



ESQUIRE CHICAGO



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!

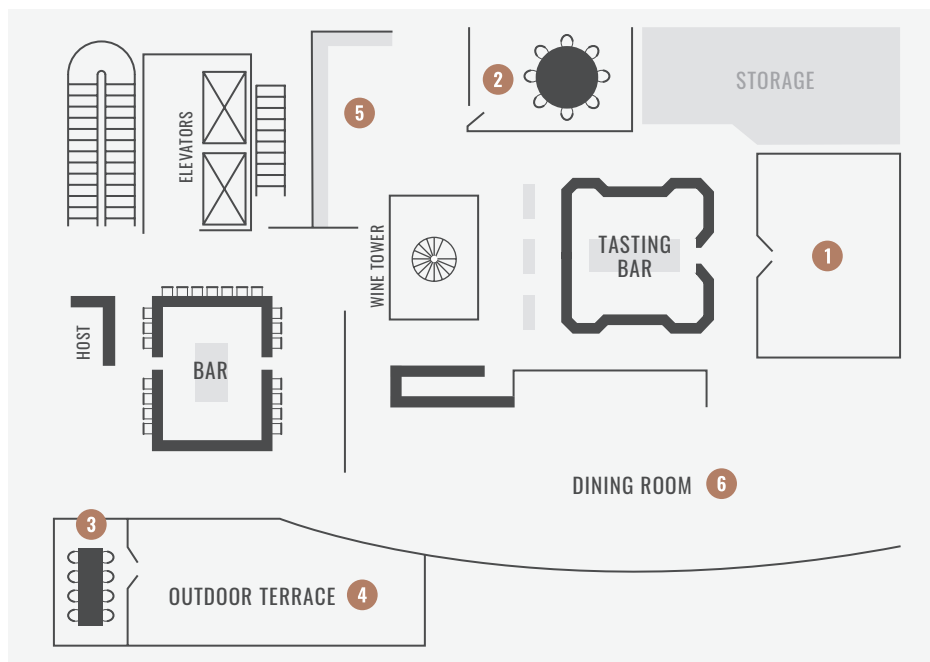
A handwritten signature in black ink that reads "Tim McEnery".

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

*Handcrafted wine.
Modern scratch-kitchen dining.*



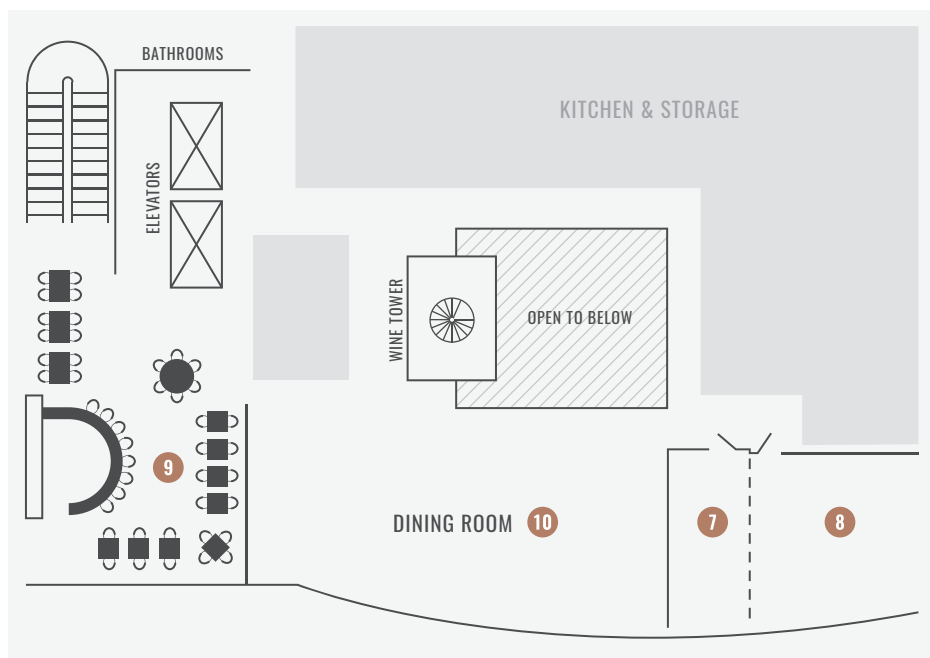
EVENT SPACES



SECOND FLOOR

CAPACITY	MAX SEATED	MAX RECEPTION
1 The Lynfred Room	36	40
2 The Mondavi Room	12	N/A
3 The Boisset Room*	8	15
4 Outdoor Terrace	18	25
5 Wine Tower Alcove	16	25
6 Dining Room	168	N/A
Buyout of 2nd Floor	230	250

