



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 60 guests for a fabulous 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 specifically tailor a wine tasting or three-five course wine paired dinner according to you and your guests' interests. Get away for a day and come join us for a tour of exotic locations such as France, Italy or California. 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

Deposits are 100% refundable if a cancellation is up to 14 or more days prior to event date, after that deposits are non-refundable. If an event is canceled less than 7 days prior to the event date, 50% of the estimated party cost will be due. If an event is canceled within 72 hours of the event date, the host is responsible for full payment of the event as determined in the Private Party Order.

PARKING

Parking is available on evenings and weekends at Children's Memorial Hospital Parking Garage (2515 N. Clark St.) located just south of the restaurant. Parking costs \$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@docwinebarchicago.com



SPECIAL EVENTS DRINK PACKAGES

Prices do not include 11.275% tax and 20% gratuity

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

HOUSE BEER & WINE PACKAGE

House Red and White Wine*

Domestic Beer*

Soda, Coffee & Tea

2 hr event: \$18.00 per person

\$6.00 each additional hour

CALL BAR PACKAGE

2 Red Wines*, 2 White Wines*

Call Liquors

Domestic Beer*

Soda, Coffee & Tea

2 hr event: \$24.00 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: \$22.00 per person

\$6.00 each additional hour

PREMIUM BAR PACKAGE

2 Red Wines*, 2 White Wines*

Premium Liquors

Domestic Beer*

Soda, Coffee & Tea

2 hr event: \$28.00 per person

\$6.00 each additional hour

Choose from one of the following tours

International Wine Tour

French Wine Tour

California Wine Tour

Italian Wine Tour

Sommelier's Choice

HOST BAR TAB

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

BRUNCH JUICE PACKAGE**

Fresh Squeezed Orange Juice, Fresh Squeezed

Grapefruit Juice and Tomato Juice

2 hr event: \$5.00 per person

\$2.00 each additional hour

CASH BAR TAB

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

\$75.00 service fee may apply (*1 for every 40 guests*)

BRUNCH COCKTAIL PACKAGE**

Bloody Marys and Mimosas

Fresh Squeezed Orange Juice, Fresh Squeezed

Grapefruit Juice and Tomato Juice

2 hr event: \$13.00 per person

\$5.00 each additional hour

SODA PACKAGE

Unlimited Soda, Coffee & Tea

\$3.50 per person

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

***available with brunch menus only*



SPECIAL EVENTS BRUNCH SELECTIONS

Prices do not include 11.275% tax and 20% gratuity and are subject to change

WHITE PACKAGE*: \$13.95 PER PERSON

Served plated. Includes unlimited fountain soda, coffee and tea

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

Add a basket of fresh baked rolls for (\$1.50 per person) or mini muffins (\$2.25 per person) to your party!

Entrée

Please select three for your guests to choose from

(add a fourth entree selection for an additional \$2.00 per person)

Two Eggs Scrambled and served with bacon and potatoes

The Healthy Choice a large bowl of fresh fruit, house made granola, and creamy yogurt

Oatmeal Pancakes full stack served with maple butter served with potatoes

Fresh Fruit Pancakes full stack loaded with seasonal fresh fruit served with potatoes

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

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

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

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

Strange Daze Omelette mozzarella, bacon, wild mushrooms, spinach, and hollandaise sauce
served with potatoes

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

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

Wrightwood Salad with chicken, craisins, avocado, corn, almonds, and goat cheese

Cheeseburger with cheddar or blue cheese, mayo, mustard, and all the fixins served with fries

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

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

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

Dessert

Available for an additional \$2.50 per person

Iron Skillet Cookie (*served family style*), Vanilla Bean Crème Brulee, or Chocolate Mousse

see page 2 for brunch cocktail packages



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 11.275% tax and 20% gratuity and are subject to change

HORS D'OEUVRES* TASTING MENU: \$18 PER PERSON

Served family or buffet style

Select two from each section for a total of six items

Balanced *(select two)*

Four Olive Tapenade with garlic crostini
Potato and Cheese Croquettes with smoked tomato dipping sauce
Wild Mushroom Risotto Fritters with reggiano crema
Assorted Bruschetta

