

EVENTS BY MARRIOTT



JW MARRIOTT

LAS VEGAS

2020 Holiday Menus

Crafted for you by JW Marriott Las Vegas

221 N Rampart Boulevard, Las Vegas, Nevada 89145 USA | jwlasvegasresort.com



Holiday Menu

Wishing you a Magical Holiday Season

The following amenities are complimentary with each JW Marriott Holiday Party package:

- Waived room rental, set-up fees & chef attendant fees
- Festive holiday décor including Holiday centerpieces for your table settings
- Holiday napkins
- White polyester table linen
- Complimentary dance floor (based on guest count)
- Complimentary stage (based on guest count)
- Designated Catering Consultant to coordinate every aspect of your Holiday Party

Take advantage of our Special
Holiday Party Sleeping Room Rates!

\$109.00 single/double occupancy (based on availability)

Call the Sales Office for Availability (702) 869-7031



Holiday Plated Dinners

Plated Dinner

Select One Starter (Soup or Salad)

Soup

Fire Roasted Tomato Soup | **V GF**
 Roasted Sweet Corn Chowder | **V**
 Butternut Squash Bisque | **V**
 Minestrone | **V GF**

Salad

Fresh Burratta Salad | Heirloom Tomato
 Baby Rocket | Basil Vinaigrette | **GF**
 Roasted Beet Salad | Feta Cheese | Butter Lettuce
 Wild Arugula | Vincotto Vinaigrette | **GF**
 Wedge Salad | Crispy Pancetta | Red Onion | Tomato
 Bleu Cheese Crumbles | Bleu Cheese Dressing | **GF**
 Field Greens | Teardrop Tomatoes | Cucumbers
 Shaved Carrots | House Vinaigrette | **GF**
 Caesar | Hearts of Romaine | Baby Kale | Garlic Croutons
 Parmesan Cheese | Caesar Dressing
 Butter Lettuce | Heirloom Tomatoes | Cucumbers
 Roasted Red Peppers | Avocado Aioli | **GF**
 Roasted Artichokes | Organic Field Greens | Red Onion
 Tomatoes | Feta Cheese | Aged Sherry Vinaigrette | **GF**
 Frisee | Radicchio | Pears | Goat Cheese | Dried Cranberries
 Honey Balsamic Dressing | **GF**

Entrées

EggPlant Cannelloni | Spinach | Baby Vegetable Ragout
 Red Sauce | **V GF** \$52
 Vegetable Lasagna | Mushrooms | Spinach | Zucchini
 Broccoli | Ricotta | Fire Roasted Peppers | **V** \$48
 Pan Seared Salmon | French Beans |
 Israeli Tomato Basil Couscous | Balsamic Glaze (Micro Basil) | **GF** \$68
 Herb Striped Sea Bass | Asparagus Tips | Fingerling Potatoes | Citrus
 Butter | **GF** \$88
 Steamed Halibut | Baby Carrots | Sunburst Squash | Rosemary Farro |
 Orange Buerre Blanc | **GF** \$90
 Slow Braised Short Rib | Green Beans | Truffle Whipped Potato
 Red Wine Jus Reduction | \$62
 *Petite Filet Mignon | Wild Mushrooms | Roasted Pearl Onions |
 Sherry Jus Reduction | \$91
 Oven Roasted Turkey Breast | Cranberry Sauce | Sage Stuffing
 Garlic Mashed Potatoes | Turkey Volute | \$52
 Free Range Chicken Breast | Organic Vegetable Medley |
 Yukon Mashed Potato | Natural Jus | \$54

Desserts (Select one)

Apple Pie
 Pumpkin Pie
 Pecan Pie
 Roasted Apple Crumble | Mascarpone Cream
 Egg Nog Panna Cotta | Holiday Cookies
 Blueberry Cheese Cake | Berry Coulis

GF - GLUTEN FREE | V - VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.
 2020 Holiday Menus. A 22% service charge and 8.375% Nevada State Tax will be added to all food and beverage.
 Menus and prices are subject to change without notice. Updated February 2020.



