

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 <b>Crown Towers</b> Tuesday, Wednesday & Thursday – \$432.50 Friday - \$562.50 Saturday - \$602.50 Sunday - \$442.50 <i>A 10% surcharge will apply to any additional food &amp; beverage charged on a</i> <i>Sunday</i> . <b>One-night accommodation in a Luxe KING Room at</b> <b>Crown Metropol</b> Tuesday, Wednesday &Thursday - \$332.50 Friday - \$457.50 Saturday - \$512.50 Sunday - \$342.50 <i>A 10% surcharge will apply to any additional food &amp; 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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