



“SMASHING!”

Private Events *at Five Crowns*

Prices are subject to a 4% service charge, 7.75% sales tax and 20% server gratuity. Menu selections are subject to change.

For more information contact:

Alison Robbins
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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 62 guests.



GREENHOUSE

Our most romantic setting for indoor dining providing great sunlight during the day may be booked alone **for daytime parties only** 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 75 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 or 16 guests with a presentation. 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 guests cocktail reception style.

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

\$17 PER PERSON

Raclette Swiss Cheese

served with cornichon, potatoes,
pickled onions

(with Live Attendant fee \$150)

FARMERS MARKET CRUDITE

\$14 PER PERSON

Crudit , Hummus, Cheese Dip, Herb Remoulade

SELECTION OF CHEESE & CHARCUTERIE

\$20 PER PERSON

Three Selections of Cheese and Two Selections of Meats

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

FRUIT DISPLAY

\$12 PER PERSON

Fresh Seasonal Fruit



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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: \$20 | Select Three: \$30 | Select Four: \$40

Ahi Tartare

wonton avocado emulsion

Arancini

fried risotto balls

Avocado Mash

sesame pita chip

Bacon Wrapped Dates

reduced aged balsamic

Chicken Tulip

sweet Thai chili sauce, micro cilantro

Crab & Avocado Mash

sesame pita clup

Crab Stuffed Mushroom

blended with bechamel & seasonings

Crispy Zucchini Vegetable Skewer

mozzarella, blistered tomato, basil pesto

Fried Mini Chicken Sliders

slaw, pickles, jalapenos

Herb & Cheese Gougères

Meatball Arrabiata

Parmigiano

Mini Beef Burger Sliders

cheddar cheese, horseradish aioli, arugula

Seasonal Soup Shooter

(vegan optional)

Shrimp Cocktail

cocktail sauce

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 \$14

House Salad \$12

mixed greens, tomato, croutons,
pepitas, golden balsamic vinaigrette

Pride of the Crowns Salad \$16

butter lettuce, bacon, toasted walnuts,
Gruyere, croutons, herbes de Provence
dressing

Chicken Caesar Salad \$16

little gems, Parmigiano-Reggiano,
croûtons

StilCheddar Mac'n Cheese \$12

Lobster Mac'n Cheese \$31

Yorkshire Pudding \$4

Selection of Cheese &

Charcuterie \$20

Build Your Own Prime

Rib Chili \$12

Crispy Confit Duck

Wings \$16

gochujang miso bbq, pickled
Fresno chile, sesame seeds

Prime Rib Sandwich \$18

au jus, creamy horseradish

Jidori Chicken \$18

Seasonal Salmon \$20

Lobster Tail \$24

4 oz.

Roasted Prime Ribs of Beef \$28

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

Three-Course Plated: \$48

FIRST COURSE

Chef's Amuse-Bouche Green Juice Shooter

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

Grilled Salmon Salad

mixed greens, tomato, croutons,
pepitas, golden balsamic vinaigrette

Chicken Caesar Salad

little gems, Parmigiano-Reggiano,
croûtons

Prime Rib Sandwich

au jus, creamy horseradish,
house-made chips

*All prime rib is prepared medium unless
requested otherwise ahead of time. We do
not take temperature requests the day of for
private events.

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

Chocolate Molten Cake raspberry
sauce

English Trifle

sponge cake, pastry cream, berries

Vanilla Bean Creme Brulee

seasonal berries

Seasonal Fresh Fruit

Seasonal Dessert

BRUNCH ADD-ON OPTIONS

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

SELECT 2

Muffins

Banana, Blueberry, Lemon

Scones

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

**Granola, Yogurt,
Fruit Display** \$16

Cheese & Charcuterie \$20

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Brunch Buffet

Prices are per guest
20 guest minimum

\$54*

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

*Please note there is no dessert included with this menu. Please see dessert station options or inquire about plated dessert options.

*All prime rib is prepared medium unless requested otherwise ahead of time. We do not take temperature requests the day of for private events.

