BACKSTAGE PASSES

All passes are to be controlled by ARTIST management. No passes other than those issued by the Tour Management will allow any admittance or privilege to any person. ARTIST Tour Management will issue passes to the local crew, PROMOTER and building staff as well as authorized guests. Tour Security Director will have pass boards indicating pass access. These pass boards are to serve as a guide for all security personnel and are to be posted at each backstage access point. PROMOTER will make available a person, or persons, to translate these pass boards (when applicable). Tour security Director will distribute pass boards to concert Security Chief at the DAY OF SHOW SECURITY MEETING. Every person, regardless of stature, must wear a pass at all times. ARTIST reserves the right to confiscate any pass from any person it deems inappropriate in any way to be a pass holder. The only exception will be in a festival situation where the ARTIST passes will be used in conjunction with the festival passes.

OVER NIGHT SECURITY

Whenever ARTIST plays two or more shows in the same venue and/or its equipment and property will remain in place at the venue overnight, PROMOTER shall provide a minimum of five (5) bonded security personnel to protect said equipment and property from the time ARTIST's personnel leaves the venue until they return for work the following day. These guards are to be positioned by the Tour security Coordinator or Production Manager.

ALCOHOL

Should there be alcohol sold, distributed, or allowed at any of the ARTIST"S performances, The venue, building, and PROMOTER will indemnify and hold ARTIST harmless from any damage charges incurred before, during, or after ARTIST's performance. This provision in no way affects any other provision relating to the limitations of ARTIST's liability. PROMOTER shall provide alcohol sales policies as well as all serving and cut off times.

SUMMARY

Communication between the venue, security, and the PROMOTER is essential. Therefore, any decisions that might affect the security of the performance may be addressed to the Tour Security Director. Different venues and situations will call for different numbers of personnel and handling of situations in a manner that will benefit all parties. ARTIST will require one (1) two-way radio from the Security Company in order to achieve effective communication.

IF THE AGREED UPON AUDIENCE CONTROL BARRIERS ARE NOT IN PLACE AT THE TIME OF PERFORMANCE COMPANY RESERVES THE RIGHT TO

CANCEL THE ENGAGEMENT. PURCHASER WILL REMAIN RESPONSIBLE FOR THE COMPLETE COMPENSATION SET FORTH IN THE AGREEMENT.

If there are any problems fulfilling any of the requirements of this security rider, call either the Booking Agent or the Personal Manager IMMEDIATELY.

ACCEPTED AND AGREED:

_____
Promoter, Authorized Signatory

BLACK FROG ENTITIES, INC.

By:_____
Authorized Signatory

GUNS N' ROSES

CATERING - North America 2011

Please contact Christina SanMiguel to advance all general catering concerns at +18 or email at mailto:chriso.com
Please contact Guilherme Neto to advance all of the Bands & Mr. Rose's catering concerns at +1 or
email guilhermem
Thank you.

Prior to breaking down any of the following meals, please check with tour production to make sure everyone has eaten.

ALL TIMES ARE SUBJECT TO CHANGE. TOURING PERSONNEL WITH AA PASSES DO NOT NEED MEAL TICKETS

7:15 AM-11:00 AM Breakfast for 55 people (numbers do NOT include local staff and may change during advance) as follows:
Breakfast must be ready 45 minutes prior to load-in call (i.e. 8:00 AM load in: 7:15 AM breakfast). Breakfast will usually be from 7:15 AM – 11:00 AM. If catering breakfast at the venue is impossible, PURCHASER is required to make arrangements for breakfast with ARTIST'S hotel or a local restaurant. Meal to include the following:

Omelet station with real eggs as some of our crew only eat egg whites
Bacon and / or Sausage, 1 turkey and 1 pork
Breakfast potatoes
Bagels, rolls, muffins, white and wheat breads
Assorted cereals including Fruit N Fiber, Honey Bunches of Oats w/ Almonds and two packs of mini cereals.
Selection of pop tarts or similar breakfast favorites to inc strawberry flavor
Granola and Fat free Organic Yogurt
Fresh fruit including apples, oranges, bananas, blueberries and melons. Sliced and Whole.

12:00 PM – 4:00 PM LUNCH FOR 65 people (numbers do NOT include local staff and also may change during advance). Alternative selection for lunch are always welcomed. The tour has a total of nine (9) vegetarians. If catering lunch at the venue is impossible, PURCHASER is required to make arrangements for lunch with a local restaurant. Feel free to serve regional specialties and be creative.