Elegant *(select two)*

Margherita Pizza with fresh tomatoes, basil pesto, baby arugula and fresh mozzarella
Oatmeal Crusted Camembert with a red currant sauce
Chorizo Stuffed Dates wrapped in house smoked bacon and pepper coulis
Prosciutto Wrapped Asparagus

Complex *(select two)*

House Cured Salmon Canapes with fried capers and crème fraiche
Miniature Beef Wellington
Fontina-Cheese and white truffle flatbread
Thai Marinated Chicken Skewers
Braised Short Rib Flatbread
Asian Beef Skewers
Lobster Deviled Eggs *(additional \$1.50 per person)*
Prime Beef Tenderloin bites on brioche with gorgonzola, candied red onion *(additional \$1.50 per person)*
Seared Sashimi Tuna on cucumber with ginger and wasabi *(additional \$1.50 per person)*

**approximately 1.5 pieces of each item per person*

Dessert

Available for an additional \$2.50 per person

Iron Skillet Cookie *(served family style)*, Vanilla Bean Crème Brulee, or Chocolate Mousse



SPECIAL EVENTS DINNER MENU SELECTIONS

Prices do not include 11.275% tax and 20% gratuity and are subject to change

CHARDONNAY PACKAGE: \$22 PER PERSON

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

Appetizer

Please choose two for your guests to enjoy

Spinach Artichoke Dip

Beer Cheese and Chips

Mushroom Risotto Fritters

Assorted Bruschetta

Four Olive Tapenade with garlic crostini

Prosciutto Wrapped Asparagus

Entrée

Please select three for your guests to choose from

(add a fourth entree selection for an additional \$2.00 per person)

Wrightwood Salad with chicken, craisins, avocado, corn, almonds, and goat cheese

Cheeseburger with cheddar or blue cheese, mayo, mustard, and all the fixins

Grilled Chicken Sandwich topped with basil mayo, monterey jack, lettuce, and tomato

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

Margherita Pizza with fresh tomatoes, basil pesto, baby arugula, and mozzarella

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

Greatest Grilled Cheese stuffed with NY cheddar and apple butter

Ahi Tuna Sliders with wasabi, soy sauce and seaweed salad

Rigatoni with sausage, peas and tomato cream sauce

Side Items

Please select one of the following

(add an extra side for an additional \$1.50 per person)

French Fries, Garlic Mashed Potatoes, Green Beans and Red Bell Peppers,

Applewood Bacon Potato Cakes or Chef's Fresh Vegetable

Dessert

Available for an additional \$2.50 per person

Iron Skillet Cookie (*served family style*), Vanilla Bean Crème Brulee, or Chocolate Mousse



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 11.275% tax and 20% gratuity and are subject to change

BURGUNDY PACKAGE: \$30 PER PERSON

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

Appetizer

Please choose two for your guests to enjoy

Assorted Bruschetta

Mushroom Risotto Fritters

Chorizo Stuffed Dates wrapped in house smoked bacon and pepper coulis

Prosciutto Wrapped Fontina

House Cured Salmon Canapes with fried capers and ~~oil~~ crème fraiche

Roasted Chicken Flatbread with basil pesto, oven dried tomatoes and fontina cheese

Salad

Select one of the following

Farmers Market with mixed greens, tomatoes, olives and champagne vinaigrette

Caesar Salad topped with reggiano parmigiano cheese and croutons

Entrée

Please select three for your guests to choose from

(add a fourth entree selection for an additional \$2.00 per person)

Wild Mushroom Meatloaf with ground chuck and veal, wild mushrooms, topped with a balsamic reduction

Rigatoni with sausage, peas and tomato cream sauce

Cavatappi with chicken, fresh spinach and roasted pine nuts

Braised Short Ribs topped with a cabernet sauce

Ahi Tuna Sliders with wasabi, soy sauce and a cucumber salad

Prime Beef Tenderloin Bites on Brioche with gorgonzola and candied red onion

Herb Rubbed Roasted Chicken with chicken au jus

Pan Seared Salmon with lemon basil sauce

Chicken Marsala served with mushrooms and onions in a marsala wine sauce

Wild Mushroom Lasagna

Side Items

Please select one of the following

(add an extra side for an additional \$1.50 per person)

