



“SMASHING!”

Private Events *at Five Crowns*

For more information contact:

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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 54 guests. 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. 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 AND CHARCUTERIE

\$14 PER PERSON

Three Selections of Cheese and Two Selections of Meats

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



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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 for \$16 | Three for \$18 | Four for \$20

Avocado Mash

sesame pita chip

Wild Mushroom & Cheese Crostini

Tomato Cheesecake Tart

ricotta, basil

Chicken Skewer

chimichurri

Herb & Cheese Gougeres

Seasonal Soup Shooter (Vegan Optional)

Ahi Tartare "Taco"

Steak Tartar

potato chip, truffle

Arancini

Tempura Asparagus Fries

béarnaise aioli

Crab and Avocado Mash

sesame pita chip

Shrimp Cocktail

Five Crowns special cocktail sauce

Mini Burger Sliders

horseradish cream

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SideDoor Inspired Food Stations

Prices are per guest. Each option includes two pieces per guest.

Offered stationed or family style.

Full orders required based on guaranteed guest count.

\$12 SELECTION/PERSON

Shishito Peppers

Seasonal Salad

Seasonal Vegetable

StilCheddar Mac'n Cheese

Stilton Cheese or
Plain Potato Chips
optional crispy prosciutto

Chicken Caesar Salad

\$14 SELECTION/PERSON

Shrimp Cocktail

Five Crowns special cocktail sauce

Selection of Cheese and
Charcuterie

Jidori Chicken

Fish N' Chips

Lobster "PoBoy"
slaw, mayo, onion,
buttered brioche bun

Prime Rib Sandwich
au jus, creamy horseradish

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Brunch Menu

20 guest minimum to book this menu

Two-Course: \$40 per person

MAIN COURSE

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

Eggs Florentine

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

“Green Eggs and 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

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)

Seasonal Crème Brûlée

Dark Chocolate Brownie

marshmallow brûlée,
graham cracker, fudge

English Trifle

sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

BRUNCH ADD-ON OPTIONS

Muffins and Scones

butter and house-made jam
\$8 per person

Granola, Yogurt, Fruit Display

\$14 per person

Cheese and Charcuterie

\$14 per person

Prices are subject to a 2% 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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Brunch Buffet

20 guest minimum to book this menu

\$52 per person

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 and Scones

butter and house-made jam

\$8 per person

Granola, Yogurt, Fruit Display

\$14 per person

Cheese and Charcuterie

\$14 per person

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Poppy Menu

Service includes bread presentation

Two-Course Plated (select any two courses): \$62 per person

Three-Course Plated: \$72 per person

STARTER COURSE

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

Pride of the Crowns Salad

greens, toasted walnuts, gruyere,
smoked bacon, croutons
Herbes de Provence vinaigrette

Wedge Salad

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

Lobster Bisque

croutons, chives

Seasonal Salads

Seasonal Soups

MAIN COURSE

PRE-SELECT 3,
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

Seasonal Fish Selection

seasonal preparation and sides

Seasonal Vegetarian Entree

Filet Mignon Tenderloin

seasonal preparation and sides
add \$8

Lamb

seasonal preparation and sides
add \$10

DUET MAIN COURSE

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

Prime Rib & Chicken

add \$8 per person

Prime Rib & Salmon

add \$10 per person

Prime Rib & Shrimp

add \$12 per person

Prime Rib & Lobster Tail

add \$18 per person

*Filet Mignon in place of Prime Rib
add \$8 per person 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)

Seasonal Crème Brûlée

Dark Chocolate Brownie

marshmallow brûlée,
graham cracker, fudge

English Trifle

sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

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King & Queen Menu

Service includes bread presentation

Four-Course Plated: \$78 per person

ANTIPASTI COURSE

PRE-SELECT 1

Shrimp Cocktail
cocktail sauce

Crab Cake

Seasonal Vegetarian Crostini

**Seasonal Vegetarian
Gazpacho Shooter**

Lobster Bisque
croutons, chives

Seasonal Soups

STARTER COURSE

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

Pride of the Crowns Salad
butter lettuce, toasted walnuts,
gruyere, smoked bacon, croutons
Herbes de Provence vinaigrette

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

Seasonal Salads

MAIN COURSE

PRE-SELECT 3,
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

Seasonal Fish Selection
seasonal preparation and sides

Seasonal Vegetarian Entree

Filet Mignon Tenderloin
seasonal preparation and sides
add \$8

Lamb
seasonal preparation and sides
add \$10

DUET MAIN COURSE

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

Prime Rib & Chicken
add \$8 per person

Prime Rib & Salmon
add \$10 per person

Prime Rib & Shrimp
add \$12 per person

Prime Rib & Lobster Tail
add \$18 per person

*Filet Mignon in place of Prime Rib
add \$8 per person 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)

Seasonal Crème Brûlée

Dark Chocolate Brownie
marshmallow brûlée,
graham cracker, fudge

English Trifle
sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

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Family Style Royal Menu

Groups of 100 or less only

Service includes bread presentation

Pricing (per person):

