

The Saucy Cantina Preliminary Technical Information & Touring Specifications

The Saucy Cantina is a touring work with flexible specifications.
This information should be viewed as a general guide only.

Presenters are required to contact Moira Finucane for specifications appropriate to their venue.
contact: info@moirafinucane.com.au

Overview

The Saucy Cantina is a highly physical hybrid of performance art, text based theatre & cabaret. The work can be very simply staged and is flexible for a variety of venues.

The work has been performed in a variety of venues including cabaret rooms, studio style theatres, raked theatres using a mix of raked & table seating, non theatre environments and irregular sized venues.

It is ideally performed in a space that can be set up in a cabaret style: raised stage and table seating. Ideally bar service should be available to patrons of the Cantina. Bars have been set up within theatre spaces for the Cantina.

The work involves foodstuffs and liquids. Carpeted stages and carpeted venue floor in front of stage area should be well covered and waterproofed.

The Saucy Cantina is flexible in its lighting and staging technical requirements. The Saucy Cantina has no live music - it is primarily a theatre work. It does not require microphones. The work uses pre-recorded sound and live unmiked monologues.

We would be grateful for technical information about your venue including lighting stock lists, sound stock lists, floor plans, sections plans.

Touring Information

The Saucy Cantina

Premiere Season

September 1999 The Red Room, Builders Arms, Melbourne

Duration

1 hour 15 minutes, no interval

Touring Party

4 personnel Director, 2 Performers, Technical Manager/Lighting Designer

Venues

Intimate performance venues able to be configured to include cabaret style seating. Including cabaret rooms, studio style theatres, raked theatres using a mix of raked & table seating, non theatre environments and irregular sized venues.

Touring Availability

2005, 2006, 2007

Touring History

Jan 2004, Hong Kong City Festival, Hong Kong (with Yumi Umiuare as C.I.N.D.Y)
July 2002 Brisbane Powerhouse Centre for Live Arts, Brisbane, Australia
March 2002 Adelaide Fringe Festival, Adelaide, Australia
January 2002 Victorian Arts Centre, Midsumma Festival, Melb, Australia
February 2000 The Performance Space, Mardi Gras, Sydney, Australia
September 1999 Builders Arms Red Room, Melbourne Fringe Festival, Melb, Australia

Promotional

Marketing materials and full media kits available now (draft media release, company profile, artist biographies, images, media quotes)

Fee

Contact
Contact
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PO Box 1345
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Royalties

10%

Technical Specifications

The Saucy Cantina has flexible staging & lighting requirements. Basic requirements appear below. Detailed Tech information will be available after receipt of venue plan and tech information. Contact Technical Manager: info@moirafinucane.com

Generic Touring Schedule

Day 1 arrive Day 2 bump-in & tech Day 3 tech rehearsal, dress rehearsal, first performance (for international tours only – 1 day of rest may be required after arrival, please contact us to confirm this.)

No. of shows/week

max 6 per week split buy available.

Venue - Technical Provisions

Times and crew are subject to variation based upon venue. No more than 3 venue techs will be required for 8 hour bump-in and 4 hour bump-out. Dependant on venue, only 1 venue technician may be required. One of these should be familiar with the venue lighting and audio systems and be available to operate SX or LX for the show if required. 1 x ASM may be required for all performances - dependant on venue - and at least one rehearsal. Venue provides all rostra, lighting stock, sound equipment

Company - Technical Provisions

The Saucy Cantina provides all properties, set etc Lighting Plan Staging Plan Technical Manager & Lighting Designer - who will act as SM, LX and SFX operator. Please note sound & light desks must be together to allow Technical Manager to operate LX and SFX. If this is not possible, venue must provide additional operator.

Staging

Audience: seated to 1000-1500mm in front of stage. Tables and Chair seating. Can have raked seating towards rear of space.

Staging Area:

The Saucy Cantina requires a stage area of at least 4000mm wide x 3600mm deep.

Rostra:

The Saucy Cantina uses 4 raised rostra within the stage area (venue to provide). Non-carpeted rostra preferable. Carpeted rostra must be covered with non-slip durable surface and waterproofed. size - flexible - as a guide rostra 1: 400mm high x 3600mm deep x 4000mm across front rostra 2: 1500mm x 1500mm x 200mm high rostra 3: 1000mm x 2000mm x 400mm high rostra 4: a small riser 200mm x 400mm x 400mm

Entrance/exit points:

There are a number of entrance and exits during show. Require at least one entrance/exit point near stage. Can be created by hanging blacks at rear of stage if necessary

Set:

Saucy Cantina set consists of

- A large fold out fan (2000mm x 4000mm wide) which sits on the stage. Total height: approx 3000mm. Fan can be bumped out between shows in venue share.
- a single chair
- a stool for the 'sidekick'
- a menu board All of the above are raised on rostra (3 or 4 depending on venue shape, provided by venue, no more than 600mm high)

Height of Venue/Grid:

Ideally the grid or ceiling level should be over 4000mm above stage floor

Lighting

Adaptable to a range of grids and venue specs. Design will be adjusted to venue specifications & stock. Note: Saucy Cantina Technical Manager to operate LX and SFX. Light and sound desks should be together if possible.

Audio

Basic Stereo desk, 2 x MD or 2 x CD playback. (CD only is acceptable) Standard speaker placement Fold-back and microphones not required Operation in auditorium preferable. Note: Saucy Cantina Technical Manager to operate LX and SFX. Light and sound desks should be together if possible.

Other

Cleaning Notes - Liquid & Food Use during Saucy Cantina: During the work some liquid and foodstuffs are dispersed on the stage and in the area immediately in front of the stage. Whilst some of this is cleaned during the show by performers, stage area must be cleaned immediately following show. Venue to provide ASM for clean up and ideally have running water (bathroom, laundry etc) and wipe down cleaning area close at hand. Costumes require washing nightly, washing facilities in venue or artist accommodation should be provided.

Dressing Rooms/Laundry

Ideally 1-2 dressing room/s with shower will be available to performers near the stage area. Washing and drying facilities are preferred.