



**FOX THEATRE STAFF AND GENERAL INFORMATION**

**FOX THEATRE STAFF**

President/CEO	Allan Vella	(404) 881-2104
Vice President/ CFO	William Renshaw	(404) 881-2109
Vice President Sales/ Marketing	Jamie Vosmeier	(404) 881-2101
Director of Events & Public Safety	Rachel Bomeli	(404) 881-2119
Guest Experience Manager		(404) 881-2120
Director of Marketing	Aly Grubb	(404) 881-2113
Director of Operations	Scott Christopher	(404) 881-2038
Security Manager	Andy Arnold	(404) 881-2038
Director of Programing	Lucy Lawler-Freas	(404) 881-2036
Booking & Contract Manager	Shelly Kleppsattel	(404) 881-2054
Affairs at the Fox	Nancy Lutz	(404) 881-2062
Director of Food and Beverage	Craig Phillips	(404) 881-2110
Director of Ticketing	David Simpson	(404) 881-2039
Ticketing Manager	Dan Nesspor	(404) 881-2010
Director of Production	Amy M. Smith	(404) 881-2065
Production Manager	Lisa Marie Malovoz	(404) 881-2033
Production Coordinator	Lettie Hernandez Ongie	(404) 881-2033
Head Carpenter	Gary Hardaway	(404) 881-2071
Head Flyman	Larry Watson	(404) 881-2073
Head Electrician	Ray T. Haynie	(404) 881-2080
Head Props / Projectionist	Scott Hardin	(404) 881-2072
Head Audio	Rodney Amos	(404) 881-2074
Backstage Door		(404) 881-2047
General Office		(404) 881-2100
General Office Fax		(404) 872-2972
Box Office		(404) 881-2300



## FOX THEATRE RULES AND REGULATIONS

Please read the following information carefully.

1. Absolutely NO nails, tacks, tape, or adhesive of any kind should be used on any surfaces of the theatre, lobbies, dressing rooms, or other areas. Blue painter's masking tape is available upon request, free of charge. Please contact production before posting anything on the doors or walls.
2. NOTHING can be hung from chandeliers, sprinkler pipes, or other fixtures of the theatre.
3. Dressing room #1 is an accessible dressing room.
4. If furniture needs to be moved for any reason, this is to be done by Fox Theatre personnel only.
5. **Smoking is not permitted in any area of the Fox Theatre.**
6. Any alcohol needed during an event should be provided by catering and/or the promoter.
7. If your production utilizes any equipment or props that cause smoke or haze, we will need to turn off our smoke alarms. By law, in order to have these alarms turned off we must have a fire marshal present in the theatre. The cost for hiring a fire marshal is \$140.00 and is a four-hour minimum. This cost is subject to the Fox Theatre's 31.5% Payroll Administration Fee. After 4 hours, fire marshals will go into overtime and will be paid in one-hour increments.
8. If your production is utilizing any pyrotechnic effects, please contact Fox Theatre Production Department as soon as possible. (Blank ammunition requires a fire marshal inspection in the state of Georgia.) Approval of any pyrotechnic effects are at the sole discretion of the Fox Theatre.
9. The alley is to be used for loading and unloading only. The alley is a fire lane and all vehicles left unattended are subject to towing at the owner's expense. Tractor-trailers are not permitted to park in the alley during the run of a show. Tractor-trailers are to be removed from the alley when loading/unloading is completed.
10. At the conclusion of a Load-Out, all belongings must be removed from the building. If, in extreme circumstances, something must be left at the theatre after Load-Out, storage may be available for the remaining item(s). However, the storage of the item(s) must be cleared with the Production Department prior to your event. The Fox Theatre will not assume any responsibility for the items that are stored. Anything left in the theatre for more than one (1) working day will be subject to a daily storage fee.



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11. The Fox Theatre will not assume responsibility for packages and deliveries that are signed for on behalf of the promoting company when a representative is unavailable.
12. **As per the contract with the Fox Theatre, the House opens one (1) hour prior to the printed curtain time and intermissions are to be a minimum of twenty (20) minutes in length.** If the promoting company requires different arrangements, please discuss in advance with the Production Department.
13. The Fox Theatre is fortunate to have a 4-manual, 42-rank historic Möller Theatre Organ that has been in use since 1929. It is our policy to use the organ for 30 minutes before each public ticketed theatrical performance, except when seating or technical layouts preclude bringing the organ up from its storage area in the orchestra pit.
14. The Fox Theatre Production Management staff is happy to coordinate any equipment rentals that you may require while in town. Please give ample notice of such needs in order to help us best serve the show.

For questions regarding these rules and regulations, please contact Production Management.

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### ABOUT THE FOX THEATRE

The Fox Theatre, built in 1929, is one of the world's largest and grandest movie palaces still in existence. It is used primarily for live productions with special showings of movies during the summer. Dressing room facilities occupy five floors backstage as well as a spacious rehearsal studio equipped with full size wall mounted mirrors, which is located on the sixth floor. This dressing room tower is conveniently located directly off-stage right. Elevator service is available to every floor of the dressing room tower. All dressing rooms are equipped with a sound system for monitoring the show in progress. Each floor of the dressing room tower has at least one bathroom with a shower and all dressing rooms are equipped with a sink. The stage level and third floor rooms have private bathroom/shower facilities. A large catering room is also available on the lower level.