

U P T W N E N T E R T A I N M E N T

WELCOME

It is our pleasure to introduce you to Uptown Entertainment. As an upscale, entertainment venue, Uptown Entertainment proudly offers an exceptional entertainment experience to those who visit any of our three movie theatres- Palladium 12, the historic Birmingham 8, both located in beautiful downtown Birmingham, and the newly acquired REN CEN 4, in downtown Detroit.

The Palladium 12, a state of the art theatre and entertainment destination is where more than one million guests visit annually. For the last 10 years, HOUR Magazine has recognized Palladium 12 as being “Detroit’s Best First Run Movie Theatre.” Beyond the twelve movie screens, Palladium 12 offers endless corporate and private rental opportunities to entertain guests, clients, and employees throughout the year. Additionally, on-site catering capabilities that can handle every type of menu are also available.

The Birmingham 8, with its quiet classic elegance, offers much of the same amenities as its sister entertainment destinations Palladium 12 and REN CEN 4 and is a historical landmark in the Birmingham community.

Uptown Entertainment is also happy to extend the Uptown experience to Detroit by introducing REN CEN 4. Located in the GM Renaissance Center in downtown Detroit, Uptown Entertainment has extended their unique entertainment atmosphere and quality service to the business and private community in our ever-growing city of Detroit.

Uptown Entertainment offers unparalleled event service in a unique setting and is dedicated to faithfully providing the best in service, sight, sound and seating. Special features of Uptown Entertainment theatres include; stadium seating, digital surround sound, wall-to-wall curved screens, a premiere entertainment auditorium with oversize Tempur Pedic leather seats and a private room. With theatres ranging in size from 56 seats to 370 seats, guests experience the finest of everything needed for their comfort and enjoyment.

Uptown Entertainment invites you to hold your corporate meeting or seminar with us. Our meeting packages including theatre and private room rental with food and beverage service make Uptown Entertainment the perfect venue to give a business presentation or to host a client/employee appreciation. Reserving an entire theatre assures you exclusive use of the facility.

"The Destination for an Exceptional Entertainment Experience"

U P T  W N
E N T E R T A I N M E N T

MEETING PACKAGES

*25 Guests Minimum.

COFFEE SERVICE

Freshly Brewed Coffee, Regular and Decaffeinated
\$2.00 per guest

BAGEL BAR

Freshly Brewed Coffee and Fruit Juice Selection
A Variety of Bagels and Cream Cheese
Smoked Salmon Mousse
\$9.95 per guest

CONTINENTAL BREAKFAST

Freshly Brewed Coffee and Fruit Juice Selection
Ham and Cheese Croissants
Fresh Cut Fruit or Granola & Low Fat Yogurt with Berries
Danish Pastry and Muffin Assortment
\$14.95 per guest

BOXED DELI LUNCH

Freshly Brewed Coffee and Soft Drinks
Turkey Breast, Ham and Swiss Cheese on Deli Bread
Served with Lettuce and Tomato, Condiments Served on the Side
Crunchy Confetti Cole Slaw and Country Cut Potato Chips
Giant Chocolate Chip OR Oatmeal Cookie
\$16.95 per guest

CONCESSIONS BREAK

Freshly Brewed Coffee and Soft Drinks
Hot Dog and Nachos w/Warm Chile Con Queso and Jalapenos
Fresh Popped Popcorn and M & M's, Peanut OR Plain
\$15.95 per guest

MIXED BAG

Freshly Brewed Coffee and Soft Drinks
Cookies and Brownies and Blondies
Individual Bags of Assorted Chips, Fresh Popped Popcorn, and
Assorted Whole Fruit
\$14.95 per guest

*Add Unlimited Pop and Popcorn \$7.00 per guest

*Add Assorted Cookies and Brownies \$17.50 per dozen

*Add Bottled Water \$3.00 each, based upon consumption

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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BUFFET SELECTIONS

Includes Freshly Brewed Coffee, Fruit Juices or Soft Drinks. Omelet Station requires \$50 chef attended fee per 75 guests. *50 Guests Minimum 1 ½ hour presentation.

