

# Private Dinner Packages Holiday Menus

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

50 Sit Down Plated

### Bar and Lounge

35 Stand Up Reception

### Patio

80 Stand Up Reception

### Contact Information

#### General Reservations

Hawthorngrilllv.com  
702-869-5955

#### Jenna Ceccarelli

Catering Sales Manager- Private Dining  
Jenna.Ceccarelli@jwmarriottlv.com  
702-869-7715



## HAWTHORN GRILL PRIVATE DINING

- Two Private/Enclosed Event and Reception Venues for 60 to 80 Guests
- AV and House Sound Options
- Intimate Ceremony/Dinner Packages
- Private Dining Space Includes Pre-Function Area and Private Patio with Built-In Trellis and Festoon Lighting





## Inspired Beginnings

**Butternut Squash Soup Shooter** | Creme Fraiche | Toasted Brioche | **VE**

**Coconut Carrot Gazpacho Shooter** | Chives | Chili Oil | Toasted Pepitas | Cilantro | **VE GF**

**Tomato Soup Shooter** | Grilled Cheese | **V**

**Herb & Parmesan Arancini** | Crispy Risotto Balls | Parmesan | Mascarpone Cheese | Fresh Herbs | Marinara | **V**

**Vegetable Spring Roll** | Green Onion | Cabbage | Soy Ginger Sauce | **VE**

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

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

**Prosciutto In Puff Pastry** | Gruyere | Fresh Herbs

**Lox Bites** | Cucumber | Dill Cream | Caper | Red Onions

**Chicken & Whipped Brie Crostini** | Fig Preserve | Balsamic Glaze

**Mini Beef Wellington** | Seared Filet Mignon | Mushroom Duxelles | Baked In Puff Pastry | Bearnaise

**Blackened Beef Tenderloin Skewers** | Herb Chimichurri | **GF**

**2 Passed Hors d'oeuvres** \$23 per person

**3 Passed Hors d'oeuvres** \$29 per person

**5 Passed Hors d'oeuvres** \$48 per person

### Display Hors D'Oeuvres & Desserts

**ARTISANAL CHEESE** | \$25 per person

**House Marmalade** | **V GF**

**Lavosh** | Crackers

### FARM STAND

**Caesar** | Romaine | Baby Kale | Garlic Croutons | Shaved Parmesan | **\$16** per person

**All American Wedge** | Iceberg | Tomatoes | Crispy Prosciutto | Bleu Cheese | **GF** | **\$18** per person for one selection

**CRUDITE STATION** | **\$23** per person

Baby Carrots | English Cucumbers | Green Beans | Asparagus | Tomatoes | Broccoli Florets | Cauliflower | Hummus | Garlic Ranch Dip | **V GF**

**MEDITERRANEAN ANTIPASTO BOARD** | **\$35** per person

**Fresh Mozzarella** | Provolone | Aged Parmesan | Prosciutto | Salami | Bresaola | Marinated Olives | Grilled Zucchini | Portobello Mushrooms | Asparagus | **V**

**Roasted Red Peppers** | Artichoke Hearts | Extra Virgin Olive Oil | Balsamic Vinegar

**Roasted Garlic and Feta Spread** | **V GF**

**Herbed Focaccia Bread** | Crostini | **V**

**SEASONS BEST FRUITS AND BERRIES** | **\$25** per person

**Exotic Fruits** | Seasonal Fruits and Berries | Honey Yogurt Dip | **V GF**

### MINI DESSERT DISPLAYS

**Cupcakes** | Red Velvet | Vanilla | Chocolate | Lemon | **\$12** per person

**French Macaron** | Seasonal Flavor | **\$15** per person

**Chocolate Mousse Cups** | **GF** | **\$9** per person

GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN \*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 Carrot | Cucumbers | Tomato | Balsamic Vinaigrette | **GF** | **VE**

**Chef's Soup of the Day**

### ***Entrées***

*Guests will choose one from the following options*

**Roasted Salmon** | Confit Fingerling Potatoes | Haricot verts | Blistered Tomatoes | Buerre Blanc | **GF**

**Roasted 1/2 Chicken** | Garlic Mashed Potatoes | Wild Mushrooms | Baby Carrots | **GF**

**Smoked Kurobuta Pork Chop** | Confit Fingerling Potatoes | Spinach | Cranberry Gastrique | **GF**

**Zucchini Lasagna** | Marinara Sauce | Cashew Cheese | **GF** | **VE**

### ***Dessert***

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

**\$88** per person / **\$108** buffet style

### ***Buffet Style***

*Any substitutions will be priced accordingly*

**Chef's Soup of the Day**

**House Salad** | Mixed Greens | Shaved Carrot | Cucumbers | Tomato | Balsamic Vinaigrette | Asparagus | **GF** | **VE**

**Roasted Salmon** | Parmesan Polenta | Baby Carrots | Haricot Verts | Buerre Blanc Sauce

**Filet Mignon 6oz** | Garlic Mashed Potatoes | Grilled Asparagus | Red Wine Jus

**Roasted Bone-In Chicken Breast** | Fingerling Potatoes | Brussel Sprouts | Spinach | Chicken Jus

### ***Dessert***

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

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## Chef's Showcase

### ***Starter***

*Guests will choose one from the following options*

**Caesar Salad** | Romaine Hearts | Garlic Croutons | Parmesan | House Made Dressing | **V**  
**Fig And Burrata** | Arugula | Prosciutto | Balsamic Glaze  
**Butternut Squash Soup** | Brioche Croutons | Creme Fraiche | Toasted Pepitas | **V**

