



  
**LAWRY'S**  
THE PRIME  
RIB

PRIVATE PARTIES

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4043 Howard Hughes Parkway, Las Vegas, NV 89169 | [LawrysOnline.com](http://LawrysOnline.com)

## CLASSIC DINNER

70

Prices are per person

### PASSED HORS D'OEUVRES

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

### LAWRY'S FAMOUS ORIGINAL SPINNING BOWL SALAD

Crisp romaine, iceberg lettuce, baby spinach, shredded beets, chopped eggs, croutons, Lawry's Vintage Dressing, with sourdough bread

### ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

#### 8 OZ. CUT ROAST PRIME RIBS OF BEEF

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, choice of creamed spinach or creamed corn

LAWRY CUT 10 oz. add 3

DIAMOND JIM BRADY CUT 16 oz. add 16

BEEF BOWL CUT 22 oz. add 20

#### FRESH ATLANTIC SALMON

Lemon beurre blanc, mashed potatoes, seasonal vegetables

#### OVEN-ROASTED FREE RANGE CHICKEN

Mashed potatoes, seasonal vegetables

#### VEGETARIAN ENTRÉE OF THE DAY

### DESSERTS

Preselect one for group | Parties under 30 may select two

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

#### NEW YORK STYLE CHEESECAKE

#### CRÈME BRÛLÉE

#### STICKY TOFFEE PUDDING

#### CHOCOLATE LAVA CAKE

#### VANILLA ICE CREAM seasonal berries

# GRAND DINNER

82

Prices are per person

## PLATED APPETIZER

**JUMBO SHRIMP COCKTAIL** spicy cocktail sauce

## LAWRY'S FAMOUS ORIGINAL SPINNING BOWL SALAD

Crisp romaine, iceberg lettuce, baby spinach, shredded beets, chopped eggs, croutons, Lawry's Vintage Dressing, with sourdough bread

## ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

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### OVEN-ROASTED FREE RANGE CHICKEN

Mashed potatoes, seasonal vegetables

### VEGETARIAN ENTRÉE OF THE DAY

## DESSERTS

Preselect one for group | Parties under 30 may select two

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

### NEW YORK STYLE CHEESECAKE

### CRÈME BRÛLÉE

### STICKY TOFFEE PUDDING

### CHOCOLATE LAVA CAKE

**VANILLA ICE CREAM** seasonal berries

## PRIME DINNER

98

Prices are per person

### CHILLED SEAFOOD PLATTER

Two jumbo shrimp, two oysters on the half shell, one crab leg  
Served with traditional sauces and garnishes

### PREMIERE SALAD

Boston bibb lettuce, toasted walnuts, crisp bacon, grated Gruyere,  
olive oil and fresh herb vinaigrette dressing, with sourdough bread

### ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

#### 8 OZ. CUT ROAST PRIME RIBS OF BEEF

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus,  
whipped cream horseradish, choice of creamed spinach or creamed corn

LAWRY CUT 10 oz. add 3

DIAMOND JIM BRADY CUT 16 oz. add 16

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Preselect one for group | Parties under 30 may select two

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

#### NEW YORK STYLE CHEESECAKE

#### CRÈME BRÛLÉE

#### STICKY TOFFEE PUDDING

#### CHOCOLATE LAVA CAKE

#### VANILLA ICE CREAM seasonal berries

# LEGENDARY DINNER

111.5

Prices are per person

## PASSED HORS D'OEUVRES

Seared ahi tuna with wasabi dipping sauce, chicken satay skewers, lobster bruschetta

## CHILLED SEAFOOD PLATTER

Two jumbo shrimp, two oysters on the half shell, one crab leg  
Served with traditional sauces and garnishes

## PREMIERE SALAD

Boston bibb lettuce, toasted walnuts, crisp bacon, grated Gruyere,  
olive oil and fresh herb vinaigrette dressing, with sourdough bread

## ENTRÉES

Server will take order for choice of one at dinner  
Parties over 50 preselect creamed spinach or creamed corn

### 8 OZ. CUT ROAST PRIME RIBS OF BEEF

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus,  
whipped cream horseradish, choice of creamed spinach or creamed corn