UPTOWN BREAKFAST BUFFET

Fresh Cut Fruit
Soft Scrambled Eggs
Applewood Smoked Bacon
Southern Style Sausage Biscuits
French Toast & Maple Syrup
Hash Brown Potatoes
\$18.95 per guest

UPTOWN BRUNCH BUFFET

Michigan Salad and Caesar Salad
Mélange of Melon, Pineapple and Strawberries
Chef Carved Honey Glazed Ham OR Lightly Smoked Turkey
Egg, Bacon, Onion and Bell Pepper Scramble
Chicken & Apple Link Sausage
Rosemary Roasted Red Skin Potatoes
Butternut Squash Ravioli with Maple Thyme Cream
Crisp Steamed Baby Vegetables
Bakery Fresh Rolls and Accompaniments
House Choice Selection of Cakes
\$29.95 per guest

UPTOWN DINNER BUFFET

Garden Salad
Fruit Medley with Berries
Meat Balls in Mushroom Bordelaise
Roasted Sliced Sirloin Au Jus OR
Lemon Chicken w/Artichokes and Capers
Roasted Garlic and Chive Whipped Potatoes
Bow-tie Pasta Primavera
Whole Green Beans Almandine
Rolls and Butter
Selection of Cakes
\$21.95 per guest

COMPLEMENTS TO ADD

Omelet Station offering: Ham, Scallions, Mushrooms and Cheddar Cheese
\$5.95 per guest

Scottish Smoked Salmon with Traditional Garnishes
\$3.95 per guest

All food and beverage is subject to six percent sales tax twenty percent service charge.

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ASSEMBLY STATIONS

Assembly stations served by themselves or by a choice of multiple stations at a per guest price.

All food stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.

*50 Guests Minimum 1 ½ hour presentation.

SALAD BAR

Classic Caesar Salad OR

Greek Isles Salad OR

Spinach Salad w/ Bacon Red Onion, Mandarin Orange Segments and
Sweet & Sour Vinaigrette

\$5.95 one choice

\$7.50 two choices

SUB STATION

Classic Italian OR Philly Cheese Steak OR Meat Balls OR Tuna Salad

Garden Salad with Ranch and Italian Dressings, Potato Chips,

Sliced Tomato, Red Onion, Provolone Cheese, Mild Banana Pepper Rings, Black Olives,
Pickles, Marinara Sauce, Mayo, and 6 inch Sub Rolls

\$13.50 one choice

\$15.95 two choices

TEX-MEX GRILL

Shredded Chicken OR Seasoned Ground Beef

Yellow Rice, Bean Burritos, Colorful Grilled and Roasted Vegetables

Cheddar-Jack Cheese, Shredded Lettuce, Tomatoes, Scallions, Jalapenos, Sliced Black Olives
Sour Cream, Guacamole, Salsa, Soft Flour and Corn Tortillas

\$14.95 one choice

\$16.50 two choices

STIR FRY BUFFET

Cashew Chicken OR Teriyaki Beef

Fried Rice, Pot Stickers, Crispy Spring Rolls, Stir Fried Vegetables, Sweet and Sour Sauce,
Chow Mein Noodles and Fortune Cookies

\$14.50 one choice

\$16.95 two choices

FRUIT SMOOTHIE STATION

Fruit and Yogurt Based Smoothies:

Mango Raspberry, Strawberry Banana, Blueberry Peach OR
Orange Creamsicle

\$4.95 one choice

\$6.50 two choices

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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INDEPENDENT HORS D'OEUVRES

Chef presented items are \$50 per station but can often be combined into fewer total stations.

Butler passed items are \$25 per passer with 1 passer required for every 20 guests.

Pricing per guest *50 Guests Minimum 1 ½ hour presentation.

