



SPECIAL EVENTS GENERAL INFORMATION

Thank you for considering D.O.C. Wine Bar for your special event. Our private room is available seven days a week for lunch or dinner. It would be our pleasure to accommodate you and up to 80 guests for a luncheon or sit-down dinner prepared by our expert chefs. We can also accommodate up to 120 guests for a relaxing cocktail party, complete with our extraordinary wine selections and top-quality appetizers.

D.O.C. Wine Bar also offers wine tastings and wine paired lunches or dinners! Let us tailor a wine tasting or three to five course wine paired dinner according to you and your guests' interests. Pricing varies.

If you have any questions or concerns regarding the information on the following pages or would simply like to run an idea by us, please do not hesitate to call or e-mail. If you do not see what you are looking for, we will be happy to customize a menu to fit your group!

MINIMUM FOOD AND BEVERAGE COST

THERE ARE NO ROOM RENTAL FEES AT DOC WINE BAR. A minimum food and beverage cost may be required. The food and beverage cost varies depending upon time and day of week. Please contact us (see contact information below) for more specific information.

RESERVATIONS, GUARANTEES AND DEPOSIT

We reserve private party space on a first come, first serve basis. A signed contract and credit card number are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and credit card number. **Your final guest guarantee must be received 4 business days before the scheduled event. If guarantee isn't provided, your final bill will be based on the number of guests listed on the Private Party Order or the actual number of guests in attendance, whichever is greater.**

CANCELLATION POLICY

No deposit is charged unless you cancel less than 14 days prior to event date (30 days in December). Additional fees apply if an event is cancelled less than 7 days prior to the event date.

KIDS & YOUNG ADULTS

Guests under the age of 21 are welcome at D.O.C. Wine Bar when accompanied by an adult. 12 and under guests may order from our kids menu on your scheduled event date (\$6.00 each). Please inform the planner if you require this option.

PARKING

Parking is available daily after 5.00pm at Lurie Children's Outpatient Center Parking Garage (2515 N. Clark Street) located just south of the restaurant. The cost of parking is \$6.00 per car with validation.

For more information or to make a reservation please contact

Mindy Shafer

Director of Special Events

773.480.3708 *phone*

mindy@4SRG.com



SPECIAL EVENTS DRINK PACKAGES

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

Upgrade your wine on any package for an additional \$5.00 per person (2 hours) or \$7.00 per person (3 hours)

Add a selection of 3 imported beers to any package for an additional \$4.00 per person (2 hours) or \$6.00 per person (3 hours)

HOUSE BEER & WINE PACKAGE

House Red and White Wines*

Domestic Beer*

Soda, Coffee & Tea

2 hr event: \$22.00 per person

3 hr event: \$28.00 per person

\$6.00 each additional hour

WINE TOUR PACKAGE

Our version of a great wine tasting!

A selection of 3 reds*, 2 whites*, 1 sparkling*

Domestic Beer*

Soda, Coffee & Tea

2 hr event: \$26.00 per person

3 hr event: \$32.00 per person

\$6.00 each additional hour

\$40.00 Sommelier fee may apply for formal wine tastings

Pair your tour with 6 mini gourmet cupcakes \$13.50 pp

Minimum of 15 people and 1 week's notice required

CALL BAR PACKAGE

2 Red Wines*, 2 White Wines*

Call Liquor

Domestic Beer*

Soda, Coffee & Tea

2 hr event: \$30.00 per person

3 hr event: \$36.00 per person

\$6.00 each additional hour

BAR PACKAGE

2 Red Wines*, 2 White Wines*

Premium Liquor

Domestic Beer*

Soda, Coffee & Tea

2 hr event: \$35.00 per person

3 hr event: \$41.00 per person

\$6.00 each additional hour

HOST BAR TAB

All drinks are charged by consumption and paid for by the **Host**

tip: offer wine by the bottle! bottle prices

starting at \$30.00 to \$35.00 each

CASH BAR TAB

All drinks are charged by consumption and paid for by the **Guest**

\$75.00 service fee applies to parties Fri + Sat evenings

SODA PACKAGE

Unlimited Soda, Coffee & Tea

\$3.50 per person

**selections chosen by D.O.C Wine Bar*

Please note: All guests must participate in the selected drink package. Exceptions can be made for persons not of legal drinking age and those pregnant or nursing. Please discuss with the party planner before your event date.



