

YOU'RE

Invited

PRIVATE EVENTS AT COOPER'S HAWK



COOPER'S HAWK™
WINERY & RESTAURANTS



you're invited
CELEBRATE WITH US!





Make Your Event Special at Cooper's Hawk

There is something distinctive about a Cooper's Hawk event that sets it apart from the rest. Our private event spaces are each designed to welcome Guests with the warmth and elegance of the wine world. Our unique restaurant lends itself to highlighting wine and food pairings like none other. The stunning surroundings and memorable menu offerings are only enhanced by our signature style of hospitality: anticipatory, knowledgeable, and kind.

We believe that great wine and food bring people together and that the spirit of celebration is at the center of every great event. We invite you to share life's special moments—with family, friends, and coworkers—at Cooper's Hawk.

EVENT COORDINATORS



Customized Event Planning

We are here to help you design a customized celebration that will make memories. Our coordinators are hands-on event planners from the start of the planning process until the day of the event. We are here to support your needs until your last Guest leaves.



Our Planning Process

THE PARTICULARS

First, we discuss the scope of your event. How many Guests are you planning to host? What is the occasion? What are you envisioning for the style of service, menu items, and may we serve you and your Guests with any other special details that will make your event memorable?

THE PLANNING

Your planner will work with our chefs and service staff to ensure that your event is brought to life with style.

THE EVENT

Once the big day arrives, you can be assured that the entire Cooper's Hawk team is working through every detail and executing your event with care.



meet the
EVENT COORDINATOR

“Having a dedicated planner kept my event running smoothly and my Guests happy. Thank you for making this so easy for me!”

- STACEY G. | ARLINGTON HEIGHTS, IL

ENHANCEMENTS

The Magic is in the Details

At Cooper's Hawk, every event is customized and we attend to the special touches that will make your celebration something extraordinary, and uniquely yours.





event
ENHANCEMENTS

Let us show you all the ways we can help set your event apart.

- + Floor-Length Linens
- + Printed Menus with Personalized Messaging
- + Audio/Video Equipment
- + Valet Parking Options
- + Intimate Lighting
- + Wine Stations Personalized to Your Taste

Discuss your desired enhancements with an event coordinator to determine if additional charges apply.

DRINK PACKAGES



Raising the Bar

At Cooper's Hawk, our handcrafted, award-winning wines are accessible and food-friendly for pairing purposes. With more than 40 wine varietals to choose from, there is something for every palate. We offer a wide selection of bar packages and are happy to customize a package to meet your exact preferences.





A Range of Menu Options

Our menu options celebrate bold-yet-familiar American flavors and feature choices to appeal to every one of your Guests. We offer a variety of meat, seafood, and pasta selections in every course. We are proud of our scratch kitchen and the fact that every one of our recipes is made to order, incorporating peak-of-season ingredients.

Vegetarian, vegan, and gluten-free options as well as the requirements of many common culinary lifestyles can be met by our team of talented chefs.

Together, we can design a menu that will wow family, friends, and colleagues!

scratch kitchen
MODERN CASUAL CUISINE

EVENT MENUS

Private Event Menu Packages

Together, we can design customized menus to impress every one of your Guests.



WINE & APPETIZER PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

CELEBRATION

29.99 per person

Your selection may include one Cooper's Hawk Lux or International wine for an additional 1.00 per person.

This package includes your choice of three pre-selected appetizers from the list below and three pre-selected wines to enjoy throughout your event. We are also happy to select wine pairings for you.

PREMIERE WINE RECEPTION

34.99 per person

Your selection may include one Cooper's Hawk Lux or International wine for an additional 1.00 per person.

Your selection may include Camille Brave for an additional 3.00 per person.

Start off the evening with a Sparkling Wine Greeting, then spend the rest of the evening enjoying your choice of three pre-selected appetizers from the list below and three pre-selected wines. Finish with our house-made assortment of Chocolate Truffles and Chocolate-Covered Strawberries.

