





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!

A handwritten signature in black ink that reads "Tim McEnery". The signature is fluid and cursive, with the first letters of each word being capitalized and prominent.

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

PLATED LUNCH

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

\$32.99/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 78**

Plain Ol' House Salad **GF BIN 75**

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* **BIN 80**

+\$12/person

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**

*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. **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.

\$65.99/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 78**

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

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF BIN 75**

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 & CHOPS

Red Wine Braised Short Ribs **BIN 89**

Pretzel-Crusted Pork Chops **BIN 95**

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**

Cooper's Hawk 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 37**

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**

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. **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.

\$51.99/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 **GF BIN 78**

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

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF BIN 75**

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**

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. **GF** 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 **GF** \$39.99/dozen **BIN 50**
- Over the Border Egg Rolls \$31.99/dozen **BIN 71**
- 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 41**
- Roasted Vegetable & Goat Cheese Flatbread \$23.99/order (24 pieces) **BIN 85**
- Caprese Flatbread \$21.99/order (24 pieces) **BIN 71**

STATIONS

Artisan Cheese & Candied Bacon

- Stracciatella **BIN 70** • Goat Cheese **BIN 85** • Sartori Parmesan **BIN 40** • French Feta **BIN 78** • Candied Bacon • Giardiniera • Dried Cherries • Marcona Almonds
- \$59.99 (approx. 12 servings per order)

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

Available as a vegan station upon request.

- Crostini Bread • Lavosh Crisps • Tomato Basil Relish • House-Made Avocado Spread • Pesto-Roasted Vegetables
- \$49.99 (approx. 12 servings per order)

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)

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. **GF** 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 **GF** \$12.99

Flatbread Cheese Pizza \$10.99

Chicken Potstickers \$12.99

Chicken Tenders \$12.99

Mac & Cheese **GF** \$10.99

Junior Filet Medallions **GF** \$20.99

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 **GF** \$11.99

DESSERT

Scoop of Vanilla Ice Cream \$4.99

HOUSE-MADE TRUFFLE BOXES

A Gift for Your Guests to Take Home

Chocolate, white chocolate, seasonal, or assorted truffles

Box of 4 \$15.99 | Box of 6 \$23.99

*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.

HANDCRAFTED WINE

BIN	SPARKLING	BOTTLE	BIN	INTERNATIONAL	BOTTLE
31	Bubbly Rosé	30.99	41	Tempranillo <i>Rioja, Spain</i>	36.99
32	Prosecco <i>Veneto, Italy</i>	32.99	40	Super Tuscan <i>Tuscany, Italy</i>	37.99
37	Blanc de Blanc	28.99	42	Shiraz <i>Barossa Valley, Australia</i>	39.99
36	Moscato	28.99			
35	Almond	28.99	BIN	CAMILLE	BOTTLE
33	Raspberry	28.99	93	Camille Audacious	66.99
50	Cooper's Hawk Scarletto	29.99			
				BARREL RESERVE	750 ML CARAFE
	WHITE	BOTTLE	80	Winemaker's Barrel Reserve	35.99
78	Sauvignon Blanc	29.99			
71	Pinot Gris	28.99		SWEET RED	BOTTLE
70	Unoaked Chardonnay	28.99	86	Sweet Red	27.99
79	Chardonnay	29.99	83	Romance Red	27.99
74	Cooper's Hawk Lux Chardonnay	39.99	88	Vin Chocolat Noir	26.99
75	Cooper's Hawk White	27.99	62	Vin Chocolat Almond	26.99
77	Riesling	29.99			
73	Gewürztraminer	28.99		DESSERT	BOTTLE
72	Moscato	28.99	63	Cooper's Hawk Lux Ice Wine (375 mL)	39.99
			61	Nightjar (375 mL) <i>Port-Style Wine</i>	34.99
	ROSÉ	BOTTLE			
39	Rosé	30.99		FRUIT	BOTTLE
				Rhubarb • Cranberry •	26.99
				Blueberry • Passion Fruit	
	RED	BOTTLE			
85	Pinot Noir	34.99		SPECIALTIES	PITCHER
87	Cooper's Hawk Lux Pinot Noir	49.99		Sangria	28.99
90	Barbera	33.99		<i>Classic Red • White • Peach • Raspberry • Passion Fruit</i>	
97	Merlot	29.99			BOTTLE
96	Malbec	34.99		Cooper's Hawk Bubbly Sangria	27.99
91	Cooper's Hawk Red	28.99		<i>Blueberry Açai • Blood Orange Pineapple</i>	
95	Old Vine Zin	30.99			
94	Cab Zin	34.99		LARGE FORMAT	BOTTLE
92	Petite Sirah	30.99		<i>Check for availability.</i>	
99	Cabernet Sauvignon	34.99		Magnum 1.5 liter (2 standard bottles)	45.99
89	Cooper's Hawk Lux Cabernet Sauvignon	45.99		Double Magnum 3 liter (4 standard bottles)	89.99
84	Cooper's Hawk Lux Meritage	49.99		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
Gilbert
Scottsdale

FLORIDA

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

ILLINOIS

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

INDIANA

Avon
Indianapolis
Merrillville

IOWA

Clive

MARYLAND

Annapolis
Rockville

MICHIGAN

Clinton Township
Kentwood
Troy

MISSOURI

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

OHIO

Centerville
Cincinnati
Columbus
Liberty Township
Orange Village
Toledo

VIRGINIA

Ashburn
Reston
Richmond
Virginia Beach

WISCONSIN

Brookfield

COMING SOON

Surprise, AZ
Wesley Chapel, FL

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.