



Gorgeous and Contemporary – Spiedini is a reinterpretation of the American Italian Restaurant. We have a private dining room that can accommodate up to 50 guests. Also, the main dining room can accommodate up to 150 guests. Located at the JW Marriott Las Vegas, it is truly the ideal location for weddings and social events, as well as business meetings and dinners.

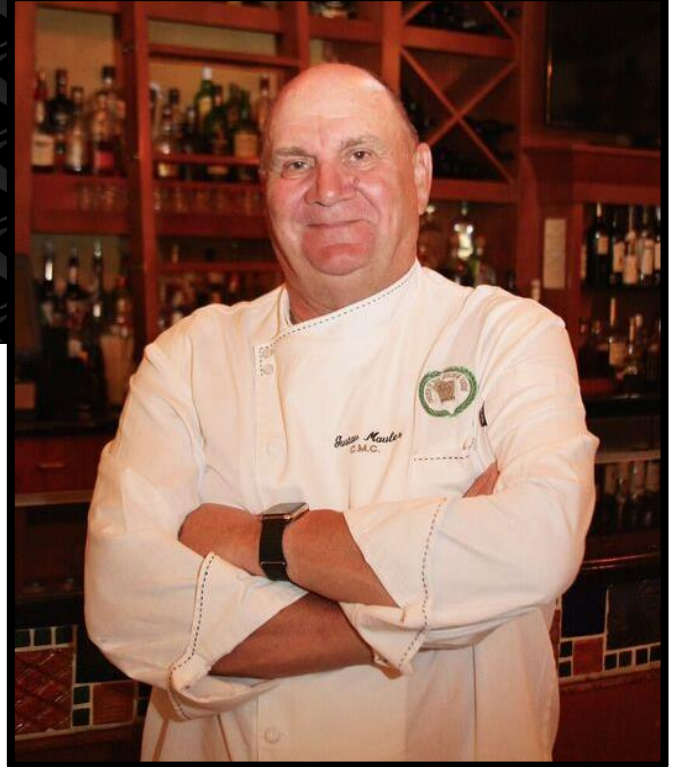
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221 N Rampart Blvd
Las Vegas, NV 89145

Spiedini

ITALIAN RISTORANTE



Master Chef Gustav Mauler has created menus to accommodate a multitude of special events and we will gladly discuss custom tailored menus upon request. Your general menu selections must be received 10 days prior to your scheduled event in order to assure the availability of all food items necessary to prepare your menu.

Spiedini offers a wide variety of both alcoholic and non-alcoholic beverages to accompany your menu selections. As with your food selections, all wines to be served with dinner must be selected 7 days prior to your scheduled event to assure the availability. We no longer allow bottles of wine to be brought in. If you choose to provide us with a dessert, we will plate, present, and properly serve the dessert for a \$3.00 plating fee per guest.

All Spiedini standard linens, china, flatware, glassware, tables, and chairs are included with all banquet functions. We can also provide you with special linens in an array of colors for an extra charge.

For banquet and meeting functions, we can provide state of the art audio-visual equipment. Prices are available upon request.

We do require a \$300.00 non-refundable deposit that will be credited on your final bill.

For luncheons, a minimum guest guarantee of 40 is required. Inquire for more details. For dinners, we require a \$600.00 F& B minimum in Net Sales to use the Private Dining Room. If the \$600.00 minimum is not met, a room charge for the missing sales will be added to the final bill. A final guest count must be specified 48 hours prior to your event. This number will serve as guarantee and is not subject to reduction.

All Charges are subject to a 20% service charge and applicable sales tax.

HORS D' OEUVRE SELECTION

Chicken Satays with Asian B.B.Q. Sauce

\$26.00 per dozen

Seared Beef Tenderloin Crostini

Topped with Horseradish Cream, Thinly Sliced Grilled Tenderloin & Blue Cheese Crumble