LAWRY CUT 10 oz. add 3

DIAMOND JIM BRADY CUT 16 oz. add 16

BEEF BOWL CUT 22 oz. add 20

### FRESH ATLANTIC SALMON

Lemon beurre blanc, mashed potatoes, seasonal vegetables

### OVEN-ROASTED FREE RANGE CHICKEN

Mashed potatoes, seasonal vegetables

### VEGETARIAN ENTRÉE OF THE DAY

## DESSERTS

Preselect one for group | Parties under 30 may select two  
Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

### NEW YORK STYLE CHEESECAKE

### CRÈME BRÛLÉE

### STICKY TOFFEE PUDDING

### CHOCOLATE LAVA CAKE

### VANILLA ICE CREAM seasonal berries

# ACCOMPANIMENTS

## APPETIZERS

### CHILLED SEAFOOD PLATTER 29 per order

Two jumbo shrimp, two oysters on the half shell, one crab leg  
Served with traditional sauces and garnishes

### FAMILY-STYLE CHILLED SEAFOOD PLATTERS

Select any combination and quantity, served for each table  
Served with traditional sauces and garnishes

OYSTER ON THE HALF SHELL 3 | JUMBO SHRIMP COCKTAIL 3.5 | 3 OZ. CRAB LEG 16

## INDIVIDUAL PLATES

JUMBO SHRIMP COCKTAIL 17 | GOLDEN FRIED CALAMARI 16  
BURRATA & HEIRLOOM TOMATOES 14

## ENTRÉES

Available for parties up to 30 guests

### 6 OZ. BEEF WELLINGTON add 3

Prepared medium rare, topped with duxelles wrapped in puff pastry,  
with scalloped potatoes, roasted tomato garnish

### THE LAWRY'S RIBEYE 14 oz. add 7 | 24 oz. bone in add 16

Scalloped potatoes, crispy fried onions

### 8 OZ. FILET MIGNON add 6

Medium rare to medium or medium well to well, with scalloped potatoes

### 8 OZ. FILET OSCAR add 20

Medium rare to medium or medium well to well, topped with asparagus,  
Alaskan King Crabmeat and hollandaise sauce, with scalloped potatoes

## SIDES

BROILED LOBSTER TAIL 15 | ASPARAGUS 10 | SIZZLING SKILLET OF MUSHROOMS 11

Prices are per person | Must be ordered for the entire party

### MASHED POTATO OF THE DAY 3

Cheddar Cheese, Sour Cream, Bacon & Chives | Roasted Garlic & Herbs  
White Cheddar & Asiago | Roasted Jalapeno & Cheddar | Poblano & Jack Cheese

BAKED IDAHO POTATO 9

## SAUCES

Individual 3 | All three 7

CLASSIC BÉARNAISE | MAYTAG BLEU CHEESE | BRANDY GREEN PEPPERCORN

## DESSERT SAMPLER

Assortment of Chef's favorite desserts served family style for each table 5



## VINTAGE ROOM

The Art Deco inspired mural and fireplace set the mood for this intimate private room, accented by a view of our wine cellar. Seats up to 36 guests.



## SILVER STATE ROOM

Dramatic design and welcoming fireplace invite you into a warm and elegant setting. Seats up to 36 guests.



## THE GREAT ROOMS

Three stylish dining rooms, perfect for intimate groups, Great Rooms One and Three seat up to 46 guests in each room. Great Room Two can seat up to 65 guests. Great Rooms One and Two or Two and Three combined seat up to 110. All three Great Rooms combined can accommodate up to 175 guests.

# GUIDELINES & FAQs

## ACCOMMODATIONS AND DECOR

### What is your availability?

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

### Do you offer valet parking?

Yes. Complimentary valet parking is available evenings. There is also ample self-parking.

### 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 with the Sales Department in advance for an additional fee. You are welcome to bring audio visual and other equipment.

## FOOD AND BEVERAGE

### Do you have a children's menu?

Yes. For children under 12, we offer a child's portion of Prime Rib for \$18 or Chicken Fingers for \$12 per plate, including a beverage, salad and ice cream dessert. Please notify the Sales Department at least 72 hours in advance of your event.

