



 IL FIORISTA
HOST YOUR EVENT



ABOUT

BAR

Everyday - Aperitivo Hour
and Late Night Specials

Opening at 4pm

DINNER

Sunday - Thursday
5pm - 10pm

Friday - Saturday
5pm - 10pm
Bar til Late

BRUNCH

Saturday & Sunday
11am - 3pm

APERITIVO HOUR

Everyday Special Wines &
Cocktails

4pm - 6pm and late night

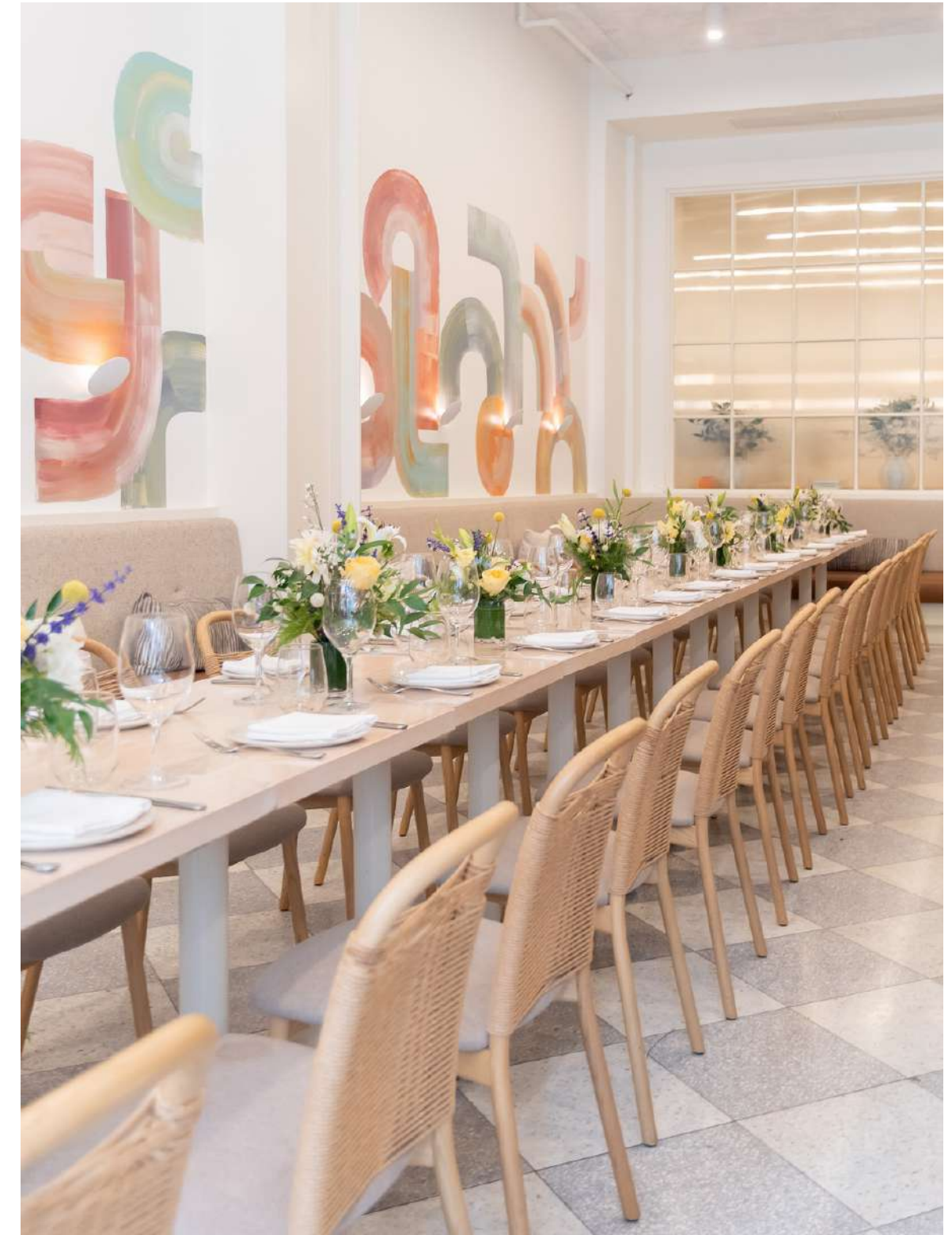
Designed by award-winning architect Elizabeth Roberts, our bright space features energetic murals by artist Leanne Shapton and custom furnishings by Spanish designer Patricia Urquiola. Our events team will curate all details of your event from customized food menus along with wine & cocktail service to our floral design and arrangements.

