



RW PRIME®

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PRIVATE EVENTS MENU



Celebrate your big wins with new menus that intertwine American and Asian cuisine. Handcrafted cocktails will complement any meal. Indulge in our distinctive dessert options and after-dinner drinks to complete a truly unique experience.

HOURS

Monday – Saturday
5PM – 10PM

Sunday
3PM – 8PM

LOCATION

Resorts World New York City
Queens, NYC,
close proximity to
JFK airport

EXECUTIVE CHEF

Keith Hernandez

CONTACT

100-10 Rockaway Blvd.
Jamaica, NY 11420
718.215.3342





PRIVATE DINING ROOM

SEATS 34 GUESTS

Located just off the main bar, our private dining room features old world tile, with richly paneled walls. It is ideal for executive or private dinners, small cocktail parties, and wine tastings.

BAR AREA

SEATS 12 GUESTS. 2 HIGH TOPS

Allow our sommelier and executive chef to curate your next holiday celebration!

We can personalize the room to accommodate any configuration you desire



MAIN DINING ROOM

SEATS 54 GUESTS

This room has a combination of tables and booths.

MIDDLE DINING ROOM

SEATS 40 GUESTS

This room can be completely closed off with glass doors for full privacy.



CHEF'S TABLE EXPERIENCE

SEATS 8 GUESTS

We have created a menu that has chefs interacting with you and your guests or you can work with our chef and create a custom menu.

FAMILY MEAL PACKAGE 1

\$100 PER PERSON

APPETIZERS

CHOOSE 2

LITTLE GEM CAESAR

little gem lettuce, caesar dressing, parmesan cheese, croutons

THE WEDGE

red onion, radish, bacon, tomatoes, chives, st. agur bleu cheese, buttermilk ranch dressing

FRIED CALAMARI

hot cherry pepper relish dip

PEKING DUCK

roasted duck wrapped in steamed bun, scallions, cucumber, house sauce

DESSERT

CHOOSE 1

CHOCOLATE LAYER CAKE

served with fresh berries

RHUBARB BERRY CHEESECAKE

pie crust crumble

MAIN COURSE

CHOOSE 2

KUNG PAO CHICKEN

peanut, szechuan chili, bell peppers, bamboo shoots

GRILLED HANGAR STEAK

creamy mashed potatoes

CITRUS GLAZED SALMON

celeriac parsnip puree, toasted herb farro, roasted tri-color cauliflower, basil beurre blanc

BEEF CHOW FUN

flat rice noodles with sliced beef tenderloin, onions, scallions, bean sprouts

PEKING PORK CHOP

wok-style pork with black vinegar and cane sugar



FAMILY MEAL PACKAGE 2

\$150 PER PERSON

FIRST COURSE

CHOOSE 2

BURRATA SALAD

sundried tomato pesto, heirloom tomatoes, tossed in yuzu basil

TUNA TACOS

mini tuna wonton tacos, miso ginger aioli, pickled radish, asian pear

OCTOPUS TENDRIL

braised octopus, aji amarillo cream, pickled fennel, cotton candy grape, aged balsamic, micro chervil

THE WEDGE

red onion, radish, bacon, tomatoes, chives, st. agur bleu cheese, buttermilk ranch dressing

