

YOU'RE

# *Invited*

PRIVATE EVENTS AT COOPER'S HAWK



COOPER'S HAWK™  
WINERY & RESTAURANTS



*you're invited*  
**CELEBRATE WITH US!**





## *Make Your Event Special at Cooper's Hawk*

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There is something distinctive about a Cooper's Hawk event that sets it apart from the rest. Our private event spaces are each designed to welcome Guests with the warmth and elegance of the wine world. Our unique restaurant lends itself to highlighting wine and food pairings like none other. The stunning surroundings and memorable menu offerings are only enhanced by our signature style of hospitality: anticipatory, knowledgeable, and kind.

We believe that great wine and food bring people together and that the spirit of celebration is at the center of every great event. We invite you to share life's special moments—with family, friends, and coworkers—at Cooper's Hawk.

## EVENT COORDINATORS



## *Customized Event Planning*

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We are here to help you design a customized celebration that will make memories. Our coordinators are hands-on event planners from the start of the planning process until the day of the event. We are here to support your needs until your last Guest leaves.



## *Our Planning Process*

### **THE PARTICULARS**

First, we discuss the scope of your event. How many Guests are you planning to host? What is the occasion? What are you envisioning for the style of service, menu items, and may we serve you and your Guests with any other special details that will make your event memorable?

### **THE PLANNING**

Your planner will work with our chefs and service staff to ensure that your event is brought to life with style.

### **THE EVENT**

Once the big day arrives, you can be assured that the entire Cooper's Hawk team is working through every detail and executing your event with care.



*meet the*  
**EVENT COORDINATOR**

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*“Having a dedicated planner kept my event running smoothly and my Guests happy. Thank you for making this so easy for me!”*

**- STACEY G. | ARLINGTON HEIGHTS, IL**

ENHANCEMENTS

## *The Magic is in the Details*

At Cooper's Hawk, every event is customized and we attend to the special touches that will make your celebration something extraordinary, and uniquely yours.





*event*  
**ENHANCEMENTS**

*Let us show you all the ways we can help set your event apart.*

- + Floor-Length Linens
- + Printed Menus with Personalized Messaging
- + Audio/Video Equipment
- + Valet Parking Options
- + Intimate Lighting
- + Wine Stations Personalized to Your Taste

Discuss your desired enhancements with an event coordinator to determine if additional charges apply.

DRINK PACKAGES



## *Raising the Bar*

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At Cooper's Hawk, our handcrafted, award-winning wines are accessible and food-friendly for pairing purposes. With more than 40 wine varietals to choose from, there is something for every palate. We offer a wide selection of bar packages and are happy to customize a package to meet your exact preferences.





MODERN CUISINE



## *A Range of Menu Options*

Our menu options celebrate bold-yet-familiar American flavors and feature choices to appeal to every one of your Guests. We offer a variety of meat, seafood, and pasta selections in every course. We are proud of our scratch kitchen and the fact that every one of our recipes is made to order, incorporating peak-of-season ingredients.

Vegetarian, vegan, and gluten-free options as well as the requirements of many common culinary lifestyles can be met by our team of talented chefs.

Together, we can design a menu that will wow family, friends, and colleagues!

*scratch kitchen*  
MODERN CASUAL CUISINE

EVENT MENUS

# *Private Event Menu Packages*

Together, we can design customized menus to impress every one of your Guests.



# WINE & APPETIZER PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## CELEBRATION

*28.99 per person*

*Your selection may include one Cooper's Hawk Lux wine for an additional 1.00 per person.*

This package includes your choice of three preselected appetizers from the list below and three preselected wines to enjoy throughout your event. We are also happy to select wine pairings for you.

## PREMIERE WINE RECEPTION

*33.99 per person*

*Your selection may include one Cooper's Hawk Lux wine for an additional 1.00 per person.*

Start off the evening with a Sparkling Wine Greeting, then spend the rest of the evening enjoying your choice of three preselected appetizers from the list below and three preselected wines. Finish with our house-made assortment of Chocolate Truffles and Chocolate-Covered Strawberries.