SPECIAL EVENTS BRUNCH SELECTIONS

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

WHITE PACKAGE*: \$15.95 PER PERSON

Served plated. Includes unlimited fountain soda, coffee and tea

*Parties must begin by 2pm to take advantage of this package

Parties of 40 or more will be served buffet or family style

Entrée Select three for your guests to choose from. Add a fourth entree selection for an additional \$3.00 per person.

Two Eggs Scrambled served with bacon, potatoes, toast

The Healthy Choice fresh fruit, housemade granola, creamy yogurt

Oatmeal Pancakes full stack served with maple butter

Fresh Fruit Pancakes full stack, seasonal fresh fruit

French Toast french bread dipped in eggs, cinnamon, vanilla and orange flavor

Fried Egg Sandwich two eggs over easy, cheddar, bacon, lettuce, tomato, onion, mayo on rye, served with potatoes

Eggs Florentine toasted brioche, smoked turkey, poached eggs, hollandaise, served with potatoes

Lincoln Park Omelette goat cheese, asparagus, roasted red peppers, artichokes, served with potatoes, toast

Strange Daze Omelette mozzarella, bacon, mushrooms, spinach, hollandaise, served with potatoes, toast

New Western Omelette cheddar, monterey jack, ham, onions, oven dried tomatoes, served with potatoes, toast

Dunz Omelette mozzarella, provolone, italian sausage, bacon, caramelized onions, served with potatoes, toast

Wrightwood Salad chicken, raisins, avocado, corn, almonds, goat cheese

Cheeseburger cheddar, mayo, mustard, lettuce, tomato, onion, served with french fries

BLT loads of bacon, lettuce, vine ripe tomatoes, cheese, served with french fries

Grilled Chicken Sandwich basil mayo, monterey jack, lettuce, tomato, served with french fries

Veggie Burger made fresh daily with rice, beans, walnuts, soy, sweet potatoes, served with french fries

Turkey Burger red napa cabbage, marinated tomato, ginger, soy, brioche bun, served with french fries

Pulled Pork Sandwich smoked in-house with smoke daddy original BBQ sauce, served with french fries

Add to your party!

Homemade Corn Bread (\$2.50 per person), Amazing Monkey Bread (\$2.50 per person)

Fresh Seasonal Fruit (\$3.00 per person)

Dessert

See page 09 for our amazing dessert options starting at \$3.00 per person

Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts and much more!

Brunch Juice Package

Fresh Squeezed Orange Juice, Fresh Squeezed Grapefruit Juice, Tomato Juice

2 hr event: \$5.00 per person / 3 hr event: \$7.00 per person

\$2.50 each additional hour

Or offer by the glass!

Juice \$5.00 each / Mimosa \$8.00 each / Bloody Mary \$8.00 each



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

HORS D'OEUVRES TASTING MENU: \$22 PER PERSON

Served family or buffet style. Select two from each section for a total of six items
Approximately 1.5 pieces of each item per person

Balanced (select two)

Crispy Belgium Fries trio of dipping sauces
Caprese Skewers
Wild Mushroom Risotto Fritters reggiano crema
Assorted Seasonal Bruschetta
Brie in Puff Pastry apricot merlot jam

Elegant (select two)

Bacon Potato Croquettes
Spinach Artichoke Dip fresh tortilla chips
Edamame & Cilantro Hummus carrots, celery, cucumber
Prosciutto Wrapped Asparagus
Pimento Cheese Dip warm tortilla chips
Hot Ham & Brie apple, apricot cherry jam, arugula, ciabatta olive bread

Complex (select two)

Assorted Gourmet Flatbreads
Pulled Pork Sliders
Grilled Chicken Skewers
Marinated Beef Skewers
Mini Cuban Sandwiches
Mini Beef Wellingtons béarnaise sauce
Buffalo Shrimp bleu cheese (additional \$1.00 per person)
Lobster Deviled Eggs (additional \$1.00 per person)
Mini Filet Sandwiches gorgonzola, candied red onion, truffle mayo (additional \$2.00 per person)
Mini Maryland Jumbo Lump Crab Cakes (additional \$2.50 per person)

Dessert

See page 09 for our amazing dessert options starting at \$3.00 per person
Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts and much more!