\$26.00 per dozen

Vegetarian Spring Rolls

Dipping Sauce

\$24.00 per dozen

Parmesan Crisp

Fresh Basil, Goat Cheese & Teardrop Tomato

\$24.00 per dozen

Chilled Shrimp on Ice

Traditional Cocktail Sauce

\$40.00 per dozen

Seared Ahi served on Wonton Chips

\$36.00 per dozen

Mini Portobello Filled with Three Cheeses, Sausage & Herb Crumbs

\$26.00 per dozen

Fresh Tomato & Mozzarella Bruschetta

\$18.00 per dozen

Red Grape, Gorgonzola Cream & Port Wine Pear Compote

\$24.00 per dozen

Arancini

Arborio Rice, Smoked Mozzarella, Truffle Aioli

\$24.00 per dozen

Assorted Cheese Tray

\$45.00 (serves 15 guests)

Fresh Fruit Platter

\$35.00 (serves 15 guests)

Fresh Vegetables, Red & Yellow Pepper Ribbons, Celery & Hummus for Dipping

\$30.00 (serves 15 guests)

SALERNO

Rigatoni “Bolognese”

Marinara Sauce

-And-

Caesar Salad

Garlic Croutons, Parmesan Cheese

Caesar Dressing

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Entrée:

(Tableside, Your Guests Will Order One of the Following Entrées:)

Chicken Milanese Pomodoro

Romano Breaded Chicken,

Topped with Fresh Mozzarella & Pomodoro Sauce

Penne Pasta, Fresh Market Vegetables

-Or-

Pan-Seared Prosciutto Wrapped Pork Tenderloin

Garlic Mashed Potatoes, Wild Mushrooms & Sautéed Spinach

-Or-

Grilled Fresh Salmon with Farro

Farro, Sweet Potatoes, Spinach & Asparagus

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Chocolate Brownie with Pistachio Ice Cream

Ciabatta & Focaccia

**Vegetarian Option Also Available*

***\$44.00 per Person plus Tax (8.25%)
& Service Fee (20%)***

**All Non-Alcoholic & Alcoholic Beverages are an additional cost*

TREVISO

Four Cheese Tortellini in Rose Vodka Sauce

Topped with Fresh Ricotta Cheese

-And-

Giardino Salad

*Seasonal Greens, Fresh Tomatoes, Shaved Fennel & Garlic Croutons
Balsamic Vinaigrette*

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Entrée:

(Tablesides, Your Guests Will Order One of the Following Entrées:)

Chicken “Lemoné”

*Dipped in Lemon Egg Batter, Capers & Butter Sauce
Capellini Pasta & Farm Fresh Vegetables*

-Or-

Chianti Braised Angus Short Ribs

Fresh Market Vegetables & Horseradish Mashed Potatoes

-Or-

Grilled Fresh Salmon with Farro

Farro, Sweet Potatoes, Spinach & Asparagus

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Tiramisu

*Decadent Layers of Sweet Mascarpone Cheese,
Espresso Soaked Lady Fingers*

Ciabatta & Focaccia

**Vegetarian Option Also Available*

**\$46.00 per Person plus Tax (8.25%)
& Service Fee (20%)**

**All Non-Alcoholic & Alcoholic Beverages are an additional cost*



SOVANA



Mostaccioli Pasta

Traditional Red Sauce, Fresh Ricotta Cheese, Mozzarella Cheese & Basil

-And-

Caesar Salad

*Fresh Garlic Croutons & Parmesan Cheese
Caesar Dressing*

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Entrée:

(Tableside, Your Guests Will Order One of the Following Entrées:)

Veal “Francese”

*Sautéed and Dipped in Egg Batter, Lemon Butter
Basil Mashed Potatoes & Wilted Spinach*

-Or-

Chicken Marsala

*Wild Mushroom Marsala Sauce
Oven Roasted Potatoes & Fresh Market Vegetables*

-Or-

Swordfish Mediterranean

*Roasted Tomatoes, Artichokes & Olives
Basil Mashed Potatoes*

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Trio of Sweet Endings

Mini Chocolate Chip Cannoli, Tiramisu & Vanilla Ice Cream

Ciabatta & Focaccia

**Vegetarian Option Also Available*

***\$50.00 per Person plus Tax (8.25%)
& Service Fee (20%)***

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MESSINA



Shrimp and Zucchini Risotto

Garlic, Fresh Herbs & White Wine

-And-

Baby Field Greens

Tomatoes, Shaved Fennel & Garlic Croutons

Balsamic Vinaigrette

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Entrée:

(Tablesides, Your Guests Will Order One of the Following Entrées:)

