2018 Holiday Menus
Crafted for you by JW Marriott Las Vegas
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
Cocktail Hour

During this time we offer a variety of hors d’oeuvres, canapés, and culinary displays. We suggest three hors d’oeuvres or canapés per guest, which may be supplemented with a culinary display to offer a variety of options.

Hors d’Oeuvres & Canapés

Per piece: $7

Chilled Canapés
Tomato and Mozzarella | Fresh Basil | Crostini | V
Marinated Manchego Cheese | Black Olive Tapenade | Toasted Crostini | V
Brie on Brioche | Marmalade | White Fig | V
+Crab Salad | Pastry Vol au Vent
+Smoked Salmon | Toast Point | Dill Cream Cheese
++Sesame Seared Ahi Tuna | Cucumber | Wakame (Seaweed Salad) | Wasabi Cream
Smoked Chicken | Goat Cheese | Tortilla Cup
Thai Beef Salad | Wonton Cup
Red Pepper Hummus | Pita Square | V
Brie on Brioche and Chives | Endive Boat | V GF
Spicy Mango and Cilantro Salad | Corn Cake
Cucumber Cup | Hummus | V GF

Hot Canapés
Macaroni and Cheese Ball | Marinara Dipping Sauce | V
Spanakopita | V
Boursin Capped Mushroom Tarts | V
Vegetable Spring Roll | Plum Sauce | V
Apple Walnut | Bleu Cheese | Puff Pastry | V
Black Bean and Cheese Quesadilla | Sour Cream | V
+Spicy Crab Cakes | Creole Remoulade
+Coconut Shrimp | Sweet Chili Mint Sauce
Cashew Chicken Spring Rolls | Plum Sauce
Chicken Satay | Thai Peanut Sauce | GF
+Mini Beef Wellington
Pork Siu Mai | Ginger Soy Sauce

*Canape Package Choose 3 Canapes not marked with + for $12 Per Person*

Culinary Presentations

A minimum of 25 guests is required for culinary displays.
Pricing is based on per guest.

Market Cheese Display
Camembert | Brie | Port-Salute | Smoked Cheddar | Stilton
Smoked Gouda | Manchego Cheese | GF
Variety of Crackers
$18 per person

Seasons Best Fruits and Berries
Fruits | Pineapple | Seasonal Berries | GF
$16 per person

Crudité Station
Baby Carrots | Jicama | English Cucumbers | Green Beans
Asparagus | Tomatoes | Broccoli Florets
Roasted Pepper Aioli | Garlic Ranch Dip | GF
$12 per person

Mediterranean Antipasto Platter
Fresh Mozzarella | Provolone | Aged Parmesan | GF
Prosciutto | Salami | Capicola | GF
Stuffed Green Olives | Grilled Zucchini
Asparagus | GF | Roasted Red Peppers | Artichoke Hearts
Extra Virgin Olive Oil | Balsamic Vinegar | GF
White Bean and Artichoke Spread | GF
Herbed Focaccia | Bread Rolls | Lavosh
$18 per person

Nacho Bar
Tri-Colored Tortilla Chips GF
Salsa Fresca | Salsa Verde | Diced Tomatoes
Jalapeños | Sliced Black Olives | Spicy Guacamole
Sour Cream | Grated Cheese | Cheese Sauce
$15 per person

GF - GLUTEN FREE | V - VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

2018 Holiday Menus. A 21% service charge and 8.25% Nevada State Tax will be added to all food and beverage. Menus and prices are subject to change without notice. Updated March 2018.