Fresh Cut Fruit and Seasonal Berries	\$2.75
Vegetable Crudités with Herbed Dip	\$2.50
Imported and Domestic Cheeses with Fancy Crackers	\$3.25
Crispy Vegetarian Spring Roll with Plum Sauce	\$2.50
Prosciutto Wrapped Medjool Date Stuffed with Roasted Garlic Boursin Cheese	\$3.25
Italian Sausage Stuffed Mushroom Cap	\$2.85
Tomato, Fresh Basil Leaves and Melted Mozzarella S'Mores	\$3.25
Ham & Spinach Canapé and Corned Beef & Swiss Canapé	\$2.25
Smoked Salmon & Cucumber Canapé and Goat Cheese & Olive Canapé	\$2.25
Seared Jumbo Sea Scallop Wrapped in Bacon and Onion	\$3.95
Chicken and Wild Mushroom Strudel	\$3.50
Artichoke Parmesan Dip and Garlic Salt Bagel Chips	\$2.75
Finger Eggplant Rollotini with Angel Hair Pasta, Pesto and Pine Nuts	\$3.50
Petite Crab Cake with Red Pepper Coulis and Spicy Remoulade	\$3.50
Spinach and Feta Cheese in Phyllo Pastry	\$2.75
Meatballs Bordelaise, BBQ or Sweet and Sour	\$2.75
Vegetarian California Roll with Wasabi	\$6.50
Rueben Mini with Pastrami, Sauerkraut, Swiss Cheese and Russian Dressing	\$3.00
Assorted Miniature Quiche	\$3.00
Lime Shrimp Skewer with Sweet Chili Dip Sauce	\$4.15
Crab Rangoon with Mango Pepper Salsa	\$3.50
Grape Leaf Dolmades with Lemon Yogurt Sauce	\$3.50
Guacamole Tortilla Cone topped with Sour Cream and Pico de Gallo	\$2.95
Coconut Shrimp with Orange Horseradish Sauce	\$3.95
Pineapple Chicken Brochette	\$2.95
Beef Teriyaki Skewer	\$2.95
Cocktail Beef Frank Wellington with Dijon Mustard	\$2.75
Brie Tartlet with Apricot Preserve	\$2.25
New Potato filled with Sour Cream and Caviar	\$4.50
Red Skin Potato Boat filled with Smoked Cheddar, Crispy Bacon and Scallions	\$3.25
Potstickers Tossed with Sesame Oil and Rice Vinegar	\$3.00
Chicken Satay with Thai Peanut Dip Sauce	\$2.95
Tenderloin of Beef Carpaccio with Bleu Cheese	\$3.50
Chicken Tabbouleh Salad in a Lavosh Cone	\$3.00
Salami and Olive Cream Cheese Cornucopia	\$2.25
Baby Lamb Chops with Crispy Rosemary and Pomegranate Balsamic Glaze	\$9.00

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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HORS D'OEUVRE PACKAGES

Pricing per guest *50 Guests Minimum 1 ½ hour presentation.

FABULOUS PICKS

Skewered Coconut Chicken
Meatballs served in a Bordelaise Sauce
Crab Stuffed Mushroom Caps
Baked Brie with Apricots & Walnuts and Assorted Fancy Crackers
Spanikopitas – Spinach and Feta Cheese in Phyllo Pastry
\$19.95

PALLETTE PLEASERS

Tempura Shrimp and Cocktail Sauce
Teriyaki Glazed Chicken Pineapple Brochettes
Vegetable Spring Rolls with Plum Sauce
Sweet and Sour Meatballs
Crab Rangoons
\$19.95

DELICIOUS FAVORITES

Walnut Crusted Salmon with Lemon Caper Sauce
California Avocado Chicken
Grilled and Roasted Vegetables and Red Skins
Baby Cucumbers with Red & Yellow Tomatoes, Fresh Fennel,
Fresh Mozzarella topped with Olive Oil and Champagne Vinegar Dressing
Imported & Domestic Cheeses and Baguettes and Crackers
With Marinated Garlic Olives
\$30.50

THE LITTLE BLACK DRESS

Garden Vegetable Crudités and Herbed Dip
Imported & Domestic Cheese with Assorted Fancy Crackers
Caprese Kabob Drizzled with Extra Virgin Olive Oil Pesto
Seasonal Fresh Fruit and Tuxedo Strawberries
\$17.95

THE DINNER JACKET

Starts with the Little Black Dress, then add...
Marsala Chicken Meatballs and Mini Beef Wellington
Chef Carved Ham with Mini Biscuits and Apricot Mustard
Seared Petite Crab Cakes with Mango Pepper Salsa
Baby Cheese Ravioli in a Lobster Cream Sauce
\$35.00

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HORS D'OEUVRES SELECTIONS

Chef presented items are \$50 per station but can often be combined into fewer total stations.

Butler passed items are \$25 per passer with 1 passer required for every 20 guests.

Pricing per guest *50 Guests Minimum 1 ½ hour presentation.

