





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**



*Handcrafted wine.  
Modern scratch-kitchen dining.*



# PLATED LUNCH

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

**\$29.99/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**

*+\$11/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 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**

*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.

# 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 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 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**

### SEAFOOD

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**

### 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**

*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.

**\$44.99/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 \$22.99/dozen **BIN 73**
- House-Made Meatballs \$32.99/dozen **BIN 90**
- Drunken Shrimp **GF** \$38.99/dozen **BIN 50**
- Over the Border Egg Rolls \$29.99/dozen **BIN 71**
- Classic Tomato Bruschetta \$30.99/dozen **BIN 71**
- Crispy Brussels Sprouts \$27.99/order (12 servings) **BIN 72**
- Italian Sausage & Whipped Burrata Flatbread \$22.99/order (24 pieces) **BIN 41**
- Roasted Vegetable & Goat Cheese Flatbread \$22.99/order (24 pieces) **BIN 85**
- Caprese Flatbread \$20.99/order (24 pieces) **BIN 71**

## STATIONS

*Artisan Cheese & Candied Bacon*

Stracciatella **BIN 70** • 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**

*Available as a vegan station upon request.*

Polenta 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

## NAPA-STYLE WINE & CHEESE PAIRING EXPERIENCE

### ATTENDED STATION

Bring our unique Cooper's Hawk Winery & Restaurant tasting room experience into your private event. Choose the pairing recommendations made by our Master Sommelier or customize your own pairings by selecting four of your favorites from our list, including one of our Cooper's Hawk Lux or International wines.

4 Cooper's Hawk Wines + 4 Paired Cheeses

Stracciatella **BIN 70** • Herb Goat **BIN 85** • Sartori Parmesan **BIN 40** • Marinated Feta **BIN 78**  
Candied Bacon • Marinated Olives • Dried Cherries • Marcona Almonds

*Available as an addition to the Beer & Wine, Premium, and Top Shelf beverage packages*

1 HOUR \$9.99/person | ADDITIONAL HOUR \$9.99/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

<b>BIN</b>	<b>SPARKLING</b>	<b>BOTTLE</b>	<b>BIN</b>	<b>INTERNATIONAL</b>	<b>BOTTLE</b>
<b>30</b>	Cooper's Hawk Lux Sparkling	39.99	<b>41</b>	Tempranillo <i>Rioja, Spain</i>	36.99
<b>31</b>	Bubbly Rosé	30.99	<b>40</b>	Super Tuscan <i>Tuscany, Italy</i>	37.99
<b>32</b>	Prosecco <i>Veneto, Italy</i>	32.99	<b>42</b>	Shiraz <i>Barossa Valley, Australia</i>	39.99
<b>37</b>	Blanc de Blanc	28.99			
<b>36</b>	Moscato	28.99	<b>BIN</b>	<b>CAMILLE</b>	<b>BOTTLE</b>
<b>35</b>	Almond	28.99	<b>93</b>	Camille Audacious	66.99
<b>33</b>	Raspberry	28.99			
<b>50</b>	Cooper's Hawk Scarletto <i>Brachetto-Style Sweet Sparkling Red</i>	29.99		<b>BARREL RESERVE</b>	<b>750 ML CARAFE</b>
			<b>80</b>	Winemaker's Barrel Reserve	35.99
	<b>WHITE</b>	<b>BOTTLE</b>			
<b>78</b>	Sauvignon Blanc	29.99		<b>SWEET RED</b>	<b>BOTTLE</b>
<b>71</b>	Pinot Gris	28.99	<b>86</b>	Sweet Red	27.99
<b>70</b>	Unoaked Chardonnay	28.99	<b>83</b>	Romance Red	27.99
<b>79</b>	Chardonnay	29.99	<b>88</b>	Vin Chocolat Noir	26.99
<b>74</b>	Cooper's Hawk Lux Chardonnay	39.99	<b>62</b>	Vin Chocolat Almond	26.99
<b>75</b>	Cooper's Hawk White	27.99			
<b>77</b>	Riesling	29.99		<b>DESSERT</b>	<b>BOTTLE</b>
<b>73</b>	Gewürztraminer	28.99	<b>63</b>	Cooper's Hawk Lux Ice Wine (375 mL)	39.99
<b>72</b>	Moscato	28.99	<b>61</b>	Nightjar (375 mL) <i>Port-Style Wine</i>	34.99
	<b>ROSÉ</b>	<b>BOTTLE</b>			
<b>39</b>	Rosé	30.99		<b>FRUIT</b>	<b>BOTTLE</b>
				Rhubarb • Cranberry	26.99
				Blueberry • Passion Fruit	
	<b>RED</b>	<b>BOTTLE</b>			
<b>85</b>	Pinot Noir	34.99		<b>SPECIALTIES</b>	<b>PITCHER</b>
<b>87</b>	Cooper's Hawk Lux Pinot Noir	49.99		Sangria	28.99
<b>90</b>	Barbera	33.99		<i>Classic Red • White • Peach • Raspberry • Passion Fruit</i>	
<b>97</b>	Merlot	29.99			<b>BOTTLE</b>
<b>96</b>	Malbec	34.99		Cooper's Hawk Bubbly Sangria	27.99
<b>91</b>	Cooper's Hawk Red	28.99		<i>Blueberry Açai • Blood Orange Pineapple</i>	
<b>95</b>	Old Vine Zin	30.99			
<b>94</b>	Cab Zin	34.99		<b>LARGE FORMAT</b>	<b>BOTTLE</b>
<b>92</b>	Petite Sirah	30.99		<i>Check for availability.</i>	
<b>99</b>	Cabernet Sauvignon	34.99		Magnum 1.5 liter (2 standard bottles)	45.99
<b>89</b>	Cooper's Hawk Lux Cabernet Sauvignon	45.99		Double Magnum 3 liter (4 standard bottles)	89.99
<b>84</b>	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](http://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  
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

**MARYLAND**

Annapolis  
Rockville

**MICHIGAN**

Clinton Township  
Kentwood  
Troy

**MISSOURI**

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

**OHIO**

Centerville  
Cincinnati  
Columbus  
Liberty Township  
Toledo  
Orange Village

**VIRGINIA**

Ashburn  
Reston  
Richmond  
Virginia Beach

**WISCONSIN**

Brookfield

**COMING SOON**

Clive, IA  
Gilbert, AZ  
Fort Myers, FL  
Wellington, 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.