



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. Served with fresh sourdough bread

Entrée Selections Entrée count due three business days prior to your event

Roast Prime Ribs of Beef

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

Fresh Atlantic Salmon Fillet

Roasted filet of Atlantic salmon with a Chardonnay beurre blanc sauce served with a Chef's selection of vegetables (*All of our seafood is sustainable*)

Additional suggestions to enhance your menu – please pre-select

Creamed Spinach or Creamed Corn \$6 (host to preselect one vegetable)

Jumbo Shrimp Cocktail - \$14

Add one lobster tail to your entrée - \$14

Sizzling skillet of mushrooms - \$7 each

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

Dessert Selections pre-ordered by host, one for the group

Boston Crème Pie

Vanilla Ice Cream with fresh seasonal berries

Freshly Brewed Lavazza Coffee or Hot Tea

Ice Tea - Preset

\$36.50 per person plus sales tax and service charges

***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.*

***For lunch events a bartender fee of \$60 will be charged for every 50 guests in attendance*



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. Served with fresh sourdough bread

Entrée Selections Entrée count due three business days prior to your event

Roast Prime Ribs of Beef

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

Fresh Atlantic Salmon Fillet

Roasted filet of Atlantic salmon with a Chardonnay beurre blanc sauce served with a Chef's selection of vegetables (*All of our seafood is sustainable*)

Additional suggestions to enhance your menu – please pre-select

Creamed Spinach or Creamed Corn \$6 (host to preselect one vegetable)

Jumbo Shrimp Cocktail - \$14

Add one lobster tail to your entrée - \$14

Sizzling skillet of mushrooms - \$7 each

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

Dessert Selections pre-ordered by host, one for the group

Boston Crème Pie

Vanilla Ice Cream with fresh seasonal berries

Freshly Brewed Lavazza Coffee or Hot Tea

Ice Tea - Preset

\$47.50 per person plus sales tax and service charges

***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.*

***For lunch events a bartender fee of \$60 will be charged for every 50 guests in attendance*



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 pre-ordered by host, 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

Served with fresh sourdough bread

Entrée Selections Entrée count due three business days prior to your event

Roast Prime Ribs of Beef

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

Fresh Atlantic Salmon Fillet

Roasted filet of Atlantic salmon with a Chardonnay beurre blanc sauce served with a
Chef's selection of vegetables (*All of our seafood is sustainable*)

Additional suggestions to enhance your menu – please pre-select

Creamed Spinach or Creamed Corn \$6 (host to preselect one vegetable)

Jumbo Shrimp Cocktail - \$14

Add one lobster tail to your entrée - \$14

Sizzling skillet of mushrooms - \$7 each

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

Dessert

Lawry's Chocolate Lava Cake

Freshly Brewed Lavazza Coffee or Hot Tea Ice Tea - Preset

\$57 per person plus sales tax and service charges

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***For lunch events a bartender fee of \$60 will be charged for every 50 guests in attendance*



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, baby grape tomatoes and croutons with a creamy citrus dressing. Served with fresh sourdough bread

Intermezzo

Chef's Select Sorbet

Entrée Selections Entrée count due three business days prior to your event

Roast Prime Ribs of Beef

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

Fresh Atlantic Salmon Fillet

Roasted fillet of Atlantic salmon with a Chardonnay beurre blanc sauce served with a Chef's selection of vegetables (*All of our seafood is sustainable*)

Additional suggestions to enhance your menu – please pre-select

Creamed Spinach or Creamed Corn \$6 (host to preselect one vegetable)

Add one lobster tail to your entrée - \$14

Sizzling skillet of mushrooms - \$7 each

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

Dessert

Lawry's Chocolate Lava Cake

Freshly Brewed Lavazza Coffee or Hot Tea

Ice Tea - Preset

\$78.25 per person plus sales tax and service charges

***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.*

***For lunch events a bartender fee of \$60 will be charged for every 50 guests in attendance*

GUIDELINES & FREQUENTLY ASKED QUESTIONS

Accommodations and Décor

What is your availability?

The private dining rooms can accommodate up to 36, 48, 65, 110 and 175 seated, or 250 standing. The seating capacity for the entire restaurant is up to 550 people. Private dining rooms are made available at the Manager's discretion.