THE PREQUEL RECEPTION

Crispy Crudités with Ranch and Hummus Dip
Domestic & Imported Cheese with Baguettes and Fancy Assorted Crackers
Fresh Seasonal Fruit with Pina Colada Dip Sauce
Spanakopita – Phyllo Dough Triangles of Feta Cheese and Spinach
Crisp Vegetarian Spring Rolls with Sweet & Sour Sauce
Mini Kosher Beef Franks Wrapped in Puffed Pastry with Yellow Mustard
Assorted Mini Quiche to include Meatball, Pizza and Egg
Swedish Meatballs or Traditional Italian Meatballs
Southwest Chicken Twist
Firecracker Chicken Tenders

Selection of Three @ \$9.95 ~ Selection of Four @ 10.95 ~ Selection of Five @ 12.95

THE CAMEO RECEPTION

Artichoke Hearts and Garden Vegetables with Herb Dip
Domestic & Imported Cheese with Baguettes and Fancy Assorted Crackers
Assorted Bruschetta to include Tomato-Basil, Pesto-Olive, and Artichoke-Saffron Aioli
Fresh Seasonal Fruit and Pina Colada Dip Sauce
Beef Brochettes
Chicken Brochettes
Assorted Mini Quiche to include Meatball, Pizza and Egg
Baked Brie Wrapped in Phyllo Dough with Apricot Preserve
Smoked Salmon on Cold Cucumber Canapé

Selection of Three @ \$12.95 ~ Selection of Four @ 13.95 ~ Selection of Five @ 15.95

THE OSCAR RECEPTION

Mini Crab Cakes with a Chipotle Remoulade
Crispy Calamari with Saffron Aioli
Eggplant Rolletini
Beef Tenderloin Roulade with Boursin Cheese
Mini Beef Wellington with Fresh Rosemary Sauce
Brie and Fresh Raspberries in Phyllo Purse
Domestic & Imported Cheese with Baguettes and Fancy Assorted Crackers
Crab Quesadilla with Monterey Jack Cheese and Papaya Salsa
Shrimp and Lobster Summer Rolls
Malaysian Chicken Tender Sate with Piquant Peanut Sauce

Selection of Three @ \$16.95 ~ Selection of Four @ 17.95 ~ Selection of Five @ \$19.95

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SPECIALTY STATIONS

Specialty stations served by themselves or by a choice of multiple stations. Specialty stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.

*50 Guests Minimum 1 ½ hour presentation.

CHILLED SEAFOOD STATION

Jumbo Chilled Shrimp with Tangy Cocktail Sauce
(Served by the dozen only)

\$ Market price

THE CARVING STATION

Carving stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.

Steamship Round of Beef Au Jus \$400.00

Served with Creamy Horseradish and Assorted Rolls
(Serves 40-50)

Tenderloin of Beef \$325.00

Served with Béarnaise Sauce, Creamy Horseradish, and Assorted Rolls
(Serves 25-30)

Ancho Roasted Pork Loin \$275.00

Served with mango Cilantro Salsa and Assorted Rolls
(Serves 25-30)

Lightly Smoked Turkey Breast \$150.00

Served with Cranberry Relish, and Assorted Rolls
(Serves 20-25)

Roasted Honey Glazed Ham \$300.00

Served with Honey Glaze, Dijon Mustard and Assorted Rolls
(Serves 40-50)

Scottish Smoked Salmon \$165.00

Served with Sour Cream Dill Sauce, Capers, Chopped Egg and Red Onion
Cream Cheese and Miniature Bagels
(Serves 25-30)

CHOCOLATE FOUNTAIN

Fancy Milk Chocolate Fountain \$550.00

Includes Dipping Items:

Oreos, Rice Krispy Treats, Strawberries, Pineapple, Marshmallows, and Pretzels
(Serves 50)

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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SPECIALTY STROLLING RECEPTION

Stations served by themselves or by a choice of multiple stations at a per guest price.
All food stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.
*50 Guests Minimum 1 ½ hour presentation.

