



## THE YORKSHIRE WEDDING DINNER

### **The Famous Original Spinning Bowl Salad**

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice. Served with fresh sourdough bread

### **Entrée**

Choice of: *(server will take order at the time of dinner)*

### **Roast Prime Ribs of Beef**

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn  
**(Host to pre-select one vegetable for parties over 50)**

### **Fresh Atlantic Salmon Fillet**

Served with lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

### **Oven Roasted Free Range Chicken**

Served with mashed potatoes and seasonal fresh vegetables

### **Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea**

### **Also included:**

Votive Candles  
Silk Rose Petals

\$54.75 per person plus 8.25% tax and service charge

*Please review page 6 for additional dinner accompaniments to enhance your menu.*



## **THE CRESCENT WEDDING DINNER**

### **Passed Hors d'Oeuvres**

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

### **The Famous Original Spinning Bowl Salad**

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice  
Served with fresh sourdough bread

### **Entrée**

Choice of: *(server will take order at the time of dinner)*

#### **Roast Prime Ribs of Beef**

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn  
***(Host to pre-select one vegetable for parties over 50)***

#### **Fresh Atlantic Salmon Fillet**

Served with lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

#### **Oven Roasted Free Range Chicken**

Served with mashed potatoes and seasonal fresh vegetables

#### **Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea**

#### **Also included:**

Votive Candles  
Silk Rose petals  
Personalized Menus at each place setting

\$59.75 per person plus 8.25% tax and service charge

*Please review page 6 for additional dinner accompaniments to enhance your menu.*



## THE VINTAGE WEDDING DINNER

### **Appetizer**

Fresh Jumbo Shrimp served with a spicy cocktail sauce (*All of our seafood is sustainable*)

### **The Famous Original Spinning Bowl Salad**

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice  
Served with fresh sourdough bread

### **Entrée**

Choice of: (*server will take an order at time of dinner*)

#### **Roast Prime Ribs of Beef**

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn  
**(Host to pre-select one vegetable for parties over 50)**

#### **Fresh Atlantic Salmon Fillet**

Served with lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables (*All of our seafood is sustainable*)

#### **Oven Roasted Free Range Chicken**

Served with mashed potatoes and seasonal fresh vegetables

### **Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea**

#### **Also included:**

Votive Candles  
Silk Rose Petals  
Personalized Menus at each place setting  
Colored Linens\*

\$71.75 per person plus 8.25% tax and service charge

\*Ask Sales Department for available linen colors

*Please review page 6 for additional dinner accompaniments to enhance your menu.*

## THE EDWARDIAN WEDDING DINNER

### Passed Hors d'Oeuvres

Grilled Wild Mushroom Bruschetta  
Phyllo Wrapped Asparagus & Prosciutto  
Smoked Salmon Pinwheels

### First Course

Fresh Jumbo Shrimp served with a spicy cocktail sauce

### Second Course

Premiere Salad - Boston Bibb lettuce, toasted walnuts, crisp bacon and grated Gruyere cheese with an olive oil and fresh herb vinaigrette dressing.  
Served with fresh sourdough bread

### Entree

Choice of: *(Server will take order at the time of dinner.)*

### Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn  
***(Host to pre-select one vegetable for parties over 50)***

### Fresh Atlantic Salmon Fillet

Served with lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

### Oven Roasted Free Range Chicken

Served with mashed potatoes and seasonal fresh vegetables

### Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea

### Also included:

Votive Candles, Silk Rose Petals, Personalized Menus at each place setting, Colored Linens\*  
Personalized Seasoning Salts Wrapped in Ivory or White Tulle\*

\$80.75 per person plus 8.25% tax and service charge

\*Ask Sales Department for available linen colors

\*Personalized Seasoning Salt orders must be placed with the Sales Department at least two weeks prior to your event.

