

Music Industry Eat & Greet Luncheons Info TAXI Road Rally 2023 Concourse Ballroom (2nd floor)

What is the Music Industry Eat & Greet Luncheon?

The Music Industry Eat & Greet Luncheon is a sit-down lunch where each table of 10 Road Rally attendees get to dine with an industry pro — actually, *several* of them, because we rotate the industry pros around the tables. You should be able to meet 5 or 6 mentors with a range of different music industry backgrounds during the course of your lunch. Not only do you get to meet Producers, Music Publishers, Music Library Owners, Music Marketing Experts, Recording Engineers, Songwriting Experts, Instrumental Composers, Music Supervisors, and A&R people, we also encourage them to accept CDs from you (although it's impossible for us to guarantee they will listen).

We offer a \$300 bonus to the music industry pro who finds the best song, so they are inspired to listen to every song or track they get from the luncheon attendees! They do not offer critiques, but there have been cases in which TAXI members have been contacted by an industry pro following the luncheon. But there's another aspect of the Eat & Greet that I always seem to forget to mention — meeting other songwriters, artists, and composers! So many of THOSE relationships have resulted in collaborations that, in turn, became deals and placements that we'll never fully know the extent to which they have paid off.

Luncheon Tickets are sold in-advance starting on Oct. 10th and usually SELL OUT prior to the Road Rally. They are \$55 per person, per lunch, and you can choose from either a chicken or vegan/gluten-free option. We will not be selling lunch tickets during the Road Rally. Once purchased, the tickets are NON-REFUNDABLE (No Exceptions). To purchase a ticket, call (818) 222-2464 or email memberservices@taxi.com. Below is a full list of each of the menus for the Luncheons.

Below is a list of the Mentors who will be at the Eat & Greet Luncheon tables on **Friday, Nov. 3rd, (12:45pm to 2:45pm)** and **Saturday, Nov. 4th (12:15pm to 2:15pm)**. See Bios on the Master Bio List. Mentor availability subject to change.

Friday, Nov. 3rd (12:45pm – 2:45pm)

Adonis Aletras
Adam Zelkind
Ben McLane Esq
Bob Mete
Chris Long
Chuck Henry
Fett
George Morden
Greg Carrozza
Jacob Nathan
James Kocian
Jeanna Isham
Joe Brandt
John Pearson
Liz Redwing
Madison Tasker
Mason Cooper
Matt Vander Boegh
Nancy Moran
Pedro Costa
Peter Neff
Ronan Chris Murphy
Stephanie Reid
Steve Barden
Steve Bloch

Saturday, Nov. 4th (12:15pm – 2:15pm)

Adonis Aletras
Adam Zelkind
Andrew Jordan
Bob Mete
Chas Ferry
Chris Long
Chuck Schlacter
Fett
George Morden
Greg Carrozza
Jacob Nathan
James Kocian
Jeanna Isham
Jim Thacker
Joe Brandt
John Pearson
Mason Cooper
Nancy Moran
Peter Neff
Randon Purcell
Ronan Chris Murphy
Stephanie Reid
Steve Barden
Steve Bloch
Terry Wollman

Day 1 - Friday, Nov. 3rd, 12:45pm - 2:45pm

Starter:

American field greens salad with cucumber, tomato, pumpkin seeds, and ranch or balsamic vinaigrette dressing

Entrée:

(Chicken Option): Oven-roasted chicken breast in a lemon beurre blanc sauce with a savory rice pilaf and assorted veggies

(Veggie/Vegan/Gluten-Free Option): Fire-roasted vegetables over creamy polenta with a pomodorina sauce

Rolls and butter

Dessert:

Chef's choice along with freshly brewed coffee, decaffeinated coffee, or an assorted Tazo tea

Day 2 - Saturday, Nov. 4th, 12:15pm - 2:15pm

Starter:

Caesar salad – hearts of romaine lettuce with parmesan cheese, garlic croutons and caesar dressing or balsamic dressing

Entrée:

(Chicken Option): Farfalle pasta with grilled chicken, wild mushrooms, vegetables, and mozzarella in a crushed mustard cream sauce

(Veggie/Vegan/Gluten-Free Option): Fire-roasted vegetables over creamy polenta with pomodorina sauce

Rolls and butter

Dessert:

Chef's choice with freshly brewed coffee, decaffeinated coffee, or an assorted Tazo tea