





We passionately believe that food and wine hold the power to
forge lasting connections, setting the table for a life well lived.
We invite you to join us for an experience filled with memorable
moments built upon food, wine, and friendship.

Cheers!



Tim McEnery

TIM McENERY, FOUNDER & CEO
COOPER'S HAWK WINERY & RESTAURANTS

PLATED LUNCH

Available for private events starting before 2:30 p.m.

\$34.99/person

Elevate to a Wine Pairing Lunch

For the full Cooper's Hawk Winery & Restaurants experience, upgrade your lunch to include a wine pairing with each course.

Follow the recommendations made by our Master Sommelier, which are listed next to each item, or customize your own pairing by selecting your favorites from our list, including one of our Cooper's Hawk Lux, International, or Camille wines.

+\$16.99/person

FIRST COURSE

Host to preselect one.

Tortilla Soup  **BIN 92**

Plain Ol' House Salad  **BIN 75**

Caesar Salad  **BIN 70**

SECOND COURSE

Host to preselect two entrée options from which guests can choose at time of dining.

CHICKEN

Dana's Parmesan-Crusted Chicken  **BIN 79**

Chicken Madeira  **BIN 87**

Ellie's Chicken Piccata  **BIN 71**

BEEF

Parmesan-Crusted
Filet Medallions*  **BIN 80**

+\$15/person

SEAFOOD

Soy Ginger Atlantic Salmon*  **BIN 85**

PASTA

Gnocchi Carbonara  **BIN 74**

CHOPPED SALAD

Napa Chicken Salad  **BIN 75**

BURGERS & SANDWICHES

Classic Cheeseburger*  **BIN 41**

Cilantro Ranch Chicken Sandwich  **BIN 76**

THIRD COURSE

Host to preselect one. All desserts are served with a chocolate truffle.

Key Lime Pie **BIN 35**

Assorted Dessert Platter **BIN 61**

*House-made chocolate truffles and two of
the assorted shared dessert options:*

Individually-sized Key Lime Pie,

Salted Caramel Crème Brûlée, or S'more Budino

Salted Caramel Crème Brûlée  **BIN 63**

Cooper's Hawk Chocolate Cake **BIN 88**

S'more Budino  **BIN 62**

Menu items and prices subject to change. Coffee, tea, and soda included with all packages.

Gluten-free, vegan, and allergy-friendly options are always available.  Indicates a gluten-free version of the item is available upon request.

LUX DINNER

Available for private events starting after 2:30 p.m.

\$70.99/person

Elevate to a Wine Pairing Dinner

For the full Cooper's Hawk Winery & Restaurants experience, upgrade your dinner to include a wine pairing with each course.

Follow the recommendations made by our Master Sommelier, which are listed next to each item, or customize your own pairing by selecting your favorites from our list, including one of our Cooper's Hawk Lux, International, or Camille wines.

+\$19.99/person

SPARKLING WINE GREET

Served passed or tableside.

FIRST COURSE

Host to preselect one.

Tortilla Soup  **BIN 92**

Crab, Shrimp & Lobster Bisque  **BIN 74**

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad  **BIN 75**

Caesar Salad  **BIN 70**

Chopped Wedge Salad  **BIN 37**

THIRD COURSE

Host to preselect three entrée options from which guests can choose at time of dining.

BEEF & CHOPS

Red Wine Braised Short Ribs  **BIN 89**

Pretzel-Crusted Pork Chops  **BIN 95**

Filet Mignon*  **BIN 93**

Trio of Medallions*  **BIN 80**

CHICKEN

Dana's Parmesan-Crusted Chicken  **BIN 79**

Ellie's Chicken Piccata  **BIN 71**

Cooper's Hawk Chicken Giardiniera  **BIN 78**

Chicken Madeira  **BIN 87**

SEAFOOD

Soy Ginger Atlantic Salmon*  **BIN 85**

Pistachio-Crusted Grouper  **BIN 74**

PASTA & RISOTTO

Gnocchi Carbonara  **BIN 74**

Country Rigatoni  **BIN 90**

Sweet Corn & Tomato Risotto  **BIN 76**

Shrimp & Scallop Risotto  **BIN 79**

FOURTH COURSE

Host to preselect one. All desserts are served with a chocolate truffle.

