

Private Dining Packages

Welcome to Hawthorn Grill, a perfect balance of crave-worthy steakhouse fare and American classics, alongside an extensive wine and cocktail program. Hawthorn Grill offers the perfect backdrop for your next dining experience, featuring a luxurious bar and lounge area, a large dining room and two private dining suites, plus an expansive outdoor patio with vibrant waterfalls surrounded by lush foliage.



HAWTHORN
GRILL





General Information

Location

Hawthorn Grill

JW Marriott Las Vegas Resort & Spa
221 North Rampart Boulevard
Las Vegas, NV 89145

Hours

Breakfast

Monday-Saturday 6:00am - 11:00am
Sunday 6:00am - 9:00am

Brunch

Sunday 9:00am-1:00pm

Lunch

Monday-Saturday 11:00am-2:00pm

Bar & Lounge

4:00pm Daily

Happy Hour

Monday-Friday 4:00pm - 6:00pm

Dinner

Sunday-Thursday 5:00pm - 10:00pm
Friday & Saturday 5:00pm - 11:00pm

Capacities

Complete Venue Buyout
400 Stand up Reception
250 Sit Down Plated

Private Dining Room & Pre-function space

100 Stand up Reception

Private Dining Room

60 Sit Down Plated

Bar and Lounge

55 Stand Up Reception

Patio

100 Stand Up Reception

Contact Information

General Reservations

Hawthorngrilllv.com
702-869-5955

Group Dining Reservations

12 guests and over
Nikki Paloma
Veronica.paloma@jwmarriottlv.com
702-869-7097

HAWTHORN GRILL PRIVATE DINING

- Two Private/Enclosed Event and Reception Venues for 16 to 60 Guests
- Inclusive AV and House Sound
- Inclusive Dinner Packages Starting at \$55 Per Person and Premium Bar Packages Starting at \$35 Per Person
- Intimate Ceremony/Dinner Packages
- Private Dining Space Includes Pre-Function Area and Two Private Patios with Built-In Trellis and Festoon Lighting



HAWTHORN
GRILL



Fresco Brunch

Appetizers to Share

Client to choose 2 options

Avocado Toast | Scallions, Jalapeño, Almonds, Red Onion | V GF

Short Rib Flatbread | Grilled Onion, Avocado, Roasted Garlic, Gruyere

Mojito Fries | Hand Cut, Garlic, Cilantro, Citrus, Roasted Poblano Aioli

Entrées

Client will choose 3 options for the guests to choose from

Grilled Chicken Salad | Arugula, Grapes, Candied Walnuts, Goat Cheese, Red Onion, Mustard Dressing

Hawthorn Skillet | Squash, Roasted Peppers and Onions, Goat Cheese, Eggs

BLT | Heirloom Tomatoes, Thick Cut Bacon, Basil Mayo, Wheat Bread

Eggs Benedict | English Muffin, Shaved Rosemary Ham, Poached Eggs Hollandaise

Crunchy French toast | Corn Flakes Crusted Brioche, Berries, Banana, Maple Syrup

Dessert Station

Client to choose 3 options

Exotic Tapioca with Mango and Passion Fruit Compote

Mini Assorted Eclairs

Raspberry Macaron and Yogurt Cream

Chocolate Raspberry Tart

Orange Dacquoise

Key Lime Tart Mousse

Beverages

Coffee, Decaf, Hot Tea Selections and Fresh Juice

Bottomless Mimosa and Bloody Mary's | Available at \$18.00 per person

\$30.00 per person

GF - GLUTEN FREE | V - VEGETARIAN *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please note that menus and prices are subject to change without notice.





Bountiful Brunch

Appetizers to Share

Client to choose 2 options

Avocado Toast | Scallions, Jalapeño, Almonds, Red Onion | **V GF**

Short Rib Flatbread | Grilled Onion, Avocado, Roasted Garlic, Gruyere

Mojito Fries | Hand Cut, Garlic, Cilantro, Citrus, Roasted Poblano Aioli

Spinach Artichoke Dip | Boursin, Feta, Pita Chips

Entrées

Client will choose 3 options for the guests to choose from

Roasted Salmon Salad | Tomatoes, Chickpeas, Feta, Mint, Roasted Peppers, Romaine, Lemon Dressing

Hawthorn Skillet | Squash, Roasted Peppers and Onions, Goat Cheese, Eggs

BLT | Heirloom Tomatoes, Thick Cut Bacon, Basil Mayo, Wheat Bread

Steak and Eggs Benedict | Grilled Steak, Sautéed Onions and Mushroom, Poached Eggs, Béarnaise

Hawthorn Burger | Aged cheddar, butter pickle, lettuce, tomato, secret sauce, brioche bun

