



**WHY CHOOSE FIVE CROWNS
FOR YOUR WEDDING CEREMONY OR RECEPTION?**

- Wedding ceremonies, receptions and rehearsal dinners are a specialty of Five Crowns.
- We have a staff of trained professionals whose goal is to ensure that you and your family relax and enjoy every moment of this special occasion.
- Our setting is perfect - Featuring the warmth of an English country home with a spectacular outdoor garden and patio. A wonderful background for your wedding photography.
- Our executive chef has created a series of wedding buffets that are both pleasing to the eye and palette.
- Enjoy the convenience of being married and having the reception at the same location.
- Our location is ideal for out of town guests - Within three miles we have some of the best hotels in Newport Beach.
- We offer excellent private dining rooms in which to host your rehearsal dinner party.
- There is ample parking for all guests and valet parking can be arranged upon request.
- All charges for your wedding reception will be discussed in detail when finalizing your arrangements.
- Our catering staff can assist you with recommendations for:

Photographers

Musicians

Hotel accommodations

Calligraphers

Clergyman

Florists

Wedding cakes

Limousines services

Ice carvings

Valet service



DAYTIME WEDDING ARRANGEMENTS

ACCOMMODATIONS - Five Crowns is located in Corona del Mar and offers one of the most unique settings in the Orange County area. The interior of the restaurant has the warmth and inviting atmosphere of an English country home with a spectacular outdoor Garden that is a perfect setting to celebrate your wedding vows.

AVAILABILITY - The entire restaurant is available from 10:00am to 4:00pm Monday through Saturday for wedding ceremonies and receptions. We also can accommodate a small intimate wedding party at other times, depending on the size of the group. Valet parking can also be arranged during the day for an additional fee.

MENU SELECTIONS - The Executive Chef has developed a series of menus designed specifically for wedding receptions. We also offer custom designed buffets and formal sit down luncheons and dinners. You are welcome to bring in your own cake. A 3.00 per person cake cutting charge will apply. Five Crowns does have the ability to custom make your wedding cake.

BAR ARRANGEMENTS - We offer complete cocktail, wine and champagne service for wedding receptions and all charges will be added to the final bill. We request that a guarantee be met of at least two hundred dollars in bar sales or a one hundred dollar bartender fee will be charged. All alcoholic beverages including wine and champagne must be purchased through Five Crowns. **Five Crowns reserves the right to limit consumption of alcoholic beverages.**

FACILITY CHARGE - Outdoor ceremonies are extremely popular at Five Crowns. The ceremony/reception set up fee is one thousand dollars. For a group hosting just the wedding reception a fee of nine hundred dollars will be charged for the facility.

FINAL ARRANGEMENTS - All wedding arrangements (menu, table layout, liquor/wine selections, etc.) should be completed at least two weeks prior to your wedding date. A guaranteed number of guests attending is required one week in advance of your function. The restaurant will be prepared to serve 10% over the guarantee.

FINANCIAL RESPONSIBILITY - All food and beverages served for a wedding reception are subject to a 8.75% sales tax, 20% gratuity and 1% Service Charge. We also require full payment of the estimated charges be made two weeks prior to the scheduled event. A minimum sales guarantee of four thousand dollars, food and beverage and facility fee, is required.

ADVANCE DEPOSITS - A deposit amount of two thousand dollars is required to confirm your wedding reception date. This deposit is non-refundable. The deposit amount will be credited to your final bill.



