



JW MARRIOTT

LAS VEGAS

# 2018 Holiday Menus

Crafted for you by JW Marriott Las Vegas

## Holiday Menu

*Wishing you a Magical Holiday Season*

The following amenities are complimentary with each JW Marriott Holiday Party package:

- Waived room rental, set-up fees & chef attendant fees
- Festive holiday décor including Holiday centerpieces for your table settings
- Holiday napkins
- White polyester table linen
- Complimentary dance floor (based on guest count)
- Complimentary stage (based on guest count)
- Designated Catering Consultant to coordinate every aspect of your Holiday Party

Take advantage of our Special  
Holiday Party Sleeping Room Rates!

\$109.00 single/double occupancy (based on availability)

Call the Sales Office for Availability (702) 869-7031

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221 N Rampart Boulevard, Las Vegas, Nevada 89145 USA | [jwlasvegasresort.com](http://jwlasvegasresort.com)





## Cocktail Hour

*During this time we offer a variety of hors d' oeuvres, canapés, and culinary displays. We suggest three hors d' oeuvres or canapés per guest, which may be supplemented with a culinary display to offer a variety of options.*

### Hors d' Oeuvres & Canapés

**Per piece: \$7**

#### Chilled Canapés

Tomato and Mozzarella | Fresh Basil | Crostini | **V**  
Marinated Manchego Cheese | Black Olive Tapenade | Toasted Crostini | **V**  
Brie on Brioche | Marmalade | White Fig | **V**  
+Crab Salad | Pastry Vol au Vent  
+Smoked Salmon | Toast Point | Dill Cream Cheese  
+\*Sesame Seared Ahi Tuna | Cucumber | Wakame (Seaweed Salad) | Wasabi Cream  
Smoked Chicken | Goat Cheese | Tortilla Cup  
Thai Beef Salad | Wonton Cup  
Red Pepper Hummus | Pita Square | **V**  
Bleu Cheese and Chives | Endive Boat | **V GF**  
Spicy Mango and Cilantro Salad | Corn Cake  
Cucumber Cup | Hummus | **V GF**

#### Hot Canapés

Macaroni and Cheese Ball | Marinara Dipping Sauce | **V**  
Spanakopita | **V**  
Boursin Capped Mushroom Tarts | **V**  
Vegetable Spring Roll | Plum Sauce | **V**  
Apple Walnut | Bleu Cheese | Puff Pastry | **V**  
Black Bean and Cheese Quesadilla | Sour Cream | **V**  
+Spicy Crab Cakes | Creole Remoulade  
+Coconut Shrimp | Sweet Chili Mint Sauce  
Cashew Chicken Spring Rolls | Plum Sauce  
Chicken Satay | Thai Peanut Sauce | **GF**  
+Mini Beef Wellington  
Pork Siu Mai | Ginger Soy Sauce

**\*Canape Package Choose 3 Canapes not marked with + for \$12 Per Person\***

**GF - GLUTEN FREE | V - VEGETARIAN**

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### Culinary Presentations

A minimum of 25 guests is required for culinary displays.  
Pricing is based on per guest.

#### Market Cheese Display

Camembert | Brie | Port-Salute | Smoked Cheddar | Stilton  
Smoked Gouda | Manchego Cheese | **GF**  
Variety of Crackers  
**\$18 per person**

#### Seasons Best Fruits and Berries

Fruits | Pineapple | Seasonal Berries | **GF**  
**\$16 per person**

#### Crudité Station

Baby Carrots | Jicama | English Cucumbers | Green Beans  
Asparagus | Tomatoes | Broccoli Florets  
Roasted Pepper Aioli | Garlic Ranch Dip | **GF**  
**\$12 per person**

#### Mediterranean Antipasto Platter

Fresh Mozzarella | Provolone | Aged Parmesan | **GF**  
Prosciutto | Salami | Capicola | **GF**  
Stuffed Green Olives | Grilled Zucchini  
Asparagus | **GF** | Roasted Red Peppers | Artichoke Hearts  
Extra Virgin Olive Oil | Balsamic Vinegar | **GF**  
White Bean and Artichoke Spread | **GF**  
Herbed Focaccia | Bread Rolls | Lavosh  
**\$18 per person**

#### Nacho Bar

Tri-Colored Tortilla Chips **GF**  
Salsa Fresca | Salsa Verde | Diced Tomatoes  
Jalapeños | Sliced Black Olives | Spicy Guacamole  
Sour Cream | Grated Cheese | Cheese Sauce  
**\$15 per person**

