

# Hearthstone

KITCHEN & CELLAR



**GROUP DINING OPTIONS**



## **RESTAURANT PROFILE**

A Las Vegas icon is back. Welcome to Hearthstone, the renowned, familial restaurant specializing in refined rustic cuisine, such as prime steaks with a kiss of smoke, handmade pastas, fresh seafood and thoughtful, no-nonsense small plates. The Hearthstone recipes stand the test of time. Located inside the pristine Red Rock Casino, Hearthstone brings a homey, lived-in feel, all while the scents of fresh herbs, wood-fired ovens and slow-cooked meals waft through the air. A place for community gathering, Hearthstone stays true to its culinary roots with timeless, heirloom cuisine cooked from the soul, but viewed from a modern lens. With different locations within the restaurant, diners can relax in a warm, sensibly-designed dining room, settle into the tufted couches and deep-seated chairs while sipping on a perfectly prepared Old Fashioned, have a front-row seat at the pizza bar to watch the preparation of hand-tossed flatbreads, or play nostalgic games in the shadow of the wine room. The Hearth and soul of Summerlin is back. Ingrained in Las Vegas lore, Hearthstone is more than a restaurant: it's a core summerlin memory; it's a second home.

**ALWAYS WARM | ALWAYS OPEN | ALWAYS HOME**

To get started, please call Group Sales at 702.489.2129 or email [groupsales@cliquehospitality.com](mailto:groupsales@cliquehospitality.com).  
To book your event with us, we require a signed contract and credit card authorization form.

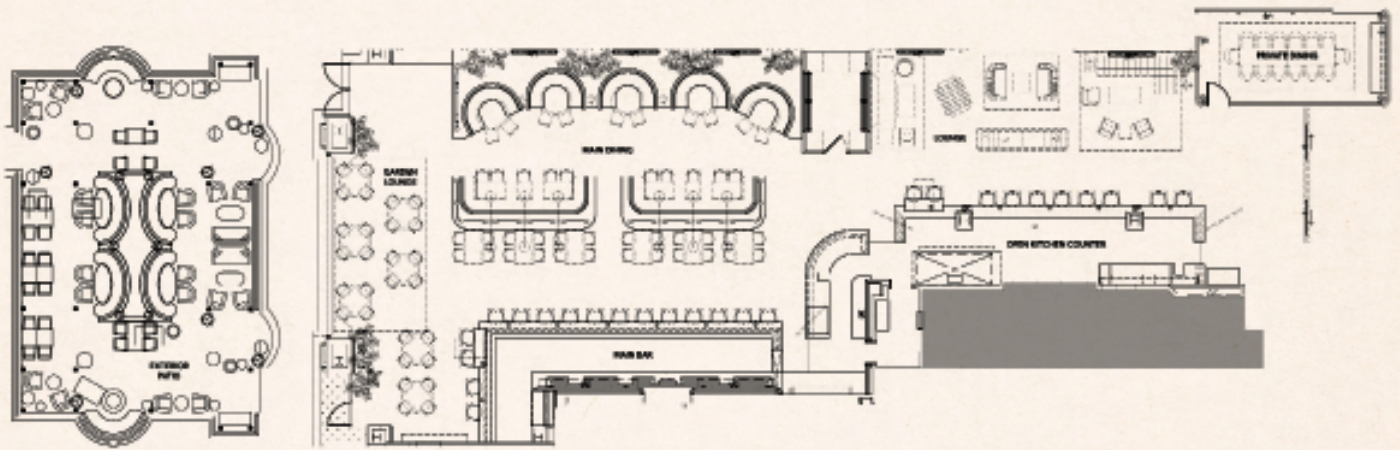


# Hearthstone

KITCHEN & CELLAR

## VENUE FEATURES

- A/V Capabilities
- Indoor/Outdoor Options
- In House Catering



Area	Seated	Cocktail	Reception	Boardroom	
Full Venue Buyout	175	300	250	n/a	Private/Semi Private/Open
Main Dining Room	125	200	175	n/a	Semi Private
Private Dining Room	16	30	25	10	Private
Lounge	23	50	40	n/a	Semi-Private
Patio	75	100	85	n/a	Semi-Private

Full Venue Square Footage - 5,400

To get started, please call Group Sales at 702.489.2129 or email [groupsales@cliquehospitality.com](mailto:groupsales@cliquehospitality.com).  
To book your event with us, we require a signed contract and credit card authorization form.