Crunchy French Toast | Corn Flakes Crusted Brioche, Berries, Banana, Maple Syrup

Dessert Station

Exotic Tapioca with Mango and Passion Fruit Compote

Mini Assorted Eclairs

Raspberry Macaron and Yogurt Cream

Chocolate Raspberry Tart

Orange Dacquoise

Key Lime Tart Mousse

Beverages

Coffee, Decaf, Hot Tea Selections and Fresh Juice

Bottomless Mimosa and Bloody Mary's | Available at \$18.00 per person

\$45.00 per person

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Gourmet Sandwiches & Salads

Starters

Client to select one

Roasted Tomato Bisque | Basil Cream, Grilled Bread | V

Gem Lettuce Salad | Radish, Red Onion, Herb Dressing | V GF

Entrées

Guests will choose one from the following options

Burgers and Sandwiches include a side of chips

Roasted Salmon Salad | Tomatoes, Chickpeas, Feta, Mint, Roasted Peppers, Romaine, Lemon Dressing | GF

Grilled Chicken Salad | Arugula, Grapes, Candied Walnuts, Goat Cheese, Red Onion, Mustard Dressing

Hawthorn Burger | Aged Cheddar, Butter Pickle, Lettuce, Tomato, Secret Sauce, Brioche Bun

Chicken Sandwich | Gruyere, Pickled Onion, Spicy Mayo, Bibb Lettuce, Brioche Bun

Roasted Mushroom Grilled Cheese Sandwich | Havarti, Roasted Garlic, Preserved Tomato, Watercress | V

Dessert

Client to select one

Mascarpone Cheesecake | Graham Cracker Crust, Blood Orange Coulis | V

Apple Tart Tatin | Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream | V

\$30.00 per person

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Elegant Lunch

Starters

Guests will choose one from the following options

Avocado Toast | Scallions, Jalapeño, Almonds, Red Onion | **V GF**

Roasted Tomato Bisque | Basil Cream, Grilled Bread | **V**

Gem Lettuce Salad | Radish, Red Onion, Herb Dressing | **V GF**

Entrées

Guests will choose one from the following options

Pan Seared Diver Scallops | Grilled Corn, Spinach, Bacon, Shallots

***7oz New York Strip** | Crispy Potatoes, Roasted Mushrooms, Wilted Spinach

Orecchiette Pasta | Mushrooms, Fennel Sausage, Broccolini, Kale, Parmesan, Chile Flakes

The Hawthorn Cobb | Market Greens, Bleu Cheese, Sieved Egg, Tomato, Red Onion, Roasted Corn, Avocado, Red Wine Vinaigrette

Rainbow Kale Salad | Red Cabbage, Shaved Apple, Smoked Almonds, Quinoa, Parmesan, Citrus Vinaigrette

Salad Add-Ons | Grilled Chicken, Roasted Shrimp, Grilled Salmon

Dessert

Guests will choose one from the following options

Mascarpone Cheesecake | Graham Cracker Crust, Blood Orange Coulis | **V**

Apple Tart Tatin | Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream | **V**

\$45.00 per person

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Inspired Beginnings

Black Truffle Gougeres | Savory Pastry flavored with Comte Cheese and Black Truffle | **V**

Herb & Parmesan Arancini | Crispy Risotto Balls filled with Fresh Herbs, Parmesan and Mascarpone Cheese | **V**

Wild Mushroom Crostini | Roasted Mushrooms with Shallots, Fresh Herbs and Goat Cheese | **V**

Shrimp Cocktail | Charred Tomato Cocktail Sauce with Fresh Horseradish | **GF**

Lobster BLT Sandwiches | Maine Lobster with Spicy Mayo, Apple Wood Smoked Bacon, Watercress and Tomato

King Crab Salad | King Crab Meat seasoned with Tarragon, Parsley, Celery and Aioli served on a toasted Crostini

Salmon Rilette | Poached Salmon seasoned with Shallots, Lemon, Chives and Crème Fraiche Served on a Brioche Toast

Prosciutto & Gruyere Puff Pastry | Puff Pastry rolled with Shaved Prosciutto, Gruyere Cheese and Parsley.

Baked until golden brown and served with Seasonal House Made Preserves

Chicken Confit Sandwiches | Confit Chicken served with Sweet Onion Jam and Swiss Cheese on a Brioche Bun

Mini Beef Wellington | Seared Filet Mignon and Mushroom Duxelle baked In Puff Pastry with Béarnaise Sauce

6 Hors d' oeuvres - \$30.00 per person

Hors d' oeuvres will be passed for a maximum of 2 hours

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Gourmet

Starters

Guests will choose one from the following options

Roasted Tomato Bisque | Basil Cream

Gem Lettuce Salad | Radish, Red Onion, Herb Dressing

Entrées

Guests will choose one from the following options

Oven Roasted King Salmon | Whipped Potatoes, Roasted Asparagus, Gremolata

Half Roasted Chicken | Whipped Potatoes, Roasted Asparagus

Smoked Kurobuta Pork Chop | Whipped Potatoes, Roasted Asparagus

Dessert

Guests will choose one from the following options

Mascarpone Cheesecake | Graham Cracker Crust, Blood Orange Coulis | V

Apple Tart Tatin | Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream | V

\$55.00 per person

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Chef's Showcase

Starters

Guests will choose one from the following options

Rainbow Kale Salad | Red Cabbage, Shaved Apple, Smoked Almonds, Quinoa, Parmesan, Citrus Vinaigrette

