

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

80 Stand up Reception

Private Dining Room

60 Sit Down Plated

Bar and Lounge

50 Stand Up Reception

Patio

80 Stand Up Reception

Contact Information

General Reservations for Parties under 12

Hawthorngrilllv.com
702-869-5955

Private Dining Sales

privatedining@jwmarriottlv.com
702-869-7023

HAWTHORN GRILL PRIVATE DINING

- Two Private/Enclosed Event and Reception Venues for 12 to 80 Guests
- AV and House Sound Options
- Reception & Dinner Packages, Intimate Wedding Celebrations
- Private Dining Space Includes Pre-Function Area and Private Patio with Built-In Trellis and Festoon Lighting



Inspired Beginnings

Tomato Soup Shooter | Grilled Cheese | **V** | **\$5** per piece

Herb & Parmesan Arancini | Crispy Risotto Balls | Parmesan | Mascarpone Cheese | Fresh Herbs | Marinara | **V** | **\$6** per piece

Vegetable Spring Roll | Green Onion | Cabbage | Soy Ginger Sauce | **VE** | **\$6** per piece

Poke Wonton Bites | Sesame Seeds | Green Onion | Ginger | Shichimi | Crispy Wontons | **\$9** per piece

Shrimp Cocktail | Tomato Cocktail Sauce | Fresh Horseradish | **GF** | **\$7** per piece

Chicken & Whipped Brie Crostini | Balsamic Glaze | **\$4** per piece

Mini Beef Wellington | Seared Filet Mignon | Mushroom Duxelles | Baked In Puff Pastry | Bearnaise | **\$7** per piece

Blackened Beef Tenderloin Skewers | Herb Chimichurri | **GF** | **\$7** per piece

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**

Herb 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.



Classic

\$85 per person

Starter

To be shared:

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

Main Course

Pre-Select two (2) for guests to choose from:

Additional entree option add \$10 per person

Grilled Atlantic Salmon | Confit Fingerling Potatoes | Asparagus | Blistered Tomatoes | Beurre Blanc | **GF**

Roasted 1/2 Chicken | Truffle Whipped Potatoes | Wild Mushrooms | Baby Carrots | **GF**

Rack of Lamb | Fingerling Potatoes | Spinach | Cherry Compote | **GF**

Portobello Steak | Arugula Salad | Sauce Vierge | Crispy Garlic | **GF V**

Dessert

Pre-Select one (1):

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

Chocolate Ganache Cake | Layers of Chocolate Cake and Chocolate Ganache, served with Caramel Sauce

Accompaniments

Family Style

Whipped Potatoes | **Truffle Steak Fries** | **Wild Mushrooms** | **Crispy Brussels Sprouts** | **Creamed Spinach**

One Choice - \$4 per person

Two Choices - \$7 per person

Three Choices - \$11 per person

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Premier

\$110 per person

Starters for the Table

Pre-select two (2) to share:

Additional starter option add \$5 per person

Caesar Salad | Romaine Hearts | Garlic Croutons | Parmesan | House Made Dressing | **V**

Spinach & Artichoke Dip | Boursin | Feta | Grana Padano | Grilled Pita

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

Main Course

Pre-Select three (3) for guests to choose from:

Additional entree option add \$10 per person

Grilled Atlantic Salmon | Confit Fingerling Potatoes | Asparagus | Blistered Tomatoes | Beurre Blanc | **GF**

Roasted 1/2 Chicken | Truffle Whipped Potatoes | Wild Mushrooms | Baby Carrots | **GF**

8oz Filet Mignon | Truffle Whipped Potatoes | Grilled Asparagus | Onions | Red Wine Jus **GF**

Portobello Steak | Arugula Salad | Sauce Vierge | Crispy Garlic | **GF VE**

14 Oz. Lobster Tail | \$75 per person

Dessert

Pre-Select one (1):

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

Classic Crème Brûlée | Vanilla Custard | Berries | **GF**

Chocolate Ganache Cake | Layers of Chocolate Cake and Chocolate Ganache, | Caramel Sauce

Accompaniments

Served Family Style

Whipped Potatoes | **Truffle Steak Fries** | **Wild Mushrooms** | **Crispy Brussels Sprouts** | **Creamed Spinach**

One Choice - \$4 per person

Two Choices - \$7 per person

Three Choices - \$11 per person

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Steakhouse Elegance

\$135 per person

Starters

Pre-select two (2) for guests to choose from:

Additional starter option add \$5 per person

Caesar Salad | Romaine Hearts | Garlic Croutons | Parmesan | House Made Dressing | **V**

Shrimp Cocktail | Cocktail sauce | Lemon | Fresh Horseradish | **GF**

Spinach & Artichoke Dip | Boursin | Feta | Grana Padano | Pita Chips

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

Main Course

Pre-Select two (2) for guests to choose from:

Additional entree option add \$10 per person

10oz Filet Mignon | Truffle Whipped Potatoes | Asparagus | Onions | Asparagus | Red Wine Jus | **GF**

16oz Ribeye | Truffle Whipped Potatoes | Asparagus | Red Wine Jus | **GF**

Seared Scallops | Parmesan Polenta | Eggplant | Red Pepper | **GF**

Surf & Turf | 8 oz. Filet Mignon | Wild Caught Colossal Prawn | Red Chimichurri Sauce

Portobello Steak | Arugula Salad | Sauce Vierge | Crispy Garlic | **GF**

Dessert

Pre-Select two (2) for guests to choose from:

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

Angel Food Cake with Raspberry Mousse and St. Germain Gelee | Deconstructed Cake | Fresh Raspberry Mousse
Harmonic Lemon | St.Germain Liqueur

Classic Crème Brulee | Vanilla Custard | Berries | **GF**

Accompaniments

Served Family Style

Truffle Whipped Potatoes | **Truffle Steak Fries** | **Wild Mushrooms** | **Crispy Brussels Sprouts** | **Creamed Spinach**

One Choice - \$4 per person

Two Choices - \$7 per person

Three Choices - \$11 per person

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Group Bar Packages

Premium Beer & Wine Package

Domestic & Import Beer Selection, Premium Wines

1 hour \$32 per person

2 hour \$39 per person

Premium Cocktail Package

Premium Cocktails, Domestic & Import Beer Selection,
Premium Wines

1 hour \$40 per person

2 hour \$55 per person

Standard Beer & Wine Package

Domestic Beers, House Wines

1 hour \$28 per person

2 hour \$35 per person

Standard Cocktail Package

Well Cocktails, Domestic Beers, House Wines

1 hour \$32 per person

2 hour \$42 per person

Hosted Drinks on Consumption

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

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