



**IL FIORISTA**

EVENTS

17 WEST 26TH STREET NEW YORK, NY 10010

Il Fiorista is many things – all of them centered around the beautiful benefits of flowers. Our NoMad location is home to a restaurant, floral boutique, private event space and education center that celebrate the various ways in which we can incorporate flowers into our lives

Host your next private event at Il Fiorista. Designed by award-winning architect Elizabeth Roberts, our bright, 95-seat space features energetic murals by artist Leanne Shapton and custom furnishings by Spanish designer Patricia Urquiola, consider The Flower Room for more intimate and private gatherings.



# PRIVATE DINNING

## PRIVATE DINING ROOM

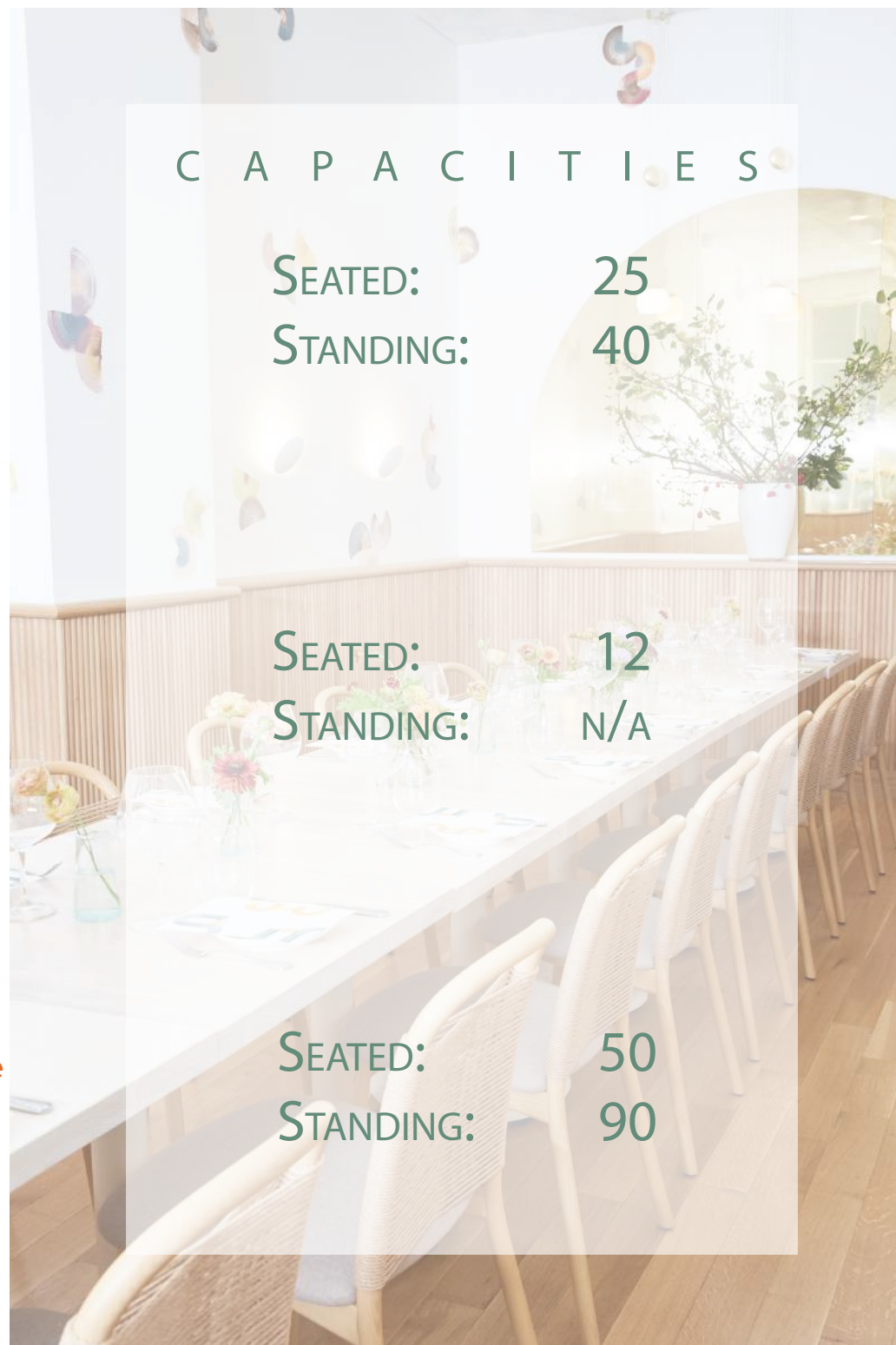
a completely private space located adjacent to the main dining room. This uniquely designed room can accommodate a seated style breakfast, lunch and dinner or a standing cocktail reception

## THE CHEF'S TABLE

we can accommodate a large party in our main dining room at our exclusive Chef's Tables. While still part of the excitement of the main dining room, this table gives your party a semi-private experience.

