

Convenient to Downtown, Midtown, Buckhead, Atlantic Station and the interstate, 433 Bishop is the perfect setting for both social and corporate events. Our lovely neutral palette makes us a diverse venue and ideal for your wedding ceremony and receptions, rehearsal dinners, Bar and Bat Mitzvahs, corporate events, auctions and fundraisers, team building activities and holiday parties.

The main event space is 4,000 square feet of chic industrial space. In addition, we have a furnished lounge area that leads to a cozy courtyard where guests can view the Atlanta skyline. We also have a larger courtyard that is ideal for cocktail hour, seated dinners and outdoor activities. AV capabilities are part of the package at 433 Bishop. We have a flat screen TV that can loop photos, logos or be used for a presentation. Sound is wired throughout the facility as well. 433 Bishop is a great space for virtually any event.

Facility Address: 433 Bishop Street, NW, Suite C, Atlanta, Georgia 30318

Office Address: 817 West Peachtree Street, NW, Suite 208 Atlanta, Georgia 30308

Capacity

The maximum capacity of the space may vary from below due to seating requirements, dance floor size, catering needs and audio/visual needs. The 4,000 square foot event space can comfortably accommodate the following number of guests:

Reception 225 guests
Seated Dinner 175 guests
Wedding ceremony/reception 175 guests

Facility Rental Fees

(Facility fees may vary depending on time of the year, beverage minimums also may apply)

Day of the week	Rental	Beverage minimum	Ceremony fee
Sunday-Friday	\$3,000.00	\$1,000.00	\$2,000.00
*Beverage minimums may apply depending on day of week and time of year, ask your sales rep for details.			
Saturday	\$4,000.00	\$3,000.00	\$2,000.00

• Rental fees are based on a four-hour event with four hours of support time. Additional access time is available at \$600 per hour. An additional fee may apply to event time after midnight. The ceremony fee gives an extra hour of event time, an extra hour of load-in time, a one-hour rehearsal the day before (based on venue availability) and a room for the bride to change in.

The rental fee includes:

- 6-60" Round Tables, (5) 48" Round Tables, (8) High boy tables, (3) Farm Tables, (5) 36" Round tables, (200) White Acrylic Chairs, (10) 6' Tables, Built in Bar, Lounge Grouping Seating Area
- Access to 55-parking spaces. Valet services can be quoted for additional parking needs.
- The rental fee includes access to the outdoor garden and courtyard with café lights.
- The rental fee includes an indoor courtyard with lounge grouping and built in bar.
- The rental fee includes an in-house sound system and flat screen.
- Security for 300 guests. If attendance is to exceed 300 guests, one additional officer is required for every 150 guests at a rate of \$250 each. (Additional security rules apply to Sorority/Fraternity Functions)
- Any event with more than 300 guests, one additional Event Manager is required at a rate of \$250 each. For every 300 guests thereafter, an additional Event Manager will be required at a rate of \$250 each.
- Novare Events LLC handles all the beverage services for your guests. No outside beverages may
 be brought on premise. A beverage minimum applies, see chart of previous page.
- There are approved caterers at 433 Bishop. Please contact your caterer for any food service needs.
- A \$2,000 outside catering fee applies to any caterer selected who is not on our approved list.
- Please inquire about available valet, tenting, restroom attendants and coat check services.
- Please inquire about high demand rates for Citywide Events, Holidays, Proms and & December events.
- Rates are subject to change without notice.

Deposits & Payments Policies

DEPOSITS & PAYMENT POLICIES

- The rental fee is due with the return of the signed rental agreement. The date of the event is not reserved until this payment and the signed rental agreement are received. The rental fee is non-refundable.
- Six (6) months prior to the event date, the beverage minimum is due.
- Ten (10) days prior to the event date, the final payment is due. The final payment must be made with a credit
 card or certified check.
- A \$1,500 refundable damage deposit is due ten (10) days prior to your event as security for any da
- · mages that may occur.
- Novare Events accepts payments in the form of cash, check or credit card. Checks may be made payable to "Novare Events, LLC." A 3 or 4% administration fee applies to all credit card transactions.