CHILLED SALAD STATION

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Spring Mix w/Goat Cheese, Sun-dried Cherries, Pine Nuts and Maple Balsamic Vinaigrette
Small Iceberg Lettuce Wedges, Tomatoes, Chopped Bacon, Eggs and Thousand Island Dressing
Caribbean Salad of Papaya, Mango, Peppers, Black Beans, Fresh Mozzarella, and Avocado
topped with Light Poppy Seed Dressing
\$7.95 One Choice
\$8.50 Two Choices

QUESADILLA STATION

Chicken or Skirt Steak Served with Soft Flour Tortillas
Colorful Grilled and Roasted Vegetables,
Shredded Cheeses, Jalapenos, Sour Cream, Pico de Gallo, Salsa and Guacamole
\$10.95 One Choice
\$12.50 Two Choices

PASTA STATION

Penne or Bow-tie made to order
Prosciutto, Mushrooms, Vegetables, Freshly Chopped Herbs and Garlic, and Parmesan
Choice of Basil & Roasted Garlic Marinara and Alfredo Regiano
\$8.95
Add Grilled Chicken \$2.00
Add Sweet Italian Sausage \$1.50

CARVING STATION

Tenderloin of Beef or
Rosemary Garlic Crusted Pork Loin
Rolls and Accompaniments
\$11.50

CARVING STATION

Steamship Round of Beef Au Jus
Lightly Smoked Turkey Breast
Rolls and Accompaniments
\$8.50

SWEET ENDINGS

Chocolate Bar with Assorted Miniature Pastries
Fresh Cut Fruit and Tuxedo Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Whipped Cream and Shaved Chocolate
Cinnamon and Nutmeg
\$7.95 with hors d'oeuvres service
\$9.95 without hors d'oeuvres service

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SPECIALTY TRAYS AND DISPLAYS

Specialty bruschetta display requires \$50.00 chef's attendant fee.

*1 ½ hour presentation.

CRUDITE TRAY

Raw Vegetables with Herbed Dip

(Small 25-50) \$60.00

(Large 75-100) \$150.00

GARDEN VEGETABLE TABLE

Array of Fresh Vegetables, Roasted Red Pepper Hummus, Ranch & Curry Dips,
Tomatoes w/Fresh Basil and Fresh Mozzarella, Garlic Salt Bagel Chips and Rustic Breads

(Small 25-50) \$95.00

(Large 75-100) \$225.00

FRESH FRUIT TRAY OR CHEESE TRAY

Freshly Sliced Fruit and Seasonal Berries or

Variety of Domestic Cheeses with Grapes and Assorted Crackers

(Small 25-50) \$75.00

(Large 75-100) \$200.00

BRUSCHETTA DISPLAY

Green Olive and Artichoke Tapenade

Plum Tomato, Fresh Basil and Red Onion Salsa

White Bean Puree with Roasted Garlic

On Garlic Rubbed Crostini, Baguettes and Assorted Flat Boards

(Small 25-50) \$75.00

(Large 75-100) \$200.00

ANTIPASTO PLATTER

Grilled and Roasted Vegetables

Fontina Cheese and Salami and Prosciutto

Garnished with Marinated Artichokes Hearts, Olives and Pepperoncinis

(Small 25-50) \$125.00

(Large 75-100) \$300.00

MEDITERRANEAN TRIO

Pita Points arranged with

Garlic Hummus, Baba Ghanoush and Tabbouleh

Tomatoes, Feta Cheese, Klamath Olives, Cucumbers and Bell Peppers

Grilled Stuffed Eggplant Roll Ups

(Small 25-50) \$125.00

(Large 75-100) \$300.00

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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AFTER GLOW STATIONS

After-glow stations served by themselves or by a choice of multiple stations at a per guest price.

All food stations require \$50.00 chef's attendant fee each – 1 attendant per 75 guests.

*50 Guests Minimum 1 ½ hour presentation.

MASHED POTATO BAR

Mashed Garlic Potatoes and Mashed Sweet Potatoes with toppings:

Shredded Cheddar, Crumbled Feta, Bacon, Butter, Sour Cream and Chives

Butter, Caramelized Onions, Chopped Candied Walnuts, Brown Sugar and Cinnamon

Served in Long Stem Martini Glasses

\$10.50

MINI SLIDERS & CONEY BAR

Black Angus Sliders Brushed with Cherry Mopping Sauce, Smoked Cheddar Cheese,

Caramelized Onions, Garlic Aioli and Spring Greens on Fresh Baked Roll

Detroit Inspired Coney Island Hot Dogs with a Flint Chili Sauce, Spicy Mustard and Diced

