



2023-2024 NON-PROFIT SPACE RENTAL RATE SHEET

Space	Capacity	Minimum Base Rate <i>(Includes 1 hour set up, 2 hours event, 1 hour clean up)</i>	Hourly Rate <i>(For additional hours after 4)</i>	Facility Fee <i>(For lights and heating or cooling.)</i>
OneAmerica Stage* and Grand Lobby	600 Theatre Seats	\$1,675	\$125	\$250
Grand Lobby & Mezzanine	300 Standing 75-150 Sitting	\$1,175	\$100	\$150
Mezzanine Half/Whole (1000/2300 ft ²)	150/300 Standing 65/130 Sitting	\$500	\$100	\$100
Upperstage Theatre* and Lobby	300 Theatre Seats	\$1,000	\$150	\$200
Upperstage Lobby (1450 ft ²)	178 Standing 75 Sitting	\$500	\$100	\$150
Cabaret (1400 ft ²)	150 Standing 75 Sitting	\$500	\$100	\$150

50% deposit – 50% of the total rental rate and fees is required as a non-refundable deposit.

Provided – IRT can provide a limited number of tables, chairs, and linens.

Base Rate – equals 4 hours for one (1) hour of set up, two (2) hours for the event, and one (1) hour of clean up.

Quotes will be provided upon request.

***Stage Rentals** – A \$500 Technical Fee will be applied to all stage rentals. This covers the first four hours of work and includes a Deck Manager, Electrician, Audio Engineer, two (2) wireless handheld microphones, and a general lighting wash.

Additional charges will be assessed after the fully-detailed rider is provided.



INDIANA
REPERTORY
THEATRE

BAR SERVICE

Level of service requested:

- _____ Premium and call drinks, wines, beers, water and soft drinks
- _____ Call drinks, wines, beers, water and soft drinks
- _____ Wines, beers, water and soft drinks
- _____ Water and soft drinks

HOST:

There will be a minimum bartending salary fee of \$100 for the first two hours of event, plus \$25 for each additional hour or fraction thereof. In addition to the total cost of consumption, a bartending tip fee of 20% of total drink sales will be added to final invoice with a minimum of \$50 per bartender. The number of bartenders scheduled will be based on every 100 persons.

CASH:

There will be a minimum bartending salary fee of \$100 for the first two hours of event, plus \$25 for each additional hour or fraction thereof. Bartenders will be based on every 100 persons.

Renters are responsible for all sales and costs associated with their event.

BAR MENU

PREMIUM LIQUORS \$8.00: Hotel Tango Golf Gin, Crown Royal, Glenfiddich Single Malt Scotch, Tito's Vodka, Makers Mark Bourbon, Studebaker Old Fashioned, West Fork Whiskey Old Hamer, and Tequila

CALL LIQUORS \$7.00: Amaretto, Bacardi Rum, Bailey's Irish Cream, Captain Morgan Spiced Rum, Frangelico, Jack Daniel's Whiskey, Johnny Walker Black Scotch, Kahlua, Seagram's 7, Skyy Vodka, and Tanqueray Gin

RED WINES \$7.00: Cabernet, Merlot, and Pinot Noir

WHITE WINES \$7.00: Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc, and White Zinfandel

BEERS and CIDER \$6.00: Local Craft Beers from St Joseph or Taxman and Cider from Ash & Elm

ASSORTED \$2.00: Coke, Diet Coke, Sprite, and Bottled Water