

ABOUT US

433 Bishop offers a sleek, modern space in the heart of West Midtown, ideal for a wide range of events. With its clean lines, polished concrete floors, and an open layout, 433 Bishop is perfect for clients looking to customize the design and feel of their event.

This venue features plenty of natural light and flexible indoor/outdoor options, making it great for both daytime and evening occasions. Whether you're planning a corporate meeting, private celebration, or wedding, 433 Bishop combines contemporary style with a central location.

THE VENUE

The main event space is 4,000 square feet, in addition, we have a furnished lounge area and a larger indoor/outdoor courtyard that is ideal for cocktail hours, seated dinners and outdoor activities.

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	Seated Dinner	Wedding Ceremony & Reception
225	175	175





EVENT PRICING

Venue Rental

Your rental includes private access to both the 4,000 sq/ft indoor event space and courtyard space for the duration of your rental.

Additionally included:

200 White Acrylic Chairs

4 Hours of Event Time

3 Hours of Vendor Set Up

1 Hour Break Down

55 Parking Spots

1 Night-Of Event Manager

2 Back of House Personnel

1 Security Personnel

Built in AV Capabilities

Tables

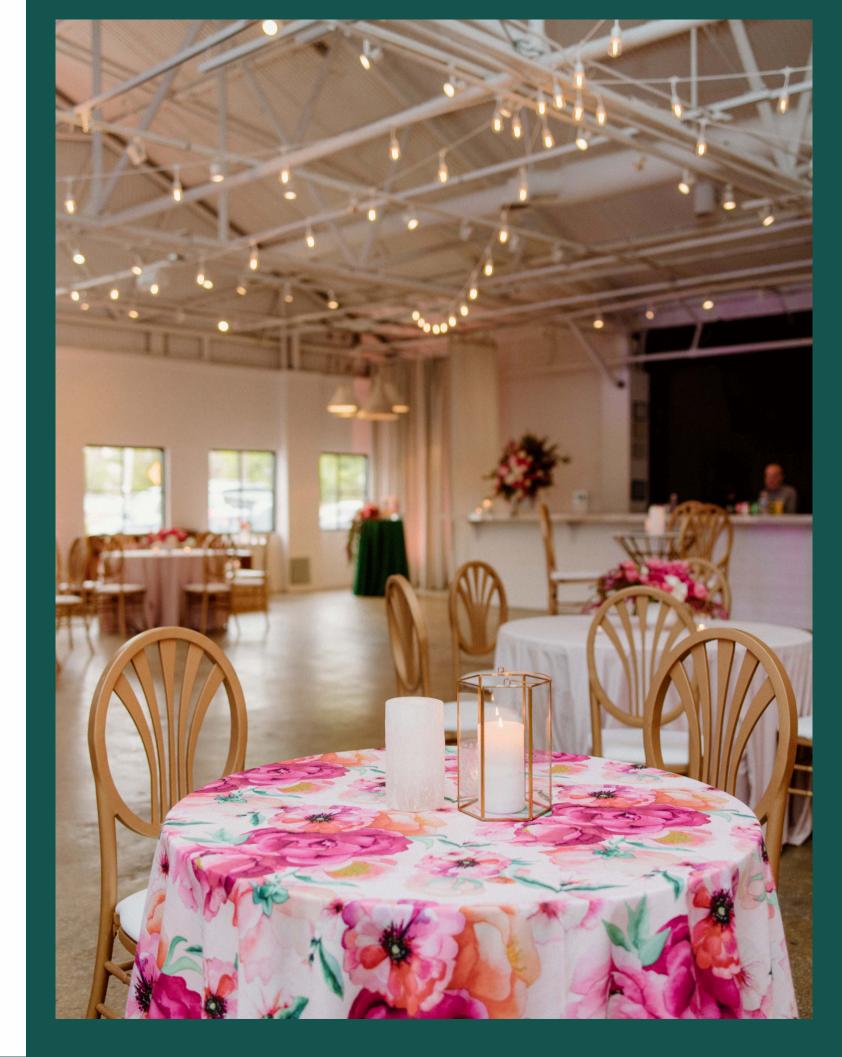
- (6) 60" Round Tables
- (5) 48" Round Tables
- (8) High boy tables
- (3) Farm Tables
- (5) 36" Round tables

Price Breakdown	Rental	Beverage Min.	Ceremony Fee
Sunday-Friday	\$3,000	\$1,000	\$2,000
Saturdays & Holidays	\$4,000	\$3,000	\$2,000

