



PRIVATE PARTIES

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CLASSIC DINNER

70 per person

PASSED HORS D'OEUVRES

Chef's selection of three hors d'oeuvres during cocktail reception

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

ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

8 OZ. CUT 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

Prices are per order, add to Classic Dinner price

10 oz. LAWRY CUT 3

16 oz. DIAMOND JIM BRADY CUT 16

22 oz. BEEF BOWL CUT 20

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

STICKY TOFFEE PUDDING

CHOCOLATE LAVA CAKE

VANILLA ICE CREAM seasonal berries

GRAND DINNER

82 per person

PLATED APPETIZER

JUMBO SHRIMP COCKTAIL spicy cocktail sauce

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

ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

8 OZ. CUT 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

Prices are per order, add to Grand Dinner price

10 oz. LAWRY CUT 3

16 oz. DIAMOND JIM BRADY CUT 16

22 oz. BEEF BOWL CUT 20

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

STICKY TOFFEE PUDDING

CHOCOLATE LAVA CAKE

VANILLA ICE CREAM seasonal berries

PRIME DINNER

98 per person

CHILLED SEAFOOD PLATTER

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

PREMIERE SALAD

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

ENTRÉES

Server will take order for choice of one at dinner

Parties over 50 preselect creamed spinach or creamed corn

8 OZ. CUT 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

Prices are per order, add to Prime Dinner price

10 oz. LAWRY CUT 3

16 oz. DIAMOND JIM BRADY CUT 16

22 oz. BEEF BOWL CUT 20

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

STICKY TOFFEE PUDDING

CHOCOLATE LAVA CAKE

VANILLA ICE CREAM seasonal berries

LEGENDARY DINNER

111.5 per person

PASSED HORS D'OEUVRES

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

CHILLED SEAFOOD PLATTER

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

PREMIERE SALAD

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

ENTRÉES

Server will take order for choice of one at dinner
Parties over 50 preselect creamed spinach or creamed corn

8 OZ. CUT 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

Prices are per order, add to Legendary Dinner price

10 oz. LAWRY CUT 3

16 oz. DIAMOND JIM BRADY CUT 16

22 oz. BEEF BOWL CUT 20

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

STICKY TOFFEE PUDDING

CHOCOLATE LAVA CAKE

VANILLA ICE CREAM seasonal berries

ACCOMPANIMENTS

Prices are per order, per piece or per person as noted

APPETIZERS

CHILLED SEAFOOD PLATTER 29 per order

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

FAMILY-STYLE CHILLED SEAFOOD PLATTERS

Prices are per piece, select any combination and quantity,
served for each table with traditional sauces and garnishes

OYSTER ON THE HALF SHELL 3.5 | JUMBO SHRIMP COCKTAIL 3.5 | 3 OZ. CRAB LEG 16

INDIVIDUAL PLATES

Prices are per order

JUMBO SHRIMP COCKTAIL 17 | GOLDEN FRIED CALAMARI 16
BURRATA & HEIRLOOM TOMATOES 14

ENTRÉES

Prices are per person, available for parties up to 30 guests

6 OZ. BEEF WELLINGTON 11

Prepared medium rare, topped with duxelles wrapped in puff pastry,
with scalloped potatoes, roasted tomato garnish

THE LAWRY'S RIBEYE 14 oz. 7 | 24 oz. bone in 16

Scalloped potatoes, crispy fried onions

8 OZ. FILET MIGNON 13

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

SIDES

Prices are per order

BROILED LOBSTER TAIL 15 | ASPARAGUS 10
SIZZLING SKILLET OF MUSHROOMS 11 | BAKED IDAHO POTATO 9

Price is per person and 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

SAUCES

Prices are per order

Individual 3 | All three 7

CLASSIC BÉARNAISE | MAYTAG BLEU CHEESE | BRANDY GREEN PEPPERCORN

DESSERT SAMPLER

Assortment of Chef's favorite desserts served family style for each table 5 per person



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 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.

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.