*Can be combined with Outdoor Terrace



THIRD FLOOR

CAPACITY	MAX SEATED	MAX RECEPTION
7 The Rothschild Room	18	20
8 The Antinori Room*	48	60
9 Upstairs Bar	36	75
10 Dining Room**	100	125
Buyout of 3rd Floor	150	200

*Can be combined with Rothschild Room

**Includes Rothschild and Antinori Rooms

Full Restaurant Buyout
MAX SEATED 380 | MAX RECEPTION 450

AMENITIES

Smart TVs — Valet Service — Coat Room — Preferred Vendor List Available for Floral / AV / Linens

LUNCH GROUP SHARING MENU

Available for Private Events starting between 11 a.m. and 2 p.m.

Our group sharing menus ensure that every guest gets to enjoy a selection of our signature dishes, portioned appropriately for the number of guests in your group.

\$32.99/person

Available plated upon request: \$36.99/person

Elevate to a Wine Pairing Experience

For the full Cooper's Hawk Winery & Restaurant experience, upgrade your 3-course lunch to include wine pairings. Follow the recommendations made by our Master Sommelier, 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 | 4-course pairing +\$3/person

FIRST COURSE

Select one for the table. Select both soup and salad +\$3/person (*served as separate courses*).

Plain Ol' House Salad **BIN 78**

Shaved Brussels Sprouts Salad **BIN 78**

Caesar Salad **BIN 70**
Our pesto contains walnuts.

Tortilla Soup **BIN 76**

Crab & Lobster Bisque **BIN 74**

SECOND COURSE

Select two entrées for the table. Select three for the table +\$5/person.

Group sharing menu entrées served with Seasonal Vegetable and Mary's Potatoes.

BEEF & PORK

Crispy Asian Pork **BIN 81**

Filet Medallions **GF +\$5 BIN 89**

Red Wine Braised Short Ribs **BIN 94**

SEAFOOD

Soy Ginger Atlantic Salmon **BIN 50**

Potato-Crusted Scallops **GF BIN 74**

RISOTTO & PASTA

Gnocchi with Roasted Butternut Squash **V BIN 85**

Keaton's Spaghetti & House-Made Meatballs **BIN 91**

Braised Short Rib Risotto **GF BIN 42**

CHICKEN

Dana's Parmesan-Crusted Chicken **BIN 79**

Ellie's Chicken Piccata **BIN 71**

THIRD COURSE

Select one dessert for the table (*individual portions*). All desserts are served with a chocolate-covered strawberry.

Key Lime Pie **BIN 35**

Lemon Ice Wine Cheesecake **BIN 63**
Adults 21 and older only, please.

Salted Caramel Crème Brûlée **BIN 63**

Assorted Dessert Platter **BIN 61**

Cooper's Hawk Chocolate Cake **BIN 61**

Offer your guests our group sharing experience for dessert with an assortment of handmade cheesecake lollipops, house-made truffles **GF**, and chocolate-covered strawberries **GF**.

S'more Budino **BIN 61**

4-piece Cooper's Hawk House-Made Truffle Boxes

A gift for your guests to take home. **+\$6/person**

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

Gluten-free, vegan, and allergy-friendly options are always available.

DINNER GROUP SHARING MENU

Our group sharing menus ensure that every guest gets to enjoy a selection of our signature dishes, portioned appropriately for the number of guests in your group.

\$44.99/person

Elevate to a Wine Pairing Experience

For the full Cooper's Hawk Winery & Restaurant experience, upgrade your 4-course dinner to include wine pairings. Follow the recommendations made by our Master Sommelier, 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

Select one, served as individual portions.

Crab & Lobster Bisque **BIN 74**

Tortilla Soup **BIN 76**

SECOND COURSE

Select one for the table.