^{*}The Ceremony Fee applies to weddings that choose to have both their ceremony and reception with us. It includes an extra 1-hour of event time and an 1-hour rehearsal

Additional Fees

• Final bar pricing, bar staffing, taxes (liquor and sales) & service fees (22%), additional event or load-in time and parking attendants or parking spaces



^{*}Please inquire for holiday, prom, city-wide event, and December rates*

APPROVED CATERERS

Affairs to Remember

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

Added Touch

Erin Lis

erin@addedtouchcatering.com www.addedtouchcatering.com

Dennis Dean, A Catering Company

Adam Shoemakers adam@dennisdeancatering.com www.dennisdeancaterinng.com

District Events & Catering

Autumn Washington autumn@districtecm.com www.districtecm.com

Endive – A Fine Catering Company

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

Fox Brothers BBQ

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

LowCountry Catering

Jessica Brown jessica@lowcountrycatering.net www.lowcountrycatering.net

Bold Catering and Events

Megan Robertson mrobertson@bold-events.com www.bold-events.com

Proof of the Pudding

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

Phenomenal Food by Chef Holly

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

Talk of the Town

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

Three Sisters Catering

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

Zest Atlanta Catering

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

THE DRINKS

Here at 433 Bishop, we take care of all your beverage needs by exclusively providing all bar services for your event.

We have several bar packages to choose from that can be edited based on your preferences, please see the following pages for more detailed information

Ultra-Premium Brands

Premium Brands

Call Brands

Beer and Wine

Non-Alcoholic Beverages

Notes on Catering:

If you would like to use a caterer that is not on our approved list, then we will need a copy of their catering business license and Certificate of Liability Insurance.

There is also a \$2,000.00 kitchen use/outside catering fee and we require the use of a certified and licensed event planner.

Please be sure that your caterer can comply with our house rules and documentation requirements (see your Novare Account Executive for details) before you sign a contract with a caterer not on this 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.

NOVARE EVENTS

BAR PACKAGES

Bar package pricing is based on a 4-hour serve time with the option to extend

All per person bar packages include butler passed wine upon guest arrival for cocktail hour

All packages include: Coke, Sprite, Diet Coke, Ginger Ale, Tonic Water, Soda Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Lime Juice, Ginger Beer, Bitters, Simple Syrup, Grenadine Syrup, Sour Mix

Ultra Premium

Starting at \$70++ per guest

Liquor Selections



Hendricks Gin



Casamigos Blanco Tequila



Grey Goose Vodka



Flor de Cana Rum



Johnny Walker Black



Basil Hayden Bourbon

Wine Selections



Langlois-Chateau Sancerre



Miraval Rose



WillaKenzie Yamhill Carlton Pinot Noir



Stags Leap Cabernet



Post & Beam Chardonnay



Veuve Clicquot Champagne

Beer Selections

Premium

Starting at \$43.50++ per guest

Liquor Selections



Bombay Sapphire Gin



El Jimador Tequila



Tito's Vodka



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Bustletown Vodka



Bacardi Light Rum



Glenlivet 12 Year Scotch



Bulleit Bourbon



Crown Royal Blend

Wine Selections

Option to Upgrade to Ultra Premium Wines



Joel Gott Chardonnay



Bieler Rose



Oyster Bay Sauvignon Blanc



Hangtime Pinot Noir



Spellbound Cabernet Sauvignon



Grandial Sparkling Brut

Beer Selections

Call

Starting at \$37.50++ per guest

Liquor Selections



Bombay Gin



Smirnoff Vodka



Ron Carlos Rum



Speyburn Braden Orach Scotch



Seagram's 7 Blended Whiskey



Old Forester Bourbon

Wine Selections

Option to Upgrade to Premium Wines



Sycamore Lane Chardonnay



Ca'Donini Pinot Grigio



Sycamore Lane Cabernet



Freixenet Blanc de Blanc Sparkling Wine

Beer Selections

Stella Artois, Sweetwater 420, Miller Lite

Beer and Wine

Starting at \$32.00++ per guest



^{**} Option to upgrade to Premium Brand wines, see Premium Package for selection**

Other Packages

Non-Alcoholic Bar ~

Starting at \$13.50++ per guest









Ginger Ale





Tonic Water

Coke

Also included are 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 Ultra-Premium Liquor Drinks \$18.00++ Per Drink \$9.00++ Per Glass Call Brand Wine \$11.00++ Per Glass **Premium Wine** Ultra-Premium Wine \$15.00++ Per Glass \$7.00++ Per Bottle Beer Non-alcoholic Beverages -\$4.00++ Per Drink