433 Bishop

Beer and Wine Hosted Bar

4 Hour Open Bar - \$32.00++ Per Person; 4.5 Hour Open Bar - \$34.75++ Per Person \$5.50++ Per Person for each additional hour Children between 6-20 \$13.50 ++ for unlimited non-alcoholic beverages

Butler passed wine upon guest arrival for the cocktail hour

Beers - Stella Artois, Sweetwater 420, and Miller Lite

House Wines – Sycamore Lane Chardonnay, CA Donini Pinot Grigio, Sycamore Lane Cabernet, and Freixenet Blanc de Blanc Sparkling Wine

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

Upgrade to the Premium Brand Wines for an additional \$3.50++ Per Person

Premium Wines – Joel Gott Chardonnay, Oyster Bay Sauvignon Blanc, Bieler Rose, Hangtime Pinot Noir, Spellbound Cabernet, and Grandial Brut

Call Brand Hosted Bar

4 Hour Open Bar - \$37.50++ Per Person; 4.5 Hour Open Bar - \$41.00++ Per Person \$7.00++ Per Person for each additional hour Children between 6-20 \$13.50 ++ for unlimited non-alcoholic beverages

Butler passed wine upon guest arrival for the cocktail hour

Liquors – Smirnoff Vodka, Bombay Gin, Speyburn Braden Orach Scotch, Old Forester, Seagram's 7 Blend, and Ron Carlos Rum

Beers – Stella Artois, Sweetwater 420, and Miller Lite

House Wines – Sycamore Lane Chardonnay, CA Donini Pinot Grigio, Sycamore Lane Cabernet, and Freixenet Blanc de Blanc Sparkling Wine

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

Premium Brand Hosted Bar

4 Hour Open Bar - \$43.50++ Per Person; 4.5 Hour Open Bar - \$47.75++ Per Person \$8.50++ Per Person for each additional hour Children between 6-20 \$13.50 ++ for unlimited non-alcoholic beverages

Butler passed wine upon guest arrival for the cocktail hour

Liquors – Tito's Vodka, Bustletown Vodka, El Jimador, Bombay Sapphire Gin, Glenlivet 12 year, Bulleit Bourbon, Crown Royal Blend, and Bacardi Light Rum **Beers** – Stella Artois, Sweetwater 420, and Miller Lite

Premium Wines - Joel Gott Chardonnay, Oyster Bay Sauvignon Blanc, Bieler Rose,

Hangtime Pinot Noir, Spellbound Cabernet, and Grandial Brut

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

Consumption Bar Pricing:

Call Brand Liquor Drinks: \$10.00++ Per Drink
Premium Brand Liquor Drinks: \$12.50++ Per Drink
Call Brand Wine: \$9.00++ Per Glass
Premium Wine: \$11.00++ Per Glass
Beer: \$7.00++ Per Bottle
Non-alcoholic Beverages: \$4.00++ Per Drink

Staff Charges:

A fee of \$225 per Bartender, \$225 per Barback, and \$225 per Beverage Server is applicable for the above bar service options. One bartender is required for every 50-75 guests, and one barback plus one beverage server 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 \$225 per Wine Server.

433 Bishop

Additions / Upgrades to Per Person Bar Packages

Craft Specialty Cocktail Upgrades to Call Brand and Premium Brand Per Person Bars during the cocktail hour-

Cocktail flour-	
When passed during the cocktail hour:	\$3.50++ Per Person

Inquire to see if your favorite cocktail is available

Tableside Wine Service and Toasts added to a Per Person Bar Package

Passed Toast with Freixenet Sparkling Wine	\$4.50++ Per Person
Passed Toast with Grandial Brut	\$5.50++ Per Person
Tableside House Wine Service during Dinner	\$5.50++ Per Person
Tableside Premium Wine Service during Dinner	\$7.00++ Per Person
Tableside Ultra-Premium Wine Service during Dinner	\$8.00++ Per Person

Ultra-Premium Wines added to a Per Person Bar Package

Select (4) of the following to upgrade Premium package	\$11.00++ Per Person
Select (4) of the following to upgrade Call or Beer and Wine package	\$14.50++ Per Person

