

Etta Ermini Dance Theatre

'Culinary Duel' Technical & Production Rider

Thank you for having us at your event, we are looking forward to working with you. The following information is a description of the technical requirements for *Culinary Duel*

PERFORMANCE DESCRIPTION

Culinary Duel is a 25 minute long outdoor show with no interval. It consists of 2 dancers.

The set consists of a remote-controlled electric cooker, a trestle table, kitchen props and fresh food.

1. Staging

1.1 The Space

The size of the performance space is adaptable but must be a minimum of:

8 meters deep x 8 meters wide, overhead clearance 4 meters.

1.2 Working Temperature

The company requires the stage, dressing rooms and other backstage areas to be heated to a minimum of 20C for the entire duration of the dancers stay.

We require 2 x Dressing rooms (2 x Girls in one & 2 x Boys in one)

2. Stewards

One or two event stewards will be necessary to guide the audience to the correct area prior to the performance, and to ensure no audience members enter the performance area during the performance, for safety reasons.

The audience may get slightly splashed with water during the performance, particularly if the wind is blowing towards them in which case it will carry the water spray. They should be advised of this by event stewards prior to the performance starting.

3. Sound

3.1 Control

We require a sound system to amplify the soundtrack, covering both the performance and audience areas.

The soundtrack is provided on laptop (**1/8 jack connector**), operated by our technician. The soundtrack is to be played at performance volume.

3.2 Outputs

FOH left
FOH Right
Onstage monitors

3.3 Inputs

Mac laptop

3.5 Monitors

We require two fold back speakers for the performers to be situated down stage left and right.

4. Schedule

The performance is 25 minutes with no interval x maximum of 3 performance per day

Please allow the performers a minimum break of 90 minutes between the end of one performance and the beginning of the next.

Set up time: 1,5 hours (including on site rehearsal)

Please note that an onsite rehearsal is essential for this show. Please liaise with our team to organise a suitable time for this.

Example set up time:

Duration	Company Actions	Host Actions
15 mins	Park, unload, meet events team, see performance site	PA sound system and any lighting set up.
15 mins	Measure out performance and audience space	Assistance with cordons or barriers if needed
60 min	On site rehearsal, PM to run ques with company	
60 min	Performers make up and costumes	
	FIRST SHOW	

Get out time – 30 min

5. Wardrobe

5.1 Wardrobe requirements

The costumes in Culinary Duel get wet during the performance.

We have three sets of identical costumes to cater for one day bookings of three shows per day. Access to a dryer for one day bookings is also appreciated.

5.2 Staff

We do not require any wardrobe staff through out our visit.

6. General information

6.1 Programme

The performance is 25 minutes with no interval x maximum of 3 performance per day

6.2 Access

Vehicle access to performance area is required during get in / get out

6.3 Touring Personnel

2 x Performers

1 x Artistic Director

6.4 Security

For bookings of more than one day, or bookings with a get in and/or get out on a separate day to the performances, **please be aware that we will need security for the onsite equipment.**

6.4 Artist Requirements

The performers require access to drinking water, whether this is bottled water, a drinking fountain or safe drinking tap water.

6.5 Technical Transportation

The company tour with a van (Mercedes Vito, BF09 EAC). Where possible, parking should be provided on site for this vehicle. If not, then a safe and secure location should be provided off site with clear directions.

6.6 Alcohol Policy

Ermini Dance Theatre & Martin Collins Productions have an extreme strict no alcohol policy during performance hrs.

6.7 Weather

Culinary Duel performances are not safe in rain, high wind or stormy conditions. In the instance of bad weather we will always be flexible regarding scheduling to try to ensure the show goes ahead.

7. Front of House (Venue Situation)

7.1 Clearance

FOH must check with the company before opening the house to the audience and must give clearance for the show to commence to the Bar Story production team at control position.

7.2 Late comers' policy

Once FOH clearance has been given and the show has begun it is possible for FOH staff to allow late comers in.

7.3 Merchandise

The company does not tour any merchandise to sell at performances.

8. Additional Charges

We ask that you inform the company at the earliest possible opportunity of any additional costs for equipment hires or overtime hours incurred by either the schedule of the technical details presented in this rider that exceeds any previous contractual agreement.

This technical rider contains the specific minimum requirements for a successful performance of 'Culinary Duel' and forms a part of the contractual agreement between the presenting venue and Ermini Dance Theatre.

Any variation to these agreements must be discussed with us and agreed prior to the company's arrival.

Please do not hesitate to contact us should you need to discuss any of the above or if you can see any areas of concern to yourselves.

Etta Ermini

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