CHOICE OF APPETIZERS

Asian Pork Belly Tostadas

Chicken Potstickers

Over the Border Egg Rolls

Classic Tomato Bruschetta

Ahi Tuna Tacos +\$2*

Caprese Flatbread

Roasted Vegetable &
Goat Cheese Flatbread

Carne Asada Flatbread

Italian Sausage &
Whipped Ricotta Flatbread

Artisan Hummus & Roasted Vegetables

House-Made Meatballs

Chopped Deviled Eggs & Toast

Mexican Drunken Shrimp +\$2

BEVERAGE ADD-ONS

BEER

10.00 per person

Imported and domestic beers.

PREMIUM

20.00 per person

Premium brand liquors,
imported and domestic beers,
Cooper's Hawk Specialty Cocktails.

TOP SHELF

25.00 per person

Top shelf brand liquors, imported and
domestic beers, Cooper's Hawk Specialty
Cocktails, Sangria Cocktails, and Martinis.

Event packages are available for parties held in our private spaces only.

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

PACKAGE # 1: PLATED

Includes: coffee, hot tea, iced tea, and soft drinks.

24.99 per person

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Tortilla Soup

Plain Ol' House Salad

Caesar Salad

Our pesto contains walnuts.

SECOND COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Chicken

Dana's Parmesan-Crusted Chicken

Chicken Madeira

Cooper's Hawk Chicken Giardiniera

Ellie's Chicken Piccata

Seafood

Soy Ginger Atlantic Salmon*

Pasta Specialties

Gnocchi Carbonara

Gnocchi with Roasted Butternut Squash

Country Rigatoni

Keaton's Spaghetti

& House-Made Meatballs

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie

Salted Caramel Crème Brûlée

Cooper's Hawk Chocolate Cake

S'more Budino

Lemon Ice Wine Cheesecake

Adults 21 or older only, please.

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

PACKAGE #2: FAMILY STYLE

Includes: coffee, hot tea, iced tea, and soft drinks.

28.99 per person | Kids (ages 4-12): *13.99*

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Appetizer Salads

Plain Ol' House

Caesar

Our pesto contains walnuts.

Chopped Wedge

Soups

Tortilla Soup

Crab & Lobster Bisque +\$2

SECOND COURSE

All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées for your Guests to enjoy:

Beef & Pork

Bourbon Lacquered BBQ Pork Chop

Crispy Asian Pork

Red Wine Braised Short Ribs +\$2

Filet Medallions +\$3*

Seafood

Soy Ginger Atlantic Salmon*

Jambalaya

Crab Cakes +\$3

Pistachio-Crusted Grouper +\$3

Chicken

Dana's Parmesan-Crusted Chicken

Chicken Madeira

Cooper's Hawk Chicken Giardiniera

Ellie's Chicken Piccata

Handcrafted Risotto

Roasted Chicken

Our pesto contains walnuts.

Sweet Corn & Tomato

Our pesto contains walnuts.

Shrimp & Scallop +\$3

Braised Short Rib +\$2

Pasta Specialties

Gnocchi Carbonara

Gnocchi with Roasted Butternut Squash

Country Rigatoni

Keaton's Spaghetti & House-Made Meatballs

Campanelle Shrimp Rustica +\$2

Gnocchi Bolognese with

Braised Short Rib +\$2

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie

Salted Caramel Crème Brûlée

Cooper's Hawk Chocolate Cake

S'more Budino

Lemon Ice Wine Cheesecake

Adults 21 or older only, please.

DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #1: FAMILY STYLE

All events beginning after 2:30 p.m.: *33.99 per person* | Kids (ages 4-12): *16.99*

FIRST COURSE

Please select two of the following appetizers for your Guests to enjoy:

Thai Lettuce Wraps
Asian Pork Belly Tostadas
Artisan Hummus & Roasted Vegetables
Chicken Potstickers
Over the Border Egg Rolls
Crispy Brussels Sprouts
Classic Tomato Bruschetta
House-Made Meatballs
Caprese Flatbread
Our pesto contains walnuts.
Roasted Vegetable & Goat Cheese Flatbread
Our pesto contains walnuts.
Carne Asada Flatbread
Our pesto contains walnuts.
Italian Sausage & Whipped Ricotta Flatbread
Our pesto contains walnuts.
Chopped Deviled Eggs & Toast
Ahi Tuna Tacos +\$2*
Mexican Drunken Shrimp +\$2
Cooper's Hawk Calamari +\$2

SECOND COURSE

Please select one of the following for your Guests to enjoy:

