Kansas Hospitality & Catering 2010

Updated 12/14/09

(A) Load in:

To be available at load in (time TBA) and placed in Kansas dressing room

Hot lunch for (7) seven people (i.e. chicken sandwiches, cheese burgers, hot dogs, salad, chips, cookies, etc.) Please note that 3 members of the crew do not eat beef, so please have chicken or pasta available as a substitute.

Hot Coffee w/ milk and sugar

1 - case (12 x 16 oz) of bottled spring water

1 – six pack of Powerade assorted flavors

1 - six pack of Mountain Dew

1 - six pack of Diet Coke

1 - six pack of Classic Coke

1- Four pack of No Fear energy drink (2 blue label's and 2 green label's)

2- Four packs of Starbucks mocha Frappuccino

1- pack of Frito Lay regular sunflower seeds

1- 6 tablet pack of non drowsy Dramamine

Please note: Water is to be restocked as needed throughout the day.

(B) Dinner: 6:00 p.m. (or TBA)

MONDAY, WEDNESDAY OR FRIDAY:

Dinner to serve twenty (20) people.

Hot meal with: Two (2) meats (preferably chicken & fish), one (1) pasta with a tomato basil sauce, three (3) hot vegetables, a green salad with an assortment of non-fat and regular salad dressings, assorted dinner rolls with low fat and regular butters. Assorted dessert items. One gallon of 2% milk, and one gallon of whole milk. Fresh juices (no preservatives). Assorted soft drinks, coffee and teas. **NO PLASTIC UTENSILS PLEASE!!!**

TUESDAY, THURSDAY OR SATURDAY:

Dinner to serve twenty (20) people.

Hot meal with: Two (2) meats (preferably Roast Beef & LEAN Steaks), one (1) pasta or lasagna in a marinara sauce, three (3) hot vegetables, a green salad with an assortment non-fat and regular salad dressings, assorted dinner rolls with low-fat and regular butters. Assorted dessert items. One (1) gallon of 2% milk and one (1) gallon of whole milk. Fresh juices (no preservatives). Assorted soft drinks, coffee and teas. **NO PLASTIC UTENSILS PLEASE!!!**

SUNDAY:

Dinner to serve twenty (20) people:

One Turkey dinner with gravy and all the trimmings. To include potato, stuffing's, three (3) hot vegetables, cranberry sauce, a green salad with an assortment of non-fat and regular salad dressings, assorted dinner rolls with low-fat and regular butters. Assorted dessert items. One (1) gallon of 2% milk and one

(1) gallon of whole milk. Fresh juices (no preservatives). Assorted soft drinks, coffee and teas. **NO PLASTIC UTENSILS PLEASE!!!**

(C) Kansas Dressing Rooms (Set 2 hours before Kansas show time):

Hot Coffee w/ milk and sugar
1 – V8 Fusion large bottle (assorted flavors, please NO Fusion light)
1 – six pack of 7-up
1 – six pack of Coke Classic
2 – cases (48) of Diet Cokes
1 – case (24) of bottled spring water
1 – Deli tray to serve eight (to include ham, turkey, roast beef, etc)
1 – Vegetable tray to serve eight (to include carrots, celery, cucumber, etc. w/dip)
1 – Fruit bowl
1 – full loaf of white or wheat bread
1 – condiment tray (mayo, mustard, ketchup, etc)
12 – Large Black Hand towels

(D) On stage show cooler (1 hour before show time):

1 – cooler full of ice
1 – six pack diet coke
1 – case 24 bottled spring water
12 – Large Black Hand towels
Note: cooler and towels should be delivered to Kansas's drum tech on stage.

(E) Load out: (placed in dressing room 30 minutes after the end of the show and remains in dressing room until all Kansas crew members have finished loading their truck.)

Hot snacks for 12 people (wings, pizzas, subs, etc.)
12 – bottled spring water
12 – assorted soft drinks
4 – assorted PowerAde's

REMINDER: At least one security person will remain present at artist dressing room door at all times prior to, during, and after performance until released by artist's production manager.

NOTICE: If there are to be any lunch or dinner buy-outs: artists' production manager upon advancing for performance will determine amounts. Buy-outs will be paid to artists' production manager upon arrival at venue in US currency.
(PLEASE, small denominations only)

NOTICE: Whenever there is to be an early morning load-in (t.b.a. by production manager) a hot breakfast for all crew will be required. Production manager will advance number of crew.

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Any changes must be approved by Kansas production manager
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