Gem Lettuce Salad | Radish, Red Onion, Herb Dressing

Entrées

Guests will choose one from the following options

Oven Roasted King Salmon | Whipped Potatoes, Roasted Asparagus, Gremolata

Half Roasted Chicken | Whipped Potatoes, Roasted Asparagus

Smoked Kurobuta Pork Chop | Whipped Potatoes, Roasted Asparagus

Certified Angus Beef 10oz Filet Mignon | Whipped Potatoes, Roasted Asparagus, Red Wine Jus

Dessert

Guests will choose one from the following options

Mascarpone Cheesecake | Graham Cracker Crust, Blood Orange Coulis | V

Apple Tart Tatin | Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream | V

\$68.00 per person

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Steakhouse Classic

Starters

Guests will choose one from the following options

Roasted Tomato Bisque | Basil Cream | V

Rainbow Kale Salad | Red Cabbage, Shaved Apple, Smoked Almonds, Quinoa, Parmesan, Citrus Vinaigrette

BLT Wedge Salad | Thick Cut Grilled Bacon, Marinated Cherry Tomatoes, Crispy Shallot, Bleu Cheese

Intermediate

Classic Shrimp Cocktail | Charred Tomato Cocktail Sauce, Fresh Horseradish

Crab Cakes | Celery Root, Pickles, Mustard, Dill

Entrées

Guests will choose one from the following options

Oven Roasted King Salmon | Whipped Potatoes, Roasted Asparagus, Gremolata

Pan Seared Diver Scallops | Whipped Potatoes, Roasted Asparagus, Lemon Butter Sauce

Certified Prime 14oz NY Steak | Whipped Potatoes, Roasted Asparagus, Red Wine Jus

Certified Angus Beef 10oz Filet Mignon | Whipped Potatoes, Roasted Asparagus, Red Wine Jus

Dessert

Guests will choose one from the following options

Mascarpone Cheesecake | Graham Cracker Crust, Blood Orange Coulis | V

Apple Tart Tatin | Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream | V

Caramelized Banana Split Sundae | Vanilla Bean Ice Cream

\$90.00 per person

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Group Bar Packages

All bars are limited to a maximum of five hours. Shots or Shooters are not permitted for any bar.

Standard Bar Package

Well Cocktails, Domestic Beers, House Wines

1 hour \$25 per person

2 hour \$35 per person

3 hour \$45 per person

Premium Bar Package

Premium Cocktails, Domestic & Import Beer Selection,
Premium Wines

1 hour \$35 per person

2 hour \$50 per person

3 hour \$60 per person

Standard Cocktail Package

Vodkas | Skyy, Absolut, Smirnoff

Rum | Bacardi, Cruzan Light

Gin | Beefeater, Bombay, Tanqueray

Whiskey | Bourbon | Jack Daniels, Jim Beam, Crown Royal

Tequila | Jose Cuervo, 1800

Scotch | Dewars, J&B, Johnny Walker Red Label

Beers | Bud Light Draft, Brooklyn Draft, Bud Bottle,
Coors Light Bottle, Miller Lite Bottle, Michelob Ultra Bottle, Blue Moon

House Wine | Canyon Road Cabernet, Merlot, Pinot Noir,
Chardonnay, Pinot Grigio

Premium Cocktail Package

Vodkas | Grey Goose, Kettle One, Belvedere

Rum | Bacardi, Captain Morgan, Pyrat, Mt. Gay

Gin | Tanqueray 10, Hendricks, Bombay Sapphire

Whiskey | Bourbon | Makers Mark, Knob Creek, Woodford Reserve

Tequila | Patron Reposado or Blanco, Don Julio Reposado or Blanco

Scotch | Glenlivet, Macallan 12 Year, Johnny Walker Black Label

Beers | All Domestics, Bad Beat Local Draft, Corona Bottle, Heineken
Bottle, Amstel Light Bottle, Guinness, New Castle Bottle,
Fat Tire Bottle, Sierra Nevada Bottle

Premium Wine | Merryvale Starmont Chardonnay, Kris Pinot Grigio,
Meiomi Pinot Noir, Trapiche Broquel Malbec, Rodney Strong Merlot,
Estancia Keyes Canyon Cabernet

Hosted Drinks on Consumption

Standard Cocktails - \$8.00

Premium Cocktails - \$12.00

Specialty Cocktails - \$16.00

Domestic & Import Beer - \$6.00

House Wine by the Glass - \$6.00

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