



## TECHNICAL RIDER

2016

### ABOUT THE SHOW:

*May Contain Food* is an immersive work with four vocalists and four dancers, singing for their supper in a dining setting that may contain food... This witty piece of dance and music theatre is inspired by social occasions and life at mealtimes. The performers invite the audience to sit at a table, offer a tasting menu and then serve a show that explores our relationship with food: the pop of a cherry tomato, or the way we just can't help devouring another person's leftovers. All sound is performed a cappella as movement is composed and music is choreographed, creating an immersive experience of indulgence, nostalgia and mischief.

This performance is presented in a 'dinner theatre' style. Audience members are invited to bring in drinks from the theatre bar to enjoy at their tables during the performance.

As latecomers are not able to enter once the show has started due to the nature of the piece, we will work with venues to aim to allow a little time for as many of the audience to arrive as possible.

It is our preference that seating be unreserved for this production.

### Protein Contact Details:

Executive Director Franck Bordese +44 (0)20 8269 2394 franck@proteindance.co.uk	Company Administrator Jemma Robinson +44 (0)20 8269 2394 jemma@proteindance.co.uk	Production Manager Rachel Shipp +44 (0)7740 871089 <a href="mailto:rachelshipp@hotmail.com">rachelshipp@hotmail.com</a>
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*The requirements specified in these documents outline our ideal solution. It is our aim to adapt to your venues dimensions and equipment where possible but please advise the Production Manager without delay on any matters where you can see a conflict between what we require and what you are able to provide.*

## **GENERAL INFORMATION**

Running time is approximately 90 minutes with no intermission

Latecomers will NOT be admitted

Company on tour:

- 8 Performers
- 1 Choreographer
- 1 Production manager/reighter
- 1 Assistant stage manager

We will require a parking space for a long wheel-base high-top van for the duration of our time at your venue. If onsite parking is not an option, then an alternative should be provided.

**STAGE REQUIREMENTS – *Please note: A venue specific plan detailing the positions of tables and scenery pieces will be provided.***

**We tour with:**

- 11 x 5' (1.52m) banqueting tables
- 6 x 4' (1.22m) banqueting tables
- 1 x 5m by 3m wall with step (this consists of 4 flats with braces and 2 platform/step sections)
- 1 x 1m by 2.5m oven stand with step (The oven stand is 1650mm high)
- 6 x small square props tables
- 8 x wooden chairs for the performers
- All table linen
- All plates, crockery, tableware and cutlery

The number of tables used will vary according to the size of the venue. The set may also be adapted to suit individual venues.

The audience tables all have lights underneath them that shine up through Perspex windows in the centres of the tables. The lights are toured and are re-chargeable LED flood lights, so there are no cables running to the tables during performances.

The oven is a practical, working electric oven that is used by the performers to bake a cake during the performance. It runs on a 13 amp socket pulling max 1500w. We have a fire blanket and a dry powder extinguisher nearby.

**The theatre should provide:**

- The performance area should ideally be no smaller than 10m x 10m (or 100sqm). Please note that the total flat floor area available will affect the audience capacity. 10m by 10m will allow for an audience capacity of around 60 people; an area of 14m by 10m will allow for 80 to 100 people.
- The entire floor should be free of holes, debris and other trip hazards.
- Black box masking where possible. If this is not an option then the surrounding walls of the performance area should be cleared of any loose / stored equipment.

- The performance area should be heated to maintain a minimum temperature of 20°C for all warm-ups, rehearsals and performances as listed in the schedule.
- **The venue must provide matching chairs for the audience who will be seated at the tables.** Audience numbers will depend on the size of the space, and will be confirmed as early as possible by the production manager & Executive Director in consultation with the venue staff.

### **LIGHTING REQUIREMENTS**

A generic lighting plan accompanies this rider. In non-theatre spaces we will minimise this. The lighting plan for each venue will be drawn up based on the supplied kit list. Please let the production manager know as soon as possible if there are any problems with the equipment or dimmers.

Please have the lights pre-rigged, especially when there is a short get-in time.

LED lights in boxes attached under the tables are toured with the show (as described in the staging section).