Holiday Buffet Dinner

*Dinner service includes freshly brewed Starbucks coffee, selection of teas, and soft drinks.
 Minimum 25 guests | buffet set-up for a maximum of 2 hours | price per guest*

**\$68 per person with selection of two salads, two entrees,
 two from the garden and two desserts**

**\$75 per person with selection of three salads, three entrees,
 three from the garden and three desserts**

**\$85 per person with selection of four salads, four entrees,
 four from the garden and four desserts**

Soups and Salads

Holiday Apple and Butternut Squash Soup | **V GF**
 Cauliflower Bisque | Chives | **GF**
 French Onion | Herb Crusted Croutons
 Mixed Greens | Carrots | Cherry Tomatoes | Cucumbers
 Assorted Vinaigrette | **V GF**
 Fresh Mozzarella Salad | Heirloom Tomatoes | Fresh Basil
 Olive Oil | Balsamic Vinaigrette | **V GF**
 Caesar | Hearts of Romaine | Baby Kale | Garlic Croutons
 Classic Caesar Dressing
 Waldorf Salad | Granny Smith Apples | Walnuts | Cranberries |
V GF
 Cous Cous | Roasted Asparagus | **V**

Entrees

Pan Roasted Turkey Breast | Turkey Volute | Cranberries | **GF**
 Honey Ham | Candied Yams | **GF**
 Free Range Chicken | Blistered Cherry Tomatoes | Arugula |
 Balsamic Glaze | **GF**
 Pan Seared Salmon Fillets | Sage Butter | Charred Lemons | **GF**
 Shrimp Pasta Primavera | Roasted Vegetables
 Garlic | Spicy Marinara
 Braised Short Ribs | Mushroom Demi | **GF**
 Beef Medallions | Smoked Bacon | Demi | Pearl Onions | **GF**
 Vegetable Lasagna | Zucchini | Broccoli | Mushrooms | Ricotta
 Fire Roasted Peppers | **V**

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From The Garden

Roasted Root Vegetables | **V GF**
 Holiday Yukon Whipped Potatoes | Veloute Sauce | **V GF**
 Butternut Squash Ravioli | Toasted Walnuts | **V**
 Green Bean Casserole | Mushroom Ragout | **V**
 Brussels Sprouts | Crispy Pancetta | **GF**
 Scalloped Potatoes | **V GF**
 Classic Macaroni and Cheese | **V**
 Cranberry and Sage Stuffing
 Seasonal Vegetables Medley | **V GF**

Desserts

Holiday Yule Log Cake | Chocolate | Pistachio | Grand Marnier
 Apple Pie | Pumpkin Pie | Pecan Pie
 Roasted Apple Crumble | Mascarpone Cream
 Egg Nog Panna Cotta | Cranberry Cookies
 Ginger Cookies | Oreo Cheesecake

*Due to current COVID guidelines of additional setup and staffing for buffet service, there will be an additional \$200 per 10 guests fee that will be added to all buffet menus



The Bar Particulars

All bars are limited to a maximum of five hours. Shots or Shooters are not permitted for any bar.

A fully stocked bar features:

- Domestic Beer: Bud Light, Michelob Ultra and Blue Moon **GF**
- Imported And Microbrews: Peroni, Modelo, Lagunita's IPA, Citrus Mistress **GF**
- Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water
- Juices: Orange, Grapefruit, Cranberry, & Pineapple
- Cordials

The Deluxe Bar

Smirnoff, Beefeater, Jim Beam White Label, Canadian Club, Bacardi, Jose Cuervo Traditional Silver and Courvoisier VS

Wine: Beringer White Zinfandel, Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon

The Premium Bar

Absolut 80, Tanqueray, Maker's Mark, Dewar's White Label, Jack Daniels, Bacardi Superior, Captain Morgan Spiced Rum, 1800 Silver, Courvoisier VS

