



HORS D'OEUVRES
AT LAWRY'S THE PRIME RIB

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TABLE OF CONTENTS

PRIVATE DINING ROOMS

Vintage Room, Silver State Room, Great Rooms	4
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THE MENU

Buffet Hors d'oeuvres	6
Passed Hors d'oeuvres	7

GUIDELINES & FAQs

Accommodations & Decor, Food & Beverage, The Bar	8
Fees & Minimums, Terms & Payments	9

PRIVATE 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:

- One doublewide table for up to 22
- U-Shaped setup for up to 20
- Two tables for 12 side-by-side
- Rectangles for 6-8 per table

SILVER STATE ROOM

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

- One doublewide table for up to 22
- U-Shaped setup for up to 20
- Two tables for 12 side-by-side
- Rectangles for 6-8 per table



THE GREAT ROOMS

Three stylish dining rooms, perfect for intimate groups, and combined can accommodate 110 to 185 guests.

Great Rooms One and Three seat up to 48 each:

- Rounds for up to 8 and/or Rectangles for up to 6
- One long table for up to 24
- U-Shaped setup for up to 24
- Each room fits a maximum of 6 tables

Great Room Two seats a maximum of 70:

- Rounds for up to 8 and Rectangles for up to 6
- One long table for up to 36
- U-Shape for up to 40
- Fits 9 tables



MENUS



BUFFET HORS D'OEUVRES

COLD

Small tray serves 25

Large tray serves 50

Lawry's Homemade Potato Chips

15 per bowl

Domestic & Imported Cheeses

87.5 | 205

Crackers

Antipasto 100 | 225

Meats, artichokes, marinated mushrooms, olives, cucumbers

Vegetable Crudités 62.5 | 125

Creamy herb dressing

Fresh Fruit Platter 62.5 | 125

Italian Mozzarella,

Tomatoes & Basil 100 | 175

Olive oil vinaigrette

Jumbo Shrimp Cocktail

56 per dozen

Horseradish cocktail sauce

BUFFET STATIONS

Minimum 30 guests

Prices include one carver per station and one portion for each of 30 guests

Roast Prime Rib of Beef

Sandwiches 475 per rib roast

Creamed horseradish, au jus, mini rolls

Sandwiches 200

Cranberry sauce, gravy, mini rolls

Honey Cured Baked Ham

Sandwiches 250

Pommery mustard, mini rolls

Rack of Lamb Persillade M/P

Mint jelly, roasted garlic jus

Pasta Bar 260

Two types of pasta, three sauces, accompaniments

Roast Turkey

PASSED HORS D'OEUVRES

HOT

Minimum 2 dozen each selection

48 per dozen

Prime Rib Crostini

Roasted pepper demi

Bacon & Cheese Stuffed Mushrooms

Wild Mushroom Bruschetta

Vegetable Spring Rolls

Chicken Satay Skewer

Phyllo Wrapped Asparagus & Prosciutto

BBQ Baby Back Ribs

54 per dozen

Oysters Rockefeller

Clams Casino

Shrimp Scampi

68 per dozen

Lamb Lollipops

Balsamic reduction

Diver Scallops

Black garlic beurre blanc

COLD

Minimum 2 dozen each selection

48 per dozen

Pear Tomato & Mozzarella Skewers

Roma Tomato Bruschetta

Grilled Asparagus

Blue cheese mousse

Lox Crostini

Brie Puff Pastry

Kiwi, strawberries

Bay Shrimp & Avocado Endive Cup

Watermelon Cube

Aged balsamic

Roasted Red Pepper Crostini

54 per dozen

Lobster Citrus Spoon

Pineapple mango salsa, wasabi sauce

Chilled Marinated Jumbo Shrimp

Lobster Bruschetta

Seared Ahi Tuna

Wasabi sauce

Lobster & Avocado Crostini

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 \$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.
- **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.