Plain Ol' House Salad **BIN 78**

Chopped Wedge Salad **BIN 31**

Caesar Salad **BIN 70**
Our pesto contains walnuts.

Shaved Brussels Sprouts Salad **BIN 78**

THIRD COURSE

Select two entrées for the table. Select three for the table **+\$5/person**. Entrées served with Seasonal Vegetable and Mary's Potatoes.

BEEF & PORK

Bourbon Lacquered BBQ Pork Chop **BIN 81**

Filet Medallions **GF** **+\$8** **BIN 89**

Red Wine Braised Short Ribs **BIN 94**

SEAFOOD

Soy Ginger Atlantic Salmon **BIN 50**

Blackened Ahi Tuna **BIN 77**

Potato-Crusted Scallops **GF** **BIN 74**

CHICKEN

Dana's Parmesan-Crusted Chicken **BIN 79**

Chicken Madeira **BIN 90**

RISOTTO & PASTA

Gnocchi with Roasted Butternut Squash **V** **BIN 85**

Country Rigatoni & Italian Sausage **BIN 87**

Braised Short Rib Risotto **GF** **BIN 42**

FOURTH COURSE

Select one dessert for the table (*individual portions*). All desserts are served with a chocolate-covered strawberry.

Key Lime Pie **BIN 35**

Salted Caramel Crème Brûlée **BIN 63**

Cooper's Hawk Chocolate Cake **BIN 61**

S'more Budino **BIN 61**

Lemon Ice Wine Cheesecake **BIN 63**

Adults 21 and older only, please.

Assorted Dessert Platter **BIN 61**

Offer your guests our group sharing experience for dessert with an assortment of handmade cheesecake lollipops, house-made truffles **GF**, and chocolate-covered strawberries **GF**.

4-piece Cooper's Hawk House-Made Truffle Boxes

A gift for your guests to take home. **+\$6/person**

Coffee, hot tea, iced tea, and soft drinks included in all packages. Menu items and prices subject to change.
Gluten-free, vegan, and allergy-friendly options are always available.

PLATED DINNER MENU

The classic Cooper's Hawk dining experience, featuring a 4-course seated dinner.

\$54.99/person

Elevate to a Wine Pairing Experience

For the full Cooper's Hawk Winery & Restaurant experience, upgrade your 4-course dinner to include wine pairings. Follow the recommendations made by our Master Sommelier, 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 **BIN 76**

Crab & Lobster Bisque **BIN 74**

SECOND COURSE

Host to preselect one.

Plain Ol' House Salad **BIN 78**

Chopped Wedge Salad **BIN 31**

Caesar Salad **BIN 70**
Our pesto contains walnuts.

Shaved Brussels Sprouts Salad **BIN 78**

THIRD COURSE

Host to preselect two options for guests to order at the event. Select three options **+\$5/person**.

BEEF & PORK

Bourbon Lacquered BBQ Pork Chop **BIN 81**

Red Wine Braised Short Ribs **BIN 94**

8 oz. Filet Mignon **BIN 89**

Pistachio-Crusted Australian

Rack of Lamb **+\$5 BIN 74**

SEAFOOD

Soy Ginger Atlantic Salmon **BIN 50**

Blackened Ahi Tuna **BIN 77**

Potato-Crusted Scallops **GF BIN 74**

Miso-Glazed Chilean Sea Bass **+\$5 BIN 77**

SURF & TURF

Filet Medallions &

Potato-Crusted Scallops **GF BIN 89**

Dana's Parmesan-Crusted Chicken

& Soy Ginger Atlantic Salmon **BIN 74**

CHICKEN

Dana's Parmesan-Crusted Chicken **BIN 79**

Chicken Madeira **BIN 90**

RISOTTO & PASTA

Gnocchi with Roasted Butternut Squash **V BIN 85**

Country Rigatoni & Italian Sausage **BIN 87**

Braised Short Rib Risotto **GF BIN 42**

FOURTH COURSE

Host to preselect one. All desserts are served with a chocolate-covered strawberry.

Key Lime Pie **BIN 35**

Salted Caramel Crème Brûlée **BIN 63**

Cooper's Hawk Chocolate Cake **BIN 61**

S'more Budino **BIN 61**

Lemon Ice Wine Cheesecake **BIN 63**

Adults 21 and older only, please.

