



FIG & OLIVE

EVENTS & CATERING
MEATPACKING, NEW YORK

FIG & OLIVE

MEATPACKING, NEW YORK



Our Cuisine & Philosophy

FIG & OLIVE is about passion for the best olive oils, flavors and cuisine from the Riviera & Coastal regions of the South of France, Italy and Spain. It is a full service restaurant featuring lunch, brunch and dinner menus. The exceptional wine list includes over 30 wines offered by the glass or bottle from Italy, France and Spain. FIG & OLIVE's menu philosophy is based on the notion of clean, healthy and sophisticated ingredients and dishes, each prepared or finished with unique olive oils.

Our Menu

FIG & OLIVE's signature dishes embody Executive Chef, Pascal Lorange's passion for the best olive oils and cuisine from the Mediterranean region. At the tasting bar and communal table, guests can enjoy Pascal Lorange shareable plates such as the Zucchini Carpaccio; a Fig Gorgonzola Tartlet, a Trio of Crostini, or an assorted selection of imported charcuterie, cheese, olives, ceviche, and tartar, all served with freshly baked Olive Oil Fougasse Bread. Main dishes include Seared Salmon with fennel and green olives and finished with Picual peppery olive oil; Penne with sauteed mushrooms, parmesan and truffle olive oil; Lemon Sole Papillote finished with an unctuous Arbequina Olive Oil; and Provence Rosemary Grilled Lamb Chops smoked a la minute with rosemary and served with caramelized eggplant and goat cheese gnocci finished with Rosemary Garlic Olive Oil. Desserts crafted by Pastry Chef Andrew LeStourgeon include Warm Marzipan Cake served with an Olive Oil Gelato. The exceptional wine list includes over 30 varietals from the South of France, Italy and Spain that are offered by the glass, along with full bottles and champagne.

Our Location

The first FIG & OLIVE opened in New York City in 2005. In November 2006, FIG & OLIVE opened its stunning 4,000 square foot MEATPACKING DISTRICT venue, which has become a favorite for Weddings, Premiers, Corporate Functions, Birthdays, Fundraisers, Anniversaries and Product Launches. FIG & OLIVE MEATPACKING truly stands out with its elegant and authentic design from the French and Italian Riviera. This space offers numerous possibilities to host a variety of events from 20 guests up to 400 guests. FIG & OLIVE Events team is at your disposal to assist you in planning your special event.



Meatpacking Floor Plan



LOUNGE (A)

This open space exudes the French Riviera atmosphere with stunning views of the entire restaurant. From unique olive branch scones that illuminate the room to the warm and inviting décor – this lounge really delivers for an unforgettable experience. With seating for up to 36 guests, the naturally lit lounge can be transformed into a cocktail reception area that is sure to impress your guests.

Dining: 36
Reception: 50 - 75
Square Footage: 360 sq ft
Dimensions: 18'W x 20'L
Ceiling Height: 15'H



WINE ROOM (B)

The Wine Room outlined by a 20 foot wine wall displaying hundreds of wines from South of France, Italy and Spain, is ideal for elegant sit down dinners for 12 to 20 people around a single table. This dining room is a perfect choice for special dinners to share a memorable dining experience.

Dining: 38
Reception: n/a
Square Footage: 350 sq ft
Dimensions: 14'W x 25'L
Ceiling Height: 15'H



WHITE DINING ROOM (C)

Just a few steps away from the Wine Room, we would like to welcome you to our radiant white dining room. From fresh rosemary flowers to white linen curtains, this room delivers for an elegant ambiance. This space can cater up to 50 guests for an exclusive evening and can be combined with the Wine Room to accommodate larger gatherings.

Dining: 52
Reception: 75
Square Footage: 462 sq ft
Dimensions: 14'W x 33'L
Ceiling Height: 15'H
Ceiling Height: 9'H



COMMUNAL TABLE (D)

The sleek marble communal table and space around it, is an ideal setting for birthdays and informal celebrations. The table itself accommodates 20 people sitting and about 30 people around it and sitting. A special menu was designed by Chef Pascal Lorange to bring a constant flow of shareable dishes to the table with enough variety to please all the guests.

Dining: 20
Reception: 30