La Crema Chardonnay- Sonoma Coast, Black Stallion Chardonnay- Napa, Stoneleigh Sauvignon Blanc- New Zealand, Château Minuty Rosé- Cotes de Provence, Cambria Pinot Noir- Santa Maria Valley, Black Stallion Cabernet Sauvignon- Napa, Sterling Vineyards Cabernet Sauvignon- Napa Valley, and Altocedra Ano Cero Malbec- Mendoza

Liquor add-ons/ Upgrades to Call Brand and Premium Brand Per Person Bars:

Tito's Vodka	\$3.50++ Per Person
Jameson Irish Whiskey	\$4.50++ Per Person
El Jimador	\$4.50++ Per Person
Don Julio Tequila	\$8.00++ Per Person
Hennessy VS	\$8.00++ Per Person
Whistle Pig Piggy Back	\$4.50++ Per Person
Woodford Reserve	\$7.00++ Per Person
Cordials: Baileys Irish Cream, Kahlua, Amaretto Disaronno and Frangelico	\$7.00++ Per Person

Craft Beers and Local Spirits added to a Per Person Bar Package

Fiddler Bourbon	\$3.50++ Per Person
Winterville Gin	\$3.50++ Per Person
Add 2 Craft Beers to Per Person Bar Package (from list below)	\$3.50++ Per Person
Add 3 Craft Beers to Per Person Bar Package (from list below)	\$5.50++ Per Person

New Realm Brewing Euphonia Pilsner; Creature Comforts Tropicalia IPA; Wild Heaven Emergency Drinking; White Claw Variety Pack

Additional Information:

++ denotes that all beverages are subject to a 22% service charge and 8.9% sales tax applied to beverage and service charges. An additional 3% sales tax applies to all liquor charges.

Please note that Novare Events Venues do not serve shots of liquor.

All alcoholic beverage service is provided by Novare Events, LLC.

Approved Caterers

Affairs to Remember

Saffold Barksdale saffold@affairs.com www.affairs.com

*Bold Catering

Michelle Harrison <u>mharrison@bold-events.com</u> <u>www.bold-events.com</u>

Dennis Dean, A Catering Company

Adam Shoemakers & Lisa Ellisor info@dennisdeancatering.com www.dennisdeancaterinng.com

Endive

Stephanie Mule stephanie@endiveatlanta.com www.endiveatlanta.com

Fox Brothers BBQ

Katherine McIntosh katherine@foxbrosbbq.com www.foxbrosbbq.com

Zest Atlanta Catering

Dana Harris
dana@zestatlanta.com
www.zestatlanta.com

Talk of the Town

Hope Nudelman hope@tottatl.com www.talkofthetownatlanta.com

Proof of the Pudding

Janice Wilmer jwilmer@proofpudding.com www.proofpudding.com

District Events and Catering

Bria Welch bria@districtecm.com www.districtecm.com

Three Sisters Catering

Molly Holway molly@caterwiththreesisters.com www.caterwiththreesisters.com

Phenomenal Food by Chef Holly

Crystal Hutchinson crystal@phenomenalfoodbychefholly.com www.phenomenalfoodbychefholly.com

If you would like to use a caterer that is not on our approved list, we require a copy of their business license and proof of insurance. There is also a \$2,000 kitchen use/outside catering fee. Please be sure that your caterer can comply with our house rules (see your Account Manager for details) before you sign a contract with a caterer that is not on our approved list.

Please note many of our approved caterers are happy to work with a variety of different Ethnic restaurants and caterers to provide specialty cuisine for your event.

*Preferred Rental Company

Atlanta Party Rentals & Plush Event Furnishings

Debbie Stawski

<u>Debbie@AtlantaPartyRentals.com</u>

www.atlantapartyrentals.com

Recommended Vendor List

Florist/ Décor Company

Bold Eventswww.bold-events.comTulip Blooming Creationswww.bytulip.comWM Eventswww.wmevents.comAlchemy Event Studiowww.alchemyeventstudio.com

Lighting/AV

Active Production and Design, Inc.