Assorted Dessert Platter **BIN 61**

Offer your guests our group sharing experience for dessert with an assortment of handmade cheesecake lollipops, house-made truffles **GF**, and chocolate-covered strawberries **GF**.

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

Gluten-free, vegan, and allergy-friendly options are always available.

TRIBUTE TO THE WORLD OF WINE

OPTION 1

COOPER'S HAWK WINE

\$109/person

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Greet

Cooper's Hawk
Blanc de Blanc

OPTION 2

THE WORLD OF WINE

\$149/person

.....

Greet

Cooper's Hawk Prosecco
ITALY

A SIGNATURE 5-COURSE WINE PAIRING DINNER

*Created by Chef Matt McMillin
& Master Sommelier Emily Wines*

01

MIDWEST

Stracciatella, Candied Bacon, Fig Jam,
Honeycomb, Toasted Sourdough

Black Star Farms,
'Arcturos' Riesling
MICHIGAN 2015

02

SPAIN

Wild Alaskan King Crab, Spanish Chorizo,
Citrus-Marcona Vinaigrette, Lemon Crumbs

Bodegas Pazo de
Galegos Albariño
SPAIN 2018

03

ITALY

Wild Mushroom Truffle Ravioli,
Brown Butter Crema, Aged Balsamic

Rocca delle Macie 'Sasyr'
Sangiovese / Syrah
TUSCANY 2015

04

CALIFORNIA

Filet of Beef Tenderloin,
Butternut Squash Risotto,
Garlic Spinach, Cabernet-Thyme Jus

Tres Sabores '¿Por qué no?'
*Zinfandel / Petite Sirah /
Cabernet Sauvignon*
NAPA VALLEY 2015

05

FRANCE

Caramel Custard Verrine,
Hazelnut Ganache, Vanilla Whipped Cream,
Feuilletine Crumble

Chateau Coutet
Sauternes
FRANCE 2003

Coffee, hot tea, iced tea, and soft drinks included in all packages. Menu items and prices subject to change.
Gluten-free, vegan, and allergy-friendly options always available.

APPETIZER & RECEPTION PACKAGES

Cooper's Hawk Wine & Cheese Pairing Experience

ATTENDED STATION

Bring our unique Cooper's Hawk Winery & Restaurant tasting room experience into your private event with our Wine & Cheese Tasting Station. Choose the recommendations made by our Master Sommelier or customize your own pairings by selecting 3 of your favorites from our list, including one of our Cooper's Hawk Lux or International wines.

Suggested Pairings: French Feta **BIN 78** | Sartori Parmesan **BIN 40** | Buttermilk Bleu **BIN 63**

\$19.99/person

PASSED OR STATIONED APPETIZERS

12 piece minimum.

Asian Ahi Tuna Sashimi **\$2.79/piece BIN 75**

Chicken Potstickers **\$1.99/piece BIN 73**

House-Made Meatballs **\$2.49/piece BIN 90**

Asian Pork Belly Tostadas **\$2.49/piece BIN 94**

Ahi Tuna Tacos **\$2.79/piece BIN 78**

Mexican Drunken Shrimp **GF \$2.79/piece BIN 50**

Over the Border Egg Rolls **\$3.29/piece BIN 71**

Italian Sausage & Whipped Ricotta

Flatbread **\$10.99/order (12 pieces) BIN 41**

Roasted Vegetable & Goat Cheese

Flatbread **\$10.99/order (12 pieces) BIN 85**

Carne Asada Flatbread **\$11.99/order (12 pieces) BIN 40**

Caprese Flatbread **\$9.99/order (12 pieces) BIN 71**

Classic Tomato Bruschetta **\$9.99/order (6 pieces) BIN 71**

RECEPTION-STYLE STATIONS

Artisan Cheese & Charcuterie **BIN 76/40/63**

Stracciatella, Sartori Parmesan, buttermilk blue, candied bacon, prosciutto, honeycomb, fig jam, Marcona almonds, grilled polenta bread

\$12/person 12 person min.

