



Central to Buckhead nightlife for more than 80 years, The Buckhead Theatre is steeped in the lively spirit of its history, yet full modernized to accommodate today’s multifaceted forms of entertainment and special events. The lovingly restored Spanish-Baroque architecture of the original 1930’s movie house jewel is a seamless historical counterpart to the updated state-of-the-art lighting and sound system, modern catering kitchen, gorgeous event space, and other amenities.

Beyond the theatre’s colorful 10’ LED marquee, original Art Deco doorways lead from the lobby into 8,000 square foot main theatre and bi-level orchestra and loge spaces. The Buckhead Theatre’s revitalized free-form interior plan increases flexibility for a variety of performances and events. From the gracious arched lobby, expansive marble bars and public spaces, to the comfortable green room and backstage areas, The Buckhead Theatre owes its newfound grandeur to R. Charles Loudermilk’s restorative vision for this magical Atlanta landmark.

Capacity

Banquet Style	300 downstairs / 300 upstairs
Seated Dinner	200 downstairs / 250 upstairs
Reception Style	1600 full Theatre space
Theatre Style	790 seated

Rates

Full Theatre Buy Out	
Sunday – Friday	\$7,500 Rental / No Beverage Minimum
Saturday	\$8,500 Rental / \$6,000 Beverage Minimum

Theatre Only (lower level)	
Sunday – Friday	\$6,000 Rental / No Beverage Minimum
Saturday	\$6,500 Rental / \$5,000 Beverage Minimum

Upper Floor Meeting Space / Gallery Space	
Sunday-Friday	\$4,000 Rental / No Beverage Minimum
Saturday	\$4,000 Rental / \$4,000 Beverage Minimum

(addition of) Wedding Ceremony	\$1,000
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NOTE:

Rental prices are subject to change without notice

A beverage minimum applies on all Saturdays and holidays. Beverage pricing is subject to a 22% service charge and an 8% sales tax. Please consult the Account Executive for December, Academic /Prom, and Non-profit rates.



Policies

- ❖ Standard rental fees are based on a four (4) hour event time with four (4) hours of support time. Should the event exceed the contracted time, overtime charges of \$400.00 per hour will apply.
- ❖ Your rental includes the use of the specified event spaces as well as (20) 60" round tables, (10) highboy tables, (20) 6' tables and 500 banquet chairs.
- ❖ The full facility rental is due with the return of the signed Rental & Service Agreement. This rental payment and all other deposits and payments are non-refundable. Checks may be made payable to "Buckhead Theatre. "
- ❖ One month prior to the event date, 50% of the beverage and services charges are due. Five (5) working days prior to the event date the final payment is due.
- ❖ A \$1,500 refundable security deposit is due five (5) days prior to your event to cover any damages that might occur.
- ❖ We offer in-house beverage services. All other services must be provided by a licensed vendor. See our preferred list for recommendations.
- ❖ The in house audio and sound is included in The Buckhead Theatre rental. The Buckhead Theatre does require an in house technician to operate the equipment.
 - Production Manager \$450 / eight (8) hours
 - A Lighting Technician \$300 / eight (8) hours
 - Audio Technician \$300 / eight (8) hours

Parking

- ❖ Self Parking
 - \$15 per car for evening parking



Beer and Wine Hosted Bar

4 Hour Open Bar - \$26.00++ per guest
\$4.00++ per guest for each additional hour
Includes:

Butler passed wine upon guest arrival

Draft Beers – Bud, Bud Light, Fat Tire, Yuengling, Sweetwater 4/20, Stella Artois, Sierra Nevada, Terrapin Hopsecutioner

Bottled/Canned Beers – selection usually includes Bud, Bud Light, Sweetwater 4/20, Sierra Nevada, Stella Artois, Terrapin Hopsecutioner, Crispin Cider

House Wines – Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet, Pinot Noir

Non-alcoholic Beverages – Coke, Sprite, Diet Coke, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, and Bottled Water

We will be happy to provide you with upgraded canned or bottled beer and/or wine selections upon request – priced per your selections

Call Brand Hosted Bar

4 Hour Open Bar - \$31.00++ per guest
\$5.00++ per guest for each additional hour
Includes:

Butler passed wine upon guest arrival

Liquors – Absolut Vodka, Bombay Gin, Famous Grouse Scotch, Jack Daniel's Whiskey, El Jimador Tequila, and Bacardi Rum

Draft Beers – Bud, Bud Light, Fat Tire, Yuengling, Sweetwater 4/20, Stella Artois, Sierra Nevada, Terrapin Hopsecutioner

Bottled/Canned Beers – selection usually includes Bud, Bud Light, Sweetwater 4/20, Sierra Nevada, Stella Artois, Terrapin Hopsecutioner, Crispin Cider