SPECIAL EVENTS DINNER MENU SELECTIONS

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

CHARDONNAY PACKAGE: \$26 PER PERSON

Served plated (up to 40 guests), family or buffet style

Appetizer Select two for your guests to enjoy

Spinach Artichoke Dip

Brie in Puff Pastry apricot merlot jam

Mushroom Risotto Fritters

Assorted Seasonal Bruschetta

Warm Prosciutto Wrapped Asparagus

Potato and Bacon Croquettes

Assorted Gourmet Flatbreads

Edamame & Cilantro Hummus

carrots, celery, cucumber

Entrée Select three for your guests to choose from. Add a fourth entree selection for an additional \$3.00 per person.

Wrightwood Salad chicken, raisins, avocado, corn, almonds, goat cheese

Cheeseburger cheddar, mayo, mustard, lettuce, tomato, onion

Grilled Chicken Sandwich basil mayo, monterey jack, lettuce, tomato

Veggie Burger made fresh daily with rice, beans, walnuts, soy, sweet potatoes

Turkey Burger red napa cabbage, marinated tomato, ginger, soy, brioche bun

Pulled Pork Sandwich smoked in-house with smoke daddy original BBQ sauce

Grilled Fish Sandwich blackened tilapia, remoulade sauce, lettuce, tomato, onion

Greatest Grilled Cheese stuffed with NY cheddar and apple butter

Grilled Margherita Pizza basil pesto, baby arugula, oven dried tomatoes, mozzarella

Grilled Wise Guy Pizza italian sausage, caramelized onions, hand pulled fresh mozzarella

Grilled Brussel Sprout & Bacon Pizza garlic cream sauce, candied red onion, mozzarella

Mac & Cheese rich and creamy with ham and peas (*other protein and vegetables available upon request*)*

Rigatoni sausage, peas, tomato cream sauce*

**Pasta dishes can be made vegetarian upon request*

Side Items* Select one of the following. Add an extra side for an additional \$2.50 per person.

French Fries, Sweet Potato Fries, Garlic Mashed Potatoes, Applewood Bacon Potato Cakes,

Chef's Fresh Vegetable or Roasted Asparagus (*add \$2.00 per person*)

**Side items are not served with pasta dishes, pizzas or salads for plated meals*

Add to your party!

Fresh Baked Rolls (\$1.50 per person), Homemade Corn Bread (\$2.50 per person)

Dessert

See page 09 for our amazing dessert options starting at \$3.00 per person

Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts and much more!



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

BURGUNDY PACKAGE: \$35 PER PERSON

Served plated (up to 40 guests), family or buffet style

Appetizer Select two for your guests to enjoy

Assorted Seasonal Bruschetta

Mushroom Risotto Fritters

Warm Prosciutto Wrapped Asparagus

Assorted Gourmet Flatbreads

Marinated Chicken Skewers

Edamame & Cilantro Hummus

carrots, celery, cucumber

Salad Select one of the following

Farmers Market Salad mixed greens, tomatoes, croutons, champagne vinaigrette

Brussel Sprout Salad bacon, almonds, dried blueberries, manchego cheese, lemon vinaigrette

Caesar Salad reggiano parmigiano, croutons

Entrée Select three for your guests to choose from. Add a fourth entree selection for an additional \$3.00 per person.

Four Cheese Ravioli roasted forest mushrooms, sweet garlic, spinach, reggiano, white wine sauce*

Mini Filet Sandwiches gorgonzola, candied red onion, truffle mayo

Herb Rubbed Roasted Chicken chicken au jus

Seattle Style BBQ Salmon garlic ginger soy glaze

Sage Prosciutto Wrapped Chicken lemon veloute

Homemade Pasta chicken, spinach, tomatoes, fresh herbs*

Braised Pork Ragu papardelle pasta, shaved garlic, basil, reggiano parmigiano*

*Pasta dishes can be made vegetarian upon request

Side Items* Please select one of the following. Add an extra side for an additional \$2.50 per person.