Avocado Toast & Roasted Vegetables **BIN 78/90/95**

House-made avocado spread, grilled polenta bread, Artisan hummus, fire roasted vegetables, tri-colored carrots, cauliflower, sweet onion, harissa, cucumber and feta cream, grilled pita

\$8/person 12 person min.

Shrimp 3 Ways **BIN 71/77/85**

Shrimp Scampi GF, Mexican Drunken Shrimp GF, and Crispy Phyllo Shrimp GF

\$12/person 12 person min.

Mini Dessert & Wine Pairing **ATTENDED STATION**

House-made truffles GF, berries in balsamic and raspberry sauce GF, cheesecake lollipops, and chocolate-covered strawberries GF, paired with tasting portions of Cooper's Hawk's exclusive dessert wines. Select a dessert wine, a fruit wine, and a sweet red wine from our wine list.

\$12/person 20 person min.

CHEF-ATTENDED STATIONS

\$75 attendant per station.

One order recommended for 12-15 guests.

Bourbon BBQ Center-Cut Pork Loin
Carving Station **BIN 95**

*Served with grainy mustard, bourbon BBQ glaze,
Parmesan garlic bread*

\$250/order

Pistachio-Crusted Rack of Lamb
Carving Station **BIN 42**

*Served with mint chimichurri, steak jus,
Parmesan garlic bread*

\$350/order

Beef Tenderloin Carving Station **GF BIN 84**

*Served with horseradish mustard cream sauce,
steak jus, Parmesan garlic bread*

\$325/order

Carving Station Sides

+**\$6/person**

CHOOSE TWO: Mary's Potatoes • Chipotle Mashed
Wasabi-Buttered Mashed • Crispy Potatoes
Oven-Roasted Vegetables • Tomato-Braised Kale
Charred Broccolini • Classic Mac & Cheese

Handmade Ricotta Gnocchi Station **BIN 74**

CHOOSE FROM:

Gnocchi with Roasted Butternut Squash **V**
Roasted portabello mushroom, sage brown-butter
cream, shaved Parmesan

Gnocchi Carbonara

Pancetta, sage, peas, Parmesan garlic cream sauce

\$10/person

Menu items and prices subject to change.

Gluten-free, vegan, and allergy-friendly options always available.

BEVERAGE PACKAGES

All beverage packages include coffee, tea, and soda. All liquor inclusion beverage packages come with basic mixers and classic cocktails. Shots available as based on consumption only.

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 Sangrias, Cooper's Hawk Lux, or International wines.

3 HOURS \$29.99/person | 4 HOURS \$37.99/person | ADDITIONAL 30 MIN. +\$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 Sangrias, Cooper's Hawk Lux, or International wines.

Premium Liquor: Jameson, Jack Daniel's, Absolut, Tito's, Sauza Silver, Jim Beam, Maker's Mark, Dewar's, Beefeater, Captain Morgan

3 HOURS \$37.99/person | 4 HOURS \$47.99/person | ADDITIONAL 30 MIN. +\$5/person

TOP SHELF

4 Cooper's Hawk Wines + Imported and Domestic Beers + Top Shelf Brand Liquor
+ Cooper's Hawk Specialty Cocktails and Martinis + Cooper's Hawk Sangria

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

Top Shelf Liquor: Knob Creek Rye, Grey Goose, Patron Silver, Bulleit, Woodford Reserve, Bombay Sapphire, Hendrick's, Captain Morgan

3 HOURS \$47.99/person | 4 HOURS \$57.99/person | ADDITIONAL 30 MIN. +\$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.

UNLIMITED WINE PACKAGE

3 HOURS \$27.99/person

Invite your guests to enjoy any 4 of our Cooper's Hawk exclusive wines during your event. Select your favorites from our list, including one of our Sangrias, Cooper's Hawk Lux, or International wines.

Custom Packages Available

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 SIGNATURE BEVERAGE EXPERIENCES

Available as additions to your beverage package selection.



GREET STATIONS

Sparkling Wine Skirt Greeter

Welcome guests upon arrival with champagne or sparkling wine served by our champagne skirt greeter. Cooper's Hawk Blanc de Blanc sparkling greet—\$6/person.

Choice of champagne offered based on consumption.

