

# 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.



HAWTHORN  
GRILL





## 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

**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 & Dinner Packages, Intimate Wedding Celebrations
- Private Dining Space Includes Pre-Function Area and Private Patio with Built-In Trellis and Festoon Lighting



HAWTHORN  
GRILL





## Breakfast

### PLATED

**\$49** per person

*10 guests, up to 20*

### BUFFET STYLE

**\$59** per person

*20 guests, up to 100*

### BALANCED START

*Plated Choose One (1)*

*Buffet Choose Three (3)*

**Very Berry Crunch** | Honey Vanilla Yogurt | Granola | Berry Compote | **GF**

**Fruit of the Moment** | Seasonal Fruit | Honey Vanilla Yogurt | **GF**

**Steel Cut Oatmeal** | Brown Sugar | Berries | Milk | **V GF**

**Lox & Bagel** | Herbed Cream Cheese | Red Onion | Capers | Cucumbers | Tomato | Everything Bagel

**Chia Seed Pudding** | Almond Milk | Vanilla Bean | Berries | **V GF**

### CLASSICS

*Plated Choose One (1)*

*Buffet Choose Three (3)*

**Cinnamon Scented French Toast** | Assorted Berries

**Traditional Eggs Benedict** | Two Poached Eggs | English Muffin | Candian Bacon | Hollandaise Sauce | Hashbrown Potatoes

*Sub Smoked Salmon \$4.99 | Sub Crab Cake \$19.99*

**Classic Buttermilk Pancakes** | Whipped Butter | Maple Syrup

**Steak n' Eggs** | 6oz. Filet Mignon | Eggs Your Way | Hashbrown Potatoes, Add **\$25**

**All American** | Eggs Your Way | Hashbrown Potatoes | *Choice of 2:* Crispy Bacon | Turkey Bacon | Pork Sausage or Chicken Apple Sausage

### PLATED BREAKFAST BEVERAGE SECTIONS

Soft Drink | Iced Tea | Juice

Coffee | Decaffeinated Coffee | Tea

### BUFFET STYLE INCLUSIONS

Toast | Bagels | Assorted Pastries | Assorted Muffins | Assorted Cereal

Orange | Apple Juice | Soft Drinks | Coffee an Decaffeinated Coffee | Tea | Milk | Half & Half | 2% Reduced Milk

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.



## Lunch

### PLATED

**\$65** per person  
*10 guests, up to 20*

### BUFFET

**\$75** per person  
*20 guests, up to 100*

### STARTER FOR THE TABLE

*Plated - Select two (2) for guests to choose from*

*Buffet - Select three (3)*

**Caesar Salad** | Romaine Heart | Croutons, Parmesan | Caesar Dressing | **V**

**BLT Chopped Salad** | Thick Cut Bacon | Cherry Tomatoes | Blue Cheese Crumble | Blue Cheese Dressing | **GF**

**Chopped Salad** | Romaine | Roasted Corn | Tomatoes | Zucchini | Carrots | Bacon | 1000 Island Dressing | **GF**

**Caprese Salad** | Tomatoes | Mozzarella | Basil | Balsamic Vinaigrette | Toasted Pine Nuts | **V**

**Slow Roasted Tomato Bisque** | Vine-ripened Roasted Tomatoes | Cream | Fresh Basil

### MAIN COURSE

*Plated - Select two (2) for guests to choose from*

*Buffet - Select three (3)*

**Grilled Atlantic Salmon** | Fingerling Potatoes | Roasted Asparagus | Blistered Tomatoes | Beurre Blanc | **GF**

**Roasted Half Chicken** | Whipped Potato | Mushroom Fricassee | Roasted Asparagus | Chicken Jus | **GF**

**Charred Eggplant** | Hummus | Minted Salad | Chickpeas | Orange-Ginger Glaze | **VG GF**

**14oz. NY Steak** | Mashed Potato | Roasted Asparagus | Mushroom Fricassee | **GF** (\$20 addition per person)

### DESSERT

*Plated - Select two (2) served family style*

*Buffet - Select three (3)*

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

**Classic Crème Brulee** | Vanilla Custard | **GF**

**Chocolate Ganache Cake** | Layered Chocolate Cake and Chocolate Ganache | Caramel Sauce

### BEVERAGE INCLUSIONS

Soft Drinks | Iced Tea | Coffee | Decaffeinated Coffee | Tea

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.

