



PRIVATE EVENTS
AT LAWRY'S THE PRIME RIB

Michelle Rizzo
Sales & Marketing Manager
702.893.2223 x 461
MRizzo@LawrysOnline.com



TABLE OF CONTENTS

PRIVATE DINING ROOMS

Vintage Room, Silver State Room, Great Rooms	4
--	---

MENUS

Dinner Menus

Classic Dinner	6
Grand Dinner	7
Prime Dinner	8
Legendary Dinner	9

Lunch Menus

Classic Lunch	10
Grand Lunch	11
Prime Lunch	12

GUIDELINES & FAQs

Accommodations & Decor, Food & Beverage, The Bar	13
Fees & Minimums, Terms & Payments	14

DINING ROOMS



PRIVATE DINING ROOMS



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.

MENUS



CLASSIC DINNER

81 per person

PASSED HORS D'OEUVRES

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

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

Parties over 50 preselect creamed spinach or creamed corn

Roasted Prime Ribs of Beef

- 8 oz. Cut

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, 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

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

English Trifle

Flourless Chocolate Cake

Vanilla Ice Cream

Seasonal berries

GRAND DINNER

98 per person

PLATED APPETIZER

Jumbo Shrimp Cocktail

Spicy cocktail sauce, 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

Parties over 50 preselect creamed spinach or creamed corn

Roasted Prime Ribs of Beef

- 8 oz. Cut

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, 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

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

English Trifle

Flourless Chocolate Cake

Vanilla Ice Cream

Seasonal berries

PRIME DINNER

111 per person

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

Premiere Salad

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

ENTRÉE SELECTIONS

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

Roasted Prime Ribs of Beef

- 8 oz. Cut

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, 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

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

English Trifle

Flourless Chocolate Cake

Vanilla Ice Cream

Seasonal berries

LEGENDARY DINNER

128 per person

PASSED HORS D'OEUVRES

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

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

Premiere Salad

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

ENTRÉE SELECTIONS

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

Roasted Prime Ribs of Beef

- 8 oz. Cut

Carved to order, served with mashed potatoes, Yorkshire pudding, au jus, whipped cream horseradish, 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

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

English Trifle

Flourless Chocolate Cake

Vanilla Ice Cream

Seasonal berries

CLASSIC LUNCH

42.5 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 carved to order, mashed potatoes, gravy, Yorkshire pudding

Fresh Atlantic Salmon

Roasted fillet, chardonnay beurre blanc, seasonal vegetables

ACCOMPANIMENTS

Preselect one for group

Creamed Spinach or Creamed Corn add 8

Jumbo Shrimp Cocktail add 21

4 oz. Cold Water Lobster Tail add 24

Iron Skillet of Mushrooms add 12

Lawry's Homemade Potato Chips add 15 per bowl

DESSERTS

Preselect one for group

Boston Creme Pie

Vanilla Ice Cream

Seasonal berries

BEVERAGES

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

Ice Tea preset

* Make reservations at least two weeks in advance for a carver to serve prime rib from our gleaming silver carts. A \$75 fee per carver will apply.

* A \$60 bartender fee will be charged for every 50 guests on weekends and major holidays.

GRAND LUNCH

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

PASSED HORS D'OEUVRES

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

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 carved to order, mashed
potatoes, gravy, Yorkshire pudding

Fresh Atlantic Salmon

Roasted fillet, chardonnay beurre blanc,
seasonal vegetables

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Creamed Spinach or Creamed Corn add 8

Jumbo Shrimp Cocktail add 21

4 oz. Cold Water Lobster Tail add 24

Iron Skillet of Mushrooms add 12

Lawry's Homemade Potato Chips add 15 per bowl

DESSERTS

Preselect one for group

Boston Creme Pie

Vanilla Ice Cream

Seasonal berries

BEVERAGES

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

Ice Tea preset

* Make reservations at least two weeks in advance for a
carver to serve prime rib from our gleaming silver carts.
A \$75 fee per carver will apply.

* A \$60 bartender fee will be charged for every 50 guests
on weekends and major holidays.

PRIME LUNCH

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

PASSED HORS D'OEUVRES

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

BUFFET HORS D'OEUVRES

Select one full platter or two half platters

**Domestic & Imported Cheese
Display**
Crackers

Sliced Fresh Fruit Platter

Vegetable Crudités
Creamy herb dressing

SALAD COURSE

Preselect one for group

Premier Salad

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

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 carved to order, mashed
potatoes, gravy, Yorkshire pudding

Fresh Atlantic Salmon

Roasted fillet, chardonnay beurre blanc,
seasonal vegetables

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

**Creamed Spinach or
Creamed Corn** add 8

Jumbo Shrimp Cocktail add 21

4 oz. Cold Water Lobster Tail
add 24

Iron Skillet of Mushrooms add 12

Lawry's Homemade Potato Chips
add 15 per bowl

DESSERTS

Preselect one for group

Boston Creme Pie

Vanilla Ice Cream
Seasonal berries

BEVERAGES

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

Ice Tea preset

* Make reservations at least two weeks in advance for a
carver to serve prime rib from our gleaming silver carts.
A \$75 fee per carver will apply.

* A \$60 bartender fee will be charged for every 50 guests
on weekends and major holidays.

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 have a children's menu?

Yes. For children under 12, we offer a child's portion of Prime Rib for \$25 or Chicken Fingers for \$25 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.

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.
- **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 & 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. Gratuity is left to your discretion.

Are your prices guaranteed?

Yes. Published menu prices are guaranteed 90 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, 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 90 business days prior to the event date. If you cancel within 90 business days of the event date, your deposit will not be refunded.