

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



FAMILY ROOM

Accommodates up to 24 guests. 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 warm, inviting setting for up to 80 guests.

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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.

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LAWRY'S THE PRIME RIB

MENUS









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LAWRY'S THE PRIME RIB

PASSED HORS D'OEUVRES

Select three for a 30-minute tray pass during pre-reception
Add hors d'oeuvres: **6** per piece

Buffalo Chicken Meatballs
Blue cheese dipping sauce

Chicken Yakitori
Scallions, teriyaki sauce

Grilled Shrimp Skeweres
Sweet soy sauce, fresh ginger

Tempura Shrimp
Sweet chili dipping sauce

Lobster Chipotle & Avocado Bruschetta

Mini Crab Cakes
Remoulade sauce

Tuna & Avacoda Tartare
Wasabi caviar, wonton crisps

Seared Ahi Tuna
Wasabi dipping sauce

Potato Pancakes with Caviar & Crème Fraîche

Bacon-Wrapped Dates
Blue cheese stuffed dates, sweet soy glaze

Spicy Avocado-Basil Bruschetta

Caprese Skewers
Cherry tomatoes, fresh mozzarella, basil balsamic glaze, extra virgin olive oil

Lemon-Herb Chicken Kabobs
Tzatziki sauce

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

Avocado & Heirloom Tomato Bruschetta
Balsamic glaze, extra virgin olive oil







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CLASSIC DINNER

85 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 **10**
- 16 oz. Diamond Cut **25**
- 22 oz. Double Cut **40**

Ora King Salmon Rockefeller
Sautéed spinach, scampied shrimp

Roasted Half Jidori Chicken
Garlic confit, lemon-thyme salt

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Caffè Vergnano Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

We are happy to create custom menus upon request

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GRAND DINNER

100 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 **10**
- 16 oz. Diamond Cut **25**
- 22 oz. Double Cut **40**

Ora King Salmon Rockefeller
Sautéed spinach, scampied shrimp

Roasted Half Jidori Chicken
Garlic confit, lemon-thyme salt

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Caffè Vergnano Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

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PRIME SURF & TURF 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. Cold Water 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 **10**
- 16 oz. Diamond Cut **25**
- 22 oz. Double Cut **40**

Ora King Salmon Rockefeller
Sautéed spinach, scampied shrimp

Roasted Half Jidori Chicken
Garlic confit, lemon-thyme salt

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Caffè Vergnano Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

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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 cocktail sauce and lemon, 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 **10**
- 16 oz. Diamond Cut **25**
- 22 oz. Double Cut **40**

Ora King Salmon Rockefeller
Sautéed spinach, scampied shrimp

Roasted Half Jidori Chicken
Garlic confit, lemon-thyme salt

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Caffè Vergnano Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

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PLATINUM DINNER

175 per person
Sales tax and service charges are not included

PASSED HORS D'OEUVRES

Select three appetizers from page 7

SOUP COURSE

Lobster Bisque

CHILLED SEAFOOD PLATTER

Two jumbo shrimp, two oysters on the half shell, one crab leg served with cocktail sauce and lemon, 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. Cold Water 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 **10**
- 16 oz. Diamond Cut **25**
- 22 oz. Double Cut **40**

Ora King Salmon Rockefeller
Sautéed spinach, scampied shrimp

Roasted Half Jidori Chicken
Garlic confit, lemon-thyme salt

Vegetarian Entrée of the Day

DESSERTS

Preselect one for group

Includes freshly brewed Caffè Vergnano Coffee or Harney & Sons Hot Tea

Crème Brûlée

English Trifle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

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CLASSIC LUNCH

65 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

Prices are per order, add to price:

- 10 oz. Lawry Cut **15**
- 16 oz. Diamond Cut **30**
- 22 oz. Double Cut **55**

Broiled Ora King Salmon
Mashed potatoes, seasonal vegetable

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Jumbo Shrimp Cocktail add **28**

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

Iron Skillet of Mushrooms add **16**

DESSERTS

Preselect one for group

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

English Trifle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

BEVERAGES

Coffee or **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.

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GRAND 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

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

Prices are per order, add to price:

- 10 oz. Lawry Cut **15**
- 16 oz. Diamond Cut **30**
- 22 oz. Double Cut **55**

Broiled Ora King Salmon
Mashed potatoes, seasonal vegetable

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Jumbo Shrimp Cocktail add **28**

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

Iron Skillet of Mushrooms add **16**

DESSERTS

Preselect one for group

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

English Trifle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

BEVERAGES

Coffee or **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.

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PRIME LUNCH

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

PASSED HORS D'OEUVRES

Select three appetizers from page 7

Cheese & Charcuterie 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

Prices are per order, add to price:

- 10 oz. Lawry Cut **15**
- 16 oz. Diamond Cut **30**
- 22 oz. Double Cut **55**

Broiled Ora King Salmon
Mashed potatoes, seasonal vegetable

Vegetarian Entrée of the Day

ACCOMPANIMENTS

Preselect one for group

Jumbo Shrimp Cocktail add **28**

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

Iron Skillet of Mushrooms add **16**

DESSERTS

Preselect one for group

White Chocolate Banana Bread Pudding
Créme anglaise, chocolate drizzle

Chocolate Ganache & Raspberry Tartlette

Dark Chocolate Fantasy Cake
À la mode **3**

English Trifle

Vanilla Ice Cream
Seasonal berries

Sorbet
Assorted flavors

BEVERAGES

Coffee or **Tea**
Freshly brewed, with dessert

Ice Tea

Soft Drinks

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.

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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 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 are 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.

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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?
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.

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