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SOCIAL EVENTS AT THE FOX

# egyptian ballroom

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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

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# 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.

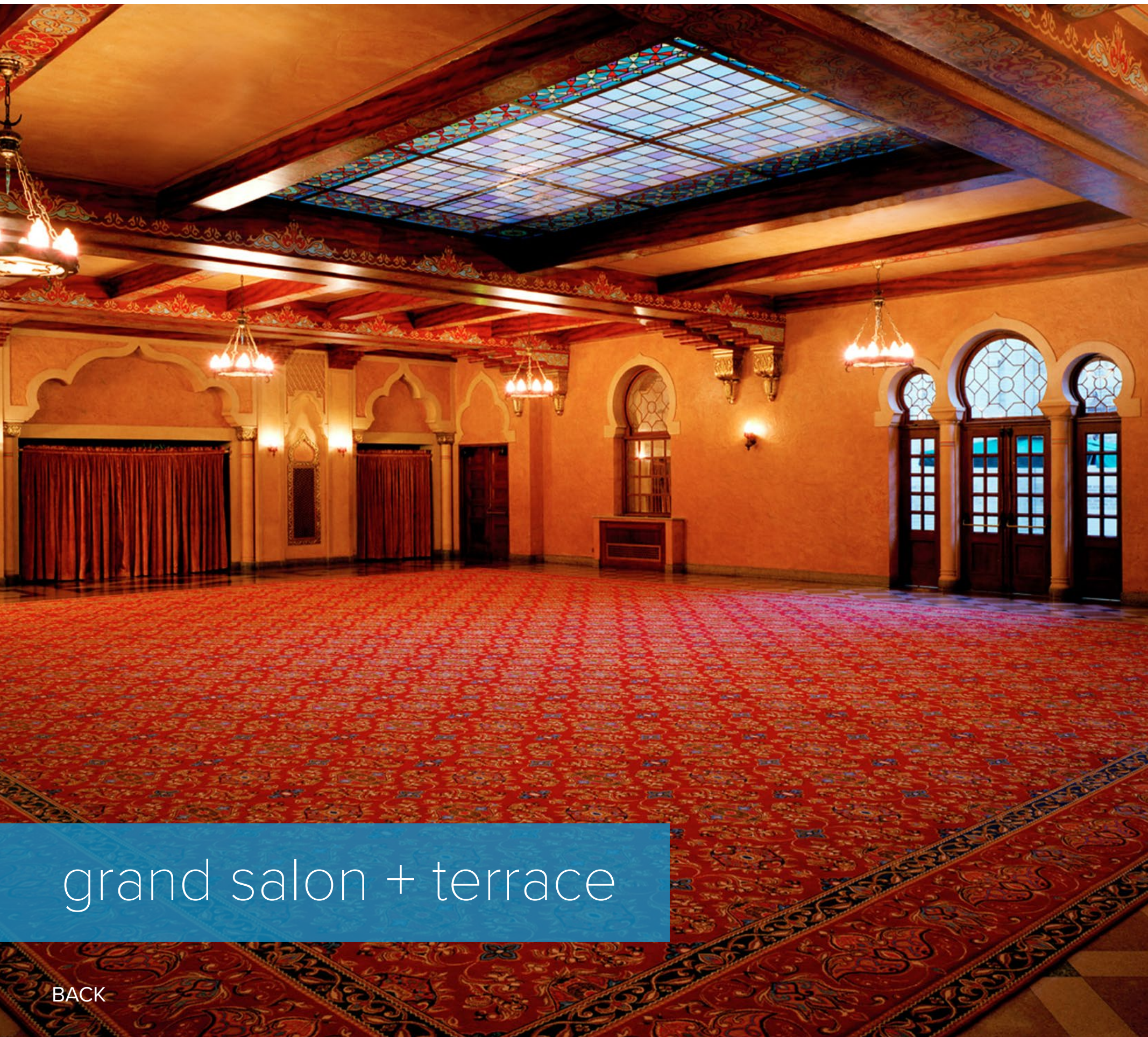
Grand Salon Capacity Ranges from 25-250

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](mailto:mharrison@bold-events.com)

**678-302-3227**

#### **District Events & Catering**

Bria Welch  
[sales@districtecm.com](mailto:sales@districtecm.com)

**888-922-8377**

#### **Figs & Honey Catering**

Cristian Ionescu  
[info@figsandhoneycatering.com](mailto:info@figsandhoneycatering.com)

**404-745-9561**

#### **Palate Catering and Design**

[info@palateatl.com](mailto:info@palateatl.com)

**770-455-3663**

#### **Proof of the Pudding**

Barbara Yontz  
[byontz@proofpudding.com](mailto:byontz@proofpudding.com)

**404-898-1759**

### AUDIO/VISUAL

#### **Active Production & Design**

Rhythm  
[rhythm@apdatl.com](mailto:rhythm@apdatl.com)

**404-925-6997**

#### **Innov8Events**

Samual Caban  
[sammy@innov8events.com](mailto:sammy@innov8events.com)

**404-826-8000**

**305-753-3805**

#### **Magnum**

Todd Finch  
[tfinch@magnumco.com](mailto:tfinch@magnumco.com)

**404-925-6997**

### EVENT DESIGNERS

#### **Edge Design Group**

Gabrielle Mecca  
[gabrielle@edgedesignatlanta.com](mailto:gabrielle@edgedesignatlanta.com)

**404-321-3491**

#### **WM Events**

Kristy Cook  
[kristy@wmevents.com](mailto:kristy@wmevents.com)

**404-734-3834**

**678-251-6363**

### ENTERTAINMENT

#### **Amp'd Entertainment**

J. Hollon Yarborough  
[events@ampdentertainment.net](mailto:events@ampdentertainment.net)

**404-273-2566**

**404-806-9499 ext 102**

#### **Lee J. Howard Entertainment, Inc.**

Lee J. Howard  
[leej@leejhoward.com](mailto:leej@leejhoward.com)

**770-883-0788**

#### **SE Events**

Matt Osborne  
[mosborne@spectrum-ent.com](mailto:mosborne@spectrum-ent.com)

**678-908-9915**

### EVENT DRAPERY

#### **Quest Events**

Hollie Driver  
[hdriver@questevents.com](mailto:hdriver@questevents.com)

**404-355-7311**

### EVENT RENTALS

#### **Collection Event Furnishings**

Lois Bourne  
[lois@collectioneventrentals.com](mailto:lois@collectioneventrentals.com)

**404-720-0085**

#### **TLC Rents**

Reuben Ayoub  
[reuben@tlcrents.com](mailto:reuben@tlcrents.com)

**770-294-4762**

**404-873-1233**

### FLORISTS

#### **EventScapes**

Jwilbur Smith  
[jwilbur@eventscapesatlanta.com](mailto:jwilbur@eventscapesatlanta.com)

**404-733-6763**

#### **Unique Floral Expressions**

Julie Coffin  
[julie@uniquefloralexpressions.com](mailto:julie@uniquefloralexpressions.com)

**404-626-8097**

#### **Urban Blooms Atlanta**

Zhana Pesa  
[zhanap@urbanbloomsatlanta.com](mailto:zhanap@urbanbloomsatlanta.com)

**917-774-7573**



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## CONTACT US

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**404-881-2057**

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

**404-881-2097**