Grilled Rib-Eye Steak

Fresh Market Vegetables, Roasted Potatoes & Onion Rings

-Or-

Grilled Chicken Breast Caprese

Vine-Ripened Tomatoes, Fresh Mozzarella,

Capellini Marinara

-Or-

Sole Fillet “Francese”

Sautéed and Dipped in Egg Batter, Lemon Butter

Basil Mashed Potatoes & Wilted Spinach

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Trio of Sweet Endings

Crème Brûlée, Mini Chocolate Cake & Berries

Ciabatta & Focaccia

**Vegetarian Option Also Available*

***\$52.00 per Person plus Tax (8.25%)
& Service Fee (20%)***

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SIENA

Shrimp Giacomo

*Oven Baked Butterflied Shrimp, Oregano & Garlic Crumbs
White Wine & Garlic Butter*

-And -

Spiedini Spinach Salad

*Garden Fresh Spinach, Pears,
Gorgonzola Cheese Crumbles & Glazed Walnuts
Balsamic Vinaigrette*

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Entrée:

(Tableside, Your Guests Will Order One of the Following Entrées:)

Halibut Mediterranean

*Pan-Seared with Shrimp, Capers, Cherry Tomatoes & Lemon Sauce
Garlic Mashed Potatoes & Fresh Market Vegetables*

-Or-

Grilled Filet Mignon

*Crispy Onions & Barolo Pepper Sauce
Oven Roasted Potatoes & Grilled Asparagus*

-Or-

Chicken “Lemoné”

Dipped in Lemon Egg Batter, Capers, Butter Sauce & Capellini pasta

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Ghirardelli Chocolate Cake

Vanilla Ice Cream, Rich Chocolate Sauce

Ciabatta & Focaccia

**Vegetarian Option Also Available*

***\$54.00 per Person plus Tax (8.25%)
& Service Fee (20%)***

**All Non-Alcoholic & Alcoholic Beverages are an additional cost*



LUCCA

Lobster Ravioli

*Maine Lobster & Shrimp filled Ravioli
Topped with Lobster Bisque*

-And-

Giardino Salad

*Seasonal Greens, Fresh Tomato, Shaved Fennel & Garlic Croutons
Balsamic Vinaigrette*

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Entrée:

(Tablesides, Your Guests Will Order One of the Following Entrées:)

Grilled Rib-Eye Steak

*Truffle Mashed Potatoes, Grilled Asparagus & Onion Ring
Barolo Sauce*

-Or-

Shrimp filled Salmon

Lemon Butter Sauce, Lobster Risotto & Wilted Spinach

-Or-

Chicken Spiedini

*Three Grilled Chicken Medallions Filled with Parmesan Herb Crumbs,
Capellini Pasta & Farm Fresh Vegetables*

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Duet of Cheesecake & Chocolate Cake

Whipping Cream

Ciabatta & Focaccia

**Vegetarian Option Also Available*

***\$56.00 per Person plus Tax (8.25%)
& Service Fees (20%)***

**All Non-Alcoholic & Alcoholic Beverages are an additional cost*

POMPEII

Grilled Shrimp & Scallops

Over Lemon Risotto

-And-

Spiedini Spinach Salad

Garden Fresh Spinach, Pears,

Gorgonzola Cheese Crumbles & Glazed Walnuts

Balsamic Vinaigrette

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Entrée:

(Tableside, Your Guests Will Order One of the Following Entrées:)

Grilled Filet Mignon

Roasted Red Potatoes & Fresh Seasonal Vegetables

Wild Mushroom Truffle Sauce

-Or-

Wild Alaskan Halibut

Pan-Seared with Capers, Cherry Tomatoes & Lemon Sauce

Garlic Mashed Potatoes & Sautéed Spinach

-Or-

Veal Milanese

Market Fresh Vegetables & Roasted Potatoes

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Lemoncello Mascarpone Cake

Layered Lemon Zest Mascarpone, Vanilla Sponge Cake

Lemon Curd Drizzle

Ciabatta & Focaccia

**Vegetarian Option Also Available*

***\$58.00 per Person plus Tax (8.25%)
& Service Fees (20%)***

**All Non-Alcoholic & Alcoholic Beverages are an additional cost*