Memorable Events Private+Corporate Packages



Exclusively Yours T

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

I P I C

IPIC

LOCATIONS:

S. Barrington (The Arboretum) 100 W. Higgins, Suite N1, South Barrington, IL 60010 224.293.1001

Bolingbrook (The Promenade) 619 E. Boughton Road, Suite 200, Bolingbrook, IL 60440 630.378.8034

Fairview (Town Center) 321 Town Place, Fairview, TX 75069 972.549.4200

Fort Lee (Hudson Lights) 2023 Hudson Street, Fort Lee, NJ 07024 201.582.7100

NYC (Fulton Market) 11 Fulton Street, New York, NY 10038 212.776.8272

LA (Westwood) 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 25 SE 4th Avenue, Delray Beach, Florida 33483 561.359.5844

Westchester (Rivertowns Square) 1 Hamilton Street, Dobbs Ferry, NY 10522 914.348.7002 Scottsdale (Scottsdale Quarter) 15257 N. Scottsdale Road, Suite F-230, Scottsdale, AZ 85254 480.483.3232

Houston (River Oaks District) 4444 Westheimer Road, Suite C-220, Houston, TX 77027 832.709.2146

N. Bethesda (Pike & Rose) 11830 Grand Park Avenue, North Bethesda, MD 20852 301.231.2300

Austin (The Domain) 3225 Amy Donovan Plaza, Austin, TX 78758 512.568.3400

N. Miami (Intracoastal Mall) 3701 NE 163rd Street, North Miami Beach, FL 33160 786.563.7061

Boca Raton (Mizner Park) 301 Plaza Real, Boca Raton, FL 33432 561.299.3000

Pasadena (One Colorado) 42 Miller Alley, Pasadena, CA 91103 626.639.2260

Irvine 2983 Michelson Drive, Irvine, CA 92612 Coming Soon

| IPIC - In-Cinema Packages Offered daily. Minimum of 10 guests required.

Essential Package

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

Premier Package

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

Menu Selections

(Host selects choice of three from menu, guest chooses one option.)

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

Fntrées

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

BUTTERMII K ERIED 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

I OBSTER 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

*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.

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

IPIC - Children's Package Minimum of 10 guests required.

Basic Package

Before 4pm (Holidays excluded) • One entrée, guest choice • One dessert, guest choice

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

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IPIC - Cinema Buffet Packages

Offered daily. Minimum of 20 guests required.

Essential Package

Includes a selection of 5 items from the following menu

Premier Package

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

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

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

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

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

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

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

*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.

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

IPIC - Beverage Packages Minimum of 10 guests required*.

Classic Package

Per Hour: per person

Wine: one white + one red sommelier selection

Cocktail: housemade Sangria, Norma Jeane

Beer: 16oz any draft, selection of bottled beers

Spirit-Free Beverages... Unlimited: iced tea, fountain drinks, housemade ginger beers, strawberry lemonade, coffee + tea service

Signature Package

Per Hour: 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

Spirit-Free Beverages... Unlimited: iced tea, fountain drinks, housemade ginger beers, strawberry lemonade, coffee + tea service

Luxe Package

Per Hour: 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

Spirit-Free Beverages... Unlimited: iced tea, fountain drinks, housemade ginger beers, strawberry lemonade, coffee + tea service

Ticketed Beverages Option

Classic: tickets per person Signature: tickets per person

Unlimited Spirit-Free

iced tea, fountain drinks, housemade ginger beers, strawberry lemonade, coffee + tea service

Bottled Water

on consumption sparkling + still

| IPIC - The Extras

In-Theater Celebration Sweet Stations

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: guests receive bags to fill with their favorites

Birthday + Celebration Cakes

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





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