

SHOW PACKAGES

Now You See Me

Crown Theatre 23 January – 1 February 2026

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



Pre-show buffet dinner at **Atrium** Tuesday, Wednesday & Thursday \$86.19 Friday & Saturday \$95.36

Pre-show 3-Course dinner at **Modo Mio** Tuesday - Saturday \$89.25

Pre-show buffet lunch at **Atrium** Tuesday – Friday \$61.72 Saturday \$81.09

Pre-show 3-Course lunch at **Modo Mio** Tuesday - Saturday \$88.23

Dining Confirmations will be emailed to patrons approximately 72-hours after transaction.

All additions are subject to availability and on select performances only.



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Dinner at Atrium Buffet from 5:30pm for a 7:30pm show: Available Tuesday, Wednesday, Thursday & Friday

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

Lunch at Atrium Buffet from 12pm for a 3pm show: Available Tuesday, Wednesday, Thursday, Friday & 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 crownperth.com.au/entertainment closer to the performance date to view the current package menu. Packages are subject to availability.



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Sample Dinner Menu – 3 courses

Pre-show dinner from 5:30pm for 7:30pm shows, Tuesday, Wednesday, Thursday, Friday & Saturday performances

Pre-show Lunch from 12pm for a 2pm show, Saturday Matinee

APPETISERS

Burrata, prosciutto di Parma, cherry tomatoes, housemade toasted focaccia

-orPumpkin ravioli butter, sage
-orPremium course option +\$5
Fried calamari, balsamic aioli

Main

Pistachio crumb lamb cutlets, rocket, provola cheese fondue, rosemary lamb jus

Pan-fried barramundi, braised leeks, sautéed asparagus, salsa verde

Premium course option +\$10 Squid ink spaghetti, crab, cherry tomatoes, garlic, chilli, lemon, bottarga

Dessert

Vanilla pannacotta, berry compote -orTraditional Sicilian cannoli, ricotta, chocolate, citrus zest

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.