*Please review page 6 for additional dinner accompaniments to enhance your menu.*

## THE HERITAGE WEDDING DINNER

### Passed Hors d'Oeuvres

Seared Ahi Tuna with Wasabi Dipping Sauce  
Chicken Satay Skewers  
Lobster Bruschetta

### Buffet Hors d'Oeuvres

Vegetable Crudités served with Dill and Bleu Cheese Dips

### First Course

Fresh Jumbo Shrimp served with a spicy cocktail sauce

### Second Course

Premier Salad - Boston Bibb lettuce, toasted walnuts, crisp bacon and gruyere cheese tossed in a light vinaigrette dressing  
Served with fresh sourdough bread

### Intermezzo

Chef's Select Sorbet

### Entree

Choice of: *(Server will take order at the time of dinner.)*

#### Roast Prime Ribs of Beef

Our special 8 oz. cut ~ carved to order and served with mashed potatoes, Yorkshire pudding and a choice of creamed spinach or creamed corn  
***(Host to pre-select one vegetable for parties over 50)***

#### Fresh Atlantic Salmon Fillet

Served with lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables *(All of our seafood is sustainable)*

#### Oven Roasted Free Range Chicken

Served with mashed potatoes and seasonal fresh vegetables

#### Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea

#### Also included:

Votive Candles, Silk Rose Petals, Personalized Menus at each place setting, Colored Linens\*, Personalized Seasoning Salts Wrapped in Ivory or White Tulle\*

\$95.75 per person plus 8.25% tax and service charge

\*Ask Sales Department for available linen colors

\*Personalized Seasoning Salt orders must be placed with the Sales Department at least two weeks prior to your event

*Please review page 6 for additional dinner accompaniments to enhance your menu.*

## ADDITIONAL MENU ACCOMPANIMENTS

### Larger Cuts of Roast Prime Ribs of Beef

#### The Lawry Cut - \$3

Our traditional, most popular cut (10oz.)

#### The Diamond Jim Brady Cut - \$15

An extra thick portion with the rib bone (16oz.)

#### The Beef Bowl Cut - \$20

A double sized cut with the rib bone (22oz.)

### Entrées

*Available for parties of 30 or less*

#### Beef Wellington - \$6

A 6-ounce filet mignon prepared medium rare to medium topped with duxelles (finely chopped mushrooms, shallots and fresh herbs sautéed in butter, and white wine) wrapped in puff pastry and oven baked, served with scalloped potatoes, garnished with roasted tomato

#### The Lawry's Ribeye Steak

14 oz. - \$7

24 oz. bone in - \$16

### Sauces - \$3 each

#### Combine all three - \$7

#### Classic Béarnaise

#### Maytag Bleu Cheese

#### Brandy Green Peppercorn

### Appetizers

#### Jumbo Shrimp Cocktail - \$17

Served with a spicy cocktail sauce

#### Golden Fried Calamari - \$15

(Served family style)

### Side Dishes

#### Broiled Lobster Tail - \$15

Served with drawn butter

#### Fresh Asparagus - \$10

Served with Hollandaise sauce

#### Sizzling Skillet of Mushrooms - \$11

#### Baked Idaho Potato - \$9

*(Must be ordered for the entire group)*

#### Mashed Potato of the Day - \$3

*(Must be ordered for the entire group)*

#### Loaded

Hickory smoked bacon, cheddar cheese, sour cream, chives

#### Roasted Garlic & Herbs

Roasted garlic puree and fresh parsley, chives, rosemary, and thyme

#### White Cheddar & Asiago Cheese

Vermont white cheddar and Asiago cheese aged 6 months

#### Roasted Jalapeno & Cheddar

Fresh fire roasted jalapeno peppers with yellow cheddar cheese

#### Pablano & Jack Cheese

Flame roasted fresh pablano peppers with Monterey Jack cheese

### Dessert - \$9

*(Host to preselect one for the group- parties less than 30 may select two)*

#### New York Style Cheesecake

#### Chocolate Lava Cake

#### Crème Brûlée

#### Sticky Toffee Pudding

#### Vanilla Ice Cream with Berries

#### Dessert Sampler - \$14

An assortment of our chef's favorite desserts served family style for each table



## FAVORS AND DECOR

### **Lawry's Personalized Seasoned Salt and Pepper - \$3.50 each**

*(If they are not included in your menu)*

Wrapped in either ivory or white tulle. Seasoning salts must be ordered through the Sales Department at least **14 days prior to your event.**

