



ESQUIRE

BY COOPER'S HAWK

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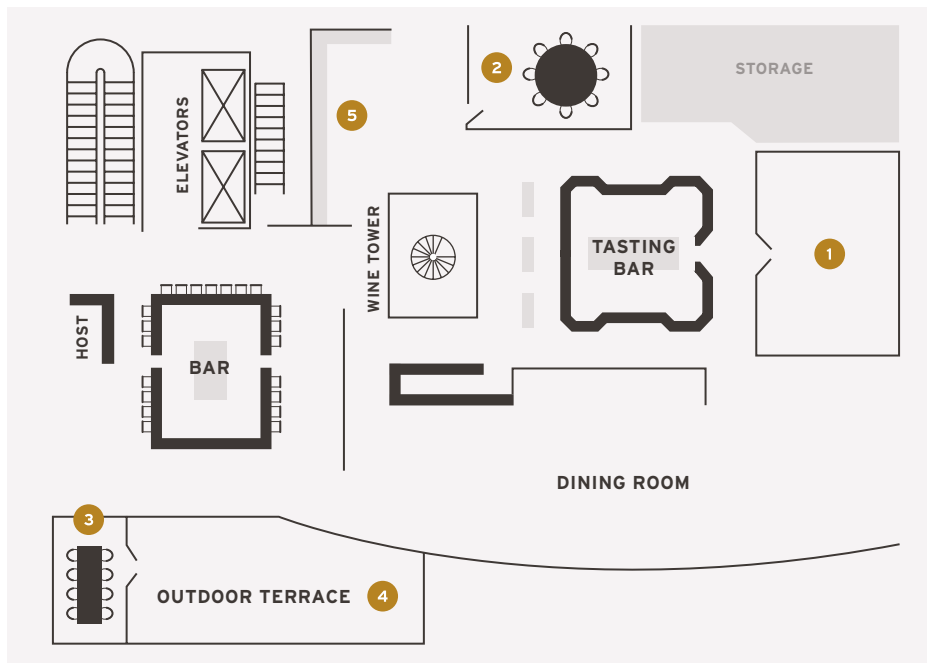
We passionately believe that food and wine hold the power to forge lasting connections, setting the table for a life well lived. We invite you to join us for an experience filled with memorable moments built upon food, wine, and friendship.

Cheers!

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

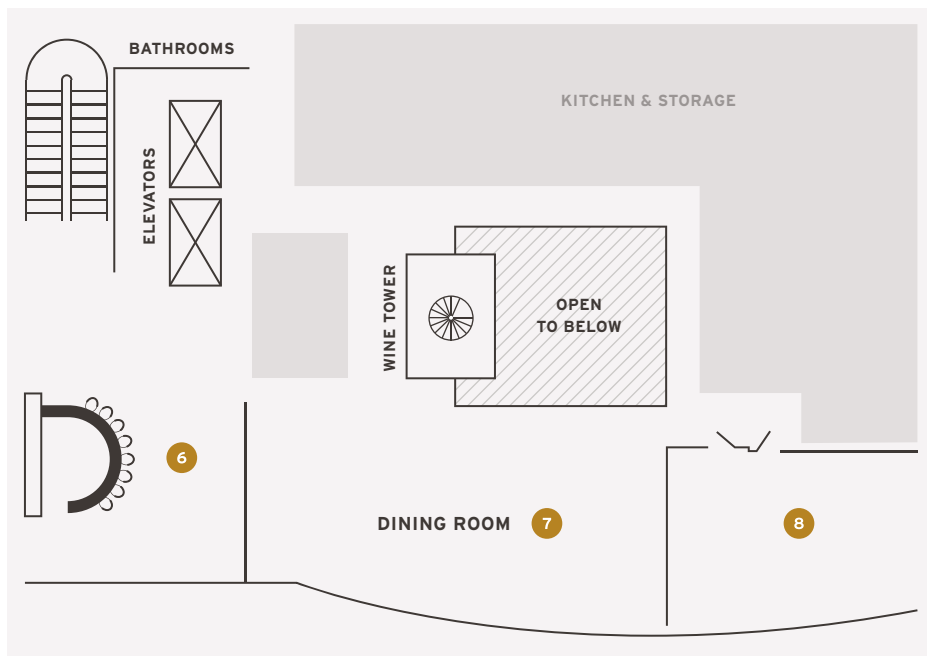
**TIM McENERY, FOUNDER & CEO
COOPER'S HAWK WINERY & RESTAURANTS**

