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COOPER'S HAWK™
WINERY & RESTAURANTS

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, FOUNDER & CEO
COOPER'S HAWK WINERY & RESTAURANTS

Handcrafted wine.
Modern scratch-kitchen dining.

PLATED LUNCH

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

$26.99/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 76**

Plain Ol' House Salad **GF** **BIN 78**

Caesar Salad **GF** **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 **GF** **BIN 79**

Chicken Madeira **GF** **BIN 90**

Ellie's Chicken Piccata **GF** **BIN 71**

SEAFOOD

Soy Ginger Atlantic Salmon* **GF** **BIN 50**

PASTA

Gnocchi Carbonara **GF** **BIN 74**

BEEF

Parmesan-Crusted Filet Medallions* +$7 **BIN 80**

CHOPPED SALAD

Napa Chicken Salad **GF** **BIN 75**

BURGERS & SANDWICHES

Classic Cheeseburger* **GF** **BIN 95**

Cilantro Ranch Chicken Sandwich **GF** **BIN 79**

THIRD COURSE

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

Key Lime Pie **BIN 35**

Salted Caramel Crème Brûlée **GF** **BIN 63**

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

S'more Budino **GF** **BIN 62**

Assorted Dessert Platter **BIN 61**

Select two:

Individually sized Key Lime Pie, Salted Caramel Crème Brûlée, Cooper's Hawk Chocolate Cake, or S'more Budino. Served with house-made truffles.

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. **GF** indicates a gluten-free version of the item is available upon request.

LUX DINNER

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

$64.99/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 76**

Crab & Lobster Bisque **BIN 74**

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF** **BIN 78**

Caesar Salad **GF** **BIN 70**

Chopped Wedge Salad **GF** **BIN 37**

THIRD COURSE

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

BEEF & PORK

Red Wine Braised Short Ribs **BIN 82**

Bourbon Lacquered BBQ Pork Chops **BIN 93**

Filet Mignon* **GF** **BIN 89**

Trio of Medallions* **GF** **BIN 80**

CHICKEN

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

Ellie's Chicken Piccata **GF** **BIN 71**

Chicken Giardiniera **GF** **BIN 70**

Chicken Madeira **GF** **BIN 90**

SEAFOOD

Soy Ginger Atlantic Salmon* **GF** **BIN 50**

Pistachio-Crusted Grouper **GF** **BIN 74**

PASTA & RISOTTO

Gnocchi Carbonara **GF** **BIN 74**

Country Rigatoni **GF** **BIN 87**

Sweet Corn & Tomato Risotto **GF** **BIN 91**

Shrimp & Scallop Risotto **GF** **BIN 30**

FOURTH COURSE

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

Key Lime Pie **BIN 35**

Salted Caramel Crème Brûlée **GF** **BIN 63**

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

S'more Budino **GF** **BIN 62**

Assorted Dessert Platter **BIN 61**

Select two:

Individually sized Key Lime Pie, Salted Caramel Crème Brûlée, Cooper's Hawk Chocolate Cake, or S'more Budino. Served with house-made truffles.

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. **GF** indicates a gluten-free version of the item is available upon request.

IMPERIAL DINNER

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

$59.99/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 76**

Crab & Lobster Bisque **BIN 74**

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF** **BIN 78**

Caesar Salad **GF** **BIN 70**

Chopped Wedge Salad **GF** **BIN 37**

THIRD COURSE

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

BEEF & PORK

Red Wine Braised Short Ribs **BIN 82**

Bourbon Lacquered BBQ Pork Chops **BIN 93**

CHICKEN

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

Chicken Madeira **GF** **BIN 90**

Cooper's Hawk Chicken Giardiniera **GF** **BIN 70**

Ellie's Chicken Piccata **GF** **BIN 71**

SEAFOOD

Soy Ginger Atlantic Salmon* **GF** **BIN 50**

Pistachio-Crusted Grouper **GF** **BIN 74**

PASTA

Gnocchi Carbonara **GF** **BIN 74**

Country Rigatoni **GF** **BIN 87**

FOURTH COURSE

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

Key Lime Pie **BIN 35**

Salted Caramel Crème Brûlée **GF** **BIN 63**

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

S'more Budino **GF** **BIN 62**

Assorted Dessert Platter **BIN 61**

Select two:

Individually sized Key Lime Pie, Salted Caramel Crème Brûlée, Cooper's Hawk Chocolate Cake, or S'more Budino. Served with house-made truffles.