## Inspired Beginnings

### Selection of Hors D'Oeuvres

*Priced per piece*

**Herb & Parmesan Arancini** | Crispy Risotto Balls | Parmesan | Mascarpone Cheese | Fresh Herbs | Marinara | **V** | **\$6**

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

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

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

**Blackened Beef Tenderloin Skewers** | Herb Chimichurri | **GF** | **\$7**

**Caprese Skewers** | Mozzarella | Cherry Tomato | Basil | Balsamic Glaze | **V** | **\$7**

### Reception Displays

*Priced per person*

#### ARTISANAL CHEESE | \$32

Selection of Cheeses | Crackers | Fruits and Nuts | **V GF**

#### FARM STAND

**Caesar** | Romaine | Croutons | Shaved Parmesan | Caesar Dressing | **\$31**

**All American Wedge** | Iceberg | Tomatoes | Crispy Bacon | Blue Cheese | **GF** | **\$18**

#### CRUDITE STATION

Carrot | Celery | Tomato | Cucumber | Asparagus | Sweet Peppers | **V GF** | **\$23**

#### MEDITERRANEAN ANTIPASTO BOARD

Aged Parmesan | Mozzarella | Prosciutto | Salami | Marinated Olives | Grilled Zucchini | Grilled Asparagus |

Roasted Sweet Peppers | Baby Artichokes Heart | Balsamic Glaze | Toasted Pita Bread | **\$35**

#### SEASONS BEST FRUITS AND BERRIES | \$25

**Exotic Fruits** | Seasonal Fruits and Berries | Honey Yogurt Dip | **V GF**

### Mini Dessert Display

*Priced per piece*

**Cupcakes** | Red Velvet | Vanilla | Chocolate | Lemon | **\$7**

**French Macaron** | Seasonal Flavor | **\$6**

**Chocolate Mousse Cups** | **GF** | **\$5**

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.



