



“America’s Original Comedy Showcase & Restaurant”

Looking for a unique and exciting place to host your group of twenty or more?

Want serious fun?

You’ve come to the perfect place!

The Improv Comedy Club and Restaurant provides a unique alternative to the typical sterile meeting venues. We offer a fun alternative for corporate sales meetings, product training sessions, seminars, or roll-out events. We’re also a perfect location for your next private party! We can help you create an unforgettable holiday, birthday, anniversary, bar/bat mitzvah, or retirement celebration. Non-profit/fundraising groups also have great success hosting events with us – who doesn’t want to laugh and have fun?

State of the art sound and lighting, combined with a complete selection of audio-visual options including large projection screen will make performances ‘pop’ and reserved events memorable. We are available for group rental during non-performance hours, and can accommodate groups of twenty or more during performance hours. Day or evening we offer many different options for your meeting and/or party. We have many of the same amenities that hotels and meeting places offer, with a full service wait staff and master chef. Choose from a variety of pre-set menus to accommodate your needs, or we can custom design a menu tailored specifically to your group.

Our professional staff will give your event the same attention to detail that you would. Please give me a call today and together we’ll make your next event an unforgettable experience!

Sincerely,

Jessica Mayfield

Phone: (972)404-0323

Fax: (972)702-0618

Email: Jessicam@improvclubs.com

Website: www.improv.com

THE IMPROV

WWW.IMPROV.COM

CELEBRATING OVER 40 YEARS OF LAUGHTER.

HISTORY

The World Famous Improv Comedy Club has been the career launching pad for dozens of the familiar faces of television and film. Before becoming a cast member on NBC's "Saturday Night Live", David Spade was a "local comedian" at the Improv in Tempe, Arizona, hosting shows regularly. Bette Midler was a cocktail waitress at the Improv in New York, where she was given the opportunity to exhibit her vocal talents. Other Improv alumni include Lily Tomlin, Robin Williams, Jonathan Winters, Adam Sandler, Jerry Seinfeld, Drew Carey and the list goes on. Today, the Improv continues to showcase performers well on their way to join the ranks of the Improv's famous veterans.

The Improv was established in 1963 in New York City by owner and founder Budd Friedman. Friedman's vision was to provide a venue where aspiring performers could showcase their talent before an audience and the entertainment industry. Friedman's concept flourished in New York and he decided to take it to the West Coast, where an entertainment community called Hollywood was prospering. Again, Friedman's Improv met with much success, becoming synonymous in the entertainment industry as the exclusive venue for up and coming performers.

In the early 1980's, the Arts & Entertainment Network began airing "An Evening at the Improv", a weekly comedy feature which was taped at the Hollywood Improv and hosted by Budd Friedman and a number of celebrity guests. With the widespread availability of cable television to almost every home in America, Budd Friedman's face and signature monocle became as well known to many viewers as Johnny Carson and Ed Sullivan. "An Evening at the Improv" offered television exposure to lesser known comics and brought stand-up comedy into homes across the country.

It was also during the 1980's that the Improv began expanding its comedy empire. The Improv's intimate club setting welcomed the public, giving comedy lovers an opportunity to see their favorite comic up close and in person in their own city.

TODAY

As the face of entertainment continues to develop, the Improv has made a number of transformations, creating a new generation of comedy clubs for the millennium. In an ever-changing entertainment industry, the Improv continues to maintain its position as America's Original Comedy Showcase. Hollywood talent managers and agencies, actors, comedians and performers consider the Improv the premier venue for showcasing talent.

GENERAL INFORMATION

WWW.IMPROV.COM

ADDISON

Capacity: 300

4980 Beltline Road, Suite 250
Dallas, TX 75254
Phone: 972-404-0323
Fax: 972-702-0618

Located one block west of the Dallas North Tollway at the intersection of Beltline and Quorum.

ARLINGTON

Capacity: 300*

309 Curtis Mathes Way, Suite 147
Arlington, TX 76018
Phone: 817-635-5555
Fax: 817-635-5560

* This location also has an adjacent restaurant & piano bar that can accommodate up to 200 additional guests.

Located in the Arlington Highlands, off I-20 between Collins & Matlock

HOUSTON

Capacity: 400

7620 Katy Freeway
Houston, TX 77024
Phone: 713-333-8800
Fax: 713-333-8811

Located in the Marq-e Entertainment Center at Silber Road & Katy Freeway

STANDARD SHOWTIMES (ALL TIMES ARE P.M.)

	<u>Thursday</u>	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>
Addison	8	8 & 10:30	7 & 9:30	7:30
Arlington	8	8 & 10:30	7 & 9:30	7:30
Houston	8	8 & 10:30	7 & 9:30	7:30

You must be 21 or over for all shows. All shows are non-smoking.

ROOM RENTAL RATES

Room rental rates include full use of our state of the art audio/visual equipment.