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. **GF** indicates a gluten-free version of the item is available upon request.

COMBINATION DINNER

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

$41.99/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.

Crab & Lobster Bisque **BIN 74**

Tortilla Soup **BIN 76**

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF** **BIN 78**

Caesar Salad **GF** **BIN 70**

Chopped Wedge Salad **GF** **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* **GF** **BIN 80**

SEAFOOD

Drunken Shrimp **GF** **BIN 50**

Soy Ginger Atlantic Salmon* **GF** **BIN 50**

Pistachio-Crusted Grouper **GF** **BIN 74**

CHICKEN

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

Chicken Madeira **GF** **BIN 90**

Cooper's Hawk Chicken Giardiniera **GF** **BIN 70**

Ellie's Chicken Piccata **GF** **BIN 71**

FOURTH COURSE

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

Key Lime Pie **BIN 35**

Salted Caramel Crème Brûlée **GF** **BIN 63**

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

S'more Budino **GF** **BIN 62**

Assorted Dessert Platter **BIN 61**

Select two:

Individually sized Key Lime Pie, Salted Caramel Crème Brûlée, Cooper's Hawk Chocolate Cake, or S'more Budino. Served with house-made truffles.

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. **GF** indicates a gluten-free version of the item is available upon request.

EVENT ADDITIONS

APPETIZERS

Stationed or Served Tableside

Chicken Potstickers $21.99/dozen **BIN 73**

House-Made Meatballs $31.99/dozen **BIN 90**

Drunken Shrimp **GF** $35.99/dozen **BIN 50**

Over the Border Egg Rolls $27.99/dozen **BIN 71**

Classic Tomato Bruschetta $29.99/dozen **BIN 71**

Crispy Brussels Sprouts $25.99/order (12 servings) **BIN 72**

Italian Sausage & Whipped Burrata Flatbread $21.99/order (24 pieces) **BIN 41**

Roasted Vegetable & Goat Cheese Flatbread $21.99/order (24 pieces) **BIN 85**

Caprese Flatbread $19.99/order (24 pieces) **BIN 71**

STATIONS

Artisan Cheese & Candied Bacon

Stracciatella **BIN 76** • Herb Goat **BIN 85** • Sartori Parmesan **BIN 40** • Marinated Feta **BIN 78** • Candied Bacon • Marinated Olives • Dried Cherries • Marcona Almonds

$59.99 (approx. 12 servings per order)

Build-Your-Own Bruschetta & Avocado Toast **BIN 71**

Polenta Bread • Lavosh Crisps • Tomato Basil Relish • House-Made Avocado Spread • Pesto-Roasted Vegetables

$49.99 (approx. 12 servings per order)

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.

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, or Grilled Broccoli.

Hamburger/Cheeseburger **GF** $10.99

Flatbread Cheese Pizza $8.99

Chicken Potstickers $10.99

Chicken Tenders $10.99

Junior Filet Medallions **GF** $17.99

Soy Ginger Glazed Atlantic Salmon $17.99

These entrées are served with a side of fresh fruit.

Keaton's Spaghetti & House-Made Meatballs $10.99

Parmesan Chicken with Angel Hair Marinara **GF** $9.99

DESSERT

Scoop of Vanilla Ice Cream $2.99

HOUSE-MADE TRUFFLE BOXES

A Gift for Your Guests to Take Home

Chocolate, white chocolate, seasonal, or assorted truffles

Box of 4 $11.99 | *Box of 6* $17.99

Menu items and prices subject to change. Gluten-free, vegan, and allergy-friendly options are always available.

GF indicates a gluten-free version of the item is available upon request.

*These items may contain raw or undercooked ingredients.

