



## GUIDELINES FOR BOOKING YOUR PRIVATE WEDDING

**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 business 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 your 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 and must be ordered through the Sales Department 30 days prior to your event. Please ask us for more details.

**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 WEDDING 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

Freshly brewed Kenya Sumatra Coffee and Novus Teas

#### Also included:

Votive Candles  
Silk Rose Petals

\$42.95 per person plus tax and service charge



## THE VINTAGE WEDDING DINNER

### **Appetizer**

Fresh Jumbo Shrimp served 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  
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

Freshly brewed Kenya Sumatra Coffee and Novus Teas

### **Also included:**

Votive Candles  
Silk Rose petals  
Personalized Menus at each place setting  
Colored Linens

\$53.95 per person plus tax and service charge



## THE EDWARDIAN WEDDING 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.  
Chef's 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

Freshly brewed Kenya Sumatra Coffee and Novus Teas

#### Also included:

Votive Candles  
Silk Rose petals  
Personalized Menus at each place setting  
Colored Linens  
Personalized Seasoning Salts Wrapped in Ivory or White Tulle with the Ribbon color of your choice

\$64.95 per person plus tax and service charge



## THE HERITAGE WEDDING DINNER

### Champagne Toast (one glass per person)

#### Passed Hors d'Oeuvres

Brie, Kiwi, Strawberry Napoleon  
Chicken Satay on skewers with a Thai Peanut Sauce  
Chef's selection of one hors d'oeuvre

#### 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

Premier Salad - Boston Bibb lettuce, toasted walnuts, crisp bacon and gruyere cheese tossed in a light vinaigrette dressing  
Chef's select 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 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

Freshly brewed Kenya Sumatra Coffee and Novus Teas

#### Also included:

Votive Candles, Silk Rose petals, Colored Linens  
Personalized Menus at each place setting and personalized Seasoning Salts Wrapped in Ivory or White Tulle with the Ribbon color of your choice

\$81.95 per person plus tax and service charge



## MISCELLANEOUS INFORMATION

### **Additional dinner accompaniments available are as follows:**

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

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)

Fresh Asparagus with Hollandaise - \$7 each

Jumbo Shrimp Cocktail - \$12 each

Sizzling Skillet of Mushrooms - \$7 each

### **Larger Cuts available are as follows:**

The Lawry Cut (10 oz.) - \$3 each

The Diamond Jim Brady Cut (16 oz.) - \$12 each

The Beef Bowl Cut (22 oz.) - \$15 each

### **Dessert - \$7 per person**

***(Please select one for the group)***

English Trifle

Chocolate Fantasy Cake

New York Style Cheesecake

Vanilla Ice Cream with Fresh Seasonal Berries

Crème Brulee

### **Lawry's Personalized Seasoning Salts are available for an additional \$3.50 each**

*(If they are **not** included in your menu)*

They are wrapped in either ivory or white tulle with the ribbon color of your choice.

Seasoning salts must be ordered through the Sales Department at least 30 days prior to your event.

### **Linen Colors available are as follows:**

*(If you do not see the color you are looking for we would be happy to try and find those for you)*

Ivory (our standard color) ~ White ~ Black ~ Chocolate Brown ~ Sandalwood ~ Tangerine ~

Peach ~ Pink ~ Dusty Rose ~ Yellow ~ Maize ~ Gold ~ Red ~ Turquoise ~ Sea Foam

Green ~ Forest Green ~ Maroon ~ Violet ~ Purple ~ Royal Blue ~ Navy Blue

### **Silk Rose Petal Colors available are as follows:**

*(If you do not see the color you are looking for we would be happy to try and find those for you)*

Red ~ Royal Blue ~ Lavender ~ Light Blue ~ Burgundy ~ White ~ Pink ~ Yellow ~ Bright

Yellow ~ Metallic Silver ~ Metallic Gold ~ Sage ~ Plum ~ Peach ~ Fuchsia ~ Chocolate

Brown ~ Avocado ~ Navy Blue ~ Black

Chair Covers and Sashes are also available for an additional charge. Please contact the sales department for available colors.



## WEDDING DINNER BEVERAGE MENU

**Champagne Toast:** We would be happy to provide you with a list of our selections to celebrate your occasion should your menu not include the champagne toast.

**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:** Cash and Carry is available upon request at the time of your booking. Lawry's will present one check per table for drinks including tax and gratuity. The check will be presented upon the completion of your event to each table and Lawry's can accept one method of payment per check. Should you require Cash and Carry per person an extra server fee of \$125 will apply.

**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.