



PRIVATE EVENTS
AT LAWRY'S THE PRIME RIB

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TABLE OF CONTENTS

PRIVATE DINING ROOMS

Family Room, Vintage Room, Oak Room	4
Oval Room, Main Dining	5

MENUS

Hors d'oeuvres	7
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Dinner Menus

Classic Dinner	8
Grand Dinner	9
Prime Dinner	10
Legendary Dinner	11
Platinum Dinner	12

Lunch Menus

Classic Lunch	13
Grand Lunch	14
Prime Lunch	15

GUIDELINES & FAQs

Accommodations & Decor, Food & Beverage, The Bar	16
Fees & Minimums, Terms & Payments	17

DINING ROOMS



PRIVATE DINING ROOMS



FAMILY ROOM

Accommodates up to 24 guests for dining. This room displays the history of Lawry's and offers a nostalgic view of our years of service.

VINTAGE ROOM

Accommodates up to 36 guests for dining. Paneled in English pine with a unique view of our wine cellar.



OAK ROOM

Grand fireplace and beamed ceiling make it a warmly inviting setting for up to 80 guests.



PRIVATE DINING ROOMS

OVAL ROOM

A semi-private space off our main dining room featuring a stunning domed ceiling. It can seat up to 90 guests.



MAIN DINING ROOM

Our largest room with spectacular domed ceiling accommodates up to 240 guests and is available only for daytime private parties.

MENUS



PASSED HORS D'OEUVRES

Select three for a 30-minute tray pass during pre-reception
Add hors d'oeuvres: 4 per selection, per person

Buffalo Chicken Meatballs
Blue cheese dipping sauce

Cherry Mozzarella with Basil & Sun-Dried Tomatoes on Skewers

Chicken Yakitori
Scallions, water chestnuts

Coconut Shrimp
Red curry sauce

Grilled Shrimp Skeweres
Soy sauce, fresh ginger

Lobster Chipotle & Avocado Bruschetta

Mini Crab Cakes
Remoulade sauce

Potato Pancakes with Caviar & Crème Fraîche

Potato Pancakes with Crème Fraîche, Smoked Salmon & Red Onion

Seared Ahi Tuna
Wasabi dipping sauce

Spicy Avocado-Basil Bruschetta

Thai Corn Fritters
Chili-cilantro dipping sauce

Trio of Deviled Eggs
Crispy bacon, Piment d'Espelette, chives

Tuna & Avacoda Tartare
California caviar, wonton crisps

Turkey Sliders on Gougère with Sage Aioli



CLASSIC DINNER

81 per person

Sales tax and service charges are not included

SALAD COURSE

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

ENTRÉE SELECTIONS

Server will take order for choice of one at dinner

Roasted Prime Ribs of Beef

- 8 oz. Cut

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

Prices are per order, add to Classic Dinner price:

- 10 oz. Lawry Cut 7

- 16 oz. Diamond Jim Brady Cut 22

- 22 oz. Beef Bowl Cut 28

Salmon Rockefeller

Skuna Bay salmon, sautéed spinach, scampied shrimp

Crispy Roasted Chicken

Half of a jidori bird, wilted chard

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Flourless Chocolate Cake

White Chocolate Banana Bread Pudding

Crème anglaise, chocolate drizzle

Vanilla Ice Cream

Seasonal berries

We are happy to create custom menus upon request

GRAND DINNER

98 per person

Sales tax and service charges are not included

PASSED HORS D'OEUVRES

Select three appetizers from page 7

SALAD COURSE

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

ENTRÉE SELECTIONS

Server will take order for choice of one at dinner

Roasted Prime Ribs of Beef

- 8 oz. Cut

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

Prices are per order, add to Grand Dinner price:

