



“SMASHING!”

# *Private Events* *at Five Crowns*

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

*For more information contact:*

Alison Robbins  
Sales and Marketing Manager  
[ARobbins@LawrysOnline.com](mailto:ARobbins@LawrysOnline.com)  
949.760.1115



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# Dining Rooms

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## Private Dining Rooms

### CROWN/NELSON

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



### GREENHOUSE

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

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## Private Dining Rooms



### PATIO & GARDEN

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

### GREENHOUSE, PATIO & GARDEN

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



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## Private Dining Rooms

### BRIGHTON ROOM

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



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. Located upstairs (no elevator available). Not handicap accessible.



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## Private Dining Rooms



### SIDEDOOR

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

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



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# Menus

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## Stationed Appetizer Selections

Prices are per guest

Each option includes two pieces per guest

Full orders required based on guaranteed guest count

### RACLETTE STATION

\$12 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

\$19 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: \$25 | Select Four: \$30

### 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

### 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** \$9

**Seasonal Salad** \$12

**Chicken Caesar Salad** \$16

little gems, Parmigiano-Reggiano,  
croûtons

**StilCheddar Mac'n Cheese** \$12

**Lobster Mac'n Cheese** \$25

**Yorkshire Pudding** \$3

**Selection of Cheese &**

**Charcuterie** \$19

**Build Your Own Prime**

**Rib Chili** \$12

**Prime Rib Sandwich** \$16

au jus, creamy horseradish

**Jidori Chicken** \$16

**Seasonal Salmon** \$18

**Lobster Tail** \$24

4 oz.

**Roasted Prime Ribs of Beef** \$24

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: \$46

### 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

#### Seared Salmon Salad

seasonal preparation

#### Chicken Caesar Salad

little gems, Parmigiano-Reggiano,  
croûtons

#### Prime Rib Sandwich

au jus, creamy horseradish,  
house-made chips

### DESSERT COURSE

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

#### C.C. Brown's Hot Fudge Sundae

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

#### Dark Chocolate Soufflé

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

#### Cheesecake

#### Chocolate Molton Cake

raspberry sauce

#### English Trifle

sponge cake, pastry cream, berries

#### Seasonal Desserts

#### Seasonal Fresh Fruit

### BRUNCH ADD-ON OPTIONS

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

SELECT 2

#### Muffins

Banana, Blueberry, Lemon,  
Corn, Bran

#### Scones

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

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

**Cheese & Charcuterie** \$19

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## Brunch Buffet

Prices are per guest  
20 guest minimum

\$52

### BUFFET SELECTIONS

#### Prime Rib Sandwiches

au jus, creamy horseradish

#### Eggs Florentine

spinach, tomato, hollandaise

#### Buttermilk Waffle

maple syrup

#### Applewood Smoked Bacon

#### Seasonal Fruit

#### Hash Browns

ketchup

### BRUNCH ADD-ON OPTIONS

#### Muffins & Scones \$10

butter and house-made jam

SELECT 2

#### Muffins

Banana, Blueberry, Lemon,  
Corn, Bran

#### Scones

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

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

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#### Cheese & Charcuterie \$19

