

IL FIORELLO OLIVE OIL COMPANY



An Elegant Space in a Rustic Setting for Meetings and Special Gatherings



IL Fiorello Olive Oil Company is a working organic olive farm and olive mill that grows and produces international award-winning extra virgin olive oils.

Located in Suisun Valley overlooking vineyards and mountains, we are 3 miles from I-80.

The Visitor's Center has a private meeting room, tasting room, retail gift shop and Kitchen in the Groves Culinary Center. The outdoor reception areas overlook the olive groves, culinary gardens and vineyards. Surrounded by 2,000 olive trees and vineyards, the area is quiet and secluded. IL Fiorello is a spectacular setting for small meetings, and intimate ceremonies and gatherings.



Availability

IL Fiorello's facility is available year round. Outdoor functions usually are best May through October. Events must conclude by 10:00 P.M. Private events are usually limited to one per day to allow for special attention.



Capacities & Rental Rates

Rates are based on a **4 hour** block of time including all setup and cleanup.

GROVE ROOM	20 GUESTS SEATED	\$600
VISITOR'S CENTER	70 GUESTS RECEPTION	\$3000
TASTING ROOM	35 GUESTS RECEPTION	\$600
PAVILION	30 GUESTS SEATED	\$800
OUTDOOR PATIO	50 GUESTS SEATED	\$600



Additional charges may apply for setup, cleanup, and events that may run over the 4 hour rental block time. If you are considering only our Grove Room during business hours of 1:00 to 5:00 P.M, our retail room and tasting room will remain open to the general public. Events utilizing the entire facility usually begin after 5 PM.



Kitchen in the Groves

Kitchen in the Groves is our culinary center. Cooking classes are scheduled monthly, along with complimentary demonstrations.

Private cooking classes and teambuilding events start at \$75 per person excluding wine, gratuity and tax. Minimum of 15 guests required.



Services & Amenities

Restrooms: Available inside the Visitor's Center.

Dance floor: Outside patio area only.

Bride's Dressing area: Can be arranged.

Meeting equipment: Vendor list available.

Parking: Parking available on site. Bus accessible.

Accommodations: Hotels nearby.

Outdoor Night lighting: Surrounding center and patio.

Tent: Vendor list available. Event coordinator will assist in arrangements.

View: 15 acre site with olive groves, vineyards, mountain views and meadows.

Wheelchair access: Yes. ADA Compliant throughout facility.

General Information

Alcohol: IL Fiorello offers an exclusive selection of wines and beers. Several wines offered are under our own label, crafted by local vintners. Other offerings are hand-selected from outstanding local wineries and artisan breweries. Inquire about current selections. Alcohol must be purchased in advance through IL Fiorello. An IL Fiorello bartender or approved caterer bartender is required if alcohol is to be served.

Food and Catering: Our private executive chef caters all on-site events.

Smoking: No smoking throughout facility.

Music: Allowed until 10:00 pm, in accordance with Solano County ordinance.

Insurance: Renter liability insurance may be required.

Wedding Planners: Licensed and insured event planner is required for all ceremonies and receptions over 30 people.

Fees and Deposits

Facility rental fees range from \$600 to \$3,000 depending on the day of the week, season, event and guest count. Booking for extra hours/needs can be arranged.

A **50% deposit** is required to reserve the date and event space. This is applied toward the final balance.

Final guest count and payment is due 7 days prior to the event. Proof of insurance is due 30 days prior to the event.

KITCHEN IN THE GROVES—ONSITE CATERING

Our seasonal tasting and catering menus are designed to pair with our award-winning and certified organic extra virgin olive oils and balsamic vinegar reductions. Our wine list features wines we happily serve at our own table, as well as local winemakers known for sustainability.

What this means for you: a personalized event with the highest quality ingredients in an elegantly rustic setting. Whether you join us for a tour, an oil or wine flight tasting, a cooking class or for dinner, you can expect great service and unforgettable memories.



EXECUTIVE CHEF GLORIA CICCARONE-NEHLS

Formally schooled in the culinary arts at the prestigious Culinary Institute of America in New York, Gloria was named “Chef of the Year” by the prestigious National Executive Chefs Association. Prior to Il Fiorello, Gloria was the Executive Chef of San Francisco’s Huntington Hotel, “The Big 4 Restaurant” and Nob Hill Spa for over 30 years and a culinary consultant in food product development for over 20 years. She brings endless energy to Kitchen in the Groves!



SOUS CHEF DARREN PORTER

Originally from Big Bear Lake in Southern California, Darren travelled extensively in his youth. He developed an appreciation for the world’s cuisines and the power food has to bring people together. After spending time working with some of California’s finest chefs, Darren joined the Il Fiorello family where he is proud to pair the freshest ingredients with some of the best oils in the world.