## Classic

\$100 per person

### Starter for the Table

*Served Family Style:*

**Caesar Salad** | Romaine Hearts, Croutons, Parmesan, Caesar Dressing | **V**

**BLT Chopped Salad** | Thick Cut Bacon, Cherry Tomatoes, Blue Cheese Crumble, Blue Cheese Dressing | **GF**

### Main Course

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

**8oz. Filet Mignon** | Mashed potatoes | Roasted Asparagus | Mushroom Fricassee | **GF**

**Grilled Atlantic Salmon** | Fingerling Potatoes | Roasted Asparagus | Blistered Tomatoes | Beurre Blanc | **GF**

**Roasted Half Chicken** | Whipped Potatoes | Mushroom Fricassee | Roasted Asparagus | Chicken Jus | **GF**

**Charred Eggplant** | Hummus, Minted Salad | Chickpeas | Orange-Ginger Glaze | **VG GF**

### Dessert

*Pre-Select one (1):*

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

**Classic Crème Brulee** | Vanilla Custard | **GF**

**Chocolate Ganache Cake** | Layers of Chocolate Cake and Chocolate Ganache | Caramel Sauce

## Premier

\$130 per person

### Starter for the Table

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

**Caesar Salad** | Romaine Hearts, Croutons, Parmesan, Caesar Dressing | **V**

**BLT Chopped Salad** | Thick Cut Bacon | Cherry Tomatoes | Blue Cheese Crumble | Blue Cheese Dressing | **GF**

**Chopped Salad** | Romaine | Roasted Corn | Tomatoes | Zucchini | Carrots | Bacon | 1000 Island Dressing | **GF**

### Main Course

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

**8oz. Filet Mignon** | Mashed potatoes | Roasted Asparagus | Mushroom Fricassee | **GF**

**Grilled Atlantic Salmon** | Fingerling Potatoes | Roasted Asparagus | Blistered Tomatoes | Beurre Blanc | **GF**

**Roasted Half Chicken** | Whipped Potatoes | Mushroom Fricassee | Roasted Asparagus | Chicken Jus | **GF**

**Charred Eggplant** | Hummus, Minted Salad | Chickpeas | Orange-Ginger Glaze | **VG GF**

### Dessert

*Pre-Select one (1):*

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

**Classic Crème Brulee** | Vanilla Custard | **GF**

**Chocolate Ganache Cake** | Layers of Chocolate Cake and Chocolate Ganache | Caramel Sauce

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.



## Steakhouse Elegance

\$150 per person

### Starters for the Table

*Pre-select two (2), Served Family Style:*

**Caesar Salad** | Romaine Hearts | Croutons | Parmesan | Caesar Dressing | **V**

**BLT Chopped Salad** | Thick Cut Bacon | Cherry Tomatoes | Blue Cheese Crumble | Blue Cheese Dressing | **GF**

**Chopped Salad** | Romaine | Roasted Corn | Tomatoes | Zucchini | Carrots | Bacon | 1000 Island Dressing | **GF**

**Shrimp Cocktail** | House Made Cocktail Sauce | Lemon | **GF**

### MAIN COURSE

*Pre-select three (3) for Guest to Choose From*

**8oz. Filet Mignon** | Mashed Potatoes | Roasted Asparagus | Mushroom Fricassee | **GF**

**14oz. NY Steak** | Mashed Potatoes | Roasted Asparagus | Mushroom Fricassee | **GF Add**

**Seared Scallops** | Parmesan Risotto | Ratatouille, Provencale Jus | **GF**

**Roasted Half Chicken** | Whipped Potatoes | Mushroom Fricassee | Roasted Asparagus | Chicken Jus | **GF**

**Charred Eggplant** | Hummus | Minted Salad | Chickpeas | Orange-Ginger Glaze | **VG GF**

### DESSERT

*Pre-select two (2) Served Family Style*

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

**Classic Crème Brulee** | Vanilla Custard | **GF Keep**

**Chocolate Ganache Cake** | Layered Chocolate Cake and Chocolate Ganache | Caramel Sauce

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.



## Group Bar Packages

### Beer & Wine Package

Domestic & Import/Craft Beer Selection, House Wine (Red, White, Sparkling)

**1 Hour \$28 per person**

**2 Hours \$35 per person**

**Premium Wine Upgrade \$15 per person**

### Standard Bar

2 Specialty Cocktail Options, Well Spirits, House Wine (Red, White, Sparkling) Domestic & Import/Craft Beer Selection

**1 Hour \$35 per person**

**2 Hours \$45 per person**

### Premium Bar

2 Specialty Cocktail Options, Premium Spirits, Upgraded Wine Selection (Red, White, Sparkling) Domestic & Import/  
Craft Beer Selection

**1 Hour \$48 per person**

**2 Hours \$58 per person**

### Beer Selection

**Domestic** - Budweiser, Bud Light, Michelob Ultra, Coors Light

**Import** - Corona, Modelo Especial, Pacifico, Goose Island IPA, Firestone 805 Blonde, Guinness

### House Wine

**Red & White** - Line 39 Chardonnay, Pinot Grigio, Merlot or Cabernet Sauvignon

**Sparkling** - Gabbiano Prosecco

### Premium Wine

**Red** - Jordan - Cabernet Sauvignon, Erath - Pinot Noir

**White** - Patz & Hall "Dutton Ranch" - Chardonnay, Duckhorn, Sauvignon Blanc

**Sparkling** - Mumm, Brut Prestige

### Well Spirits

Skyy Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jack Daniel's Whiskey,

Dewar's Scotch, Buffalo Trace Bourbon

### Premium Spirits

Tito's Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Casamigos Tequila, Maker's Mark Whiskey,

The Macallan Scotch, Angel's Envy Bourbon