Memorable Events Private+Corporate Packages



Make Memories.

Orchestrate your next gathering with us and enjoy the ultimate peace of mind. Immerse yourself and your guests in a unique experience from the moment the journey begins until the final farewell.

CUSTOMIZABLE EVENT PACKAGES

Tell us your vision, our experienced team of hospitality professionals will transform it into an unforgettable experience. We have collected our favorite selections which can be custom-tailored to your preferences down to the smallest details.

Event options range from intimate dinners for small groups, full cinema events, special live entertainment experiences, and full venue buyouts.

DREAM BIG. THE MEMORIES WILL LAST A LIFETIME.

IPIC Theaters - In-Cinema Packages

Offered daily. Minimum of 10 guests required.

Essential Package

\$36 per person

- · A welcome amuse from the chef
- · One appetizer, guest choice
- · One entrée, quest choice
- Unlimited popcorn

Premier Package

\$44 per person

- · A welcome amuse from the chef
- · One appetizer, guest choice
- · One entrée, guest choice
- One dessert, guest choice
- Unlimited popcorn

Menu Selections

(Guest will choose one option from each category)

Appetizers

CAESAR SALAD*

petite romaine, parmesan crisps, caesar dressing

LOCAL GREENS SALAD (v)

house dressing

WARM CHEDDAR "DROP" BISCUITS (V)

cheddar cheese, maldon salt, maple butter

BUFFALO CHICKEN SPRING ROLLS

roasted chicken, buffalo sauce. crumbled blue cheese, wrapped in a crispy wonton with blue cheese dipping sauce, celery + carrot sticks

WARM PRETZELS (v)

soft salted pretzels, cheddar + jalapeño, honey mustard

TRUFFLE FRIES (v)

parmesan cheese, truffle oil, parsley

CLASSIC SHRIMP COCKTAIL

green goddess dressing, cocktail sauce, fresh lemon (+\$3 pp)

SPICY TUNA ON CRISPY RICE*

pickled ginger, jalapeño, wasabi (+\$3 pp)

Entrées

ANGUS BURGER SLIDERS*

applewood smoked bacon, romaine. tomato, sharp cheddar, secret sauce, garlic toasted brioche buns

GREEN GODDESS TURKEY SLIDERS

avocado, smoked gouda, romaine, cucumber, green goddess aioli, garlic toasted brioche buns

FILET MIGNON SLIDERS*

caramelized onions, arugula + crumbled blue cheese, garlic toasted brioche buns (+\$3 pp)

CHICKEN CAESAR SALAD*

roasted chicken, petite romaine, parmesan crisps, caesar dressing

MARGHERITA PIZZA (v)

buffalo mozzarella, marinara sauce, micro basil

MEATZA PIZZA

housemade italian sausage, pepperoni, smoked ham, bacon, marinara sauce, mozzarella

SMOKY BBO PIZZA

grilled chicken, applewood smoked bacon, mozzarella, caramelized onion. sweet BBQ sauce, cilantro

BUTTERMILK FRIED CHICKEN

spicy bacon maple syrup, sriracha ranch

CAPRESE PANINI (v)

beefsteak tomatoes, spicy olive tapenade. arugula, buffalo mozzarella, pesto, sourdough

TANDOORI CHICKEN SKEWERS

cumin-yogurt marinade, grilled seasonal vegetables, cilantro-lime sauce

LOBSTER ROLL

poached knuckle + claw lobster, pink chili dressing, old bay potato chips (+\$3 pp)

Desserts

CHOCOLATE PUDDING PARFAIT

chocolate cake, chocolate crumble. butterscotch pudding, chocolate pudding, whipped cream, crisp pearls

BANANA PUDDING PIE

buttermilk cake, banana schmutz, butterscotch pudding, linzer cookie crumble, bananas, brown sugar meringue

RED VELVET CAKE

red velvet cake, cream cheese icing, raspberry whipped cream, market red berries

CHOCOLATE S'MORES CAKE

toasted meringue, graham cracker crumble

(v) Vegetarian

Packages cannot be combined with any other offer, special, or promotion. Prices do not include 22% service charge and current sales tax. Prices are subject to change. Dietary restrictions will be accommodated upon request. Inquire with Event Sales Manager for customizations and special requests.

^{*}These items may be served raw/undercooked or will be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

I PIC Theaters - Children's Package Offered daily before noon. Minimum of 10 guests required.

Basic Package \$29 per person • One entrée, guest choice

- One dessert, guest choice +\$6 unlimited fountain drinks

Entrée Selections

CHICKEN FINGERS with french fries or fruit bowl

CHEESE PIZZA (v)

PEPPERONI PIZZA

KID'S BURGER DUO* with french fries or fruit bowl

GRILLED CHEESE (v) with french fries or fruit bowl

- · Box of candy, guest choice (choices vary)
- Unlimited popcorn

Dessert Selections

ICE CREAM CUP (v)

TOFFEE CHOCOLATE CHIP COOKIE (v)

⁽v) Vegetarian

^{*}These items may be served raw/undercooked or will be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

IPIC Theaters - Cinema Buffet Packages Offered daily. Minimum of 20 guests required.