Bar Additions + Upgrades

Consumption and cash bars are not eligible for add-ons or upgrades

Passed Toasts	
Freixenet Sparkling Wine	\$4.50++ Per Person
Grandial Brut	\$5.50++ Per Person
Veuve Clicquot Champagne	\$15.00++ Per Person
Tableside Wine Service during Dinner	
House Wines ————————————————————————————————————	\$5.50++ Per Person
Premium Wines	\$7.00++ Per Person
Ultra-Premium Wines	\$19.00++ Per Person
Liquor Add-Ons/ Upgrades for Premium and Call Brand Bars	
Tito's Vodka	\$3.50++ Per Person
Jameson Irish Whiskey ————————————————————————————————————	\$4.50++ Per Person
El Jimador	\$4.50++ Per Person
Hennessy VS	
Woodford Reserve	\$7.00++ Per Person
Cordials: Baileys Irish Cream, Kahlua, Amaretto Disaronno and Frangelico	\$7.00++ Per Person

Bar Additions + Upgrades

Consumption and cash bars are not eligible for add-ons or upgrades

<u>Ultra-Premium Upgrades</u> (for Premium Brand Per Person Bars Only)

Casamigos Tequila ————————————————————————————————————	\$15.00++ Per Person
Grey Goose Vodka	\$12.00++ Per Person
Veuve Clicquot Champagne ————————————————————————————————————	\$18.00++ Per Person
Ultra-Premium Wines (Choose 4)	\$21.00++ Per Person

Langlois-Chateau Sancerre, Miraval Rose, WillaKenzie Yamhill Carlton Pinot Noir, Stags Leap Artemis Cabernet, Post & Beam Chardonnay, Veuve Clicquot Champagne

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

Winterville Gin ———————————————————————————————————	\$3.50++ Per Person
Substitute any 2 Standard Beers with seasonally available craft beers	\$3.50++ Per Person
Substitute all 3 of the Standard Beers	\$5.50++ Per Person

^{*} Please contact your sales representative for a current list of available craft beer selections*

Additional Bar Information

Staff Charges:

A fee of \$250 per Bartender, \$250 per Barback, and \$250 per Beverage Server is applicable for all 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 \$250 per Wine Server.

++ 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.

^{*}For additional upgrade options to the premium bar, please contact your account executive*

Recommended Hotels

Marriott Courtyard Midtown

640-1 Peachtree St NE www.atlantacyevents.com

Glenn Hotel

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

Bellyard at The Interlock

1 Interlock Avenue NW www.bellyardhotel.com Morgan Wolkin mwolkin@bellyardhotel.com

Epicurean Atlanta

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

Kimpton Shane Hotel

1340 W Peachtree St NW www.ihg.com/kimptonhotels Jordan Baronfeld Jordan.Baronfeld@kimptonhotels.com

Marriott Suites Midtown

35 14th Street www.marriott.com

The Ritz Carlton

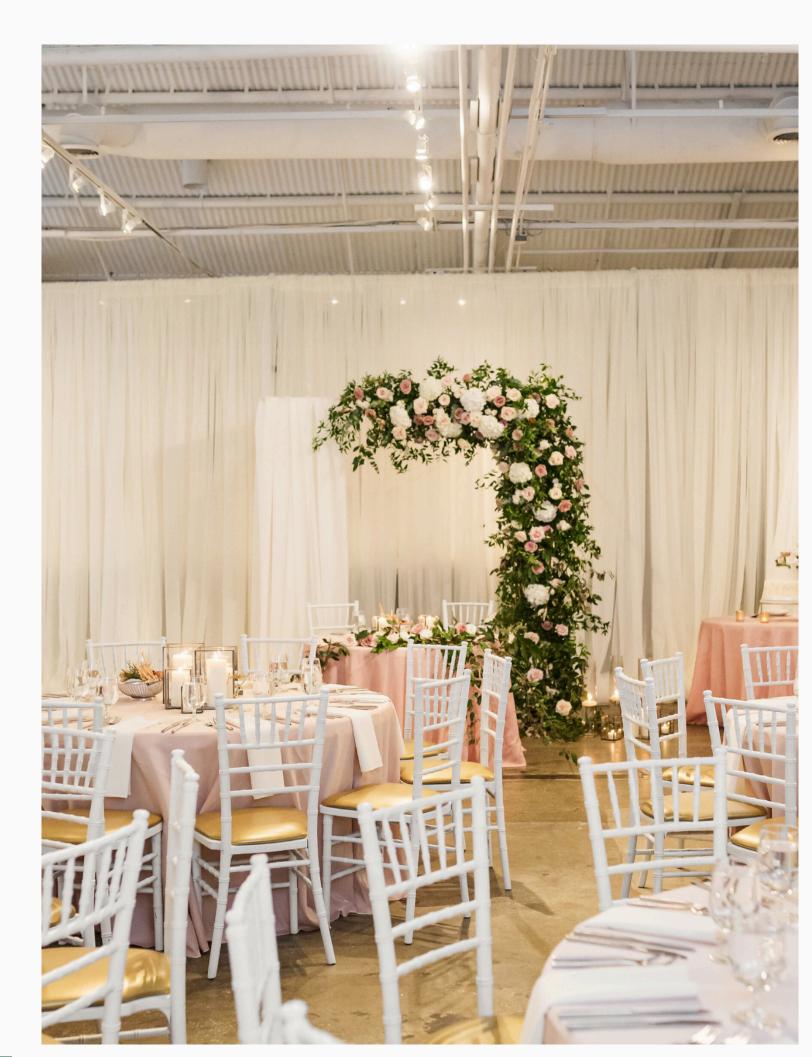
181 Peachtree Street NE www.ritzcarlton.com Cari Compton cari.compton@ritzcarlton.com