Key Lime Pie  **BIN 35**

Salted Caramel Crème Brûlée  **BIN 63**

Cooper's Hawk Chocolate Cake  **BIN 88**

S'more Budino  **BIN 62**

Assorted Dessert Platter  **BIN 61**

House-made chocolate truffles and two of the assorted shared dessert options:

Individually-sized Key Lime Pie,
Salted Caramel Crème Brûlée, or S'more Budino

Menu items and prices subject to change. Coffee, tea, and soda included with all packages.

Gluten-free, vegan, and allergy-friendly options are always available.  Indicates a gluten-free version of the item is available upon request.

COMBINATION DINNER

Available for private events starting after 2:30 p.m.

\$55.99/person

Elevate to a Wine Pairing Dinner

For the full Cooper's Hawk Winery & Restaurants experience, upgrade your dinner to include a wine pairing with each course.

Follow the recommendations made by our Master Sommelier, which are listed next to each item, or customize your own pairing by selecting your favorites from our list, including one of our Cooper's Hawk Lux, International, or Camille wines.

+\$19.99/person

FIRST COURSE

Host to preselect one.

Tortilla Soup  **BIN 92**

Crab, Shrimp & Lobster Bisque  **BIN 74**

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad  **BIN 75**

Caesar Salad  **BIN 70**

Chopped Wedge Salad  **BIN 37**

THIRD COURSE

Host to preselect two options plated together. Entrée course served with seasonal vegetables and our signature Mary's Potatoes.

BEEF

Duo Filet Medallions*  **BIN 80**

SEAFOOD

Drunken Shrimp  **BIN 78**

Soy Ginger Atlantic Salmon*  **BIN 85**

Pistachio-Crusted Grouper  **BIN 74**

CHICKEN

Dana's Parmesan-Crusted Chicken  **BIN 79**

Chicken Madeira  **BIN 87**

Cooper's Hawk Chicken Giardiniera  **BIN 78**

Ellie's Chicken Piccata  **BIN 71**

FOURTH COURSE

Host to preselect one. All desserts served with a chocolate truffle.

Key Lime Pie **BIN 35**

Assorted Dessert Platter **BIN 61**

*House-made chocolate truffles and two of
the assorted shared dessert options:*

Individually-sized Key Lime Pie,

Salted Caramel Crème Brûlée, or S'more Budino

Salted Caramel Crème Brûlée  **BIN 63**

Cooper's Hawk Chocolate Cake **BIN 88**

S'more Budino  **BIN 62**

Menu items and prices subject to change. Coffee, tea, and soda included with all packages.

Gluten-free, vegan, and allergy-friendly options are always available.  Indicates a gluten-free version of the item is available upon request.

EVENT ADDITIONS

APPETIZERS

Stationed or Served Tableside

Chicken Potstickers \$24.99/dozen **BIN 73**

House-Made Meatballs \$33.99/dozen **BIN 90**

Drunken Shrimp \$40.99/dozen **BIN 78**

Over the Border Egg Rolls \$32.99/dozen **BIN 30**

Classic Tomato Bruschetta \$31.99/dozen **BIN 71**

Crispy Brussels Sprouts \$28.99/order (12 servings) **BIN 72**

Italian Sausage & Whipped Burrata

Flatbread \$23.99/order (24 pieces) **BIN 40**

Caprese Flatbread \$21.99/order (24 pieces) **BIN 71**

TRUFFLES

Assorted Truffle Tray

A sweet ending to any event, our assorted truffle trays come with our house-made chocolate, white chocolate, and seasonal truffles, served tableside or available as a station.

\$47.99 (one dozen)

House-Made Truffle Boxes

A gift for your guests to take home, including chocolate, white chocolate, seasonal, or assorted truffles.

\$15.99 (box of 4)

\$23.99 (box of 4)

AMENITIES

- Cooper's Hawk standard centerpieces complimentary for all events.
- Complimentary printed menus with personalized messages available upon request.
- Please ask about complimentary in-room A/V availability and additional A/V equipment and specialty linens for rent.
- Dessert service available for \$1.50/person.

