



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 65 guests for a fabulous luncheon or sit-down dinner prepared by our expert chefs. We can also accommodate up to 100 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

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**

\$40.00 server fee may apply

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*: \$12.95 PER PERSON

Served plated. Includes unlimited fountain soda, coffee and tea

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

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

Fresh Fruit Pancakes full stack loaded with seasonal fresh fruit

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

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

Chicken Caesar Salad topped with fresh reggiano parmigiano cheese and croutons

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

Iron Skillet Cookie (*served family style*) or Individual Vanilla Bean Crème Brulee

available for an additional \$2.50 per person

brunch package selections continued on next page

see page 2 for brunch cocktail packages



SPECIAL EVENTS BRUNCH SELECTIONS

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

RED PACKAGE*: \$15.95 PER PERSON

Served buffet style. Includes unlimited fountain soda, coffee and tea

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

Entrée

Includes

Cheddar, Bacon & Scallion Quiche

Silver Dollar Pancakes

Brunch Potatoes

House Smoked Bacon & Sausage

Fresh Fruit Display

Dessert

Iron Skillet Cookie (*served family style*) or Individual Vanilla Bean Crème Brulee available for an additional \$2.50 per person

SPARKLING PACKAGE*: \$18.95 PER PERSON

Served buffet style. Includes unlimited fountain soda, coffee and tea

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

Entrée

Includes

Roasted Red Pepper & Goat Cheese Quiche

Banana Bread French Toast Fingers with Grilled Banana and Bourbon Syrup

Smoked Chicken Salad with Dried Cherries, Pine Nuts, Arugula, and Seven Grain Bread

Antipasta with Orzo

Housemade Short Rib Hash with Caramelized Onions

Fresh Watermelon Salad with Ginger Ale

Dessert

Iron Skillet Cookie (*served family style*) or Individual Vanilla Bean Crème Brulee available for an additional \$2.50 per person

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
Pan Roasted Brie with seasonal fruits and toasted pine nuts
Chorizo Stuffed Dates wrapped in house smoked bacon and pepper coulis
Fontina Cheese Fondue with rustic bread, house cured prosciutto and granny smith apples
Prosciutto Wrapped Asparagus

Complex *(select two)*

House Cured Salmon Canapes with fried capers and dill crème fraiche
Tellagio Cheese and white truffle flatbread
Thai Marinated Chicken Skewers
Braised Short Rib Flatbread
Asian Beef Skewers
Prime Beef Tenderloin bites on brioche with gorgonzola, candied red onion (additional \$1.50 per person)
Pan Seared Sea Scallop Sliders with shrimp polenta and bacon aioli (additional \$1.50 per person)
Seared Sashimi Tuna on garlic crostini with ponzu Sauce (additional \$1.50 per person)

Dessert

Iron Skillet Cookie *(served family style)* or Individual Vanilla Bean Crème Brulee
available for an additional \$2.50 per person



SPECIAL EVENTS LUNCH & 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, 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

Fontina Cheese Fondue with rustic bread, house cured prosciutto and granny smith apples

Pan Roasted Brie with seasonal fruits and toasted pine nuts

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, raisins, avocado, corn, almonds, and goat cheese

Chicken Caesar Salad topped with fresh reggiano and croutons (add anchovies + \$0.50 per person)

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

Caponata Pizza with marinated eggplant, crimini mushrooms, artichokes, and goat cheese

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

Greatest Grilled Cheese stuffed with NY cheddar, gruyere and fontina

Sushi Grade 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

French Fries, Garlic Mashed Potatoes, Kettle Chips, Green Beans & Tomatoes,

Applewood Bacon Potato Cakes or Chef's Fresh Vegetable

Dessert

Iron Skillet Cookie (*served family style*) or Individual Vanilla Bean Crème Brulee
available for an additional \$2.50 per person



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

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

BURGUNDY PACKAGE: \$28 PER PERSON

Served plated, 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

Fontina Cheese Fondue with rustic bread, house cured prosciutto and granny smith apples

Pan Roasted Brie with seasonal fruits and toasted pine nuts

Prosciutto Wrapped Asparagus

House Cured Salmon Canapes with fried capers and dill 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)

Pork Tenderloin maple cured with raspberry barbeque

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

Sushi Grade Ahi Tuna Sliders with wasabi, soy sauce and a seaweed 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