Four Seasons

75 14th Street NE
www.fourseasons.com
Chelsea Pruitt
chelsea.pruitt@fourseasons.com

Renaissance Atlanta Midtown

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



Recommended Vendors

Photography

Ben Vigil Photography benvigil.com

Anna and Spencer Photography annaandspencer.com

The Willetts, Caroline and Gregg willettphoto.com

6 of Four Photography 6 offour.com

Florists & Décor Companies

Alchemy Event Studio alchemyeventstudio.com

Blosm Floral and Event Design blosmdesign.com

JLD Designs jlddesignllc.com

Topher Mack with Barbara Roos tophermackatl.com

Tulip Blooming Creations bytulip.com

Bakeries

Classic Cheesecakes classic and c.com

Highland Bakery highlandbakery.com

The Frosted Pumpkin frostedpumpkin.com

Rentals

Atlanta Party Rentals atlantapartyrentals.com

Plush Event Furnishings 404.425.9966

Audio Visual

Jaros Production jarosproduction.com

KP Productions kpshows.com

Active Production and Design active production and design.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

Recommended Vendors

Bands

East Coast Entertainment bookece.com

Sam Hill Entertainment samhillbands.com

String Quartet

The Renaissance String Quartet 404.636.0020

Harpist

Catherine Rogers 404.321.6802

Sandra Harris 770.552.7428

Event Insurance

Markel markelinsurance.com/event

WedSafe wedsafe.com

EventSured eventsured.com

DJ's

Absolute Entertainment absolute-ent.com

Spectrum Entertainment spectrum-ent.com

Atlanta Bands and DJ's (Ted Crowder) atlantadj.com

Mix Pro DJ mixproatl.com

AMP'D Entertainment ampdentertainment.net

Draping

Quest Events 404.355.7311

Transportaion

Atlantic Limousine and Transportation atlanticlimo-ga.com

Lovely View of Heaven (antique cars) 770.476.4155

Classy Car Limo (antique cars) classycarlimo.com

Nottingham Shire & Carriage carriageforhire.com

Trolley- Glenn Phillips 770.977.0810

The Georgia Tech Ramblin' Wreck 404.894.9643

Booking Information

Touring

• We are able to schedule guided tours Monday-Fridays between 9:30am and 4:00pm. Inquire to schedule.

Holding Dates and Payment Schedules

- The full facility rental is due with the return of the signed contract within 7 days of receipt. The date of your event is not reserved until this payment and the signed rental agreement are received.
 - This rental payment and all other deposits and payments are non-refundable and non-transferable.
- 6 months prior to the event, the beverage minimum is due.
- The final balance and a separate \$1,500.00 <u>refundable</u> damage deposit are due ten (10) days prior to your event.
- Novare Events accepts payments in the form of cash, check, credit card, or direct deposit.
 - Checks may be made payable to "Novare Events, LLC."
 - A 3 or 4% administration fee applies to all credit card transactions.
 - We recommend paying by ACH direct deposit as it is the easiest way to ensure we receive your payment and to avoid additional fees.

Things to Keep in Mind

Policies and Event Staffing Charges

- 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, up-lights, 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.

Event Parking Information

- Access to 55-parking spaces.
- Valet services can be quoted for a maximum of 70 vehicles.
- Limited daytime parking options Monday-Friday

TALK TO US TODAY

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404.962.8700 novareevents.com

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