## Holiday Plated Dinners

### Plated Dinner

Dinner Rolls with Butter

Select One Starter (Soup or Salad)

### Soup

Fire Roasted Tomato Soup **V GF**

Roasted Sweet Corn Chowder **V**

Butternut Squash Bisque **V**

Minestrone **V GF**

### Salad

Fresh Burratta Salad | Heirloom Tomato

Baby Rocket | Basil Vinaigrette | **GF**

Roasted Beet Salad | Feta Cheese | Butter Lettuce

Wild Arugula | Vincotto Vinaigrette | **GF**

Wedge Salad | Crispy Pancetta | Red Onion | Tomato

Bleu Cheese Crumbles | Bleu Cheese Dressing | **GF**

Field Greens | Teardrop Tomatoes | Cucumbers

Shaved Carrots | House Vinaigrette | **GF**

Caesar | Hearts of Romaine | Baby Kale | Garlic Croutons

Parmesan Cheese | Caesar Dressing

Butter Lettuce | Heirloom Tomatoes | Cucumbers

Roasted Red Peppers | Avocado Aioli | **GF**

Roasted Artichokes | Organic Field Greens | Red Onion

Tomatoes | Feta Cheese | Aged Sherry Vinaigrette | **GF**

Frisee | Radicchio | Pears | Goat Cheese | Dried Cranberries

Honey Balsamic Dressing | **GF**

### Entrées

EggPlant Cannelloni | Spinach | Baby Vegetable Ragout  
Red Sauce | **V GF** \$52

Vegetable Lasagna | Mushrooms | Spinach | Zucchini  
Broccoli | Ricotta | Fire Roasted Peppers | **V** \$48

Pan Seared Salmon | French Beans |  
Israeli Tomato Basil Couscous | Hollandaise Sauce | **GF** \$62

Herb Roasted Sea Bass | Asparagus Tips | Tarragon Buerre Blanc  
| Parsnip Puree | **GF** \$88

Steamed Halibut | Leeks | Baby Carrots | Fennel Broth  
Rice Pilaf | **GF** \$90

14oz. Double Bone In Pork Chop | Corn Relish | French Beans  
Parmesan Creamy Polenta | **GF** \$66

Slow Braised Short Rib | Green Beans | Truffle Whipped Potato  
Red Wine Jus Reduction \$56

\*Petite Filet Mignon | Wild Mushrooms | Spinach  
Roasted Reds | Sherry Jus Reduction \$89

Oven Roasted Turkey Breast | Cranberry Sauce | Sage Stuffing  
Garlic Mashed Potatoes | Turkey Volute \$48

Free Range Chicken Breast | Organic Vegetable Medley  
Garlic Mashed Potato \$52

Half a Baby Chicken | Buttered Asparagus  
Confit Fingerling Potatoes | **GF** \$62

### Desserts (Select one)

Apple Pie | Pumpkin Pie | Pecan Pie

Roasted Apple Crumble | Mascarpone Cream

Cranberry Panna Cotta | Holiday Cookies

Blueberry Cheese Cake | Berry Coulis

Chocolate Crunch Dome | Raspberry Coulis

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## Holiday Buffet Dinner

*Dinner service includes freshly baked rolls and sweet butter, freshly brewed Starbucks® coffee, selection of teas, and soft drinks. Minimum 25 guests | buffet set-up for a maximum of 2 hours | price per guest*