## BEVERAGE PACKAGES

### ON CONSUMPTION

Restrictions can be applied to limit what your guests can order.

- OR -

### HOURLY BAR

#### BEER & WINE PACKAGE

**Two Hour Package** (Bottles of wine are not included)

Draft Beer, House Red and White Wine

Sparkling Wine

#### PREMIUM BAR PACKAGE

**Two Hour Package** (Bottles of wine are not included)

**Includes Premium Brands, House Red & White Wine, Imported & Domestic Beer**

Bombay, Tanqueray, Skyy Crown Royal, Dewars White Label, Johnny Walker Black, Jim Beam, Wild Turkey 81, Jack Daniels, Bacardi, Captain Morgan, Malibu, Amaretto Disaronno, Baileys, Frangelico

**Specialty Cocktails • Sparkling Wine**

#### SUPER PREMIUM BAR PACKAGE

**Two Hour Package** (Bottles of wine are not included)

**Includes all Premium and Super Premium Brands, House Red & White Wine, Imported & Domestic Beer, Specialty Cocktails**

Belvedere, Grey Goose, Bombay Sapphire, Tanqueray Ten, Don Julio Silver and Don Julio Reposado, Jameson, Chivas, Dewars 12, Macallan 12 yr, Makers Mark, Woodford Reserve, Bulleit, Myers,