Two-Course:
\$68

Three-Course:
\$78

Four-Course:
\$88

ANTIPASTI COURSE

PRE-SELECT 1

Shrimp Cocktail
cocktail sauce, cilantro

Crab Cake
remoulade, apple-slaw

Seasonal Vegetarian Crostini

Seasonal Vegetarian
Gazpacho Shooter

Lobster Bisque
croutons, chives

Seasonal Soup

STARTER COURSE

PRE-SELECT 2

Pride of the Crowns Salad
greens, toasted walnuts, gruyere,
smoked bacon, croutons, herbes de
provence vinaigrette

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

Seasonal Salads

Seasonal Appetizers

MAIN COURSE

PRE-SELECT 3

Rock Salt Roasted
Prime Ribs of Beef

Jidori Chicken

Seasonal Fish Selection

Seasonal Vegetarian Entree

Filet Mignon Tenderloin
add \$8.00

Lamb
add \$10.00

SIGNATURE SIDES

SERVED WITH MAIN COURSE,
PRE-SELECT 3

Mashed Potatoes

Creamed Spinach

Creamed Corn

Yorkshire Pudding

Mac'n Cheese

Seasonal Vegetable

DESSERT COURSE

PRE-SELECT 3

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

Seasonal Crème Brûlée

Dark Chocolate Brownie
marshmallow brûlée,
graham cracker, fudge

English Trifle
sponge cake, pastry cream, berries

Seasonal Desserts

Seasonal Fresh Fruit

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Kids Menu

Offered to kids 12 years of age and under

\$34 per child

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

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

Prices are per guest. Each option includes two bite-size portions per guest.
Full orders required based on guaranteed guest count.

\$10 each selection per person

Dark Chocolate Brownies

marshmallow brûlée,
graham cracker crust

Vanilla Bean Crème Brûlée

Home-made Cookies

Meringue Bites

Cheesecake

Pots du Crème

dark chocolate, milk chocolate,
vanilla or butterscotch

Seasonal Tartlets

SideDoor Donuts

coffee mousse



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Beverages

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Non-Alcoholic Beverages

Non-alcoholic flat fee rate: \$4 per person

Includes soft drinks (sodas, iced tea, lemonade), coffee and hot tea and all refills

Excludes juice, sparkling cider, bottled waters and specialty coffees and mocktails

BOTTLED WATER

Large Flat & Sparkling

\$6.50

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Lemonade & Shirley Temples. Iced Tea

\$3.50

Abita Root Beer

\$4.50

MISCELLANEOUS

Milk

\$3

Cranberry, Orange, Tomato

\$4 per glass

Martinelli's Sparkling Cider

\$10 per bottle

HOT BEVERAGES

Coffee/Decaf

\$2.75

Hot Tea

\$2.75

Cappuccino, Latte, Espresso, Caffe Americano, Doubles

\$3-\$6

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Craft Cocktails & Mocktails

Please inquire for seasonal options
Pre-select two drinks max per event

Prices vary depending on seasonal selections

Craft Mocktails
\$6.50 each

Craft Cocktails
\$13-\$16 each



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Alcoholic Beverages

Please inquire for a copy of our full beverage book for further 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

\$18+ "PREMIUM" DRINK AVERAGE

MIMOSA BAR

\$20 PER PERSON

house champagne 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

Allow our Wine Director to hand select perfectly paired wines to complement each course of your menu.

We proudly offer three tiered pairings:

Tier 1: \$30 per person

Tier 2: \$45 per person

Tier 3: \$60 per person

Fourth course pairing: \$10 supplement

Other custom options are available



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Private Party Booking Details

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. 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 window 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. 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 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

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.

Billing:

All food and beverage is subject to a 2% service charge and sales tax. 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%. If you would like to specify the amount of the gratuity on your check in advance, please consult with our Sales & Marketing Manager. 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.

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.

Menu:

We are proud to offer seasonal and sustainable farm-to-table fresh food. Menu detailing is completed close to your event date when seasonal offerings are available. 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 or under you may narrow down your selections for guests to order from the night of from a needed menu card provided by Five Crowns at \$4 each or provided by the client. For parties 35 and over you must preselect each course (1 starter option only and 1 dessert option only) and provide us with your guests' entrée counts (4 options max including a vegetarian option) no later than two weeks in advance of your event date. In addition, you will be required to provide an escort sign, table #'s and individual place cards, pre-set at each guest's 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 or dessert brought in from an outside company.

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 including wine and champagne 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 that our Event Manager, when applicable, and our Sales & Marketing Manager are 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 your Event Manager and your 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 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.

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Private Party Booking Details

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 coordinator 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. Due to insurance regulations, no drone flight is permitted over any part of the building or grounds, including the parking lot and outside areas.

Audio/Visual:

We are happy to offer a cordless microphone and projection screen (no projector), free of charge, for your private event 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 at the time of event completion and must be completed within a given amount of time provided 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. 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 fee and require a one hour minimum and are available no earlier than 8am. Please note that early load-in requests will be granted based on availability

Parking:

Five Crowns and SideDoor are happy to offer valet parking at a charge of \$7 per vehicle for events. 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.

For more information contact:

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