



“SMASHING!”

Private Events
at Five Crowns

For more information contact:
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949.760.1115



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Dining Rooms

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Private Dining Rooms

CROWN/NELSON

A grand fireplace casts a warm glow over these inviting rooms. Their relaxed yet sophisticated English style creates a beautiful setting for parties of up to 60 guests.



GREENHOUSE

Our most romantic setting for indoor dining providing great sunlight during the day may be booked alone for daytime parties of up to 40.

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Private Dining Rooms



PATIO & GARDEN

One of Southern California's most popular settings for romantic weddings and events, the beautiful garden and patio allow for both outdoor dining up to 50 guests and cocktail receptions up to 100 guests.

GREENHOUSE, PATIO & GARDEN

The beautiful garden and adjoining patio and greenhouse allow for both indoor and outdoor dining accommodating up to 100 seated and 150 cocktail reception style.



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Private Dining Rooms

BRIGHTON ROOM

Named for England's King George IV's pleasure palace, built in 1782, this whimsical room sports two fireplaces. It is perfect for up to 50 guests. Located upstairs (no elevator available). Not handicap accessible.



HURLEY ROOM

A favorite among those seeking a cozy, intimate space, this room features a fireplace, leaded glass windows and beamed ceiling. It can comfortably accommodate as many as 20 guests. Located upstairs (no elevator available). Not handicap accessible.

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Private Dining Rooms



SIDEDOOR

Traditional English style gastropub at Five Crowns. SideDoor is a separate operation within Five Crowns. Enter on Poppy Street under the big red key and find comfortable and plush couches, banquettes, communal tables and bar seating that can comfortably accommodate up to 80-100 guests.

SideDoor's Shakespeare Room, back-half portion of the SideDoor, is also available as a semi-private room seating up to 40 guests. Please inquire for further details.



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Menus

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Stationed Appetizer Selections

Prices are per guest

Each option includes two pieces per guest

Full orders required based on guaranteed guest count

RACLETTE STATION

\$10 PER PERSON

Raclette Swiss Cheese

served with cornichon, potatoes,
pickled onions

(with Live Attendant fee \$150)

FRUIT DISPLAY

\$12 PER PERSON

Fresh Seasonal Fruit

FARMERS MARKET CRUDITE

\$14 PER PERSON

Crudit , Hummus, Cheese Dip, Herb Remoulade

SELECTION OF CHEESE & CHARCUTERIE

\$16 PER PERSON

Three Selections of Cheese and Two Selections of Meats

served with house-made chutney,
nuts, sourdough and
raisin-nut bread



Prices are subject to a 3% service charge, 7.75% sales tax and server gratuity. We are proud to offer seasonal and sustainable farm-to-table fresh food. Menu selections are subject to change and menu detailing is completed close to your event date when seasonal offerings are available.

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Tray Passed Appetizers

Prices are per guest

Each option includes two pieces per guest

Full orders required based on guaranteed guest count

Select Two: \$18 | Select Three: \$20 | Select Four: \$22

Ahi Tartare

wonton taco

Arancini

fried risotto balls

Avocado Mash

sesame pita chip

Chicken Skewer

chimichurri

Crab & Avocado Mash

sesame pita clup

Fried Mini Chicken Sliders

slaw, pickles

Herb & Cheese Gougères

Meatball Arrabiata

Parmigiano

Mini Beef Burger Sliders

horseradish cream

Seasonal Soup Shooter

(vegan optional)

Shrimp Cocktail

Five Crowns special cocktail sauce

Steak Tartar

potato chip, truffle

Tempura Asparagus Fries

béarnaise aioli

Tomato Crostini

burrata, balsamic

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SideDoor Inspired Food Stations

Prices are per guest

Each option includes two pieces per guest, stationed or family style

Full orders required based on guaranteed guest count

Potato Chips \$6

Stilton Cheese Potato

Chips \$12

crispy prosciutto

Shishito Peppers \$8

garlic, lime

Seasonal Vegetable \$9

Seasonal Salad \$12

Chicken Caesar Salad \$16

little gems, Parmigiano-Reggiano,
croûtons

StilCheddar Mac'n Cheese \$12

Yorkshire Pudding \$3

Selection of Cheese

& Charcuterie \$16

Build Your Own Prime

Rib Chili \$10

Prime Rib Sandwich \$16

au jus, creamy horseradish

Seasonal Salmon \$16

Jidori Chicken \$16

Lobster Tail \$23

4 oz.

