



SOCIAL EVENTS AT THE FOX

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.

Capacity Ranges from 150-700





egyptian ballroom

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.

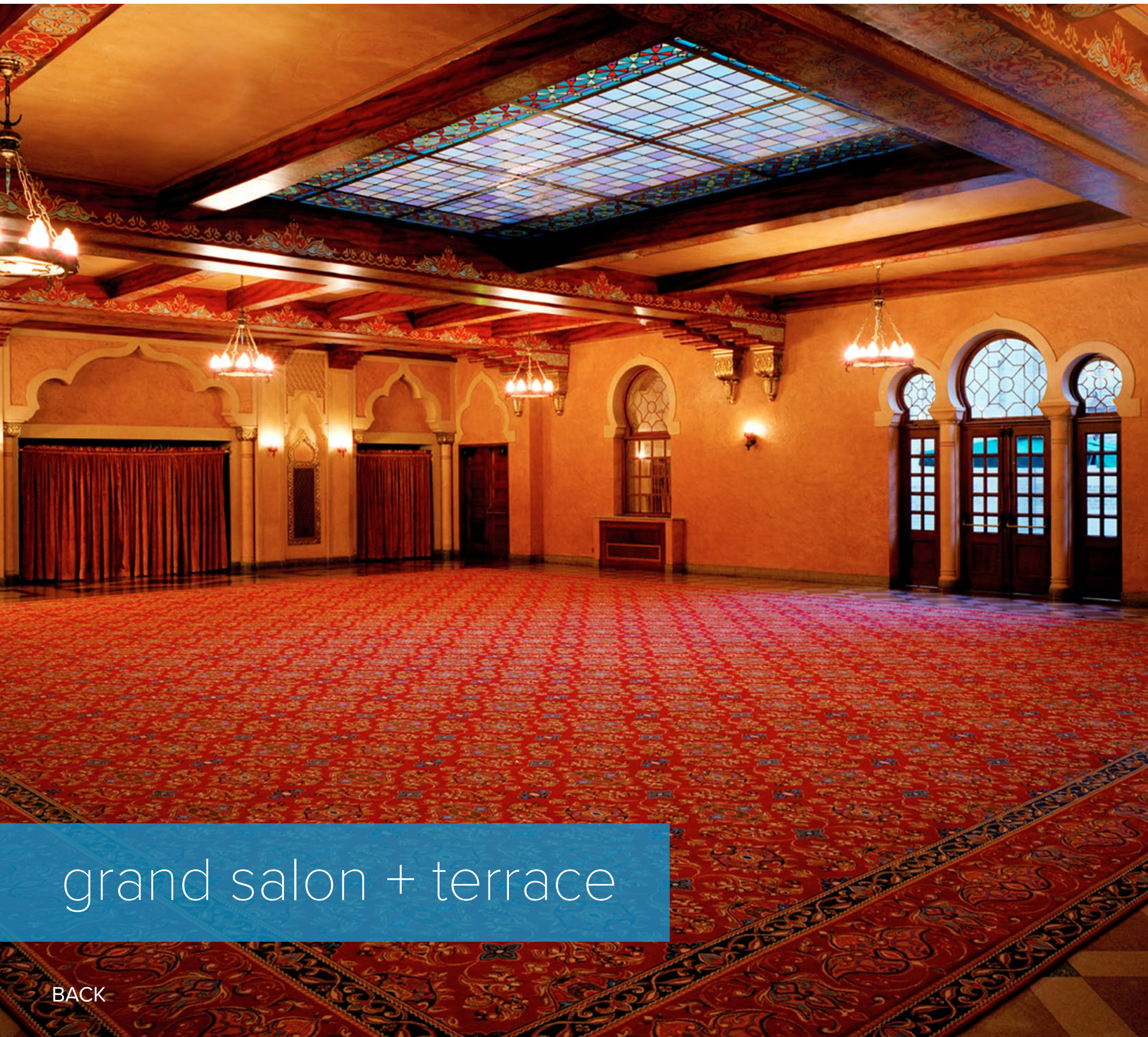
Grand Salon Capacity Ranges from 25-250

Terrace Capacity Up to 40

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grand salon + terrace

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	<i>OUTSIDE VENDOR RATE</i>	<i>APPROVED VENDOR RATE</i>	<i>AFFAIRS TO REMEMBER + APPROVED VENDOR RATE</i>
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

- 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.
- Marquee Club pricing and availability upon request.
- Ceremony Fee is \$1,100 and includes one extra hour of rental time, one hour of wedding rehearsal, and room set-up conversion from ceremony to reception.
- 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)





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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
2 Hour Event	\$25	\$30
3 Hour Event	\$29	\$33
4 Hour Event	\$33	\$38

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.

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

* 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

2 IMPORT OR LOCAL OPTIONS:
 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

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

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



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.

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.

APPROVED PARTNERS

CATERERS

Affairs to Remember*

404-872-7859

**Affairs to Remember is 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

Autumn Washington
Rajan Mistry
sales@districtecm.com

888-922-8377

Figs & Honey Catering

Rajan Mistry
info@figsandhoneycatering.com

888-922-8377

Proof of the Pudding

Nicole Bernier
nbernier@proofpudding.com

404-217-1497

AUDIO/VISUAL

Active Production & Design

Avery Anderson
avery@apdatl.com

404-298-1881

Innov8Events

Sammy Caban
sammy@innov8events.com

404-826-8000

4Wall Entertainment

Felicia Newberry
fnewberry@4wall.com

404-601-6600

EVENT DESIGNERS

Edge Design Group

Gabrielle Mecca
gabrielle@edgedesignatlanta.com

404-321-3491

WM Events

Leigh Simpson, CMP
leigh@wmevents.com

678-251-6363

ENTERTAINMENT

Amp'd Entertainment

Hollon Yarborough
hollon@ampdentertainment.net

404-273-2566

Lee J. Howard Entertainment, Inc.

Lee J. Howard
leej@leejhoward.com

770-883-0788

SE Events

Matt Osborne
mosborne@spectrum-ent.com

770-441-9806

EVENT DRAPERY

Quest Events

Holli Driver
hdriver@questevents.com

404-735-9721

EVENT RENTALS

Collection Event Furnishings

Lois Bourne
lois@collectionfurnishings.com

404-593-1091

TLC Rents

Mike Gonzales
Suzzy De La Mora-Cantu
mike@tlcrents.com
suzzy@tlcrents.com

770-984-6686

404-873-0833 ext 104

FLORISTS

EventScapes

J Wilbur Smith
jwilbur@eventscapesatlanta.com

404-733-6763

Unique Floral Expressions

Julie Coffin
julie@ufebuckhead.com

404-626-8097

Urban Blooms Atlanta

Zhana Pesa
zhanap@urbanbloomsatlanta.com

917-774-7573



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