Do you offer valet parking?

Yes, complimentary valet parking is available in the evenings. Otherwise there is ample self-parking at the restaurant.

Can I have entertainment?

Yes, jazz and classical ensembles are welcome. All entertainment is subject to Management approval. Entertainers are to be contracted by the customer.

Do you have audio visual equipment?

Arrangements for audio visual equipment can be made in advance for an additional fee. Check with the Sales Department for rental fees. You are welcome to bring in any audio visual and other equipment.

Food and Beverage

Do you have a children's menu?

Yes, for children under the age of 12 we offer a children's portion of Prime Rib or Chicken Fingers for \$20 per plate. A child's meal also includes a beverage, salad and ice cream for dessert. Please notify the Sales Department at least 72 hours prior and inform us of the children's entrée selection.

Do you offer vegetarian and vegan options?

Yes, our chef creates a vegetarian entrée daily and offers a vegan entrée of fresh vegetables.

Is there a corkage fee?

Yes, a \$25 fee applies per each bottle of wine or champagne 750 ml or less brought into the restaurant. A \$35 fee applies per each bottle of wine or champagne larger than 750 ml.

Do you have a bar?

Yes, but drinks are offered and served by our wait staff as there is not a bar in the room.



GUIDELINES & FREQUENTLY ASKED QUESTIONS cont'd

Is there are bartender fee?

A bartender fee of \$60 will be charged on **lunch events only**. There is no bartender fee for evening events. Alcoholic and non-alcoholic beverages excluding wine, sparkling cider, and champagne must be purchased through Lawry's The Prime Rib.

How does the bar bill work? Charges are based on consumption and will be added to the final bill. It will be assumed that you are hosting the bar. Please notify the Sales Department if you prefer another beverage service method including one of the following:

Hosted Bar a.k.a. Open Bar:

The server will run a tally of all drinks consumed. All beverages are charged to you, the host, based on consumption. Open bar includes any and all beverages not included in your menu price. Please ask the Sales Department for a current drink list with pricing.

Limited Beverages Upon Consumption: Similar to Hosted Bar, but as the host, you may choose to limit the drink choices to certain name brands, price points of alcohol, wine selections and beer selections. You may choose a set dollar amount that you do not wish to exceed. You may host non-alcoholic beverages only and choose to have your guests purchase their own alcohol.

Cash & Carry: Each of your guests will be responsible for payment of the beverages ordered at the time of service. To meet the needs of a larger group, it may be necessary to staff an additional server, in which case a fee of \$100 will apply.

Fees and Minimums

Are there food and beverage minimums to meet in order to book a private room?

Yes, a food and beverage minimum is met by totaling food and beverage purchases made through Lawry's The Prime Rib only. These minimums do not include wine corkage, audio visual rental, tax, labor fees or service charge/gratuities.

What are the food and beverage minimums, exactly?

Food and beverage minimums vary based on the room, the day of the week, date and time of the reception. Ask the Sales Department about the food and beverage minimums for the date in which you are interested, or about when to take advantage of lower minimums.



GUIDELINES & FREQUENTLY ASKED QUESTIONS cont'd

What if I don't meet the minimum?

If food and beverage minimums (plus tax and service charge) are not met or exceeded, the difference will be charged as a food & beverage guarantee.

Is there a room fee?

If you meet the minimum required food and beverage minimum quoted for booking a private room, then there is no additional room fee. Otherwise, a room fee will apply.

Do prices include tax and gratuity?

No, all pricing is subject to sales tax and a service charge.

Are your prices guaranteed?

Yes, published menu prices are guaranteed 60 days prior to your event.

Terms and Payments

When are final guest counts due?

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.

What amount is required for deposit and when is it due?

The deposit amount required to secure a private room is 50% of the food and beverage minimum. 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.

When is final payment due?

Final payment, made by cash or credit card, is due in full upon the conclusion of your event.

What kind of payment do you accept?

We accept **cash, cashier's check or credit card**. Lawry's The Prime Rib does not accept checks.

What is the cancellation policy?

If your event is cancelled more than 45 business days prior to the event date, your deposit will be refunded in full. If your event is cancelled within 45 business days of the event date, your deposit will be forfeited.