Appetizer Salads
Plain Ol' House
Caesar
Our pesto contains walnuts.
Chopped Wedge

Soups
Tortilla Soup
Crab & Lobster Bisque +\$2

THIRD COURSE

All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées for your Guests to enjoy:

Beef & Pork
Bourbon Lacquered BBQ Pork Chop
Crispy Asian Pork
Red Wine Braised Short Ribs +\$2
Filet Medallions +\$3*

Seafood
Soy Ginger Atlantic Salmon*
Jambalaya
Crab Cakes +\$3
Pistachio-Crusted Grouper +\$3

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Handcrafted Risotto

Roasted Chicken
Our pesto contains walnuts.
Sweet Corn & Tomato
Our pesto contains walnuts.
Shrimp & Scallop +\$3
Braised Short Rib +\$2

Pasta Specialties

Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Country Rigatoni
Keaton's Spaghetti & House-Made Meatballs
Campanelle Shrimp Rustica +\$2
Gnocchi Bolognese with Braised Short Rib +\$2

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or older only, please.

DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #2: COMBINATION PLATE

The combination plate is a package offering two entrées plated together for your Guests to enjoy.

Combination plate: 39.99 per person

FIRST COURSE

Please select one of the following soups for your Guests to enjoy:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads for your Guests to enjoy:

Plain Ol' House
Caesar
Our pesto contains walnuts.
Chopped Wedge

THIRD COURSE

All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées for your Guests to enjoy:

Beef & Pork
Filet Medallions*
Crispy Asian Pork

Seafood

Mexican Drunken Shrimp
Soy Ginger Atlantic Salmon*
Crab Cake
Pistachio-Crusted Grouper

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or older only, please.

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE MAGNUM

44.99 per person

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups for your Guests to enjoy:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads for your Guests to enjoy:

Plain Ol' House
Caesar
Our pesto contains walnuts.
Chopped Wedge

THIRD COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Chicken
Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Pasta Specialties

Campanelle Shrimp Rustica
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Country Rigatoni

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or older only, please.

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE IMPERIAL

54.99 per person

Add a third pre-selected entrée for an additional *5.00 per person*

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups for your Guests to enjoy:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads for your Guests to enjoy:

Plain Ol' House
Caesar
Our pesto contains walnuts.
Chopped Wedge
Shaved Brussels Sprouts

THIRD COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Beef & Pork

Bourbon Lacquered BBQ Pork Chop
Red Wine Braised Short Ribs
Churrasco Grilled Steak*
Filet Mignon*
Trio of Medallions*
Crispy Asian Pork
Ginger Soy Glazed Center Cut NY Strip*

Seafood

Soy Ginger Atlantic Salmon*
Crab Cakes
Pistachio-Crusted Grouper
Jambalaya
Parmesan-Crusted Shrimp Scampi
Our pesto contains walnuts.
Pan-Roasted Barramundi

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Handcrafted Risotto

Roasted Chicken
Our pesto contains walnuts.
Sweet Corn & Tomato
Our pesto contains walnuts.
Shrimp & Scallop
Braised Short Rib

Pasta Specialties

Campanelle Shrimp Rustica
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Gnocchi Bolognese with Braised Short Rib
Country Rigatoni

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or older only, please.

EVENT ADDITIONS

APPETIZERS

Chicken Potstickers	1.69/piece
House-Made Meatballs	2.19/piece
Asian Pork Belly Tostadas	2.49/piece
Ahi Tuna* Tacos	2.79/piece
Mexican Drunken Shrimp	2.79/piece
Over the Border Egg Rolls	3.29/piece
Crispy Brussels Sprouts	9.99/order
Artisan Hummus & Roasted Vegetables	8.99/order
Classic Tomato Bruschetta	9.99/order
Caprese Flatbread	9.99/order
Italian Sausage & Whipped Ricotta Flatbread	10.99/order
Roasted Vegetable & Goat Cheese Flatbread	9.99/order
Carne Asada Flatbread	11.99/order
Cooper's Hawk Calamari	13.99/order
Candied Bacon & Artisan Cheeses	17.99/order
Chopped Deviled Eggs & Toast	11.99/order

DESSERTS

Tray of Chocolate Truffles (10 each)	22.99/order
Tray of Chocolate-Covered Strawberries (10 each)	27.99/order
Tray of Cheesecake Lollipops (10 each)	27.99/order

KID'S MENU

All entrées include drink (juice, soda, milk, or organic chocolate milk) and a Chocolate-Covered Strawberry. Be sure to ask your server about Keaton's Kiddie Cocktail!

