

WHY SELECT FIVE CROWNS TO HOST YOUR LUNCHEON, DINNER OR MEETING?

- **Traditional:** Five Crowns, now celebrating forty years (1965 – 2005) of pleasing guests, has established deep roots in the Orange County area. We have been owned and operated by Lawry’s Restaurant Group since 1965.
- **Authentic:** Five Crowns exterior is a faithful reproduction of Ye Olde Belle known as England's oldest inn (1135 A.D.) at Hurley-on-Thames, just outside London.
- **Setting:** Five Crowns offers the perfect atmosphere, featuring the warmth of an English country inn with a fireplace in each private dining room. Enjoy your dinner inside in front of the fire or in our greenhouse patio with a view of our beautiful English garden.
- **Professional:** Five Crowns has a staff of professional co-workers whose goal is to meet your group's every need.
- **Creative:** Our Executive Chef will create a luncheon or dinner both pleasing to the eye and palette.
- **Caring:** Our private party coordinator will assist you with every detail in planning your group's event, thus ensuring a successful occasion.

Five Crowns private dining capabilities are as follows:

ROOM	SEATING	AVAILABILITY
Brighton	60	Sunday through Friday
Shakespeare	45	Sunday through Friday
Hurley	24	Sunday through Saturday
Green House Patio	140	Sunday through Friday

HORS D'OEUVRE SELECTIONS

Suggested combinations to be displayed in your room

Our fresh home made potato chips and English huntsman cheese with assorted crackers
\$5.25 per person

Assorted cheeses, garden array of fresh vegetables and relishes with dip, crisp phyllo rolls with goat cheese and walnuts
\$6.50 per person

Tomato and mozzarella bruschetta, smoked chicken with pine nuts, cocktail shrimp displayed on ice (two per person)
\$12.95 per person

Imported cheese display, antipasti tray (salami, olives, marinated and grilled vegetables, basil and olive oil), sautéed shrimp (Cajun or scampi style), hummus and pita chips
\$14.95 per person

HORS D'OEUVRE TRAYS, PASSED BUTLER STYLE

(Price and availability determined by group size)

Cold Selections

Smoked Salmon Toast with Caviar	Artichoke and Stilton Cheese Boats
Smoked Chicken with Pine Nuts	Grilled Shrimp Crostini
Phyllo cups with Raspberry, Brie & Almonds	

Hot Selections

Mission Fig and Bleu Cheese Crostini	Tomato and Mozzarella Bruschetta
Goat Cheese Croutons with Olives and Radicchio	Miniature Pizza Bites

Premium Selections

Seared Ahi and Cucumber	Peking Duck Rolls with Hoisin Dipping Sauce
White Truffle Foie Gras Mousse	Won Ton Baskets stuffed with Crab
Canape with Cornichon	

All prices are plus tax 7.75% ,Gratuuity 18% and 1% service charge

PRIVATE PARTY DINNER

Appetizer *(choice of one - must be pre-selected)*

Classic Shrimp Cocktail – 14.00

Porcini Mushroom Ravioli – 9.00

Garden Salad

Baby greens, toasted pine nuts and gorgonzola cheese tossed with balsamic vinaigrette

Entrée Selections

Entrée price includes our garden salad, bread service and appropriate accompaniment.

Roast Prime Ribs of Beef - 39.00

Prime rib served in the traditional manner with creamed spinach, mashed potatoes and Yorkshire pudding.

Beefsteak Neptune - 39.00

A butterflied filet mignon topped with crab legs, fresh asparagus and sauce Béarnaise.

Roasted Maple Leaf Farms Duckling - 39.00

Balsamic Glazed, Hand Harvested Minnesota Wild Rice, Strawberry Rhubarb Coulis

Potato Crusted Salmon - 39.00

Baked Yukon potato and horseradish topping, smoky three mustard sauce

Roast Rack of Colorado Lamb - 44.00

Natural Lamb and Merlot Jus, Gorgonzola Potato Gratin

Nova Scotia Lobster Tails - 47.00

Three East Coast Tails with Sweet Drawn Butter

Add lobster tail to entrée - 12.00

Desserts

Strawberry English Trifle - 8.00

Crème Brulee - 8.00

Chocolate Truffle Tart - 8.00

New York Cheesecake - 8.00

We would be happy to recommend wines to complement each course.

All prices are plus Tax 7.75%, Gratuity 18% and Service Charge 1%

BRUNCH SUGGESTIONS

First Course

(choice of one)

Wild Mushroom Bisque

Five Crowns Special Salad

Seasonal Fresh Fruit

Entrees

Entree price includes first course selection, fresh croissants, scones, brioche and muffins

Lawry's Famous Roast Beef Hash - 20.00

Individually skillet-browned and crowned with a poached egg, topped with sauce Béarnaise

Seafood Crepes - 21.00

Light French pancakes filled with crab, scallops, salmon, shrimp and swordfish topped with a lobster flavored glasage

Eggs Benedict - 21.00

Poached eggs on toasted English muffins with Canadian bacon and Hollandaise sauce

Poached King Salmon - 25.00

Salmon filet simmered in court bouillon topped with fresh basil and pancetta in cream