BRUNCH ADD-ON OPTIONS

Muffins & Scones \$10

butter and house-made jam

SELECT 2

Muffins

Banana, Blueberry, Lemon

Scones

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

Granola, Yogurt, Fruit Display \$16

Cheese & Charcuterie \$20

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Poppy Menu (Plated)

Prices are per guest

Two-Course Plated: \$76 | Three-Course Plated: \$90 | Four-Course Plated: \$104

ANTIPASTI COURSE

PRE-SELECT 1

Shrimp Cocktail

cocktail sauce, lemon

Crab Cake

whole-grain mustard remoulade,
herb salad, pickled onions

Tomato Crostini

burrata, balsamic

Lobster Bisque

croûtons, chives

(Please note for all events upstairs on our
second floor soup may be served warm.)

STARTER COURSE

PARTIES UNDER 35: PRE-SELECT 2, 35+ GUESTS
PRE-SELECT 1

INCLUDES BREAD SERVICE

Pride of the Crowns Sala

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

House Salad

mixed greens, tomato, croutons, pepitas,
golden balsamic vinaigrette

Lobster Bisque

croûtons, chives

(Please note for all events upstairs on our second floor
soup may be served warm.)

MAIN COURSE

PARTIES UNDER 35: PRE-SELECT 3 PROTEINS
MAX (VEGETARIAN/VEGAN ENTRÉE ARE
ADDITIONAL OPTIONS), 35+ GUESTS REQUIRE
PRE-ORDER

Five Crowns Cut (10 oz.)

prepared medium
Rock Salt Roasted Prime Ribs of Beef
mashed potatoes, Yorkshire pudding
and creamed corn

Jidori Chicken

mashed potatoes, broccolini, chicken
jus

Seared Salmon

mashed potatoes, sautéed green
beans, beurre blanc

Chef's Choice Seasonal Fish

Selection seasonal preparation and
sides

Seasonal Vegetarian

Vegan Entrée

Filet Mignon Tenderloin add \$10
potato gratin, asparagus

Lamb add \$14

mashed potatoes, broccolini

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 \$24

*Filet Mignon in place of Prime Rib
add \$10 to prices above

DESSERT COURSE

PARTIES UNDER 35: 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

Chocolate Molten Cake

raspberry sauce

English Trifle

sponge cake, pastry cream, berries

Vanilla Bean Creme Brulee

seasonal berries

Seasonal Fresh Fruit

Seasonal Dessert

***All prime rib is prepared
medium unless requested
otherwise ahead of time. We do
not take temperature requests
the day of for private events.**

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Royal Menu (Family Style)

Please note for this menu no large center pieces are permitted unless you are okay with them being removed before entree courses are served.

Prices are per guest.

Two-Course: \$86 | Three-Course: \$100 | Four-Course: \$116

ANTIPASTI COURSE (Plated)

PRE-SELECT 1

Shrimp Cocktail

cocktail sauce, lemon

Crab Cake

whole grain mustard remoulade,
herb salad, pickled onions

Tomato Crostini

burrata, balsamic

Lobster Bisque

croûtons, chives
(Please note for all events upstairs on our second
floor soup may be served warm)

STARTER COURSE (Plated)

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

House Salad

mixed greens, tomato, croutons,
pepitas, golden balsamic vinaigrette

Lobster Bisque

croûtons, chives

(Please note for all events upstairs on our second
floor soup may be served warm)

MAIN COURSE

(Family Style = 1 platter per table
per item)

PRE-SELECT 3

Rock Salt Roasted Prime Ribs of Beef

Jidori Chicken

Seared Salmon

Seasonal Fish Selection

Filet Mignon Tenderloin add
\$10

Lamb add \$14

SIGNATURE SIDES

(Family Style=1 platter per table
per item)

PRE-SELECT 2

SERVED WITH MAIN COURSE

Mashed Potatoes

Creamed Spinach

Creamed Corn

Yorkshire Pudding

Mac'n Cheese

Seasonal Vegetable

DESSERT COURSE

(Family Style = 2 platters per
table)

