

# 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 Passed Hors d'oeuvres \$18** per person

**3 Passed 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*

**Roasted Salmon** | Fingerling Potatoes, Baby Carrots, Beurre Blanc | **GF**

**Roasted Bone-In Chicken Breast** | Garlic Mashed Potatoes, Brussels Sprouts, Sautéed 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***

**Vanilla Bean Cheesecake** | Almond Crumble, Berry Coulis, Whipped Cream | **V**

**\$75** 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

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

### ***Entrées***

*Guests will choose one from the following options*

**Roasted Salmon** | Fingerling Potatoes, Baby Carrots, Beurre 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*

**Vanilla Bean Cheesecake** | Almond Crumble, Whipped Cream, Berry Coulis | V

**Crème Brulee** | Vanilla Custard, Berries

**\$89** 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*

**Creme Brulee** | Vanilla Custard, Berries | **V**

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

**\$115** 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 \$27 per person

2 hour \$37 per person

3 hour \$47 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** | Absolut, Smirnoff

**Rum** | Bacardi

**Gin** | 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, Bud Bottle, Coors Light Bottle, Miller Lite Bottle, Michelob Ultra Bottle, Blue Moon, Truly, Tenaya Creek, Lagunita's IPA

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

### Premium Cocktail Package

**Vodkas** | Grey Goose, Kettle One, Belvedere

**Rum** | Bacardi, Captain Morgan

**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** | Macallan 12 Year, Johnnie Walker Black Label

**Beers** | All Domestics, Corona Bottle, Heineken Bottle, Guinness

**Premium Wine** | Justin, Cabernet Sauvignon, Merryvale Starmont Chardonnay, Kris Pinot Grigio, Meiomi Pinot Noir, Trapiche Broquel Malbec, Rodney Strong Merlot

### Hosted Drinks on Consumption

Standard Cocktails - \$12

Premium Cocktails - \$14

Specialty Cocktails - \$17

Domestic & Import Beer - \$8/\$9

Premium Wine by the Glass - \$15

House Wine by the Glass - \$12

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