



“SMASHING!”

*Private Events*  
at Five Crowns

*For more information contact:*  
Alison Robbins  
Sales and Marketing Manager  
ARobbins@LawrysOnline.com  
949.760.1115



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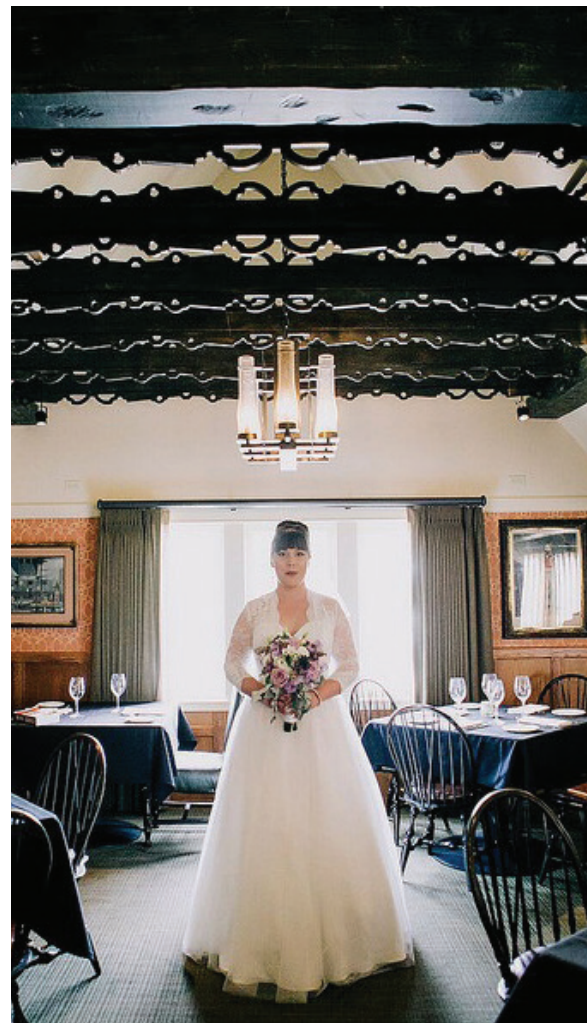
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# Dining Rooms

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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.



CRISTYN



### 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 is available for private party bookings Monday through Saturday 8am – 3pm only. You may also inquire for buyouts.



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# Menus

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## Stationed Appetizer Selections

Full orders required to book these menu items

### 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



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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## *Tray Passed Appetizers*

Select Two for \$16

Select Three for \$18

Select Four for \$20

### **Avocado Mash**

sesame pita chip

### **Wild Mushroom Crostini**

### **Tomato Cheesecake Tart**

ricotta, basil

### **Chicken Skewer**

chimichurri

### **Herb & Cheese Gougeres**

### **Seasonal Soup Shooter**

(Vegan Optional)

### **Ahi Tartare “Taco”**

### **Steak Tartare, 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*

Offered stationed or family style  
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### **\$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 Brulee

#### 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

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## Hazel Lunch Menu

Service includes bread presentation

Two-Course Plated (select any two courses): \$46 per person

Three-Course Plated: \$56 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

crème fraiche, chives

#### Seasonal Salads

#### Seasonal Soups

### MAIN COURSE

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

#### Rock Salt Roasted Prime Ribs of Beef (8 oz.)

mashed potatoes, creamed spinach  
or corn, Yorkshire pudding

#### Jidori Chicken

seasonal preparation and sides

#### Seasonal Fish Selection

seasonal preparation and sides

#### Seasonal Vegetarian Entrée

#### Filet Mignon Tenderloin

seasonal preparation and sides  
add \$8

#### Lamb

seasonal preparation and sides  
add \$10

### 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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## Poppy Dinner Menu

Service includes bread presentation

Two-Course Plated (select any two courses): \$58 per person

Three-Course Plated: \$68 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

crème fraîche, 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

### 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 Dinner Menu

Service includes bread presentation

Four-Course Plated: \$76 per person

## ANTIPASTI COURSE

PRE-SELECT 1

### Shrimp Cocktail

cocktail sauce

### Crab Cake

### Seasonal Vegetarian Crostini

### Seasonal Vegetarian

### Gazpacho Shooter

### Lobster Bisque

crème fraiche, 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

## 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: \$58/lunch \$68/dinner	Three-Course: \$68/lunch \$78/dinner	Four-Course: \$78/lunch \$88/dinner
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### ANTIPASTI COURSE

PRE-SELECT 1

**Shrimp Cocktail**  
cocktail sauce, cilantro

**Crab Cake**  
remoulade, apple-slaw

**Seasonal Vegetarian Crostini**

**Seasonal Vegetarian  
Gazpacho Shooter**

**Lobster Bisque**  
crème fraiche, 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

Served with  
**SIGNATURE SIDES**  
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