SECOND COURSE

CHOOSE 2

FRIED CALAMARI

hot cherry peppers, relish dip

LOBSTER SPRING ROLLS

lobster meat and vegetables in crispy spring roll skin with plum sauce

CHICKEN LOLLIPOPS

honey truffle buffalo sauce

KOREAN SHORT RIB

galbi-style short rib, scallion, sesame

MAIN COURSE

CHOOSE 2

FRENCH CUT CHICKEN

spinach risotto, porcini chicken jus, truffle chicken crumble

RW PRIME SEAFOOD

STIR FRY

dried shrimp, semi-dry squid, scallops, chive blossom, mushroom, macadamia nuts

BULGOGI GLAZED

SKIRT STEAK

kimchi fried rice, kimchi aioli, pickled radish

MUSHROOM STEAK KEW

assorted mushrooms, chinese broccoli, asparagus, roasted garlic sauce

SIDES

CHOOSE 2

ASPARAGUS

cured egg yolk, lemon zest, micro mint

CREAMY MASHED POTATOES

CHINESE BROCCOLI

X.O. GREEN BEANS

ROASTED BRUSSE SPROUTS

red wine poached pearl onions, chives, aged balsamic, aged parmesan

MAC AND CHEESE

DESSERT

CHOOSE 1

CHOCOLATE LAYER CAKE

served with fresh berries

RHUBARB BERRY CHEESECAKE

pie crust crumble

CORN FLAN

PASSIONFRUIT CRÈME BRÛLÉE



RW PRIME®

FAMILY MEAL PACKAGE 3

\$200 PER PERSON

RW RAW BAR SELECTION **CHOOSE 2**

OYSTERS

cocktail sauce, mignonette, leche de tigre

KING CRAB LEGS

lemongrass mustard spuma, pickled vegetables

CHILLED SHRIMP

chilled colossal shrimp, cocktail sauce, lemon

TUNA TACOS

mini wonton tacos, miso ginger aioli, pickled radish, asian pear

APPETIZERS

CHOOSE 2

ROCK SHRIMP

sticky sauce, scallions, nori

SCALLOPS

citrus butter, beurre blanc, potato hair

MAGGI SOY PRAWN

garlic, shallot, scallion, snow peas, peppers, maggi soy sauce

KOREAN SHORT RIB

galbi-style short rib, scallion, sesame

MAIN COURSE **CHOOSE 2**

NY STRIP

thinly sliced steak with asparagus, red wine demi

LEMONGRASS DOUBLE-CUT PORK CHOPS

apple carrot puree, spigarello, wild mushroom, whole grain demi

GARLIC CRISPY CHICKEN

fried half chicken with garlic soy sauce

LOBSTER FRIED NOODLE

ginger scallion lobster with longevity noodles

DESSERT

CHOOSE 2

CHOCOLATE LAYER CAKE

served with fresh berries

RHUBARB BERRY CHEESECAKE

pie crust crumble

CORN FLAN

PASSIONFRUIT CRÈME BRÛLÉE



EAST EXPERIENCE AT RW PRIME

\$100 PER PERSON

APPETIZERS

CHOOSE 2

MAGGI SOY PRAWN

garlic, shallot, scallion, snow peas, maggi soy sauce

CRAB MEAT

FISH MAW SOUP

crab meat, egg white, dried scallop, fish maw

HOT AND SOUR SOUP

mainland-style spicy soup with pork, shredded mushrooms, winter bamboo, egg drop

LOBSTER SPRING ROLLS

lobster meat and vegetables in crispy spring roll skin

MAIN COURSE

CHOOSE 2

PEKING PORK CHOP

wok-style pork with black vinegar and cane sugar

BEEF AND BROCCOLI

flank steak, chinese broccoli, ginger, scallions

SINGAPORE MEI FUN

rice stick noodles with prawns, semi-dry squid, bbq pork, onion, pepper, bean sprouts, coconut curry

GARLIC CRISPY CHICKEN

fried chicken with garlic sweet soy sauce

KUNG PAO CHICKEN

peanuts, szechuan chili

BEEF CHOW FUN

flat rice noodles with sliced beef tenderloin, onions, scallions, bean sprouts

SIDES

CHOOSE 2

CHINESE BROCCOLI

X.O. GREEN BEANS

BABY BOK CHOY

BRAISED TOFU

fried bean curd, shiitake mushrooms, assorted vegetables in broth

DESSERT

CHOOSE 1

CHOCOLATE

LAYER CAKE

served with fresh berries

RHUBARB BERRY

CHEESECAKE

pie crust crumble

CORN FLAN

PASSIONFRUIT

CRÈME BRÛLÉE



RW PRIME®

COCKTAIL RECEPTION PASSED CANAPES

\$80 PER PERSON

COLD CANAPES

CHOOSE 3

AJI AMARILLO BRAISED OCTOPUS

RW MINI CEVICHE

SHRIMP COCKTAIL

GOAT CHEESE TARTLET

with red wine onion jam

RW TUNA TACO

PEKING DUCK IN STEAMED BUN

with house sauce

HOT CANAPES

CHOOSE 3

FRIED ROCK SHRIMP

with sticky sauce mini

RW BEEF SLIDER

with cheese

FIRE GRILLED OYSTERS

with citrus butter

CHICKEN LOLLIPOPS

with honey truffle buffalo sauce

SCALLOP

with citrus butter

MINI SKIRT STEAK AND KIMCHI

fried rice bowls





BEVERAGE PACKAGES

BASED ON TWO HOURS OF BAR SERVICE

WINE + BEER
\$45 PER PERSON

HOUSE WINES
white, red, and sparkling

DRAFT BEERS

PREMIUM BAR PACKAGE
\$85 PER PERSON

2 SPECIALTY COCKTAIL

OPTIONS

PREMIUM SPIRITS

HOUSE WINES
white, red, and sparkling

DRAFT BEERS

STANDARD BAR PACKAGE
\$65 PER PERSON

2 SPECIALTY COCKTAIL

OPTIONS

WELL SPIRITS

HOUSE WINES
white, red, and sparkling

DRAFT BEERS

ADDITIONAL SERVICES

FLORAL, DECOR & LINEN
PRICING UPON REQUEST

A/V SERVICES
AVAILABLE UPON REQUEST

RESTAURANT BUY OUTS
AVAILABLE UPON REQUEST