EVENT SPACES



SECOND FLOOR

	CAPACITY	MAX SEATED	MAX RECEPTION
1	<i>The Lynfred Room</i>	30	40
2	<i>The Mondavi Room</i>	10	N/A
3	<i>The Parker Room</i>	8	N/A
4	<i>Outdoor Terrace</i>	N/A	N/A
5	<i>Tower Cove</i>	16	N/A



THIRD FLOOR

	CAPACITY	MAX SEATED	MAX RECEPTION
6	<i>The Bubble Bar</i>	N/A	N/A
7	<i>The Balcony</i>	72'	75
8	<i>The Antinori Room</i>	48'	60
	<i>Buyout of 3rd Floor</i>	120'	150

*Inquire about round tables for increased seating capacities.

AMENITIES

*Flexible Floorplans – Smart TVs – Valet Service – Coat Room –
Complimentary Seasonal Centerpieces – Preferred Vendor List Available for Floral / AV / Linens*

ESQUIRE LUNCHEON

3-COURSE PLATED LUNCH

Available for Private Events ending by 2:30pm

49/person

Elevate to a Wine Pairing Experience

For the full Esquire experience, elevate your luncheon to include wine pairings with each course. Follow the recommendations made by our Master Sommelier, listed next to each item, or customize your own. Pairing options are listed on the Pairings List. Choose two Cooper's Hawk exclusive wines and one wine from our International collection to complete your dining experience.

+20/person

FIRST COURSE

Host to preselect one.

Esquire Baby Wedge GF 01

Lobster & Crab Bisque GF 02

Asparagus Soup GF V 01

SECOND COURSE

Host to preselect three options for Guests to make selection at the event.

CHICKEN

Chicken Piccata GF 02

Napa Salad GF 01

Frico Salad GF 02

BEEF UPGRADE

Esquire Prime

Filet Mignon, 6 oz* GF 05

+10/person

PASTA

Three Finger Cavatelli V 03

THIRD COURSE

Host to preselect one.

Key Lime Pie

Suggested Pairing:

COOPER'S HAWK LUX ICE WINE

Seven-Layer Chocolate Cake

Suggested Pairing:

COOPER'S HAWK NIGHTJAR

Coffee, hot tea, iced tea, and soft drinks included in all packages. Menu items and prices subject to change.

V vegetarian upon request | GF gluten-free upon request

ESQUIRE CLASSIC DINNER

4-COURSE DINING EXPERIENCE

Available for Lunch and Dinner

79/person

Elevate to a Wine Pairing Experience

For the full Esquire experience, elevate your four course dinner to include wine pairings with each course. Follow the recommendations made by our Master Sommelier, listed next to each item, or customize your own. Pairing options are listed on the Pairings List. Choose two Cooper's Hawk exclusive wines and up to two wines from our International collection to complete your dining experience.

+25/person

— Cooper's Hawk Lux Sparkling Wine Greet Included —

FIRST COURSE

Host to preselect one.

Lobster & Crab Bisque GF 02

Asparagus Soup GF V 01

SECOND COURSE

Host to preselect one.

Esquire Baby Wedge GF 02

Little Gem Caesar GF 01

THIRD COURSE

Host to preselect three options for Guests to make selection at the event.

BEEF

Braised Short Rib GF 04

Esquire Prime

*Filet Mignon**, 8 oz GF 05

CHICKEN

Chicken Piccata GF 02

SEAFOOD

Roasted Loch Duart Salmon GF 02

PASTA

Three Finger Cavatelli V 03

FOURTH COURSE

Host to preselect one.