## CHOICE OF APPETIZERS

Asian Pork Belly Tostadas	Caprese Flatbread
Chicken Potstickers	Roasted Vegetable & Goat Cheese Flatbread
Over the Border Egg Rolls	Carne Asada Flatbread
Classic Tomato Bruschetta	Italian Sausage & Whipped Ricotta Flatbread
Artisan Hummus & Roasted Vegetables	House-Made Meatballs
<i>Mexican Drunken Shrimp +\$2</i>	<i>Ahi Tuna* Tacos +\$2</i>
<i>Crispy Crab Beignets +\$2</i>	

*Event packages are available for parties held in our private spaces only.*

# LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

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## PACKAGE # 1

Includes: coffee, hot tea, iced tea, and soft drinks.

*19.99 per person Monday-Friday. 21.99 per person Saturday and Sunday.*

### FIRST COURSE

*Please select one of the following for your Guests to enjoy:*

Tortilla Soup  
Plain Ol' House Salad

### SECOND COURSE

*Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.*

#### Burgers & Sandwiches

*All sandwiches served with Seasoned Fries.*

Cilantro Ranch Chicken Sandwich  
Classic Cheeseburger\*  
Turkey Burger  
Peppercorn Ranch Burger\*

#### Entrée Chopped Salads

Napa Chicken  
BBQ Ranch Chicken  
Grilled Chicken Caesar  
Chopstick Chicken

### DESSERT COURSE

*Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.*

Key Lime Pie  
Salted Caramel Crème Brûlée  
Cooper's Hawk Chocolate Cake  
S'more Budino  
Lemon Ice Wine Cheesecake  
*Adults 21 or Older Only, Please*

Our pesto contains walnuts.

Menu items and prices subject to change.

# LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

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## PACKAGE #2

Includes: coffee, hot tea, iced tea, and soft drinks.

*22.99 per person Monday-Friday. 24.99 per person Saturday and Sunday.*

### FIRST COURSE

*Please select one of the following for your Guests to enjoy:*

Tortilla Soup  
Plain Ol' House Salad

### SECOND COURSE

*Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.*

#### Chicken

Dana's Parmesan-Crusted Chicken  
Chicken Madeira  
Cooper's Hawk Chicken Giardiniera  
Ellie's Chicken Piccata

#### Seafood

Soy Ginger Atlantic Salmon\*

#### Pasta Specialties

Gnocchi Carbonara  
Gnocchi with Roasted Butternut Squash  
Country Rigatoni  
Keaton's Spaghetti  
& House-Made Meatballs

### DESSERT COURSE

*Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.*

Key Lime Pie  
Salted Caramel Crème Brûlée  
Cooper's Hawk Chocolate Cake  
S'more Budino  
Lemon Ice Wine Cheesecake  
*Adults 21 or Older Only, Please*

# DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## PACKAGE # 1: COMBINATION PLATE

The combination plate is a package offering two entrées plated together for your Guests to enjoy.

*Combination plate: 37.99 per person*

### FIRST COURSE

*Please select one of the following soups:*

Crab & Lobster Bisque  
Tortilla Soup

### SECOND COURSE

*Please select one of the following salads:*

Plain Ol' House  
Caesar  
Chopped Wedge

### THIRD COURSE

*All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées:*

Beef & Pork  
Filet Medallions\*  
Maple, Mustard & Pretzel-Crusted  
Boneless Pork Chop

#### Seafood

Mexican Drunken Shrimp  
Soy Ginger Atlantic Salmon\*  
Crab Cakes  
Pistachio-Crusted Grouper

#### Chicken

Dana's Parmesan-Crusted Chicken  
Chicken Madeira  
Cooper's Hawk Chicken Giardiniera  
Ellie's Chicken Piccata

### DESSERT COURSE

*Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.*

Key Lime Pie  
Salted Caramel Crème Brûlée  
Cooper's Hawk Chocolate Cake  
S'more Budino  
Lemon Ice Wine Cheesecake  
*Adults 21 or Older Only, Please*

Our pesto contains walnuts.

