



PRIVATE EVENTS AT THE FOX

# EVENTS MADE MAGICAL

Positioned at the iconic corner of Peachtree and Ponce on the Midtown Mile, the Fox Theatre's grand arcade entrance, crowned with the iconic marquee, is the perfect atmosphere to welcome your guests for a fabulous first impression.







# GRAND SPACES FOR ANY OCCASION

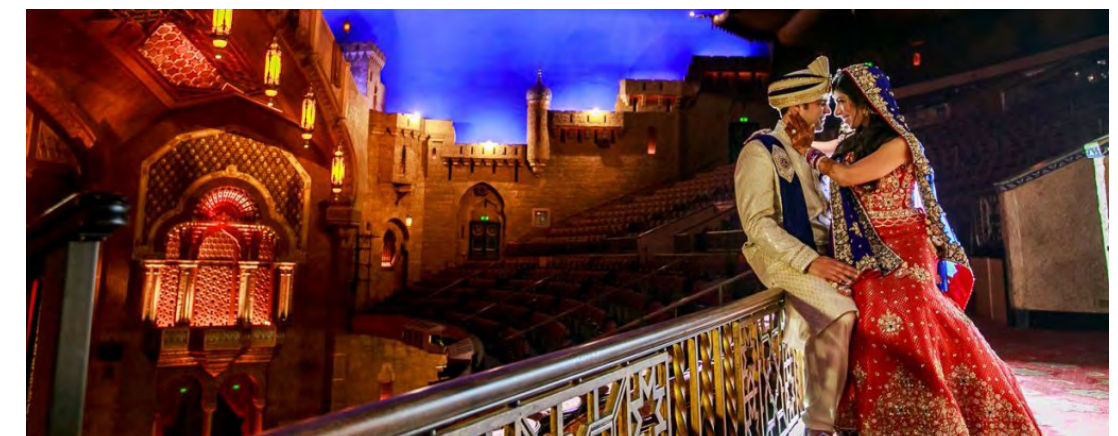
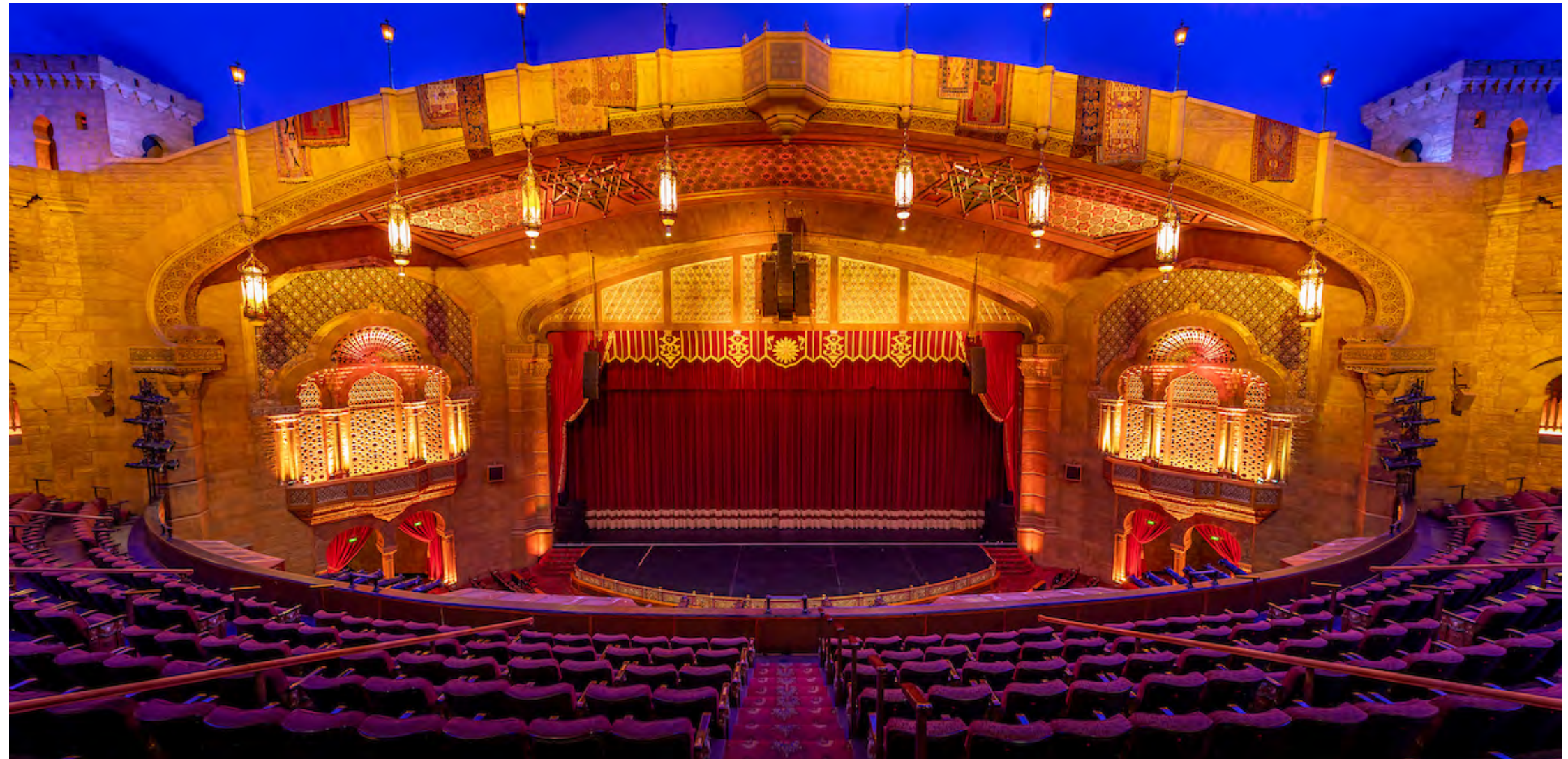
Private spaces for events of all sizes and occasions are available, including the Auditorium, Egyptian Ballroom, Grand Salon & Terrace, Marquee Club, and the iconic Fox stage. Each room is customizable to fit any need whether you are planning a wedding ceremony, reception, corporate event, prom, Bar/Bat Mitzvah, university event, fundraising gala, or any other event to remember.