French Fries, Garlic Mashed Potatoes, Kettle Chips, Green Beans & Tomatoes,

Applewood Bacon Potato Cakes or Chef's Fresh Vegetable

Dessert

Iron Skillet Cookie (*served family style*) or Individual Vanilla Bean Crème Brulee

available for an additional \$2.50 per person



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

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

BORDEAUX PACKAGE: \$35 PER PERSON

Served plated, 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

Fontina Croquettes with smoked tomato dip sauce

Assorted Vegetables and herb dip

Tellagio Cheese and white truffle flatbread

Prosciutto Wrapped Fontina

Thai Marinated Chicken Skewers

Seared Sashimi Tuna on garlic crostini, ponzu sauce

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. *Pasta dishes can be made vegetarian upon request.*

(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

Mayor's Filet center cut tenderloin with worcestershire butter sauce (additional \$4.00 per order, plated only)

Maryland Crab Cakes in a creole dipping sauce

Braised Short Ribs topped with a cabernet sauce

Pan Seared Salmon with lemon basil sauce

Veal Piccata sautéed in lemon juice and parsley

Chicken Involtini pounded and rolled chicken breast stuffed with fontina cheese, asparagus, sopressata

Fresh Market Roasted Fish

Potato Gnocchi with pancetta, wild mushrooms and asparagus in an herbed chicken broth (plated only)

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

Side Items *Please select one of the following*

French Fries, Garlic Mashed Potatoes, Kettle Chips, Green Beans & Tomatoes,

Applewood Bacon Potato Cakes or Chef's Fresh Vegetable

Dessert

Iron Skillet Cookie (*served family style*) or Individual Vanilla Bean Crème Brulee

available for an additional \$2.50 per person



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
Pan Roasted Brie with Seasonal Fruits and Toasted Pine Nuts	\$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
Fontina 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
Fontina Cheese Fondue with Housemade Prosciutto, Bread and Apples	\$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>)	\$60.00 / \$110.00
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>)	\$80.00 / \$150.00
Marinated Chicken or Beef Skewers (<i>30 pieces or 60 pieces</i>)	\$55.00 / \$100.00
Mini Chicken Sandwich with Basil Mayo (<i>23 pieces or 45 pieces</i>)	\$60.00 / \$110.00
Mini Cheeseburgers with all the Fixin's (<i>23 pieces or 45 pieces</i>)	\$60.00 / \$110.00
Mini Smoke Daddy Pulled Pork Sandwiches (<i>23 pieces or 45 pieces</i>)	\$60.00 / \$110.00
Prime Beef Tenderloin Bites on Brioche with Gorgonzola, Candied Onion (<i>23 pieces or 45 pieces</i>)	\$80.00 / \$150.00
Pan Seared Sea Scallop Sliders with Shrimp Polenta and Bacon Ailoi (<i>23 pieces or 45 pieces</i>)	\$80.00 / \$150.00
Herb Crusted Lamb Chops (<i>23 pieces or 45 pieces</i>)	\$90.00 / \$170.00

Cold Appetizers

Four Olive Tapenade with Garlic Crostini	\$45.00 / \$85.00
Housemade Guacamole	\$40.00 / \$75.00
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 Cerviche	\$65.00 / \$120.00
Seared Sashimi Tuna on Garlic Crostini with Ponzu Sauce (<i>30 slices or 60 slices</i>)	\$70.00 / \$130.00
House Cured Salmon Canapes with Fried Capers & Dill Crème Fraiche (<i>30 pieces or 60 pieces</i>)	\$65.00 / \$120.00
Ahi Tuna Sliders with Wakame 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	\$40.00 / \$75.00
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 4 meats and cheeses - \$80.00

Full order (*serves 30*) includes a selection* of 8 meats and 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

Iron Skillet Cookie (<i>served family style</i>)	\$2.50 per person
Individual Crème Brulee (<i>min order of 12</i>)	\$2.50 each
Individual Chocolate Mousse (<i>min order of 12</i>)	\$3.50 each
Carmelized Cheesecake (<i>min order of 12</i>)	\$3.50 each
Chocolate Flourless Cake Fingers (<i>min order of 12</i>)	\$3.50 each
Banana Bread Pudding (<i>min order of 12</i>)	\$3.50 each
Chocolate Fondue* (<i>min order of 12</i>)	\$6.50 per person

**served with pound cake, bananas, strawberries, pineapple and marshmallows*



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.jefflangephotographers.com

TRAVELING SPA SERVICES

Nails To You

Jessica Abernathy

(773) 610 2001

Jessica@nailstoyou.org

www.nailstoyou.org

CUPCAKES AND SWEETS

Molly's Cupcakes

Contact: Wolfy (*owner*)

(773) 883 7220

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Chicago, IL