



GUIDELINES FOR BOOKING A PRIVATE DINNER PARTY

Availability: Private dining room availability is at the Manager's discretion. The private dining rooms can accommodate up to 36, 45 and 175 seated, or 350 standing. The seating capacity for the entire restaurant is up to 550 people.

Deposit/Payments: Lawry's The Prime Rib will gladly confirm your private dining reservation upon receipt of a non-refundable deposit and signed agreement. The deposit amount will be credited to your final bill. Payment in full is due upon the completion of your event and may be made by **cash, cashier's check or credit card**. Lawry's The Prime Rib does not accept checks.

Cancellation Policy: A non-refundable deposit is required to confirm a private party booking. If your event is cancelled more than 30 business days prior to the event date, your deposit will be refunded in full. If your event is cancelled within 30 business days of the event date, your deposit will be forfeited.

Guest Counts: A final count of guests must be received 3 working days prior to the day of the event. Your room will be set to accommodate the final count. The kitchen will be prepared to serve 10% over your final count.

Prices: - Published menu prices are guaranteed at 60 days prior to the event. All pricing is subject to an 8.1% sales tax and 20% service charge.

Favors: Lawry's famous Seasoned Salt and Pepper make excellent favors for your special occasion. They are available plain or personalized. Please ask us for a price list if it is not included with the menu that you have selected.

Entertainment: Bands and DJ's are welcome during the day on Saturday and Sunday only prior to 4:00 p.m. In the evening jazz and classical ensembles are welcome. All entertainment is subject to approval of management. Entertainers are to be contracted by the customer.

Minimums: If room minimums (plus tax and service charge) are not met or exceeded, the difference will be charged as a room fee or open entree. Minimums are based on the time of year and day of the week.

Rental Equipment: You are welcome to bring in any audiovisual and other equipment. We are happy to make arrangements for rental equipment at an additional fee. Check with the sales manager for specific rental fees.

Parking: There is ample parking at the restaurant. Complimentary valet parking is available in the evenings.



THE YORKSHIRE DINNER

Passed Hors d'Oeuvres

Chef's selection of three hors d'oeuvres during your cocktail reception

The Famous Original Spinning Bowl Salad

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice
Chef's select fresh breads

Entrée

Choice of: *(server will take order at the time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach, creamed corn, or buttered peas **(parties over 30 guests - please pre-select one for the group)**

Farm Raised Fresh Atlantic Salmon

Served with lobster sauce, herbed mashed potatoes and seasonal fresh vegetables

Oven Roasted Free Range Chicken

Served with herbed mashed potatoes and seasonal fresh vegetables

Additional Dinner Accompaniments available to enhance your menu:

Substitute baked potatoes for the group - \$6 per person

Jumbo Shrimp Cocktail - \$12 each

Add one lobster tail to your entrée - \$14.50

Add two lobster tails to your entrée - \$22 (may be served family-style for two guests)

Additional suggestions served family style:

Fresh asparagus with Hollandaise - \$7 each

Sizzling skillet of mushrooms - \$7 each

Dessert Selections

(Host to please pre-select one for the group)

English Trifle

Chocolate Fantasy Cake

New York Style Cheesecake

Vanilla Ice Cream with Fresh Seasonal Berries

Freshly brewed Kenya Sumatra Coffee and Novus Teas

\$49.95 per person plus tax and service charge

4043 Howard Hughes Parkway • Las Vegas, NV 89169 • (702) 893-2223 • Fax (702) 731-6668

www.lawrysonline.com



THE VINTAGE DINNER

Appetizer

Jumbo Shrimp Cocktail with a spicy cocktail sauce

The Famous Original Spinning Bowl Salad

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice. Served with chef's select fresh breads

Entrée

Choice of: *(server will take an order at time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach, creamed corn, or buttered peas **(parties over 30 guests - please pre-select one for the group)**

Farm Raised Fresh Atlantic Salmon

Served with lobster sauce, herbed mashed potatoes and seasonal fresh vegetables

Oven Roasted Free Range Chicken

Served with herbed mashed potatoes and seasonal fresh vegetables

Additional Dinner Accompaniments available to enhance your menu:

Substitute baked potatoes for the group - \$6 each

Add one lobster tail to your entrée - \$14.50

Add two lobster tails to your entrée - \$22 (may be served family style for 2 guests)

Fresh asparagus with Hollandaise - \$7 each (served family style)

Sizzling skillet of mushrooms - \$7 each (served family style)

Dessert Selections *(Host to please pre-select one for the group)*

English Trifle

New York Style Cheesecake

Vanilla Ice Cream with Berries

Lawry's Chocolate Fantasy Cake

Freshly brewed Kenya Sumatra Coffee and Novus Teas

\$60.95 per person plus tax and service charge



THE EDWARDIAN DINNER

Passed Hors d'Oeuvres

Grilled Wild Mushroom Bruschetta
Parma Ham and Asparagus in Phyllo
Smoked Salmon Pinwheel and Caviar Canapés

First Course

Fresh Jumbo Shrimp served with a spicy cocktail sauce

Second Course

Premiere Salad - Boston Bibb lettuce, toasted walnuts, crisp bacon and grated Gruyere cheese with an olive oil and fresh herb vinaigrette dressing served with select, fresh breads