- 10 oz. Lawry Cut 7

- 16 oz. Diamond Jim Brady Cut 22

- 22 oz. Beef Bowl Cut 28

Salmon Rockefeller

Skuna Bay salmon, sautéed spinach, scampied shrimp

Crispy Roasted Chicken

Half of a jidori bird, wilted chard

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Flourless Chocolate Cake

White Chocolate Banana Bread Pudding

Crème anglaise, chocolate drizzle

Vanilla Ice Cream

Seasonal berries

We are happy to create custom menus upon request

PRIME DINNER

111 per person

Sales tax and service charges are not included

SALAD COURSE

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

LOBSTER COURSE

4 oz. Nova Scotia lobster tail

ENTRÉE SELECTIONS

Server will take order for choice of one at dinner

Roasted Prime Ribs of Beef

- 8 oz. Cut

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

Prices are per order, add to Prime Dinner price:

- 10 oz. Lawry Cut 7

- 16 oz. Diamond Jim Brady Cut 22

- 22 oz. Beef Bowl Cut 28

Salmon Rockefeller

Skuna Bay salmon, sautéed spinach, scampied shrimp

Crispy Roasted Chicken

Half of a jidori bird, wilted chard

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Flourless Chocolate Cake

White Chocolate Banana Bread Pudding

Crème anglaise, chocolate drizzle

Vanilla Ice Cream

Seasonal berries

We are happy to create custom menus upon request

LEGENDARY DINNER

130 per person

Sales tax and service charges are not included

PASSED HORS D'OEUVRES

Select three appetizers from page 7

CHILLED SEAFOOD PLATTER

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

SALAD COURSE

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

ENTRÉE SELECTIONS

Server will take order for choice of one at dinner

Roasted Prime Ribs of Beef

- 8 oz. Cut

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

Prices are per order, add to Legendary Dinner price:

- 10 oz. Lawry Cut 7

- 16 oz. Diamond Jim Brady Cut 22

- 22 oz. Beef Bowl Cut 28

Salmon Rockefeller

Skuna Bay salmon, sautéed spinach, scampied shrimp

Crispy Roasted Chicken

Half of a jidori bird, wilted chard

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Flourless Chocolate Cake

White Chocolate Banana Bread Pudding

Crème anglaise, chocolate drizzle

CC Brown's Hot Fudge Sundae

Sugar cookie

Vanilla Ice Cream

Seasonal berries

We are happy to create custom menus upon request

PLATINUM DINNER

170 per person

Sales tax and service charges are not included

PASSED HORS D'OEUVRES

Select three appetizers from page 7

SOUP COURSE

Seasonal

CHILLED SEAFOOD PLATTER

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

SALAD COURSE

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

LOBSTER COURSE

4 oz. Nova Scotia lobster tail

ENTRÉE SELECTIONS

Server will take order for choice of one at dinner

Roasted Prime Ribs of Beef

- 8 oz. Cut

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

Prices are per order, add to Legendary Dinner price:

- 10 oz. Lawry Cut 7

- 16 oz. Diamond Jim Brady Cut 22

- 22 oz. Beef Bowl Cut 28

Salmon Rockefeller

Skuna Bay salmon, sautéed spinach, scampied shrimp

Crispy Roasted Chicken

Half of a jidori bird, wilted chard

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Lavazza Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Flourless Chocolate Cake

White Chocolate Banana Bread Pudding

Crème anglaise, chocolate drizzle

CC Brown's Hot Fudge Sundae

Sugar cookie

Vanilla Ice Cream

Seasonal berries

We are happy to create custom menus upon request

CLASSIC LUNCH

57 per person unless otherwise noted
Sales tax and service charges are not included

SALAD COURSE

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

ENTRÉE SELECTIONS

Entrée count due three business days prior to event

Roasted Prime Ribs of Beef

Luncheon cut, mashed potatoes, gravy, Yorkshire pudding, and choice of creamed corn or creamed spinach

Fresh Atlantic Salmon

Your choice of preparation

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Jumbo Shrimp Cocktail add 21