### Do you offer vegetarian and vegan options?

Yes. Our chef creates a vegetarian entrée daily and a vegan entrée of fresh vegetables.

### Is there a corkage fee?

We do not allow private parties to bring in their own wine.

### Do you have a bar?

Drinks are offered and served by our wait staff. There are no bars in the private dining rooms.

### Is there a bartender fee?

A bartender fee of \$60 will be charged for lunch events. There is no bartender fee for evening events. Alcoholic and non-alcoholic beverages, including 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 are added to the final bill. It will be assumed you are hosting the bar unless you notify the Sales Department and choose another service option:

- **Hosted / Open Bar** The tally of all drinks consumed will be charged to the host. 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 the host may choose to limit the drink choices to certain name brands, price points of alcohol, wine selections and beer selections, and set a dollar amount not to exceed. You can host non-alcoholic beverages only and have your guests purchase alcohol.
- **Cash & Carry** Each guest will be responsible for payment of the beverages they order. Larger groups may require an additional server, in which case a \$100 fee will apply.



# GUIDELINES & FAQs

## FEES AND MINIMUMS

### **Are there food and beverage minimums for private rooms?**

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

### **What are the food and beverage minimums?**

Food and beverage minimums vary by room, the day of the week, date and time of the event. Ask the Sales Department about your date and when lower minimums are available.

### **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 and beverage guarantee.

### **Is there a room fee?**

A room fee will apply only if minimum required food and beverages are not met.

### **Do prices include tax and gratuity?**

No. Prices are 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?**

Final guest count must be received 3 business days prior to the event. The room will be set to accommodate that count and the kitchen will be prepared to serve 10% over that count.

### **What amount is required for deposit?**

50% of the food and beverage minimum.

### **When is the deposit due?**

Your private dining reservation is confirmed 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 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. We do not accept personal checks.

### **What is the cancellation policy?**

Your deposit will be refunded in full if you cancel more than 45 business days prior to the event date. If you cancel within 45 business days of the event date, your deposit will not be refunded.



  
**LAWRY'S**  
THE PRIME  
RIB

WEDDINGS

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## TRADITIONAL WEDDING DINNER

56

Prices are per person

Includes votive candles and silk rose petals

### LAWRY'S FAMOUS ORIGINAL SPINNING BOWL SALAD

Crisp romaine, iceberg lettuce, baby spinach, shredded beets, chopped eggs, croutons, Lawry's Vintage Dressing, with sourdough bread

### ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

#### 8 OZ. CUT ROAST PRIME RIBS OF BEEF

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, choice of creamed spinach or creamed corn

LAWRY CUT 10 oz. add 3

DIAMOND JIM BRADY CUT 16 oz. add 16

BEEF BOWL CUT 22 oz. add 20

#### FRESH ATLANTIC SALMON

Lemon beurre blanc, mashed potatoes, seasonal vegetables

#### OVEN-ROASTED FREE RANGE CHICKEN

Mashed potatoes, seasonal vegetables

#### VEGETARIAN ENTRÉE OF THE DAY

### BEVERAGES

Freshly-brewed Lavazza Coffee or Harney & Sons Hot Tea

## **CLASSIC WEDDING DINNER**

61

Prices are per person

Includes votive candles, silk rose petals, and personalized menu at each place setting

### **PASSED HORS D'OEUVRES**

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

### **LAWRY'S FAMOUS ORIGINAL SPINNING BOWL SALAD**

Crisp romaine, iceberg lettuce, baby spinach, shredded beets, chopped eggs, croutons, Lawry's Vintage Dressing, with sourdough bread

### **ENTRÉES**

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

#### **8 OZ. CUT ROAST PRIME RIBS OF BEEF**

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, choice of creamed spinach or creamed corn

LAWRY CUT 10 oz. add 3

DIAMOND JIM BRADY CUT 16 oz. add 16

BEEF BOWL CUT 22 oz. add 20

#### **FRESH ATLANTIC SALMON**

Lemon beurre blanc, mashed potatoes, seasonal vegetables

#### **OVEN-ROASTED FREE RANGE CHICKEN**

Mashed potatoes, seasonal vegetables

#### **VEGETARIAN ENTRÉE OF THE DAY**

### **BEVERAGES**

Freshly-brewed Lavazza Coffee or Harney & Sons Hot Tea

## GRAND WEDDING DINNER

73

Prices are per person

Includes votive candles, silk rose petals, colored linens and personalized menu at each place setting