Onions Served on a Fresh Steamed Bun

Smothered Shoe String Potatoes with Pulled Pork, Jalapenos and Chili Con Queso

\$15.00

SALSA AND FRESH GUACAMOLE BAR

Tri-colored Corn Chips, Pico De Gallo, Grilled Pineapple Salsa, Roasted Tomato Cilantro Salsa,

Cantaloupe Red Onion Mint Salsa, Roasted Tomatillo Salsa, Watermelon Habanero Salsa,

Roasted Corn Black Bean Salsa, Fresh Made Guacamole and Sour Cream

\$12.50

CHIPS, FRIES AND SKINS

Gourmet Kettle Chips, Waffle Fries, and Red Skin Potato Skins with

Sour Cream, Bacon and Blue Cheese Dip, Roasted Garlic Dip, Green Onion Dip, Parmesan

Cheese Dip, Chili Con Queso Dip, Crushed Black Peppercorn Ranch Dip and Ketchup

\$9.00

CUPCAKE STATION

Bumpy Cake, Samoa, Red Velvet, Carrot, Lemon Crunch and Strawberry Dream Cupcakes

Frosted with Rich White Chocolate or Cream Cheese Butter Cream ~ Coffee Service

\$8.95 with hors d'oeuvres service

\$9.95 without hors d'oeuvres service

UTIMATE INDULGENCE

Featuring Decadent Banana Splits, Hot Fudge Sundaes, Warm Brownie Sundaes or Customize

Your Own Creations by Choosing from our Selection of Gourmet Toppings including: Fresh Berries, Cookies, Brownies, Candies, Nuts, Syrups, Sauces & Whipped Cream ~ Coffee Service

\$7.95 with hors d'oeuvres service

\$9.95 without hors d'oeuvres service

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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BAR PACKAGES

Per Hour, Per Person

Pricing based on two hour minimum and on the entire attendance guarantee. \$75.00 per bartender plus \$50.00 set up fee. 1 bartender required per 50 guests. Selections offered may be modified. Price quotes available upon request for your special needs.

POP BAR

~ Pepsi Products ~

Soft Drinks and Bottled Water

\$4.95 per guest

1-2 hours, each additional hour \$1.00 per guest

BEER & WINE BAR

Budweiser and Bud Light

Labatt Blue

Chardonnay, Merlot and Cabernet Sauvignon

\$9.50 per guest

1-2 hours, each additional hour \$3.00 per guest

PREMIUM BAR

Includes Beverage Support Services

Tonic, Club Soda, Soft Drinks, Cranberry Juice, Orange Juice, Bloody Mary and Sour Mix

Absolut, Tanqueray, Bacardi, Jack Daniels, and Hennessy VSOP

Budweiser and Bud Light

Labatt Blue

Chardonnay, Merlot and Cabernet Sauvignon

\$12.95 per guest

1-2 hours, each additional hour \$5.00 per guest

SPECIALITY BAR

Choice of 3 Classic Concoctions served in a Martini Glass

Cosmopolitan

Appletini

Lemon Drop

Pomtini

Chocolate Martini

\$10.00 per guest

*1 hour martini bar service

All food and beverage is subject to six percent sales tax and twenty percent service charge.

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HOSTED BAR

Per Serving, Based Upon Consumption

\$75.00 per bartender plus \$50.00 set up fee. 1 bartender required per 50 guests.
Price quotes available upon request for your special needs.

POP BAR

~ Pepsi Products ~

Soft Drinks and Bottled Water

\$3 per drink

BEER & WINE BAR

Labatt Blue, Budweiser and Bud Light

\$4 per drink

Chardonnay, Merlot and Cabernet Sauvignon

\$5 per drink

PREMIUM BAR

Includes Beverage Support Services

Tonic, Club Soda, Soft Drinks, Cranberry Juice, Orange Juice, Bloody Mary and Sour Mix

Absolut, Tanqueray, Bacardi, Jack Daniels, and Hennessy VSOP

\$5 per drink

Labatt Blue, Budweiser and Bud Light

\$4 per drink

Chardonnay, Merlot and Cabernet Sauvignon

\$5 per drink

SPECIALITY BAR

Choice of 3 Classic Concoctions served in a Martini Glass

Cosmopolitan

Appletini

Lemon Drop

Pomtini

Chocolate Martini

\$8 per drink

All food and beverage is subject to six percent sales tax and twenty percent service charge.