# AUDITORIUM

Create a once-in-a-lifetime experience for guests by hosting your own event in the iconic Auditorium, either on stage or in the theatre. The 4,665-seat space is complete with a brilliant blue sky of flickering stars and drifting clouds.

Rates and availability for Auditorium and building buyout are available upon request.





# EGYPTIAN BALLROOM

The Egyptian Ballroom is a step back in time to the luxurious majesty of the Egyptian Pharaohs, yet can be customized to fit any event theme. The largest of the event spaces, the 6,840 square foot ballroom is lavishly decorated with sweeping columns and ornamentation to create a majestic setting for your event.

Banquet Capacity 500  
Reception Capacity 600









# GRAND SALON & TERRACE

Adjacent to the Egyptian Ballroom, the Grand Salon evokes an intimate ballroom experience. The 3,350 square foot space features Moroccan tiles, mosaics, and antique stained glass that combine to create a rich Arabian atmosphere. The Grand Salon has direct access to the beautiful outdoor terrace, a unique space where guests can enjoy a breath of fresh air.

Banquet Capacity 150  
Reception Capacity 200









# MARQUEE CLUB

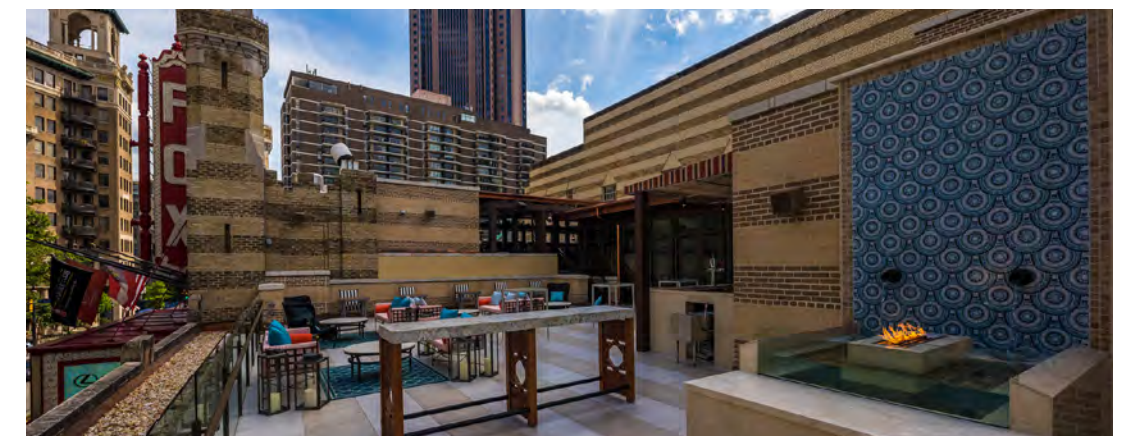
Located on the northeast side of the theatre, the Marquee Club overlooks the iconic Fox marquee and Peachtree Street. This new addition features 10,000 square feet of stunning Moorish, Arabic, and Art Nouveau influences, plush and inviting seating, and access to the fabulous rooftop terrace for the first time in decades.