### **Linen Colors available are as follows:**

**If colored linens are not included with the menu you have selected we are happy to order colored linen for an additional \$4.00 per person**

Ivory (our standard color) ~ White ~ Red ~ Green ~ Sandalwood ~ Black ~ Burgundy ~ Chocolate Brown ~ Gold ~ Peach ~ Black

### **Napkin Colors are available as follows:**

Ivory (our standard color) ~ White ~ Black ~ Burgundy ~ Chocolate Brown ~ Red ~ Royal Blue ~ Gold ~ Forest Green ~ Sea Foam Green

### **Silk Rose Petal Colors available are as follows:**

Red ~ Royal Blue ~ Lavender ~ Light Blue ~ Burgundy ~ White ~ Pink ~ Yellow  
Bright Yellow ~ Metallic Gold ~ Metallic Silver ~ Sage ~ Plum ~ Peach ~ Fuchsia  
Chocolate Brown ~ Avocado ~ Navy Blue ~ Black

### **Chair Covers and Sashes - \$7.00 each plus delivery and set up fees**

Please order at least 2 weeks prior. Contact the Sales Department for additional information.



## **GUIDELINES & FREQUENTLY ASKED QUESTIONS**

### **Accommodations and Décor**

#### **What is your availability?**

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

#### **Can I have my ceremony at Lawry's?**

Yes, your ceremony is welcome depending on the size of your party. Please ask the Sales Department for details.

#### **Do you offer valet parking?**

Yes, complimentary valet parking is available in the evenings. Otherwise there is ample self-parking at the restaurant.

#### **Can you provide a different linen color for the tables or napkins?**

Yes. Some of our menus include the option of selecting a different color of linen or napkins for your event. Otherwise, the charge for colored linens is \$2.00 per person. Our standard linen color is ivory, provided free of charge

#### **Do you provide table décor or centerpieces?**

Yes, we have silk rose petals and votive candles available at no additional charge. You are welcome bring in additional table décor if you prefer. We are happy to place your décor, centerpieces, place cards, table numbers and favors on the tables for you if there is no assembly required and if the décor is delivered to the restaurant well before your event start time. We are not able to arrange flowers. All centerpieces must be pre-arranged and ready to be placed on the tables.

#### **Do you offer any guest favors?**

Yes, Lawry's famous Seasoned Salt and Pepper can be personalized for your occasion and make excellent favors for your guests. Please order through the Sales Department at least 30 days prior to your event. The charge is \$3.50 each if they are not included with the menu you have selected.

#### **Can I have entertainment?**

Yes, bands and DJ's are welcome during the day on **Saturday and Sunday only prior to 4:00 p.m.** Jazz and classical ensembles are welcome in the evening. All entertainment is subject to Management approval. Entertainers are to be contracted by the customer. Group dancing is not permitted during evening and/or weekday events.



## **GUIDELINES & FREQUENTLY ASKED QUESTIONS cont'd**

### **Do you have audio visual equipment?**

Arrangements for audio visual equipment can be made in advance for an additional fee. Check with the Sales Department for rental fees. You are welcome to bring in any audio visual and other equipment.

### **Food and Beverage**

#### **Is there a cake cutting fee?**

No, we waive the fee for wedding parties. The servers will cut and serve your cake if you decide to bring own.

#### **Do you provide wedding cakes?**

No, Lawry's The Prime Rib does not provide wedding cakes. You are welcome to order a cake from a local bakery and have it delivered to the restaurant. We will display the cake for you in your private room. If you prefer a cupcake tower we request that you ask the cupcake bakery to deliver and set up the tower or you may do so yourself. Lawry's The Prime Rib will not set up a cupcake tower that is more than three tiers. Ask the Sales Department for a list of preferred bakeries.