Roasted Prime Ribs of Beef \$22

6 oz. cuts, au jus, creamy horseradish

CARVER ATTENDANT \$150

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Brunch Menu

Prices are per guest
20 guest minimum to book this menu

Two-Course Plated: \$40

MAIN COURSE

PRE-SELECT 3,
35+ GUESTS REQUIRE PRE-ORDER

Eggs Florentine

spinach, tomato, hollandaise,
hash browns, applewood
smoked bacon

“Green Eggs & Ham” Benedict

hash browns, applewood smoked
bacon

Buttermilk Waffles

hash browns, applewood smoked
bacon, maple syrup
Maple Syrup Fried Chicken, add on \$4

Seared Salmon Salad

seasonal preparation

Chicken Caesar Salad

little gems, Parmigiano-Reggiano,
croûtons

Prime Rib Sandwich

au jus, creamy horseradish,
house-made chips

DESSERT COURSE

PRE-SELECT 2,
35+ GUESTS PRE-SELECT 1

C.C. Brown’s Hot Fudge Sundae

Hollywood’s classic fudge,
toasted almonds, whipped cream,
vanilla ice cream

Dark Chocolate Soufflé

Devonshire double cream
(available for groups of 20 or less,
\$4 additional fee applies)

Cheesecake

whipped cream, seasonal fruit

Chocolate Molten Cake raspberry
sauce

English Trifle

sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

BRUNCH ADD-ON OPTIONS

Muffins & Scones \$10
butter and house-made jam

SELECT 2

Muffins

Banana, Blueberry, Lemon,
Corn, Bran

Scones

Chocolate Chip, Blueberry,
Cinnamon, Cran-orange,
Lemon Poppy, Currant
(available mid April to early July)

**Granola, Yogurt,
Fruit Display** \$14

Cheese & Charcuterie \$16

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Brunch Buffet

Prices are per guest
20 guest minimum

\$52

BUFFET SELECTIONS

Prime Rib Sandwiches
au jus, creamy horseradish

Eggs Florentine
spinach, tomato, hollandaise

Buttermilk Waffle
maple syrup

Applewood Smoked Bacon

Seasonal Fruit

Hash Browns
ketchup

BRUNCH ADD-ON OPTIONS

Muffins & Scones \$10
butter and house-made jam

SELECT 2

Muffins
Banana, Blueberry, Lemon,
Corn, Bran

Scones
Chocolate Chip, Blueberry,
Cinnamon, Cran-orange,
Lemon Poppy, Currant
(available mid April to early July)

**Granola, Yogurt,
Fruit Display** \$14

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Poppy Menu

Prices are per guest

Two-Course Plated: \$62 | Three-Course Plated: \$72

STARTER COURSE

PRE-SELECT 2, 35+ GUESTS PRE-SELECT 1
INCLUDES BREAD SERVICE

Pride of the Crowns Salad

butter lettuce, bacon, toasted walnuts, Gruyère, croûtons, herbes de Provence dressing

Wedge Salad

baby iceberg, chives, blue cheese, smoked bacon, tomato, egg, Stilton blue cheese dressing

Caesar Salad

little gems, Parmigiano-Reggiano, croûtons

Seasonal Salad

Lobster Bisque

croûtons, chives

Seasonal Soup

MAIN COURSE

PRE-SELECT 4 (INCLUDES VEGETARIAN/
VEGAN ENTRÉE), 35+ GUESTS REQUIRE
PRE-ORDER

Five Crowns Cut (10 oz.)