Key Lime Pie

Suggested Pairing:

COOPER'S HAWK LUX ICE WINE

Seven-Layer Chocolate Cake

Suggested Pairing:

COOPER'S HAWK NIGHTJAR

Coffee, hot tea, iced tea, and soft drinks included in all packages. Menu items and prices subject to change.

V vegetarian upon request | GF gluten-free upon request

ESQUIRE SIGNATURE DINNER

5-COURSE DINING EXPERIENCE

Available for Lunch and Dinner

99/person

Elevate to a Wine Pairing Experience

For the full Esquire experience, elevate your five course dinner to include wine pairings with each course. Follow the recommendations made by our Master Sommelier, listed next to each item, or customize your own. Pairing options are listed on the Pairings List. Choose three Cooper's Hawk exclusive wines and up to two wines from our International collection to complete your dining experience.

+30/person

— *Cooper's Hawk Lux Sparkling Wine Greet Included* —

FIRST COURSE

Visiting Chef Featured Amuse

An amuse-bouche single bite-sized hors d'oeuvre to delight your Guests, inspired by our current Visiting Chef's menu.

Suggested Pairing: **COOPER'S HAWK LUX SPARKLING**

SECOND COURSE

Host to preselect one.

Lobster & Crab Bisque **GF 02**

Asparagus Soup **GF V 01**

THIRD COURSE

Host to preselect one.

Esquire Baby Wedge **GF 02**

Little Gem Caesar **GF 01**

FOURTH COURSE

Host to preselect three options for Guests to make selection at the event.

BEEF

Esquire Prime

Filet Mignon, 8 oz* **GF 05**

SEAFOOD

Roasted Loch Duart

Salmon **GF 02**

BEEF/SEAFOOD UPGRADE

*Surf & Turf** **05**

6 oz. center-cut filet, colossal
bacon-wrapped shrimp, whipped
root veg, asparagus, steak jus

+5/person

CHICKEN

Chicken Piccata **GF 02**

PASTA

Three Finger Cavatelli **V 03**

Short Rib Risotto **V 04**

FIFTH COURSE

Host to preselect one.

Key Lime Pie

Suggested Pairing:

COOPER'S HAWK LUX ICE WINE

Seven-Layer Chocolate Cake

Suggested Pairing:

COOPER'S HAWK NIGHTJAR

Coffee, hot tea, iced tea, and soft drinks included in all packages. Menu items and prices subject to change.

v vegetarian upon request | **GF** gluten-free upon request

RECEPTION PACKAGES

PASSED OR STATIONED APPETIZERS

12 piece minimum

Classic Tomato Bruschetta **v** 3/piece

White Bean Hummus **GF v** 3/piece

Truffle Arancini **v** 3/piece

Esquire Prime Meatballs 3/piece

Spinach Stuffed Mushrooms **GF v** 3/piece

Chicken Potstickers 3/piece

Double Fried Chicken Wings 4/piece

*Ahi Tuna Tartare** 5/piece

Korean Fried Chicken (KFC) 5/piece

Colossal Shrimp **GF** 7/piece

Prime Rib Sliders 8/piece

Petite Maine Lobster Rolls 9/piece

CHEESE COURSE

Our cheese course is available as an add-on to our lunch or dinner private event menus, served as the first course or with the main course.

Includes | Buttermilk Blue Cheese, Upland Reserve Alpine Cheese, Widmer's Aged Cheddar, Apple Slices, Strawberry, Blackberry

+5/person

ARTISAN CHEESE & CHARCUTERIE STATION

12 person minimum

18/person

Widmer's Aged Cheddar Cheese, Buttermilk Blue Cheese, Upland Reserve Alpine Cheese, Laura Chenel Goat Cheese, La Quercia Prosciutto, Black Truffle and Porcini Rubbed Bresaola, Smoking Goose Spicy Coppa, Citrus-Roasted Asparagus, Pickled Baby Carrots, Roasted Grape Jam, and Herbed Ciabatta Crostini

Add seasonal fruit +2/person

Available gluten-free upon request.