Wine: Rodney Strong "Sonoma Select" CA, Cabernet Sauvignon: Justin, Paso Robles, CA

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The Open Bar

	Beer/Wine	Deluxe	Premium
One Hour	\$20	\$24	\$26
Two Hours	\$25	\$30	\$33
Three Hours	\$30	\$36	\$40
Four Hours	\$35	\$42	\$47
Five Hours	\$40	\$48	\$54

\$175.00 Bartender Fee will be waived for one (1) Bartender per 100 guests if a minimum of \$500 is spent in Cash Bar sales.

Hosted & Cash Bar Prices

Should you prefer to offer bar services based on hosted consumption (per drink), the following prices apply. You may also select to allot a dollar amount towards the hosted bar. A \$175.00 bartender fee per 100 guests will be charged for all cash bars.

	Host Bar Prices	Cash Bar Prices
Deluxe Cocktails	\$9	\$11
Premium Cocktails	\$12	\$12
Deluxe Wine	\$11 per glass	\$11 per glass
Premium Wine	\$15 per glass	\$12 per glass
Domestic Beer	\$8	\$8
Microbrew/Imported	\$9	\$9
Cordials	\$14	\$12
Soft Drinks	\$6	\$6
Juices / Juices	\$6	\$6

Drink Tickets

Drink tickets may be purchased to distribute to your guests. Tickets are charged based on the number of tickets purchased.

Deluxe Brands - \$9 each Premium Brands - \$12 each

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Reception Venues

All bars are limited to a maximum of five hours. Shots or Shooters are not permitted for any bar.

Each of our venues offers an intimate and unique opportunity to celebrate your occasion. Your venue includes white floor length linens, holiday colored napkins, banquet chairs, appropriate size dance floor, votive candles, and festive holiday décor. Additional Audio/Visual, Linen and Décor accents may be arranged through your Coordinator.

Suite 6200 (Twenty Five to Eighty Guests). Our newly renovated grand suite gives the feel of penthouse elegance with thirty foot ceilings, the majestic sixth floor balcony overlooking the Southwest Las Vegas Valley provides the most picturesque setting for your event.

The Lodge at the Lawn (Twenty Indoor / up to 250 outdoor). The rustic Lodge boasts two fireplaces, a built-in bar, stone walls and slate floors, adjoining patio, and spacious lawn area. Enjoy your reception alfresco in this beautiful garden setting.

Cascade (Seventy Five to One Hundred Fifty Guests). Experience our newly remodeled modern venue with open concept floor plan that opens up to a beautiful outdoor patio. That patio offers a stunning backdrop of cascading waterfalls and breathtaking gardens for your cocktail reception or after dinner drinks.

The Parian (Up to One Hundred Guests). Newly renovated, enjoy the mix of new and old World charm to create a unique setting for your event. Your Cocktail Reception can be hosted in the redesigned pre-function area, glass enclosed Loggia, or outdoor patio.

Palms 1-3 (Up to 25 guests). - The perfect venue for intimate events with floor to ceiling windows and patio access that overlooks our cascading ponds and lush gardens.

The Valencia Ballroom (Up to Two Hundred Fifty Guests). This not so typical round ballroom offers a rare setting for your event. Lined with columns, this majestic ballroom offers an outdoor terrace which can accommodate your cocktail reception with spectacular views of the Red Rock Mountains.

The Grand Ballroom (Up to Two Hundred Fifty Guests). With grandeur and style, the Grand Ballroom includes the Grand Foyer and a built-in stage.

Marquis Ballroom (Up to Two Hundred Fifty Guests). The Marquis Ballroom offers versatility for a variety of seating arrangements, includes the Marquis Foyer, and has access to a small courtyard.

NOTE: Room Capacities vary based on style of menu, Audio Visual, and Entertainment Options.

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