

Private Dining 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.



HAWTHORN
GRILL





General Information

Location

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

Hours

Breakfast
Monday-Saturday 6:00am - 11:00am
Sunday 6:00am - 9:00am

Brunch

Sunday 9:00am-1:00pm

Lunch

Monday-Saturday 11:00am-2:00pm

Bar & Lounge

4:00pm Daily

Happy Hour

Monday-Friday 4:00pm - 6:00pm

Dinner

Sunday-Thursday 5:00pm - 10:00pm
Friday & Saturday 5:00pm - 11:00pm

Capacities

Complete Venue Buyout
400 Stand up Reception
250 Sit Down Plated

Private Dining Room & Pre-function space

100 Stand up Reception

Private Dining Room

60 Sit Down Plated

Bar and Lounge

55 Stand Up Reception

Patio

100 Stand Up Reception

Contact Information

General Reservations

Hawthorngrilllv.com
702-869-5955

Group Dining Reservations

12 guests and over
Nikki Paloma
Veronica.paloma@jwmarriottlv.com
702-869-7097

HAWTHORN GRILL PRIVATE DINING

- Two Private/Enclosed Event and Reception Venues for 16 to 60 Guests
- Inclusive AV and House Sound
- Inclusive Dinner Packages Starting at \$60 Per Person and Premium Bar Packages Starting at \$35 Per Person
- Intimate Ceremony/Dinner Packages
- Private Dining Space Includes Pre-Function Area and Two Private Patios with Built-In Trellis and Festoon Lighting



HAWTHORN
GRILL



Fresco Brunch

Appetizer to Share

Avocado Toast | Scallions, Jalapeño, Almonds, Red Onion | V GF

Entrées

Client will choose 3 options for the guests to choose from

Grilled Chicken Caesar Salad | Grilled Chicken, Baby Romaine, Garlic Croutons, Parmesan, House Made Dressing

Farmer's Skillet | Egg, Sausage, Bacon, Ham, Potato, Mushroom, Peppers, Swiss Cheese

BLT | Heirloom Tomatoes, Bacon, Basil Mayo, Wheat Bread

Ham & Cheese Omelet | Aged Cheddar, Roasted Tomato, Grilled Onion

French Toast | Brioche Toast, Berries, Banana, Maple Syrup

Dessert Station

Client to choose 3 options

Exotic Tapioca with Mango and Passion Fruit Compote

Mini Assorted Eclairs

Raspberry Macaron and Yogurt Cream

Chocolate Raspberry Tart

Orange Dacquoise

Key Lime Tart Mousse

Beverages

Coffee, Decaf, Hot Tea Selections and Fresh Juice

Bottomless Mimosa and Bloody Mary's | Available at \$18.00 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.



Bountiful Brunch

Appetizers to Share

Avocado Toast | Scallions, Jalapeño, Almonds, Red Onion | V GF

Spinach Artichoke Dip | Boursin, Feta, Pita Chips

Entrées

Client will choose 3 options for the guests to choose from

Roasted Salmon Salad | Tomatoes, Chickpeas, Feta, Mint, Roasted Peppers, Romaine, Lemon Dressing

Farmer's Skillet | Egg, Sausage, Bacon, Ham, Potato, Mushroom, Peppers, Swiss Cheese

BLT | Heirloom Tomatoes, Bacon, Basil Mayo, Wheat Bread

Huevos Rancheros | Tortillas, Peppers, Onions, Charred Corn, Black Beans, Roasted Tomato Salsa, Cilantro, Sour Cream, Fried Eggs

Hawthorn Club | Grilled Chicken Breast, Provolone, Crispy Prosciutto, Avocado Aioli, Lettuce, Tomato, Sourdough Bread

French Toast | Brioche Toast, Berries, Banana, Maple Syrup

Dessert Station

Exotic Tapioca with Mango and Passion Fruit Compote

Mini Assorted Eclairs

Raspberry Macaron and Yogurt Cream

Chocolate Raspberry Tart

Orange Dacquoise

Key Lime Tart Mousse

Beverages

Coffee, Decaf, Hot Tea Selections and Fresh Juice

Bottomless Mimosa and Bloody Mary's | Available at \$18.00 per person

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Gourmet Sandwiches & Salads

Starter

Roasted Tomato Bisque | Basil Cream, Grilled Bread | V

Entrées

Guests will choose one from the following options

Sandwiches include a side of chips

Roasted Salmon Salad | Tomatoes, Chickpeas, Feta, Mint, Roasted Peppers, Romaine, Lemon Dressing | GF