Essential Package

\$48 per person Includes a selection of 5 items from the following menu

Premier Package

\$58 per person

Includes a selection of 8 items from the following menu

Menu Selections

WARM CHEDDAR "DROP" BISCUITS (v) cheddar cheese, maldon salt, maple butter

CHOPPED CAESAR SALAD*

petite romaine, parmesan crisps, caesar dressing

LOCAL GREENS SALAD (V)

house dressing

TRUFFLE FRIES (V)

parmesan cheese, truffle oil, parsley

MARGHERITA PIZZA

buffalo mozzarella, marinara sauce, micro basil

MFAT7A PI77A

housemade italian sausage, pepperoni, smoked ham, bacon, marinara sauce, mozzarella

SMOKY BBO PI77A

grilled chicken, applewood smoked bacon, mozzarella, caramelized onion, sweet BBQ sauce, cilantro

BUFFALO CHICKEN SPRING ROLLS

roasted chicken, buffalo sauce, crumbled blue cheese, wrapped in a crispy wonton with blue cheese dipping sauce, celery + carrot sticks

BUTTERMII K FRIED CHICKEN

spicy bacon maple syrup, sriracha ranch

TANDOORI CHICKEN SKEWERS

cumin-yogurt marinade, grilled seasonal vegetables, cilantro-lime sauce

GREEN GODDESS TURKEY SLIDERS

avocado, smoked gouda, romaine, cucumber, green goddess aioli, garlic toasted brioche buns

ANGUS BURGER SLIDERS*

applewood smoked bacon, romaine, tomato, sharp cheddar, secret sauce, garlic toasted brioche buns

FILET SLIDERS

caramelized onions, arugula + crumbled blue cheese, garlic toasted brioche buns (+\$3 pp)

CLASSIC SHRIMP COCKTAIL

green goddess dressing, cocktail sauce, fresh lemon (+\$3 pp)

SPICY TUNA ON CRISPY RICF*

pickled ginger, jalapeño, wasabi (+\$3 pp)

MINI LOBSTER ROLLS

poached knuckle + claw lobster, pink chili dressing, old bay potato chips (+\$3 pp)

Desserts Addition

(Optional, +\$10 pp) Choice of Chef Sherry's dessert creations

CHOCOLATE PUDDING PARFAIT

chocolate cake, chocolate crumble, butterscotch pudding, chocolate pudding, whipped cream, crisp pearls

BANANA PUDDING PIE

buttermilk cake, banana schmutz, butterscotch pudding, linzer cookie crumble, bananas, brown sugar meringue

RED VELVET CAKE

red velvet cake, cream cheese icing, raspberry whipped cream, market red berries

CHOCOLATE S'MORES CAKE

toasted meringue, graham cracker crumble

Packages cannot be combined with any other offer, special, or promotion. Prices do not include 22% service charge and current sales tax. Prices are subject to change. Dietary restrictions will be accommodated upon request. Inquire with Event Sales Manager for customizations and special requests.

⁽v) Vegetarian

^{*}These items may be served raw/undercooked or will be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

IPIC Theaters - Beverage Packages Minimum of 10 guests required*.

Classic Package

First Hour: \$18 per person Second Hour: \$15 per person Third Hour and Over: \$11 per person

Wine: one white + one red sommelier selection Cocktail: housemade Sangria, Norma Jeane Beer: 16oz any draft, selection of bottled beers

Signature Package

First Hour: \$24 per person Second Hour: \$18 per person Third Hour and Over: \$13 per person

Wine: one white + one red sommelier selection Cocktail: Classic + Lemon Berry Mule, Rum Rum Punch, Margarita, Old Fashioned Spirits: New Amsterdam Vodka and Gin,

Camarena Tequila, Bacardi Rum, Evan Williams Bourbon, Dewar's Scotch Beer: any from draft or bottled beer selection

Luxe Package

First Hour: \$30 per person Second Hour: \$23 per person Third Hour and Over: \$15 per person

Wine: one white + one red sommelier selection

Cocktail: any from cocktail menu (excludes Luxe version)

Spirits: Grey Goose Vodka, Belvedere Vodka, Tito's Vodka, Bombay Sapphire Gin, JW Black Scotch, Macallan 12 Whisky, Bacardi Ocho Rum, Casamigos Tequila

Beer: any from draft or bottled beer selection

Ticketed Beverages Option

Classic: \$12 per ticket Signature: \$16 per ticket

Unlimited Spirit-Free

\$10 per person/hour iced tea, fountain drinks, housemade ginger beers, strawberry lemonade, coffee + tea service

Bottled Water

on consumption sparkling + still

I IPIC Theaters - The Extras

In-Theater Celebration Sweet Stations

\$18 per guest/hour. \$500 minimum per station. May be added to any package. Select one option.