Rock Salt Roasted Prime Ribs of Beef
mashed potatoes, creamed spinach or
corn, Yorkshire pudding

Jidori Chicken

seasonal preparation and sides

Seared Salmon

seasonal preparation and sides

Seasonal Fish Selection

seasonal preparation and sides

Seasonal Vegetarian/Vegan Entrée

Filet Mignon Tenderloin add \$8

seasonal preparation and sides

Lamb add \$10

seasonal preparation and sides

DUET MAIN COURSE

UPGRADE SINGLE PLATED ENTRÉES,
PRE-SELECT 1 FOR ALL GUESTS

Prime Rib & Chicken add \$8

Prime Rib & Salmon add \$10

Prime Rib & Shrimp add \$12

Prime Rib & Lobster Tail add \$23

*Filet Mignon in place of Prime Rib
add \$8 to prices above

DESSERT COURSE

PRE-SELECT 2, 35+ GUESTS PRE-SELECT 1

C.C. Brown's Hot Fudge Sundae

Hollywood's classic fudge,
toasted almonds, whipped cream,
vanilla ice cream

Dark Chocolate Soufflé

Devonshire double cream
(available for groups of 20 or less,
\$4 additional fee applies)

Cheesecake

whipped cream, seasonal fruit

Chocolate Molten Cake raspberry sauce

English Trifle

sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

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King & Queen Menu

Prices are per guest

Four-Course Plated: \$78

ANTIPASTI COURSE

PRE-SELECT 1

Shrimp Cocktail

cocktail sauce

Crab Cake

Old Bay remoulade, celery
radish salad

Seasonal Vegetarian Crostini

Lobster Bisque

croûtons, chives

Seasonal Soup

STARTER COURSE

PRE-SELECT 2, 35+ GUESTS PRE-SELECT 1
INCLUDES BREAD SERVICE

Pride of the Crowns Salad

butter lettuce, bacon, toasted
walnuts, Gruyère, croûtons,
herbes de Provence dressing

Wedge Salad

baby iceberg, chives, blue cheese,
smoked bacon, tomato, egg,
Stilton blue cheese dressing

Caesar Salad

little gems, Parmigiano-Reggiano,
croûtons

Seasonal Salad

MAIN COURSE

PRE-SELECT 4 (INCLUDES VEGETARIAN/
VEGAN ENTRÉE), 35+ GUESTS REQUIRE
PRE-ORDER

Five Crowns Cut (10 oz.)

Rock Salt Roasted Prime Ribs of Beef
mashed potatoes, creamed spinach or
corn, Yorkshire pudding

Jidori Chicken

seasonal preparation and sides

Seared Salmon

seasonal preparation and sides

Seasonal Fish Selection

seasonal preparation and sides

Seasonal Vegetarian/Vegan Entrée

Filet Mignon Tenderloin add \$8

seasonal preparation and sides

Lamb add \$10

seasonal preparation and sides

DUET MAIN COURSE

UPGRADE SINGLE PLATED ENTRÉES,
PRE-SELECT 1 FOR ALL GUESTS

Prime Rib & Chicken add \$8

Prime Rib & Salmon add \$10

Prime Rib & Shrimp add \$12

Prime Rib & Lobster Tail add \$23

*Filet Mignon in place of Prime Rib
add \$8 to prices above

DESSERT COURSE

PRE-SELECT 2, 35+ GUESTS PRE-SELECT 1

C.C. Brown's Hot Fudge Sundae

Hollywood's classic fudge,
toasted almonds, whipped cream,
vanilla ice cream

Dark Chocolate Soufflé

Devonshire double cream
(available for groups of 20 or less,
\$4 additional fee applies)

Cheesecake

whipped cream, seasonal fruit

Chocolate Molten Cake raspberry sauce

English Trifle

sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

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Family Style Royal Menu

Prices are per guest

Two-Course: \$68 | Three-Course: \$78 | Four-Course: \$88

ANTIPASTI COURSE

PRE-SELECT 1

Shrimp Cocktail
cocktail sauce, cilantro

Crab Cake
Old Bay remoulade, celery
radish salad

Seasonal Vegetarian Crostini

STARTER COURSE

PRE-SELECT 2
INCLUDES BREAD SERVICE

Pride of the Crowns Salad
butter lettuce, bacon, toasted
walnuts, Gruyère, croûtons,
herbes de Provence dressing