ENTRÉES

Hamburger/Cheeseburger	7.99
Flatbread Cheese Pizza	7.99
Chicken Potstickers	7.99
Chicken Tenders	7.99
Grilled Cheese	7.99
Mac & Cheese	7.99
Junior Filet Medallions*	14.99
Soy Ginger Glazed Atlantic Salmon*	14.99
Parmesan Chicken with Angel Hair Marinara [^]	7.99
Keaton's Spaghetti & House-Made Meatballs [^]	7.99

DESSERT

Scoop of Vanilla Ice Cream	1.99
Kid's Ice Cream Sundae	1.99

Entrées are served with fresh fruit and your choice of one additional side: Mary's Potatoes, French Fries, Asian Slaw, Grilled Broccoli, Green Beans & Carrots

[^]*This entrée is served with fresh fruit only.*

***Consumer Advisory:** The Department of Public Health advises that eating raw or under-cooked 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.

BAR PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

BEER & WINE

27.99 per person

Cooper's Hawk wines, imported and domestic beers.

PREMIUM

31.99 per person

Premium brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails.

TOP SHELF

36.99 per person

Top shelf brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails, Sangria Cocktails, and Martinis.

You may include Camille Brave for an additional 1.00 per person.

Additional hours and pricing available upon request.

Please ask your Event Coordinator for a full list of products and packages. Bar Packages are available in our private dining room only. Shots are not included in the Bar Packages and cannot be offered at an additional cost. Packages are priced per person. Charges apply to all Guests 21 years of age and older in attendance at event. Camille Brave is only available where specified. Please ask your Event Coordinator for details.

NON-PACKAGE BAR OPTIONS

HOST BAR

A host bar allows your Guests to order from the full array of wine, beer, and spirits available at Cooper's Hawk Winery and Restaurant. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

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 start of 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

A cash bar requires Guests to pay for their own alcoholic beverages on consumption. Cash bar does not count toward the food and beverage minimum contracted by the host.

WINE PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #1

TWO UNLIMITED WINES

16.99 per person

Choose two unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Cooper's Hawk Lux or International wine.

Add one variety of Sangria for an additional 1.00 per person.

PACKAGE #2

THREE UNLIMITED WINES

20.99 per person

Choose three unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Cooper's Hawk Lux or International wine.

Add one variety of Sangria for an additional 1.00 per person.

PACKAGE #3

CUSTOM WINE STATION

Based on consumption

Pre-select wines to have available for your Guests throughout the event.

PACKAGE #4

SANGRIA OR SPARKLING WINES

14.99 per person

Choose two Sangrias or Sparkling Wines for your Guests to enjoy throughout the event.

Add orange juice to Sparkling Wine to make a mimosa for an additional 1.00 per person.

WINE LIST

SPARKLING

	<i>glass</i>	<i>bottle</i>
Cooper's Hawk Lux Sparkling	10.00	37.99
Sparkling Rosé	8.25	27.99
Prosecco	8.25	27.99
Blanc de Blanc	7.25	23.99
Moscato	7.25	23.99
Almond	7.25	23.99
Raspberry	7.25	23.99
Scarletto	7.50	24.99
<i>Brachetto-Style Sparkling Red</i>		

WHITE

	<i>glass</i>	<i>bottle</i>
Sauvignon Blanc	8.25	27.99
Pinot Gris	7.75	25.99
Unoaked Chardonnay	7.75	25.99
Chardonnay	7.75	25.99
Cooper's Hawk Lux Chardonnay	12.00	37.99
Viognier	7.75	25.99
Cooper's Hawk White	7.00	22.99
<i>A blend of Pinot Gris and Riesling</i>		
Riesling	8.00	26.99
Gewürztraminer	7.75	25.99
Moscato	8.00	26.99

