CORPORATE EVENTS AT THE FOX
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.

Capacity Ranges from 150-700
egyptian ballroom
egyptian ballroom
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.

Grand Salon Capacity Ranges from 25-250
Terrace Capacity Up to 40
grand salon + terrace
grand salon + terrace
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.

Capacity Ranges from 50-375

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

Use of Auditorium only available through full Building Buyout.

Building Buyout includes Auditorium, Egyptian Ballroom, Grand Salon, and Various Lobbies. Marquee Club is not included.

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Rates Available Upon Request.

Capacity up to 4600.
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.

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

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.

HOLIDAY RENTAL FEE - A $500 additional guest service fee is applied to all event rentals for the following dates: New Year’s Day, Martin Luther King Jr. Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Christmas Day. (Note: Additional holiday personnel rates apply as well)

<table>
<thead>
<tr>
<th>OUTSIDE VENDOR RATE</th>
<th>APPROVED VENDOR RATE</th>
<th>AFFAIRS TO REMEMBER + APPROVED VENDOR RATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGYPTIAN BALLROOM</td>
<td>$6,000</td>
<td>$5,000</td>
</tr>
<tr>
<td>GRAND SALON &amp; TERRACE</td>
<td>$5,000</td>
<td>$4,000</td>
</tr>
<tr>
<td>EGYPTIAN BALLROOM</td>
<td>$9,500</td>
<td>$8,500</td>
</tr>
<tr>
<td>GRAND SALON &amp; TERRACE</td>
<td>$16,500</td>
<td>$15,500</td>
</tr>
<tr>
<td>MARQUEE CLUB*</td>
<td>$12,700</td>
<td>$11,700</td>
</tr>
<tr>
<td>LOWER LEVEL + MEZZANINE</td>
<td>$10,500</td>
<td>$9,500</td>
</tr>
<tr>
<td>MARQUEE CLUB*</td>
<td>AVAILABLE UPON REQUEST</td>
<td>AVAILABLE UPON REQUEST</td>
</tr>
<tr>
<td>LOWER LEVEL ONLY</td>
<td>AVAILABLE UPON REQUEST</td>
<td>AVAILABLE UPON REQUEST</td>
</tr>
<tr>
<td>AUDITORIUM</td>
<td>AVAILABLE UPON REQUEST</td>
<td>AVAILABLE UPON REQUEST</td>
</tr>
<tr>
<td>BUILDING BUYOUT</td>
<td>AVAILABLE UPON REQUEST</td>
<td>AVAILABLE UPON REQUEST</td>
</tr>
</tbody>
</table>

Ask about our non-profit and daytime rental rates.
Affairs at The Fox offers 3 beverage service plans to choose from. Speak to an event consultant about additional offerings, upgrades, and add-ons for all packages, like scotch, cognac, champagne, cordials, tableside/passed wine service etc.

**PACKAGE ONE: HOSTED CONSUMPTION**
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.

- **Premium Beer**: $8 ea
- **Standard Beer**: $7 ea
- **Premium Liquor**: $13 per drink
- **Standard Liquor**: $11 per drink
- **Premium Wine**: $11 per glass
- **Standard Wine**: $10 per glass
- **Non-Alcoholic**: $4 ea

**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 10 business days 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 standard or premium alcohol, beer, wine, non-alcoholic beverages, mixers, garnishes, napkins, and glassware.

<table>
<thead>
<tr>
<th>Event Hours</th>
<th>Standard Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Hour Event</td>
<td>$32</td>
<td>$35</td>
</tr>
<tr>
<td>3 Hour Event</td>
<td>$35</td>
<td>$38</td>
</tr>
<tr>
<td>4 Hour Event</td>
<td>$39</td>
<td>$43</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Event Hours</th>
<th>Standard Beer &amp; Wine Only</th>
<th>Premium Beer &amp; Wine Only</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Hour Event</td>
<td>$25</td>
<td>$30</td>
</tr>
<tr>
<td>3 Hour Event</td>
<td>$29</td>
<td>$33</td>
</tr>
<tr>
<td>4 Hour Event</td>
<td>$33</td>
<td>$38</td>
</tr>
</tbody>
</table>

Note: To extend hourly bar for one additional hour $6.00 per guest is charged. Bar service is 5 hours maximum. Beverage service must conclude by 2:00 AM.

**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 as:

- **Standard**: $10.00 / **Premium**: $12.00

Events with drink tickets may include a hosted non-alcohol guarantee based on the number of guests at $4.00 per person.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Standard Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$7.75 ea</td>
<td>$8.75 ea</td>
</tr>
<tr>
<td>Liquor</td>
<td>$11.75 per drink</td>
<td>$13.75 per drink</td>
</tr>
<tr>
<td>Wine</td>
<td>$10.75 per glass</td>
<td>$11.75 per glass</td>
</tr>
<tr>
<td>Non-Alcoholic</td>
<td>$4.50 ea</td>
<td>$4.50 ea</td>
</tr>
</tbody>
</table>

Note: All packages are subject to a 22% service charge and appropriate Georgia sales tax will be added to all hosted bar prices. Prices are subject to change and selections are subject to availability. Beverage minimums may be applicable to your specific event date. Holiday rates may also be applicable based on event dates.
**Standard Bar Products**

**Liquor**
- Old Forester Bourbon
- Castle and Key: Roots of Ruin Gin
- Campo Bravo Tequila
- Flor de Cana 4 Year Rum
- Tito's Vodka
- Johnnie Walker Red Label Scotch