Wedge Salad
baby iceberg, chives, blue cheese,
smoked bacon, tomato, egg,
Stilton blue cheese dressing

Caesar Salad
little gems, Parmigiano-Reggiano,
croûtons

Seasonal Salad

Seasonal Appetizer

MAIN COURSE

PRE-SELECT 3

**Rock Salt Roasted
Prime Ribs of Beef**

Jidori Chicken

Seared Salmon

Seasonal Fish Selection

**Seasonal Vegetarian/Vegan
Entrée**

Filet Mignon Tenderloin add \$8

Lamb add \$10

SIGNATURE SIDES

SERVED WITH MAIN COURSE,
PRE-SELECT 3

Mashed Potatoes

Creamed Spinach

Creamed Corn

Yorkshire Pudding

Mac'n Cheese

Seasonal Vegetable

DESSERT COURSE

CHEF'S CHOICE OF 3

Dark Chocolate Soufflé
Devonshire double cream
(groups of 20 or less,
\$4 additional fee applies)

Cheesecake
whipped cream, seasonal fruit

Chocolate Molten Cake
raspberry sauce

English Trifle
sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

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Kids Menu

Price is per guest
12 years of age and under

\$34

FIRST COURSE

Seasonal Fresh Fruit

MAIN COURSE

PRE-SELECT 3

**Rock Salt Roasted
Prime Ribs of Beef**

seasonal vegetables and French fries

Seared Salmon

seasonal vegetable and French fries

Chicken Strips

seasonal vegetable and French fries

Grilled Cheese Sandwich

French fries

Kids Pasta

butter or olive oil, parmigiano

DESSERT COURSE

C.C. Brown's Hot Fudge Sundae

Hollywood's classic fudge,
toasted almonds, whipped cream,
vanilla ice cream



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Dessert Station

Price is per guest

Each option includes two bite-size portions per guest

Full orders required based on guaranteed guest count

\$10 each selection

Flourless Chocolate Cake

powdered sugar

Vanilla Bean Crème Brûlée

Home-made Cookies

PRE-SELECT 1

Chocolate Chip, Oatmeal Raisin,
Peanut Butter or Sugar

Cheesecake

English Trifle

Seasonal Tartlets

SideDoor Donuts

coffee mousse



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Beverages

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Non-Alcoholic Beverages

Non-alcoholic flat fee rate per guest: \$5

Includes soft drinks (sodas, iced tea, lemonade), coffee (regular & decaf) and hot tea and all refills.

Excludes juice, milk, sparkling cider, bottled water, specialty coffees and mocktails, Abita rootbeer and bottled ginger beer

BOTTLED WATER

Large Flat & Sparkling (1L)
\$7

COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Lemonade, Shirley Temple, Iced Tea
\$5

Abita Root Beer & Ginger Beer
\$8

MISCELLANEOUS

Milk \$5

Juice \$5

Martinelli's Sparkling Cider
\$20 per bottle

HOT BEVERAGES

Coffee/Decaf
\$4.00

Hot Tea
\$5.00

Cappuccino, Latte, Espresso, Caffe Americano, Doubles
\$4-\$8

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Craft Cocktails & Mocktails

Ask about seasonal options

Two drinks max for customized craft cocktails & mocktails

Prices vary depending on seasonal selections

CRAFT COCKTAILS

\$16 EACH

CRAFT MOCKTAILS

\$6.50 EACH

RIPPLES CUSTOM DRINK DESIGN PACKAGE

\$300 BEVERAGE FEE + \$150 BARTENDER

The Ripples package includes up to three (3) personalized messages, logos and/or images for your cocktails, mocktails, beers and other beverages