French Fries, Garlic Mashed Potatoes, Green Beans and Red Bell Peppers,

Applewood Bacon Potato Cakes or Chef's Fresh Vegetable

Dessert

Available for an additional \$2.50 per person

Iron Skillet Cookie (*served family style*), Vanilla Bean Crème Brulee, or Chocolate Mousse



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 11.275% tax and 20% gratuity and are subject to change

BORDEAUX PACKAGE: \$37 PER PERSON

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

Appetizer

Includes

Butchers Block (an assortment of house cured meats and cheeses)

And your choice of two of the following

Asian Beef Skewers

Potato Croquettes with smoked tomato dip sauce

Assorted Vegetables and herb dip

Fontina Cheese and white truffle flatbread

Prosciutto Wrapped Asparagus

Thai Marinated Chicken Skewers

Seared Sashimi Tuna on garlic crostini

Braised Short Rib Flatbread

Salad

Select one of the following

Spinach and Arugula Salad with julienne apples, apple smoked bacon and champagne vinaigrette

Farmers Market with mixed greens, tomatoes, olives and champagne vinaigrette

Caesar Salad topped with reggiano parmigiano cheese and croutons

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

Entrée

Please select three for your guests to choose from

(add a fourth entree selection for an additional \$2.00 per person)

Herb Roasted Chicken with house made chicken au jus

Baby Back Ribs full slab with Smoke Daddy BBQ Sauce

Maryland Crab Cakes in a creole dipping sauce

Braised Short Ribs topped with a cabernet sauce

Pan Seared Salmon with lemon basil sauce

Chicken Involotini pounded and rolled chicken breast stuffed with fontina cheese, asparagus, soppressata

Seasonal Fish

Fresh Vegetable Pasta Primavera

Potato Gnocchi with pancetta, wild mushrooms and asparagus in an herbed chicken broth

Linguine with crispy prosciutto, garden peas and fresh herbs tossed in a garlic cream sauce

Chateau Briand with housemade demi *(additional \$3.00 per order; family style only, served medium)*

Filet center cut tenderloin with worcestershire butter sauce

(additional \$3.00 per order, plated only, served medium)

Side Items

Please select one of the following (add an extra side for an additional \$1.50 per person)

French Fries, Garlic Mashed Potatoes, Green Beans and Red Bell Peppers,

Applewood Bacon Potato Cakes or Chef's Fresh Vegetable

Dessert *available for an additional \$2.50 per person*

Iron Skillet Cookie *(served family style)*, Vanilla Bean Crème Brulee, or Chocolate Mousse



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 11.275% tax and 20% gratuity and are subject to change