#### **The theatre should provide:**

- Use of theatre's lighting console.
- All light fixtures drawn or specified in good working order and with barn doors or shutters as appropriate.
- Adequate access equipment (Tallescope, Genie, etc.) in order to focus the lights.
- It is possible that we will need to move the lighting desk somewhere into the space to assist with sightlines. The production manager will operate lighting & sound for the performance. Please advise us if there is any problem with that arrangement.
- During focus, plot and tech times a remote control for the lighting desk would be helpful

We would like to use a haze or smoke machine when there is one available. This is used for atmosphere just before the house is opened and for a burst of smoke when the oven timer sound effect happens near the end of the show.

### **SOUND**

The sound for this show is a cappella so the acoustics of the venue will be an important factor.

We have one recorded effect of a buzzer (timer alarm) that is played via Qlab from a laptop. **Please provide the appropriate cables, speaker and desk to enable playback of this effect through a single speaker situated near the oven.**

### **WARDROBE REQUIREMENTS**

We will be touring all of our costumes and table linens, however we would ask the venue to provide local wardrobe assistance.

This would entail someone arriving on the get-in day to do any small repairs and maintenance jobs that may be needed, and to wash and dry all costumes in preparation for the performances.

In venues where more than one performance will take place, please book the wardrobe staff to wash, dry and iron

costumes, as well as do any running repairs that may be needed.

A 4-hour call per day should suffice.

## **SCHEDULE**

A typical schedule would be as follows (this schedule is based on the assumption that the performance area is cleared and prepared prior to our arrival and that a pre-rig of the lighting has happened):

### **Day 1:**

**Morning:** Travel to venue

**2pm – 6pm:** Unload van, mark out the space. Complete any rigging overhead, or setting up of the space that is

necessary. Build the wall and the oven stand. Set up the tables and chairs and mark their positions.

*Wardrobe to wash dry and iron all costumes.*

**6pm – 7pm:** Dinner

**7pm – 10pm:** Focus lights; Prepare prop table areas and set up dressing rooms. Prepare food if possible.

### **Day 2:**

**9am – 10am:** Technical work as necessary. Food preparation continues.

**10am – 1pm:** Warm-up/Class. Technical rehearsals and re-blocking to suit venue. Plotting of LX cues.

Tablecloths set and dressed.

**1pm – 2pm:** Lunch

**2pm – 5pm:** Technical rehearsals continue. Final preparations of food.

**5pm – 6pm: Reset/prepare space for performance** (Performers break for dinner)

**6pm – 7pm:** Dinner for touring crew (Performers warm up time)

**7:30pm: PERFORMANCE**

## **CREW CALLS**

### **Fit-Up crew:**

Please supply crew with relevant skills and building knowledge such that all tasks can be carried out at the times

specified. In detail:

- Stage Crew suitable to set performance area: removal of any seating, laying dance floor, assisting with setting out tables and chairs, assisting with building the toured wall and oven stand.
- LX crew suitable to rig LX, use access equipment and to help program the lighting desk

**Show crew:**

Depending on the venue minimum crew arrangements with our company, it is as follows

- Duty technician to be on standby

PLEASE LIAISE WITH THE PRODUCTION MANAGER TO ENSURE SUITABLE STAFFING LEVELS AND TO AGREE A VENUE-SPECIFIC SCHEDULE.

**COMPANY REQUIREMENTS**

**The theatre should provide:**

- A minimum of 2 good-sized dressing rooms, 4 would be preferable where possible.
- Dressing rooms equipped with mirrors, costume rails and adequate lighting, located near to the stage and have a minimum room temperature of 21°C.
- The dressing rooms must have close access to toilets and showers.
- A supply of clean drinking water available to our staff and company at all times and within easy reach wherever we are working, including rehearsal rooms, dressing rooms and near the stage.
- Where possible it will be very helpful to have a dressing room with broadband access for use as a company office.

**FOOD REQUIREMENTS**

As we serve small tasters of food to the audience during the show we will require access to a suitable kitchen area to prepare the food. We will also need access to a clean refrigerator; either some allocated shelves in a shared refrigerator or exclusive use of a smaller refrigerator.

The food will be prepared and plated up ready to serve in advance of the performances. This work will be done by the touring stage management team, who will both have completed a course in food safety and hygiene.

The food to be served to each member of the audience is as follows:

- 1 cherry tomato
- 1 small rice ball
- 1 piece of crispy kale
- 1 small square of sticky ginger pudding

Care has been taken to reduce the likelihood of allergy-related problems with the food, but menus are also provided to the audience that detail any likely allergens in each course.

Please contact us as soon as possible to discuss the catering arrangements, or please pass on the production manager's contact details to the relevant person(s) at your venue.