Offered in bite-sized portions  
Full orders required to book these menu items

\$10 each selection per person

Dark Chocolate Brownies,  
Marshmallow Brulee,  
Graham Cracker Crust

Vanilla Bean Crème Brûlée

Home-made Cookies

Meringue Bites

Cheesecake

Pots du Crème  
dark or milk chocolate,  
vanilla or butterscotch

Seasonal Tartlets

SideDoor Donuts,  
Coffee Mousse

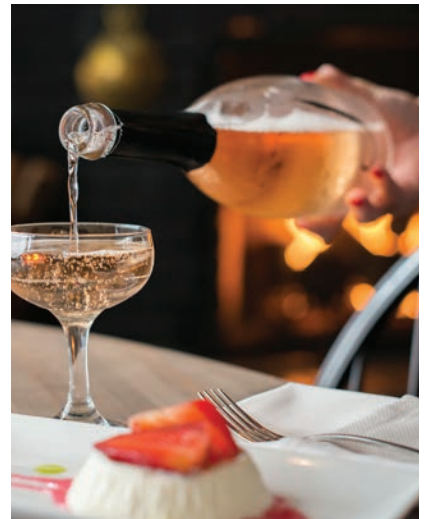


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# *Beverages*

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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

### 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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## Wine List

By the bottle

### SPARKLING

Drusian Prosecco di Valdobbiadene DOCG Brut, Italy	\$55
Domaine Carneros, Brut, Los Carneros, California	\$62
JCB, No. 21, Brut, Bourgogne, France	\$65
Mirabelle by Schramsberg, Brut Rose, California	\$75
Schramsberg, Blanc de Blancs, North Coast, California	\$80
Taittinger, Brut La Francaise. Reims, Champagne, France	\$95
Charles Heidsieck, Montagne de Reims, Champagne, France	\$125

### INTERESTING WHITES/ROSES

Attems, Pinot Grigio, Venezie, Italy	\$55
Hogwash Rose, Oakville, California	\$55
Conundrum by Caymus, White Blend, California	\$55
Trincherio, Mary's Vineyard, Sauvignon Blanc, Napa Valley, California	\$60
Le Roi Des Pierces, Sancerre, France	\$66
Cakebread, Sauvignon Blanc, Napa Valley, California	\$90

### CHARDONNAY

Gainey, Santa Rita Hills, California	\$55
Raeburn, Russian River Valley, California	\$60
Gundlach Bundschu, Sonoma Coast, California	\$70
Dutton & Goldfield, Russian River Valley, California	\$85
Chateau Montelena, Napa Valley, California	\$115

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## Wine List

By the bottle

### PINOT NOIR

Gainey, Santa Rita Hills, California	\$60
Maison L'Envoye, 1er Cru Marconnets, Savigny Les Beaune, France	\$70
Ponzi, Classico, Willamette Valley, WA	\$80
Dumol, Russian River Valley	\$100

### CABERNET SAUVIGNON

Wines of Substance, Columbia Valley, California	\$55
Twenty Rows, Napa Valley, California	\$65
Emblem, By Michael Mondavi, Napa Valley, California	\$75
Alexander, Sonoma, California	\$80
Chateau Mongravey, Margaux, France	\$90
Chateau Montelena, Napa Valley, California	\$125

### INTERESTING REDS

Whitehall Lane, Merlot, Napa Valley, California	\$60
Shatter by Orin Swift, Grenache, Maury, France	\$75
Seghesio, Zinfandel, Sonoma, California	\$85
Jayson by Pahlmeyer, Red Blend, Napa Valley, California	\$130
La Volte Ornellia, Red Blend, Bolgheri, Tuscany, Italy	\$90
Sassicaia, Le de Fezi, Red Blend, Bolgheri, Tuscany, Italy	\$150

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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. 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 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 max 6-hour event window for all private events. All Friday and Saturday evening events must be completed by 11pm while all Sunday through Thursday evening 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. For those interested in booking ceremony only, a site fee of two-thousand (\$2,000) will apply. This includes the setup and break-down of any necessary ceremony tables and use of the venue space for four (4) hours max including load in and load out.

### 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 deposit equaling 20% of the food and beverage minimum. This deposit 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 & Side Door 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 there-

of). All collections and legal costs associated with late payment for the function will be the sole responsibility of the client. In order to make a credit card deposit payment, we require a Credit Card Authorization form to be filled out and signed by the party responsible for the deposit and final payment. An alternative credit card or cash may be used for final payment on the day of event.

### Deposits & Cancellation Policy:

#### Cancellation Policy:

A non-refundable deposit 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 deposit 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.

*For more information contact:*

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



## 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 under 50 you may narrow down your selections for guests to order from the night of. For parties 50 and above you must preselect each course and provide us with your guests' entrée selections no later than two weeks in advance of your event date. In addition, you will be required to provide place cards, pre-set at each guest's place setting, with the guest's names and their entrée selections noted.

### Dessert Fee:

A \$5 per person dessert fee will apply for any cake or dessert brought in from an outside company. If dessert is also purchased through Five Crowns we will waive this \$5 dessert fee.

### 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 \$6 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.

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