



GUIDELINES FOR BOOKING YOUR LUNCHEON

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 LUNCH

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: (*entrée count due three business days prior to event*)

Roast Prime Ribs of Beef

Our luncheon cut is carved to order and served with mashed potatoes, gravy and Yorkshire pudding

Fresh Salmon served with fresh vegetables

Roasted filet of Atlantic salmon with a Chardonnay beurre blanc sauce served with mashed potatoes and Chef's selection of vegetables

Additional suggestions to enhance your menu – please pre-select

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

Add one lobster tail to your entrée - \$14.50

Creamed Corn, Creamed Spinach or Buttered Peas - \$4 each

Sizzling skillet of mushrooms - \$7 each

Lawry's Homemade Potato Chips - \$15 per bowl

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

English Trifle

Vanilla Ice Cream with Fresh Seasonal Berries

Freshly brewed Kenya Sumatra Coffee, Iced Tea and Novus Teas included

\$24.95 per person plus tax and service charge

To reserve a carver to serve prime rib from our gleaming silver carts please notify the Sales Department in advance of your event. A \$75 carver fee will apply.



THE VINTAGE LUNCH

Passed Hors d'Oeuvres

Chef's selection of three hors d'oeuvres served upon arrival

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: (*entrée count due three business days prior to event*)

Roast Prime Ribs of Beef

Our luncheon cut is carved to order and served with mashed potatoes, gravy and Yorkshire pudding

Fresh Salmon served with fresh vegetables

Roasted filet of Atlantic salmon with a Chardonnay beurre blanc sauce served with mashed potatoes and Chef's selection of vegetables

Additional suggestions to enhance your menu – please pre-select

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

Add one lobster tail to your entrée - \$14.50

Creamed Corn, Creamed Spinach or Buttered Peas - \$4 each

Sizzling skillet of mushrooms - \$7 each

Lawry's Homemade Potato Chips - \$15 per bowl

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

English Trifle

Vanilla Ice Cream with Fresh Seasonal Berries

Freshly brewed Kenya Sumatra Coffee, Iced Tea and Novus Teas included

\$35.95 per person plus tax and service charge

To reserve a carver to serve prime rib from our gleaming silver carts please notify the Sales Department in advance of your event. A \$75 carver fee will apply.



THE EDWARDIAN LUNCH

Passed Hors d'Oeuvres

Chef's selection of three hors d'oeuvres served upon arrival

Buffet Hors d'Oeuvres *(please select one full platter or a combination of two half-platters)*

Domestic and Imported Cheese Display with crackers

Sliced Fresh Fruit Platter

Vegetable Crudités with creamy herb dressing

Salad *(please select one for the group)*

The Famous Original Spinning Bowl Salad

Premier Salad – Boston Bibb lettuce, toasted walnuts, crisp bacon and gruyere cheese tossed in a light vinaigrette dressing

Accompanied by Chef's select fresh breads

Entrée

Choice of: (***entrée count due three business days prior to event***)

Roast Prime Ribs of Beef

Our luncheon cut is carved to order and served with mashed potatoes, gravy and Yorkshire pudding

Fresh Salmon served with fresh vegetables

Roasted filet of Atlantic salmon with a Chardonnay beurre blanc sauce served with mashed potatoes and Chef's selection of vegetables

Additional suggestions to enhance your menu – please pre-select

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

Add one lobster tail to your entrée - \$14.50

Creamed Corn, Creamed Spinach or Buttered Peas - \$4 each

Sizzling skillet of mushrooms - \$7 each

Lawry's Homemade Potato Chips - \$15 per bowl

Dessert

Strawberry Mousse with whipped cream and seasonal berries

Assorted Chocolate Truffles served family-style

Freshly brewed Kenya Sumatra Coffee, Iced Tea and Novus Teas included

\$45.45 per person plus tax and service charge

To reserve a carver to serve prime rib from our gleaming silver carts please notify the Sales Department in advance of your event. A \$75 carver fee will apply.



THE HERITAGE LUNCH

Passed Hors d'Oeuvres

Chef's selection of three hors d'oeuvres served upon arrival

Buffet Hors d'Oeuvres

Italian mozzarella, vine ripened tomatoes and basil with olive oil vinaigrette
Vegetable Crudités served with creamy herb dressing

First Course

Jumbo Shrimp Cocktail with a spicy cocktail sauce

Second Course

Hearts of romaine and Belgium endive with caramelized shallots, kiwi, baby grape tomatoes and croutons with a creamy citrus dressing. Chef's select fresh breads

Intermezzo

Chef's Select Sorbet

Entrée

Choice of: (*entrée count due three business days prior to event*)

Roast Prime Ribs of Beef

Our luncheon cut is carved to order and served with mashed potatoes, gravy and Yorkshire pudding

Fresh Salmon served with fresh vegetables

Roasted filet of Atlantic salmon with a Chardonnay beurre blanc sauce served with mashed potatoes and Chef's selection of vegetables

Additional suggestions to enhance your menu – please pre-select

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

Add one lobster tail to your entrée - \$14.50

Creamed Corn, Creamed Spinach or Buttered Peas - \$4 each

Sizzling skillet of mushrooms - \$7 each

Lawry's Homemade Potato Chips - \$15 per bowl

Dessert

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

Freshly brewed Kenya Sumatra Coffee, Iced Tea and Novus Teas included

\$52.45 per person plus tax and service charge

To reserve a carver to serve prime rib from our gleaming silver carts please notify the Sales Department in advance of your event. A \$75 carver fee will apply.



LUNCHEON BEVERAGE MENU

Beverage Service: All beverages are served by our service staff. We do not have bars in the private rooms. Bartenders apply to all luncheons where alcohol is served.

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 and service charge. The drink sales will be applied to the food and beverage sales minimum.

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; consequently, a wine list is not included in this package. We are happy to send you a wine list two weeks prior to your event 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 \$35 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. For lunch events a bartender fee of \$60 will be charged. We ask that alcoholic and non-alcoholic beverages including wine, beer, sparkling cider, and champagne be purchased through Lawry's The Prime Rib.