



PRIVATE PARTIES

Custom Menus

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PASSED HORS D'OEUVRES

COLD

3 each, minimum 12

PEAR TOMATO & FRESH MOZZARELLA SKEWERS

ROMA TOMATO BRUSCHETTA

SALMON PINWHEELS

GRILLED ASPARAGUS blue cheese mousse

ROASTED RED PEPPER CROSTINI

4 each, minimum 12

CHILLED MARINATED JUMBO SHRIMP

SEARED AHI TUNA wasabi sauce

LOBSTER & AVOCADO CROSTINI

HOT

3 each, minimum 12

PRIME RIB CROSTINI roasted pepper demi

STUFFED MUSHROOMS bacon and cheese

WILD MUSHROOM BRUSCHETTA

PHYLLO WRAPPED ASPARAGUS & PROSCIUTTO

CHICKEN SATAY SKEWER

4 each, minimum 12

LAMB LOLLIPOPS balsamic reduction

SHRIMP SCAMPI

DIVER SCALLOPS black garlic beurre blanc

APPETIZERS

INDIVIDUAL CHILLED SEAFOOD PLATTER 29

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

FAMILY-STYLE CHILLED SEAFOOD PLATTERS

Select any combination and quantity, served for each table
Served with traditional sauces and garnishes

OYSTER ON THE HALF SHELL 3.5

JUMBO SHRIMP COCKTAIL 3.5

3 OZ. CRAB LEG 16

INDIVIDUAL PLATES

Served family style upon request

JUMBO SHRIMP COCKTAIL spicy cocktail sauce 17

GOLDEN FRIED CALAMARI 16

SALADS

Preselect one for group

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

PREMIER SALAD add 4

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

INTERMEZZO

CHEF'S SELECT SORBET 3

ENTRÉES

Prices are per person | Server will take order for choice of one at dinner
Parties over 50 preselect creamed corn or creamed spinach

ROAST PRIME RIBS OF BEEF

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

LAWRY CUT 10 oz. 48

DIAMOND JIM BRADY CUT 16 oz. 61

BEEF BOWL CUT 22 oz. 65

8 OZ. FILET MIGNON 58

Medium rare to medium or medium well to well, scalloped potatoes

FRESH ATLANTIC SALMON 45

Lemon beurre blanc, mashed potatoes, seasonal vegetables

OVEN-ROASTED FREE RANGE CHICKEN 45

Mashed potatoes, seasonal vegetables

VEGETARIAN ENTRÉE OF THE DAY 29

Entrées available for parties up to 30 guests

BEEF WELLINGTON 56

Prepared medium rare, scalloped potatoes, roasted tomato garnish

THE LAWRY'S RIBEYE 14 oz. 52 | 24 oz. bone in 61

Scalloped potatoes, crispy fried onions

SAUCES

Individual 3 | All three 7

CLASSIC BÉARNAISE

MAYTAG BLEU CHEESE

BRANDY GREEN PEPPERCORN

ACCOMPANIMENTS

Prices are per person

Parties over 50 preselect creamed spinach or creamed corn

CREAMED CORN 7

CREAMED SPINACH 7

FRESH ASPARAGUS 10

SIZZLING SKILLET OF MUSHROOMS 11

BROILED LOBSTER TAIL drawn butter 15

Prices are per person | Must be ordered for the entire party

MASHED POTATO OF THE DAY 3

Cheddar Cheese, Sour Cream, Bacon & Chives | Roasted Garlic & Herbs

White Cheddar & Asiago | Roasted Jalapeno & Cheddar | Poblano & Jack Cheese

BAKED IDAHO POTATO 9

DESSERTS

Prices are per person

Preselect one for group | Parties up to 30 may select two

NEW YORK STYLE CHEESECAKE 9

STICKY TOFFEE PUDDING 9

CHOCOLATE LAVA CAKE 9

CRÈME BRÛLÉE 9

VANILLA ICE CREAM seasonal berries 9

DESSERT SAMPLER 14

Assortment of Chef's favorite desserts served family style for each table

BEVERAGES

Prices are per person

FRESHLY BREWED LAVAZZA COFFEE or **HARNEY & SONS HOT TEA** 3.75



PERSONALIZED MENUS AT EACH PLACE SETTING 2



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.

GUIDELINES & FAQs

ACCOMMODATIONS AND DECOR

What is your availability?

Private dining rooms accommodate up to 36, 48, 65, 110 and 175 seated, or 250 standing. Seating capacity for the entire restaurant is 550 people. Private rooms are available at the Manager's discretion.

Do you offer valet parking?

Yes. Complimentary valet parking is available evenings. There is also ample self-parking.

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 AND BEVERAGE

Do you have a children's menu?

Yes. For children under 12, we offer a child's portion of Prime Rib for \$18 or Chicken Fingers for \$12 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 are 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.

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 AND 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.

Are your prices guaranteed?

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

TERMS AND 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 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.