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# Poppy Menu

Prices are per guest

Two-Course Plated: \$68 | Three-Course Plated: \$84

## STARTER COURSE

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

### Pride of the Crowns Salad

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

### Wedge Salad

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

### Caesar Salad

little gems, Parmigiano-Reggiano, croûtons

### Seasonal Salad

### Lobster Bisque

croûtons, chives

### Seasonal Soup

## MAIN COURSE

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

### Five Crowns Cut (10 oz.)

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

### Jidori Chicken

seasonal preparation and sides

### Seared Salmon

seasonal preparation and sides

### Seasonal Fish Selection

seasonal preparation and sides

### Seasonal Vegetarian/Vegan Entrée

### Filet Mignon Tenderloin add \$8

seasonal preparation and sides

### Lamb add \$13

seasonal preparation and sides

## DUET MAIN COURSE

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

### Prime Rib & Chicken add \$8

### Prime Rib & Salmon add \$10

### Prime Rib & Shrimp add \$12

### Prime Rib & Lobster Tail add \$24

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

## DESSERT COURSE

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

### C.C. Brown's Hot Fudge Sundae

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

### Dark Chocolate Soufflé

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

### Cheesecake

### Chocolate Molton Cake

raspberry sauce

### English Trifle

sponge cake, pastry cream, berries

### Seasonal Desserts

### Seasonal Fresh Fruit

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# King & Queen Menu

Prices are per guest

Four-Course Plated: \$100

## ANTIPASTI COURSE

PRE-SELECT 1

### Shrimp Cocktail

cocktail sauce

### Crab Cake

seasonal preparation

### Seasonal Vegetarian Crostini

### Lobster Bisque

croûtons, chives

### Seasonal Soup

## STARTER COURSE

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

### Pride of the Crowns Salad

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

### Wedge Salad

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

### Caesar Salad

little gems, Parmigiano-Reggiano,  
croûtons

### Seasonal Salad

## MAIN COURSE

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

### Five Crowns Cut (10 oz.)

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

### Jidori Chicken

seasonal preparation and sides

### Seared Salmon

seasonal preparation and sides

### Seasonal Fish Selection

seasonal preparation and sides

### Seasonal Vegetarian/Vegan Entrée

### Filet Mignon Tenderloin add \$8

seasonal preparation and sides

### Lamb add \$13

seasonal preparation and sides

## DUET MAIN COURSE

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

### Prime Rib & Chicken add \$8

### Prime Rib & Salmon add \$10

### Prime Rib & Shrimp add \$12

### Prime Rib & Lobster Tail add \$24

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

## DESSERT COURSE

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

### C.C. Brown's Hot Fudge Sundae

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

### Dark Chocolate Soufflé

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

### Cheesecake

### Chocolate Molton Cake

raspberry sauce

### English Trifle

sponge cake, pastry cream, berries

### Seasonal Desserts

### Seasonal Fresh Fruit

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## Family Style Royal Menu

Prices are per guest

Two-Course: \$68 | Three-Course: \$84 | Four-Course: \$100

### ANTIPASTI COURSE

PRE-SELECT 1

**Shrimp Cocktail**  
cocktail sauce, cilantro

**Crab Cake**  
seasonal preparation

**Seasonal Vegetarian Crostini**

### STARTER COURSE

PRE-SELECT 1

INCLUDES BREAD SERVICE

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

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

**Caesar Salad**  
little gems, Parmigiano-Reggiano,  
croûtons

**Seasonal Salad**

**Seasonal Appetizer**

### MAIN COURSE

PRE-SELECT 3

**Rock Salt Roasted  
Prime Ribs of Beef**

**Jidori Chicken**

**Seared Salmon**

**Seasonal Fish Selection**

**Seasonal Vegetarian/Vegan  
Entrée**

**Filet Mignon Tenderloin** add \$8

**Lamb** add \$10

### SIGNATURE SIDES

PRE-SELECT 2

SERVED WITH MAIN COURSE,

**Mashed Potatoes**

**Creamed Spinach**

**Creamed Corn**

**Yorkshire Pudding**

**Mac'n Cheese**

**Seasonal Vegetable**

### DESSERT COURSE

CHEF'S CHOICE OF 3

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

**Cheesecake**

**Chocolate Molton Cake**  
raspberry sauce

**English Trifle**  
sponge cake, pastry cream, berries

**Seasonal Desserts**

**Seasonal Fresh Fruit**

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## Kids Menu

Price is per guest  
12 years of age and under

\$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

**Flourless Chocolate Cake**

powdered sugar

**Vanilla Bean Crème Brûlée**

**Mini Macaroons**

**Home-made Cookies** PRE-

SELECT 1 TYPE: Chocolate Chip,  
Oatmeal Raisin, Peanut Butter  
or Sugar

**Assorted Les Carolines**

**Mini Cheesecakes**

**English Trifle**

**Seasonal Tartlets**

**SideDoor Donuts** coffee  
mousse



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# Beverages

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## Non-Alcoholic Beverages

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

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

Excludes 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  
\$8

### MISCELLANEOUS

Milk  
\$5

Juice  
\$5

Martinelli's Sparkling Cider  
\$20 per bottle

### HOT BEVERAGES

Coffee/Decaf  
\$4

Hot Tea  
\$5

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

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## Craft Cocktails & Mocktails

Ask about seasonal options

Two drinks max for customized craft cocktails & mocktails

Prices vary depending on seasonal selections

### CRAFT COCKTAILS

\$16 EACH

### CRAFT MOCKTAILS

\$12 EACH

### RIPPLES CUSTOM DRINK DESIGN PACKAGE

\$300 BEVERAGE FEE + \$150 BARTENDER

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



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## Alcoholic Beverages

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

\$7-\$12 ON AVERAGE

### WINE SELECTIONS

Please request our Wine Menu

### COCKTAILS

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

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

\$24+ "PREMIUM" DRINK AVERAGE

### MIMOSA BAR

\$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 does not offer ceremony chairs for events over 50 people. Please refer to our vendor list for a selection of rental companies for ceremony chairs.

Please note that all rented ceremony chairs must be set-up by your vendor or yourselves and need to be foldable and/or stackable. 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++ food and beverage minimum for evening weddings, based on the day of the week. We offer a 4-6 hour event windows for all private events.

**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 and sales tax. 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 non-refundable but 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 35 and over you must preselect each course (one starter option and one dessert option only) and provide us with your guests' entrée counts (four options max, including a vegetarian/vegan option) no later than the Friday 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 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 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.

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 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. 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.

**See BEO Contract for additional terms and conditionals.**

*For more information contact:*

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