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Alcoholic Beverages

Ask for a copy of our full beverage book for complete details

\$150 bar fee applies per 100 guests

12 BEERS ON DRAUGHT

\$7-\$12 ON AVERAGE

WINE SELECTIONS

Please request our Wine Menu

COCKTAILS

\$13-\$16 "WELL" DRINK AVERAGE

\$16-\$18 "CALL" DRINK AVERAGE

\$24+ "PREMIUM" DRINK AVERAGE

MIMOSA BAR

\$20 PER PERSON

House bubbles with a variety of juice and fresh seasonal fruit garnishes

BLOODY MARY BAR

\$20 PER PERSON,
20 GUEST MINIMUM REQUIRED

House spirits including gin, vodka and tequila with fresh garnishes



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Custom Wine Pairing

Prices are per guest

Our Wine Director is available to select wines to perfectly complement each course of your menu

Tier 1: \$40

Tier 2: \$55

Tier 3: \$70

Fourth course pairing: \$10 supplement

Ask about other custom options



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Private Party Booking Details & Terms

Accommodations:

Five Crowns and SideDoor, a charming replica of one of England's oldest country inns and a Corona Del Mar landmark, offer warm hospitality and cozy fireplaces set among authentic antiques and period paintings. Only a block and half from the world's most beautiful beaches, great for your special event photos, you may enjoy a sunlit greenhouse, colorful English patio and garden, as well as our warm and inviting Brighton & Hurley rooms located on our second floor. Expect the award-winning food and wine, exceptional service and distinctive style that have made it a dining destination since 1965.

Facility Rental:

Outdoor ceremonies are extremely popular at Five Crowns. There is no ceremony site fee when booking the reception to follow, as Five Crowns does not offer ceremony chairs. Please refer to our vendor list for a selection of rental companies for ceremony chairs. Please note that all rented ceremony chairs must be set-up by your vendor or yourselves and need to be foldable and/or stackable. Five Crowns does not set-up nor breakdown equipment/rentals outside of our own. A bridal changing room, our upstairs (stairs only) Hurley room, may be booked, based on availability, for a \$500++ food and beverage minimum for daytime weddings and from \$1,000++ - \$1,500++ additional food and beverage minimum for evening weddings, based on the day of the week. We offer a 4-6 hour event windows for all private events. All events must be completed by 10pm. All guests must depart the event space at the completion of the event

time (as noted on your Contract) or an additional late fee may apply. Five Crowns reserves the right to charge a cleaning fee of \$300 for excessive cleaning needed above and beyond normal restaurant usage. No confetti, rice or petals may be used. Similarly, in accordance with Newport Beach law, no fireworks, including sparklers, are permitted on restaurant property.

Availability:

Our Five Crowns private dining rooms offer seating for intimate groups of 5-20, large groups of up to 150 in addition to full restaurant buyouts up to 200. SideDoor is also available for daytime private events and evening buyouts. All evening buy-outs require corporate approval. Please inquire for further details about hours available to book your special event.

Food & Beverage Minimum:

A contracted food and beverage minimum will be determined based on the date, time and room/s of your special event. All food and beverage minimums are before service charge, tax and 18% or greater server gratuity.

Payment Policy:

In order to book a private room, Five Crowns & SideDoor require a non-refundable retainer equaling 20% of the food and beverage minimum. This retainer will be credited towards the final bill and final payment is due upon completion of the event in the form of cash or credit card only. Five Crowns & SideDoor will accept a company or personal check no later than 2 weeks prior to the event

date and do not accept checks the day of events for final payment. Any return check for any reason will be subject to a \$25 bad check fee. Invoices not paid at the time of the event are considered past due and subject to a late charge of 1.5% per month (or portions thereof). All collections and legal costs associated with late payment for the function will be the sole responsibility of the client.

Retainer & Cancellation Policy:

Cancellation Policy:

A non-refundable retainer equaling 20% of your food and beverage minimum is required to confirm a private party booking. If either party cancels this contract within thirty-one (31) days to sixty (60) days prior to the event date they will pay liquidated damages in an amount equal to 50% of the contracted minimum. If either party cancels this contract within thirty (30) days or less prior to the event date they will pay liquidated damages in an amount equal to 100% of the contracted minimum.