Find More Photos of the Space on our Website or Check Out Our Instagram at [@ilfioristanyc](#) to see our Beautiful Space!

EVENT INQUIRIES: CARLIE@ILFIORISTANYC.COM

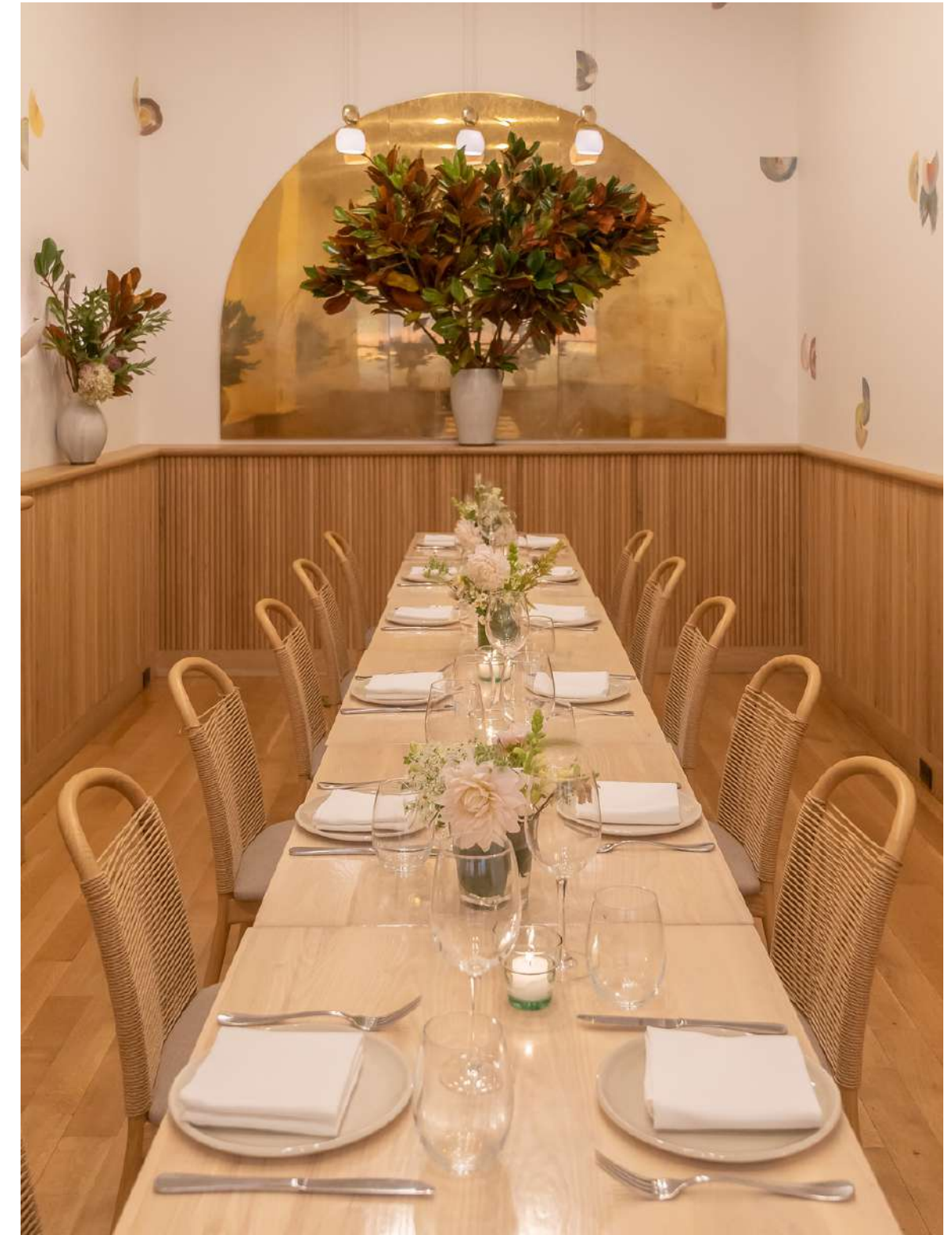
MAIN DINING ROOM

Seated - 60 Guests Standing - 90 Guests



PRIVATE DINING ROOM

Seated - 25 Guests Standing - 40 Guests



BRUNCH

For brunch, we present two delightful options to satisfy your taste buds. Our 2-course brunch is priced at \$55 per person, while our 3-course brunch is available for \$65 per person. Each option offers a selection of dishes to start your day delightfully with your loved ones.