SPECIAL EVENT POLICIES & GUIDELINES

The following policies and guidelines for Uptown Entertainment will assist you in planning your event. Specific details pertaining to menu selections, theatre rental, table arrangements, entertainment and other matters will be discussed and established prior to the event. Every effort will be made by Uptown Entertainment Event Staff and Management to ensure a successful event.

Exclusive Theatre Rental: Please call for quote. Cost for Theatre Rental based upon Peak and Non-Peak Times.

Food and Beverage: Uptown Entertainment must provide all food and beverage except for Special Occasion Cakes brought in for reserved events; all food and beverage provided must remain on the theatre premises.

Advance Payment: For all events, a deposit equal to 30% of the estimated cost shall be paid at the time of signing the contract. We require that 100% of the remaining estimated bill be paid no later than three business days prior to the function date. Any remaining is due in full at the conclusion of the event.

Sales Tax and Service Charge: Six percent sales tax and twenty percent service charge will be applied to all food, beverage, and rentals. Groups requesting tax exception must submit a tax-exempt certificate 10 days prior to the function date, or tax will be applied to the final bill and will not be refunded.

GTD Count: Confirmation of the number of attendees of any function must be given no later than 3 business days prior to function date. Uptown Entertainment will be prepared to serve ten percent (10 %) over of the original estimated number of attendees. All charges will be based upon the final guarantee or the actual number of guests served, whichever is larger. If the required final count guarantee is not submitted, the original estimated attendance will be considered the final count. Guarantees for events on Monday or Tuesday will be required by 12:00 p.m. on Wednesday of the previous week.

Menu Selections: All menu selections shall be considered definite and not subject to change three (3) business days prior to the functions date. Your Event Manager will be most willing to discuss alternate menu selections specially requested for your event. Culinary chefs for food station presentations are \$50.00 per chef.

Cancellations: We know that at times you may need to cancel with short notice. Due to our advance preparation, cancellations within 48 hours or less will incur the full food costs.

Market Fluctuations: All prices are subject to change due market fluctuations, unless such prices are confirmed in writing. Confirmed prices will be quoted no more the one hundred eighty (180) days prior to the scheduled function.



SPECIAL EVENT POLICIES & GUIDELINES

Electrical: Electrical requirements for presentations and exhibits must be made in advance to insure that the proper number of outlets and power can be provided.

Audio-Visual: Uptown Entertainment Staff must operate all sound and audio-visual equipment provided by the theatre; all sound and audio-visual equipment not provided by the theatre needs to be coordinated with the Special Event Manager for set up, operation, and break down.

Favorite Movie: Past movie releases can usually be attained. Please ask for details.

Liability: Uptown Entertainment cannot be held responsible for any lost materials, merchandise, gifts, articles or items, regardless of value.

Distribution and use of pins, nails, screws, tape, and promotional gummed stickers or labels are strictly prohibited on walls, columns, floor, or other parts of the building and furniture. The cost to repair any damage as a result of such actions will be charged accordingly.

The use of posters/signs/displays permitted only as determined by theatre operations and prior approval. Uptown Entertainment reserves the right to move posters/signs/displays that encumber safe conditions or obstruct traffic flow.

Prohibited Items: Open flame, smoke machines and helium tanks. Helium filled balloons permitted in open areas only – must be weighted. Balloons are strictly prohibited inside the theatre auditoriums.

Other: Cameras are **NOT** allowed in the auditoriums at any time.

B8 and P12 Theatre Parking: Parking structures are conveniently located near the theatre. Parking within the structures is free for the first two hours. Special arrangements for valet can be made upon request.

RC4 Theatre Parking: Validation for discounted \$2 parking at the GM Beaubien Parking Structure and for GM Renaissance Center valet services.

Rentals: Rental-pricing information is subject to change.

Easels	\$12.00
Marquee Rental	\$150.00
Projector (2.5 hours)	\$300.00
Blu-Ray DVD Player (2.5 hours)	\$50.00
Hand Held Microphone (2.5 hours)	\$100.00
Podium	\$150.00
Red Carpet	\$150.00
Coat Check (1 attendant required per 50 guests)	\$25.00

*Tables, Chairs, Linen, China, Glassware, and Flatware quote available upon request.