



GROUP EVENT BEVERAGE PACKAGES

BEVERAGE PACKAGE #1

2 hours \$28/person exclusive of tax + gratuity

BOTTLED BEER

Available on Request

WINE SELECTIONS - SELECT 3 WINES

Prosecco

Sauvignon Blanc Barbera Rosé

Pinot Noir Chardonnay

BEVERAGE PACKAGE #2

2 hours \$47/person exclusive of tax + gratuity

BOTTLED BEER

Available on Request

UPGRADED WINE SELECTIONS - SELECT 3 WINES

Champagne Sancerre

Chardonnay Pinot Noir Rosé

Sangiovese

Cabernet Sauvignon

*ADDITIONAL SPIRITS, WINES AND BEERS CHARGED BASED ON CONSUMPTION

wineaux

GROUP DINING MENU

CANAPÉ SELECTIONS #1

Select three (3) from the offerings below
\$23 per person

CANAPÉ SELECTIONS #2

Select four (4) from the offerings below
\$27 per person

Beef Tartare Toast

Bruschetta

Mini Popcorn

Sausage Rolls

West Coast Oysters

Hamachi & Caviar

Roasted Eggplant Crostini

Hummus and Crudité

DESSERT CANAPÉS

\$12 per person

Panna Cotta with Seasonal Fruit

Cookies

CAKE CUTTING FEE: \$45

*PRICE PER PERSON IS EXCLUSIVE OF TAX + GRATUITY

wineaux

GROUP DINING & CATERING MENU

CHARCUTERIE & CHEESE BOARD - \$300

(SERVES 25)

3 premium meats & 3 artisanal cheeses
seasonal fruit, olives, nuts, and honey
Served with house-made bread and crackers

SEAFOOD PLATTER - \$550

(SERVES 25)

West Coast oysters, poached shrimp,
Hamachi & Caviar dish,
Dungeness crab, Smoked Salmon
Served with traditional accompaniments

Upgrade option:

Add 250g Golden Osetra Caviar brioche, crème fraîche, and confit
shallots. \$550

SEASONAL FLATBREAD STATION - \$250

Choice of Three Seasonal Selections:

Roasted Tomato & Basil with Mozzarella
Italian Sausage with Roasted Fennel & Camembert
Grilled Zucchini & Eggplant with Hummus & Pomegranate
Prosciutto & Fig with Brie and Thyme

wineaux

HAPPY HOUR PACKAGE

\$30 PER PERSON

AVAILABLE FOR GROUP BOOKINGS MONDAY - THURSDAY

3:00 PM - 5:30 PM FOR ONE HOUR

INCLUDES

WINEAUX BEVERAGE SELECTIONS

White, Red, Rosé, & Sparkling Wine, Bottled Beer, &
Select Spirits

CANAPÉ SELECTIONS

(SELECT 2)

Beef Tartare Toast

Bruschetta

Mini Popcorn

Sausage Rolls

Roasted Eggplant Crostini

Hummus and Crudité

SMALL CHEESE & CHARCUTERIE BOARD

3 Artisanal Meats & Cheeses

*PRICE PER PERSON IS EXCLUSIVE OF TAX + GRATUITY



TASTING CLASS EXPERIENCES

CUSTOMIZED & CURATED WINE & SPIRITS PRIVATE TASTINGS

Looking to add an interactive and educational
element to your gathering?

We offer customized tasting class options designed for groups
looking to explore wine, spirits, or curated pairings.

Whether you're planning a post-work event or a casual social gathering
with friends, we can create a unique experience tailored to your group's
preferences. Contact us to develop a tasting that entertains and
educates in a fun, engaging atmosphere.

contact us:

privatedining@jwmarriottlv.com

*PRICE PER PERSON IS EXCLUSIVE OF TAX + GRATUITY