221 N Rampart Boulevard, Las Vegas, Nevada 89145 USA | Tel 702.869.7031 | Fax 702.869.7058
Holiday Plated Dinners

Plated Dinner
Dinner Rolls with Butter

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 Burrata 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 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
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 | Hollandaise Sauce | GF $62
Herb Roasted Sea Bass | Asparagus Tips | Tarragon Buerre Blanc | Parsnip Puree | GF $88
Steamed Halibut | Leeks | Baby Carrots | Fennel Broth | Rice Pilaf | GF $90
14oz. Double Bone In Pork Chop | Corn Relish | French Beans | Parmesan Creamy Polenta | GF $66
Slow Braised Short Rib | Green Beans | Truffle Whipped Potato | Red Wine Jus Reduction | $89
*Petite Filet Mignon | Wild Mushrooms | Spinach | Roasted Reds | Sherry Jus Reduction | $89
Oven Roasted Turkey Breast | Cranberry Sauce | Sage Stuffing | Garlic Mashed Potatoes | Turkey Volute | $48
Free Range Chicken Breast | Organic Vegetable Medley | Garlic Mashed Potato | $52
Half a Baby Chicken | Buttered Asparagus | Confit Fingerling Potatoes | GF $62

Desserts (Select one)
Apple Pie | Pumpkin Pie | Pecan Pie | Roasted Apple Crumble | Mascarpone Cream
Cranberry Panna Cotta | Holiday Cookies | Blueberry Cheese Cake | Berry Coulis | Chocolate Crunch Dome | Raspberry Coulis

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Holiday Buffet Dinner

Dinner service includes freshly baked rolls and sweet butter, 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

$65 per person with selection of two salads, two entrees, two from the garden and two desserts

$70 per person with selection of three salads, three entrees, three from the garden and three desserts

$80 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
Ham and Split Pea Soup
French Onion | Herb Crusted Croutons
Mixed Greens | Carrots | Cherry Tomatoes | Cucumbers
Assorted Vinaigrette | V GF
Buffalo 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 | GF
Honey Ham | Poached Pears | Cranberries | GF
Grilled Chicken Marsala | Sauteed Mushrooms | GF
Pan Seared Salmon Fillets | Beurre Blanc | GF
Shrimp Pasta Primavera | Roasted Vegetables
Garlic | Spicy Marinara
Braised Short Ribs | Mushroom Demi | GF
Beef Medallions | Smoked Bacon | Morels Mushrooms | GF
Vegetable Lasagna | Zucchini | Broccoli | Mushrooms | Ricotta
Fire Roasted Peppers | V
Wild Mushroom Strudel | Peppers and Onions | V

From The Garden
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 Chocolate Yule Log Cake
Apple Pie | Pumpkin Pie | Pecan Pie
Roasted Apple Crumble | Mascarpone Cream
Cranberry Panna Cotta | Cranberry Cookies
Ginger Cookies | Bourbon Tarts

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Cocktail Reception Menu

Silver Reception
$65 per person

Soup
Butternut Squash Soup | Toasted Walnuts | V GF
Chicken Noodle Soup
Spinach and Mushroom Salad | Crisp Bacon
Hard - Cooked Egg | Warm Bacon Dressing | GF
Classic Caesar | Hearts of Romaine | Baby Kale | Grilled Chicken
Garlic Croutons | Shaved Parmesan | Caesar Dressing
Cobb Salad | Bacon | Chicken | Bleu Cheese | Avocado
Ranch Dressing | GF

Sliders and Fries
Roasted Turkey | Cranberry Stuffing Brioche Slider
Honey Ham | Deviled Egg Brioche Slider
Sweet Potato Fries

Desserts
Candied Apples | Marshmallow Pops | Walnut Brownies

Gold Reception
$75 per person

Bruschetta Bar
Marinated Tomatoes & Mozzarella Cheese
Olive Tapenade Tomato | White Bean Puree
Shaved Parmesan | Olives Artichoke Bruschetta
Roasted Pepper Bruschetta
Hummus | Roasted Bruschetta Bread

Bourbon Glazed Bone-In Ham | GF
Roasted Turkey Breast | GF
Gourmet Mustards | Honey Aioli | Cranberry Chutney
Scalloped Potatoes | V
Roasted Butternut Squash | V GF

Holiday Cakes and Pies
Mincemeat Cake | Holiday Yule Log Cake | Pumpkin Pie | Apple Pie

Diamond Reception
$85 per person

Seafood On Ice
Jumbo Shrimp | Cocktail Sauce | Remoulade
Raspberry Mignonette | Fresh Lemon
*Tuna Tartare Shooters | Avocado | Seaweed Salad