all items are seasonal and subject to availability

Beverage Package:
Open Bar: \$45 per person / per hour
(no premium brands)
Beer & Wine: \$38 per person / per hour

Inquire within about weekday breakfast and lunch buyouts



all items are seasonal and subject to availability

DINNER

For dinner, we offer a choice between two exquisite family-style dining experiences. Our 3-course dinner is priced at \$72 per person, while our 4-course dinner or Chef's tasting menu is available for \$85 per person. The courses are thoughtfully curated by our Chef and feature a delightful array of flavors. The perfect menu for your corporate event!

Beverage Package:

Open Bar: \$45 per person / per hour

(no premium brands)

Beer & Wine: \$38 per person / per hour

Inquire within about weekday breakfast and lunch buyouts



CHEF'S TABLE

Chef's table requires our 4 course tasting menu which is \$85 per person. The courses change daily and are chosen by the Chef. They consist of an appetizer, pasta, protein and dessert course. We can adhere to any dietary or allergy requirements as needed.

Pair this with a hand selected wine pairing for \$45 per person!

Beverage Package:

Open Bar: \$45 per person / per hour
(no premium brands)

Beer & Wine: \$38 per person / per hour

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COCKTAIL STYLE GATHERINGS

Our 5 classic canapé selection is \$45 per person, per hour. Additionally, you can add 2 more classic canapés for \$10 per person, per hour, or 2 upgraded canapés for \$15 per person, per hour.

Beverage Package:

Open Bar: \$45 per person / per hour
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Beer & Wine: \$38 per person / per hour

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FLORAL ARRANGEMENT

\$85 / SMALL ARRANGEMENT

\$130 / MEDIUM ARRANGEMENT

\$215 / LARGE ARRANGEMENT



Please Note We Do Not Allow Any Outside Florals

ADDITIONAL ADD ONS

WELCOME TOAST



PREMIUM BEVERAGE PACKAGE



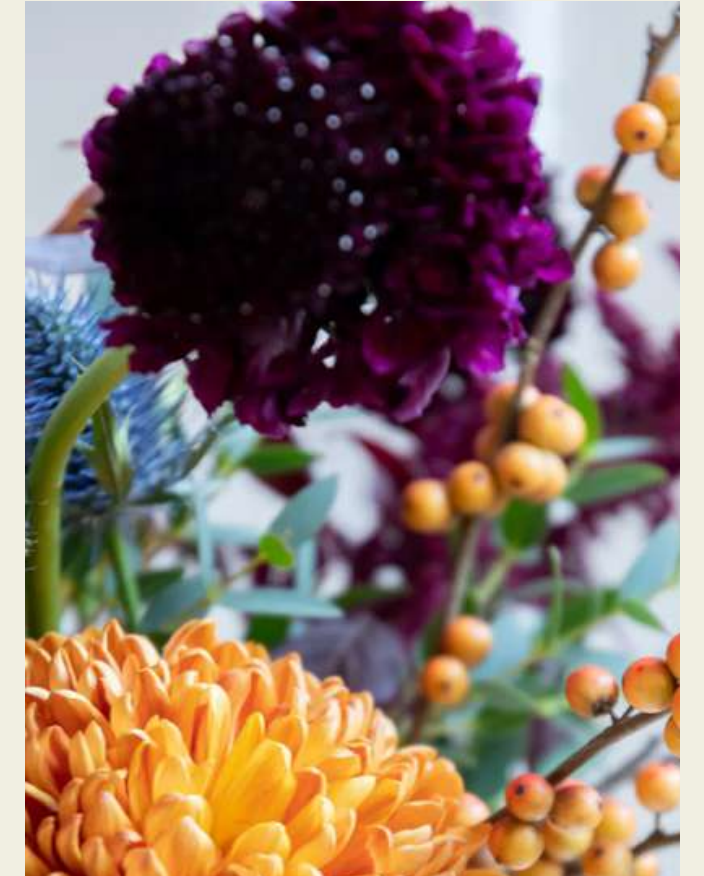
FLORAL ARRANGEMENTS



FLOWER CAKES



A/V SERVICES (SCREEN & PROJECTOR)