Menu items and prices subject to change.

# DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## PACKAGE #2: FAMILY STYLE

Events beginning between 11:00 a.m. and 2:00 p.m. on weekdays: *25.99 per person.*

All weekend events and events beginning after 2:30 p.m. on weekdays: *31.99 per person. Kids (ages 4-12): 14.99*

### FIRST COURSE

*Please select two of the following appetizers:*

Thai Lettuce Wraps  
Asian Pork Belly Tostadas  
Artisan Hummus & Roasted Vegetables  
Chicken Potstickers  
Over the Border Egg Rolls  
Crispy Brussels Sprouts  
Classic Tomato Bruschetta  
House-Made Meatballs  
Caprese Flatbread  
Roasted Vegetable & Goat Cheese Flatbread  
Carne Asada Flatbread  
Italian Sausage & Whipped Ricotta Flatbread  
*Ahi Tuna\* Tacos +\$2*  
*Mexican Drunken Shrimp +\$2*  
*Crispy Crab Beignets +\$2*  
*Cooper's Hawk Calamari +\$2*

### SECOND COURSE

*Please select one of the following:*

#### Appetizer Salads

Plain Ol' House  
Caesar  
Chopped Wedge

#### Soups

Tortilla Soup  
*Crab & Lobster Bisque +\$2*

### THIRD COURSE

*All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées:*

#### Beef & Pork

Bourbon Lacquered BBQ Pork Chop  
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop  
*Red Wine Braised Short Ribs +\$2*  
*Short Rib Risotto +\$2*  
*Filet Medallions\* +\$3*

#### Seafood

Soy Ginger Atlantic Salmon\*  
Jambalaya  
*Southern Grilled Shrimp & Polenta +\$2*  
*Shrimp & Scallop Risotto +\$3*  
*Crab Cakes +\$3*  
*Pistachio-Crusted Grouper +\$3*

#### Chicken

Dana's Parmesan-Crusted Chicken  
Chicken Madeira  
Cooper's Hawk Chicken Giardiniera  
Ellie's Chicken Piccata

#### Pasta Specialties

Gnocchi Carbonara  
Gnocchi with Roasted Butternut Squash  
*Gnocchi Bolognese with Braised Short Rib +\$2*  
Country Rigatoni  
Keaton's Spaghetti & House-Made Meatballs  
*Campanelle Rustica +\$2*

### DESSERT COURSE

*Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.*

Key Lime Pie  
Salted Caramel Crème Brûlée  
Cooper's Hawk Chocolate Cake  
S'more Budino  
Lemon Ice Wine Cheesecake  
*Adults 21 or Older Only, Please*

# CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## THE MAGNUM

*39.99 per person*

### WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

### FIRST COURSE

*Please select one of the following soups:*

Crab & Lobster Bisque  
Tortilla Soup

### SECOND COURSE

*Please select one of the following salads:*

Plain Ol' House  
Caesar  
Chopped Wedge

### THIRD COURSE

*Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.*

#### Chicken

Dana's Parmesan-Crusted Chicken  
Chicken Madeira  
Cooper's Hawk Chicken Giardiniera  
Ellie's Chicken Piccata  
Wild Mushroom-Crusted Chicken

#### Pasta Specialties

Campanelle Rustica  
Gnocchi Carbonara  
Gnocchi with Roasted Butternut Squash  
Country Rigatoni

### DESSERT COURSE

*Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.*

Key Lime Pie  
Salted Caramel Crème Brûlée  
Cooper's Hawk Chocolate Cake  
S'more Budino  
Lemon Ice Wine Cheesecake  
*Adults 21 or Older Only, Please*

Our pesto contains walnuts.

Menu items and prices subject to change.

# CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## THE IMPERIAL

*49.99 per person*

### WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

### FIRST COURSE

*Please select one of the following soups:*

Crab & Lobster Bisque  
Tortilla Soup

### SECOND COURSE

*Please select one of the following salads:*

Plain Ol' House  
Caesar  
Chopped Wedge

### THIRD COURSE

*Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.*

#### Beef & Pork

Bourbon Lacquered BBQ Pork Chop  
Red Wine Braised Short Ribs  
Filet Mignon\*  
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop  
Short Rib Risotto  
Ginger Soy Glazed Center Cut NY Strip\*

#### Seafood

Soy Ginger Atlantic Salmon\*  
Crab Cakes  
Southern Grilled Shrimp & Polenta  
Jambalaya  
Pan-Roasted Barramundi  
Churrasco Grilled Shrimp  
Shrimp & Scallop Risotto

#### Chicken

Dana's Parmesan-Crusted Chicken  
Chicken Madeira  
Cooper's Hawk Chicken Giardiniera  
Ellie's Chicken Piccata  
Wild Mushroom-Crusted Chicken

### Pasta Specialties

Campanelle Rustica  
Gnocchi Carbonara  
Gnocchi with Roasted Butternut Squash  
Gnocchi Bolognese with Braised Short Rib  
Country Rigatoni

### DESSERT COURSE

*Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.*

Key Lime Pie  
Salted Caramel Crème Brûlée  
Cooper's Hawk Chocolate Cake  
S'more Budino  
Lemon Ice Wine Cheesecake  
*Adults 21 or Older Only, Please*

# CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## THE JEROBOAM

*59.99 per person*

### WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

### FIRST COURSE

*Please select one of the following soups:*

Crab & Lobster Bisque  
Tortilla Soup

### SECOND COURSE

*Please select one of the following salads:*

Plain Ol' House  
Caesar  
Chopped Wedge

### THIRD COURSE

*Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.*

#### Beef & Pork

Bourbon Lacquered BBQ Pork Chop  
Red Wine Braised Short Ribs  
Churrasco Grilled Steak\*  
Filet Mignon\*  
Trio of Medallions\*  
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop  
Short Rib Risotto  
Ginger Soy Glazed Center Cut NY Strip\*

#### Seafood

Soy Ginger Atlantic Salmon\*  
Crab Cakes  
Pistachio-Crusted Grouper  
Southern Grilled Shrimp & Polenta  
Jambalaya  
Pan-Roasted Barramundi  
Churrasco Grilled Shrimp  
Shrimp & Scallop Risotto

### Chicken

Dana's Parmesan-Crusted Chicken  
Chicken Madeira  
Cooper's Hawk Chicken Giardiniera  
Ellie's Chicken Piccata  
Wild Mushroom-Crusted Chicken

### Pasta Specialties

Campanelle Rustica  
Gnocchi Carbonara  
Gnocchi with Roasted Butternut Squash  
Gnocchi Bolognese with Braised Short Rib  
Country Rigatoni

### DESSERT COURSE

*Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.*

Key Lime Pie  
Salted Caramel Crème Brûlée  
Cooper's Hawk Chocolate Cake  
S'more Budino  
Lemon Ice Wine Cheesecake  
*Adults 21 or Older Only, Please*

Our pesto contains walnuts.

Menu items and prices subject to change.

# EVENT ADDITIONS

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## APPETIZERS

Crispy Crab Beignets	1.49/piece	Crispy Brussels Sprouts	8.99/order
Chicken Potstickers	1.69/piece	Artisan Hummus & Roasted Vegetables	8.99/order
House-Made Meatballs	1.99/piece	Classic Tomato Bruschetta	9.99/order
Asian Pork Belly Tostadas	2.19/piece	Caprese Flatbread	9.99/order
Ahi Tuna* Tacos	2.29/piece	Italian Sausage & Whipped Ricotta Flatbread	9.99/order
Mexican Drunken Shrimp	2.79/piece	Roasted Vegetable & Goat Cheese Flatbread	9.99/order
Over the Border Egg Rolls	3.99/piece	Carne Asada Flatbread	11.99/order
		Cooper's Hawk Calamari	12.99/order
		Candied Bacon & Artisan Cheeses	17.99/order

## KID'S MENU

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All entrées include drink (juice, soda, milk, or organic chocolate milk) and a Chocolate-Covered Strawberry.

