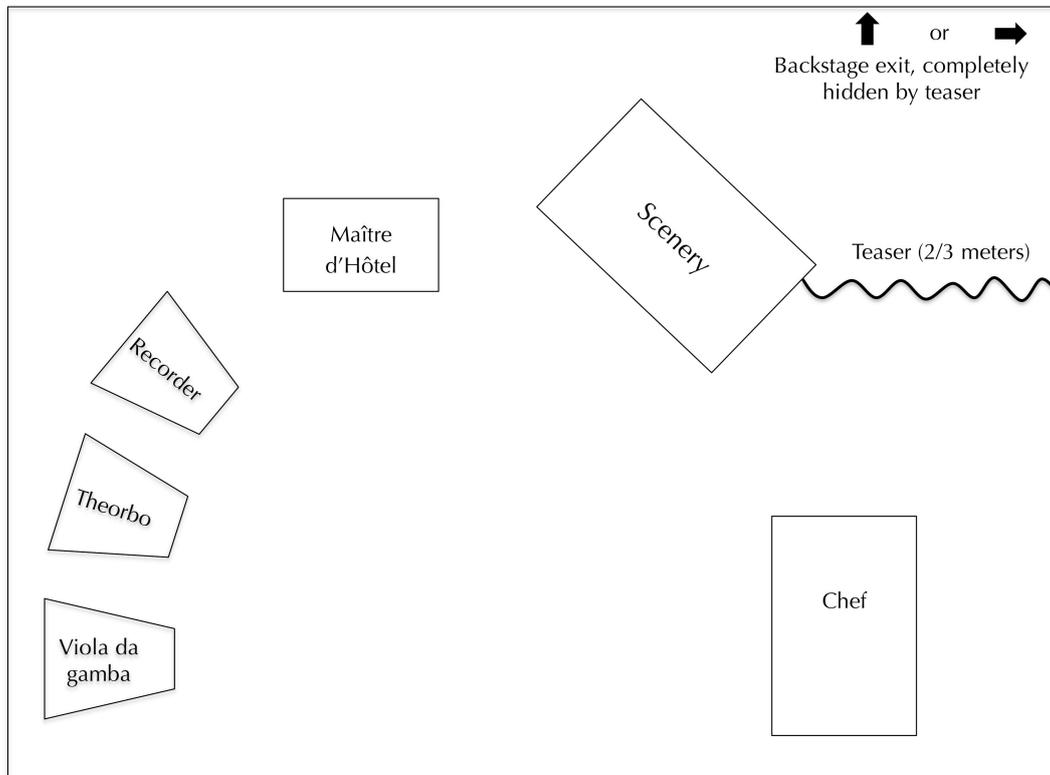


TECHNICAL RIDER COMPLÈTEMENT TOQUÉ

SET UP



DURATION

About 1h + tasting afterwards (about 30 minutes) = 1h30 in total

TEAM

8 people (3 musicians + 2 singers + 1 Chef and comedian + 2 technical assistants)

Once at the venue, we require the presence of one technician to help us set up the lights and projector.

ROOMING LIST

1 double room and 6 single rooms.



Fuoco **E** Cenere

STAGE

Description of the stage elements brought with us

- > 1 pivoting metallic of 2,5 meters high and 2 meters large with a printed canvas that represent on one side a kitchen and on the other side a red theatre curtain.
- > 1 Chef piano made in wood of 1 meter large, 50 centimeters deep, 90 centimeters high, with 2 hot plates.
- > 1 metallic food cart of 1 meter large, 60 centimeters deep, 90 centimeters high.
- > 5 black stools.

The rest of the elements are props manipulated by the artistes such as bowls, glasses, plates, knives, cutting boards, pans...

Ideal dimensions of the stage

Length - 24 ft (7,5m)

Depth - 16 ft (5m)

What we require on stage

- > 3 music stands, ideally folding metal.
- > A teaser on the right hand side of the stage, either in wood or material, opaque, large enough to hide the prop table (6 ft long) (2 to 3 m) and the backstage exit.
- > For the hot plates, an on stage plug.
- > Since the show is given with subtitles, we need an overhead projector, a plug to connect it to a computer and a surface upon which to project the texts.
- > Ideally, the full length of the back of stage must be black (teasers, plywood panels painted black...).
- > If there are windows in the venue, black out panels are a good option to emphasize the effects of the lighting.

Backstage

- > 1 table of approximately 6' x 3' (2 to 3 meters x 1 m)
- > 1 garment rack dor the costumes + 1 standing mirror
- > 2 chairs
- > 1 small lamp
- > Water

LIGHTING

We adapt our lighting plan to the technical means available. Please provide us with information about the available tech and we can see what is possible.

Here is the minimum lighting we will need :

5 ParCans LED RGBW PAR64

5 3pin DMX cable 25 Foot

5 electric extension lead 25 Foot

2 telescoping stand with TBAR up to 12 Foot or 4 telescoping stand (if no TBAR)

DRESSING ROOMS

Chairs + tables

Garment rack + hangers

Iron + ironing table



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PLANNING

Day 1 :

Arrival (depending on flights schedule, the team might arrive one day before)

Technical + lighting + projector set up

Food recovery + cooking

Day 2 :

Technical + lighting + projector set up

Rehearsal

Preparation of the tasting

Concert

Striking the set after the show

Day 3 :

Departure

TASTING

Number of people

Ideally, between 200 to 300 guests, to preserve the conviviality of this exchange time with the public.

How it works

- The tasting includes 3 pieces : a verrine of carrot cream with coconut milk (approx. 1 per person), a verrine of apple chutney (approx. 1 per person), a toast of chicken liver mousse with Port-soaked raisins (approx. 2 to 3 per person).
- All the tasting is prepared by Fuoco E Cenere. We usually contact a local provider to get all the food, such as Whole Foods, and organize a delivery with them.
- We need access to an equipped kitchen with storage space and a fridge from the day prior to concert. Here is a list of the equipment we need : blenders, food scale, cutting boards, vegetable peelers, apple-corers, numerous pans, numerous bowls and recipients, knives, wooden spoons, hot plates...
- Ideally, the tasting takes place outside of the venue, in another room or in the entrance hall. During the show, there are two possibilities.
 - if the show is given without subtitles, Fuoco E Cenere team handle the tasting set up and will only need help from one person.
 - if the show is given with subtitles, we need the venue or organizer team to handle the tasting set up during the show. It is an easy task, we simply need tables to be put in place and the trays to be brought from the kitchen to the tasting place.
- Beverage are not provided. We ask that you provide water and plastic glasses for those who might be thirsty, any other drinks such as wine are of course welcome !

What we provide

All the food and material for the tasting.

What we need

Large tables and large trash bags.