Wedding Cancellation Policy:

A non-refundable retainer equaling 20% of your food and beverage minimum is required to confirm a wedding booking. If either party cancels this contract within ninety-one (91) days to one hundred and twenty (120) days prior to the event date they will pay liquidated damages in an amount equal to 50% of the contracted minimum. If either party cancels this contract within ninety (90) days or less prior to the event date they will pay liquidated damages in an amount equal to 100% of the contracted minimum.

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Private Party Booking Details & Terms

Guarantee:

A guaranteed count of guests must be received by 11:00 AM three (72 hours) business weekdays prior to the day of the event date. Clients will be charged for the final number guaranteed, even if the count decreases. On the day of the event you will be billed for the guarantee or the actual number of guests, whichever is greater. The restaurant will be prepared to serve 5% over your final count. If additional guests attend, we will do our best to accommodate them in your private event room or make other arrangements for them in another area of the restaurant if available.

Billing:

All food and beverage is subject to 3% service charge, sales tax and 18% or greater server gratuity. You will be charged for your finalized guaranteed number (due 72 weekday hours prior) and for any additional guest(s) which attend above the guarantee. Final payment must be Cash, Credit Card or Direct Bill Voucher at time of the event. Per CA State law it is the policy of Lawry's Restaurants and Five Crowns to not mandate an automatic gratuity for any event. As a courtesy, we do allow the guest to determine the server gratuity ahead of time although we recommend 18% - 22%. Tax exempt organizations must provide a copy of the current tax exempt letter or card from the applicable state or federal agency, a minimum of 2 weeks prior to the event. We reserve the right to make any necessary service charge, gratuity and billing adjustments to your event check up to five business days following the completion of your event based on the signed contractual agreement. Service charge and server tip is subject to change.

Lawry's VIP Rewards:

VIP Reward members will receive points for all food and beverage purchased at their private party. However, double point certificates may not be used for private parties regardless of the nature of the certificate. Up to \$500 in rewards may be used towards payment for private parties. It's up to our clients

to manage their rewards and use them before they expire.

Menu:

We are proud to offer seasonal and sustainable farm-to-table fresh food. Menu detailing must be completed prior to invitations going out and is due no later than the Friday three weeks prior to your event date. We do not offer tastings but you are welcome to come dine in our restaurant to try our food seven days a week. Please keep in mind we are happy to customize a menu to fit your needs. While menu selections are subject to change, menu prices are guaranteed upon signature of contract, outside of service charge, tax and beverages (including wine as varietals and vintage availability may change). For parties 35 and under you may narrow down your menu selections and guests will order from a custom preset menu the night of the event. Five Crowns offers personalized menu cards at \$4 each or you may choose to print your own. For parties 35 and over you must preselect each course (one starter option and one dessert option only) and provide us with your guests' entrée counts (four options max, including a vegetarian/vegan option) no later than the Friday two weeks in advance of your event date. In addition, you will be required to provide an escort sign, table numbers and individual place cards, pre-set at each place setting, with the guest's names and their entrée selections clearly noted.

Dessert Fee:

A \$5 per person dessert fee will apply for any cake and/or desserts brought in from an outside bakery. We also require (3) documents in order to bring in outside desserts which include 1) copy of your order form or receipt 2) copy of the baker's liability insurance and 3) copy of the baker's CA state health permit.

Beverages:

We offer a complete selection of cocktails, beer, wine and champagne which you may

pre-select or select the night of your event. All beverages are subject to change, pricing and inventory, including wine and champagne and must be purchased through Five Crowns and SideDoor. A \$150 bartender fee applies per 100 guests for all events.

Alcohol Consumption:

Service of alcoholic beverages is a revocable privilege extended to us by the State. This privilege includes the responsibility to refuse service of alcoholic beverages to minors or intoxicated persons. Therefore, Five Crowns (LRI) retains the right to refuse service to any person in its sole and absolute decision.

Event Coordination:

Please note our Sales & Marketing Manager is not your Event Coordinator. If you desire an Event Coordinator to assist you with all of your event planning and day of coordination we are happy to refer you to our favorite Event Coordinators from our vendor list. While we do not require you to hire an Event Coordinator we highly recommend it. Please also note we cannot guarantee which member of management, including the Sales & Marketing Manager, will be on site the day of your event. We can guarantee that our outstanding private party serving staff, with years of experience and outstanding reviews, will be available to assist you during your event.

