



HAWTHORN GRILL

Private Dining 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.

Two Private/Enclosed Event and Reception Venues for 10 to 80 Guests
 AV and House Sound Options
 Intimate Ceremony/Dinner Packages
 Private Dining Space Includes Pre-Function Area and Private Patio with Built-In Trellis and Festoon Lighting



..... 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 | Canadian Bacon | Hollandaise Sauce
| Hashbrown Potatoes | Substitute Smoked Salmon \$4.99 | Substitute 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 SELECTIONS

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 | 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 STYLE

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

STARTER FOR THE TABLE

Plated Choose One (1)

Buffet Choose Three (3)

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

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 Choose One (1)

Buffet Choose 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

8oz. Filet Mignon | Mashed Potato | Roasted Asparagus | Mushroom Fricassee | GF (\$20 addition per person)

DESSERTS

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

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..... INSPIRED BEGINNINGS

SELECTION OF HORS D'OEUVRES

Priced per person

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 | \$8

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

RECEPTION DISPLAYS

Priced per person

Artisanal Cheese

Selection of Cheeses | Crackers | Fruits and Nuts | V | \$32

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

Exotic Fruits | Seasonal Fruits and Berries | Honey Yogurt Dip | V GF | \$25

MINI DESSERT DISPLAY

Priced per person

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

French Macaron | Seasonal Flavor | \$6 **Chocolate Mousse Cups** | GF | \$5



..... CLASSIC

\$100 per person

STARTER FOR THE TABLE

Served Family Style:

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

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:

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

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..... 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

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 | Bordelaise Sauce | 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

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..... STEAKHOUSE ELEGANCE

\$150 per person

STARTERS FOR THE TABLE

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

- Caesar Salad** | Romaine Hearts | Croutons | Parmesan | Caesar Dressing
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 | Bordelaise Sauce | GF
14oz. NY Steak | Mashed Potatoes | Roasted Asparagus | Mushroom Fricassee | GF Add
Seared Scallops | Parmesan Polenta | 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

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..... 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





..... GENERAL INFORMATION

LOCATION

Hawthorn Grill

The Resort at Summerlin
221 North Rampart Boulevard
Las Vegas, NV 89145

HOURS

Bar & Lounge

4:00pm Daily

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

35 Stand Up Reception

Patio

80 Stand Up Reception

Cellar Room

20 Sit Down Plated

CONTACT INFORMATION

General Reservations

Hawthorngrilllv.com
702-869-5955