

Private Dinner Packages Holiday Menus



HAWTHORN
GRILL

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

80 Stand up Reception

Private Dining Room

60 Sit Down Plated

Bar and Lounge

50 Stand Up Reception

Patio

80 Stand Up Reception

Contact Information

General Reservations for Parties under 12

Hawthorngrilllv.com
702-869-5955

Private Dining Sales

privatedining@jwmarriottlv.com
702-869-7023

HAWTHORN GRILL PRIVATE DINING

- Two Private/Enclosed Event and Reception Venues for 12 to 80 Guests
- AV and House Sound Options
- Reception and Dinner Packages
- Private Dining Space Includes Pre-Function Area and Private Patio with Built-In Trellis and Festoon Lighting



HAWTHORN
GRILL



Inspired Beginnings

Butternut Squash Soup Shooter | Creme Fraiche | Toasted Brioche | **V GF** | \$5 per piece

Tomato Soup Shooter | Grilled Cheese | **V** | \$6 per piece

Herb & Parmesan Arancini | Crispy Risotto Balls | Parmesan | Mascarpone Cheese | Fresh Herbs | Marinara | **V** | \$5 per piece

Vegetable Spring Roll | Green Onion | Cabbage | Soy Ginger Sauce | **VE** | \$6 per piece

Poke Wonton Bites | Sesame Seeds | Green Onion | Ginger | Shichimi | Crispy Wontons | \$9 per piece

Shrimp Cocktail | Tomato Cocktail Sauce | Fresh Horseradish | **GF** | \$7 per piece

Prosciutto In Puff Pastry | Gruyere | Fresh Herbs | Apricot Preserve | \$4 per piece

Chicken and Goat Cheese Bites | Corn Tortilla | Chives | **GF** | \$5 per piece

Mini Beef Wellington | Seared Filet Mignon | Mushroom Duxelles | Baked In Puff Pastry | Bearnaise | \$7 per piece

Carved Turkey | Whipped Potatoes | Turkey Veloute | Herb Dressing | Green Beans | Cranberry Relish | **GF** | \$40 per person

Carved Prime Rib | Whipped Potatoes | Au Jus | Creamy Horserdish | Stone Mustard | **GF** | \$50 per person

Uniformed attendant | \$200 for 2 hours

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 | Bresaola | 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

\$95 per person

Starters

Guests will choose from:

Winter Squash Soup | Creme fraiche | **GF** | **V**

Garden Salad | Mixed greens | shaved carrot | Cucumbers | Tomato | Balsamic | Vinaigrette | **GF** | **VE**

Main Course

Pre-Select two (2) for guests to choose from:

Additional entree option add \$10 per person

Grilled Atlantic Salmon | Confit Fingerling Potatoes | Haricot verts | Blistered Tomatoes | Beurre Blanc | **GF**

Roasted Baby Chicken | Whipped Truffle Potatoes | Wild Mushrooms | Chicken Jus | **GF**

12 oz Veal Chop | Confit Fingerling Potatoes | Spinach | Cherry Compote | **GF**

Roasted Eggplant | Romesco Sauce | Sun Dried Tomatoes | **GF** | **VE**

Dessert

Pre-Select one (1):

Vanilla Bean Cheesecake | Almond Crumble | Whipped Cream | Berry Coulis | **V**

Red Velvet Creme Brulee | Soft Custard | Red Velvet Ganache | **GF**

Accompaniments

Whipped Potatoes | **Winter Root Vegetables** | **Wild Mushrooms** | **Crispy Brussels Sprouts** | **Creamed Spinach**

One Choice - \$4 per person

Two Choices - \$7 per person

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Premier

\$125 per person

Starters for the Table

Pre-select two (2) to share:

Additional starter option add \$5 per person

Caesar Salad | Romaine Hearts | Garlic Croutons | Parmesan | House Made Dressing

Spinach & Artichoke Dip | Boursin | Feta | Grana Padano | Grilled Pita | **V**

Roasted Beet & Goat Cheese Salad | Citrus Vinaigrette | Pistachio | Balsamic Glaze | **GF V**