**Beer**
- Dos Equis Lager
- Yuengling Lager
- Blue Moon
- Miller Lite
- Lagunitas IPA
- Topo Chico Ranch Water Seltzer

**Wine**
- Proverb Wines - Choice of Two:
  - Sauvignon Blanc*
  - Cabernet Sauvignon*
  - Chardonnay
  - Pinot Grigio
  - Pinor Noir
  - Merlot
  - Rosé

* Fixed selection unless specified
+ Import or Local Option

**Premium Bar Products**

**Liquor**
- Buffalo Trace Bourbon
- Las Californias Citrico Gin
- Mijenta Blanco Tequila
- Brugal 1888 Rum
- Grey Goose Vodka
- Johnnie Walker Black Label Scotch

**Beer**
- STANDARD BEER + CHOICE OF
  - Creature Comfort Tropicalia IPA*
  - Heineken*
  - Blake's Hard Cider*
  - Sweetwater 420 IPA*
  - Bell's Hazy IPA+
  - Stella+

**Wine**
- Gerard Bertrand Wines - Choice of Four:
  - Sauvignon Blanc*
  - Cabernet Sauvignon*
  - Chardonnay
  - Pinot Grigio
  - Rosé
  - Red Blend
  - Red Blend
  - Pinot Noir
  - Merlot
  - Orange Wine
  - Malbec

**Premium Bar Upgrades**

Add an upgraded spirit to your premium hosted hourly package for an additional $4 per person:

- Belvedere
- Woodford Reserve
- Whistle Pig
- High West
- Patron
- Teremana
- Empress Gin
- Bumbu
- Grand Marnier
- Aperol
- Cointreau
- Courvoisier
- Benriach Scotch
- Bombay Sapphire

**Specialty Cocktails | $12 ea**

Batch-Made Cocktails - 50 cocktail minimum
Served from the bar or passed*

Example:
- Sunny Side of Peachtree | Bourbon, Peach-Ginger Syrup, Lemon

**Encore Espresso Martini | Vodka, Espresso, Coffee Liqueur**

**Foxtails | $5 ea**

Batch-Made Mocktails
Served from the bar or passed*

Example:
- Lady Lavender | Lavender Syrup, Lemon Juice, Mixed Berry Syrup

**Peach Ginger Spritz | Peach Nectar, Ginger Syrup, Lemon Juice, Citrus Soda**

**Punch Flavors**

Strawberry Lemonade
Raspberry Lemonade
Blackberry Lemonade
Tropical Punch

Specialty cocktails and Foxtails can be made to order based on client's request.

*Additional staffing required*
NON-ALCOHOLIC & DAYTIME PACKAGES

DAYTIME MEETING PACKAGE
Offered 8am-4pm. Station attendant required.

$15 per Person | Station will be stocked and replenished with water dispensers, coffee, and hot/iced tea.

$20 per Person | Station will be stocked and replenished with a variety of sodas, Dasani water, coffee, and hot/iced tea.

$25 per Person | Station will be stocked and replenished with a variety of concession snacks, sodas, Dasani water, coffee, and iced tea.

GUIDELINES & PAYMENTS

BEVERAGE STAFFING
Beverage Captain, Bartender, Bar-Back, Beverage Steward, Station Attendants, and Glass Clearing Labor are $175 each, for four-hour event.

For each additional hour, an hourly overtime rate of $40 per staff will be charged.

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

SELF-SERVE STATIONS
Station attendant required.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>$ Per Gallon</th>
<th>Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$40</td>
<td>16</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>$40</td>
<td>16</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$40</td>
<td>16</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$36</td>
<td>16</td>
</tr>
<tr>
<td>Punch Station</td>
<td>$36</td>
<td>16</td>
</tr>
<tr>
<td>Sensory Water</td>
<td>$36</td>
<td>16</td>
</tr>
<tr>
<td>Water</td>
<td>$10</td>
<td>16</td>
</tr>
</tbody>
</table>

BEVERAGE MINIMUM
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.

CLIENT SCHEDULE
A beverage plan must be selected and paid in full at least 10 business days 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 three weeks prior to the event.

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.
CATERERS

Affairs to Remember*
404-872-7859
*Affairs to Remember is the preferred caterer at the Fox and the exclusive caterer in December.

Bold Catering & Design
Michelle Harrison
mharrison@bold-events.com
678-302-3227

District Events & Catering
Bria Welch
sales@districtecm.com
888-922-8377

Figs & Honey Catering
Cristian Ionescu
info@figsandhoneycatering.com
404-745-9561

Palate Catering | Design
info@palateatl.com
770-455-3663

Proof of the Pudding
Barbara Yontz
byontz@proofpudding.com
404-898-1759

AUDIO/VISUAL

Active Production & Design
Rhythm
rhythm@apdatl.com
404-925-6997

Innov8Events
Samual Caban
sammy@innov8events.com
404-826-8000
305-753-3805

Magnum
Todd Finch
tfinch@magnumco.com
404-925-6997

EVENT DESIGNERS

Edge Design Group
Gabrielle Mecca
gabrielle@edgedesignatlanta.com
404-321-3491

EVENT DRAPERY

Quest Events
Holly Driver
hdriver@guestevents.com
404-355-7311

EVENT RENTALS

Collection Event Furnishings
Lois Bourne
lois@collectioneventrentals.com
404-720-0085

TLC Rents
Reuben Ayoub
reuben@tlcrents.com
770-294-4762
404-873-1233

FLORISTS

EventScapes
Jwilbur Smith
jwilbur@eventscapeatlanta.com
404-733-6763

Unique Floral Expressions
Julie Coffin
julie@uniquefloralexpressions.com
404-626-8097

Urban Blooms Atlanta
Zhana Pesa
zhano@urbanbloomsatlanta.com
917-774-7573
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404-881-2057

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