Knob Creek Hennessy VS, Grand Marnier, Jagermeister

**Sparkling Wine**



Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

# Hearthstone

KITCHEN & CELLAR

## FAMILY STYLE DINNER MENU

### MODERN HEARTH

#### APPETIZERS

*Choose Two*

##### Roasted Garlic Hummus

served with warm garlic naan & fresh vegetables

##### Caesar Salad

romaine hearts, parmesan cheese, stuffed crouton

##### Meatballs

beef & pork, tomato sauce, toasted rustic bread

#### MAINS

*Choose Two*

##### Rotisserie Chicken

roast half chicken, roasted baby carrots, natural jus

##### Truffle Penne Pasta

peas, prosciutto, truffle cream • add chicken

##### 6oz Wild Caught Salmon Filet

minted pea puree, frizzled leeks



#### SIDES

*Choose One*

##### Crispy Frites

ketchup and housemade ranch

##### Crispy Cauliflower

thai sweet chile glaze, lime

#### DESSERT

Chef's Seasonal Selection



#### ENHANCEMENT OPTIONS

RAW BAR  
chef's selection

FRIED BUCKET OF CHICKEN

PIZZA'S

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

## FAMILY STYLE DINNER MENU

### THE CELLAR SUPPER

#### APPETIZERS

*Choose Two*

##### Lollipop Chicken Wings

buffalo style, served with house made bleu cheese dressing

##### Spicy Shrimp Scampi Skillet

calabrian chile butter, rustic garlic toast, fresh lemon

##### Bacon Wrapped Dates

chorizo, piquillo pepper sauce

##### Roasted Garlic Hummus

served with warm garlic naan & fresh vegetables



#### SALAD COURSE

*Choose One*

##### Caesar Salad

romaine hearts, parmesan cheese, stuffed crouton

##### Heirloom Tomato

seasonal fruit, burrata di puglia

#### ENTREES

*Choose Two*

##### Truffle Penne Pasta

peas, prosciutto, truffle cream • add chicken

##### Pan Seared Seabass

garlic, thyme, lemon, gremolata, cous cous

##### Rotisserie Chicken

roast half chicken, roasted baby carrots, natural jus

##### Vegan Eggplant Parmesan

san marzano tomato sauce, basil, vegan mozzarella

#### SIDES

*Choose Two*

##### Asparagus "Caesar"

parmesan, green goddess caesar dressing, bread crumb

##### Crispy Cauliflower

thai sweet chile glaze, lime

##### Roasted Sweet Potatoes

hot honey, fresh herbs

#### DESSERT

Chef's Seasonal Selection



#### ENHANCEMENT OPTIONS

RAW BAR  
chef's selection

FRIED BUCKET OF CHICKEN

PIZZA'S

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

## FAMILY STYLE DINNER MENU

### THE HARVEST TABLE

#### APPETIZERS

*Choose Two*

##### Bacon Wrapped Dates

chorizo, piquillo pepper sauce

##### Roasted Garlic Hummus

served with warm garlic naan & fresh vegetables

##### Tuna Pizza

yellowfin tuna, truffle aioli, olive oil, cilantro

##### Lollipop Chicken Wings

buffalo style, served with house made  
bleu cheese dressing

##### Beef Tartare

hand cut prime filet, capers, dijon mustard, shallot,  
chive, olive oil, cured egg yolk

#### SALAD COURSE

*Choose One*

##### Caesar Salad

romaine hearts, parmesan cheese, stuffed crouton

##### Heirloom Tomato

seasonal fruit, burrata di puglia

#### ENTREES

*Choose Three*

##### 10oz Prime New York Strip

charred broccolini, beef glaze, sea salt

##### Pan Seared Seabass

garlic, thyme, lemon, gremolata, cous cous

##### Rotisserie Chicken

roast half chicken, roasted baby carrots, natural jus

##### Truffle Penne Pasta

peas, prosciutto, truffle cream • add chicken

##### 8oz Prime Filet

salsa verde, tomato provencal

#### SIDES

*Choose Two*

##### Asparagus "Caesar"

parmesan, green goddess caesar dressing,  
bread crumb

##### Mac & Cheese Sticks

jalapeno cheese sauce

##### Crispy Frites

ketchup and housemade ranch

##### Roasted Broccolini

extra virgin olive oil, aleppo pepper, sea salt

#### DESSERT

Chef's Seasonal Selection



#### ENHANCEMENT OPTIONS

RAW BAR  
chef's selection

FRIED BUCKET OF CHICKEN

PIZZA'S

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

## PLATED DINNER MENU

### SUMMERLIN SPECIAL

Entrees must be pre-selected for groups over 25 people.

#### FIRST COURSE

*Choose Two to Share*

##### Seared Crab Cake

lemon, remoulade

##### Beef Tartare

hand cut prime filet, capers, dijon mustard, shallot, chive, olive oil, cured egg yolk

##### Prosciutto with Zeppole

prosciutto di parma, pineapple mint mostarda

##### Bacon Wrapped Dates

chorizo, piquillo pepper sauce



#### MAIN COURSE

*Choice of*

##### 8oz Prime Filet

salsa verde, tomato provencal

##### Vegan Eggplant Parmesan

san marzano tomato sauce, basil, vegan mozzarella

##### Rotisserie Chicken

roast half chicken, roasted baby carrots, natural jus

##### Truffle Penne Pasta

peas, prosciutto, truffle cream • add chicken

#### SIDES

*Served Family Style*

##### Roasted Broccolini

extra virgin olive oil, aleppo pepper, sea salt

##### Crispy Frites

ketchup and housemade ranch

#### DESSERT

##### Chef's Seasonal Selection



#### ENHANCEMENT OPTIONS

RAW BAR  
chef's selection

FRIED BUCKET OF CHICKEN

PIZZA'S

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

# Hearthstone

KITCHEN & CELLAR

## PLATED DINNER MENU

### CELLAR SIGNATURE

Entrees must be pre-selected for groups over 25 people.