Main Course

Pre-Select three (3) for guests to choose from:

Additional entree option add \$10 per person

Grilled Atlantic Salmon | Confit Fingerling Potatoes | Haricot verts | Blistered Tomatoes | Beurre Blanc | **GF**

Roasted Baby Chicken | Whipped Truffle Potatoes

Wild Mushrooms | Chicken Jus | **GF**

8oz Filet Mignon | Whipped Potatoes | Grilled Asparagus | Roasted Cipollini Onions | Red Wine Jus | **GF**

Cauliflower Steak | Black Rice | Sautéed Spinach | Coconut Curry Sauce | **GF | VE**

Dessert

Pre-Select one (1):

Spiced Bread Pudding Cheesecake | Ginger | Clove | Brioche Cubes | Brandy Anglaise | **V**

Red Velvet Creme Brulee | Soft Custard | Red Velvet Ganache | **GF**

White Chocolate Pomegranate Tart | Light Fragrant Mousse | Pops of Crunch

Accompaniments

Whipped Potatoes | Winter Root Vegetables | Wild Mushrooms | Crispy Brussels Sprouts | Creamed Spinach

One Choice - \$4 per person

Two Choices - \$7 per person

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Steakhouse Elegance

\$148 per person

Starters

Pre-select two (2) for guests to choose from:

Additional starter option add \$5 per person

Caesar Salad | Romaine Hearts | Garlic Croutons | Parmesan | House Made Dressing

Shrimp Cocktail | Cocktail sauce | Lemon | Fresh Horseradish | **GF**

Spinach & Artichoke Dip | Boursin | Feta | Grana Padano | Pita Chips | **V**

Roasted Beet & Goat Cheese Salad | Citrus Vinaigrette | Pistachio | Balsamic Glaze | **GF** | **V**

Main Course

Pre-Select two (2) for guests to choose from:

Additional entree option add \$10 per person

10oz Filet Mignon | Truffle Whipped Potatoes | Roasted Cipollin Onions | Asparagus | Red Wine Jus | **GF**

16oz Prime Ribeye | Truffle Whipped Potatoes | Roasted Cipollini | Onions | Asparagus | Red Wine Jus | **GF**
supplement +\$25/ea

Hokkaido Scallops | Celery Root Puree | Black Garlic | Apple | Celery | Citrus Vinaigrette | **GF**

Miso Seabass | Forbidden Rice | Bok Choy | Baby Carrots | Miso Beurre Blanc | **GF**

Cauliflower Steak | Black Rice | Sautéed Spinach | Coconut Curry Sauce | **GF** | **VE**

Dessert

Pre-Select two (2) for guests to choose from:

Spiced Bread Pudding Cheesecake | Ginger | Clove | Brioche Cubes | Brandy Anglaise | **V**

Butter Cake | Cranberry | Orange Chutney | **V**

Red Velvet Creme Brulee | Soft Custard | Red Velvet Ganache | **GF**

White Chocolate Pomegranate Tart | Light Fragrant Mousse | Pops of Crunch

Accompaniments

Whipped Potatoes | **Winter Root Vegetables** | **Wild Mushrooms** | **Crispy Brussels Sprouts** | **Creamed Spinach**

One Choice - \$4 per person

Two Choices - \$7 per person

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Group Bar Packages

Standard Beer & Wine Package

Domestic Beers, House Wines

1 hour \$30 per person

2 hour \$37 per person

3 hour \$45 per person

Standard Cocktail Package

Well Cocktails, Domestic Beers, House Wines

1 hour \$36 per person

2 hour \$46 per person

3 hour \$56 per person

Premium Cocktail Package

Premium Cocktails, Domestic & Import Beer Selection,
Premium Wines

1 hour \$43 per person

2 hour \$58 per person

3 hour \$68 per person

Hosted Drinks on Consumption

Please note that menus and prices are subject to change without notice.