#### **Do you have a children's menu?**

Yes, for children under the age of 12 we offer a children's portion of Prime Rib or Chicken Fingers for \$20 per plate. A child's meal also includes a beverage, salad and ice cream for dessert. Please notify the Sales Department at least 72 hours prior and inform us of the children's entrée selection.

#### **Do you offer vegetarian and vegan options?**

Yes, our chef creates a vegetarian entrée daily and offers a vegan entrée of fresh vegetables.

#### **Is there a corkage fee?**

Yes, a \$25 fee applies per each bottle of wine or champagne 750 ml or less brought into the restaurant. A \$35 fee applies per each bottle of wine or champagne larger than 750 ml. Corkage fees are not applied toward your food and beverage minimum.

#### **Do you have a bar?**

Yes, but drinks are offered and served by our wait staff as there is not a bar in the room.

#### **Is there are bartender fee?**

A bartender fee of \$60 will be charged on **lunch events only**. There is no bartender fee for evening events. Alcoholic and non-alcoholic beverages excluding wine, sparkling cider, and champagne must be purchased through Lawry's The Prime Rib.

## GUIDELINES & FREQUENTLY ASKED QUESTIONS cont'd

**How does the bar bill work?** Charges are based on consumption and will be added to the final bill. It will be assumed that you are hosting the bar. Please notify the Sales Department if you prefer another beverage service method including one of the following:

**Hosted Bar a.k.a. Full Open Bar:** The server will run a tally of all drinks consumed. All beverages are charged to you, the host, based on consumption. 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 as the host, you may choose to limit the drink choices to certain name brands, price points of alcohol, wine selections and beer selections. You may choose a set dollar amount that you do not wish to exceed. You may host non-alcoholic beverages only and choose to have your guests purchase their own alcohol.

**Cash & Carry:** Each of your guests will be responsible for payment of the beverages ordered at the time of service. To meet the needs of a larger group, it may be necessary to staff an additional server, in which case a fee of \$100 will apply.

## Fees and Minimums

### **Are there food and beverage minimums to meet in order to book a private room?**

Yes, a food and beverage minimum is met by totaling food and beverage purchases made through Lawry's The Prime Rib only. These minimums do not include wine corkage, audio visual rental, tax, labor fees or service charge/gratuities.

### **What are the food and beverage minimums, exactly?**

Food and beverage minimums vary based on the room, the day of the week, date and time of the reception. Ask the Sales Department about the food and beverage minimums for the date in which you are interested, or about when to take advantage of lower minimums.

### **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 & beverage guarantee.

### **Is there a room fee?**

If you meet the minimum required food and beverage minimum quoted for booking a private room, then there is no additional room fee. Otherwise, a room fee will apply.



## **GUIDELINES & FREQUENTLY ASKED QUESTIONS cont'd**

### **Do prices include tax and gratuity?**

No, all pricing is subject to 8.25% sales tax and 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?**

A final count of guests must be received 3 business days prior to the day of the event. Your room will be set to accommodate the final count. The kitchen will be prepared to serve 10% over your final count.

### **What amount is required for deposit?**

The deposit amount required to secure a private room is 50% of the food and beverage minimum.

### **When is the deposit due?**

Lawry's The Prime Rib will gladly confirm your private dining reservation 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, made by cash or credit card, is due in full upon the conclusion of your event.

### **What kind of payment do you accept?**

All food will be on one check and we can process up to 5 methods of payment. We accept **cash, cashier's check or credit card**. Lawry's The Prime Rib does not accept checks.

### **What is the cancellation policy?**

If your event is cancelled more than 45 business days prior to the event date, your deposit will be refunded in full. If your event is cancelled within 45 business days of the event date, your deposit will be forfeited.