PRE-SELECT 2

Dark Chocolate Soufflé

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

Cheesecake

Chocolate Molten Cake

raspberry sauce

English Trifle

sponge cake, pastry cream, berries

Vanilla Bean Creme Brulee

seasonal berries

Seasonal Fresh Fruit

Seasonal Dessert

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Kids Menu

Price is per guest
12 years of age and under

\$40

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

\$14 each selection

**Mini Flourless Chocolate
Cake powdered sugar**

**Mini Vanilla Bean Crème
Brûlée**

Mini Assorted Macaroons

Home-made Cookies

PRE-SELECT 1

Chocolate Chip, Oatmeal

Raisin, Peanut Butter or Sugar

**Mini Assorted Les
Carolines**

Mini Cheesecakes

Mini English Trifle

Mini Seasonal Tartlets

Mini SideDoor Donut

Holes coffee mousse



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Beverages

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Non-Alcoholic Beverages

Non-alcoholic flat fee rate per guest: \$6

Includes soft drinks (sodas, iced tea, lemonade, Arnold Palmers, Shirley Temples), coffee (regular, decaf), hot tea and all refills.

Excludes Specialty non-alcoholic beverages such as milk, juice, sparkling cider, bottled water, specialty coffees, mocktails, root beer and 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
\$5-\$8

MISCELLANEOUS

Milk
\$5

Juice
\$5

Martinelli's Sparkling Cider
\$20 per bottle

HOT BEVERAGES

Coffee/Decaf
\$6

Hot Tea
\$6

Cappuccino, Latte, Espresso, Caffe Americano, Doubles
\$6-8

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Craft Cocktails & Mocktails

Ask about seasonal options!

For parties over 50 Minimum 1 specialty cocktail preselected.

Two drinks max preselected for customized craft cocktails & mocktails. No Smoked cocktails permitted.

Prices vary depending on seasonal selections

CRAFT COCKTAILS

\$16-\$20 EACH

CRAFT MOCKTAILS

\$12- \$15 EACH



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Alcoholic Beverages

Ask for a copy of our full beverage book for complete details, including our wine list. All selections are subject to change and preselection are not guaranteed. We do not allow outside products to be brought in for private events, so no corkage permitted.

\$150 bar fee applies per 100 guests

12 BEERS ON DRAUGHT

\$9-\$12 ON AVERAGE

WINE SELECTIONS

Please request our Wine Menu

COCKTAILS

\$16-\$19 "CALL" DRINK AVERAGE

\$24+ "PREMIUM" DRINK AVERAGE

MIMOSA BAR

\$26 PER PERSON

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

BLOODY MARY BAR

\$32 PER PERSON,
20 GUEST MINIMUM REQUIRED

House spirits including gin, vodka and tequila with fresh garnishes



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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; Load-In; Load-Out:

The prices set forth in your Contract are based on the event window as noted in your Contract. Additional use of the space beyond the agreed reservation period will result in additional charges. All guests must depart the event space at the completion of the Event End Time and all Load-Out must be completed by the end of the Load-Out Time specified in the Contract or an additional late fee may apply. We reserve the right to charge a cleaning fee for excessive cleaning needed above and beyond normal restaurant usage.

All Contractors must load in and out of the event space on 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 you nor your guests may use the loading dock for the event. You and your Contractors may begin load-in and set up at the time stated in your Contract. If an earlier load-in time is desired, after your execution of this Contract, please inquire. Early load-in requests will be granted based on availability and staffing but are not guaranteed. Any such 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.

Outdoor ceremonies are extremely popular at Five Crowns. There is no ceremony site fee when booking the reception to follow. Five Crowns offers up to 50 max of our existing garden chairs as ceremony chairs. Please refer to our vendor list for a selection of rental companies for ceremony chairs should you need more than 50 chairs or prefer a different chair.

Please note that all rented ceremony chairs must be set-up by your vendor or yourselves and need to be foldable and/or stackable. A bridal changing room, our upstairs (stairs only) Hurley room, may be booked, based on availability, for a contracted food and beverage minimum that varies based on time of day and based on the day of the week. We offer a 4-6 hour event windows for all private events.