Be sure to ask your server about Keaton's Kiddie Cocktail!

### ENTRÉES

Hamburger/Cheeseburger	6.99
Flatbread Cheese Pizza	6.99
Chicken Potstickers	6.99
Chicken Tenders	6.99
Grilled Cheese	6.99
Mac & Cheese	6.99
Junior Filet Medallions*	13.99
Soy Ginger Glazed Atlantic Salmon*	13.99
Parmesan Chicken with Angel Hair Marinara^	6.99
Keaton's Spaghetti & House-Made Meatballs^	6.99

### DESSERT

Scoop of Vanilla Ice Cream	1.99
Kid's Ice Cream Sundae	1.99

Entrées are served with fresh fruit and your choice of one additional side: Mary's Potatoes, French Fries, Asian Slaw, Grilled Broccoli, Green Beans & Carrots

^ *This entrée is served with fresh fruit only.*

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\**Consumer Advisory:* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# WINE PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## PACKAGE #1

### TWO UNLIMITED WINES

*15.99 per person*

Choose two unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Lux Wine.

*Add one variety of Sangria for an additional 1.00 per person.*

## PACKAGE #2

### THREE UNLIMITED WINES

*19.99 per person*

Choose three unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Lux Wine.

*Add one variety of Sangria for an additional 1.00 per person.*

## PACKAGE #3

### CUSTOM WINE STATION

*Based on consumption*

Preselect wines to have available for your Guests throughout the event.

## PACKAGE #4

### SANGRIA OR SPARKLING WINES

*13.99 per person*

Choose two Sangrias or Sparkling Wines for your Guests to enjoy throughout the event.

*Add orange juice to Sparkling Wine to make a mimosa for an additional 1.00 per person.*

# BAR PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

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## BEER & WINE

*26.99 per person*

Cooper's Hawk wines, imported and domestic beers.

## PREMIUM

*30.99 per person*

Premium brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails.

## TOP SHELF

*35.99 per person*

Top-shelf brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails, Sangria Cocktails, and Martinis.

*Additional hours and pricing available upon request.*

Please ask your Event Coordinator for a full list of products and packages. Bar Packages are available in our private dining room only. Shots are not included in the Bar Packages and cannot be offered at an additional cost. Packages are priced per person. Charges apply to all Guests 21 years of age and older in attendance at event.

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# NON-PACKAGE BAR OPTIONS

## HOST BAR

A host bar allows your Guests to order from the full array of wine, beer, and spirits available at Cooper's Hawk Winery and Restaurant. The final bar tab is based on consumption and is paid by the event host 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 start of 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

A cash bar requires Guests to pay for their own alcoholic beverages on consumption. Cash bar does not count towards the food and beverage minimum contracted by the host.

# WINE LIST

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## SPARKLING

	<i>glass</i>	<i>bottle</i>
Cooper's Hawk Lux Sparkling	9.50	37.99
Sparkling Rosé	8.00	27.99
Prosecco	8.00	27.99
Blanc de Blanc	7.00	23.99
Moscato	7.00	23.99
Almond	7.00	23.99
Raspberry	7.00	23.99
Sweet Sparkling Red	7.00	23.99

## WHITE

	<i>glass</i>	<i>bottle</i>
Sauvignon Blanc	8.00	27.99
Pinot Gris	7.50	25.99
Unoaked Chardonnay	7.50	25.99
Chardonnay	7.50	25.99
Cooper's Hawk Lux Chardonnay	10.50	37.99
Viognier	7.50	25.99
Cooper's Hawk White <i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>	6.75	22.99
Riesling	7.75	26.99
Gewürztraminer	7.50	25.99
Moscato	7.75	26.99

