

How to plan and stage a successful magic show

The first thing to remember is that for a magic show to really succeed, your guests need to be able to see the magician easily. Magic is after all, a **VISUAL** art form.

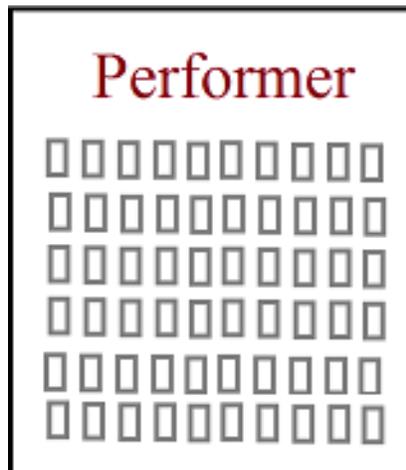
So, the position of the **AUDIENCE** is key to a great show.

The absolute **BEST** arrangement for a magician is to be on stage with adequate lights, sound, and the audience sitting within 10 feet of him in nice neat little rows. Much like you remember from Assembly programs in school

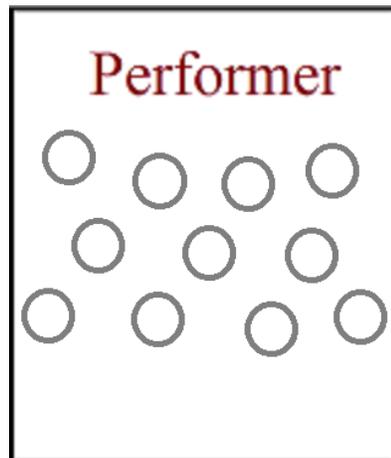
However, in the real world of banquet halls, restaurant meeting rooms, and living rooms, this doesn't happen very often.

But, trying to get as close as you can to the **BEST** arrangement is definitely a worthy goal.

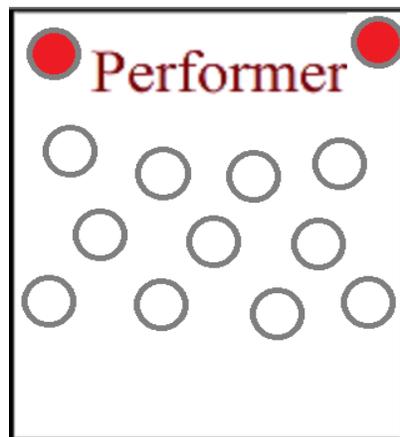
So, this arrangement works great. (Squares are seated spectators)



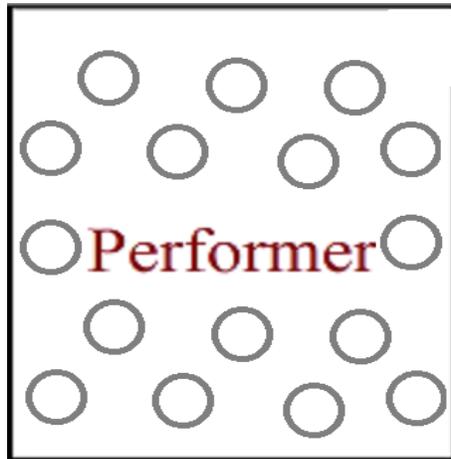
But this one works really well also. (Circles are tables of guests)



This arrangement, actually works very **POORLY**, since the tables (circles in red color) on either side of the magician force the magician to constantly rotate back and forth to ensure the audience at those tables can see everything. This slows down the show considerably.



And this type of arrangement is **EXTREMELY** hard for the magician.



Being surrounded by spectators makes doing magic very hard. It can be done, but the magician really needs to be warned that this is the performing arrangement prior to his/her appearance. (Large mirrors behind/beside the magician cause this problem also.)

Plus, this arrangement means that the magician has to turn in 360 degree circles to ensure everyone can see the magic. Very, very slow.

External factors

You should also consider the handling of food and drink during a performance.

Having the magician perform while your guests eat should be considered a “no-no”.

How can people be expected to concentrate on what a magician is doing while also appreciating the fine food they're eating? Short answer. They can't. So you'll either lose the appreciation for the food, or for the magician...or both. And that's a huge waste of time and money.

Even leaving the bar open during a performance is costly in terms of audience attention. Many members of the audience will be going to and from the bar, which disturbs their neighbors, and prevents them from seeing the start/finish of some of the tricks.

Worse yet, if there's a line at the bar, they may miss 10 or 15 minutes of the show. And in a 45 minute performance that means that some of your guests have missed **ONE-THIRD** of the show.

Even having waiters and waitresses delivering drinks during the show hurts the audience's attention.

The waiters will block some guests views, the taking of orders and dropping off drinks will disturb the guests in the immediate area, as will the counting of money, etc.

While the magician is setting up, announce that the bar service will be halted during the show and that everyone should freshen their drinks at this time. Then at show time, everyone can have a fresh beverage **AND** be able to concentrate on enjoying the show.

If you are having trouble coming up with a reasonable seating arrangement, contact the magician...he/she will be more than willing to work with you on an answer that will satisfy both of you.