**\$65 per person with selection of two salads, two entrees, two from the garden and two desserts**

**\$70 per person with selection of three salads, three entrees, three from the garden and three desserts**

**\$80 per person with selection of four salads, four entrees, four from the garden and four desserts**

### Soups and Salads

Holiday Apple and Butternut Squash Soup | **V GF**

Ham and Split Pea Soup

French Onion | Herb Crusted Croutons

Mixed Greens | Carrots | Cherry Tomatoes | Cucumbers

Assorted Vinaigrette | **V GF**

Buffalo Mozzarella Salad | Heirloom Tomatoes | Fresh Basil

Olive Oil | Balsamic Vinaigrette | **V GF**

Caesar | Hearts of Romaine | Baby Kale | Garlic Croutons

Classic Caesar Dressing

Waldorf Salad | Granny Smith Apples | Walnuts | Cranberries | **V GF**

Cous Cous | Roasted Asparagus | **V**

### Entrees

Pan Roasted Turkey Breast | Turkey Volute | **GF**

Honey Ham | Poached Pears | Cranberries | **GF**

Grilled Chicken Marsala | Sauteed Mushrooms | **GF**

Pan Seared Salmon Fillets | Beurre Blanc | **GF**

Shrimp Pasta Primavera | Roasted Vegetables

Garlic | Spicy Marinara

Braised Short Ribs | Mushroom Demi | **GF**

Beef Medallions | Smoked Bacon | Morels Mushrooms | **GF**

Vegetable Lasagna | Zucchini | Broccoli | Mushrooms | Ricotta

Fire Roasted Peppers | **V**

Wild Mushroom Strudel | Peppers and Onions | **V**

### From The Garden

Holiday Yukon Whipped Potatoes | Veloute Sauce | **V GF**

Butternut Squash Ravioli | Toasted Walnuts | **V**

Green Bean Casserole | Mushroom Ragout | **V**

Brussels Sprouts | Crispy Pancetta | **GF**

Scalloped Potatoes | **V GF**

Classic Macaroni and Cheese | **V**

Cranberry and Sage Stuffing

Seasonal Vegetables Medley | **V GF**

### Desserts

Holiday Chocolate Yule Log Cake

Apple Pie | Pumpkin Pie | Pecan Pie

Roasted Apple Crumble | Mascarpone Cream

Cranberry Panna Cotta | Cranberry Cookies

Ginger Cookies | Bourbon Tarts

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## Cocktail Reception Menu

### Silver Reception

\$65 per person

#### Soup

Butternut Squash Soup | Toasted Walnuts | **V GF**

Chicken Noodle Soup

Spinach and Mushroom Salad | Crisp Bacon  
Hard - Cooked Egg | Warm Bacon Dressing | **GF**

Classic Caesar | Hearts of Romaine | Baby Kale | Grilled Chicken  
Garlic Croutons | Shaved Parmesan | Caesar Dressing

Cobb Salad | Bacon | Chicken | Bleu Cheese | Avocado  
Ranch Dressing | **GF**

#### Sliders and Fries

Roasted Turkey | Cranberry Stuffing Brioche Slider

Honey Ham | Deviled Egg Brioche Slider

Sweet Potato Fries

#### Desserts

Candied Apples | Marshmallow Pops | Walnut Brownies

### Gold Reception

\$75 per person

#### Bruschetta Bar

Marinated Tomatoes & Mozzarella Cheese  
Olive Tapenade Tomato | White Bean Puree

Shaved Parmesan | Olives Artichoke Bruschetta  
Roasted Pepper Bruschetta

Hummus | Roasted Bruschetta Bread

### Bourbon Glazed Bone-In Ham | GF

#### Roasted Turkey Breast | GF

Gourmet Mustards | Honey Aioli | Cranberry Chutney

Scalloped Potatoes | **V**

Roasted Butternut Squash | **V GF**

#### Holiday Cakes and Pies

Mincemeat Cake | Holiday Yule Log Cake | Pumpkin Pie | Apple Pie

### Diamond Reception

\$85 per person

#### Seafood On Ice

Jumbo Shrimp | Cocktail Sauce | Remoulade  
Raspberry Mignonette | Fresh Lemon

\*Tuna Tartare Shooters | Avocado | Seaweed Salad

#### Market Cheese Display

Camembert | Brie | Stilton | Smoked Gouda  
Manchego | Goat Cheese

Fresh Mozzarella | Provolone | Aged Parmesan  
House Marmalade | Jellies | **GF**

Herbed Focaccia | Bread Rolls | Lavosh  
Variety of Signature Crackers

#### \*Dry Rubbed Prime Rib of Beef | GF

Creamy Horseradish | Au Jus | Ground Mustard

Grilled Asparagus with Lemon Zest | **V GF**

Butternut Squash Ravioli | Toasted Walnuts | **V**

#### Dessert Display

Cupcakes Flavors Carrot | Chocolate | Lemon

Macaron Pops, Flavors | Raspberry | Lemon | Chocolate

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## The Bar Particulars

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

### A fully stocked bar features:

- Deluxe, Premium, or Ultra Liquors; Red and White Wine
- Domestic Beer: Bud Light, Michelob Ultra and Blue Moon **GF**
- Premium and Imported Beer: Modelo, Peroni, Lagunita's IPA, Joseph James and Fox Tale **GF**
- Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water
- Juices: Orange, Grapefruit, Cranberry, Pineapple & Cranberry

### The Deluxe Bar

Smirnoff, Beefeater, Jim Beam White Label, Canadian Club, Dewar's White Label, Bacardi, Jose Cuervo Traditional Silver and Courvoisier VS