Chutney Chicken - 21.00

Sautéed double breast of chicken served on mango chutney with a sour cream English mustard sauce

Roast Prime Ribs of Beef - 30.00

Luncheon Cut - Served in the traditional manner with creamed spinach, mashed potatoes and Yorkshire pudding

Desserts

Our Famous Strawberry Trifle - 8.00

Crème Brûlée - 8.00

Chocolate Truffle Tart - 8.00

New York Style Cheesecake with Brandied Blueberries - 8.00

Beverages - 2.95

Selections of champagne and wine are available from our award winning wine list

All Prices are Plus Tax 7.75%, Gratuity 18% and Service Charge 1%

WEDDING RECEPTION DINNER BUFFET

Hors d'Oeuvres *(to be passed prior to buffet service)*

Baby Red Potatoes with Crème Fresh and American Sturgeon Caviar
Chili Grilled Gulf Shrimp Boat with Avocado and Lime Puree

Cold Presentations

Poached Salmon Display with Chilled Gulf Shrimp
Imported Cheeses
Melon with La Quercia Prosciutto
Antipasto, Grilled Marinated Vegetables with Aged Balsamic Vinegar
Bread Cascade

Hot Presentations

Leg of Colorado Lamb
 Carved to Order with Minted Rosemary Jus
Hand Carved Oven Roast Turkey Breast
 Whole Cranberry Sauce and Giblet Gravy
Mediterranean Shrimp
 Crushed Tomatoes, Kalamata Olives and Capers with Saffron Pilaf
Tequila Lime Breast of Free Range Chicken
Heirloom Potato and Sweet Onion Saute

Beverage Service

Coffee, Hot Tea Service and Iced Tea

In addition to the above listed suggestions, we also specialize in custom designed buffets and formal sit down luncheons and dinners.

\$80.00 per person plus tax and gratuity

WEDDING RECEPTION STROLLING DINNER

Passed Hors d'Oeuvres

Apple Wood Smoked Bacon Wrapped Scallops

And

Crostini of Goat Cheese, Sun Dried Tomato and Pesto

Station One

Baked Brie with Raspberries and Walnuts

Chaucuterie Platter

Market Fruit Array

Artisan Bread Cascade

Station Two

Ice Station to display Shrimp, Crab Claws, and Oysters

Hand Sliced Smoked Salmon and Gravlax

Condiments

Station Three

Antipasto, Marinated Grilled Vegetable Platter with Italian Meats and Cheeses

Garden Salad Station

Hearts of Romaine and Baby Field Greens with Condiments and Dressings

Station Four

Hand Carved

Roast Prime Strip Loin with a Zinfandel Port Reduction

Roast Breast of Turkey with Giblet Gravy and Citrus Cranberry Sauce

Station Five

Butter Poached Lobster with a Vanilla Bean Beurre Blanc

Penne Pasta with Artichokes, Feta Cheese and Smoked Chicken Breast

Osso Buco of Colorado Lamb Cremolata

Beverage Station

Coffee, Iced Tea, Hot Tea Service

Still and Sparkling Waters on Ice

\$95.00 per person plus tax and gratuity

WEDDING RECEPTION SIT DOWN DINNER

Hors d'Oeuvres *(to be passed prior to dinner)*

Warm Filo Cupa with Raspberries, Brie and Almonds
and
English Cucumber with Crab, Feta And Kalamata Olives

Menu:

The Five Crowns' Signature Lobster Bisque

Spinach Salad

Baby Leaves with Strawberries and a Goat Cheese Crostini, Poppy Seed Vinaigrette

Intermetso

Entrees

(Price includes hors d'oeuvres, full menu selections, bread service, and appropriate accompaniment)

Roast Prime Ribs of Beef

Potato Crusted Salmon

Rotisserie Free Range Chicken

\$75.00 per person plus tax and gratuity.

SATURDAY NIGHT WEDDING ARRANGEMENTS

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

AVAILABILITY - The restaurant is available from 6:00 pm to 10:00 pm on Saturday for wedding ceremonies and receptions. We also can accommodate a small intimate wedding party at other times, depending on the size of the group. Valet parking charge is 3.50 per car.

MENU SELECTIONS - The Executive Chef has developed a series of menus designed specifically for wedding receptions. We also offer custom designed buffets and formal sit down luncheons and dinners. A cake cutting fee of 3.00 per person will apply.

BAR ARRANGEMENTS - We offer complete cocktail, wine and champagne service for wedding receptions and all charges will be added to the final bill. All alcoholic beverages including wine and champagne must be purchased through Five Crowns.

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

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

FINANCIAL RESPONSIBILITY - All food and beverages served for a wedding reception are subject to a 7.75% sales tax, 20% gratuity and 1% Service Charge. We also require full payment of the estimated charges be made two weeks prior to the scheduled event. A minimum food and beverage guarantee of fifteen thousand dollars is required.

ADVANCE DEPOSITS - A deposit in the amount of two thousand dollars is required to confirm your wedding reception date. This deposit is non-refundable. Two weeks prior to the wedding date an additional deposit of the estimated total is required. Final payment due on the day of the event. The deposit amount will be credited to your final bill.