**Full Club Reception Capacity:** 350

**Conservatory/Rooftop Capacity:** 150, weather permitting

Rental availability of the Marquee Club is limited and must align with a non-event day in the theatre. Flexibility is key while discussing calendar opening with our sales team.

*Rates and availability for the Marquee Club presented by Lexus are available upon request.*





## SPANISH ROOM

The Spanish Room creates a festive atmosphere for cocktail parties or corporate gatherings. The 3,000 square foot space is located off the Main Lobby and provides interior access to the Marquee Club.



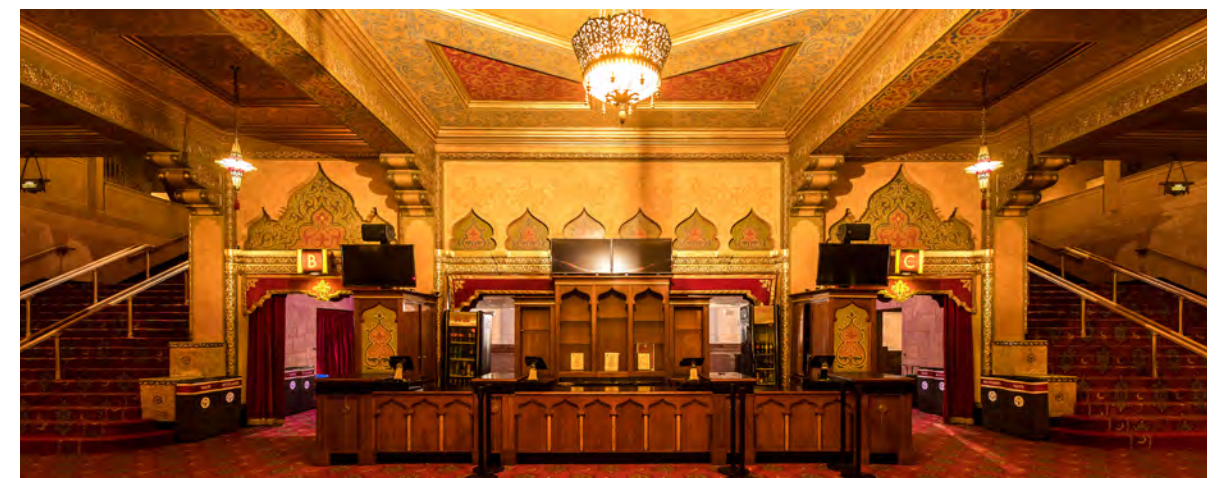
## LANDMARKS LOUNGE

Conveniently located off the Main Lobby, the Landmarks Lounge is the perfect setting to gather your closest group of friends or coworkers. The 400 square foot secluded lounge features comfortable seating, private restrooms, and personal bar service.



## MAIN LOBBY

For decades, the Main Lobby has welcomed guests to experience the wonder of the Fox Theatre. Now, this 3,000 square foot space will awe the guests of your conventions, corporate gatherings, and private parties.







	OUTSIDE VENDOR RATE	APPROVED VENDOR RATE	DISCOUNTED <b>Affairs TO Remember</b> Vendor Rate*
EGYPTIAN BALLROOM	\$5,500	\$4,500	\$3,500
GRAND SALON & TERRACE	\$4,500	\$3,500	\$2,500
EGYPTIAN BALLROOM, GRAND SALON & TERRACE	\$9,000	7,500	\$6,000
MARQUEE CLUB	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST
LANDMARKS LOUNGE (30 PEOPLE STANDING)	\$500	\$500	\$500
SPANISH ROOM	\$3,500	\$3,000	\$2,500
MAIN LOBBY	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST
AUDITORIUM	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST
BUILDING BUYOUT	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST

ASK ABOUT OUR NON-PROFIT AND  
DAYTIME RENTAL RATES.

