5 Olive 2026 Istanbul IOOC

V. OLIVE ISTANBUL
IOC & IOOC Quality Competitions
AWARD CEREMONY

You are invited!

We cordially invite you to **Istanbul, the City of Cities**, on **May 22, 2026**, for the V. International Table Olive and Extra Virgin Olive Oil Quality Competition, giving table olives and olive oils the dignity they deserve, organized by the Olive Oil Academy, the one and only competition in Turkey where the table olives are qualified and awarded.

V OLIVE ISTANBUL IOC & IOOC Quality Competitions Award Ceremony will be held at **Piyalepaşa Double Tree Hilton Hotel, İSTANBUL**

Dr. Abidin TATLI
Olive Istanbul IOC & IOOC
Organizing Committee Chairman

22 MAY 2026

"bir damla bi' dünya"

5th Olive Istanbul IOOC 2026

PROGRAMME / 22 MAY 2026

18.00 – 19.00	Dinner
19.00 – 20.30	Opening Speeches
	Dr. Abidin TATLI Chairman of the Organizing Committee, Olive Istanbul IOC & IOOC
	Dr. Kader ÇETİN Panel Chairnan, Olive Istanbul IOOC
	Dr. Hilmi YILDIRIM Chairman of the Board, Zeytindostu Association
	Tunçay ALTINOK Feniks Ambalaj San. Ltd. Şti. / Sponsor
	Mehmet Emir PASİNLİ TEKNOKROM / Sponsor
	İbrahim POLAT Polat Makine A.Ş. / Sponsor
	Doç. Dr. Turgay BUCAK Head of the Department of Gastronomy and Culinary Arts, Dokuz Eylül University
	Prof. Dr. İsmail COŞKUN Faculty Member, Department of Sociology, Istanbul University
	Prof. Dr. Beraat ÖZÇELİK Member of the Organizing Committee, Olive Istanbul IOOC
20.00 – 22.30	Award Ceremony
23.00	Closing

VENUE NAME ADDRESS: **Double Tree Hilton İstanbul, Piyalepaşa**

DOUBLETREE BY HILTON ISTANBUL - PIYALEPASA

RSVP

Please RSVP no later than May 15, 2026

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LODGING

Piyalepaşa Double Tree Hilton, Oda Fiyatı **130 EURO** (TAX included)
Grand S Hotel Oda Fiyatı **90 EURO** +TAX
İstanbul Dora Hotel, Oda Fiyatı **65 EURO** +TAX

DINNER MENU

50 EURO (+ TAX / PAX)

Meze Plate
Dill Zucchini Dream, Eggplant Salad, Pink Sultan, Hummus with Dried Tomatoes, Roasted Pepper Paste, Linden Tea Stuffed Grape Leaves Cooked on a Bed of Linden Tea, White Cheese

Handmade Stuffed Meatballs
Served with Basil Cream Yogurt and Walnut Butter
Slow-Cooked Beef Tandir
Served with Bulgur Risotto and Wild Thyme Sauce

Turkish Dessert Plate: Şekerpare, Kazandibi, Pumpkin Dessert
Will be served with unlimited soft drinks

NOTE: If guests wish to consume alcohol, it will be sold directly at the à la carte menu price.