Décor and Setup:

Five Crowns offers a selection of complimentary votive candles in addition to our beautiful place settings, flatware and glassware as well as existing tables and chairs with white table linen and napkins for your event. We are happy to assist or recommend many of Orange County's best vendors offering your event additional flare from florists, cakes and pastries, photographers, lighting, musicians and more. Please inquire for a copy of our vendor list. We are happy to provide a floor plan to specify your event layout details.

For more information contact:

Alison Robbins
Sales and Marketing Manager
ARobbins@LawrysOnline.com
949.760.1115



Private Party Booking Details & Terms

Vendors:

Five Crowns is happy to provide you with a copy of our preferred vendor list. The client is responsible for booking & paying vendors directly. Five Crowns does not store nor take responsibility of vendor or your property. All vendors must supply their own set up equipment including ladders, power strips and extension cords. All clients must select DJ's and/or live musicians/bands from the Five Crowns vendor list unless booked via an event planner and discuss with them the 10:00 PM noise ordinance law in the city of Newport Beach. A Five Crowns manager has the right to ask the DJ and/or live musicians/bands to lower or shut off their music if they are not cooperating. For all events that book the Patio room & Garden pipe and drape (to block the sliding glass Greenhouse wall) must be rented when hiring a DJ or Live Band. Due to insurance regulations, no drone flight is permitted over any part of the building or grounds, including the parking lot and outside areas. Please see dessert vendor requirements above under Dessert Fee.

Audio/Visual:

We are happy to offer a cordless microphone when booking the Greenhouse, Patio and Garden room and a projection screen for any room (no projector), free of charge, based

on availability. For additional A/V equipment needs please refer to our vendor list. Due to city of Newport Beach noise ordinances DJ or Live music must end at 10pm. House music or a playlist from a smart device may be played after this. Five Crowns management reserves the right to alter the volume level of any audio device or live DJ so that said ordinances are not violated and resulting fines are avoided. All clients and their vendors are responsible for providing their own extension cords (minimum two required, 50' (each) strongly suggested), power strips, batteries and power cables for any devices or gear brought into the restaurant for private events. Five Crowns cannot provide any of this equipment.

Loading and Unloading:

All vendors must load in and out the day of the event from our Poppy Street back dock gates. You will be given instructions on how to move any necessary party supplies in and out of the building based on the size and amount of said supplies. Neither clients nor guests may use the loading dock but rather will be directed to use our standard main entrances/exits. All load-outs must be completed at the end of the event and within the amount of time listed on your Five Crowns contact. A \$300 late fee will apply if any of your vendors and you do not load out at completion of the event. You and your vendors may begin load-in and set

up two hours prior to your event start time for weddings and one hour prior to start time for all other events. When you arrive, tables will be placed according to your predetermined floor plan, but tables will not be set with plate and glassware. Service staff will complete final room set-up when they arrive on duty two hours prior to the start time of your event. If an earlier load-in time is desired please inquire. Earlier start times will incur an additional \$150/hour/person fee and require a one hour minimum and are available no earlier than 8:30 AM. Please note that early load-in requests will be granted based on availability and staffing.

Parking:

Five Crowns and SideDoor are happy to offer valet parking at a charge of \$8 per vehicle (subject to change by LAZ) for events which does not apply towards your contracted food and beverage minimum and may be paid in cash or credit card directly to the valet attendant. You may choose to host valet parking or have your guests pay on their own. The valet service is provided by a third party, LAZ Parking, and Lawry's Restaurants, Inc. does not assume any liability for any vehicle(s) and/or belongings left in the custody of the Valet Service and/or their agents. All billing will be arranged directly through LAZ Parking and is subject to change by LAZ. Additionally, if there is self-parking available, Lawry's Restaurants, Inc. does not assume any liability for any vehicle(s) and/or belongings left in the car. LAZ parking pricing is subject to change.

For more information contact:

Alison Robbins
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