

SPIEDINI PRIVATE DINING HOLIDAY MENUS

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 -Tuesday 5pm to 9pm
Friday & Saturday 5pm to 10pm

Dinner

Sunday -Tuesday 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 for Parties under 12

(702) 869-0000

Group Dining Reservations

privatedining@jwmarriottlv.com
(702) 869-7023

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
- Truffled Prosciutto Grissini \$10pp
- Mini Crab Cakes Spicy Remoulade* | \$13pp
- Arancini Arborio Rice, Smoked Mozzarella, Truffle Aioli | \$9pp
- Tuna Crudo, Crispy Artichoke, Citrus Olive Oil* | \$12pp
- Eggplant Caponata, Fire Roasted Peppers, Goat Cheese, Focaccia | \$10pp
- Rosemary Lamb Lollipops, Chimichurri, Balsamico* | \$13pp



DISPLAYED

- Assorted Cheese Display | V | \$14pp
- Whipped Ricotta Display, Lavender Honey, Brûléed Orange, Mint, Crostinis & Crackers | \$12pp
- 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 Macarons | V | \$25pp
- Almond Biscotti | V | \$12pp
- Canoli | V | \$14pp
- Ricotta Cheesecake | V | \$14pp
- Tiramisu, Espresso Sponge | V | \$15pp
- Panna Cotta | V | \$14pp
- Mini Panettone | V | \$13pp

(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



SICILY

\$52 per person

Tomato Bruschetta, Roma tomatoes, Fresh Basil, Extra Virgin Olive Oil | V
Arancini Arborio Rice, Smoked Mozzarella, Truffle Aioli | V
Saltimbocca Shrimp Wrapped in Prosciutto, Sun-Dried Tomato Dipping Sauce | GF
Cannoli | V

TOSCANA

\$72 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 | V
Cannoli | V
Tiramisu, Espresso Sponge | V



PIEMONTE

\$92 per person

Saltimbocca Shrimp Wrapped in Prosciutto, Sun-Dried Tomato Dipping Sauce* | GF
Tuna Crudo, Crispy Artichoke, Citrus Olive Oil*
Mini Portobello Filled with Three Cheeses, Sausage & Herb Crumbs
Eggplant Caponata, Fire Roasted Peppers, Goat Cheese, Focaccia
Truffled Prosciutto Grissini
Seared Beef Tenderloin Crostini Topped with Horseradish Cream,
Thinly Sliced Grilled Tenderloin & Bleu Cheese Crumble*
Rosemary Lamb Lollipops, Chimichurri, Balsamico*
Tiramisu, Espresso Sponge | V
Cannoli | V
Mini Panettone | V

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VENETO

\$55 per person

APPETIZERS Family style

BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

TUSCANY MIX GREENS | V

Seasonal Mesclun, Balsamic, E.V.O.O.

MAIN COURSE Choose two plated or keep three family style

PENNE ARRABBIATA | V

Marinara Sauce, Garlic, Cherry Tomato, Chili, Parsley

MAFALDE "SORRENTINA" STYLE | V

Marinara Sauce, Cherry Tomato, Fresh Mozzarella, Basil

PEPPERONI

Tomato Sauce, Mozzarella, Basil, Pepperoni

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

PANNA COTTA AI LAMPONI | GF

Fresh Cream, Vanilla Bean, Raspberries

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SICILY

\$69 per person

APPETIZERS Family style

CAESAR | V

Romaine Lettuce, Caesar Dressing, Focaccia Croutons

BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

BURRATA

Arugula, San Daniele Prosciutto

MAIN COURSE Choose two plated or keep three family style

PENNE ARRABBIATA | V

Marinara Sauce, Garlic, Cherry Tomato, Chili, Parsley

PINSA NDUJA & BURRATA

Pomodoro, Mozzarella, Basil, Spicy Nduja, Burrata Cheese

SALMON

Zucchini Coulis, Sautéed Cauliflower, Asparagus, Ricotta Stuffed Artichokes

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

PANNA COTTA AI LAMPONI | GF

Fresh Cream, Vanilla Bean, Raspberries

SPUMONI MOUSSE TORTE

Pistachio Torta, Cherry & Vanilla Mousse, Dark Ganache



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UMBRIA

\$89 per person

APPETIZERS Family style

CAESAR | V

Romaine Lettuce, Caesar Dressing, Focaccia Croutons

CAPRESE | V

Fior Di Latte Mozzarella, Cherry Tomatoes, Basil, E.V.O.O.

BEEF CARPACCIO

Arugula, Parmesan Shavings, Truffle Oil, Lemon Juice

FRITTO MISTO DEL MARE

Shrimp, Scallops, Calamari, Baby Zucchini, Tartar Sauce



MAIN COURSE Choose two plated or keep four family style

RAVIOLI RICOTTA & SPINACH | V

Marinara, Basil, Cherry Tomato, Parmesan Cheese

MUSHROOM & TRUFFLE RISOTTO | V

Forest Mushrooms Risotto, Garlic, Truffle Paste, Fresh Parsley

8 OZ BLACK ANGUS BEEF FILET

Truffle Mashed Potatoes, Baby Vegetables, Red Wine Reduction

BRANZINO IN PADELLA

Butternut Squash, Potatoes, Spinach, Lemon

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

SPUMONI MOUSSE TORTE

Pistachio Torta, Cherry & Vanilla Mousse, Dark Ganache

LIMONCELLO RICOTTA CHEESECAKE

Lemon Zest, Ricotta, Cream Cheese, Limoncello

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SARDINIA

\$109 per person



APPETIZERS Family style

BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

FRITTO MISTO DEL MARE

Shrimp, Scallops, Calamari, Baby Zucchini, Tartar Sauce

BEEF CARPACCIO

Arugula, Parmesan Shavings, Truffle Oil, Lemon Juice

MIX SALUMAIO

Selection of Three Pork Cold Cuts & Three Cheese



MAIN COURSE Choose 2 plated or keep all four family style

MUSHROOM & TRUFFLE RISOTTO | V

Forest Mushrooms Risotto, Garlic, Truffle Paste, Fresh Parsley

CHILEAN SEABASS

Shrimps, Mussels, Clams, Scallops, White Wine, Light Tomato Sauce, Fresh Basil

8 OZ BLACK ANGUS BEEF FILET

Truffle Mashed Potatoes, Baby Vegetables, Red Wine Reduction

SHORT RIB RAVIOLI

Gorgonzola Sauce, Black Grapes Reduction

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

CHOCOLATE PANNA COTTA SPICED PEPITA CARMELLO

Dark Chocolate, Cream, Pumpkin Seeds, Caramel

LIMONCELLO RICOTTA CHEESECAKE

Lemon Zest, Ricotta, Cream Cheese, Limoncello

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GROUP BAR PACKAGES

STANDARD BEER & WINE PACKAGE

- 1 hour \$25 per person
- 2 hour \$35 per person
- 3 hour \$45 per person

PREMIUM BEER & WINE PACKAGE

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

STANDARD BAR PACKAGE

Well Cocktails, Domestic Beers, House Wines

- 1 hour \$30 per person
- 2 hour \$40 per person
- 3 hour \$50 per person

PREMIUM BAR PACKAGE

Well Cocktails, Domestic Beers, House Wines

- 1 hour \$35 per person
- 2 hour \$53 per person
- 3 hour \$63 per person

HOSTED DRINKS ON CONSUMPTION

