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# MOLLY TUTTLE

## 2026 HOSPITALITY & CATERING RIDER

### Tour Manager

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### Production Manager

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## INTRODUCTION

Thank you for reviewing Molly Tuttle's hospitality and catering rider. The items listed reflect our preferred hospitality and room setup. All provisions will be confirmed during the advance to reduce waste and match venue capacity. Sustainable packaging and thoughtful purchasing are appreciated. Cash buyouts may be arranged if necessary.

*As we get closer to our performance date, let's revisit this as we can likely scale it back.*

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## DRESSING ROOMS

### Requested Setup:

- 1) Molly Tuttle (solo)
- 2) Band (4 people)
- 3) Crew (4-6 people)
- 4) Production Office (2 people; no food stocked)

### Room Consolidation (if necessary):

- 3 rooms: Combine Crew + Production
- 2 rooms: Combine Molly + Band (1+2) and Crew + Production (3+4)

### Room Furnishings (Except Production Office):

- Dimmable lighting
- One (1) full-length mirror
- One (1) wardrobe rack
- One (1) clothing steamer
- One (1) 6' table (if space allows) for hospitality
- Small refrigerator
- Trash and recycling bins

### Production Office:

- Two (2) 6' tables
  - Four (4) chairs
  - (12) boxed or bottled waters
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## TOWELS & AMENITIES

- (15) clean, soft bath towels (if showers available)

- (5) dark stage towels

*Deliver all towels to Production Office upon load-in.*

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## **FOOD SENSITIVITIES & ALLERGIES**

*Please note the following dietary considerations for the touring party:*

- 2-3 vegetarians (including Molly)
- One person does not eat pork or beef (lean meats okay)
- One person cannot have dairy

*These preferences will be confirmed and clarified during advance. When in doubt, please offer a variety of protein, vegetable, and grain-based dishes with clearly labeled ingredients.*

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## **DRESSING ROOM HOSPITALITY**

### **1) MOLLY TUTTLE**

- (6) boxed/canned spring waters
- Dave's Killer Bread (whole wheat)
- Peanut butter (jar or Jif To-Go cups)
- (2-3) ripe bananas
- Raspberries & Honeycrisp apple
- Hummus + pita chips
- Tea setup w/ accessories: lemon, honey, ginger, assorted herbal teas
- 1 large box Uncrustables (Strawberry)
- Cutting board + knife (will leave this behind)

### **2) BAND ROOM (4 PEOPLE)**

- (1) case spring water (cardboard or aluminum preferred, if possible)
- (1) 12-pack Waterloo/Bubbly
- Coffee (drip or thermos)
- (4) bottles kombucha
- (1) bottle red wine (dry, no Merlot) + wine opener
- Cheese plate (small), crackers, pita chips
- Mixed nuts, apples, bananas, avocado
- Cutting board + knife (will leave this behind)

### **3) CREW ROOM (4-6 PEOPLE)**

- (1) case spring water
- (1) 12-pack sparkling water (any kind)
- Liquid IV (6+ stick packs)
- Chips & Salsa
- Peanut Butter Pretzels
- Trail mix
- Cooler with clean ice
- Paper goods (cups, utensils, napkins)
- Cutting board + knife (will leave this behind)

- (12) pack Miller Lite
  - (12) pack Stella Artois
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## **CATERING (TO BE CONFIRMED PER ADVANCE)**

### **BREAKFAST (If load-in before 10 AM)**

- Pastries, bagels, toast (some gluten-free selections)
- Scrambled/hard-boiled eggs
- Vegan protein: tofu, lentils
- Yogurt (dairy & non-dairy), granola
- Fresh berries, bananas, apples
- Coffee, tea, juice
- Cutting board + knife

### **LUNCH (12-3 PM)**

- Grilled chicken, turkey
- Vegetarian protein (tofu, falafel, chickpea based)
- Salad with greens, toppings, dressings
- Roasted vegetables
- Cheese tray, hummus + crudites
- Gluten-free & dairy-free options
- Cutting board + knife

### **DINNER (5-8 PM)**

#### **Entrees (choose 2):**

- Herb grilled chicken
- Lentil stew or veggie curry
- Quinoa bowls
- Black bean enchiladas

**Sides:** Roasted root veg, steamed broccoli, quinoa/rice/sweet potatoes

**Salads:** Mixed greens, kale + quinoa, Brussels w/ pecans

**Desserts:** Coconut macaroons, chia pudding, almond dates, GF brownies, dark chocolate

*Please have take-away containers available for crew and band to package leftovers.*

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## **AFTER SHOW FOOD**

- Budget: \$200-250 for 8-11 people
  - 3 restaurant menus (open past 11 PM) due by 1:00 PM
  - Runner pickup or delivery preferred
  - TM will confirm order by showtime
  - Suggested cuisines: Mediterranean, Thai, Indian, bowls, wraps, or healthy American options (no pizza preferred)
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## **BUS STOCK**

- (2) cases spring water

- (1) bag clean ice
  - Olipop, Spindrift (12)
  - Snacks from dressing room supply as needed
  - Trash bags, paper towels, compostable cups
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## NOTES

- All quantities finalized during advance
  - Sustainability encouraged; no Styrofoam
  - Takeout containers appreciated
  - Preferred: cardboard or aluminum water containers (no plastic when possible)
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*Thank you for supporting a well-fed and high-performing tour.*