ADDITIONAL COSTS

- Ceremony Fees: \$600 ceremony & rehearsal fee, \$1,100 ceremony with conversion fee & rehearsal
- Marquee Message = \$150 per day
- If client chooses to use outside vendors, additional fees will apply. All outside vendors must be pre-approved in writing.

The above rates are for nine consecutive hours based on a four-hour event with three hours load-in and two hours load-out. You also have use of tables, chairs, risers, and a dance floor from our inventory.

A kitchen usage fee of \$300 will be charged whenever a caterer is used for an event. This fee is waived if the Preferred Caterer, Affairs to Remember Caterers, is used.

(Note: Bar minimums may apply)





## BEVERAGE PACKAGES

Private Events at The Fox offers 3 beverage service plans to choose from. Speak to a sales associate about additional offerings, upgrades and add-ons for all packages, like scotch, cognac, champagne, cordials, etc. Seated wine service is priced by consumption per bottle. See your sales consultant for wine list.

### PACKAGE ONE: HOSTED CONSUMPTION

With this plan, the client will be charged based on actual consumption and the final total will reflect the amount of product poured. Pricing includes mixers, garnishes, napkins and glassware.

As a standard, we staff one bartender per seventy five guests.

Premium Beer	\$8.00 ea
Standard Beer	\$7.00 ea
Premium Liquor	\$11.00 per drink
Standard Liquor	\$9.00 per drink
Premium Wine	\$10.00 per glass
Standard Wine	\$8.00 per glass
Non-Alcoholic	\$3.50 each



### PACKAGE TWO: HOSTED HOURLY

With this plan, the client will be billed based on the guaranteed number of guests in attendance, and on the number of hours the bars are open. Minimum guest count guarantee is due 2 weeks prior to event. Final settlement will reflect the actual guest count on the day of your event, or the minimum guarantee, whichever is greater. The package includes non-alcoholic beverages, mixers, garnishes, napkins and glassware. All beverage brands listed on next page. With the hourly package our standard is to staff one bartender per hundred guests.

Hourly wine packages are comprised of 2 fixed choices unless otherwise specific and each additional wine varietal is \$2 per person.

Event Hours	Standard Brands	Premium Brands
2 Hour Event	\$25	\$27
3 Hour Event	\$30	\$34
4 Hour Event	\$33	\$39

Event Hours	Standard Beer & Wine Only	Premium Beer & Wine Only
2 Hour Event	\$22	\$27
3 Hour Event	\$26	\$30
4 Hour Event	\$28	\$33

Note: To extend hourly bar for one additional hour \$5.00 per guest is charged. Bar service is 5 hours maximum. Beverage service must conclude by 2:00AM.

### PACKAGE THREE: CASH BAR

With this plan, our bartenders will collect payment for each drink as it is served. Drink tickets are available and only in combination with a cash bar. Guaranteed drink tickets are rated at: Standard: \$8.00 / Premium: \$10.00. Events with drink tickets may include a hosted non-alcohol guarantee based on the number of guests at \$3.50 per person. As a standard, we staff one bartender per seventy five guests

Seated wine service is priced by consumption per bottle. See your sales consultant for wine list.

Beverage	Standard Brands	Premium Brands
Beer	\$7.75 ea	\$8.75 ea
Liquor	\$9.75 per drink	\$11.75 per drink
Wine	\$8.75 per glass	\$10.75 per glass
Non-Alcoholic	\$3.50 ea	\$3.50 ea

Note: Prices are subject to change and selections are subject to availability. A 22% service charge and 8.9% sales tax will be added to all hosted bar prices. An additional 3% sales tax applies to all liquor charges.





PRODUCTS

Standard Bar Products

- Liquor
  - Buffalo Trace Bourbon
  - Bummer and Lazarus Gin
  - Hornitos Plata Tequila
  - Captain Morgan’s Rum
  - Tito’s Vodka
  - Jack Daniel’s Whiskey
- Beer
  - Blue Moon
  - Bud Light
  - Sweetwater 420
  - Truly (Mixed Berry) Spiked Seltzer
- Wine
  - Canyon Road – Choice of two:
    - Sauvignon Blanc\*
    - Cabernet Sauvignon\*
    - Chardonnay
    - Pinot Grigio
    - Pinot Noir
    - Merlot
    - Moscato
    - White Zinfandel



