

RE: VAN HALEN

Dear Purchaser:

Attached is a rider containing provisions to assure you of a smooth and professional theatrical presentation. All provisions are spelled out in great detail in order to prevent any misunderstandings and to present to your customers the finest in contemporary entertainment.

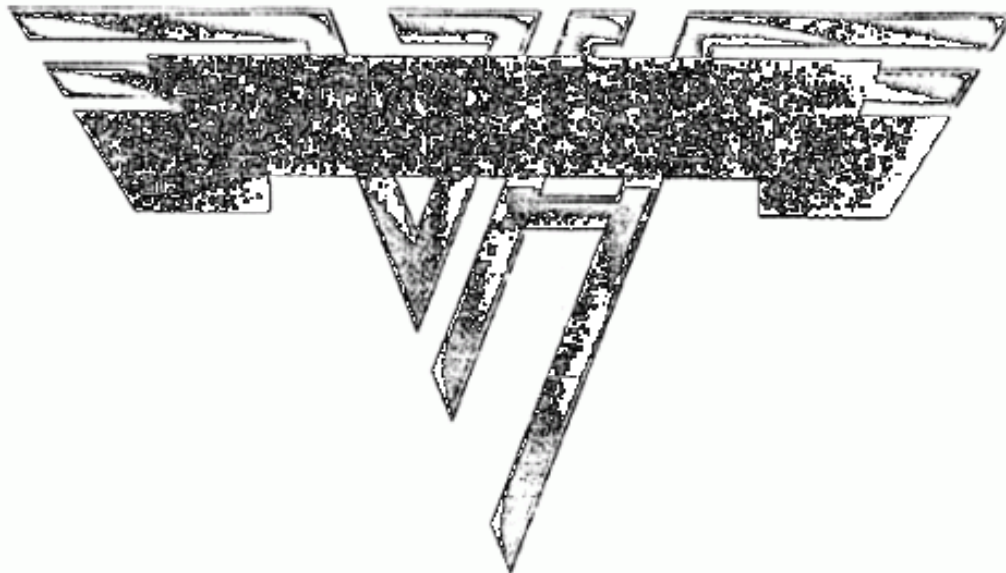
Any immediate questions can be answered by calling Van Halen Productions at (213) 467-4228.

All provisions must be adhered to strictly. Please feel free to contact us at any time should there be any questions.

Looking forward to a successful show.

Sincerely,

Harvey Schaps/Tour Manager
Patrick Whitley/Production Manager



IMPORTANT! PLEASE NOTE!

Dear Purchaser:

As of June 1, 1982, any and all references to and mentions of Van Halen Productions shall be changed to the new and proper title of VAN HALEN TOURING, INC. This especially should be noted where checks and official documents are concerned.

Sincerely,

Noel E. Monk
Personal Manager

NEM/krv

VAN HALEN PRODUCTIONS
6525 Sunset Blvd.
Hollywood, CA 90028
(213) 467-4228

PERSONAL MANAGER

NOEL MONK

TOUR MANAGER

HARVEY SCHAPS

STAGE/PRODUCTION MANAGER

PATRICK WHITLEY

LIGHTING/PRODUCTION DIRECTOR

PETE ANGELUS

SECURITY DIRECTOR

ED ANDERSON

MERCHANDISING MANAGER

PATRICK KELLY

BOOKKEEPER

GAIL LISS

LIGHTING

SHOWLITES, LTD

SOUND

SHOWCO SOUND

BOOKING AGENT

PREMIER TALENT
3 East 54th Street
New York, N.Y. 10022
(212) 758-4900

DRESSING ROOMS

Purchaser agrees to provide and pay for five (5) comfortable and private dressing rooms for Producer's sole use. These rooms shall be clean, dry and well-lit. Heating or air-conditioning shall be provided to maintain a pleasant temperature. All rooms must have electrical outlets. All rooms must be in the same building as the concert hall and accessible to the stage without passing through audience area.

All dressing rooms must be connected to clean lavatories, which contain toilets, sinks and showers, and are supplied with toilet paper, fresh bars of soap, paper towels, and garbage cans. These lavatories must be for Producer's exclusive use.

Dressing rooms must be available by 12:00 noon on the date of the show, and must be large enough for the following uses and furnished as described:

1. Band Hospitality Room Large size, where all required band refreshments should be placed, containing one (1) sofa, six (6) comfortable chairs, two (2) full-length mirrors, two (2) 6'x 3' (six foot by three foot) tables, and private lavatory.
2. Band Room Large size, with electrical outlets, two (2) sofas, six (6) comfortable chairs, one (1) day bed, one (1) 6'x 3' (six foot by three foot) table, and private lavatory.
3. Tuning Room Medium size, containing one (1) 6'x 3' (six foot by three foot) table, four (4) chairs, electrical outlets, and private lavatory. This room must be the same temperature as the stage area, within +5° F.
4. Changing Room Medium size, well-lit, with two (2) full-length mirrors, and private lavatory.
5. Crew Room Large, team-size, of comfortable temperature, with electrical outlets, tables and chairs, and private lavatory. Refreshments for Producer's crew will be served here throughout the day.