Availability: Our Five Crowns and SideDoor private dining rooms are available on a first come first serve basis and offer seating for intimate groups of 5-20, large groups of up to 150 and full restaurant buyouts up to 250. All evening buy-outs require corporate approval.

Food & Beverage Minimum: A contracted food and beverage minimum will be determined based on the date, time and room/s of your special event and is included in the subtotal set forth in the Contract. All food and beverage minimums are before service charge, tax and server gratuity. If the minimum is not met, the balance will be charged as a miscellaneous fee, subject to service charge, gratuity and tax, and is not transferable to fund other services or rentals.

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. Please be sure to contact your credit card company in advance to warn them of the large charge being made on event date to avoid any security issues. 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.

Non-Wedding Cancellation Policy:

We may, at our option, cancel this Contract due to non-receipt of timely payment or your non-compliance with this Contract. If (1) we cancel this Contract due to non-receipt of timely payment or your non-compliance with this Contract, or (2) you cancel this Contract for any reason other than our non-compliance with this Contract, you agree to pay a cancellation payment as follows: if such cancellation occurs within ninety (90) days prior to the event date, you agree to pay an amount equal to 50% of the Total Commitment and (ii) if such cancellation occurs three (3) days or less prior to the event date, you agree to pay an amount equal to 100% of the Total Commitment.

Wedding Cancellation Policy:

We may, at our option, cancel this Contract due to non-receipt of timely payment or your non-compliance with this Contract. If (1) we cancel this Contract due to non-receipt of timely payment or your non-compliance with this Contract, or (2) you cancel this Contract for any reason other than our non-compliance with this Contract, you agree to pay a cancellation payment as follows: if such cancellation occurs within ninety (90) days to one hundred eighty (180) days prior to the event date, you agree to pay an amount equal to 50% of the Total Commitment and (ii) if such cancellation occurs ninety (90) days or less prior to the event date, you agree to pay an amount equal to 100% of the Total Commitment.



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Private Party Booking Details & Terms

Guarantee: A guaranteed count of guests must be received by 11:00 AM three (3) business days prior to your balance due date. You will be charged for the final number (even if the count decreases) and for any additional guest(s) which attend above the guaranteed number. We will be prepared to serve 10% over your final guaranteed number of guests. If additional guests attend, we will do our best to accommodate them in your private event space or make other arrangements for them in another area of the restaurant if available, however, no guarantee can be made that such additional space will be available.

Billing: All food and beverage is subject to a 4% service charge, 7.75% sales tax and 20% server gratuity. All taxes are charges related to the services rendered by LRI for your event in addition to the priced agreed upon herein. You agree to pay all such taxes in accordance with the payment terms set forth herein. 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 two (2) weeks prior to the event.

Your deposit is a non-refundable retainer that will be credited towards the final bill. The balance payment is due at the conclusion of your event in the form of cash or credit card only. Any billed amounts not paid by the date indicated in your Contract 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 will be your sole responsibility.

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 you to manage their rewards and use them before they expire.

Menu: Menu prices are subject to change until 90 days prior to the event date.

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 or we have the right to choose your menu. We do not offer tastings but you are welcome to dine in our restaurant seven days a week. Please keep in mind we are happy to customize a menu to fit your needs.

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. For these events Five Crowns offers personalized menu cards at \$4 each or you may choose to print your own. For parties over 35 you must preselect each course (one starter option and one dessert option only) and provide us with your guests' entrée counts (five options max, including a vegetarian & vegan option) no later than the Friday three 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 desserts (including cakes) brought in from an outside vendor (see details below regarding vendor requirements).

Beverages/Alcohol Consumption:

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. We do not permit outside product brought in for private events so no corkage permitted.

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. We reserve the right to refuse service to any person in its sole and absolute decision.

Décor/Audio/Visual: Five Crowns offers a selection of complimentary votive candles in addition to our beautiful place settings, flatware, glassware, existing tables, chairs, 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. While we are happy to provide a floor plan to specify your event layout details, we do not set-up or break down any third party equipment. All tables and chairs must be located in compliance with local fire department regulations pertaining to mandatory aisle and fire exits. You are responsible for ensuring that decorations, props, and/or staging brought onto our premises comply with local fire department regulations.