Market Cheese Display
Camembert | Brie | Stilton | Smoked Gouda
Manchego | Goat Cheese
Fresh Mozzarella | Provolone | Aged Parmesan
House Marmalade | Jellies | GF
Herbed Focaccia | Bread Rolls | Lavosh
Variety of Signature Crackers

*Dry Rubbed Prime Rib of Beef | GF
Creamy Horseradish | Au Jus | Ground Mustard
Grilled Asparagus with Lemon Zest | V GF
Butternut Squash Ravioli | Toasted Walnuts | V

Dessert Display
Cupcakes Flavors Carrot | Chocolate | Lemon
Macaron Pops, Flavors | Raspberry | Lemon | Chocolate

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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:
• Deluxe, Premium, or Ultra Liquors; Red and White Wine
• Domestic Beer: Bud Light, Michelob Ultra and Blue Moon GF
• Premium and Imported Beer: Modelo, Peroni, Lagunita’s IPA, Joseph James and Fox Tale GF
• Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water
• Juices: Orange, Grapefruit, Cranberry, Pineapple & Cranberry

The Deluxe Bar
Smirnoff, Beefeater, Jim Beam White Label, Canadian Club, Dewar’s White Label, Bacardi, Jose Cuervo Traditional Silver and Courvoisier VS

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

The Premium Bar
Absolut 80, Tanqueray, Dewar’s White Label, Maker’s Mark, Canadian Club, Jack Daniels, Bacardi Superior, Captain Morgan Spiced Rum, 1800 Silver and Courvoisier VS

Wine: Rodney Strong “Sonoma Select” Chardonnay and Justin Cabernet Sauvignon

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The Open Bar

<table>
<thead>
<tr>
<th></th>
<th>Beer/Wine</th>
<th>Deluxe</th>
<th>Premium</th>
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</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$20</td>
<td>$24</td>
<td>$26</td>
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<tr>
<td>Two Hours</td>
<td>$25</td>
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<tr>
<td>Three Hours</td>
<td>$30</td>
<td>$36</td>
<td>$40</td>
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<tr>
<td>Four Hours</td>
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<tr>
<td>Five Hours</td>
<td>$40</td>
<td>$48</td>
<td>$54</td>
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</tbody>
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$185.00 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 $185.00 bartender fee per 100 guests will be charged for all cash bars.

<table>
<thead>
<tr>
<th></th>
<th>Host Bar Prices</th>
<th>Cash Bar Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Cocktails</td>
<td>$9</td>
<td>$11</td>
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<tr>
<td>Premium Cocktails</td>
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<tr>
<td>Deluxe Wine by the Bottle</td>
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<td>$11 per glass</td>
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<tr>
<td>Premium Wine by the Bottle</td>
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<td>$12 per glass</td>
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<td>Domestic Beer</td>
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<td>Microbrew / Imported</td>
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<td>$9</td>
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<tr>
<td>Soft Drinks</td>
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<td>$5</td>
</tr>
<tr>
<td>Juices / Juices</td>
<td>$4</td>
<td>$5</td>
</tr>
</tbody>
</table>

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 - $10 each
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 Sixty Guests). Our grand suite gives the feel of a penthouse with a central dining area with thirty foot cathedral ceiling, marble entry, a separate room with built-in bar and wood floors, and majestic sixth floor balcony overlooking the Southwest Las Vegas Valley.

**The Lodge at the Lawn** (Twenty Five to Forty Guests). 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. (Thirty to One Hundred Twenty Guests). Marbella has a French elegance with a formal entry, fireplace, silk draperies, and an intimate patio overlooking a waterfall.

**The Cataluna** (Forty to Seventy Guests) Nestled in our conference area the Cataluna offers a cozy setting for smaller occasions.

**Cascade** (Seventy Five to Two 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** (One Hundred Guest to One Hundred Eighty 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 40 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** (Two Hundred to Four 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** (Five Hundred Fifty to Nine Hundred Guests). With grandeur and style, the Grand Ballroom includes the Grand Foyer and a built-in stage.

**Marquis Ballroom** (Five Hundred Fifty to Nine Hundred 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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