### PLATED APPETIZER

**JUMBO SHRIMP COCKTAIL** spicy cocktail sauce

### LAWRY'S FAMOUS ORIGINAL SPINNING BOWL SALAD

Crisp romaine, iceberg lettuce, baby spinach, shredded beets, chopped eggs, croutons, Lawry's Vintage Dressing, with sourdough bread

### ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

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#### FRESH ATLANTIC SALMON

Lemon beurre blanc, mashed potatoes, seasonal vegetables

#### OVEN-ROASTED FREE RANGE CHICKEN

Mashed potatoes, seasonal vegetables

#### VEGETARIAN ENTRÉE OF THE DAY

### BEVERAGES

Freshly-brewed Lavazza Coffee or Harney & Sons Hot Tea

## **PRIME WEDDING DINNER**

89

Prices are per person

Includes votive candles, silk rose petals, colored linens and personalized menu at each place setting

### **CHILLED SEAFOOD PLATTER**

Two jumbo shrimp, two oysters on the half shell, one crab leg  
Served with traditional sauces and garnishes

### **PREMIERE SALAD**

Boston bibb lettuce, toasted walnuts, crisp bacon, grated Gruyere, olive oil and fresh herb vinaigrette dressing, with sourdough bread

### **ENTRÉES**

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

#### **8 OZ. CUT ROAST PRIME RIBS OF BEEF**

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, choice of creamed spinach or creamed corn

LAWRY CUT 10 oz. add 3

DIAMOND JIM BRADY CUT 16 oz. add 16

BEEF BOWL CUT 22 oz. add 20

#### **FRESH ATLANTIC SALMON**

Lemon beurre blanc, mashed potatoes, seasonal vegetables

#### **OVEN-ROASTED FREE RANGE CHICKEN**

Mashed potatoes, seasonal vegetables

#### **VEGETARIAN ENTRÉE OF THE DAY**

### **BEVERAGES**

Freshly-brewed Lavazza Coffee or Harney & Sons Hot Tea

# LEGENDARY WEDDING DINNER

102.5

Prices are per person

Includes silk rose petals, votive candles, colored linens,  
Lawry's Seasoning Salt and personalized menu at each place setting

## PASSED HORS D'OEUVRES

Seared ahi tuna with wasabi dipping sauce, chicken satay skewers, lobster bruschetta

## CHILLED SEAFOOD PLATTER

Two jumbo shrimp, two oysters on the half shell, one crab leg  
Served with traditional sauces and garnishes

## PREMIERE SALAD

Boston bibb lettuce, toasted walnuts, crisp bacon, grated Gruyere,  
olive oil and fresh herb vinaigrette dressing, with sourdough bread

## ENTRÉES

Server will take order for choice of one at dinner  
Parties over 50 preselect creamed spinach or creamed corn

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Carved to order, served with mashed potatoes, Yorkshire pudding, au jus,  
whipped cream horseradish, choice of creamed spinach or creamed corn

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### FRESH ATLANTIC SALMON

Lemon beurre blanc, mashed potatoes, seasonal vegetables

### OVEN-ROASTED FREE RANGE CHICKEN

Mashed potatoes, seasonal vegetables

### VEGETARIAN ENTRÉE OF THE DAY

## BEVERAGES

Freshly-brewed Lavazza Coffee or Harney & Sons Hot Tea

# ACCOMPANIMENTS

## APPETIZERS

### CHILLED SEAFOOD PLATTER 29

Two jumbo shrimp, two oysters on the half shell, one crab leg  
Served with traditional sauces and garnishes

### FAMILY-STYLE CHILLED SEAFOOD PLATTERS

Select any combination and quantity, served for each table  
Served with traditional sauces and garnishes