See pages (10-13) for more information on our classes

FLORAL ARRANGEMENT CLASSES

**8 GUEST MINIMUM
\$160 PER PERSON**

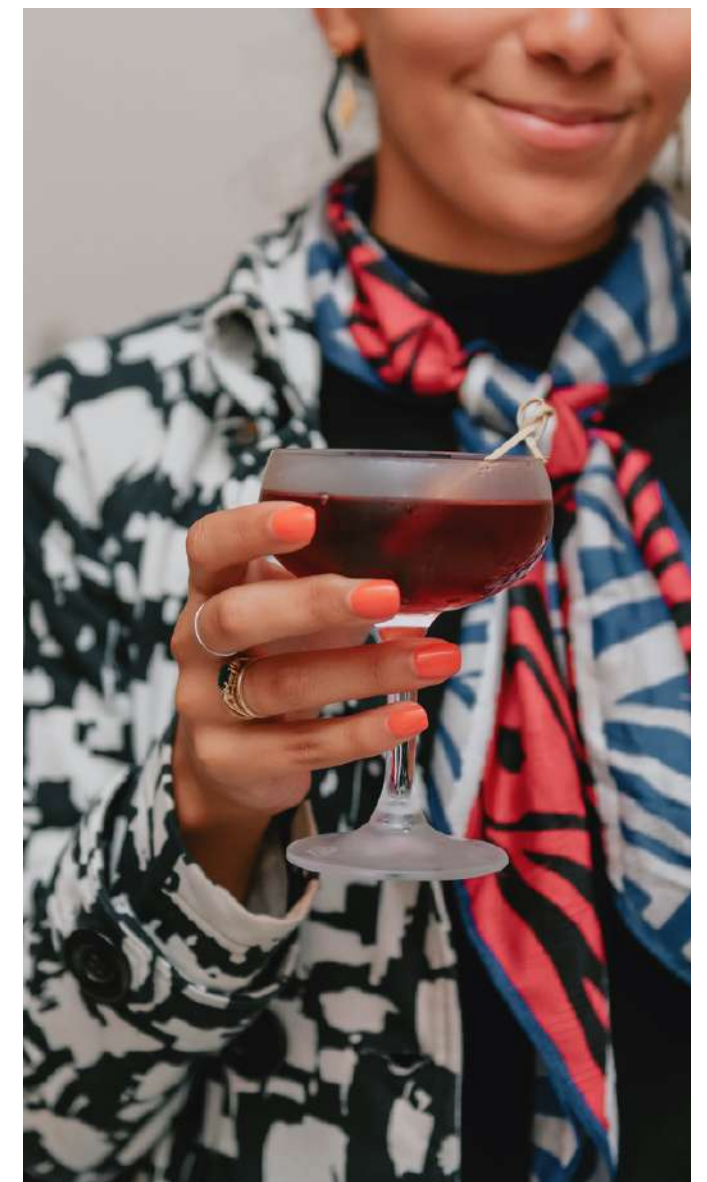
In Il Fiorista's floral design class we will explore and create with seasonal flowers. We will go through the basics of floral design and craft beautiful and unique arrangements. The class will be led through the floral design process by one of our expert floral designers. Each guest will go home with their centerpiece in a vase.



COCKTAIL MAKING CLASSES

**8 GUEST MINIMUM
\$140 PER PERSON**

Il Fiorista takes pride in its innovative use of floral ingredients, including in its craft cocktails. Learn the foundations of modern mixology, including the history of cocktail culture, the underlying components of a well-balanced cocktail, and professional bartending techniques. In the end, leave tipsy.



WINE PAIRING CLASSES

**8 GUEST MINIMUM
\$150 PER PERSON**

Dive into the world of sophisticated flavors as you explore the perfect marriage between exquisite wines and small plates. Let our Sommelier guide you through this sensory experience, unraveling the secrets of pairing that elevate your palate. Elevate your knowledge and create unforgettable moments with Il Fiorista. Cheers to the art of pairing!



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PASTA MAKING CLASSES

8 GUEST MINIMUM
\$160 PER PERSON

Choice Of: **Cavatelli - Ravioli - Gnocchi**

While shaping your pasta the instructor will go over the importance of choosing a flour and what kind of flours are fun to substitute in your pasta making journey.



THANK YOU

carlie@ilfioristanyc.com

