



Hospitality Rider

FOOD:

- FRUIT & VEGETABLES: local seasonal fruits and vegetables, if we don't eat them, you can give them away to staff or others instead of throwing them away
- Food and drinks to be organic, seasonal, locally sourced and with minimal disposable packaging. Look out for and give preference to any products with environmental credentials.
- Please give us re-usable/washable service-ware (plates, cutlery, etc.). Absolutely NO Styrofoam plates or containers please.
- SNACKS: local chocolate, nuts, chips, salsa, bread, crackers, hummus
- DINNER Nutritious hot lunch & dinner or a meal buyout of €20 per person per meal for our travel party of four
- No single-serving sachets of salt/pepper/sugar/condiments, please. Provide them in bottles or shakers or similar.

DRINKS:

- COFFEE Black Hot Coffee / Matcha Tea (with oat milk & real milk)
- Fresh Ginger, Peppermint, Lemon for Tea
- WATER Please provide drinking water in jugs with glasses/cups in all dressing rooms.
- SOFT DRINKS – Mate & Enegey Drinks

Please avoid any use of plastic and please only provide local, certified fair trade products. Unopened drinks and uneaten food is to be re-allocated or donated where possible, or composted otherwise.

Thank you, it'll be a pleasure to provide you with an awesome show!

OFFICIAL WEBSITE

<http://www.thetroublenotes.com>