HOUSE-MADE TRUFFLE BOXES

A Gift for Your Guests to Take Home

Chocolate, White Chocolate, Seasonal, or Assorted Truffles

Box of 4: 12 | Box of 6: 18



v vegetarian upon request | **GF** gluten-free 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 four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

BEVERAGE PACKAGES

All beverage packages include coffee, tea, and soda.
All liquor inclusion beverage packages come with basic mixers and classic cocktails.
Sommeliers available to present wines upon request.

Sparkling Wine Greet

Begin your event with a Cooper's Hawk sparkling wine greeting to welcome your guests as they enter the room.

Upgraded sparkling wines and champagnes available. Inquire for pricing.

6/person

BEER & WINE

4 Cooper's Hawk Wines + Imported and Domestic Beers

Select any four wines from our list, including one of our Cooper's Hawk Lux or International wines.

3 HOURS 30/person | 4 HOURS 38/person | ADDITIONAL 30 MINUTES +4/person

PREMIUM

4 Cooper's Hawk Wines + Imported and Domestic Beers + Premium Brand Liquor

Select any four wines from our list, including one of our Cooper's Hawk Lux or International wines.

3 HOURS 38/person | 4 HOURS 48/person | ADDITIONAL 30 MINUTES +5/person

TOP SHELF

4 Cooper's Hawk Wines + Imported and Domestic Beers + Top Shelf Brand Liquor + House Signature Cocktails

Select any four wines from our list, including one of our Cooper's Hawk Lux or International wines.

3 HOURS 48/person | 4 HOURS 58/person | ADDITIONAL 30 MINUTES +5/person

BASED ON CONSUMPTION

Based on consumption bar always available. All alcoholic and non-alcoholic drinks will be charged on consumption and total presented 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 event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

CUSTOM WINE PACKAGES

Allow our Sommelier to create an unforgettable night by customizing your wine package using our World of Wine domestic and international wine list.
Please inquire for details.

ADD-ON BEVERAGE EXPERIENCES

Available as additions to any per person beverage package selection.

NAPA-STYLE WINE & CHEESE PAIRING EXPERIENCE

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

4 Cooper's Hawk Wines + 4 Paired Cheeses

Widmer's Aged Cheddar

Suggested Pairing:
**COOPER'S HAWK LUX
CABERNET SAUVIGNON**

Buttermilk Blue

Suggested Pairing:
**COOPER'S HAWK LUX
ICE WINE**

Upland Reserve Alpine

Suggested Pairing:
**COOPER'S HAWK
PINOT NOIR**

Laura Chenel Goat

Suggested Pairing:
**COOPER'S HAWK
SAUVIGNON BLANC**

Accompaniments: Citrus-Roasted Asparagus, Pickled Baby Carrots, Roasted Grape Jam, Herbed Ciabatta Crostini

1 HOUR +10/person | ADDITIONAL HOUR +10/person

Available as an add-on to the Beer & Wine, Premium, and Top Shelf beverage packages.



GREET STATIONS

CHAMPAGNE SKIRT GREETER or CHAMPAGNE GUN SERVICE

Welcome guests upon arrival with champagne or sparkling wine served by either our champagne skirt greeter or champagne gun server.

Based on consumption + 120/hour



SIGNATURE STATION

VCANTER SERVICE

Our VCANTER station holds 3-to-9-liter bottles and assists with pouring and decanting. Invite your guests to sign the bottle throughout the evening and take it home with you as a souvenir from your event with us!

Based on consumption per large format bottle + 120/hour

WINE PAIRING LIST

Please note wine list and availability changes often. Please contact our events team for our current offerings.