Menu items and prices subject to change. Gluten-free, vegan, and allergy-friendly options are always available.  Indicates a gluten-free version of the item is available upon request.

KIDS MENU

All entrées include a drink (juice, organic milk, or organic chocolate milk).

ENTRÉES

These entrées are served with fresh fruit and choice of one additional side:

Mary's Potatoes, French Fries, Asian Slaw, Grilled Broccoli, or Roasted Broccolini.

Hamburger/Cheeseburger  \$12.99

Flatbread Cheese Pizza \$10.99

Chicken Potstickers \$12.99

Chicken Tenders \$12.99

Mac & Cheese \$10.99

Buttered Noodles \$10.99

Junior Filet Medallions  \$21.99

Soy Ginger Atlantic Salmon  \$19.99

These entrées are served with a side of fresh fruit.

Keaton's Spaghetti & House-Made Meatballs \$12.99

Parmesan Chicken with Angel Hair Marinara \$11.99

DESSERT

Scoop of Tillamook® Vanilla Bean Ice Cream \$4.99

*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. An allergen guide is available upon request or at chwinery.com/menus.

BEVERAGE PACKAGES

TOP SHELF

Cooper's Hawk Wine
Imported and Domestic Beers
Top Shelf Brand Mixed Drinks
Cooper's Hawk Specialty Cocktails

3 HOURS \$44.99/person

PREMIUM

Cooper's Hawk Wine
Imported and Domestic Beers
Premium Brand Mixed Drinks
Cooper's Hawk Specialty Cocktails

3 HOURS \$39.99/person

BEER & WINE

Cooper's Hawk Wine
Imported and Domestic Beers

3 HOURS \$29.99/person

OPEN HOST BAR

A based-on-consumption bar is always available. All alcoholic and nonalcoholic drinks will be charged on consumption, and the total will be presented at event's conclusion.

LIMITED HOST BAR

A limited host bar allows your guests to order from a specific selection of wines, beers, and spirits that you have chosen prior to the event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

CASH BAR

Guests are responsible for paying for their own alcoholic beverages based on consumption. A cash bar does not count toward the food and beverage minimum contracted by the host of the event.

Please note: Some wines are subject to availability. Packages are charged per person to all Guests over 21. Cooper's Hawk does not offer shots in our restaurants. Pricing for more than 3 hours available upon request. Please ask your Event Coordinator for details.

COOPER'S HAWK
HANDCRAFTED WINE

BIN **White**

		GLASS	BOTTLE	BIN	
45	Abrillante <i>Rueda, Spain</i>	12.25	33.99	30	Cooper's Hawk Lux Sparkling <i>Bordeaux, France</i>
78	Sauvignon Blanc	11.00	29.99	31	Bubbly Rosé
76	Cooper's Hawk Lux White Meritage	13.75	39.99	32	Prosecco <i>Veneto, Italy</i>
71	Pinot Gris	10.75	28.99	37	Blanc de Blanc
70	Unoaked Chardonnay	10.75	28.99		
79	Chardonnay	11.00	29.99	BIN	Rosé
74	Cooper's Hawk Lux Chardonnay	13.75	39.99	39	Rosé
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	10.50	28.99		
77	Riesling	11.00	29.99	BIN	Sweet Collection
73	Gewurztraminer	10.75	28.99	SPARKLING	
72	Moscato	10.75	28.99	35	Almond