Hawthorn Club | Grilled Chicken Breast, Provolone, Crispy Prosciutto, Avocado Aioli, Lettuce, Tomato, Sourdough Bread

Roasted Mushroom Grilled Cheese Sandwich | Havarti, Roasted Garlic, Preserved Tomato, Watercress | V

Dessert

Apple Tart Tatin | Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream | V

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Elegant Lunch

Starters

Guests will choose one from the following options

Roasted Tomato Bisque | Basil Cream, Grilled Bread | V

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

Entrées

Guests will choose one from the following options

Roasted Atlantic Salmon | Gremolata, Crushed Fingerling Potatoes, Haricot Vert

Hawthorn Chop Salad | Chopped Romaine, Grilled Chicken, Avocado, Cucumber, Tomato, Bacon, Hard Boiled Egg, Shaved Parmesan, Balsamic Vinaigrette

Vegetable Orecchiette Pasta | Roasted Tomato, Eggplant, Kale, Mushroom, Fresh Herbs, Grana Padano Cheese, White Wine Butter Sauce

Dessert

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

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Inspired Beginnings

Tomato Soup Shooters | Grilled Cheese | V

Cucumber Gazpacho | Brioche Crisp | V

Prosciutto & Gruyere Puff Pastry | Puff Pastry Rolled With Shaved Prosciutto, Gruyere Cheese And Parsley
Baked Until Golden Brown and Served With Seasonal House Made Preserves

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

Confit Chicken Spring Roll | Green Onion, Cabbage, Soy Ginger Sauce

Seared Pepper Crusted Ahi Tuna | Blini, Crème Fraiche, Dill

Shrimp Cocktail | Tomato Cocktail Sauce with Fresh Horseradish | GF

Mini Crab Cakes | Creole Mustard Sauce

Baked until golden brown and served with Seasonal House Made Preserves

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

Blackened Beef Tenderloin Skewers | Salsa Verde | GF

Hors d'oeuvres will be passed or stationed for a maximum of 2 hours

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Stationary Displays

Assorted Vegetable Platter

With homemade roasted red pepper Hummus, Ranch and Bleu Cheese

Import and Domestic Cheese Platter

Selection of Artisanal Cheeses, Apricot Preserves, Crackers

Seasonal Fruit Platter

Dessert Station

Exotic Tapioca with Mango and Passion Fruit Compote

Mini Assorted Eclairs

Raspberry Macaroons and Yogurt Cream

Chocolate Raspberry Tart

Orange Dacquoise | Key Lime Tart Mousse

Gourmet

Starter

House Salad | Mixed Greens, Shaved Carrots, Cucumber, Tomato, Red Wine Vinaigrette

Entrées

Guests will choose one from the following options

Oven Roasted King Salmon | Whipped Potatoes, Roasted Asparagus, Gremolata

Half Roasted Chicken | Whipped Potatoes, Roasted Asparagus

Smoked Kurobuta Pork Chop | Whipped Potatoes, Roasted Asparagus

Dessert

Apple Tart Tatin | Candied Almonds, Salted Caramel Sauce, Vanilla Bean Ice Cream | V



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Chef's Showcase

Starter

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

Entrées

Guests will choose one from the following options

Oven Roasted King Salmon | Whipped Potatoes, Roasted Asparagus, Gremolata

Half Roasted Chicken | Whipped Potatoes, Roasted Asparagus

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

Dessert

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

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Steakhouse Classic

Starters

Guests will choose one from the following options

Rainbow Kale Salad | Red Cabbage, Shaved Apple, Smoked Almonds, Quinoa, Parmesan, Citrus Vinaigrette

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

Intermediate

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

Entrées

Guests will choose one from the following options

Half Roasted Chicken | Whipped Potatoes, Roasted Asparagus

Pan Seared Diver Scallops | Whipped Potatoes, Roasted Asparagus, Lemon Butter Sauce

Certified Angus Beef 10oz Filet Mignon | Whipped Potatoes, Roasted Asparagus, Red Wine Jus

Dessert

Guests will choose one from the following options

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

Caramelized Banana Split Sundae | Vanilla Bean Ice Cream

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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.

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, Johnny 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, Johnny 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

House Wine by the Glass - \$9.00

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