























	OUTSIDE VENDOR RATE	APPROVED VENDOR RATE	AFFAIRS TO REMEMBER + APPROVED VENDOR RATE
EGYPTIAN BALLROOM	\$6,000	\$5,000	\$4,000
GRAND SALON & TERRACE	\$5,000	\$4,000	\$3,000
EGYPTIAN BALLROOM GRAND SALON & TERRACE	\$9,500	\$8,500	\$7,000
MARQUEE CLUB*	\$16,500	\$15,500	\$14,500
MARQUEE CLUB* LOWER LEVEL + MEZZANINE	\$12,700	\$11,700	\$10,700
MARQUEE CLUB* LOWER LEVEL ONLY	\$10,500	\$9,500	\$8,500
AUDITORIUM	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST
BUILDING BUYOUT	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST	AVAILABLE UPON REQUEST

- 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.

ASK ABOUT OUR NON-PROFIT AND DAYTIME RENTAL RATES.

- 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)

BEVERAGE PACKAGES

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.

Event Hours	Standard Brands	Premium Brands
2 Hour Event	\$32	\$35
3 Hour Event	\$35	\$38
4 Hour Event	\$39	\$43
Event Hours	Standard Beer & Wine Only	Premium Beer & Wine Only
Event Hours 2 Hour Event		
	& Wine Only	& Wine Only

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 nonalcohol guarantee based on the number of guests at \$4.00 per person.

Beverage	Standard Brands	Premium Brands
Beer	\$7.75 ea	\$8.75 ea
Liquor	\$11.75 per drink	\$13.75 per drink
Wine	\$10.75 per glass	\$11.75 per glass
Non-Alcoholic	\$4.50 ea	\$4.50 ea

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

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

2 IMPORT OR LOCAL OPTIONS: Creature Comfort Tropicalia IPA* Heineken* Blake's Hard Cider* Sweetwater 420 IPA* Bell's Hazy IPA+

Wine

Malbec

Stella+

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

Premium Bar Upgrades

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

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

Belvedere

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.

Fixed selection unless specified

⁺ Import or Local Option

^{*}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 I Station will be stocked and replenished with a variety of sodas, Dasani water, coffee, and hot/iced tea.

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

SELF-SERVE STATIONS

Station attendant required.

Beverage	\$ Per Gallon	Servings
Coffee	\$40	16
Hot Tea	\$40	16
Iced Tea	\$40	16
Lemonade	\$36	16
Punch Station	\$36	16
Sensory Water	\$36	16
Water	\$10	16



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 seventyfive guests.

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 east 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.

APPROVED PARTNERS

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

WM Events

Kristy Cook

kristy@wmevents.com

404-734-3834

678-251-6363

ENTERTAINMENT

Amp'd Entertainment

J. Hollon Yarborough events@ampdentertainment.net

404-273-2566

404-806-9499 ext 102

Lee J. Howard Entertainment, Inc.

Lee J. Howard

<u>leej@leejhoward.com</u>

770-883-0788

SE Events

Matt Osborne

mosborne@spectrum-ent.com

678-908-9915

EVENT DRAPERY

Quest Events

Holly Driver

hdriver@questevents.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@eventscapesatlanta.com

404-733-6763

Unique Floral Expressions

Julie Coffin

julie@uniquefloralexpressions.com

404-626-8097

Urban Blooms Atlanta

Zhana Pesa

 $\underline{zhanap@urbanbloomsatlanta.com}$

917-774-7573