CREATE YOUR OWN BUFFET

Half order serves 15 guests; Full order serves 30 guests

Hot Appetizers

	HALF / FULL ORDER
Oatmeal Crusted Camembert with Red Currant Sauce	\$50.00 / \$100.00
Spinach Artichoke Dip	\$50.00 / \$100.00
Kettle Chips	\$25.00 / \$45.00
Assorted Pizzas (<i>1/4 of an 11in pizza per person</i>)	\$50.00 / \$100.00
Mushroom Risotto Fritters (<i>30 pieces or 60 pieces</i>)	\$45.00 / \$85.00
Potato Croquettes with Smoked Tomato Dipping Sauce (<i>30 pieces or 60 pieces</i>)	\$45.00 / \$85.00
Prosciutto Wrapped Asparagus or Fontina (<i>30 pieces or 60 pieces</i>)	\$55.00 / \$100.00
Assorted Gourmet Flatbreads (<i>8 or 16 flatbreads</i>)	\$60.00 / \$110.00
Chorizo Stuffed Dates with House Smoked Bacon (<i>45 pieces or 90 pieces</i>)	\$70.00 / \$125.00
Mini Crab Cakes (<i>30 pieces or 60 pieces</i>)	\$75.00 / \$140.00
BBQ Bacon Wrapped Jumbo Shrimp (<i>30 pieces or 60 pieces</i>)	\$90.00 / \$170.00
Lobster Deviled Eggs (<i>30 pieces or 60 pieces</i>)	\$85.00 / \$160.00
Miniature Beef Wellingtons (<i>30 pieces or 60 pieces</i>)	\$60.00 / \$110.00
Marinated Chicken or Beef Skewers (<i>30 pieces or 60 pieces</i>)	\$55.00 / \$100.00
Mini Chicken Sandwich with Basil Mayo (<i>24 pieces or 48 pieces</i>)	\$60.00 / \$110.00
Mini Cheeseburgers with all the Fixin's (<i>24 pieces or 48 pieces</i>)	\$60.00 / \$110.00
Mini Smoke Daddy Pulled Pork Sandwiches (<i>24 pieces or 48 pieces</i>)	\$60.00 / \$110.00
Prime Beef Tenderloin Bites on Brioche with Gorgonzola, Candied Onion (<i>24 pieces or 48 pieces</i>)	\$80.00 / \$150.00

Cold Appetizers

Four Olive Tapenade with Garlic Crostini	\$45.00 / \$85.00
Assorted Bruschetta (<i>30 pieces or 60 pieces</i>)	\$35.00 / \$60.00
Caprese Skewers (<i>30 pieces or 60 pieces</i>)	\$40.00 / \$75.00
Housemade Ceviche	\$65.00 / \$120.00
Seared Sashimi Tuna on Garlic Crostini (<i>30 slices or 60 slices</i>)	\$70.00 / \$130.00
House Cured Salmon Canapes with Fried Capers and Crème Fraiche (<i>30 pieces or 60 pieces</i>)	\$65.00 / \$120.00
Ahi Tuna Sliders with Cucumber Salad (<i>23 pieces or 45 pieces</i>)	\$70.00 / \$130.00
Jumbo Shrimp Cocktail (<i>30 pieces or 60 pieces</i>)	\$80.00 / \$150.00
Fresh Seasonal Fruit Tray	\$40.00 / \$75.00
Assorted Vegetables and Herb Dip	\$40.00 / \$75.00
Wrightwood Salad	\$50.00 / \$85.00
Caesar Salad	\$35.00 / \$60.00

The Butchers Block

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 - \$80.00

Full order (*serves 30*) includes a selection* of 4 meats and 4 cheeses - \$150.00

Add our Sommelier's Choice Wine Tour for a great pairing!

**selections vary based on availability*

See next page for Carving Stations and Desserts



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 11.275% tax and 20% gratuity and are subject to change

CREATE YOUR OWN BUFFET

Half order serves 15 guests; Full order serves 30 guests

Carving Stations

Each order serves 30 people. Served with fresh baked rolls.

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

Minimum order of 12 of one item

Iron Skillet Cookie (<i>served family style</i>)	\$2.50 per person
Vanilla Bean-Crème Brulee	\$2.50 each
Chocolate Mousse	\$2.50 each
Carmelized Cheesecake	\$3.50 each
Banana Bread Pudding	\$3.50 each
Seasonal Fruit Tartlets	\$3.50 each
Strawberry Shortcake	\$3.50 each



SPECIAL EVENTS

PREFERRED VENDORS

Mention D.O.C Wine Bar for preferred vendor pricing

DJ

Worldwide Entertainment

Keith

(630) 202 6162

keiths954@sbcglobal.net

PHOTOGRAPHERS

AG Photography, Inc.

Angel Giannoni

(312) 949 1770

angel@ag-photo.com

www.ag-photo.com

Jeff Lange Photographers

Jeff Lange

(847) 798 0899

info@jeffhlangephotographers.com

www.jeffhlangephotographers.com

CUPCAKES AND SWEETS

Molly's Cupcakes

(773) 883 7220

2536 N Clark St

Chicago, IL