BIN **Red**

		GLASS	BOTTLE	BIN	
85	Pinot Noir	12.00	34.99	50	Cooper's Hawk Scarletto
87	Cooper's Hawk Lux Pinot Noir	16.25	49.99	53	Blood Orange Pineapple Bubbly Sangria
90	Barbera	12.00	33.99	54	Blueberry Açaí Bubbly Sangria
97	Merlot	11.00	29.99	SPRITZY	
96	Malbec	12.00	34.99	55	Mango Dragonfruit Spritzy Sangria
69	Vin Velouté <i>Velvety smooth red blend</i>	11.75	32.99	56	Strawberry Rhubarb Spritzy Sangria
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon and Merlot</i>	10.75	29.99	RED	
95	Old Vine Zin	11.00	30.99	86	Sweet Red
94	Cab Zin	12.00	34.99	83	Romance Red
43	CHMX* <i>Baja, Mexico</i>	12.75	36.99	88	Vin Chocolat Noir
92	Petite Sirah	11.00	30.99	62	Vin Chocolat Almond
41	Tempranillo <i>Rioja, Spain</i>	12.75	36.99	DESSERT	
40	Super Tuscan <i>Tuscany, Italy</i>	12.75	38.99	63	Cooper's Hawk Lux Ice Wine (375 ml)
42	Shiraz <i>Barossa Valley, Australia</i>	13.75	39.99	61	Nightjar (375 ml) <i>Port-Style Wine</i>
99	Cabernet Sauvignon	12.00	34.99		Blueberry · Passion Fruit · Rhubarb
89	Cooper's Hawk Lux Cabernet Sauvignon <i>Available in Large Format</i>	15.25	45.99	Cooper's Hawk Vivanté	
84	Cooper's Hawk Lux Meritage	16.25	49.99		

CURATED ICONS

CAKEBREAD CELLARS

This series reflects founder Tim McEnergy's pursuit of partnering with the world's most revered wineries, beginning with Napa Valley icon Cakebread Cellars and their 50 years of winemaking mastery.

Cabernet Sauvignon

HALF GLASS **12.00** | GLASS **25.00**
BOTTLE **124.99**

**WINEMAKER'S
BARREL
RESERVE**

Bordeaux-style blend curated from a collection of barrels and handcrafted by the winemaker.

GLASS **12.75** | 750 ML CARAFE **36.99**

BIN 80

CAMILLE

BY MASTER SOMMELIER EMILY WINES

The Camille series of robust wines are each crafted to reflect the strength and courage found in women we admire.

**Camille Magnificent
Camille Brilliant**

GLASS **18.75** | BOTTLE **69.99**

BIN 93

*Available January 27



COOPER'S HAWK®
WINERY & RESTAURANTS

VISIT US AT OUR OTHER LOCATIONS

CHWINERY.COM/LOCATIONS

ARIZONA

Chandler
Gilbert
Scottsdale
Surprise

FLORIDA

Coconut Creek
Dania Beach
Doral
Fort Lauderdale
Fort Myers
Jacksonville
Jacksonville at Mandarin Center
Naples
Orlando
Palm Beach Gardens
Pembroke Pines
Sarasota
Tampa
Wesley Chapel

GEORGIA

Alpharetta
ILLINOIS
Algonquin
Arlington Heights
Bloomingdale
Burr Ridge
Downers Grove
Gurnee
Kildeer
Montgomery
Morton Grove
Naperville
New Lenox
Oak Lawn
Oak Park
Orland Park
Plainfield
South Barrington
Springfield
St. Charles
Wheeling

INDIANA

Avon
Indianapolis
Merrillville
Schererville

IOWA

Clive

MARYLAND

Annapolis
Rockville

MICHIGAN

Clinton Township
Kentwood
Lansing
Troy

MISSOURI

Kansas City Northland
Kansas City Plaza
Lee's Summit
Town & Country
St. Peters

OHIO

Avon
Centerville
Cincinnati
Columbus
Green Township
Liberty Township
Orange Village
Toledo

VIRGINIA

Ashburn
Reston
Richmond
Virginia Beach

WISCONSIN

Brookfield
Greenfield
Middleton

COMING SOON

Wellington, FL
Madison, AL
Avondale, AZ
Greensboro - Friendly Center, NC

YOU'VE GOT GREAT TASTE. JOIN THE CLUB

At Cooper's Hawk, our Wine Club is designed exclusively for our Members who love to explore, share, and pair new wines with wonderful food and memorable moments.

Our Members enjoy access to extraordinary events and partake in one-of-a-kind experiences in their own cities and around the world. In short, our Club is a community of your friends and neighbors who have a thirst for a life well lived.

I'm thrilled to invite you to be a part of the Cooper's Hawk Wine Club.

—TIM McENERY, FOUNDER & CEO



Did you know?

**MEMBERS
EARN POINTS
ON PRIVATE EVENTS**

Ask your event coordinator to learn more.