Ice Cream Sundae Bar

three flavors of ice cream or sorbet, plus whipped cream, farmers market strawberries, chocolate fudge sauce, caramel sauce, roasted sweet + salty peanuts, caramelized bananas, brown sugar marshmallow topping

Cookie Bar

selection of housemade cookies: warm toffee chocolate chip, gingerbread, double chocolate, oatmeal raisin | milk shots, hot chocolate, black + white milkshakes

Bespoke Candy Bar

custom curated with your Event Sales Manager: quests receive bags to fill with their favorites

Birthday + Celebration Cakes

\$10 per person, minimum of 10 guests.

We have created a unique way to celebrate your special day.

Elevate your birthday or celebration event with a special cake from our incredible pastry team.

CHEF SHERRY YARD'S SIGNATURE BAKED ALASKA ICE CREAM CAKE

is made with vanilla gelato, chocolate ice cream, and raspberry sorbet, topped with fluffy toasted meringue

RED VELVET CAKE

raspberry red velvet cake, raspberry buttercream, market red berries

FUNFETTI CAKE

vanilla funfetti cake, white chocolate buttercream, strawberry jam, sprinkles

CHOCOLATE MOUSSE CAKE

chocolate mousse, chocolate meringue, chocolate cake, chocolate ganache, chocolate glaze

Substitutions:

Funfetti Cake can be substituted for plain vanilla cake. Funfetti Cake is enrobed in sprinkles, can be substituted for Funfetti Cake crumbs upon request. Red Velvet Cake is enrobed in Red Velvet Cake crumbs, cake crumbs can be substituted for sprinkles upon request. Chocolate Mousse Cake and Baked Alaska are served "as is".

"Happy Birthday" or other celebration message may be written on cake in custom color or written on sugar plaques.

Outside Cake Policy:

We appreciate our guests understanding our policy of no outside cakes or food permitted on premise.

Concierge + Special Services

We realize, in order to make your event a success, special services and amenities may be required.

The following accompaniments and services can be provided at an additional cost:

PARKING + VALET SERVICES (select locations) ADDITIONAL PROFESSIONAL STAFF OR SECURITY FLORAL ARRANGEMENTS CUSTOM GIFTS + BASKETS GIFT CARDS AUDIO-VISUAL CAPABILITIES ADVANCED SERVICES PHOTOGRAPHY DJ SERVICES

IPIC













LOCATIONS:

The Arboretum of S. Barrington

100 W. Higgins, Suite N1, South Barrington, IL 60010 224,293,1001

The Promenade Bolingbrook

619 E. Boughton Road, Suite 200, Bolingbrook, IL 60440 630.378.8034

Fairview Town Center

321 Town Place, Fairview, TX 75069 972.549.4200

Hudson Lights

2023 Hudson Street, Fort Lee, NJ 07024 201.582.7100

Fulton Market | Seaport District 11 Fulton Street, New York, NY 10038 212.776.8272

Westwood + Wilshire

10840 Wilshire Boulevard, Los Angeles, CA 90024 310.307.7003

Redmond Town Center

7330 164th Avenue NE, Suite E200, Redmond, WA 98052 425.636.5601

Delray Beach

50 SE 5th Avenue, Delray Beach, FL 33483 561.359.5844

Westchester @ Rivertowns Square | Saw Mill River Parkway + Lawrence Street 1 Hamilton Street, Dobbs Ferry, NY 10522

914.348.7002

Scottsdale Quarter

15257 N. Scottsdale Road, Suite F-230, Scottsdale, AZ 85254 480.483.3232

River Oaks District

4444 Westheimer Road, Suite C-220, Houston, TX 77027 832.709.2146

Pike & Rose

11830 Grand Park Avenue, North Bethesda, MD 20852 301.231.2300

The Domain Austin

3225 Amy Donovan Plaza, Austin, TX 78758 512.568.3400

Intracoastal Mall

3701 NE 163rd Street, North Miami Beach, FL 33160 786.563.7061

Mizner Park

301 Plaza Real, Boca Raton, FL 33432 561,299,3000

One Colorado

42 Miller Alley, Pasadena, CA 91103 626.639.2260

Irvine

2983 Michelson Drive, Irvine, CA 92612 Coming Soon

IPIC











Special Guests Are Our Specialty.

Whether you're booking a corporate event that needs a heavy-hitting motivational speaker or you're looking to entertain a large group with your favorite comedian or magician, our team of coordinators are happy to book a live performer to make your next gathering a truly unforgettable experience.

Special Performers include:

Blake Vogt Oz Pearlman Franco Pascali Eric Jones

IPIC







Tanzy