

Private Dinner 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.





General Information

Location

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

Hours

Bar & Lounge
4:00pm Daily

Happy Hour

7 Days/Week 4:00pm – 6:00pm

Dinner

Sunday-Thursday 5:00pm – 9:00pm
Friday & Saturday 5:00pm – 10:00pm

Capacities

Complete Venue Buyout
250 Stand up Reception
140 Sit Down Plated

Private Dining Room & Pre-function space

60 Stand up Reception

Private Dining Room

48 Sit Down Plated

Bar and Lounge

35 Stand Up Reception

Patio

60 Stand Up Reception

Contact Information

General Reservations

Hawthorngrilllv.com
702-869-5955

Group Dining Reservations

Contact our Private Dining Sales Team
to book your next special event:
702-869-7031
privatedining@jwmarriottlv.com

HAWTHORN GRILL PRIVATE DINING

- Two Private/Enclosed Event and Reception Venues for 16 to 60 Guests
- AV and House Sound Options
- Intimate Ceremony/Dinner Packages
- Private Dining Space Includes Pre-Function Area and Two Private Patios with Built-In Trellis and Festoon Lighting



Inspired Beginnings

Tomato Soup Shooters | Grilled Cheese | **V**

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

Vegetable Spring Roll | Green Onion, Cabbage, Soy Ginger Sauce | **VEGAN**

Poke Wonton Bites | Sesame Seeds, Green Onion, Ginger, Shichimi, Crispy Wontons

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

Mini Crab Cakes | Creole Mustard Sauce

Smoked Chicken & Goat Cheese Bites | Chives, Crispy Corn Tortilla | **GF**

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

Blackened Beef Tenderloin Skewers | Salsa Verde | **GF**

2 Plated Hors d'oeuvres \$18 per person

3 Plated Hors d'oeuvres \$24 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.



Gourmet

Starter

Guests will choose one from the following options

House Salad | Mixed Greens, Shaved Carrots, Cucumber, Tomato, Asparagus, Balsamic Vinaigrette

Chef's Soup of the Day

Entrées

Guests will choose one from the following options

Oven Roasted King Salmon | Roasted Red Potatoes, Haricot Verts, Cipollini Onions, Baby Carrots, Buerre Blanc

Roasted Bone-In Chicken Breast | Garlic Mashed Potatoes, Brussels Sprouts, Sauteed Spinach, Tarragon Sauce | **GF**

Smoked Kurobuta Pork Chop | Whipped Potatoes, Roasted Asparagus, Caramelized Carrots, Red Wine Jus | **GF**

Eggplant Cannelloni | Roasted Red Pepper Sauce, Potato, Spinach | **GF VEGAN**

Dessert

Mascarpone Cheesecake | Graham Cracker Crust, Raspberry Coulis | **V**

\$68 per person

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Chef's Showcase

Starter

Guests will choose one from the following options

Caesar Salad | Baby Romaine, Garlic Croutons, Parmesan, House Made Dressing | **V GF**

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

Entrées

Guests will choose one from the following options

Oven Roasted King Salmon | Roasted Red Potatoes, Haricot Verts, Cipollini Onions, Baby Carrots, Buerre Blanc | **GF**

Smoked Kurobuta Pork Chop | Whipped Potatoes, Roasted Asparagus, Caramelized Carrots, Red Wine Jus | **GF**

Certified Angus Beef 6oz Filet Mignon | Whipped Potatoes, Roasted Asparagus, Caramelized Shallot, Red Wine Jus | **GF**

Eggplant Cannelloni | Roasted Red Pepper Sauce, Potato, Spinach | **GF VEGAN**

Dessert

Guests will choose one from the following options

Mascarpone Cheesecake | Graham Cracker Crust, Raspberry Coulis

Crème Brulee | Vanilla Custard, Berries

\$80 per person

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Steakhouse Classic

Starters

Guests will choose one from the following options

Mozzarella Caprese | Fresh Mozzarella, Vine-ripened Tomatoes, Basil, EVOO | **V GF**

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

Classic Shrimp Cocktail | Tomato Cocktail Sauce, Fresh Horseradish, Lemon | **GF**

Entrées

Guests will choose one from the following options

Pan Seared Diver Scallops | Parsnip Puree, Roasted Root Vegetables, Chili Oil | **GF**

Roasted Veal Chop | Parmesan Polenta, Haricot Verts, Roasted Onions, Mushroom Madeira Sauce | **GF**

Grilled Certified Angus Beef 10oz Filet Mignon | Truffle Whipped Potatoes, Caramelized Shallot, Roasted Asparagus, Red Wine Jus | **GF**

Eggplant Cannelloni | Roasted Pepper Sauce, Potato, Spinach | **GF VEGAN**

Dessert

Guests will choose one from the following options

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

Chocolate Bomb | Chocolate Caramel Mousse, Crème Caramel, Chocolate Sauce | **V**

\$105 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. If a bar set up is required or requested, a \$100.00 bartender fee applies.

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, Johnnie 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, Johnnie 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

Hosted Drinks on Consumption

Standard Cocktails - \$10.00

Premium Cocktails - \$12.00

Specialty Cocktails - \$16.00

Domestic & Import Beer - \$6.00/\$7.00

House Wine by the Glass - \$10.00

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