

THE VINTAGE VEGAS CABARET

Treatment and Concepts

POTENTIAL NAMES:

Paulie's RetroVegas Cabaret

The NeoRetro Cabaret

The Vintage Cabaret

Paulie's Vintage Vegas Cabaret

The Vegas Cabaret

TREATMENT:

Ever since the corporations took over Vegas things have never been the same. Getting a simple meal comped or a room thrown in is now only reserved for the high rollers. There was a time when any Joe could step inside a casino and be made to feel like a king or queen. People came to Vegas for just that reason. They wanted to leave behind their humdrum lives for a few days and immerse themselves in the glitz and glamour of Sin City.

In the old days, you'd get up late, head straight for the pool and while sipping Mai Tai's you'd lounge around for a couple of hours. Then after treating yourself(or after being treated to) a bountiful meal in the mid-late afternoon you'd go back to your room, freshen up and don your finest. You knew were going to gamble and that would happen later in the evening but first, you wanted to be entertained. Sure, there were a number of showrooms or lounges but at the time there was only "one" place to go... **Paulie V.'s** [*name pending*].

At Paulie V.'s Cabaret you were sure to be entertained, and whether it was crooners, comedians, magicians or specialty acts, you always knew it would be a good time. The master of ceremonies and owner of the cabaret, Paulie V. would make sure that no matter whom you knew...you were cared for like a "made" man or woman.

Paulie knew how people wanted to be treated. That's what made Paulie himself very likeable. He was a regular Joe, albeit a goofy one, who got juiced in...I mean, who worked hard all his life to make his dream come true.

A blue-collar guy in a silver tuxedo with a heart of gold, Paulie was a hard-working stiff but he, like most of us, had his weaknesses. His Achilles heel...Broads and the Sports Book...and he was unlucky with both. That was part of the fun at his place; watching to see what kind of mess he could get himself into damn near every night.

If he wasn't trying to shtoop every cocktail waitress in the joint then he was probably giving the runaround to his ex brother-in-law (who was also his bookie as well as his sound guy). One of Paulie's worst nightmares was the almost nightly fiascos with Wang Goldberg, his half-Jewish/half-Chinese chef. This guy was a one-man-wrecking-crew whose antics made Jerry Lewis's busboy character look like Fred Astaire.

When things were really hopping at the cabaret, Paulie would bring in his part-time bouncer and ex-heavyweight (*for this concept he would be an ex-WWF guy*) friend, Dick "The Crusher" Bruisekowski. A Koala in Polar bear's clothing, this guy could make you cry for mama with one look. "The Crusher" was completely loyal to Paulie, but it didn't matter who you were... if you made fun of his first name... you were going the way of Jimmy Hoffa.

Oh yeah... there was all sorts of entertainment at Paulie V.'s.

What a shame Vegas doesn't have a classy joint like that anymore. I mean this was a place where you could bring the whole family, although the weekends were reserved for adults only.

C'mon, for a reasonable cover price you would get good food, a couple of drinks and be entertained. It was like your own personal, neighborhood... palace.

Now far be it from me to gossip, but... I've heard a rumor about some new guy in town...

CONCEPT:

Having read the above treatment, you should have a pretty good basic idea for this concept. This is a themed cabaret environment that immerses the audience in the experience. Much like “Tony-n-Tina’s Wedding” this shows’ ultimate success anchors on a couple of key points:

1. A good script or concept.
2. The talent of the cast.
3. The price for, and the quality of the food.

All of these should be easily accomplished.

1. The concept/script is already in place and the ideas put forth are time tested. In order to come up with this Kevlar-coated concept, our show’s creator drew upon his varied experience with shows like “Tony-n-Tina’s”, “Sleuth’s Murder Mysteries”, “Marriage Can Be Murder”, and “Keith and Margot’s”, not to mention his 13 years as a professional actor. (See bio for more detail). If the marketing component runs smoothly the experience itself will breed tremendous word of mouth.
2. In addition to the lead, played by Paul Vroom, there would only be 3 or 4 additional actors that would “inhabit” the cabaret. There would need to be no more than 3 staged “acts”, with a recommended 2 acts, per night filling out the experience. It is recommended that these “acts” be rotated in and out on a pre-determined time schedule and it is additionally recommended that priority for these acts be given in this order: *(all casting decisions must be approved by Paul Vroom)* singers, comedians(3rd tier and less), magicians and then specialty acts.
3. Food would be limited to a pre-determined and cost-effective method but care should be given to the uniqueness and quality of this food.
 - a. With regard to the food component, and in addition to 2 free drinks inclusive of the purchase price, actual show times would be a deciding factor. In other words, if the show(at 1 ½ hours) were scheduled from 7-8:30 p.m. there would have to be food in the form of a meal, whether it be a small buffet or restricted menu. If the show were scheduled from 9-10:30 p.m. you would only need drinks and table snacks, i.e. popcorn, trail mix, etc.

What should make this idea particularly attractive is the fact that you could drop this into most any of the existing casino lounges(300 max. capacity) in town. Whether it be in a casino or off-Strip property, the operating costs for this experience are comparatively inexpensive. And what is more, this concept is a time tested experience of immersing

the audience in a themed environment that allows them to “let go” and be “a part” of a fun, rollicking, genuinely entertaining “experience”.

This show’s creator and lead is character actor Paul Vroom. As “Paulie”, he will be your host for the evening and the owner of the cabaret. Paul has been in Las Vegas since 1996 and has earned a reputation not only for his acting ability, but for his professionalism and people skills. In 1996 Paul co-directed, and then later performed a variety of characters for Caesar’s Magical Empire, previously located in Caesars’ Palace. He played “Lefty”, the owner of The Copa, opposite David Cassidy and Sheena Easton in The Rio Hotel’s “At the Copa” and is currently in his second year as “Vinnie Black”, the friendly, animated owner/caterer of The Calypso Room for The Rio Hotels’ popular “Tony-n-Tina’s Wedding”.

In addition to being an accomplished actor, Paul founded two successful and critically acclaimed theatre companies in Las Vegas & Orlando. He established a small talent-outsourcing company called “Party Guest” that provided improvisational actors in themed, interactive environments, and if that’s not enough, Paul has also built a loyal following as one of Las Vegas’ finest Acting and Theater Instructors and is hired out frequently as an Executive Performance Coach, Corporate Event Writer and Show Director.

Most recently, Paul was hired to direct the new Orlando production of “Tony n’ Tina’s Wedding” which opens late February 2003.