

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.
To book your event with us, we require a signed contract and credit card authorization form.



Hearthstone

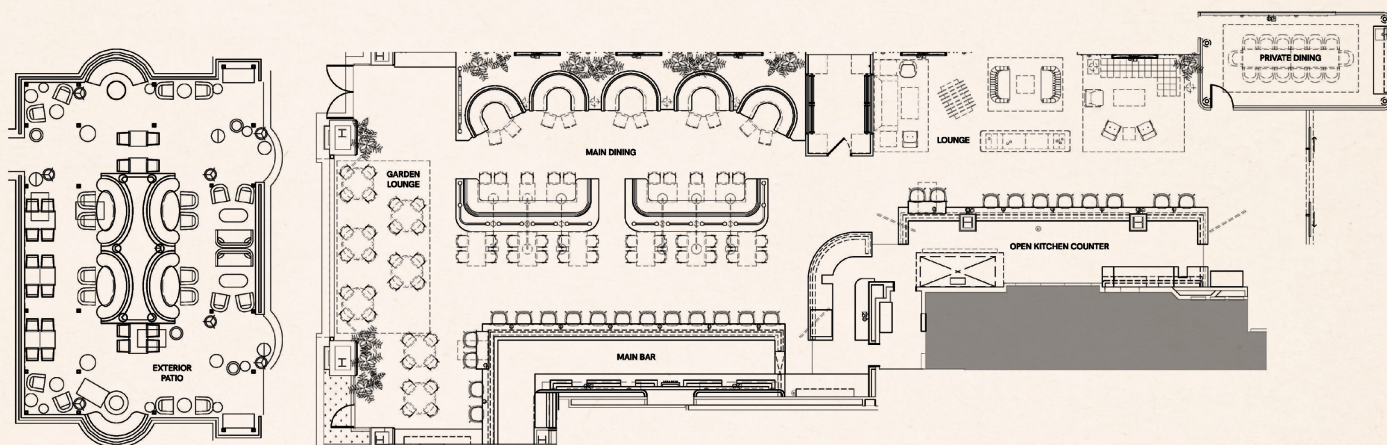
KITCHEN & CELLAR

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

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BEVERAGE PACKAGES

ON CONSUMPTION

All beverages are based on consumption and added to the final bill.
Restrictions can be applied to limit what your guests can order.

- OR -

PER PERSON HOURLY BAR

BEER & WINE PACKAGE

\$45 Per Guest | +15 Per Additional Hour

Two Hour Package (Bottles of wine are not included)

Draft Beer, House Red and White Wine

+5 Per Person | Sparkling Wine

PREMIUM BAR PACKAGE

\$65 Per Guest | +25 Per Additional Hour

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

+7 Per Person | Specialty Cocktails • +5 Per Person | Sparkling Wine

SUPER PREMIUM BAR PACKAGE

\$75 Per Guest | +30 Per Additional Hour

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

+5 Per Person | 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.



FAMILY STYLE DINNER MENU

MODERN HEARTH

\$55 PER PERSON

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 +6

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 \$MP FRIED BUCKET OF CHICKEN \$50 PIZZA'S \$26
chef's selection

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

\$75 PER PERSON

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 +6

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 \$40 chef's selection FRIED BUCKET OF CHICKEN \$50 PIZZA'S \$26

