





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".

**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 78**

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 90**

Ellie's Chicken Piccata 🍷 **BIN 71**

SEAFOOD

Soy Ginger Atlantic Salmon* 🍷 **BIN 50**

PASTA

Gnocchi Carbonara 🍷 **BIN 74**

BEEF

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

+\$15/person

CHOPPED SALAD

Napa Chicken Salad 🍷 **BIN 75**

BURGERS & SANDWICHES

Classic Cheeseburger* 🍷 **BIN 95**

Cilantro Ranch Chicken Sandwich 🍷 **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 🍷 **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.

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 78**

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 89**

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 70**

Chicken Madeira 🍷 **BIN 90**

SEAFOOD

Soy Ginger Atlantic Salmon* 🍷 **BIN 50**

Pistachio-Crusted Grouper 🍷 **BIN 74**

PASTA & RISOTTO

Gnocchi Carbonara 🍷 **BIN 74**

Country Rigatoni 🍷 **BIN 87**

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

Shrimp & Scallop Risotto 🍷 **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 🍷 **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 78**

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 50**

Soy Ginger Atlantic Salmon* 🍷 **BIN 50**

Pistachio-Crusted Grouper 🍷 **BIN 74**

CHICKEN

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

Chicken Madeira 🍷 **BIN 90**

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

Ellie's Chicken Piccata 🍷 **BIN 71**

FOURTH COURSE

Host to preselect one. All desserts 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.

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 50**
- Over the Border Egg Rolls \$32.99/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.  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

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 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.

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.

HANDCRAFTED WINE

SPARKLING		BOTTLE	INTERNATIONAL		BOTTLE
30	Cooper's Hawk Lux Sparkling <i>Bordeaux, France</i>	44.99	41	Abrillante <i>Rueda, Spain</i>	33.99
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
35	Almond	28.99	CAMILLE BOTTLE		
33	Raspberry	28.99	93	<i>Ask your server about our current offering</i>	69.99
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	SWEET RED BOTTLE		
71	Pinot Gris	28.99	86	Sweet Red	27.99
70	Unoaked Chardonnay	28.99	83	Romance Red	27.99
79	Chardonnay	29.99	88	Vin Chocolat Noir	26.99
74	Cooper's Hawk Lux Chardonnay	39.99	62	Vin Chocolat Almond	26.99
75	Cooper's Hawk White	27.99	DESSERT BOTTLE		
77	Riesling	29.99	63	Cooper's Hawk Lux Ice Wine (375 mL)	39.99
73	Gewurztraminer	28.99	61	Nightjar (375 mL) <i>Port-Style Wine</i>	34.99
72	Moscato	28.99	FRUIT BOTTLE		
ROSÉ BOTTLE				Rhubarb • Cranberry •	26.99
39	Rosé	30.99		Blueberry • Passion Fruit	
RED BOTTLE			SANGRIA PITCHER		
85	Pinot Noir	34.99		Classic Red • White • Peach •	28.99
87	Cooper's Hawk Lux Pinot Noir	49.99		Raspberry • Passion Fruit	
90	Barbera	33.99	SPECIALTY SANGRIA BOTTLE		
97	Merlot	29.99		Blood Orange Pineapple Bubbly Sangria	27.99
96	Malbec	34.99		Blueberry Açai Bubbly Sangria	27.99
69	Vin Velouté	31.99		Mango Dragonfruit Spritzzy Sangria	29.99
91	Cooper's Hawk Red	28.99	LARGE FORMAT		
95	Old Vine Zin	30.99		<i>Cabernet Sauvignon</i> BOTTLE	
94	Cab Zin	34.99		Magnum 1.5 liter (2 standard bottles)	45.99
92	Petite Sirah	30.99		Double Magnum 3 liter (4 standard bottles)	89.99
99	Cabernet Sauvignon	34.99		Imperial 6 liter (8 standard bottles)	179.99
89	Cooper's Hawk Lux Cabernet Sauvignon	45.99		Salmanazar 9 liter (12 standard bottles)	274.99
84	Cooper's Hawk Lux Meritage	49.99			



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

ILLINOIS

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

INDIANA

Avon
Indianapolis
Merrillville
Scherverville

IOWA

Clive

MARYLAND

Annapolis
Rockville

MICHIGAN

Clinton Township
Kentwood
Troy

MISSOURI

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

OHIO

Avon
Centerville
Cincinnati
Columbus
Liberty Township
Orange Village
Toledo

VIRGINIA

Ashburn
Reston
Richmond
Virginia Beach

WISCONSIN

Brookfield
Middleton

COMING SOON

Twin Creeks, MO
Lansing, MI
Alpharetta, GA
Greenfield, WI
Wellington, FL
Plainfield, IL

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.