4 oz. Cold Water Lobster Tail add 24

Iron Skillet of Mushrooms add 12

DESSERTS

Preselect one for group

White Chocolate Banana Bread Pudding

Crème anglaise, chocolate drizzle

Flourless Chocolate Cake

Raspberry sauce

Apple Pie

A la mode

English Trifle

Seasonal Fresh Fruit

Vanilla Ice Cream

Seasonal berries

BEVERAGES

Lavazza Coffee or

Harney & Sons Hot Tea

Freshly brewed, with dessert

Ice Tea

We are happy to create custom menus upon request

* Make reservations at least two weeks in advance for carvers to serve prime rib from our gleaming silver carts.
A \$75 carver fee will be charged for every 35 guests.

* A \$75 bartender fee will be charged for every 50 guests.

GRAND LUNCH

65 per person unless otherwise noted
Sales tax and service charges are not included

PASSED HORS D'OEUVRES

Select three appetizers from page 7

SALAD COURSE

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

ENTRÉE SELECTIONS

Entrée count due three business days prior to event

Roasted Prime Ribs of Beef

Luncheon cut, mashed potatoes, gravy, Yorkshire pudding, and choice of creamed corn or creamed spinach

Fresh Atlantic Salmon

Your choice of preparation

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Jumbo Shrimp Cocktail add 21

4 oz. Cold Water Lobster Tail add 24

Iron Skillet of Mushrooms add 12

DESSERTS

Preselect one for group

White Chocolate Banana Bread Pudding

Crème anglaise, chocolate drizzle

Flourless Chocolate Cake

Raspberry sauce

Apple Pie

A la mode

English Trifle

Seasonal Fresh Fruit

Vanilla Ice Cream

Seasonal berries

BEVERAGES

Lavazza Coffee or

Harney & Sons Hot Tea

Freshly brewed, with dessert

Ice Tea

We are happy to create custom menus upon request

* Make reservations at least two weeks in advance for carvers to serve prime rib from our gleaming silver carts.
A \$75 carver fee will be charged for every 35 guests.

* A \$75 bartender fee will be charged for every 50 guests.

PRIME LUNCH

75 per person unless otherwise noted
Sales tax and service charges are not included

PASSED HORS D'OEUVRES

Select three appetizers from page 7

**Domestic & Imported
Cheese Display**
Crackers

SALAD COURSE

**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

ENTRÉE SELECTIONS

Entrée count due three business days prior to event

Roasted Prime Ribs of Beef
Luncheon cut, mashed potatoes, gravy, Yorkshire pudding, and choice of creamed corn or creamed spinach

Fresh Atlantic Salmon
Your choice of preparation

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Jumbo Shrimp Cocktail add 21

4 oz. Cold Water Lobster Tail
add 24

Iron Skillet of Mushrooms add 12

DESSERTS

Preselect one for group

**White Chocolate Banana
Bread Pudding**
Crème anglaise, chocolate drizzle

Flourless Chocolate Cake
Raspberry sauce

Apple Pie
A la mode

English Trifle

Seasonal Fresh Fruit

Vanilla Ice Cream
Seasonal berries

BEVERAGES

Lavazza Coffee or
Harney & Sons Hot Tea
Freshly brewed, with dessert

Soft Drinks

Ice Tea

We are happy to create custom menus upon request

* Make reservations at least two weeks in advance for carvers to serve prime rib from our gleaming silver carts.
A \$75 carver fee will be charged for every 35 guests.

* A \$75 bartender fee will be charged for every 50 guests.

GUIDELINES & FAQs

ACCOMMODATIONS & DECOR

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 & BEVERAGE

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 allow six bottles max per private party with a \$30 corkage fee per 750ml bottle, and \$45 per 1.5L bottle with a maximum of three.

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 \$75 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.

THE BAR

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.

GUIDELINES & FAQs

FEES & 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?

The minimum must be met prior to tax, gratuity and service charge. If food and beverage minimums 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.

Are your prices guaranteed?

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

TERMS & 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 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.