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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".

**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.

**\$26.99/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 76**

Plain Ol' House Salad **GF BIN 78**

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\* **+\$7 BIN 80**

### 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 61**

S'more Budino **GF BIN 61**

Assorted Dessert Platter **BIN 61**

Individually sized Key Lime Pie, Salted Caramel  
Crème Brûlée, and assorted house-made truffles

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.

**\$64.99/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 76**

Crab & Lobster Bisque **BIN 74**

## SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF BIN 78**

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 & PORK

Red Wine Braised Short Ribs **BIN 82**

Bourbon Lacquered BBQ Pork Chop **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**

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 61**

S'more Budino **GF BIN 61**

Assorted Dessert Platter **BIN 61**

Individually sized Key Lime Pie, Salted Caramel Crème Brûlée, and assorted house-made truffles

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 76**

Crab & Lobster Bisque **BIN 74**

## SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF BIN 78**

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 & PORK

Red Wine Braised Short Ribs **BIN 82**

Bourbon Lacquered BBQ Pork Chop **BIN 95**

### 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**

### 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**

## 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 61**

S'more Budino **GF BIN 61**

Assorted Dessert Platter **BIN 61**

Individually sized Key Lime Pie, Salted Caramel Crème Brûlée, and assorted house-made truffles

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.

**\$41.99/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.

Crab & Lobster Bisque **BIN 74**

Tortilla Soup **BIN 76**

## SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **GF BIN 78**

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 61**

S'more Budino **GF BIN 61**

Assorted Dessert Platter **BIN 61**

Individually-sized Key Lime Pie, Salted Caramel Crème Brûlée, and house-made chocolate truffles

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*

- Asian Ahi Tuna Sashimi\* \$22.99/dozen **BIN 75**  
Chicken Potstickers \$21.99/dozen **BIN 73**  
House-Made Meatballs \$31.99/dozen **BIN 90**  
Drunken Shrimp **GF** \$35.99/dozen **BIN 50**  
Over the Border Egg Rolls \$27.99/dozen **BIN 71**  
Classic Tomato Bruschetta \$29.99/dozen **BIN 71**  
Crispy Brussels Sprouts \$25.99/order (12 servings) **BIN 72**  
Italian Sausage & Whipped Ricotta  
Flatbread \$21.99/order (24 pieces) **BIN 41**  
Roasted Vegetable & Goat Cheese  
Flatbread \$21.99/order (24 pieces) **BIN 85**  
Carne Asada Flatbread \$25.99/order (24 pieces) **BIN 40**  
Caprese Flatbread \$19.99/order (24 pieces) **BIN 71**

## STATIONS

### *Artisan Cheese & Candied Bacon*

- Stracciatella **BIN 76** • 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**

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

## 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.

\*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.

## KIDS MENU

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

### ENTRÉES

*Served with fresh fruit and choice of one additional side:*

Mary's Potatoes, French Fries, Asian Slaw,  
or Grilled Broccoli.

Hamburger/Cheeseburger **GF** \$9.99

Flatbread Cheese Pizza \$7.99

Chicken Potstickers \$9.99

Chicken Tenders \$9.99

Grilled Cheese \$7.99

Junior Filet Medallions **GF** \$16.99

Soy Ginger Glazed Atlantic Salmon \$16.99

Parmesan Chicken with  
Angel Hair Marinara^ **GF** \$8.99

^This entrée is served with fresh fruit only.

### DESSERT

Scoop of Vanilla Ice Cream \$1.99

## HOUSE-MADE TRUFFLE BOXES

### *A Gift for Your Guests to Take Home*

Chocolate, white chocolate, seasonal, or assorted truffles

Box of 4 \$11.99 | Box of 6 \$17.99

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.



# BEVERAGE PACKAGES

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## TOP SHELF

Any Cooper's Hawk Wine by the Glass + Imported and Domestic Beers  
+ Top Shelf Brand Mixed Drinks + Cooper's Hawk Specialty Cocktails

3 HOURS \$39.99/person

## PREMIUM

Any Cooper's Hawk Wine by the Glass + Imported and Domestic Beers  
+ Premium Brand Mixed Drinks + Cooper's Hawk Specialty Cocktails

3 HOURS \$34.99/person

## BEER & WINE

Any Cooper's Hawk Wine by the Glass + 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	37.99	41	Tempranillo <i>Rioja, Spain</i>	33.99
31	Bubbly Rosé	25.99	40	Super Tuscan <i>Tuscany, Italy</i>	32.99
32	Prosecco	27.99	42	Shiraz <i>Barossa Valley, Australia</i>	38.99
37	Blanc de Blanc	23.99			
36	Moscato	23.99			
35	Almond	23.99			
33	Raspberry	23.99			
50	Scarletto <i>Brachetto-Style Sparkling Red</i>	24.99			
WHITE		BOTTLE	BARREL RESERVE		750 ML CARAFE
78	Sauvignon Blanc	27.99	80	Winemaker's Barrel Reserve	33.99
71	Pinot Gris	25.99			
70	Unoaked Chardonnay	25.99			
79	Chardonnay	25.99			
74	Cooper's Hawk Lux Chardonnay	37.99			
76	Viognier	25.99			
75	Cooper's Hawk White	22.99			
77	Riesling	26.99			
73	Gewürztraminer	25.99			
72	Moscato	26.99			
ROSÉ		BOTTLE	SWEET RED		BOTTLE
39	Rosé	30.99	86	Sweet Red	22.99
			83	Romance Red	22.99
			88	Vin Chocolat Noir	22.99
			62	Vin Chocolat Almond	22.99
RED		BOTTLE	DESSERT		BOTTLE
85	Pinot Noir	30.99	63	Cooper's Hawk Lux Ice Wine (375 mL)	37.99
87	Cooper's Hawk Lux Pinot Noir	47.99	61	Nightjar (375 mL) <i>Port-Style Wine</i>	27.99
90	Barbera	30.99			
97	Merlot	26.99			
96	Malbec	30.99			
91	Cooper's Hawk Red	23.99			
95	Old Vine Zin	27.99			
94	Cab Zin	30.99			
92	Petite Sirah	26.99			
81	Camille Proud	64.99			
99	Cabernet Sauvignon	30.99			
89	Cooper's Hawk Lux Cabernet Sauvignon	43.99			
84	Cooper's Hawk Lux Meritage	47.99			
			FRUIT		BOTTLE
				Rhubarb • Cranberry • Raspberry	22.99
				Blueberry • Passion Fruit	
			SPECIALTIES		PITCHER
				Sangria	23.99
				<i>Classic Red • White • Peach • Raspberry • Passion Fruit</i>	
					BOTTLE
				Cooper's Hawk Bubbly Sangria	24.99
				<i>Blueberry Açaí • Blood Orange Pineapple</i>	
			LARGE FORMAT		BOTTLE
				<i>Check for availability.</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



## 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  
Chicago  
Downers Grove  
Morton Grove  
Naperville  
New Lenox  
Oak Lawn  
Oak Park  
Orland Park  
South Barrington  
Springfield  
St. Charles  
Wheeling

### INDIANA

Indianapolis  
Merrillville

### MARYLAND

Annapolis  
Rockville

### MICHIGAN

Clinton Township  
Kentwood  
Troy

### MISSOURI

Kansas City  
Town & Country

### OHIO

Centerville  
Cincinnati  
Columbus  
Liberty Township  
Orange Village

### VIRGINIA

Ashburn  
Reston  
Richmond  
Virginia Beach

### WISCONSIN

Brookfield

### COMING SOON

Toledo, OH  
Avon, IN

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.