OYSTER ON THE HALF SHELL 3 | JUMBO SHRIMP COCKTAIL 3.5 | 3 OZ. CRAB LEG 16

## INDIVIDUAL PLATES

JUMBO SHRIMP COCKTAIL 17 | GOLDEN FRIED CALAMARI 16

BURRATA & HEIRLOOM TOMATOES 14

## ENTRÉES

Available for parties up to 30 guests

### 6 OZ. BEEF WELLINGTON add 3

Prepared medium rare, topped with duxelles wrapped in puff pastry,  
with scalloped potatoes, roasted tomato garnish

### THE LAWRY'S RIBEYE 14 oz. add 7 | 24 oz. bone in add 16

Scalloped potatoes, crispy fried onions

### 8 OZ. FILET MIGNON add 6

Medium rare to medium or medium well to well, with scalloped potatoes

### 8 OZ. FILET OSCAR add 20

Medium rare to medium or medium well to well, topped with asparagus,  
Alaskan King Crabmeat and hollandaise sauce, with scalloped potatoes

## SIDES

BROILED LOBSTER TAIL 15 | ASPARAGUS 10 | SIZZLING SKILLET OF MUSHROOMS 11

Prices are per person | Must be ordered for the entire party

### MASHED POTATO OF THE DAY 3

Cheddar Cheese, Sour Cream, Bacon & Chives | Roasted Garlic & Herbs  
White Cheddar & Asiago | Roasted Jalapeno & Cheddar | Poblano & Jack Cheese

BAKED IDAHO POTATO 9

## SAUCES

Individual 3 | All three 7

CLASSIC BÉARNAISE | MAYTAG BLEU CHEESE | BRANDY GREEN PEPPERCORN

## DESSERT

Preselect one for group | 9 per person

NEW YORK STYLE CHEESECAKE | CRÈME BRÛLÉE | STICKY TOFFEE PUDDING

CHOCOLATE LAVA CAKE | VANILLA ICE CREAM seasonal berries

## DESSERT SAMPLER

Assortment of Chef's favorite desserts served family style for each table 14



## FAVORS AND DECOR

Prices are per piece

**LAWRY'S PERSONALIZED SEASONED SALT AND/OR PEPPER** 3.5 each piece

Wrapped in ivory or white tulle

Order through the Sales Department at least 14 days prior to your event

**COLOR LINENS** Ivory linens are included | add 4 per person for other colors

Ivory (Lawry's standard) | White | Red | Forest Green | Sandalwood | Black | \*Burgundy

Chocolate Brown | Gold | Peach | Black | Royal Blue | \*Purple

\*Limited Quantities

**COLOR NAPKINS** Ivory napkins are included | add 4 per person for other colors

Ivory (Lawry's standard) | White | Red | Forest Green | Sandalwood | Black | Burgundy

Chocolate Brown | Gold | Peach | Black | Royal Blue | Seafoam | Sea Foam Green

\*Peach | Teal | \*Pink | \*Navy Blue | \*Lavender

\*Limited Quantities

**SILK ROSE PETALS** Included

White | Red | Black | Burgundy | Chocolate Brown | Metallic Gold | Metallic Silver

Peach | Black | Royal Blue | Peach | Teal | Pink | Navy Blue | Lavender

Light Blue | Sage | Plum | Fuchsia | Avocado

**CHAIR COVERS AND SASHES** 7 plus delivery and setup fees

Please order 14 days prior to your event

Contact the Sales Department for additional information



## VINTAGE ROOM

The Art Deco inspired mural and fireplace set the mood for this intimate private room, accented by a view of our wine cellar. Seats up to 36 guests.



## SILVER STATE ROOM

Dramatic design and welcoming fireplace invite you into a warm and elegant setting. Seats up to 36 guests.





## THE GREAT ROOMS

Three stylish dining rooms, perfect for intimate groups, Great Rooms One and Three seat up to 46 guests in each room. Great Room Two can seat up to 65 guests.



## THE GREAT ROOMS COMBINED

Great Rooms One and Two or Two and Three combined seat up to 110. All three Great Rooms combined can accommodate up to 175 guests.



# GUIDELINES & FAQs

## ACCOMMODATIONS AND DÉCOR

### **What is your availability?**

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

### **Do you offer valet parking?**

Yes. Complimentary valet parking is available evenings. There is also ample self-parking.

