

PRIVATE DINING PACKAGES

Spiedini Fiamma features a rich bar area, perfect for an after-work or pre-dinner drink; a large, yet cozy dining room easily accommodating a large family dinner or a romantic date; and an expansive outdoor patio with a vibrant waterfall surrounded by lush foliage.

The Cuisine at Spiedini Fiamma can best be described as comfortable neighborhood Italian food. Our menu relies heavily on fresh ingredients, prepared by expert chefs bringing the flavors of Italia to Las Vegas in a new and exciting way.

Spiedini Fiamma also features private events space, including a private dining room as well as semi private patios that can accommodate between 16 and 100 guests for weddings, business meetings, reception and more.



GENERAL INFORMATION

LOCATION

Spiedini Fiamma

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

HOURS

Bar & Lounge

Sunday -Thursday 4pm to 9pm
Friday & Saturday 4pm to 10pm

Dinner

Sunday -Thursday 5pm to 9pm
Friday & Saturday 5pm to 10pm

CAPACITIES

Complete Venue Buyout

250 Stand Up Reception
140 Sit Down Plated

Private Dining Room

80 Stand Up Reception
50 Sit Down Plated

Bar and Lounge

50 Stand Up Reception

Patio

100 Stand Up Reception

CONTACT INFORMATION

General Reservations

(702) 869-0000

Group Dining Reservations

Jenna Ceccarelli
jenna.ceccarelli@jwmarriottlv.com
(702) 869-7715

SPIEDINI PRIVATE DINING

HORS D'OEUVRES



PASSED

Tomato Bruschetta, Roma tomatoes, fresh basil, extra virgin olive oil | V | \$8pp

Seared Beef Tenderloin Crostini Topped with Horseradish Cream,
Thinly Sliced Grilled Tenderloin & Bleu Cheese Crumble* | \$12pp

Parmesan Crisp Fresh Basil, Goat Cheese & Teardrop Tomato | GF, V | \$9pp

Mini Portobello Filled with Three Cheeses, Sausage & Herb Crumbs | \$10pp

Saltimbocca Shrimp Wrapped in Prosciutto, Sun-Dried Tomato Dipping Sauce* | GF | \$12pp

Mini Crab Cakes Spicy Remoulade* | \$13pp

Arancini Arborio Rice, Smoked Mozzarella, Truffle Aioli | V | \$9pp



DISPLAYED

Assorted Cheese Display | V | \$14pp

Cheese and Charcuterie Display, Italian Meats and Cheese, Olives, Pepperoncini | GF | \$18pp

Crudité Platter, Fresh Vegetables, Red & Yellow Pepper Ribbons,

Celery & Hummus for Dipping | VE | \$12pp

Chilled Shrimp on Ice Traditional Cocktail Sauce* | GF | \$14pp

DESSERT STATIONS

Assorted Cupcakes (red velvet, vanilla, lemon) and Macaroons | V | \$25pp

Almond Biscotti | V | \$12pp

Canoli | V | \$14pp

Ricotta Cheesecake | V | \$14pp

Tiramisu, espresso sponge | V | \$15pp

Panna Cotta | V | \$14pp

(These dessert items can also be presented individually for passed or stationed)

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.

COCKTAIL RECEPTION PACKAGE



CLASSICO

\$40 per person

Tomato Bruschetta, Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil | V

Arancini Arborio Rice, Smoked Mozzarella, Truffle Aioli | V

Parmesan Crisp Fresh Basil, Goat Cheese & Teardrop Tomato | V, GF

Ricotta Cheesecake | V

Almond Biscotti | V



PREMIUM

\$70 per person

Tomato Bruschetta, Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil | V

Mini Portobello Filled with Three Cheeses, Sausage & Herb Crumbs

Saltimbocca Shrimp Wrapped in Prosciutto, Sun-Dried Tomato Dipping Sauce* | GF

Seared Beef Tenderloin Crostini Topped with Horseradish Cream, Thinly Sliced Grilled Tenderloin
& Bleu Cheese Crumble*