Unless your event was booked via an insured event planner, you must select DJ's and/or live musicians/bands from our approved vendor list. For all events that book the Patio and Garden room, a pipe and drape must be rented to block the sliding glass greenhouse wall when hiring a DJ or Live Band. You acknowledge and agree that we are not responsible for obtaining any licenses and clearances that may be required in connection with your (or your Contractors) use of music during your event. You hereby agree to obtain all such required licenses and clearances and to indemnify, defend and hold us harmless from any claims or liabilities that may arise related to the foregoing.

Two max speakers are permitted and must be placed on the left side of the Patio room, not higher than the brick wall, facing inward towards the restaurant. A Five Crowns manager has the right to alter the volume level of any audio device, DJ or musicians so that said ordinances are not violated and resulting fines are avoided. We do not permit any flashing nor strobe lights. Only stagnant decorative lighting is permitted.

We offer a cordless microphone when booking the Greenhouse, Patio and Garden room only and a projection screen for any room (no projector), free of charge, based on availability. Five Crowns does not have an AV technician on site for support and does not take responsibility for equipment working. For additional A/V equipment needs please refer to our vendor list.

In the event we give permission to bring in any outside materials (e.g. signage, balloons, flowers etc.) it is your responsibility to remove all such materials and return the rental space to it's original appearance.

Due to insurance regulations, no drones flight is permitted over any part of the building or grounds, including the parking lot and outside areas. No confetti, rice, glitter or petals may be used. Similarly, no live flame or fireworks, including sparklers, are permitted on restaurant property.

For more information contact:

Alison Robbins
Sales and Marketing Manager
ARobbins@LawrysOnline.com
949-760.1115



Private Party Booking Details & Terms

Vendors: We are happy to provide you with a copy of our preferred vendor list. Any contractors, subcontractors, vendors, individuals and groups ("contractors") hired by you or on your behalf for the event shall be subject to our prior approval. You are responsible for booking and paying all Contractors directly. All Contractors must supply their own set up equipment including, without limitation, ladders, power strips, batteries, power cables and extension cords (minimum two required, 50' (each) strongly suggested). We cannot provide any of this equipment.

You will be responsible for the actions of any and all Contractors. You agree to have written contracts with all Contractors which shall specify that the Contractor will indemnify and hold us harmless from any and all damages or liabilities which may arise by such Contractor or through their use of the event space. Moreover, all Contractors shall maintain and provide proof of insurance for employees who will work on our premises, and at least one million dollars (\$1,000,000) of general liability insurance coverage and shall name Lawry's Restaurants Inc. as an additional insured using Five Crowns address.

Except as otherwise set forth herein, no outside food or beverages are allowed without LRI's prior written consent. You may bring in outside kosher meals. In the event we grant written permission for outside food or beverages to be brought into the event space, we do so with the express understanding that we make no warranty, guaranty or representation whatsoever concerning such food and/or beverages. With respect to any Contractor provided food services for your event (including, without limitation any Contractor providing dessert), in addition to the requirements set forth above, we require a copy of (1) your written contract with such Contractor, and (2) such Contractor's California State health permit.

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.

Loading and Unloading: All vendors must load in and out the day of the event from our Poppy Street back dock gates or the Five Crowns front door which is handicap accessible. You may not use our Hazel Street entrances. 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 one to 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: We are happy to offer valet parking at a charge of \$8 per vehicle for events which charges do not apply towards your contracted food and beverage minimum. You may choose to host valet parking or have your guests pay on their own. You may pay the LAZ parking attendant the night of when exiting in the form of cash or credit card. The valet service is provided by a third party, LAZ Parking, and we do 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, we do not assume any liability for any vehicle(s) and/or belongings left in the car. LAZ parking pricing is subject to change.

Five Crowns asks that all guests and vendors respect our neighbors and refrain from loitering in the nearby streets.

See BEO Contract for additional terms and conditionals.

For more information contact:

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Sales and Marketing Manager
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