(2) Choices of hot entrees
(1) One hot vegetarian entree
(1) Hot Soup (vegetarian)
(2) Choices of additional sides
Assorted fresh colds cuts and fresh breads

Large Salad bar that includes at least 1 fat free salad dressing and an assortment of 10+ toppings (spinach, mixed greens, olives, beats, hard boiled eggs, avocado…etc)
PLEASE REMEMBER TO REPLENISH ALL DAY DRINK ITEMS!

5:00 PM – 9:00PM Dinner for approx. 85 people (numbers do NOT include local staff). The tour has a total of nine (9) vegetarians. If catering dinner at the venue is impossible, PURCHASER is required to make arrangements for dinner with a local restaurant. Dinner must consist of:

Menu Rotation – ***ALTERNATIVE SELECTIONS/LOCAL FAVORITES ARE ENCOURGED***

Mon: Carving Night (include tri tip and ham) No more than 1 pork item please.
Tues: Asian/Thai Night
Wed: Mexican Night
Thurs: American Night (With steaks and butcher fresh pattie burgers)
Fri: BBQ Night
Sat: Pasta Bar (With chef station. Assorted pasta, meats, veggies, sauces, etc.)
Sun: Turkey Dinner with all the trimmings

Appropriate starch (Rice, Potatoes, Risotto, Pilaf, etc.)
(2) Minimum choices of hot entrees (must include at least one fish choice)
(1) Hot vegetarian entree
(2) Vegetable choices – steamed or sautéed, NOT BROILED
Assorted Bakery quality breads and butter
Large Salad Bar with at least 10 asst. toppings & 5 asst. dressings (to include one low fat dressing)
(2) Soups (different from lunch soup selection)
(2) Desserts (one indulgent and one healthy)
Appropriate plates, flatware, glasses, napkins, accessories and drinking ice
PLEASE REMEMBER TO REPLENISH ALL DAY DRINK ITEMS!

All menus must be approved by ARTIST'S Production Coordinator one (1) week prior to the date of performance

ALL DAY ITEMS

Necessary Items to be Catering Dining Room at all times from load in thru load out:

Full Coffee and Tea Service plus Espresso Machine
** Starbucks House Blend coffee (Regular and Decaf) & Boiling water with assorted Herbal teas and PG Tips English tea
** Condiments should include Sugar, Sugar in the Raw, Sweet and Low, Equal, Whole Milk, 2% Milk, Skim Milk, Vanilla Soy Milk, Half & Half, Coffeemate liquid hazelnut creamer, Coffeemate liquid French vanilla creamer, Honey and Lemons.

Assorted Chilled Beverages
** Bottled Spring Water, Grapefruit Juice, Fresh squeezed Orange Juice, Cranberry Juice, Apple Juice and V8, Perrier Sparkling Water, Coke & Diet Coke, Sprite, Mountain Dew & Diet Mountain Dew, Dr. Pepper, Root Beer, Sunkist, Ginger Ale, Assorted Monster Energy Drinks, Gatorade, Vitamin Water, and Assorted Bottled Tea

Blender & Juicer with a LARGE supply of Washed Fruits and Vegetables for Juicing.
** Ginger Root, Apples, Oranges, Carrot, Lemon, Celery, Blueberries, Strawberries, Etc.

Salt & Pepper
Ketchup
American Mustard
Dill Pickles
Tabasco Hot Sauce
Cholula Hot Sauce
Mayonnaise
Sour Cream
Olive Oil
Balsamic Vinegar
Clean Ice
Hot & Cold Cups
Bananas, apples, oranges, melons
Asst. Yogurt including organic fat free blueberry
Peanut Butter Smooth
Jelly
Cream Cheese (Regular light and flavored)
Asst. Breads
Appropriate plates, flatware, glasses, napkins, accessories and drinking ice

Where at all possible please use real plates & cutlery, organic foods & products, recyclable materials, and any other means to promote environmental awareness.

Dressing Room requirements: THIS IS VERY IMPORTANT!!! Please email me at guilhem with blueprints of the backstage area.