All dressing rooms must be lockable, with keys made available to Producer's tour manager/stage manager/security director. Deposit for keys must be paid by Purchaser.

FOOD REQUIREMENTS (CREW)

Purchaser shall pay for and supply at his sole cost and expense the following items the day of each performance of the engagement scheduled herein, for the exclusive use of Producer's representatives. Any food and drink for Union personnel is in addition to that mentioned below and should be provided separately and at promoter's discretion.

NOTE: No beer to be provided until dinner at 6:00 p.m.

Breakfast

To be served at 6:00 a.m. (or at commencement of rigging) and to be sufficient for eight (8) people:

Coffee (40 cup urn)
Tea
Two (2) gallons milk
Two (2) gallons orange juice
Four (4) dozen doughnuts
One-half (½) case Coke
One-half (½) case 7-Up
Four (4) dozen bath-size towels
Six (6) bars soap

To be served at 8:30 a.m. and to be sufficient for twenty (20) people:

Coffee/Tea
Four (4) gallons milk
Two (2) gals. chocolate milk
Two (2) gals. fresh-squeezed orange juice
One (1) gal. grapefruit/apple/grape juice
Two (2) cases 7-Up
Two (2) cases Coke
Two (2) cases assorted other soft drinks
Six (6) dozen various doughnuts
Two (2) toasters
Three (3) loaves of whole-wheat bread
One-half (½) lb. butter and assorted jellies
One (1) dozen hard-boiled eggs
Assorted cereals, to include corn flakes,
raisin bran, fruit loops, etc.
Two (2) dozen English muffins (Thomas's)
Two (2) dozen raisin muffins
Hot cereals (oatmeal)
Plates, knives, forks, spoons, napkins,
salt, pepper, cups, etc.
Assorted fresh fruit

NOTE: All cold drinks should be kept in large buckets and well-iced, with a continuous adequate supply of ice, throughout the day of the show.

(Where feasible, a hot cooked breakfast would be greatly appreciated.)

FOOD REQUIREMENTS (CREW) - cont.

Lunch

To be served at approximately 1:00 p.m. and to be sufficient for twenty-four (24) people:

Soup
Salad
Rolls, whole-wheat bread and butter
Assorted sandwiches (minimum of 44),
ie., BLT, chicken, turkey (fresh,
not pressed)
Chips
Fresh Fruit
Coffee/tea
Six (6) gals. milk
Two (2) gals. chocolate milk
Four (4) gals. orange juice
Various soft drinks

NOTE: Wherever possible, all food should be served in the Van Halen "crew room", and at all times away from public access. In any case, the room should be well-lit, with tables and chairs, and should be kept at a pleasant temperature.

FOOD REQUIREMENTS (CREW) - cont.

Dinner

To be served at approximately 6:00 p.m. and to be sufficient for thirty (30) people, plus four (4) vegetarian meals. An additional five (5) dinners for the band will be required, two of which are vegetarian. (Band meal time after show, time TBA)

Menu

Salad Choice of three dressings, one low fat
Soup Optional
Beverage Two (2) cases 7-Up; two (2) cases Coke; six (6) gals. various juices, including orange juice; six (6) gals. whole milk; two (2) gals. chocolate milk and two (2) cases of beer, one Heineken and one Budweiser. In addition, two more cases of beer, one Budweiser and one Heineken, are to be given to Producer's stage manager at 7:00 p.m.

Main Entrée (choose 1)

Even Days

Roast Beef
BBQ/Fried Chicken
Roast Turkey
Italian (lasagna, spaghetti, etc.)
Pork chops/Stuffed pork chops

Odd Days

Steak
Fried/Roast Chicken
Chinese
BBQ Spareribs
Lamb chops/Rack of lamb

Vegetables (choose 2)

Even Days

Brussels Sprouts
Broccoli
Cauliflower
Mushrooms
Spinach

Odd Days

Peas
Green Beans
Corn
Carrots
Tomatoes

Potatoes (choose 1)

Even & Odd Days

Baked with sour cream
French Fries
Au Gratin
Scalloped
Mashed

Breads (choose 2)

Even & Odd Days

Whole Wheat
Rye
White
Dinner Rolls
Served with Butter & Margarine

Desserts (choose 2)

Pie
Cake
Ice Cream
Sherbet
Fresh Fruit
Jello
Cookies
Puddings
Pastries
Specialties

Misc.