Premium Bar Products

- Liquor
  - Maker’s Mark 46 Bourbon
  - Bombay Sapphire Gin
  - Don Julio Blanco Tequila
  - Bacardi White Rum
  - Grey Goose Vodka
  - Crown Royal Canadian Whiskey
- Beer
  - Standard beer + choice of 2 import or local options:
    - Blue Moon
    - Bud Light
    - Sweetwater 420
    - Truly (Mixed Berry) Spiked Seltzer)
- Wine
  - Creature Comfort Tropicalia IPA\*
  - Heineken\*
  - Atlanta Hard Cider+
  - Corona+
  - Second Shelf Thai Wheat+
  - Schofferhofer+
  - Stella+
  - Terrapin Hopsecutioner+
  - Wild Haven Emergency Beer+

- Wine
  - Edna Valley– Choice of two:
    - Sauvignon Blanc\*
    - Cabernet Sauvignon\*
    - Chardonnay
    - Pinot Grigio
    - Rose
    - Merlot
    - Pinot Noir

\* Fixed selection unless specified  
+ Import or Local Option

Specialty Cocktails: \$10.00 each

Batch made cocktails / 50 cocktail minimum.  
Passed Only, Butler required.

- Example:
- Lovely Ladies:** Vodka, Almond Hibiscus Syrup and Citrus Soda
- Seasons of Love:** Gin, Pink Grapefruit, Rosemary, Infused Syrup and Soda

Foxtails: \$5.00 each

Batch made mocktails. Passed or Stationed.

- Example:
- Southern Belle:** Peach, Rosemary, Lemonade
- Jewel of the Nile:** White Grape Juice, Orange Juice, Lemon, Blueberry-Peach Syrup

\*Specialty cocktails and Foxtails can be made to order based on client’s request

Fox Sensory Water

Station attendant required.

Variations include any combination of:

- |            |                                |
|------------|--------------------------------|
| Apple      | Blackberry                     |
| Raspberry  | Lemon                          |
| Strawberry | Rosemary                       |
| Cucumber   | Basil                          |
| Grapefruit | Mint                           |
| Lime       | Additional items upon request. |
| Orange     |                                |
| Pear       |                                |





## NON-ALCOHOLIC & DAYTIME PACKAGES

### Daytime Meeting Package

Offered 8am- 4pm. Station attendant required.

**\$9.00 per person** - Station will be stocked and replenished with water dispensers, Coffee and Iced Tea.

**\$12.00 per person** - Station will be stocked and replenished with a variety of sodas, Dasani water, Coffee and Iced Tea.

**\$15.00 per person** - Station will be stocked and replenished with a variety of sodas, Dasani water, Coffee, Iced Tea, chips, pretzels, nuts and candy.

### Self-Serve Stations

Station attendant required.

Beverage	\$ Per Gallon	Servings
Coffee	\$36.00	16
Hot Tea	\$36.00	16
Iced Tea	\$36.00	16
Lemonade	\$36.00	16
Punch Station	\$36.00	16
Sensory Water	\$25.00	16
Water	\$10.00	16

### Punch Flavors:

Strawberry Kiwi Fizz	Citrus Blast
Raspberry Lemonade	Sour Apple
Blueberry Lemonade	Juice available upon request.
Tropical Punch	



## GUIDELINES & PAYMENTS

### Beverage Staffing

All Beverage Captain, Bartender and Bar-Back, Beverage Steward, Butlers and Glass Clearing Labor are \$125 each, for four hour event.

Station Attendants are \$125 each, for four hours.

For each additional hour, an hourly overtime rate of \$39.00 per staff will be charged.

### Beverage Minimums

A bar minimum will apply to Friday and Saturday. Please see your sales consultant for details. There is a \$1,000.00 refundable beverage deposit on all consumption and hourly bars.

### Payment

A beverage plan must be selected and paid in full at least 2 weeks prior to the event. The beverage package chosen must apply to the whole event; packages cannot be combined. All special orders must be placed and paid in full 2 weeks prior to the event.

### Non-profit Organizations

Organizations with the appropriate documentation may qualify for a discount on services.

### Legalities

The Fox Theatre reserves the right to serve both alcoholic and non-alcoholic beverages for purchase at cash bars.

Prices are subject to change and selections are subject to availability. A 22% service charge and 8.9% sales tax will be added to all hosted bar prices. An additional 3% sales tax applies to all liquor charges.

