Allan Harris Band Catering Requirements & Hotels

CATERING REQUIREMENTS

Promoter agrees to provide at his sole expense, all catering arrangements for the Artist and crew. Promoter

must use a reputable catering company. A representative from the catering company shall be on hand at all

times and available to the Artist's representative.

Below are the numbers of people that will require catering, these numbers and requirements will be confirmed by the Manager, prior to the arrival date. These numbers do not include any support acts or local crews. The Manager will go over menus with either the Promoter representative or the local catering company. If lunch and dinner will not be provided, a buyout of at least \$30 per person must be provided.

DINNER: One (1) Entree for five (5) adults for Dinner (with a chicken, pasta or fish option)

HOSPITALITY (Green Room or backstage)

Two bottles of wine (1 Cabernet Sauvignon and 1 Sauvignon Blanc)

Espresso Coffee, tea, cream, lemons, honey

Assortment of fruit juices

Five (5) bottles of sparkling water; 8 bottles of spring water (.5 liter or larger)

One (1) Crudite platter with ranch dressing

One (1) assorted Deli Meat platter

Assorted condiments, including ketchup, spicy mustard, mayonnaise, tabasco/hot sauce Whole wheat grain bread and sandwich rolls

Assorted fresh fruit, e.g. pears, oranges, pineapple, blueberries, melons

One large bag of Pretzels

Sufficient quantities of Cups, Utensils and Plates

Accommodations for five (5) adults:

Four(4) Hotel Rooms to be provided, Three (3) single rooms with queen-sized beds, TVs and internet access;

One (1) double occupancy or suite with a king-sized bed and internet access for Allan & Pat Harris.