





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 88**

S'more Budino **GF BIN 62**

Assorted Dessert Platter **BIN 61**

Select two:

Individually sized Key Lime Pie,
Salted Caramel Crème Brûlée, Cooper's Hawk
Chocolate Cake, or S'more Budino.
Served with 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 **GF 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 Chops **BIN 93**

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 88**

S'more Budino **GF BIN 62**

Assorted Dessert Platter **BIN 61**

Select two:

Individually sized Key Lime Pie,
Salted Caramel Crème Brûlée, Cooper's Hawk
Chocolate Cake, or S'more Budino.
Served with 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 Chops **BIN 93**

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

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**

Select two:

Individually sized Key Lime Pie,
Salted Caramel Crème Brûlée, Cooper's Hawk
Chocolate Cake, or S'more Budino.
Served with 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 88**

S'more Budino **GF BIN 62**

Assorted Dessert Platter **BIN 61**

Select two:

Individually sized Key Lime Pie,
Salted Caramel Crème Brûlée, Cooper's Hawk
Chocolate Cake, or S'more Budino.
Served with 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.

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 Burrata
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

*Combine this with our Napa-Style Wine Tasting Station
for our full wine and cheese pairing experience.*

\$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

*These entrées are 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

Junior Filet Medallions **GF** \$16.99

Soy Ginger Glazed Atlantic Salmon \$16.99

These entrées are served with a side of fresh fruit.

Keaton's Spaghetti &

House-Made Meatballs \$9.99

Parmesan Chicken with

Angel Hair Marinara **GF** \$8.99

DESSERT

Scoop of Vanilla Ice Cream \$2.99

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

NAPA-STYLE WINE TASTING

Bring the unique Cooper's Hawk Napa-style tasting room experience into your private event by selecting any four of our Cooper's Hawk exclusive wines to be served at a private tasting station during your event.

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

Combine this with our Artisan Cheese & Candied Bacon Station for our full wine and cheese pairing experience.

1 HOUR TASTING STATION \$19.99/person

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

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.

COOPER'S HAWK

HANDCRAFTED WINE

SPARKLING			INTERNATIONAL		
BIN		BOTTLE	BIN		BOTTLE
30	Cooper's Hawk Lux Sparkling	37.99	41	Tempranillo <i>Rioja, Spain</i>	34.99
31	Bubbly Rosé	26.99	40	Super Tuscan <i>Tuscany, Italy</i>	34.99
32	Prosecco	28.99	42	Shiraz <i>Barossa Valley, Australia</i>	37.99
37	Blanc de Blanc	24.99			
36	Moscato	24.99	CAMILLE		
35	Almond	24.99	82	Camille Proud	64.99
33	Raspberry	24.99	93	Camille Fierce	64.99
50	Cooper's Hawk Scarletto <i>Sweet Sparkling Red</i>	26.99			
WHITE			BARREL RESERVE		
		BOTTLE			750 ML CARAFE
78	Sauvignon Blanc	27.99	80	Winemaker's Barrel Reserve	33.99
71	Pinot Gris	26.99			
70	Unoaked Chardonnay	26.99	SWEET RED		
79	Chardonnay	27.99	86	Sweet Red	24.99
74	Cooper's Hawk Lux Chardonnay	37.99	83	Romance Red	24.99
76	Viognier	26.99	88	Vin Chocolat Noir	24.99
75	Cooper's Hawk White	24.99	62	Vin Chocolat Almond	24.99
77	Riesling	27.99			
73	Gewürztraminer	26.99	DESSERT		
72	Moscato	26.99	63	Cooper's Hawk Lux Ice Wine (375 mL)	37.99
			61	Nightjar (375 mL) <i>Port-Style Wine</i>	30.99
ROSÉ			FRUIT		
		BOTTLE			BOTTLE
39	Rosé	28.99		Rhubarb • Cranberry • Raspberry	24.99
				Blueberry • Passion Fruit	
RED			SPECIALTIES		
		BOTTLE			PITCHER
85	Pinot Noir	31.99		Sangria	25.99
87	Cooper's Hawk Lux Pinot Noir	47.99		<i>Classic Red • White • Peach • Raspberry • Passion Fruit</i>	
90	Barbera	31.99			
97	Merlot	27.99		Cooper's Hawk Bubbly Sangria	25.99
96	Malbec	31.99		<i>Blueberry Açaí • Blood Orange Pineapple</i>	
91	Cooper's Hawk Red	25.99			
95	Old Vine Zin	27.99	LARGE FORMAT		
94	Cab Zin	31.99		<i>Check for availability.</i>	BOTTLE
92	Petite Sirah	27.99		Magnum 1.5 liter (2 standard bottles)	45.99
99	Cabernet Sauvignon	31.99		Double Magnum 3 liter (4 standard bottles)	89.99
89	Cooper's Hawk Lux Cabernet Sauvignon	43.99		Imperial 6 liter (8 standard bottles)	179.99
84	Cooper's Hawk Lux Meritage	47.99		Salmanazar 9 liter (12 standard bottles)	274.99



VISIT US AT OUR OTHER LOCATIONS

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

Avon, IN
Toledo, OH

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.