Wine: Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon and Beringer White Zinfandel

### The Premium Bar

Absolut 80, Tanqueray, Dewar's White Label, Maker's Mark, Canadian Club, Jack Daniels, Bacardi Superior, Captain Morgan Spiced Rum, 1800 Silver and Courvoisier VS

Wine: Rodney Strong "Sonoma Select" Chardonnay and Justin Cabernet Sauvignon

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### The Open Bar

	Beer/Wine	Deluxe	Premium
One Hour	\$20	\$24	\$26
Two Hours	\$25	\$30	\$33
Three Hours	\$30	\$36	\$40
Four Hours	\$35	\$42	\$47
Five Hours	\$40	\$48	\$54

\$185.00 Bartender Fee will be waived for one (1) Bartender per 100 guests if a minimum of \$500 is spent in Cash Bar sales.

### Hosted & Cash Bar Prices

Should you prefer to offer bar services based on hosted consumption (per drink), the following prices apply. You may also select to allot a dollar amount towards the hosted bar. A \$185.00 bartender fee per 100 guests will be charged for all cash bars.

	Host Bar Prices	Cash Bar Prices
Deluxe Cocktails	\$9	\$11
Premium Cocktails	\$10	\$12
Deluxe Wine by the Bottle	\$38	\$11 per glass
Premium Wine by the Bottle	\$46	\$12 per glass
Domestic Beer	\$6	\$8
Microbrew / Imported	\$7	\$9
Soft Drinks	\$4	\$5
Juices / Juices	\$4	\$5

### Drink Tickets

Drink tickets may be purchased to distribute to your guests.  
Tickets are charged based on the number of tickets purchased.

Deluxe Brands -\$9 each

Premium Brands - \$10 each

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## Reception Venues

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Each of our venues offers an intimate and unique opportunity to celebrate your occasion. Your venue includes white floor length linens, holiday colored napkins, banquet chairs, appropriate size dance floor, votive candles, and festive holiday décor. Additional Audio/Visual, Linen and Décor accents may be arranged through your Coordinator.

**Suite 6200** (Twenty Five to Sixty Guests). Our grand suite gives the feel of a penthouse with a central dining area with thirty foot cathedral ceiling, marble entry, a separate room with built-in bar and wood floors, and majestic sixth floor balcony overlooking the Southwest Las Vegas Valley.

**The Lodge at the Lawn** (Twenty Five to Forty Guests). The rustic Lodge boasts two fireplaces, a built-in bar, stone walls and slate floors, adjoining patio, and spacious lawn area. Enjoy your reception alfresco in this beautiful garden setting.

(Thirty to One Hundred Twenty Guests). Marbella has a French elegance with a formal entry, fireplace, silk draperies, and an intimate patio overlooking a waterfall.

**The Cataluna** (Forty to Seventy Guests) Nestled in our conference area the Cataluna offers a cozy setting for smaller occasions.

**Cascade** (Seventy Five to Two Hundred Fifty Guests). Experience our newly remodeled modern venue with open concept floor plan that opens up to a beautiful outdoor patio. That patio offers a stunning backdrop of cascading waterfalls and breathtaking gardens for your cocktail reception or after dinner drinks.

**The Parian** (One Hundred Guest to One Hundred Eighty Guests). Newly renovated, enjoy the mix of new and old World charm to create a unique setting for your event. Your Cocktail Reception can be hosted in the redesigned pre-function area, glass enclosed Loggia, or outdoor patio.

**Palms 1-3** (Up to 40 guests) – The perfect venue for intimate events with floor to ceiling windows and patio access that overlooks our cascading ponds and lush gardens.

**The Valencia Ballroom** (Two Hundred to Four Hundred Fifty Guests). This not so typical round ballroom offers a rare setting for your event. Lined with columns, this majestic ballroom offers an outdoor terrace which can accommodate your cocktail reception with spectacular views of the Red Rock Mountains.

**The Grand Ballroom** (Five Hundred Fifty to Nine Hundred Guests). With grandeur and style, the Grand Ballroom includes the Grand Foyer and a built-in stage.

**Marquis Ballroom** (Five Hundred Fifty to Nine Hundred Guests). The Marquis Ballroom offers versatility for a variety of seating arrangements, includes the Marquis Foyer, and has access to a small courtyard.

*NOTE: Room Capacities vary based on style of menu, Audio Visual, and Entertainment Options.*

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