01: LIGHT & BRIGHT

DOMAINE LA MAISON, *Crémant de Bourgogne Rosé*, France NV

COOPER'S HAWK, *Rosé*, Washington NV

MESH & BONE, *Pamplemousse Cidre Rosé*, Brittany, France NV

02: LUSCIOUS & CREAMY

ZLATAN OTOK, *Pošip Vrhunsko Vino*, Dalmatia, Croatia 2019

STAGS' LEAP, *Viognier*, Napa 2018

COOPER'S HAWK, *Cooper's Hawk Lux Chardonnay*, California NV

03: LIGHT, FRESH RED

DONNAFUGATA, *Floramundi*, Cerasuolo di Vittoria, Sicily 2019

KOBAL, *Blaufränkisch*, Štajerska, Slovenia 2018

COOPER'S HAWK, *Cooper's Hawk Lux Pinot Noir*, Central Coast NV

04: LEATHER & EARTH

COOPER'S HAWK, *Super Tuscan*, Tuscany NV

CHÂTEAU COUTET, *Saint-Émilion Grand Cru*, Bordeaux 2019

LOS BUJEOS, *A Pasos*, Sierras de Málaga, Andalucía 2015

05: FLASH & FLAIR

COOPER'S HAWK, *Cooper's Hawk Lux Meritage*, California NV

MICHAEL MONDAVI EMBLEM, *Cabernet Sauvignon*, Napa 2018

OPUS ONE, *Red Blend*, Napa 2014

COOPER'S HAWK WINE LIST

SPARKLING

	BOTTLE
<i>Cooper's Hawk Lux Sparkling</i>	45
<i>Bubbly Rosé</i>	34
<i>Prosecco</i>	36
<i>Blanc de Blanc</i>	32
<i>Moscato</i>	32
<i>Almond</i>	32
<i>Raspberry</i>	32
<i>Cooper's Hawk Scarletto</i>	34

WHITE

	BOTTLE
<i>Sauvignon Blanc</i>	35
<i>Pinot Gris</i>	34
<i>Unoaked Chardonnay</i>	34
<i>Chardonnay</i>	35
<i>Cooper's Hawk Lux Chardonnay</i>	45
<i>Cooper's Hawk White</i>	32
<i>Riesling</i>	35
<i>Gewürztraminer</i>	34
<i>Moscato</i>	34

ROSÉ

	BOTTLE
<i>Rosé</i>	36

RED

	BOTTLE
<i>Pinot Noir</i>	39
<i>Cooper's Hawk Lux Pinot Noir</i>	55
<i>Barbera</i>	39
<i>Merlot</i>	35
<i>Malbec</i>	39
<i>Cooper's Hawk Red</i>	33
<i>Old Vine Zin</i>	35
<i>Cab Zin</i>	39
<i>Petite Sirah</i>	35

RED Continued

	BOTTLE
<i>Camille Fierce</i> by Master Sommelier Emily Wines	72
<i>Cabernet Sauvignon</i>	39
<i>Cooper's Hawk Lux Cabernet Sauvignon</i>	51
<i>Cooper's Hawk Lux Meritage</i>	55

INTERNATIONAL

	BOTTLE
<i>Tempranillo</i> Rioja, Spain	42
<i>Super Tuscan</i> Tuscany, Italy	42
<i>Shiraz</i> Barossa Valley, Australia	45

SWEET RED

	BOTTLE
<i>Sweet Red</i>	32
<i>Romance Red</i>	32
<i>Vin Chocolat Noir</i>	32
<i>Vin Chocolat Almond</i>	32

DESSERT

	BOTTLE
<i>Cooper's Hawk Lux Ice Wine</i> (375 mL)	45
<i>Nightjar</i> (375 mL) Port-Style Wine	38

FRUIT

	BOTTLE
<i>Rhubarb • Cranberry • Blueberry • Passion Fruit</i>	32

SPECIALTIES

	BOTTLE
<i>Blueberry Açaí Bubbly Sangria</i>	33
<i>Blood Orange Pineapple Bubbly Sangria</i>	33
<i>Pear Hard Seltzer</i>	31
<i>Meyer Lemon Hard Seltzer</i>	31

Please ask to see our World of Wine domestic and international wine list.