



PRIVATE EVENTS  
AT LAWRY'S THE PRIME RIB

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# TABLE OF CONTENTS

## PRIVATE DINING ROOMS

Vintage Room, Silver State Room, Great Rooms	4
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## MENUS

### **Dinner Menus**

Classic Dinner	6
Grand Dinner	7
Prime Dinner	8
Legendary Dinner	9

### **Lunch Menus**

Classic Lunch	10
Grand Lunch	11
Prime Lunch	12

## GUIDELINES & FAQs

Accommodations & Decor, Food & Beverage, The Bar	13
Fees & Minimums, Terms & Payments	14



# DINING ROOMS



3 • LAWRY'S THE PRIME RIB LAS VEGAS PRIVATE EVENTS

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## 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.

### 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.





# MENUS



# CLASSIC DINNER

81 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 **24**

- 22 oz. Beef Bowl Cut **36**

### 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

# GRAND DINNER

98 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 **24**

- 22 oz. Beef Bowl Cut **36**

### **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

# PRIME DINNER

111 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 **24**

- 22 oz. Beef Bowl Cut **36**

### 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



# LEGENDARY DINNER

128 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 **24**

- 22 oz. Beef Bowl Cut **36**

### 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

# CLASSIC LUNCH

**46.50** 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**

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## 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

## ACCOMPANIMENTS

Preselect one for group

### **Creamed Spinach or Creamed Corn** add 9

### **Jumbo Shrimp Cocktail** add 24

### **4 oz. Cold Water Lobster Tail** add 24

### **Iron Skillet of Mushrooms** add 14

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

\* 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.

# GRAND LUNCH

**56.50** 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

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## ACCOMPANIMENTS

Preselect one for group

### Creamed Spinach or Creamed Corn add 9

### Jumbo Shrimp Cocktail add 24

### 4 oz. Cold Water Lobster Tail add 24

### 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.



# PRIME LUNCH

70 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

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## ACCOMPANIMENTS

Preselect one for group

**Creamed Spinach or Creamed Corn** add 9

**Jumbo Shrimp Cocktail** add 24

**4 oz. Cold Water Lobster Tail**  
add 24

**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.

# GUIDELINES & FAQs

## ACCOMMODATIONS & DECOR

### 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 & 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.

# 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.