Entree

Choice of: *(Server will take order at the time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach, creamed corn, or buttered peas **(parties over 30 guests - please pre-select one for the group)**

Farm Raised Fresh Atlantic Salmon

Served with lobster sauce, herbed mashed potatoes and seasonal fresh vegetables

Oven Roasted Free Range Chicken

Served with herbed mashed potatoes and seasonal fresh vegetables

Additional Dinner Accompaniments available to enhance your menu:

Substitute baked potatoes for the group - \$6 each

Add one lobster tail to your entrée - \$14.50

Add two lobster tails to your entrée - \$22 (may be served family style for 2 guests)

Fresh asparagus with Hollandaise - \$7 each (served family style)

Sizzling skillet of mushrooms - \$7 each (served family style)

Dessert

Strawberry Mousse with whipped cream and seasonal berries
Assorted Chocolate Truffles served family style

Freshly brewed Kenya Sumatra Coffee and Novus Teas

Also included:

Personalized menus at each place setting

\$71.95 per person plus tax and service charge

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THE HERITAGE DINNER

Passed Hors d'Oeuvres

Brie, Kiwi, Strawberry Napoleon
Chicken Satay on skewers with a Thai Peanut Sauce
Grilled Wild Mushroom Bruschetta

Buffet Hors d'Oeuvres

Vegetable Crudités served with Dill and Bleu Cheese Dips

First Course

Fresh Jumbo Shrimp served with a spicy cocktail sauce

Second Course

Premiere Salad - Boston Bibb lettuce, toasted walnuts, crisp bacon and grated Gruyere cheese with an olive oil and fresh herb vinaigrette dressing served with fresh breads

Intermezzo

Chef's Select Sorbet

Entree

Choice of: *(Server will take order at the time of dinner)*

Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach, creamed corn, or buttered peas **(parties over 30 guests - please select one for the group)**

Farm Raised Fresh Atlantic Salmon

Served with lobster sauce, herbed mashed potatoes and seasonal fresh vegetables

Oven Roasted Free Range Chicken

Served with herbed mashed potatoes and seasonal fresh vegetables

Additional Dinner Accompaniments available to enhance your menu:

Substitute baked potatoes for the group - \$6 each

Add one lobster tail to your entrée - \$14.50

Add two lobster tails to your entrée - \$22 (may be served family style for 2 guests)

Fresh asparagus with Hollandaise - \$7 each (served family style)

Sizzling skillet of mushrooms - \$7 each (served family style)

Dessert

Lawry's Chocolate Bag filled with chocolate mousse layered with raspberry coulis and topped with fresh whipped cream and raspberries

Freshly brewed Kenya Sumatra Coffee and Novus Teas

Also included:

Personalized menus placed at each setting **and** a Lawry's Seasoned Salt souvenir at each setting

\$87 per person plus tax and service charge

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PRIVATE DINNER PARTY BEVERAGE MENU

Champagne Toast: We would be happy to provide you with a list of our selections to celebrate your occasion.

Beverage Service: Our private rooms do not have bars, so all beverages are served by our service staff.

Hosted Bar Upon Consumption: The server will run a tally of all drinks consumed. Open bar includes: single and multi liquor drinks, domestic and imported beer, wines by the glass, soda, juice and mineral water. Prices are standard bar pricing plus tax and gratuity.

Limited Beverages upon Consumption: If you would like to limit your guests' selection of available beverages, please let us know at the time of booking your event.

Cash and Carry: The guests will pay for their own drinks at the time the drink is served. The server will collect for the price of the drink plus tax. The drink sales will be applied to the food and beverage sales minimum. There is an additional \$125 server fee if you would like cash cocktails.

Liquor Brands: Canadian Club; VO, Jack Daniels, Seagram's 7 and Wild Turkey Bourbon; Stolichnaya and Skyy Vodka; Boodles and Beefeater Gin; Cuervo Gold Tequila; Bacardi Rum; Cutty Sark Scotch; Jameson Irish Whiskey; along with well brands. Crown Royal, Ancient Age and Maker's Mark Bourbon; Absolut, Absolut Citron, Stolichnaya Crystal and Ketel One Vodka; Bombay, Bombay Sapphire and Tanqueray Gin; Cuervo 1800 and Patron Anejo Tequila; Meyers Dark Rum; Dewar's, J&B, Johnny Walker Red and Black and Chivas Regal Scotch; Baileys, Kahlua and Hennessy VSOP Cognac along with call and well brands.

Wines: We are happy to recommend wines to accompany your dinner. Our wine list includes many boutique wineries and availability changes frequently, so we will do our best to fulfill your request. We are happy to send you a wine list so that you may pre-select wines to be served. You are also welcome to order wines at the time of your event.

Corkage Fee: A \$15 per bottle fee will be charged for a 750 ml bottle of wine or champagne brought into the restaurant. A \$25 per bottle fee will be charged for large bottles of wine or champagne.

Bar Bills: Charges may be added to the final bill or cash bar arrangements can be made. A bartender fee of \$60 will be charged on all lunch events. We ask that alcoholic and non-alcoholic beverages including wine, beer, sparkling cider, and champagne be purchased through Lawry's The Prime Rib.