rice Pudding

Vanilla Ice Cream - *gf*

Chocolate Ice Cream - *gf*

Sorbet* - *gf*

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FOR MORE INFORMATION
LGAPR-SALES@SOHO.THEMANNER.COM