### ***Entrées***

*Guests will choose one from the following options*

**Roasted Salmon** | Confit Fingerling Potatoes | Haricot verts | Blistered Tomatoes | Buerre Blanc | **GF**  
**Smoked Kurobuta Pork Chop** | Fingerling Potatoes | Spinach | Cranberry Gastrique  
**Certified Angus Beef 6oz Filet Mignon** | Garlic Whipped Potatoes | Grilled Asparagus | Roasted Cipollini Onions | Red Wine Jus | **GF**  
**Zucchini Lasagna** | Marinara Sauce | Cashew Cheese | **GF | VE**

### ***Dessert***

*Guests will choose one from the following options*

**Vanilla Bean Cheesecake** | Almond Crumble | Whipped Cream | Berry Coulis | **V**  
**Crème Brulee** | Vanilla Custard | Berries | **GF**

**\$105 per person / \$125 buffet style**

### ***Buffet Style***

**Caesar Salad** | Romaine Hearts | Garlic Croutons | Parmesan | House Made Dressing | **V**  
**Fig And Burrata** | Arugula | Prosciutto | Balsamic Glaze  
**Butternut Squash Soup** | Brioche Croutons | Creme Fraiche | Toasted Pepitas | **V**

**Roasted Salmon** | Confit Fingerling Potatoes | Haricot verts | Blistered Tomatoes | Buerre Blanc | **GF**  
**Smoked Kurobuta Pork Chop** | Fingerling Potatoes | Spinach | Cranberry Gastrique  
**Certified Angus Beef 6oz Filet Mignon** | Garlic Whipped Potatoes | Grilled Asparagus | Roasted Cipollini Onions | Red Wine Jus | **GF**  
**Zucchini Lasagna** | Marinara Sauce | Cashew Cheese | **GF | VE**

### ***Dessert***

**Layered Chocolate Cake** | Raspberry Coulis  
**Crème Brulee** | Vanilla Custard | Berries | Pecan Tart

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## Steakhouse Classic

### Starters

*Guests will choose one from the following options*

**Butternut Squash Soup** | Brioche Croutons | Creme Fraiche | Toasted Pepitas | **V**

**Fig And Burrata** | Arugula | Prosciutto | Balsamic Glaze

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

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

### Entrées

*Guests will choose one from the following options*

**Pan Seared Diver Scallops** | Sweet Potato Polenta | Roasted Cauliflower | Chorizo | Buerre Blanc | **GF**

**Roasted Veal Chop** | Garlic Mashed Potatoes | Haricot Verts | Roasted Cipollini Onions | Mushroom Ragout | **GF**

**Charbroiled CAB 10oz Filet Mignon** | Truffle Whipped Potatoes | Roasted Cipollini Onions | Asparagus | Red Wine Jus | **GF**

**Zucchini Lasagna** | Marinara Sauce | Cashew Cheese | **GF** | **VE**

### Dessert

*Guests will choose one from the following options*

**Creme Brulee** | Vanilla Custard | Berries | **GF**

**Layered Chocolate Cake** | Raspberry Coulis | **V**

**\$135** per person / **\$155** buffet style

### Buffet Style

**Carved Turkey** | Whipped Potatoes | Turkey Veloute | Herb Dressing | Green Beans | Cranberry Relish | 40 pp

**Carved Prime Rib** | Whipped Potatoes | Au Jus | Creamy Horserdish | Stone Mustard | 50 pp

*Uniformed attendant* | **\$200** for 2 hours

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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 Beer & Wine Package

Domestic Beers, House Wines

1 hour \$30 per person

2 hour \$37 per person

3 hour \$45 per person

**Beers** | Budweiser, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Stella, Corona

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

### Standard Cocktail Package

Well Cocktails, Domestic Beers, House Wines

1 hour \$36 per person

2 hour \$46 per person

3 hour \$56 per person

**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

### Hosted Drinks on Consumption

Standard Cocktails - \$14

Premium Cocktails - \$16

Specialty Cocktails - \$17

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

Premium Wine by the Glass - \$17

House Wine by the Glass - \$12

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## Group Bar Packages

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### Premium Beer & Wine Package

Domestic & Import Beer Selection, Premium Wines

1 hour \$34 per person  
2 hour \$40 per person  
3 hour \$47 per person

**Beers** | Budweiser, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Stella, Corona

**White Wines** | Pinot Grigio Pighin, Friuli-Venezia Giulia, Chardonnay Columbia Crest "Grand Estates", Columbia Valley, Sauvignon Blanc Villa Maria Earth Garden, Marlborough

**Red Wines** | Meiomi Pinot Noir, Merlot, Rodney Strong, Sonoma County, California, Justin Cabernet Sauvignon, Red Blend, Ridge, "Three Valleys," Sonoma County, California

### Premium Cocktail Package

Premium Cocktails, Domestic & Import Beer Selection, Premium Wines

1 hour \$43 per person  
2 hour \$53 per person  
3 hour \$63 per person

**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

#### White Wines

Pinot Grigio Pighin, Friuli-Venezia Giulia

Chardonnay Columbia Crest "Grand Estates", Columbia Valley  
Sauvignon Blanc Villa Maria Earth Garden, Marlborough

#### Red Wines

Meiomi Pinot Noir

Merlot, Rodney Strong, Sonoma County, California

Justin Cabernet Sauvignon

Red Blend, Ridge, "Three Valleys," Sonoma County, California

Please note that menus and prices are subject to change without notice.