French Fries, Sweet Potato Fries, Garlic Mashed Potatoes, Applewood Bacon Potato Cakes,

Chef's Fresh Vegetable, Roasted Asparagus (add \$2.00 per person)

*Side items are not served with pasta dishes for plated meals.

Add to your party!

Fresh Baked Rolls (\$1.50 per person), Homemade Corn Bread (\$2.50 per person)

Dessert

See page 09 for our amazing dessert options starting at \$3.00 per person

Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts and much more!



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

BORDEAUX* PACKAGE: \$42 PER PERSON

Served plated (up to 40 guests), family or buffet style

Appetizer

Includes: **Butchers Block** (assortment of aged cheeses, cured meats, seasonal bruschetta)

And your choice of two of the following:

Marinated Beef Skewers

Mini Beef Wellingtons béarnaise sauce

Assorted Flatbreads

Mini Cuban Sandwiches

Mushroom Risotto Fritters

Lobster Deviled Eggs

Brie in Puff Pastry apricot merlot jam

Potato Bacon Croquettes

Salad Select one of the following

Farmers Market Salad mixed greens, tomatoes, croutons, champagne vinaigrette

Brussel Sprout Salad bacon, almonds, dried blueberries, manchego cheese, lemon vinaigrette

Caesar Salad reggiano parmigiano, croutons

Brussel Sprout Salad bacon, almonds, dried blueberries, manchego cheese, lemon vinaigrette

Entrée Please select three for your guests to choose from. Add a fourth entree for an additional \$3.00 per person

Herb Rubbed Roasted Chicken chicken au jus

Seattle Style BBQ Salmon garlic ginger soy glaze

Baby Back Ribs full slab with Smoke Daddy BBQ Sauce

Maryland Crab Cakes sweet corn salsa, remoulade

Chef's Seasonal Fresh Fish inquire for details

Braised Pork Ragu pappardelle pasta, shaved garlic, basil, reggiano parmigiano*

Sage Prosciutto Wrapped Chicken lemon veloute

Sautéed Shrimp garlic, white wine, lemon, chili flakes, served over pappardelle pasta*

Beef Short Ribs black vinegar braised

Filet Trio mushroom demi-glace (additional \$2.00 per order; plated only, served medium)

Side Items* Please select one of the following. Add an extra side for an additional \$2.50 per person

French Fries, Sweet Potato Fries, Garlic Mashed Potatoes, Applewood Bacon Potato Cakes,

Chef's Fresh Vegetable, Roasted Asparagus (add \$2.00 per person)

*Side items are not served with pasta dishes, pizzas or salads for plated meals

Add to your party!

Fresh Baked Rolls (\$1.50 per person), Homemade Corn Bread (\$2.50 per person)

Dessert

See page 09 for our amazing dessert options starting at \$3.00 per person

Iron Skillet Cookie, Chocolate Salted Caramel Soufflé, Pear Tarts and much more!



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

CREATE YOUR OWN BUFFET

Half order serves 15 guests; Full order serves 30 guests

The Butchers Block ~ Add our Sommelier's Choice Wine Tour for a great pairing!