### **Can I have my ceremony at Lawry's?**

Yes. It depends on the size of your ceremony. Ask the Sales Department for details.

### **Can you provide colors other than ivory for table linens and napkins?**

Yes. Our standard color is ivory, provided at no additional charge. Some of our menus include other linen and napkin color options. If not included, the charge is \$4 per guest.

### **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 with the Sales Department in advance for an additional fee. You are welcome to bring audio visual and other equipment.

### **Do you provide table décor or centerpieces?**

Yes. Silk rose petals and votive candles are provided at no additional charge. You may provide centerpieces, place cards, table numbers and favors for us to place on tables. Decor must be pre-assembled and delivered to the restaurant at least 3 hours prior to the event start time. We do not provide flower arrangements. Centerpieces must be pre-arranged and ready to be placed on tables.

### **Do you offer any guest favors?**

Yes. Personalized Lawry's famous Seasoned Salt and/or Pepper are excellent guest favors. Please order through the Sales Department at least 30 days prior to your event. A charge of \$3.50 each piece (\$7 for each Salt and Pepper set) will apply, when not included with the menu.

# GUIDELINES & FAQs

## FOOD AND BEVERAGE

### **Is there a cake cutting fee?**

No. Our servers will cut and serve your cake.

### **Do you provide wedding cakes?**

No. We will display the cake you provide and have delivered to the restaurant. If you are ordering a cupcake tower, please ask the bakery to deliver and set it up or you may do so yourself. We cannot set up a cupcake tower that has more than three tiers. The Sales Department can provide a list of preferred bakeries.

### **Do you have a children's menu?**

Yes. For children under 12, we offer a child's portion of Prime Rib for \$18 or Chicken Fingers for \$12 per plate, including a beverage, salad and ice cream dessert. Please notify the Sales Department at least 72 hours in advance of your event.

### **Do you offer vegetarian and vegan options?**

Yes. Our chef creates a vegetarian entrée daily and a vegan entrée of fresh vegetables.

### **Is there a corkage fee?**

We do not allow private parties to bring in their own wine.

### **Do you have a bar?**

Drinks are offered and served by our wait staff. There are no bars in the private dining rooms.

### **Is there a bartender fee?**

A bartender fee of \$60 will be charged for lunch events. There is no bartender fee for evening events. Alcoholic and non-alcoholic beverages, including 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 are added to the final bill. It will be assumed that you are hosting the bar unless you notify the Sales Department and choose another service option:

- **Hosted / Open Bar** The tally of all drinks consumed will be charged to the host. 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 the host may choose to limit the drink choices to certain name brands, price points of alcohol, wine selections and beer selections, and set a dollar amount not to exceed. You can host non-alcoholic beverages only and have your guests purchase alcohol.
- **Cash & Carry** Each guest will be responsible for payment of the beverages they order. Larger groups may require an additional server, in which case a \$100 fee will apply.

# GUIDELINES & FAQs

## FEES AND MINIMUMS

### **Are there food and beverage minimums for private rooms?**

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

### **What are the food and beverage minimums?**

Food and beverage minimums vary by room, the day of the week, date and time of the event. Ask the Sales Department about your date and when lower minimums are available.

### **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 and beverage guarantee.

### **Is there a room fee?**

A room fee will apply only if minimum required food and beverages are not met.

### **Do prices include tax and gratuity?**

No. Prices are 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?**

Final guest count must be received 3 business days prior to the event. The room will be set to accommodate that count and the kitchen will be prepared to serve 10% over that count.

### **What amount is required for deposit?**

50% of the food and beverage minimum.

### **When is the deposit due?**

Your private dining reservation is confirmed 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 is due in full upon the conclusion of your event.