## BLUSH

	<i>glass</i>	<i>bottle</i>
White Zinfandel	6.50	21.99

## RED

	<i>glass</i>	<i>bottle</i>
Pinot Noir	8.75	30.99
Cooper's Hawk Lux Pinot Noir	13.00	47.99
Barbera	8.75	30.99
Merlot	7.75	26.99
Malbec	8.75	30.99
Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.</i>	7.00	23.99
Zinfandel	7.75	26.99
Cabernet Zinfandel	8.75	30.99
Petite Sirah	7.75	26.99
Cabernet Sauvignon	8.75	30.99
Cooper's Hawk Lux Cabernet Sauvignon	12.00	43.99
Cooper's Hawk Lux Meritage	13.00	47.99

## INTERNATIONAL WINES

	<i>glass</i>	<i>bottle</i>
Tempranillo <i>Rioja, Spain</i>	9.50	33.99
Super Tuscan <i>IGT Italy</i>	9.25	32.99
Shiraz <i>Barossa Valley, Australia</i>	10.75	38.99

*There is an \$8 corkage fee for all wines not purchased in the dining room.*

# WINE LIST

## SWEET RED

	<i>glass</i>	<i>bottle</i>
Sweet Red	6.75	22.99
Romance Red	6.75	22.99
<i>Concord grapes with hints of maraschino cherry and spice.</i>		

## DESSERT

	<i>glass</i>	<i>bottle</i>
Ice Wine (375 ml)	10.50	37.99
Nightjar (375 ml)	8.00	27.99
<i>Port-Style Wine</i>		

## FRUIT

	<i>glass</i>	<i>bottle</i>
Rhubarb	6.75	22.99
Cranberry	6.75	22.99
Raspberry	6.75	22.99
Blueberry	6.75	22.99
Passion Fruit	6.75	22.99

## SPECIALTIES

	<i>glass</i>	<i>pitcher</i>
Sangria	7.25	23.99
<i>Classic Red · White · Peach · Raspberry · Passion Fruit</i>		
Cooper's Hawk Bellini	8.25	
<i>Blood Orange Purée, Grand Marnier, Sparkling Moscato</i>		
Cooper's Hawk Mimosa	7.25	
<i>Fresh-Squeezed Orange Juice, Sparkling Moscato</i>		

## LARGE FORMAT CABERNET SAUVIGNON

<i>Check for availability.</i>	<i>bottle</i>
Magnum (1.5 liter)	43.99
Double Magnum (3 liter)	87.99
Imperial (6 liter)	175.99
Salmanazar (9 liter)	263.99

## WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from a collection of barrels hand-selected by our winemaker.

*glass 9.00 | 750 ml decanter 31.99*

WINE CLUB



## *Members Get It All*

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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 Wine Club 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.



## WINE CLUB BENEFITS

### *Members Get:*

#### ACCESS

Receive monthly wines, insider tasting notes, and delicious recipes not available to the general public.

#### REWARDS

With every dollar you spend, earn points towards dining rewards. After 350 points are accrued, receive a \$25 bonus automatically added to your account.

#### ADVENTURE

Epic domestic and international trips to the greatest wine regions.

#### INVITED

Enjoy amazing evenings of food and wine featuring personal access to celebrity chefs, sommeliers, and outstanding cooking demonstrations.

#### GIFTS

Receive special bonuses to celebrate your birthday, Cooper's Hawk's anniversary, or just to say thanks.

#### VALUE PRICING

Member pricing on wine, select retail, catering, and carryout.



*join*  
**THE WINE CLUB**

*“As a Wine Club Member, I love earning points towards rewards for the private events that I book. I enjoy more value at Cooper’s Hawk!”*

– KEVIN S. | ORLANDO, FL

CONTACT US

# *Start Planning Your Event Today*

Visit [chwinery.com](http://chwinery.com) for 360-degree tours of our event spaces  
and contact a coordinator today to get started.





*you're invited*  
**CELEBRATE WITH US!**



[CHWINERY.COM/PRIVATE-EVENTS](http://CHWINERY.COM/PRIVATE-EVENTS)