DRESSING ROOM A
(installed by 3:00 pm)

Please leave perishables in the kitchen until Guilherme instructs you to bring them into Axl's room

Six (6) Kleenex tissues (square box)
Black linens to cover the food tables
White linen napkins
Six (6) full sets of Silverware include knifes, forks, soup spoon and teaspoons
Six (6) large plates
One (1) stack of paper napkins
One (1) blender
One (1) juicer
One (1) tea kettle
Six (6) red wine glasses (real glass)
Six (6) champagne flutes (real glass)
Six (6) highballs (real glass)
Twenty (20) red Solo cups (500ml hard plastic)
Twenty (20) red hot paper cups (for tea)
One (1) large knife
Two (2) cutting boards
Two (2) beer openers
Two (2) wine openers

CONDIMENTS

One (1) salt
One (1) pepper grinder
One (1) bottle of olive oil
One (1) bottle of balsamic vinegar
One (1) bottle of soy sauce
One (1) bottle of salad dressing
Two (2) honey bears (squeezable)
One (1) Jar Mayonnaise Hellmann's
One (1) bottle Ketchup Heinz
One (1) Jar Yellow Mustard
One (1) tub of Butter for sandwiches
One (1) jar of creamy peanut butter
One (1) jar strawberry jelly

DRINKS

Provide **2 Large Coolers** for beers and sodas
(NOT a refrigerator or bus tubs or trash can) **IMPORTANT**

Two (2) Bottles of KRUG Champagne (**no** substitution)
One (1) Champagne bucket with ice
One (1) small cooler of clean ice plus scoop
One (1) bottle of BAROLO red wine
One (1) bottle of BARBARESCO red wine
Two (2) bottles of local good wine
One (1) bottle of GREY GOOSE vodka
One (1) bottle of PATRON Anejo (gold) tequila
One (1) bottle of Jose Cuervo margarita mix
One (1) carton of Orange Juice (no pulp)
Six (6) lemon & lime Gatorade
Six (6) assorted Monster Energy Drinks
Six (6) cans of DIET 7UP
Six (6) cans of DIET COKE
Six (6) cans of COKE
Six (6) local beer premium
Six (6) LARGE bottles of GROLSH beer (the one with the stopper)
Six (6) bottles of LUCKY BUDHA beer (www.luckydrinkco.com)
Six (6) bottles of CZECHVAR
Three (3) bottles of JONES GREEN APPLE soda (www.jonessoda.com)
Twelve (12) bottles PELLEGRINO sparkling water (250ml bottle)
Six (6) cans of DIET RITE RASPBERRY soda
Six (6) bottles of SMART WATER (**16** oz) No substitution!
Four (4) bottles of Vitamin water XXX Açai – Blueberry - Pomegranate
Twelve (12) Regular water

FRUITS

Each enough for Two (2) people, organic and seasonal.
Bananas
Green and Red apples
Green seedless and red seedless grapes
Strawberries
Blueberries
Raspberries
Whole pineapple with skin
Whole watermelon (small)
Mangos
Grapefruits
Oranges
Six (6) Whole limes
Six (6) Whole lemons
For Juicing to be left whole and washed
One (1) LARGE bunch of carrots
One (1) LARGE bunch of celery
One (1) ginger root

TRAYS

One (1) Vegetable tray containing sliced lengthways and washed carrots, celery, cherry tomatoes, bell peppers and baby corn served with low fat DIP

One (1) Cheese board to include Blue cheese, Brie, Gouda, Cheddar, Goat cheese, Low fat Swiss cheese slices. Please wrap Blue cheese and serve on same board.

One (1) Plate with selection of crackers

One (1) whole cucumber sliced in thin circles for sandwiches

One (1) Deli tray for four (4) people with deli style HAM, HONEY CURED HAM, SALAMI and PROSCIUTTO for sandwiches

One (1) loaf Wheat bread (any brand, soft not crusty for sandwiches)
One (1) loaf White bread (any brand, soft not crusty for sandwiches

AXL'S HOT FOOD

Please be prepared for someone to stay till the end of the show to cook hot food. If not possible, please have electric hot boxes near the dressing room area.
-Whole roasted Chicken with mashed potatoes and steamed vegetables (Any)
-Medium Rare Filet Mignon with mashed potatoes (2 portions)
-Caesar Salad (dressing on the side, NO anchovies)
-Spinach salad
-Chicken Broth (Liquid only)
-Cheeseburgers 4
-Spaghetti Pomodoro with Italian Bread and Garlic Bread
In addition, please provide a printed menu of dinner in catering.