Place settings (not plastic; all forks must have four prongs)
Plates (not china, plastic or paper)
Salt & Pepper (any caterer not providing adequate condiments, utensils or ice will be subject to a \$100.00 fine.)

COFFEE TO BE PROVIDED THROUGH END OF LOAD-OUT

FOOD REQUIREMENTS (BAND)

Purchaser shall provide in the Band Hospitality Room one (1) hour prior to show time, unless otherwise specified, the following refreshments and supplies. When not specified, quantities should be sufficient for four (4) people.

Cold Drinks (on ice)

One (1) case Budweiser beer (12 ounce cans)
Four (4) cases Schlitz Malt Liquor (16 ounce cans)
One-half (½) case Tab diet soda
One (1) case Pepsi
One (1) case Coca-Cola
One (1) case Country Time lemonade
Two (2) cases 7-Up
Twelve (12) bottles Perrier (1 litre size)
Eight (8) quarts Gatorade (non-carbonated, lime flavor)
One (1) gallon fresh-squeezed orange juice
One (1) quart fresh-squeezed grapefruit juice
One (1) quart grape juice
One (1) quart apple juice

NOTE: Please put these drinks on ice in shallow containers, e.g. "bus trays"

Drinks (room temperature)

Two (2) gallons non-carbonated, bottled spring water
Three (3) fifths Jack Daniels Black Label bourbon
Two (2) fifths Stolichnaya vodka
One (1) pint Southern Comfort
Two (2) bottles Blue Nun white wine
One (1) bottle Rose's Lime Juice

NOTE: These drinks to be served at room temperature.

Deli Tray

Assorted fresh meats, including turkey (not pressed), ham, salami, roast beef
➔ Herring in sour cream
3-bean salad
Cole slaw
Potato salad
Fresh-baked breads (with knife and cutting board)
Ketchup, mustard, mayonnaise, butter

Cheese Tray

Assorted fresh, natural cheeses, including jack, muenster, cheddar, brie, mozzarella and pepper cheese
Assorted crackers

Vegetables

Fresh, cut vegetable platter, including carrots, celery, tomatoes, scallions, broccoli and cauliflower
Assorted dips

Fruit

Fresh fruit platter, including apples, oranges, grapes, pears, melons, kiwi fruit and whole bananas

Hot Drinks

Hot coffee (brewed, not instant)
Hot water (for tea)
Lipton tea bags
Natural and herbal tea bags (e.g., Celestial Seasonings)
One (1) lb. Tupelo honey
Twelve (12) fresh lemons (with knife and cutting board)
Cream and sugar

NOTE: Water and coffee must be kept hot continuously with electric hot plates, urns or other suitable devices.

Munchies

Potato chips with assorted dips
Nuts
Pretzels
➔ M & M's (WARNING: ABSOLUTELY NO BROWN ONES)
Twelve (12) Reese's peanut butter cups
Twelve (12) assorted Dannon yogurt (on ice)

Supplies

Forty-eight (48) large, bath-size cloth towels
One hundred (100) cups for cold drinks (16 oz., waxed paper)
Fifty (50) styrofoam cups (minimum 10 oz.) for hot drinks
Plates and bowls (not paper or plastic)
Forks, knives and spoons (metal, not plastic)
Serving utensils, corkscrew, bottle and can openers
Salt and pepper (in shakers)
Tablecloths
Napkins (paper)
Two (2) large bars Ivory soap
➔ One (1) large tube KY Jelly
Three (3) packs Marlboro cigarettes (box)
Ashtrays and matches
Ice (for use in drinks)
Two (2) large garbage cans with plastic liners (for trash)

FOOD REQUIREMENTS (BAND) - cont.

At the end of the performance, Purchaser shall provide a freshly-prepared, sit-down, hot meal for five (5) persons. Three of these meals may duplicate the crew meal menu, and two (2) meals must be vegetarian or Chinese.

All terms of the Contract are specifically accepted by Purchaser unless they are waived, and any such waiver shall be effective only if initialed by both Producer and Purchaser.

VAN HALEN TOURING, INC.

By: _____
Producer

AGREED TO AND ACCEPTED:

By: _____
Purchaser

ADDRESS: _____

OFFICE PHONE: _____

HOME PHONE: _____

RETURN ALL SIGNED COPIES TO PREMIER TALENT.

THIS AGREEMENT MAY BE VOIDED BY PRODUCER UNLESS FULLY EXECUTED BY BOTH PARTIES AND ALL DEPOSITS AND PAYMENTS ARE RECEIVED IN ACCORDANCE THEREWITH.