Jaros Production

Ever Clavel

KP Productions

Ever Clavel

Jason Kagen

www.activeproductionanddesign.com

www.jarosproduction.com

www.kpshows.com

Draping

Quest Events www.questevents.com

Bakeries

Classic Cheesecakes www.classiccandc.com
Highland Bakery www.highlandbakery.com
The Frosted Pumpkin www.frostedpumpkin.com

Photography

Ben Vigil Photography

Anna and Spencer Photography
The Willetts, Caroline and Gregg
6 of Four Photography

www.benvigil.com
www.annaandspencer.com
www.willettphoto.com
www.6offour.com

Officiants

Rabbi Winokur	770.641.8630
Kris McDaniel, mcdaniel.kris@gmail.com	404.365.6700
Judge Hugh Robinson	770.528.2466
Rev. Msgr. Henry C. Gracz	404.521.1866
Chaplain Jeremiah O'Keefe-West	404.261.5059

Event Insurance

Markelwww.markelinsurance.com/eventWedSafewww.wedsafe.comEventSuredwww.eventsured.com

Entertainment

Bands:

Axtell Productions (Moxie)
Atlanta Bands and DJ's
East Coast Entertainment
Event Performance
Good Foot Productions
Sam Hill Entertainment

www.axtellproductions.com
www.atlantadj.com
www.bookece.com
www.eventperformance.com
www.goodfootpro.com
www.samhillbands.com

String Quartet:

The Renaissance String Quartet 404.636.0020

Harpist:

Catherine Rogers 404.321.6802 Sandra Harris 770.552.7428

DJ's:

Absolute Entertainment

Spectrum Entertainment (Lou Guzzo)

Atlanta Bands and DJ's (Ted Crowder)

Mix Pro DJ

AMP'D Entertainment

www.absolute-ent.com
www.spectrum-ent.com
www.atlantadj.com
http://www.mixproatl.com/

Transportation

Atlantic Limousine and Transportation
Lovely View of Heaven (antique cars)
Classy Car Limo (antique cars)
Nottingham Shire & Carriage
Trolley- Glenn Phillips
The Georgia Tech Ramblin' Wreck

Holly Adams

www.atlanticlimo-ga.com
770.476.4155

www.classycarlimo.com
www.carriageforhire.com
770.977.0810
404.894.9643

Chair Covers and Linen

Graceful Tables (Dee Lane Eades) www.partyslate.com/event-pros/graceful-tables

Rentals

*Atlanta Party Rentals <u>www.atlantapartyrentals.com</u>
Collection Event Rentals Lois Bourne <u>www.collectionfurnishings.com</u>

Preferred Hotels

Marriott Courtyard Midtown

1132 Techwood Drive <u>www.atlantacyevents.com</u> Tigina Hodges-Taylor <u>Tigina.hodges@marriott.com</u>

Glenn Hotel

110 Marietta Street NW
www.glennhotel.com
Maud Eeuwen
Maud.eeuwen@glennhotel.com

Four Seasons

75 14th Street NE
www.fourseasons.com
Courtney.clough@fourseasons.com

The Loews Hotel

1065 Peachtree Street, NE www.loewshotel.com/atlanta
Jay Heiskell
jheiskell@loewshotels.com

Epicurean Atlanta

1117 West Peachtree Street www.epicureanhotelatlanta.com Sara Deberry sdeberry@mainsailhotels.com

Marriott Suites Midtown

35 14Pth Street
www.marriott.com
David Faal
david.faal @marriott.com

Renaissance Atlanta Midtown

866 West Peachtree Street NW www.renaissancehotels.com
Heidi Hill
Heidi.hill@marriott.com

The Ritz Carlton

181 Peachtree Street NE
www.ritzcarlton.com
Hayley Hylander
https://www.ritzcarlton.com
Hayley.hylander@ritzcarlton.com

The Hampton Inn

244 North Avenue
www.hamptoninn3.hilton.com
Sheryl.newman@hilton.com

Bellyard at The Interlock

1 Interlock Avenue NW <u>www.bellyardhotel.com</u> Morgan Wolkin <u>mwolkin@bellyardhotel.com</u>