WEDDING RECEPTION BUFFET No. 1

Passed Hors d'Oeuvres :

Blistered Cherry Tomato & Caciocavallo Bruschetta
Prosciutto and Parmigiano Reggiano grissini
Chilled Corn Soup, minted English Peas

Cold Preparations

Grilled Green Beans
with Sherry Shallot Dressing

Salad of romaine
with a Garlic and Caper Vinaigrette

Provençal potato salad
Black Olives, Summer Herbs

Hot Preparations

Roasted Jidori Chicken
with Chili, Garlic and Sweet Wine

Salt Roasted King Salmon
with White Corn, Crème Fraiche and Dill

Slow Roasted Prime Ribs of Beef
Creamed Spinach, Au Jus, Whipped Cream Horseradish

Beverage Station

Coffee, Iced Tea and Hot Tea Service

Menu subject to change based on seasonality

\$42.50 per person plus tax, gratuity and service charge



WEDDING RECEPTION BUFFET No. 2

Passed Hors d' Oeuvres -(Select 3)

- Blistered Cherry Tomato & Caciocavallo Bruschetta
 - Chilled Corn Soup, Marinated Fresh Figs
- Butternut Squash Arancini, Sage Pesto, Goat Cheese
- Selection of Artisanal Domestic Cheeses and Charcuterie

Buffet

Salad of Haricort Verts

Summer Herbs, Sun gold Tomatoes, Ricotta Salata

Provençal Heirloom Potato Salad

Nicoise Olives, Marjoram, Extra Virgin Olive Oil

Salt Roasted Salmon

Carved Prime Ribs of Beef

Whipped Cream Horseradish, Au Jus

Grilled Little Chickens

Summer Herbs, Chili, Garlic and Sweet Wine

Beverage Service

Coffee, Hot Tea Service and Iced Tea

Menus subject to change based on seasonality.

\$47.50 per person plus tax, gratuity and service charge



WEDDING RECEPTION LUNCHEON No. 3

Hors d'Oeuvres - (Select 3)

- Blistered Cherry Tomato & Caciocavallo Bruschetta
 - Chilled Corn Soup, Marinated Fresh Figs
 - Butternut Squash Arancini, Sage Pesto, Goat
- Selection of Artisanal Domestic Cheeses and Charcuterie

Served First Course

Seasonal Salad -

Selected by our Executive Chef

Served Entrees -(Select 2)

(Price includes hors d'oeuvres, garden salad, bread service, and appropriate accompaniment)

Roast Prime Ribs of Beef

Served in the traditional manner with creamed spinach and Yorkshire pudding

Fresh Fish

Chef's Choice - selected for its freshness and seasonal availability
Prepared according to current menu offering

Roasted Baby Chicken

Jus and Seasonal Vegetables

Menu subject to change based on seasonality

\$60 per person plus tax, gratuity and service charge



REFERRAL LIST

<u>CAKE</u>	Savoie's Fare Pastry	Jacques Savoie	949-240-6613
	The Confectionist	Linda Geffeney	949-720-9362
	Simply Layered Cake Design	Christy Platt www.simplylayered.com	562-209-4474
	Tomgirl Baking Company	Lisa Tom	714-969-8556
<u>CLERGY</u>	Non-Denominational	Rev. Bruce Danzara	949-337-8888
	Non-Denominational	Reverend Michael	949-494-4200
	Non -Denominational	Rev. Russ Williams	949-770-7602
<u>D.J</u>	American Mobile Music	Bob & Julie	949-249-8586
	DJ Todd	Todd	949-275-0409
<u>FLORIST</u>	Urban Gardener	Tiffany Greenleaf	949-642 2949
	French Buckets	Susanna	949-759-0404
<u>HARPIST</u>	Ellis S. Choate	Ellie Choate	562-422-9996
<u>MUSIC</u>	Wedding Music Services	Diane D'Itri	949-643-9157
<u>PHOTOGRAPHERS</u>	John Blom Photography	John Blom	949-675-3130
	Younglove Photography	Grant Younglove	714-444-0094
	Rafael Photography	Rafael	949-459-1427
	Cloud 9 Photography	Yun Wang	714-257-9467
<u>VIDEOGRAPHER</u>	Ashley Productions	Marc Lehman	714-965-2939
	Encore Video Services	Dave	714-964-6947
<u>CALLIGRAPHER</u>	Link Mathewson	Link	949-675-5525