HOSPITALITY ROOM
(Installed by 2pm)

Fifteen (15) place setting and silverware to include knifes, forks, spoons and teaspoons
Fifteen (15) large plates
One (1) stack of paper napkin
One (1) tea kettle
One (1) coffee machine
One (1) microwave
One (1) toaster
One (1) blender
One (1) juicer
One (1) large cutting board
One (1) sharp knife
Six (6) real Coffee mugs plus a large stack of hot cups
Six (6) whiskey glasses
Ten (10) shot glasses

Ten (10) highballs glasses
Six (6) large red wine glasses
One hundred (100) red solo cups (500ml hard plastic cups)
Two (2) wine openers
Two (2) beer bottle openers
One (1) pack of drink stirrers
Two (2) Champagne buckets for clean ice
One (1) scoop
One (1) basket of sugar and sweetener selections
One (1) basket of teas to inc English breakfast and throat coat

CONDIMENTS

One (1) salt
One (1) pepper grinder
One (1) bottle of olive oil
One (1) bottle of balsamic vinegar
One (1) bottle of soy sauce
One (1) bottle of salad dressing
Two (2) honey bears (squeezable)
One (1) Jar Mayonnaise Hellmann's
One (1) bottle Ketchup Heinz
One (1) Jar Yellow Mustard
One (1) tub of Butter for sandwiches
One (1) jar of creamy peanut butter
One (1) jar strawberry jelly
One (1) Dozen Assorted Chocolate candy bars (Reeses, Snickers, Crunch, etc)
Two (2) Bags Roasted, salted cashews unopened
One (1) Bag of RAW Almonds unopened
One (1) bag of assorted dried fruits
One (1) cinnamon apple chips
One (1) snap pea snack crisps (calbee) original flavor
One (1)Bag of Fritos or corn chips
One (1) bowl of Assorted sugar free gum (trident) and mints

DRINKS

Refrigerators are preferred. If not, **MUST** provide 2 Large Coolers.

Four (4) Cases of bottled water (1 CASE OF WATER IS 24 BOTTLES)
Ice 12 waters only, the rest room temperature.
Five (5) Cases of Beer in BOTTLES: – (2 Heineken, 1 Stella Artoirs and 2 local)
One (1) Bottle of Patron silver Tequila. No sub (room temp)
One (1) 500ml Bottle of Maker's Mark whiskey (room temp)
One (1) 500ml Bottle of Jack Daniels (room temp)
One(1) 500ml Bottle Jagermeister (on ice)
One (1) bottle of Absolut Vodka (on ice)
Four (4) Bottles Australian Shiraz (Red, no blend)

Two (2) Bottles of Jose Cuervo Margarita mix
Twelve (12) Cans of Diet Coke
Two (6) Cans Diet Dr Pepper or regular
Four (6) Cans Coke
Twelve (12) Bottles of Lemon Lime Gatorade, or similar brand
Four (8) Assorted Monster Energy Drinks
Six (6) bottled Starbucks Frappuccinos (Mocha)
Six (6) bottled Starbucks Frappuccinos (Vanilla)
Three (3) bottles of chocolate milk
One (1) Liter of low fat milk
One (1) Liter of half and half/coffee creamer
One (1) Liter V8 or Tomato juice
One (1) Liters of organic fresh squeezed Orange juice

FRUITS

One (1) basket for fruit and vegetables to be left whole and washed. Must include:
-Two (2) cloves of garlic
-One (1) root of ginger
-Two (2) green chillis
-Six (6) oranges
-Four (4) apples
-Two (2) lemons
-Two (2) limes
-Twelve (12) bananas
-One (1) bunch of seedless green and red grapes
-One(1) lb of blueberries

TRAYS

One (1) large fresh cut vegetable tray (celery, carrots peppers, cucumbers) to be served with a low fat dip

One (1) large fresh cut tropical fruit plate (water melon, pineapple, mangos, whole strawberries)

One (1) Cheese board to include:
-Blue cheese, Brie, Gouda, Cheddar, Goat cheese Low fat Swiss cheese slices. (Please wrap Blue cheese and serve on same board).

One (1) Plate with selection of crackers

One (1) Deli tray for eight (8) people with deli style HAM, HONEY CURED HAM, SALAMI and PROSCIUTTO

One (1) tub of organic Hummus and whole wheat pita
Two (2) wedged limes
Two (2) wedged lemons