FOR IMPROV COMEDY SHOWROOM:

Without Food and Beverage Package Standard Room Rental Rate is \$2000.00 (negotiable depending on length, day of the week and time of event)

With Food and Beverage Package for 50 or less people Standard Room Rental Rate is \$1700.00 (negotiable depending on length, day of the week and time of event)

With Food and Beverage Package for 50 or more people Standard Room Rental Rate is \$1200.00 (negotiable depending on length, day of the week and time of event)

DRINK OPTIONS

OPEN BAR:

Computerized consumption total at the end of event or for a specific amount of time

DRINK TICKETS:

Premium Drink Tickets--\$7.50 Per Ticket

Includes: All Top Shelf Liquor, Well Liquor Drinks, Martinis, All Beers, All Wines, and Non-Alcoholic Drinks

Standard Drink Tickets--\$5.00 Per Ticket

Includes: Domestic Beer, Well Liquor Drinks, House Wines, and Non-Alcoholic Drinks

SOFT DRINKS, COFFEE AND TEA:

\$3.75 Per Person

Includes: Unlimited Soft Drinks, Coffee, and Tea

OPENER PACKAGE \$8.95

Appetizer Sampler platter includes the following appetizers:

Mozzarella Sticks
Chicken Strips
Hot Wings
Potato Skins

LAUGH IT UP PACKAGE \$20.00

Package includes one of the entrée options below and one dessert for the entire group.
Sandwiches and burgers are served with French Fries or Sweet Potato Fries.

CHIPOTLE CHICKEN SANDWICH

All white meat chicken breast, chipotle seasoned, topped with provolone cheese and bacon that is baked with brown sugar and cracked black pepper; served on a bun with lettuce and tomato.

BIG DADDY'S BURGER

Grilled to order with crisp lettuce, tomato, and onion.

VEGGIE BURGER

Black bean patty grilled to perfection with lettuce, tomato, and onion.

GRILLED CHICKEN SALAD

Mixed greens, tomatoes, mushrooms, and cheese,
topped with all white
meat grilled chicken and your choice of dressing.
(Honey Mustard, Balsamic, Ranch, 1000 Island, or Blue Cheese)
(You can choose this salad with no chicken)

DESSERT WILL INCLUDE A FUDGE BROWNIE SERVED A LA MODE'

SIDE SPLITTER PACKAGE \$30.00

Includes one of the entrée options below, house salad **OR** dessert.

SLOW ROASTED PRIME RIB

Seasoned and slow roasted premium cut Prime Rib with savory Au Jus sauce.

Served with roasted potatoes and steamed vegetable medley.

CHIPOTLE CHICKEN

Tender chipotle seasoned chicken breast, grilled, topped with Provolone cheese and bacon baked with brown sugar and fresh cracked black pepper.

Served with roasted potatoes and steamed vegetable medley.

SOUTHWEST CATFISH

Farm raised catfish fillets, rolled in corn meal and fried to a crisp, golden brown. Served with French fries, hush puppies, and tartar sauce.

GRILLED SALMON

Salmon filet, grilled and drizzled in a lemon-caper sauce,

with roasted baby red potatoes and a side of vegetables.

DESSERT WILL INCLUDE A FUDGE BROWNIE SERVED A LA MODE'

HEADLINER PACKAGE \$40.00

Includes one of the entrée options below, appetizer platter, house salad, and choice of dessert.

SLOW ROASTED PRIME RIB

Seasoned and slow roasted premium cut Prime Rib with savory Au Jus sauce.
Served with roasted potatoes and steamed vegetable medley.

CHIPOTLE CHICKEN

Tender chipotle seasoned chicken breast, grilled, topped with Provolone cheese and bacon baked with brown sugar and fresh cracked black pepper.
Served with roasted potatoes and a side of vegetables.

SOUTHWEST CATFISH

Farm raised catfish fillets, rolled in corn meal and fried to a crisp, golden brown. Served with French fries, hush puppies, and tartar sauce.

GRILLED SALMON

Salmon filet, grilled and drizzled in a lemon-caper sauce,
with roasted baby red potatoes and a side of vegetables.

DESSERT WILL BE A CHOICE OF

A FUDGE BROWNIE SERVED A LA MODE' OR CHEESECAKE

MAGIC SHOW PACKAGE \$10/CHILD, \$15/ADULT

Package includes: Admission to magic show, one of the entrée options below, and a non-alcoholic beverage.

There is a 10 person minimum for these parties.

KIDS CHICKEN STRIP BASKET

served with fries on the side.

KIDS HAMBURGER

Served with fries, veggies and cheese available on request.

KIDS GRILLED CHEESE SANDWICH

Two pieces of Texas Toast with American Cheese in the Middle, served with fries.

MINI-CORN DOG BASKET

Served with fries on the side.

ADULT HAMBURGER

Cooked to order, served open-faced with lettuce, tomato, onion and fries on the side.

ADULT CHICKEN SANDWICH

Served open-faced with lettuce and tomato, with fries on the side.

ADULT VEGGIE BURGER

Served open-faced with lettuce, tomato, onion and veggies on the side.

ADULT GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce tossed in creamy Caesar dressing topped with parmesan cheese.