



#### **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



## THE BLUE ROOM

Seating For Up To 22 Guests OR Cocktail For Up To 35 Guests



## MAIN WINE BAR

Seating For Up To 80 Guests OR Cocktail For Up To 120 Guests





### SPECIAL EVENTS DRINK PACKAGES

Prices do not include 11.50% 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*

#### 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

#### PREMIUM 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 \$35.00 to \$45.00 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  
**\$4.00 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 11.50% tax and suggested 20% gratuity. Prices are subject to change.*

### **WHITE PACKAGE\*: \$16.95 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

**Buttermilk Pancakes** full fluffy stack

**Fresh Fruit Pancakes** full stack loaded with 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

**St. Clement Omelette** sundried tomato, basil pesto, smoked provolone cheese, served with potatoes, toast

**Clark Street Omelette** roasted poblano pepper, bacon, corn, cheddar-jack cheese, served with potatoes, toast

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

**Wrightwood Salad** field greens, chicken, tomatoes, raisins, avocado, corn, almonds, fresh goat cheese

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

**Park West Club** ham, bacon, chicken, cheddar cheese, lettuce, tomato, basil mayo, 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, Apple 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 \$9.00 each / Bloody Mary \$9.00 each



**SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS**

*Prices do not include 11.50% tax and suggested 20% gratuity. Prices are subject to change.*

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

*Served family or buffet style.*

***Select a total of six items***

*Approximately 1.5 pieces of each item per person*

**Crispy Belgium Fries** trio of dipping sauces

**Caprese Skewers**

**Housemade Guacamole** fresh tortilla chips

**Assorted Seasonal Bruschetta**

**Speck Wrapped Goat Cheese** with tomato jam

**Portobello Fries** with herb mayo

**Bacon Potato Croquettes**

**Spinach Artichoke Dip** fresh tortilla chips

**Warm Prosciutto Wrapped Asparagus**

**Hot Ham & Brie** apple, apricot cherry jam, arugula, ciabatta olive bread

**Ricotta Fritters** with lemon & tomato jam

**Assorted Gourmet Flatbreads**

**Chicken & Turkey Meatballs** in a mango chipotle sauce

**Assorted Grilled Pizzas**

**Pulled Pork Sliders**

**Grilled Chicken Skewers**

**Marinated Beef Skewers**

**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, Apple Tarts and much more!



#### SPECIAL EVENTS DINNER MENU SELECTIONS

Prices do not include 11.50% tax and suggested 20% gratuity. Prices are subject to change.

#### **CHARDONNAY PACKAGE: \$26 PER PERSON**

Served plated, family or buffet style

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

**Appetizer** *Select two for your guests to enjoy*

**Spinach Artichoke Dip**

**Caprese Skewers**

**Ricotta Fritters** with lemon & tomato jam

**Assorted Seasonal Bruschetta**

**Warm Prosciutto Wrapped Asparagus**

**Potato and Bacon Croquettes**

**Assorted Gourmet Flatbreads**

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

**Wrightwood Salad** field greens, chicken, tomatoes, craisins, avocado, corn, almonds, fresh 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

**Park West Club** ham, bacon, chicken, cheddar cheese, lettuce, tomato, basil mayo

**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, Cole Slaw

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, Apple Tarts and much more!



**SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS**

Prices do not include 11.50% 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

Available for groups of 15 guests or more

**Appetizer** *Select two for your guests to enjoy*

**Assorted Seasonal Bruschetta**

**Mushroom Risotto Fritters**

**Warm Prosciutto Wrapped Asparagus**

**Assorted Gourmet Flatbreads**

**Marinated Chicken Skewers**

**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** with chimichurri

**Seattle Style BBQ Salmon** garlic ginger soy glaze

**Sage Prosciutto Wrapped Chicken** lemon veloute

**Homemade Pasta** chicken, spinach, tomatoes, fresh herbs\*

*\*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, Cole Slaw

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, Apple Tarts and much more!



## SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 11.50% 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

Available for groups of 15 guests or more

#### **Appetizer**

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

And your choice of two of the following:

**Marinated Beef Skewers**

**Assorted Flatbreads**

**Speck Wrapped Goat Cheese** with tomato jam

**Portobello Fries** with herb mayo

**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

**Wrightwood Salad** field greens, chicken, tomatoes, raisins, avocado, corn, almonds, fresh goat cheese

#### **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** with chimichurri

**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

**Sage Prosciutto Wrapped Chicken** lemon veloute

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

**Beef Short Ribs** red wine 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, Cole Slaw

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, Apple Tarts and much more!





## SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 11.50% 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

**Kettle Chips**

**Crispy Belgium Fries**

**Spinach Artichoke Dip**

**Brie in Puff Pastry** apricot merlot jam (30 or 60 pieces)

**Portobello Fries** with herb mayo (30 or 60 pieces)

**Mushroom Risotto Fritters** (30 or 60 pieces)

**Potato & Bacon Croquettes** smoked tomato dipping sauce (30 or 60 pieces)

**Ricotta Fritters** with lemon and tomato jam (30 or 60 pieces)

HALF / FULL ORDER

\$30.00 / \$55.00

\$35.00 / \$65.00

\$60.00 / \$115.00

\$60.00 / \$115.00

\$60.00 / \$115.00

\$60.00 / \$115.00

\$60.00 / \$115.00

\$60.00 / \$115.00

**Grilled Pizzas** (1/3 of an 11in pizza per person)

\$70.00 / \$135.00

**Warm Prosciutto Wrapped Asparagus** (30 or 60 pieces)

\$70.00 / \$135.00

**Chicken & Turkey Meatballs** in a mango chipotle sauce (30 or 60 pieces)

\$70.00 / \$135.00

**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

**Marinated Chicken Skewers** (30 or 60 pieces)

\$70.00 / \$135.00

**Speck Wrapped Goat Cheese** with tomato jam (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 Turkey Burgers** (24 or 48 pieces)

\$75.00 / \$145.00

**Mini Veggie Burgers** (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

**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

See next page for Cold Appetizers, Carving Stations, and Desserts



**SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS**

*Prices do not include 11.50% tax and suggested 20% gratuity. Prices are subject to change.*

**CREATE YOUR OWN BUFFET** *Continued*

**Cold Appetizers**

<b>Assorted Bruschetta</b> (30 or 60 pieces)	\$45.00 / \$85.00
<b>Caprese Skewers</b> (30 or 60 pieces)	\$45.00 / \$85.00
<b>House Cured Salmon Canapés</b> citrus crème fraiche (30 or 60 pieces)	\$70.00 / \$135.00
<b>Jumbo Shrimp Cocktail</b> (30 or 60 pieces)	\$100.00 / \$195.00
<b>Housemade Guacamole</b> tortilla chips	\$50.00 / \$95.00
<b>Fresh Seasonal Fruit Tray</b>	\$50.00 / \$95.00
<b>Assorted Vegetable Crudité</b>	\$50.00 / \$95.00
<b>Wrightwood Salad</b>	\$60.00 / \$115.00
<b>Brussel Sprout Salad</b>	\$60.00 / \$115.00
<b>Farmers Market Salad</b>	\$50.00 / \$95.00

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

<b>Bone-In Ham</b>	\$300.00 per order
<b>Roasted Turkey Breast</b>	\$275.00 per order
<b>Roasted Pork Loin</b>	\$350.00 per order
<b>Prime Rib</b>	\$400.00 per order

**Desserts: Individual** *10 piece minimum of each item*

<b>Chocolate Mousse</b>	\$3.50 each
<b>Mini Vanilla Bean Crème Brulee</b>	\$3.50 each
<b>Chocolate Peanut Butter Pot Au Creme</b>	\$4.00 each
<b>Mini NY Cheesecake</b>	\$4.00 each
<b>Apple Tarts</b>	\$5.00 each
<b>Chocolate Salted Caramel Soufflé</b>	\$5.00 each

**Desserts: Family Style** *9 person minimum*

<b>Iron Skillet Cookie</b>	\$3.00 per person
<b>Nutella Brownie</b>	\$3.00 per person

**Desserts: Buffet or Family Style**

<b>Assorted Gourmet Dessert Bars</b> (50 or 75 bars)	\$100.00 / \$145.00
<i>Includes Luscious Lemon, OREO Dream Bars, Marble Cheese Truffle and Meltaways</i>	