#### APPETIZER

*Choose Two to Share*

##### Searched Crab Cake

lemon, remoulade

##### Spicy Shrimp Scampi Skillet

calabrian chile butter, rustic garlic toast, fresh lemon

##### Bacon Wrapped Dates

chorizo, piquillo pepper sauce

##### Roasted Garlic Hummus

served with warm garlic naan  
& fresh vegetables

##### Beef Tartare

hand cut prime filet, capers, dijon mustard, shallot,  
chive, olive oil, cured egg yolk

#### SALAD COURSE

*Choose One to Share*

##### Caesar Salad

romaine hearts, parmesan cheese, stuffed crouton

##### Heirloom Tomato

seasonal fruit, burrata di puglia

#### MAIN COURSE

*Choice of*

##### 8oz Prime Filet

salsa verde, tomato provencal

##### Truffle Penne Pasta

peas, prosciutto, truffle cream • add chicken

##### Pan Seared Seabass

garlic, thyme, lemon, gremolata, cous cous

##### Vegan Eggplant Parmesan

san marzano tomato sauce, basil, vegan mozzarella

#### SIDES

*Served Family Style*

##### Mac & Cheese Sticks

jalapeno cheese sauce

##### Crispy Cauliflower

thai sweet chile glaze, lime

##### Asparagus "Caesar"

parmesan, green goddess caesar dressing, bread crumb

##### Roasted Broccolini

extra virgin olive oil, aleppo pepper, sea salt

#### DESSERT

##### Chef's Seasonal Selection



#### ENHANCEMENT OPTIONS

RAW BAR  
chef's selection

FRIED BUCKET OF CHICKEN

PIZZA'S

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.