## FULL BUY OUT

enjoy the beauty of Il Fiorista for just your party. We happily host weddings, celebrations, corporate events and more in our restaurant where the entire space and kitchen is dedicated to your party.





# EVENT PACKAGES

## SEATED DINNER

PRESELECT YOUR THREE OR FOUR COURSE FAMILY-STYLE  
DINNER FROM A SPECIAL SEASONAL MENU

STARTING AT

\$72 PER PERSON 3-COURSES

\$85 PER PERSON 4-COURSES

---

## COCKTAIL RECEPTION

HOST A STANDING STYLE COCKTAIL RECEPTION WITH  
OPTIONS FOR SEASONAL STATION OR PASSED HORS D'OEUVRES

SELECTION OF 3 ITEMS

STATIONS: \$35 PER PERSON PER HOUR

PASSED: \$40 PER PERSON PER HOUR

---

## COCKTAIL HOUR

OPEN BAR PREMIUM COCKTAILS: \$28 PER PERSON

## BREAKFAST

PRESELECTED MENU SERVED AS A BUFFET OR FAMILY-STYLE

STARTING AT

\$50 PER PERSON

---

## LUNCH

PRESELECTED THREE COURSE MENU SERVED FAMILY-STYLE

STARTING AT

\$50 PER PERSON

---

## BRUNCH

PRESELECTED THREE COURSE MENU SERVED FAMILY-STYLE

STARTING AT

\$50 PER PERSON



# SAMPLE SEASONAL 4-COURSE DINNER MENU

## FIRST

BURRATA pear marmalade, sunflower seed soffritto  
PUMPKIN BRIOCHE yellow beets, butternut squash, red vein sorrel, chamomile  
CHICKPEAS + NAVY BEANS broccolini, bagna cauda, mustard seeds

## PASTA

PAPPARDELLE black pepper, lavender, lemon, pecorino  
CAMPANELLE lacinato kale, guanciale, dates, sumac goat cheese

## MAIN

STEELHEAD TROUT grilled onion, freekah, marigold buttermilk  
HANGER STEAK maitake, kumquat, hibiscus harissa

## DESSERT

APPLE BOMBOLONE vanilla cream, apple cider, clove maple sugar  
CHOCOLATE CAKE orange blossom, saffron caramel

# CUSTOMIZED FLORAL ARRANGEMENTS

OUR IN-HOUSE FLORIST IS AVAILABLE TO HELP ENHANCE YOUR PRIVATE EVENT, OFFICE MEETING OR DINNER BY CREATING ONE OF A KIND FLORAL ARRANGMENTS YOU CAN TAKE HOME

## BUD VASES

\$45 EACH

## CENTERPIECE ARRANGEMENTS

SMALL: \$65

MEDIUM: \$99

LARGE: \$159

INQUIRE ABOUT OUR FLORAL DELIVERY SERVICES FOR YOUR HOME, OFFICE, RESTAURANT OR HOTEL





# EVENT ENHANCEMENTS

OUR EDUCATIONAL CENTER OFFERS A VARIETY OF CLASSES THROUGHOUT THE YEAR.

OUR CLASSES ARE AVAILABLE TO ENHANCE YOUR PRIVATE EVENT EXPERIENCE

## FLORAL ARRANGEMENT

STARTING AT \$125 PER PERSON

## COOKING CLASS

STARTING AT \$115 PER PERSON



# TERMS AND CONDITIONS

A Food & Beverage minimum is applied to all parties of 8 or more guests or events in our private event spaces. Our minimums are subject to change based on event dates, time, capacity, location and time of year. Certain rooms may be subject to a room fee that will be predetermined prior to the event.

We do not hold dates nor can guarantee the availability of a private table or space without a signed contract and a 50% deposit on the food and beverage minimum.

Fees not included in the food and beverage minimum include a 5% administrative fee, 8.875% sales tax, and staff gratuity. Our administrative fee offsets any expenses associated with the planning of each event and is NOT a gratuity for the service staff. This fee is subject to New York State tax.

## CORKAGE FEE

\$45 limit of two bottles; \$60 for magnum.

## SOMMELIER FEE

our sommelier is available to host wine pairings in our Flower Room. A \$250 fee will be applied to the final bill and does not go towards the food and beverage minimum.

## INSTRUCTOR FEE

private classes that require a private instructor on-site are subject to an additional instructor's fee that will be determined based on the size and nature of the class.



WE LOOK FORWARD TO HOSTING YOUR NEXT EVENT WITH US!

THANK YOU!

PLEASE REACH OUT TO :  
INFO@ILFIORISTANYC.COM  
646.490.8240