CONSUMER ADVISORY: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

BEVERAGE PACKAGES

TOP SHELF

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

3 HOURS $39.99/person

PREMIUM

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

3 HOURS $34.99/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

SPARKLING

BIN		BOTTLE
30	Cooper's Hawk Lux Sparkling	*39.99*
31	Bubbly Rosé	*28.99*
32	Prosecco	*30.99*
37	Blanc de Blanc	*26.99*
36	Moscato	*26.99*
35	Almond	*26.99*
33	Raspberry	*26.99*
50	Cooper's Hawk Scarletto *Sweet Sparkling Red*	*28.99*

WHITE

		BOTTLE
78	Sauvignon Blanc	*29.99*
71	Pinot Gris	*28.99*
70	Unoaked Chardonnay	*28.99*
79	Chardonnay	*29.99*
74	Cooper's Hawk Lux Chardonnay	*39.99*
76	Viognier	*28.99*
75	Cooper's Hawk White	*26.99*
77	Riesling	*29.99*
73	Gewürztraminer	*28.99*
72	Moscato	*28.99*

ROSÉ

		BOTTLE
39	Rosé	*30.99*

RED

		BOTTLE
85	Pinot Noir	*33.99*
87	Cooper's Hawk Lux Pinot Noir	*49.99*
90	Barbera	*33.99*
97	Merlot	*29.99*
96	Malbec	*33.99*
91	Cooper's Hawk Red	*27.99*
95	Old Vine Zin	*29.99*
94	Cab Zin	*33.99*
92	Petite Sirah	*29.99*
99	Cabernet Sauvignon	*33.99*
89	Cooper's Hawk Lux Cabernet Sauvignon	*45.99*
84	Cooper's Hawk Lux Meritage	*49.99*

INTERNATIONAL

BIN		BOTTLE
41	Tempranillo *Rioja, Spain*	*36.99*
40	Super Tuscan *Tuscany, Italy*	*36.99*
42	Shiraz *Barossa Valley, Australia*	*39.99*

CAMILLE

BIN		BOTTLE
82	Camille Proud	*66.99*
93	Camille Fierce	*66.99*

BARREL RESERVE

		750 ML CARAFE
80	Winemaker's Barrel Reserve	*35.99*

SWEET RED

		BOTTLE
86	Sweet Red	*26.99*
83	Romance Red	*26.99*
88	Vin Chocolat Noir	*26.99*
62	Vin Chocolat Almond	*26.99*

DESSERT

		BOTTLE
63	Cooper's Hawk Lux Ice Wine (375 mL)	*39.99*
61	Nightjar (375 mL) *Port-Style Wine*	*32.99*

FRUIT

	BOTTLE
Rhubarb • Cranberry • Raspberry Blueberry • Passion Fruit	*26.99*

SPECIALTIES

	PITCHER
Sangria *Classic Red · White · Peach · Raspberry · Passion Fruit*	*27.99*
	BOTTLE
Cooper's Hawk Bubbly Sangria *Blueberry Açaí · Blood Orange Pineapple*	*27.99*

LARGE FORMAT

Check for availability.

	BOTTLE
Magnum 1.5 liter *(2 standard bottles)*	*45.99*
Double Magnum 3 liter *(4 standard bottles)*	*89.99*
Imperial 6 liter *(8 standard bottles)*	*179.99*
Salmanazar 9 liter *(12 standard bottles)*	*274.99*

COOPER'S HAWK™
WINERY & RESTAURANTS

VISIT US AT OUR OTHER LOCATIONS

CHWINERY.COM/LOCATIONS

ARIZONA
Chandler
Scottsdale

FLORIDA
Coconut Creek
Dania Beach
Doral
Fort Lauderdale
Jacksonville
Naples
Orlando
Palm Beach Gardens
Pembroke Pines
Sarasota
Tampa

ILLINOIS
Arlington Heights
Burr Ridge
Chicago
Downers Grove
Morton Grove
Naperville
New Lenox
Oak Lawn
Oak Park
Orland Park
South Barrington
Springfield
St. Charles
Wheeling

INDIANA
Avon
Indianapolis
Merrillville

MARYLAND
Annapolis
Rockville

MICHIGAN
Clinton Township
Kentwood
Troy

MISSOURI
Kansas City
Town & Country

OHIO
Centerville
Cincinnati
Columbus
Liberty Township
Toledo
Orange Village

VIRGINIA
Ashburn
Reston
Richmond
Virginia Beach

WISCONSIN
Brookfield

COMING SOON
St. Peters, MO
Lee's Summit, MO
Gilbert, AZ

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

COOPER'S HAWK WINE CLUB

Did you know?

MEMBERS EARN POINTS ON PRIVATE EVENTS

Ask your event coordinator to learn more.