## Budget Proposal Packet for Non-Profit Gene Siskel Film Center Academy Award Viewing Gala Prepared by Emma Fogarty

The Budget Explained:

Venue is not an additional cost, but can house 2,000 people at the maximum. I allotted the the max amount of people attending would be 2,000 and 1,600 would be likely and 1,000 would be the minimum. There will be no sponsorship so all the money for the event will come directly from the ticket sales. Tickets will cost \$250 which will allow for 20% of the income to be the net retained earnings. The first set of expenses is the administration ones which I have included as Valet, Walkie Talkies, and Advertising.

Food and Beverage includes the Catering and drinks as well as gratuities. The catering company's fee includes labor allowing for enough servers for the hors d'œuvres as well as the maintaining the food stations. The alcohol fee will be separate from the catering fee, but will be staffed by the catering staff. The drink package will be \$35 per person. This package includes Cabernet Sauvignon, Pinot Noir, Malbec, Pinot Grigio, Chardonnay, and Riesling. There will also be a signature cocktail and one beer. Gratuities will be factored in as well for 18% of the food and beverage. The signature drink will be a Butterfly Tea Gin Drink that has a color of maroon with gold embellishments.

Décor will be tables, chairs, linens Votive Candles, Florals, and Red Carpet, and movie posters.

The AV team will also set up the LED walls that can be programmed to change throughout the show or just keep the Oscar Statues on either side of the stage.

AV:

Led Panels 2 columns of 15 tall by 4 which would new 220 \* 120 = 26,000

Sound System \$3,500

Stage 30 ft- 1,500 Labor for AV- 5 guys at 75 an hour 4 hours for set up and 4 for tear down and the actual event 3,375 Pipe and drape- 2,000 Lighting- 3,000 Custom Academy Awards wooden sign to be hung from the ceiling in the middle of the drape \$1000 = AV budget of 40,375 Tables and such: Mimi Drinks Table- 6 tables- 363 Four high boys-\$52 12.95\*4 Tables for food stations- \$45 four food stations tables **Appetizers:** Caviar Puff-Pastry Stars Pear, Walnut and Ricotta Crostini Roasted Edamame with Sea Salt and Cracked Pepper **Food station One: Charcuterie** Herb and Lemon Goat Cheese Spread Black tie Brie bites Assorted crackers

Prosciutto

Food	station	Two:	Dips

Pesto Dip

Buffalo Chicken Dip

Spinach and Artichoke Cups

**Assorted Crackers** 

## **Breakeven point:**

259,766/250= 1,040 tickets is the breakeven point.

My fee: 198,740\*.15= \$29,811

## Did your "LIKELY" budget scenario meet the financial objective of the event?

Yes, it does because the net retained earnings are 20% of the overall income.

139,734.20/400,000 = 34%