

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

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

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**

Lox Bites | Cucumber | Dill Cream | Capers | 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 \$21 per person

3 Passed Hors d'oeuvres \$27 per person

5 Passed Hors d'oeuvres \$40 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 | Bresola | 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**

\$85 per person / **\$105** buffet style

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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**

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

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**

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**

\$98 per person / **\$119** buffet style

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Steakhouse Classic

Starters

Guests will choose one from the following options

Chef's Soup of the Day

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

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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 bartender fee applies.

Standard Beer & Wine Package

Domestic Beers, House Wines

1 hour \$28 per person
2 hour \$35 per person
3 hour \$42 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 \$32 per person
2 hour \$42 per person
3 hour \$52 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 - \$16

House Wine by the Glass - \$12

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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 bartender fee applies.

Premium Beer & Wine Package

Domestic & Import Beer Selection, Premium Wines

1 hour \$32 per person
2 hour \$39 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 \$40 per person
2 hour \$55 per person
3 hour \$65 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.