DOC signature item featuring fresh cured meats and cheeses from around the world

Half order (serves 15) includes a selection* of 2 meats and 2 cheeses - \$85.00

Full order (serves 30) includes a selection* of 4 meats and 4 cheeses - \$165.00

*selections vary based on availability

Hot Appetizers

	HALF / FULL ORDER
Kettle Chips	\$30.00 / \$55.00
Crispy Belgium Fries	\$35.00 / \$65.00
Spinach Artichoke Dip	\$60.00 / \$115.00
Brie in Puff Pastry apricot merlot jam (30 or 60 pieces)	\$60.00 / \$115.00
Grilled Pizzas (1/3 of an 11in pizza per person)	\$70.00 / \$135.00
Mushroom Risotto Fritters (30 or 60 pieces)	\$60.00 / \$115.00
Potato & Bacon Croquettes smoked tomato dipping sauce (30 or 60 pieces)	\$60.00 / \$115.00
Warm Prosciutto Wrapped Asparagus (30 or 60 pieces)	\$60.00 / \$115.00
Assorted Gourmet Flatbreads (5 or 10 flatbreads)	\$70.00 / \$135.00
Mini Hot Ham and Brie Sandwiches apricot cherry jam (30 or 60 pieces)	\$70.00 / \$135.00
Mini Crab Cakes (30 or 60 pieces)	\$120.00 / \$235.00
BBQ Bacon Wrapped Jumbo Shrimp (30 or 60 pieces)	\$100.00 / \$195.00
Buffalo Shrimp & Bleu Cheese (30 or 60 pieces)	\$100.00 / \$195.00
Marinated Chicken Skewers (30 or 60 pieces)	\$70.00 / \$135.00
Marinated Beef Skewers (30 or 60 pieces)	\$80.00 / \$155.00
Mini Beef Wellingtons béarnaise sauce (30 or 60 pieces)	\$95.00 / \$185.00
Mini Buffalo Grilled Chicken Sandwiches pickle, onion, lettuce (24 or 48 pieces)	\$75.00 / \$145.00
Mini Cuban Sandwiches (24 or 48 pieces)	\$75.00 / \$145.00
Mini Chicken Sandwiches basil mayo (24 or 48 pieces)	\$75.00 / \$145.00
Mini Cheeseburgers with all the fixin's (24 or 48 pieces)	\$75.00 / \$145.00
Mini Smoke Daddy Pulled Pork Sandwiches (24 or 48 pieces)	\$75.00 / \$145.00
Mini Filet Sandwiches gorgonzola, candied onion, truffle mayo (24 or 48 pieces)	\$95.00 / \$185.00

Cold Appetizers

Assorted Bruschetta (30 or 60 pieces)	\$40.00 / \$75.00
Dip Trio: Hummus, Pimento, Guacamole veggies, tortilla chips	\$70.00 / \$135.00
Caprese Skewers (30 or 60 pieces)	\$45.00 / \$85.00
House Cured Salmon Canapés citrus crème fraiche (30 or 60 pieces)	\$70.00 / \$135.00
Jumbo Shrimp Cocktail (30 or 60 pieces)	\$50.00 / \$95.00
Edamame & Cilantro Hummus carrots, celery, cucumber	\$50.00 / \$95.00
Housemade Guacamole tortilla chips	\$50.00 / \$95.00
Fresh Seasonal Fruit Tray	\$50.00 / \$95.00
Assorted Vegetable Crudité	\$50.00 / \$95.00
Wrightwood Salad	\$60.00 / \$115.00
Brussel Sprout Salad	\$60.00 / \$115.00
Farmers Market Salad	\$50.00 / \$95.00

See next page for Carving Stations and Desserts



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 10.30% tax and suggested 20% gratuity. Prices are subject to change.

CREATE YOUR OWN BUFFET *Continued*

Carving Stations *Each order serves 30 people. Served with fresh baked rolls and sauces*

Bone-In Ham	\$275.00 per order
Roasted Turkey Breast	\$250.00 per order
Roasted Pork Loin	\$325.00 per order
Prime Rib	\$375.00 per order

Desserts: Individual *10 piece minimum of each item*

Chocolate Mousse	\$3.00 each
Mini Vanilla Bean Crème Brulee	\$3.00 each
Tres Leches Cake	\$4.00 each
Limoncello Cake	\$4.00 each
Mini NY Cheesecake	\$4.00 each
Pear Tarts	\$5.00 each
Chocolate Salted Caramel Soufflé	\$5.00 each

Mini Gourmet Cupcake Flight* *15 person minimum* \$13.50 per person
Assortment of 6 flavors provided to each guest
Pairs well with our Wine Tour Package ~ see page 02

Desserts: Family Style *10 person minimum*

Iron Skillet Cookie	\$3.00 per person
Red Velvet Lava Cake	\$4.00 per person
Carrot Lava Cake	\$4.00 per person

Desserts: Buffet or Family Style

Assorted Gourmet Dessert Bars *(30 or 60 bars)* \$75.00 / \$145.00
Includes Luscious Lemon, OREO Dream Bars, Marble Cheese Truffle and Meltaways

Mini Gourmet Cupcake Display* *(75 minis)* \$165.00
Assortment of 3 flavors

**A minimum of 1 week notice is required for cupcake orders*