1 HOUR +\$120

Champagne Gun Service

Welcome guests upon arrival with champagne or sparkling wine served by our champagne gun service. Cooper's Hawk Blanc de Blanc sparkling greet—\$6/person.

Choice of champagne offered based on consumption.

1 HOUR +\$120



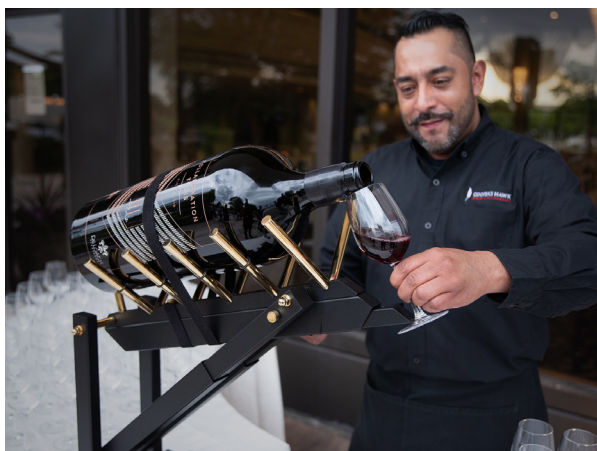
INTERACTIVE EXPERIENCE

Champagne Sabering Station

Learn about the history of champagne sabering while our Sommelier demonstrates and assists your guests in sabering bottles during your event.

Charged based on consumption per bottle of sparkling wine or champagne.

1 HOUR +\$75 for attendant



SIGNATURE STATION

VCANTER Service

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

Charges based on consumption per large format bottle.

Based on consumption

COOPER'S HAWK

HANDCRAFTED WINE

SPARKLING		BOTTLE	RED CONTINUED		BOTTLE
30	Cooper's Hawk Lux Sparkling	37.99	92	Petite Sirah	26.99
31	Sparkling Rosé	27.99	81	Camille Brave	64.99
32	Prosecco	27.99	99	Cabernet Sauvignon	30.99
37	Blanc de Blanc	23.99	89	Cooper's Hawk Lux Cabernet Sauvignon	43.99
36	Moscato	23.99	84	Cooper's Hawk Lux Meritage	47.99
35	Almond	23.99			
33	Raspberry	23.99			
50	Scarletto	24.99			
WHITE		BOTTLE	INTERNATIONAL		BOTTLE
78	Sauvignon Blanc	27.99	41	Tempranillo <i>Rioja, Spain</i>	33.99
71	Pinot Gris	25.99	40	Super Tuscan <i>Tuscany, Italy</i>	32.99
70	Unoaked Chardonnay	25.99	42	Shiraz <i>Barossa Valley, Australia</i>	38.99
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	BARREL RESERVE		750 ML CARAFE
39	Rosé	30.99	80	Winemaker's Barrel Reserve	33.99
RED		BOTTLE	SWEET RED		BOTTLE
85	Pinot Noir	30.99	86	Sweet Red	22.99
87	Cooper's Hawk Lux Pinot Noir	47.99	83	Romance Red	22.99
90	Barbera	30.99	88	Vin Chocolat Noir	22.99
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			
			DESSERT		BOTTLE
			63	Cooper's Hawk Lux Ice Wine (375 ml)	37.99
			61	Nightjar (375 ml) <i>Port-Style Wine</i>	27.99
			SANGRIA		PITCHER
				Classic Red • White • Peach	23.99
				Raspberry • Passion Fruit	
			LARGE FORMAT		
				<i>Check for availability.</i>	BOTTLE
				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

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



VISIT US AT OUR OTHER LOCATIONS

CHWINERY.COM/LOCATIONS

FLORIDA

Coconut Creek
Doral
Fort Lauderdale
Jacksonville
Naples
Orlando
Palm Beach Gardens
Pembroke Pines
Tampa

ILLINOIS

Arlington Heights
Burr Ridge
Chicago
Downers Grove

ILLINOIS CONT.

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

MISSOURI

Kansas City
Town & Country

OHIO

Centerville
Cincinnati
Columbus
Liberty Township
Orange Village

VIRGINIA

Ashburn
Reston
Richmond
Virginia Beach

WISCONSIN

Brookfield

COMING SOON

Dania Beach, FL
Troy, MI
Scottsdale, AZ

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.