House Wines – Robert Mondavi Woodbridge Chardonnay, Pinot Grigio, Cabernet, Pinot Noir

Non-alcoholic Beverages – Coke, Sprite, Diet Coke, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, and Bottled Water

We will be happy to provide you with upgraded canned or bottled beer and/or wine selections upon request – priced per your selections

Premium Brand Hosted Bar

4 Hour Open Bar - \$37.00++ per guest
\$6.50++ per guest for each additional hour
Includes:

Butler passed wine upon guest arrival

Liquors – Ketel One or Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Blend, and Bacardi Light Rum

Draft Beers – Bud, Bud Light, Fat Tire, Yuengling, Sweetwater 4/20, Stella Artois, Sierra Nevada, Terrapin Hopsecutioner

Bottled/Canned Beers – selection usually includes Bud, Bud Light, Sweetwater 4/20, Sierra Nevada, Stella Artois, Terrapin Hopsecutioner, Crispin Cider

Non-alcoholic Beverages – Coke, Sprite, Diet Coke, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, and Bottled Water

Please ask for a current list of our upgraded wine possibilities. We will tailor your selections to your event/your tastes.



Consumption Bar Pricing:

Call Brand Liquor Drinks: per drink	\$7.00++
Premium Brand Liquor Drinks: per drink	\$8.00++
House Wine: per glass	\$6.00++
Premium Wine:	Priced per your selection
Beer: per bottle/draft serving	\$5.00/\$6.00++
Nonalcoholic Beverages: per drink	\$2.00++

Miscellaneous Beverage Options:

Upgrade from plastic to glassware	\$3.00++per guest
Passed Champagne Toast (Mondavi Woodbridge Sparkling)	\$5.00++ per guest
Tablesides House Wine Service during Dinner added to per person bar package	\$4.00++ per guest
Tablesides Premium Wine Service during Dinner added to per person bar package	\$5.00++ per guest

Staff Charges:

A fee of \$150 per Bartender, \$150 per Bar Back, and \$150 per Busser is applicable for the above bar service options. One bartender is required for every 75 guests and one bar back plus one busser are required for every two bartenders. Should table-side wine-service be added, one (1) Wine Server is required for every four (4) guest tables. The fee is \$150 per Wine Server.

Additional Information:

++ denotes that all beverages are subject to a 22% service charge and 8% sales tax applied to beverage and service charges. An additional 3% sales tax applies to all liquor charges.

The above pricing, brands and rates are subject to availability and change.

Beverage minimums apply in the month of December and on Saturdays

The Georgia State Liquor Commissions regulates the sale and service of alcoholic beverages. As a licensee, Novare Events is responsible for the administration of these regulations. It is our policy therefore, that liquor beer and wine cannot be brought into the building.

All alcoholic beverage service for the events at The Buckhead Theatre is provided by Novare Events, LLC.

3110 Roswell Rd | Atlanta, GA 30305



Preferred Catering and Décor Vendors:

Bold American Catering
Monique Joyce – Corporate Events
mjoyce@boldamerican.com
678.302.3206
www.boldamerican.com

Affairs to Remember
Chris McKinstry
chrismc@affairs.com
404.872.7859
www.affairs.com

A Divine Event
Deb Hagerty
Deb@adivineevent.com
770.587.9117
www.adivineevent.com

Dennis Dean – A Catering Company
Dennis Dean Retzleff
dennis@dennisdeancatering.com
404.457.1002
www.dennisdeancatering.com

Soiree Catering
Larry Couzens
larry@soireecateringatlanta.com
404.467.1699

Carlyles Catering
Chef Mariah Adams
madams@carlylescatering.com
404-872-4231
www.carlylescatering.com

Sean O’Keefe Events
Sean O’Keefe
sean@seanokeefeevents.com
[404-228-7903](tel:404-228-7903)
www.SeanOKeefeEvents.com

Bold American Catering
Kelly Haughton – Social Events
khaughton@boldamerican.com
678.302.3260
www.boldamerican.com

C. Parks Catering and Events
Tara Teilhaber
tara@cparkscatering.com
[404-872-1999](tel:404-872-1999)
www.cparkscatering.com

A Legendary Event
Michele Lend
mlend@legandaryevent.com
404.605.8910
www.alegandaryevent.com

Endive – A Catering Company
Chef Drew Ihrig / Julia Hurwitz
julia@endiveatlanta.com
404.504.9040
www.endiveatlanta.com

Proof of The Pudding
Jeffery Hollington
jhollington@proofpudding.com
404.898.1749

Glorious Events
Steve Moore
sales@glorousevents.net
404.455.3663
www.glorousevents.net