

Elevate your show experience and purchase one of our exclusive accommodation or dining options with your ticket

One-night accommodation in a Deluxe KING Room at Crown Towers Tuesday, Wednesday & Thursday – \$432.50 Friday - \$562.50 Saturday - \$602.50 Sunday - \$442.50 <i>A 10% surcharge will apply to any additional food & beverage charged on a</i> <i>Sunday</i> . One-night accommodation in a Luxe KING Room at Crown Metropol Tuesday, Wednesday &Thursday - \$332.50 Friday - \$457.50 Saturday - \$512.50 Sunday - \$342.50 <i>A 10% surcharge will apply to any additional food & beverage charged on a</i> <i>Sunday</i> . *Prices are per room and for the performance night only. Only standard KING bed hotel rooms are allocated for show package bookings. Occupancy based on <i>two (2) persons. Consecutive night stays cannot be booked at this point, please</i> <i>contact Crown reservations direct for availability and rate information. Rates will</i> <i>vary. Please note the quantity you select is for the amount of rooms required</i> <i>NOT number of guests staying.</i>
Pre-show buffet dinner at Atrium Tuesday, Wednesday & Thursday – \$85.50 Friday & Saturday – \$97.50 Pre-show 3-Course dinner at Modo Mio Friday & Saturday \$84.50 Pre-show 3-Course dinner at Bistro Guillaume Friday & Saturday \$84.50 Pre-show buffet Lunch at Atrium Saturday – \$81.00 Pre-show 3-Course Lunch at Modo Mio Saturday - \$83.00 Pre-show 3-Course Lunch at Bistro Guillaume Saturday - \$83.00

Dining Confirmations and Hotel Reservations will be emailed to patrons approximately 72-hours after transaction. All additions are subject to availability and on select performances only.



Dinner at Atrium Buffet from 5:00pm for a 7:00pm show: Available Tuesday - Thursday Dinner at Atrium Buffet from 5:00pm for a 7:30pm show: Available Friday Dinner at Atrium Buffet from 5:00pm for a 7:30pm show: Available Saturday

Lunch at Atrium Buffet from 12pm for a 2pm show: Available Saturday Matinee



Set in stunning surrounds and located within the Crown Metropol Perth lobby, all-you-can-eat dining has never tasted so good. Featuring five food preparation stations including stunning seafood, a comprehensive Asian section, a wide choice of Western and European dishes, and a dessert section that must be seen to be believed.

Please note: dishes on this menu may contain substances that could have implications for individuals with food-related health concerns, allergies or food intolerances. Gluten free and vegetarian options are available upon request. Visit <u>crownperth.com.au/entertainment</u> closer to the performance date to view the current package menu. Packages are subject to availability.





Sample Dinner Menu – 3 courses

Pre-show dinner from 5:30pm for 7:30pm shows, Friday & Saturday performances Pre-show Lunch from 12pm for a 2pm show, Saturday Matinee

APPETISERS Lightly cured kingfish, limoncello dressing, baby fennel, dill, chilli and Cetara's colatura -or-Cauliflower steak parmigiana

Fried eggplant involtini, ricotta, spinach, smoked scamorza

Main Pumpkin ravioli, sage butter sauce, amaretti crumb -or-Pan fried fish fillet, ligurian sauce -oror Southwest lamb cutlet, pistachio, breadcrumb,

Tuscan herbs, provolone

Dessert

Vanilla pannacotta with berries -or-60g Montasio cheese, fig compote, walnuts, honey

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten)lupin and sulphite preservatives.

We cannot guarantee that any of our products are 100% allergen free.

Vegan and vegetarian dishes available upon request

Above menu is a sample only and subject to seasonal changes or variations.





Sample Menu – 3 courses

Pre-show Lunch at 12pm for a 2pm Saturday performance Pre-show Dinner at 5:30pm for a 7:30pm Friday & Saturday performances

ENTRÉE

Onion Soup, Liaison, Croutons, Gruyère

or

Chargrilled Fremantle Octopus, Citrus Aioli, Chilli, Coriander Salad

MAIN

Half Mount Barker Chicken, Paris Mash, Tarragon Jus

or

Swordfish, Fregola Salad, Watercress, Confit Tomatoes

DESSERT

Rhubarb & Orange Frangipane Tart, Vanilla Bean Ice Cream, Nut Crumb

or

Cheese Board, Trio of Cheeses Fruit & Crackers

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