Gluten-free & Vegan Options Available Upon Request

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Hearthstone

KITCHEN & CELLAR

FAMILY STYLE DINNER MENU

THE HARVEST TABLE

\$100 PER PERSON

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 +\$9 per person

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 +6

8oz Prime Filet +\$15 per person

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 \$MP
chef's selection

FRIED BUCKET OF CHICKEN \$50

PIZZA'S \$26

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

\$125 PER PERSON

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 +\$10 per person

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 +6

SIDES

Served Family Style

Roasted Broccolini

extra virgin olive oil, aleppo pepper, sea salt

Crispy Frites

ketchup and hopusemade ranch

DESSERT

Chef's Seasonal Selection



ENHANCEMENT OPTIONS

RAW BAR \$MP
chef's selection

FRIED BUCKET OF CHICKEN \$50

PIZZA'S \$26

Gluten-free & Vegan Options Available Upon Request

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Hearthstone

KITCHEN & CELLAR

PLATED DINNER MENU

CELLAR SIGNATURE

\$150 PER PERSON

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

APPETIZER

Choose Two to Share

Seared 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 +6

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 \$MP
chef's selection

FRIED BUCKET OF CHICKEN \$50

PIZZA'S \$26

Gluten-free & Vegan Options Available Upon Request

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BRUNCH & RECEPTION MENUS





FAMILY STYLE BRUNCH MENU



MENU 1

\$35 PER PERSON

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 +6

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

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FAMILY STYLE BRUNCH MENU

MENU 2

\$50 PER PERSON

APPETIZER

Choose Two

Avocado Toast

heirloom tomato, fig vincotto

Bacon Wrapped Dates

chorizo, piquillo pepper sauce

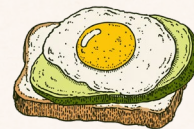
Pecan Sticky Bun

toffee sauce, brown butter cream cheese frosting

Deviled Eggs

grain mustard aioli, pimenton, chive

add trout roe +10 • caviar +25



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 +6

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

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FAMILY STYLE BRUNCH MENU

MENU 3

\$65 PER PERSON

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 +10 • caviar +25

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 +6

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

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RECEPTION MENU

Available for Private Buyout Events & Exclusive Patio during Dinner

TRAY PASSED APPETIZERS

Priced per piece

Roasted Garlic Hummus Cup \$6
served with fresh vegetables

Lollipop Chicken Wings \$8
buffalo style, served with house
made bleu cheese dressing

Meatballs \$8
beef & pork, tomato sauce, toasted rustic bread

Hamachi Crudo \$11
yuzu kosho, fennel, caper, chive

Beef Tartare* \$10
prime filet, capers, dijon mustard, shallot, chive,
olive oil, cured egg yolk

Prosciutto Zeppole \$6
prosciutto di parma, pineapple mint mostarda

Bacon Wrapped Dates \$8
chorizo, piquillo pepper sauce

Tuna Pizza* \$8
yellowfin tuna, truffle aioli, olive oil, cilantro

Oysters* \$6
spicy mignonette

Shrimp Cocktail* \$12
spicy horseradish cocktail sauce

Caesar Salad Cup \$8
romaine hearts, parmesan cheese, stuffed crouton

DISPLAY FOOD STATIONS

Priced per person

PIZZA BAR

Choice of 3 • \$30

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

\$18

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

FRIED CHICKEN

\$22

Original or Hot Honey
buttermilk biscuits, honey butter,
house made sauces, coleslaw

SEAFOOD TOWER

\$65++

**OYSTERS, SHRIMP,
LOBSTER, SEABASS CEVICHE**
ice sculptures available upon request

Gluten-free & Vegan Options Available Upon Request

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and a 6% large party service fee.



RECEPTION MENU

Available for Private Buyout Events & Exclusive Patio during Dinner

DISPLAY FOOD STATIONS

Priced per person

CARVING STATIONS OR DISPLAY

Live action chef fee \$250 per chef per 100 guests

Pan Seared SeaBas \$35

garlic, thyme, lemon, gremolata, cous cous

Wild Caught Salmon Filet \$25

minted pea puree, frizzled leeks

Rotisserie Chicken \$28

roast half chicken, roasted baby carrots, natural jus

Prime Rib of Beef \$30

au jus, creamed horseradish

Prime New York Strip \$45

charred broccolini, beef glaze, sea salt

Prime Filet \$38

salsa verde, tomato provencal

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

BETWEEN BUNS

Choice of 2 • \$25

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

\$13

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

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