

PRIVATE EVENTS
AT LAWRY'S THE PRIME RIB

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LAWRY'S
THE PRIME RIB

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DINING ROOMS









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LAWRY'S THE PRIME RIB

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

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MENUS









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CLASSIC DINNER

88 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 **8**
- 16 oz. Diamond Jim Brady Cut **26**
- 22 oz. Beef Bowl Cut **44**

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

Chocolate Cake

Vanilla Ice Cream
Seasonal berries

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GRAND DINNER

105 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 **8**
- 16 oz. Diamond Jim Brady Cut **26**
- 22 oz. Beef Bowl Cut **44**

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

Chocolate Cake

Vanilla Ice Cream
Seasonal berries

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LAWRY'S THE PRIME RIB

PRIME DINNER

119 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 **8**
- 16 oz. Diamond Jim Brady Cut **26**
- 22 oz. Beef Bowl Cut **44**

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

Chocolate Cake

Vanilla Ice Cream
Seasonal berries

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LEGENDARY DINNER

135 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 **8**
- 16 oz. Diamond Jim Brady Cut **26**
- 22 oz. Beef Bowl Cut **44**

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

Chocolate Cake

Vanilla Ice Cream
Seasonal berries

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CLASSIC LUNCH

51.50 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

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Creamed Spinach or Creamed Corn add **10**

Jumbo Shrimp Cocktail add **27**

4 oz. Cold Water Lobster Tail add **26**

Iron Skillet of Mushrooms add **14**

Lawry's Homemade Potato Chips add **15** per bowl

DESSERTS

Preselect one for group

Chocolate Cake

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.

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GRAND LUNCH

61.50 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 **10**

Jumbo Shrimp Cocktail add **27**

4 oz. Cold Water Lobster Tail
add **26**

Iron Skillet of Mushrooms add **14**

Lawry's Homemade Potato Chips
add **15** per bowl

DESSERTS

Preselect one for group

Chocolate Cake

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.

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LAWRY'S THE PRIME RIB

PRIME LUNCH

75 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 **10**

Jumbo Shrimp Cocktail add **27**

4 oz. Cold Water Lobster Tail
add **26**

Iron Skillet of Mushrooms add **14**

Lawry's Homemade Potato Chips
add **15** per bowl

DESSERTS

Preselect one for group

Chocolate Cake

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.

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GUIDELINES & FAQS

ACCOMMODATIONS & DECOR

Can I have entertainment?
Yes. Jazz and classical ensembles a re 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.

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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.

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