### **What kind of payment do you accept?**

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## PRIVATE PARTIES

Custom Menus

Michelle Rizzo, Sales & Marketing Manager: 702.893.2223 ext. 205 | [MRizzo@LawrysOnline.com](mailto:MRizzo@LawrysOnline.com)  
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## PASSED HORS D'OEUVRES

### COLD

3 each, minimum 12

**PEAR TOMATO & FRESH MOZZARELLA SKEWERS**

**ROMA TOMATO BRUSCHETTA**

**SALMON PINWHEELS**

**GRILLED ASPARAGUS** blue cheese mousse

**ROASTED RED PEPPER CROSTINI**

4 each, minimum 12

**CHILLED MARINATED JUMBO SHRIMP**

**SEARED AHI TUNA** wasabi sauce

**LOBSTER & AVOCADO CROSTINI**

### HOT

3 each, minimum 12

**PRIME RIB CROSTINI** roasted pepper demi

**STUFFED MUSHROOMS** bacon and cheese

**WILD MUSHROOM BRUSCHETTA**

**PHYLLO WRAPPED ASPARAGUS & PROSCIUTTO**

**CHICKEN SATAY SKEWER**

4 each, minimum 12

**LAMB LOLLIPOPS** balsamic reduction

**SHRIMP SCAMPI**

**DIVER SCALLOPS** black garlic beurre blanc



## APPETIZERS

### **INDIVIDUAL CHILLED SEAFOOD PLATTER 29**

Two jumbo shrimp, two oysters on the half shell, one crab leg  
Served with traditional sauces and garnishes

### **FAMILY-STYLE CHILLED SEAFOOD PLATTERS**

Select any combination and quantity, served for each table  
Served with traditional sauces and garnishes

OYSTER ON THE HALF SHELL 3

JUMBO SHRIMP COCKTAIL 3.5

3 OZ. CRAB LEG 16

### **INDIVIDUAL PLATES**

Served family style upon request

JUMBO SHRIMP COCKTAIL spicy cocktail sauce 17

GOLDEN FRIED CALAMARI 16

BURRATA & HEIRLOOM TOMATOES 14

## SALADS

Preselect one for group

### **LAWRY'S FAMOUS ORIGINAL SPINNING BOWL SALAD**

Crisp romaine, iceberg lettuce, baby spinach, shredded beets, chopped eggs,  
croutons, Lawry's Vintage Dressing, with sourdough bread

### **PREMIER SALAD add 4**

Boston bibb lettuce, toasted walnuts, crisp bacon, grated Gruyere,  
olive oil and fresh herb vinaigrette dressing, with sourdough bread

## INTERMEZZO

**CHEF'S SELECT SORBET 3**

## ENTRÉES

Prices are per person | Server will take order for choice of one at dinner  
Parties over 50 preselect creamed corn or creamed spinach

### ROAST PRIME RIBS OF BEEF

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, choice of creamed spinach or creamed corn

LAWRY CUT 10 oz. 48

DIAMOND JIM BRADY CUT 16 oz. 61

BEEF BOWL CUT 22 oz. 65

### 8 OZ. FILET MIGNON 51

Medium rare to medium or medium well to well, scalloped potatoes

### 8 OZ. FILET OSCAR 65

Medium rare to medium or medium well to well, topped with asparagus, Alaskan King Crabmeat and hollandaise sauce, scalloped potatoes