ROSÉ

	<i>glass</i>	<i>bottle</i>
Rosé	9.00	30.99

RED

	<i>glass</i>	<i>bottle</i>
Pinot Noir	9.00	30.99
Cooper's Hawk Lux Pinot Noir	13.50	47.99
Barbera	9.00	30.99
Merlot	8.00	26.99
Malbec	9.00	30.99
Cooper's Hawk Red	7.25	23.99
<i>A blend of Cabernet Sauvignon, Merlot, and Syrah</i>		
Old Vine Zin	8.25	27.99
Cab Zin	9.00	30.99
Petite Sirah	8.00	26.99
Cabernet Sauvignon	9.00	30.99
Cooper's Hawk Lux Cabernet Sauvignon	12.50	43.99
Cooper's Hawk Lux Meritage	13.50	47.99

INTERNATIONAL

	<i>glass</i>	<i>bottle</i>
Tempranillo <i>Rioja, Spain</i>	10.00	33.99
Super Tuscan <i>IGT Italy</i>	9.75	32.99
Shiraz <i>Barossa Valley, Australia</i>	11.25	38.99

WINE LIST

SWEET RED

	<i>glass</i>	<i>bottle</i>
Sweet Red	7.00	22.99
Romance Red	7.00	22.99
<i>Concord grapes with hints of maraschino cherry and spice</i>		

DESSERT

	<i>glass</i>	<i>bottle</i>
Cooper's Hawk Lux Ice Wine (375 ml)	11.00	37.99
Nightjar (375 ml) <i>Port-Style Wine</i>	8.50	27.99

FRUIT

	<i>glass</i>	<i>bottle</i>
Rhubarb	7.00	22.99
Cranberry	7.00	22.99
Raspberry	7.00	22.99
Blueberry	7.00	22.99
Passion Fruit	7.00	22.99

SPECIALTIES

	<i>glass</i>	<i>pitcher</i>
Sangria	7.50	23.99
Classic Red · White · Peach · Raspberry · Passion Fruit		
Cooper's Hawk Bellini	8.50	
<i>Blood Orange Purée, Grand Marnier, Sparkling Moscato</i>		
Cooper's Hawk Mimosa	7.50	
<i>Fresh-Squeezed Orange Juice, Sparkling Moscato</i>		

LARGE FORMAT CABERNET SAUVIGNON

<i>Check for availability.</i>		<i>bottle</i>
Magnum 1.5 liter (2 standard bottles)		43.99
Double Magnum 3 liter (4 standard bottles)		87.99
Imperial 6 liter (8 standard bottles)		175.99
Salmanazar 9 liter (12 standard bottles)		263.99

WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux-style blend from a collection of barrels selected by our winemaker, Rob Warren.

glass 10.00 | 750 ml carafe 33.99

CAMILLE BRAVE | 2016 BY MASTER SOMMELIER, EMILY WINES

Inspired by the fierce and fearless, this California blend is styled with luscious red fruit and exotic spice flavors.

glass 16.00 | bottle 64.99

There is an \$8 corkage fee for all wines not purchased in the dining room.

Menu items and prices are subject to change.

NOTES

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WINE CLUB



Members Get It All

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 Wine Club 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.



WINE CLUB BENEFITS

Members Get:

ACCESS

Receive monthly wines, insider tasting notes, and delicious recipes not available to the general public.

REWARDS

With every dollar you spend, earn points towards dining rewards. After 350 points are accrued, receive a \$25 bonus automatically added to your account.

ADVENTURE

Epic domestic and international trips to the greatest wine regions.

INVITED

Enjoy amazing evenings of food and wine featuring personal access to celebrity chefs, sommeliers, and outstanding cooking demonstrations.

GIFTS

Receive special bonuses to celebrate your birthday, Cooper's Hawk's anniversary, or just to say thanks.

VALUE PRICING

Member pricing on wine, select retail, catering, and carryout.



join
THE WINE CLUB

“As a Wine Club Member, I love earning points towards rewards for the private events that I book. I enjoy more value at Cooper’s Hawk!”

– KEVIN S. | ORLANDO, FL

CONTACT US

Start Planning Your Event Today

Visit chwinery.com for 360-degree tours of our event spaces
and contact a coordinator today to get started.







you're invited
CELEBRATE WITH US!



CHWINERY.COM/PRIVATE-EVENTS