Mini Crab Cakes Spicy Remoulade*

Canolli | V

Tiramisu, Espresso Sponge | V

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VENETO

\$55 per person

1ST COURSE

Bruschetta

Tomato, Basil, Garlic, Toasted Crostini, Balsamic Reduction | V

or

Caesar Salad

Romaine, Parmesan, Garlic Croutons, Anchovies, Chablis Caesar Dressing

2ND COURSE

Chicken Marsala

Fingerling Potatoes, Market Fresh Vegetable & Wild Mushroom Marsala Sauce | GF

or

Risotto Primavera

Spinach, Portabella, Squash, Zucchini, Tomato, Peppers, Parmesan | GF, V

or

Noir Braised Angus Short Ribs

Wild Mushrooms, Creamy Polenta, Broccolini, Pinot Noir Demi Sauce | GF

3RD COURSE

Cannoli

Pastry Dough, Sweet Cream, Chocolate Chips | V

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CALABRIA

\$65 per person



1ST COURSE

Baby Golden Beet & Candied Strip Beet Salad

Organic Greens, Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette | V, GF

or

Scallops on a Half Shell*

Roasted Garlic Cream, Sun-dried Tomatoes, Spinach, Toasted Parmesan Bread Crumbs

2ND COURSE

Chicken Parmesan

Tomato Sauce, Mozzarella, Basil, Parmesan, Spaghetti

or

Pan Seared Salmon*

Honey Gremolata, Green Beans, Tri Color Fingerling Potato | GF

or

New York Strip*

Wild Mushrooms, Tri Color Fingerling Potato, Broccolini, Brandy Sauce | GF

or

Lasagna

Bolognese, Ricotta, Mozzarella, Marinara

3RD COURSE

Ricotta Cheesecake

Raspberry Sauce | V

or

Cannoli

Pastry Dough, Sweet Cream, Chocolate Chips | V



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TUSCANY

\$75 per person



1ST COURSE

Mini Crab Cakes*

Spicy Remoulade

or

Burrata Caprese

Heirloom Tomato, Basil, Extra Virgin Olive Oil, Balsamic Reduction | V, GF

2ND COURSE

Branzino

Herb Fregola, Spinach, Grape Tomato, Fennel Beurre Blanc Sauce

or

Lasagna

Bolognese, Ricotta, Mozzarella, Marinara

or

Pan Seared Diver Scallops

Sun-dried Tomato Polenta, Roasted Squash, Blood Orange Butter Sauce | GF

or

Grilled Filet Mignon

Truffle Mash, Asparagus, Garlic Jus Reduction Sauce | GF

3RD COURSE

Tiramisu

Cocoa, Mascarpone Cream | V

or

Ricotta Cheesecake

Raspberry Sauce | V



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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



BEER & WINE BAR PACKAGES

STANDARD

1 hour \$22 per person
2 hour \$32 per person
3 hour \$40 per person

Beers | Menabrea Ambrata, Birra Moretti, Budweiser, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Stella, Corona

Italian Wines

Whites | Villa Sandi Pinot Grigio, Dipinti, Vigneti delle Dolomiti Chardonnay, Dipinti, Vigneti delle Dolomiti Sauvignon

Reds | Cavaliere D' Oro Chianti, Piccolo Fiore Rosso, Masciarelli Montepulciano d'Abruzzo, Barbera d'Asti Le Orme

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



PREMIUM

1 hour \$28 per person
2 hour \$38 per person
3 hour \$45 per person

Beers | Menabrea Ambrata, Birra Moretti, Budweiser, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Stella, Corona

Italian Wines | Italian Wines from Standard Package

Whites | Villa Sandi Pinot Grigio, Dipinti, Vigneti delle Dolomiti Chardonnay, Dipinti, Vigneti delle Dolomiti Sauvignon

Reds | Cavaliere D' Oro Chianti, Piccolo Fiore Rosso, Masciarelli Montepulciano d'Abruzzo, Barbera d'Asti Le Orme

Premium Wine | Santa Margherita, Pinot Grigio, Pinot Grigio Campo di Fiori, Sonoma Cutrer, Chardonnay Justin, Cabernet Sauvignon, Meiomi Pinot Noir, Malbec Catena, Mendoza, Rodney Strong Merlot

GROUP BAR PACKAGES

Continued



STANDARD BAR PACKAGE

Well Cocktails, Domestic Beers, House Wines

1 hour \$28 per person

2 hour \$38 per person

3 hour \$48 per person

Standard Cocktail Package

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 | Menabrea Ambrata, Birra Moretti, Budweiser, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Stella, Corona

Italian Wines

Whites | Villa Sandi Pinot Grigio, Dipinti, Vigneti delle Dolomiti Chardonnay, Dipinti, Vigneti delle Dolomiti Sauvignon

Reds | Cavaliere D' Oro Chianti, Piccolo Fiore Rosso, Masciarelli Montepulciano d'Abruzzo, Barbera d'Asti Le Orme

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

HOSTED DRINKS ON CONSUMPTION

Standard Cocktails - \$12

Premium Cocktails - \$14

Specialty Cocktails - \$16

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

Premium Wine by the Glass - \$15

House Wine by the Glass - \$9

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

Premium Cocktail Package

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, Heineken, Guinness

Premium Wine | Santa Margherita, Pinot Grigio, Pinot Grigio Campo di Fiori, Sonoma Cutrer, Chardonnay, Justin, Cabernet Sauvignon, Meiomi Pinot Noir,