**BRUNCH & RECEPTION MENUS**



# Hearthstone

KITCHEN & CELLAR

## FAMILY STYLE BRUNCH MENU

### MENU 1

#### APPETIZER

##### Pecan Sticky Bun

toffee sauce, brown butter cream cheese frosting



#### MAIN

*Choose Two*

##### Almond Brioche French Toast

cinnamon butter, brandied maple syrup

##### Truffle Penne Pasta

peas, prosciutto, truffle cream • add chicken

##### Breakfast Burrito

chorizo, egg, vermont cheddar, tater tots,  
roasted salsa

##### Lemon Curd Pancake

buttermilk pancakes, blueberry butter,  
lemon curd glaze

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

## FAMILY STYLE BRUNCH MENU

### MENU 2

#### APPETIZER

*Choose Two*

##### Avocado Toast

heirloom tomato, fig vincotto

##### Bacon Wrapped Dates

chorizo, piquillo pepper sauce

##### Pecan Sticky Bun

toffee sauce, brown butter cream cheese frosting

##### Deviled Eggs

grain mustard aioli, pimenton, chive  
*add trout roe • caviar*



#### MAIN

*Choose Two*

##### Almond Brioche French Toast

cinnamon butter, brandied maple syrup

##### Moco Loco

garlic ginger rice, beef patty, brown gravy, sunny egg

##### Truffle Penne Pasta

peas, prosciutto, truffle cream • add chicken

##### Lemon Curd Pancake

buttermilk pancakes, blueberry butter, lemon curd glaze

##### Breakfast Burrito

chorizo, egg, vermont cheddar, tater tots, roasted salsa

#### SIDES

*Choose One*

##### House Made Breakfast Sausage\*

##### Thick Cut Bacon\*

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

# Hearthstone

KITCHEN & CELLAR

## FAMILY STYLE BRUNCH MENU

### MENU 3



#### APPETIZER

*Choose Two*

**Bacon Wrapped Dates**  
chorizo, piquillo pepper sauce

**Bagel & Lox Tower\***  
mini bagels, house cured salmon, traditional garnishes

**Avocado Toast**  
heirloom tomato, fig vincotto

**Deviled Eggs**  
grain mustard aioli, pimenton, chive  
*add trout roe • caviar*

#### MAIN

*Choose Three*

**Moco Loco\***  
garlic ginger rice, beef patty, brown gravy, sunny egg

**Lemon Curd Pancake**  
buttermilk pancakes, blueberry butter, lemon curd glaze

**Lobster Benedict**  
english muffin, sautéed spinach, butter poached lobster,  
chive hollandaise

**Almond Brioche French Toast**  
cinnamon butter, brandied maple syrup

**Truffle Penne Pasta**  
peas, prosciutto, truffle cream • add chicken

**Breakfast Burrito**  
chorizo, egg, vermont cheddar, tater tots, roasted salsa



#### SIDES

*Choose One*

**Classic Hash Browns**

**Thick Cut Bacon\***

**House Made Breakfast Sausage**

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

# Hearthstone

KITCHEN & CELLAR

## RECEPTION MENU

Available for Private Buyout Events & Exclusive Patio during Dinner

### TRAY PASSED APPETIZERS

#### Roasted Garlic Hummus Cup

served with fresh vegetables

#### Lollipop Chicken Wings

buffalo style, served with house made bleu cheese dressing

#### Meatballs

beef & pork, tomato sauce, toasted rustic bread

#### Hamachi Crudo

yuzu kosho, fennel, caper, chive

#### Beef Tartare\*

prime filet, capers, dijon mustard, shallot, chive, olive oil, cured egg yolk

#### Prosciutto Zeppole

prosciutto di parma, pineapple mint mostarda

#### Bacon Wrapped Dates

chorizo, piquillo pepper sauce

#### Tuna Pizza\*

yellowfin tuna, truffle aioli, olive oil, cilantro

#### Oysters\*

spicy mignonette

#### Shrimp Cocktail\*

spicy horseradish cocktail sauce

#### Caesar Salad Cup

romaine hearts, parmesan cheese, stuffed crouton

### DISPLAY FOOD STATIONS

*Priced per person*

#### PIZZA BAR

Choice of 3

##### D.O.C

mozzarella, basil, tomato sauce

##### Prosciutto & Arugula

mozzarella, parmesan, aged balsamic

##### Meatball

beef & pork meatballs, whipped ricotta, mozzarella

##### Truffle Mushroom

truffle cream sauce, maitake, gruyere, chive

##### Pepperoni

spicy pepperoni, basil, tomato sauce

##### The Abe Froman

garlic sausage, mozzarella, chili flake

##### Vegan Cheese Pizza

vegan mozzarella, marinara

#### CHARCUTERIE

chef's selection of cured meats, artisanal cheeses, traditional accompaniments

#### FRIED CHICKEN

##### Original or Hot Honey

buttermilk biscuits, honey butter, house made sauces, coleslaw

#### SEAFOOD TOWER

##### OYSTERS, SHRIMP,

##### LOBSTER, SEABASS CEVICHE

ice sculptures available upon request

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.

# Hearthstone

KITCHEN & CELLAR

## RECEPTION MENU

Available for Private Buyout Events & Exclusive Patio during Dinner

### DISPLAY FOOD STATIONS

### CARVING STATIONS OR DISPLAY

#### Pan Seared SeaBas

garlic, thyme, lemon, gremolata, cous cous

#### Wild Caught Salmon Filet

minted pea puree, frizzled leeks

#### Rotisserie Chicken

roast half chicken, roasted baby carrots, natural jus

#### Prime Rib of Beef

au jus, creamed horseradish

#### Prime New York Strip

charred broccolini, beef glaze, sea salt

#### Prime Filet

salsa verde, tomato provencal

Includes 1 side • additional sides = \$10 per person

### BETWEEN BUNS

Choice of 2

#### Prime Rib French Dip

caramelized onions, gruyere, horseradish aioli, au jus

#### Double Smashed Burger

angus chuck and brisket blend, cooper sharp american cheese, caramelized onion, burger sauce, pickles

#### Impossible Burger

vegan american cheese, shredded lettuce, tomato, onion, avocado spread

#### New England Lobster Roll

lemon aioli, brioche, chives

### SIDES

#### Mac & Cheese Sticks

jalapeno cheese sauce

#### Asparagus "Caesar"

parmesan, green goddess caesar dressing, bread crumb

#### Crispy Frites

ketchup & housemade ranch

#### Roasted Broccolini

extra virgin olive oil, aleppo pepper, sea salt

#### Roasted Sweet Potatoes

hot honey, fresh herbs

Gluten-free & Vegan Options Available Upon Request

All non-exclusive group menus and full-venue buyouts are subject to prevailing tax, 19% gratuity and a 6% large party service fee.