The sale and service of alcoholic beverages is regulated by the Georgia State Liquor Commission. As a licensee, the Fox Theatre is responsible for the administration of these regulations. It is policy, therefore, that liquor, beer, and wine from outside sources cannot be brought into the theatre.





PREFERRED VENDORS AND APPROVED PARTNERS

Caterers

**Affairs to Remember\***  
[www.affairs.com](http://www.affairs.com)  
[events@affairs.com](mailto:events@affairs.com)  
**404-872-7859**

**Bold Catering & Design**  
Autumn M. Washington  
[awashington@bold-events.com](mailto:awashington@bold-events.com)

**Figs & Honey Catering**  
Cristian Ionescu  
[info@figsandhoneycatering.com](mailto:info@figsandhoneycatering.com)  
**404-745-3561**

**District Events & Catering**  
Julia Hurwitz  
[Julia@districtecm.com](mailto:Julia@districtecm.com)  
**404-835-5350**

**Palate Catering & Design**  
Victor Donnelly  
[victor@shmatl.com](mailto:victor@shmatl.com)  
**707-455-3663**

Caterers cont.

**Proof of the Pudding**  
Barbara Yontz  
[byontz@proofpudding.com](mailto:byontz@proofpudding.com)  
**404-898-1759**

Audio/Visual

**Active Production & Design**  
Bo Saunders  
[sales@apdatl.com](mailto:sales@apdatl.com)  
**404-633-3527**

**MAGNUM**  
Robert Green  
[rgreen@magnumco.com](mailto:rgreen@magnumco.com)  
**404-872-0553**

Entertainment

**Lee J. Howard Entertainment, Inc.**  
Lee J. Howard  
[leej@leejhoward.com](mailto:leej@leejhoward.com)  
**770-883-0788**

**Spectrum Entertainment & Events**  
Matt Osborne  
[mosborne@spectrum-ent.com](mailto:mosborne@spectrum-ent.com)  
**770-441-9806**

Event Designers

**WM Events**  
William Fogler  
[william@wmevents.com](mailto:william@wmevents.com)  
**678-251-6363**

**Edge Design Group**  
Gabrielle Mecca  
[contact@edgedesignatlanta.com](mailto:contact@edgedesignatlanta.com)  
**404-321-3491**

Event Drapery

**Quest Drapery**  
Marina Miller  
[atlanta@questevents.com](mailto:atlanta@questevents.com)  
**404-355-7311**

Event Rentals

**EventWorks**  
Renee Roebuck  
[rroebuck@eventworksrentals.com](mailto:rroebuck@eventworksrentals.com)  
**404-574-6655**

**Collections Furnishings**  
Susan Sleeper  
[susan@collectionfurnishings.com](mailto:susan@collectionfurnishings.com)  
**404-720-0085**

Florists

**Chelsea Floral Designs**  
David Clark  
[david@chelseafloaldesigns.com](mailto:david@chelseafloaldesigns.com)  
**678-528-2987**

**House of Bash**  
LT  
[houseofbash@icloud.com](mailto:houseofbash@icloud.com)  
**678-910-3166**

**Unique Floral Expressions**  
Julie Coffin  
[julie@uniquefloralexpressions.com](mailto:julie@uniquefloralexpressions.com)  
**404-626-8097**

*\*Affairs to Remember is the exclusive caterer for the month of December.* NEXT



## OTHER RECOMMENDED VENDORS

### Bakers

#### Frosted Pumpkin

Jeff Schwerzler  
[frostedpumpkin@me.com](mailto:frostedpumpkin@me.com)

**770-205-7998**

#### Lush Cakery

Kat Steed  
[kat@lushcakery.com](mailto:kat@lushcakery.com)

**404-849-9393**

### Photographers

#### Picture This! Photography

Greg and Sandra Scott  
[sandra@sandraandgreg.com](mailto:sandra@sandraandgreg.com)

**404-522-5554**

#### Janet Howard Studio

Janet Howard  
[j@janethowardstudio.com](mailto:j@janethowardstudio.com)

**404-395-9418**



SPACES

RATES

BEVERAGE SERVICES

VENDORS

CONTACT



# CONTACT US

**Affairs to Remember\***

[www.affairs.com](http://www.affairs.com)

[affairsatthefox@affairs.com](mailto:affairsatthefox@affairs.com)

**404-881-2062**

**Fox Theatre**

660 Peachtree Street NE

Atlanta, Georgia 30308

[foxtheatre.org/private-events](http://foxtheatre.org/private-events)

**404-881-2100**