### FRESH ATLANTIC SALMON 45

Lemon beurre blanc, mashed potatoes, seasonal vegetables

### OVEN-ROASTED FREE RANGE CHICKEN 45

Mashed potatoes, seasonal vegetables

### VEGETARIAN ENTRÉE OF THE DAY 29

Entrées available for parties up to 30 guests

### BEEF WELLINGTON 48

Prepared medium rare, scalloped potatoes, roasted tomato garnish

### THE LAWRY'S RIBEYE 14 oz. 52 | 24 oz. bone in 61

Scalloped potatoes, crispy fried onions

## SAUCES

Individual 3 | All three 7

### CLASSIC BÉARNAISE

### MAYTAG BLEU CHEESE

### BRANDY GREEN PEPPERCORN

## ACCOMPANIMENTS

Prices are per person

Parties over 50 preselect creamed spinach or creamed corn

**CREAMED CORN** 7

**CREAMED SPINACH** 7

**FRESH ASPARAGUS** 10

**SIZZLING SKILLET OF MUSHROOMS** 11

**BROILED LOBSTER TAIL** drawn butter 15

Prices are per person | Must be ordered for the entire party

**MASHED POTATO OF THE DAY** 3

Cheddar Cheese, Sour Cream, Bacon & Chives | Roasted Garlic & Herbs

White Cheddar & Asiago | Roasted Jalapeno & Cheddar | Poblano & Jack Cheese

**BAKED IDAHO POTATO** 9

## DESSERTS

Prices are per person

Preselect one for group | Parties up to 30 may select two

**NEW YORK STYLE CHEESECAKE** 9

**STICKY TOFFEE PUDDING** 9

**CHOCOLATE LAVA CAKE** 9

**CRÈME BRÛLÉE** 9

**VANILLA ICE CREAM** seasonal berries 9

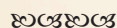
**DESSERT SAMPLER** 14

Assortment of Chef's favorite desserts served family style for each table

## BEVERAGES

Prices are per person

**FRESHLY BREWED LAVAZZA COFFEE** or **HARNEY & SONS HOT TEA** 3.75



**PERSONALIZED MENUS AT EACH PLACE SETTING** 2



## VINTAGE ROOM

The Art Deco inspired mural and fireplace set the mood for this intimate private room, accented by a view of our wine cellar. Seats up to 36 guests.



## SILVER STATE ROOM

Dramatic design and welcoming fireplace invite you into a warm and elegant setting. Seats up to 36 guests.



## THE GREAT ROOMS

Three stylish dining rooms, perfect for intimate groups, Great Rooms One and Three seat up to 46 guests in each room. Great Room Two can seat up to 65 guests. Great Rooms One and Two or Two and Three combined seat up to 110. All three Great Rooms combined can accommodate up to 175 guests.

# GUIDELINES & FAQs

## ACCOMMODATIONS AND DECOR

### What is your availability?

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

### Do you offer valet parking?

Yes. Complimentary valet parking is available evenings. There is also ample self-parking.

### 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 with the Sales Department in advance for an additional fee. You are welcome to bring audio visual and other equipment.

## FOOD AND BEVERAGE

### Do you have a children's menu?

Yes. For children under 12, we offer a child's portion of Prime Rib for \$18 or Chicken Fingers for \$12 per plate, including a beverage, salad and ice cream dessert. Please notify the Sales Department at least 72 hours in advance of your event.

### Do you offer vegetarian and vegan options?

Yes. Our chef creates a vegetarian entrée daily and a vegan entrée of fresh vegetables.

### Is there a corkage fee?

We do not allow private parties to bring in their own wine.

### Do you have a bar?

Drinks are offered and served by our wait staff. There are no bars in the private dining rooms.

### Is there are bartender fee?

A bartender fee of \$60 will be charged for lunch events. There is no bartender fee for evening events. Alcoholic and non-alcoholic beverages, including 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 are added to the final bill. It will be assumed you are hosting the bar unless you notify the Sales Department and choose another service option:

- **Hosted / Open Bar** The tally of all drinks consumed will be charged to the host. 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 the host may choose to limit the drink choices to certain name brands, price points of alcohol, wine selections and beer selections, and set a dollar amount not to exceed. You can host non-alcoholic beverages only and have your guests purchase alcohol.
- **Cash & Carry** Each guest will be responsible for payment of the beverages they order. Larger groups may require an additional server, in which case a \$100 fee will apply.

# GUIDELINES & FAQs

## FEES AND MINIMUMS

### **Are there food and beverage minimums for private rooms?**

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

### **What are the food and beverage minimums?**

Food and beverage minimums vary by room, the day of the week, date and time of the event. Ask the Sales Department about your date and when lower minimums are available.

### **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 and beverage guarantee.

### **Is there a room fee?**

A room fee will apply only if minimum required food and beverages are not met.

### **Do prices include tax and gratuity?**

No. Prices are 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?**

Final guest count must be received 3 business days prior to the event. The room will be set to accommodate that count and the kitchen will be prepared to serve 10% over that count.

### **What amount is required for deposit?**

50% of the food and beverage minimum.

### **When is the deposit due?**

Your private dining reservation is confirmed 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 is due in full upon the conclusion of your event.

### **What kind of payment do you accept?**

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### **What is the cancellation policy?**

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