

Start Making Sense Rider / Hospitality 2019

Contact:

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+++Please Note That Hospitality budget included in contract is to be used for the below green room items. The remainder will be given to the TM, day of show in cash as buyout for band/crew meals.

+++ Please have cash for buy out and all items on the rider in the green room upon arrival of band and crew at the venue.

Food (if in house/catered): For 7 - 9 People (number will be finalized in advance if needed)

2 Vegetarians

4 Anything

1 Anything – Onion, Pepper Allergy – NO ONIONS or PEPPERS

1 Lactose Intolerant / Does eat Meat

Green Room:

Five cases of water - Liquid Death canned water Preferred++++NO DASANI or water containing salt++++ room temp please

One Half Case (12 bottles/cans) of Local Micro Brew/Craft beer ++++NO Coors, Bud,

Yeungling, TV beers etc. ++++

(1) One 1.75 Liter Bulleit Bourbon

Two Bottles of Red Wine (Cab/Merlot/Pinot Noir/Malbec preferably not CA wines)

(4) Five Hour Energy (regular)

(1) Pack of Reed's Ginger Beer or similar craft ginger beer

(2) Six pack's (12 cans) - of Seltzer Water (La Croix or similar) 12 oz cans

Eight - Coconut Waters

Hummus & Chips

(5) Organic Bananas - No pre-cut, prepared plastic Deli / Food Tray. Just fresh fruit from the grocery store please.

Organic Pineapple – 1 lb. This should be Pre cut please !

One - 4.5 oz bag of Sour Gummies – Haribo Preferred

Hot Water

Coffee (no flavors)

Honey

Ice – for drinks, so ingestible frozen water, not the brown stuff

Lemons (not lemon juice)

Eight - CLEAN Towels