



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 50 guests for a fabulous luncheon or sit-down dinner prepared by our expert chefs. We can also accommodate up to 75 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 for 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.

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 10.25% tax and 20% gratuity

HOUSE BEER & WINE PACKAGE

House Red and White Wine*

Domestic Beer*

Soda, Coffee & Hot Tea

2 hr event: \$18.00 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 & Hot Tea

2 hr event: \$22.00 per person

\$6.00 each additional hour

*Choose from one of the following tours below
or create your own*

International Wine Tour

from Germany to Argentina

French Wine Tour

from Burgundy to Bordeaux

California Wine Tour

from Santa Barbara County to Napa Valley

Italian Wine Tour

from Tuscany to Sicily

Sommelier's Choice

Let our Sommelier select his favorites

for you to try

CALL BAR PACKAGE

2 Red Wines*, 2 White Wines*

Call Liquors

Domestic Beer*

Soda, Coffee & Hot Tea

2 hr event: \$24.00 per person

\$6.00 each additional hour

PREMIUM BAR PACKAGE

2 Red Wines*, 2 White Wines*

Premium Liquors

Domestic Beer*

Soda, Coffee & Hot Tea

2 hr event: \$28.00 per person

\$6.00 each additional hour

HOST BAR TAB

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

CASH BAR TAB

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

\$40.00 server fee may apply

SODA PACKAGE

Unlimited Soda, Coffee & Hot Tea

\$3.50 per person

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



SPECIAL EVENTS LUNCH MENU SELECTIONS

Prices do not include 10.25% tax and 20% gratuity and are subject to change

WHITE PACKAGE: \$12.95 PER PERSON

Served plated. Includes unlimited fountain soda, coffee and hot tea parties must begin by 2pm to take advantage of this package

Entrée

Please choose three for your guests to select from that afternoon (add a fourth entree selection for an additional \$2.00 per person)

Wrightwood Salad with chicken, almonds, raisins, avocado, corn and goat cheese
Smoked Turkey Panini with fontina cheese, seasoned tomatoes and arugula
Roasted Chicken Panini with pesto, oven dried tomatoes, and homemade mozzarella
Greatest Grilled Cheese stuffed with NY cheddar, gruyere, and fontina
Roasted Vegetable Flatbread with fresh seasonal vegetables and fontina cheese
Bistro Burger with caramelized onions, pancetta, and farmhouse white cheddar
Chicken Caesar Salad with aged reggiano parmigiano, and croutons
Roasted Chicken Flatbread with basil pesto, oven dried tomatoes, and fontina cheese

Side Items

Served family style. Please choose one of the following for your guests to enjoy (add a second side for an additional \$1.50 per person)

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes, Applewood Bacon Potato Cakes or Chef's Selection 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 MENU SELECTIONS

Prices do not include 10.25% tax and 20% gratuity and are subject to change

RED PACKAGE: \$17.95 PER PERSON

*Includes unlimited fountain soda, coffee and hot tea
parties must begin by 2pm to take advantage of this package*

Salad

Served family style. Please select one for your guests to enjoy
Farmers Market with mixed greens, tomatoes, olives, and champagne vinaigrette
Caesar Salad topped with reggiano parmigiano cheese, and croutons

Entrée

*Served plated. Please choose three for your guests to select from that afternoon
(add a fourth entree selection for an additional \$2.00 per person)*
Smoked Turkey Panini with fontina cheese, seasoned tomatoes and arugula
Roasted Chicken Panini with pesto, oven dried tomatoes, and homemade mozzarella
Amazing Veggie Panini with cucumber, roasted mushrooms, peppers, fontina, avocado, and chipotle mayo
Prosciutto and Fresh Mozzarella Panini with oven roasted tomatoes and pulled basil
Sushi Grade Ahi Tuna Sliders with wasabi, soy sauce, and seaweed salad
Maryland Style Crab Cake mini sandwiches with crispy creole slaw
Roasted Filet Mini Sandwiches with reggiano crema and roasted red peppers
Brie & Apple Flatbread with apricot merlot jam
Cavatappi with chicken, fresh spinach and roasted pine nuts*
Rigatoni with sausage, peas and tomato cream sauce*

**Pasta dishes can be made vegetarian upon request*

Side Items

*Served family style. Please choose one of the following for your guests to enjoy
(add a second side for an additional \$1.50 per person)*
French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes,
Applewood Bacon Potato Cakes or Chef's Selection 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 MENU SELECTIONS

Prices do not include 10.25% tax and 20% gratuity and are subject to change

SPARKLING PACKAGE: \$22.95 PER PERSON

Includes unlimited fountain soda, coffee and hot tea

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

Salad

Served family style. Please select one for your guests to enjoy

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

Spinach & Arugula Salad with julienne granny smiths, splesmoked bacon, and champagne vinaigrette

Entrée

Served plated. Please choose three for your guests to select from that afternoon

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

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

Maryland Style Crab Cake mini sandwiches with crispy creole slaw

Roasted Filet Mini Sandwiches with reggiano crema and roasted red peppers

Herb Rubbed Roasted Chicken with chicken au jus

Bistro Steak Frites with fresh herb compound butter

Pan Seared Salmon with lemon basil sauce

Papperdelle Bolognese slow simmered sauce with veal, and barese sausage*

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*

**Pasta dishes can be made vegetarian upon request*

Side Items

Served family style. Please select two of the following for your guests to enjoy

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes,

Applewood Bacon Potato Cakes or Chef's Selection Fresh Vegetable

Dessert

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



SPECIAL EVENTS DINNER MENU SELECTIONS (available anytime)
Prices do not include 10.25% 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*)

House Marinated Olives
Belgian Crispy Fries with a trio of dipping sauces
Wild Mushroom Risotto Fritters with reggiano crema
Assorted Bruschetta

Elegant (*select two*)

Roasted Chicken Flatbread with basil pesto, oven dried tomatoes, and fontina cheese
Roasted Brie with shaved apples
Chorizo Stuffed Dates wrapped in smoked bacon
Italian Cheese Fondue with crusty bread, soppressata, and green apples
Prosciutto wrapped Asparagus

Complex (*select two*)

House Cured Salmon with capers, and citrus crème fraiche
Blackened Seared Ahi Tuna with ponzu sauce
Sausage and Pepperoni Flatbread with fontina cheese, caramelized onions and spicy tomato sauce
Brie & Apple Flatbread with apricot merlot jam
Thai Marinated Chicken Skewers
Asian Beef Skewers
Calamari Fritto Misto with spicy marinara

Dessert

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



SPECIAL EVENTS DINNER MENU SELECTIONS (available anytime)
Prices do not include 10.25% tax and 20% gratuity and are subject to change

CHARDONNAY PACKAGE: \$22 PER PERSON
Served plated or buffet style

Appetizer

Please choose two for your guests to enjoy

- Mushroom Risotto Fritters
- House Marinated Olives
- Italian Cheese Fondue
- Roasted Brie and Shaved Apples
- Prosciutto Wrapped Asparagus

Entrée

*Please choose three for your guests to select 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 parmigiano cheese, and croutons
- Smoked Turkey Panini with fontina cheese, seasoned tomatoes, and arugula
- Roasted Chicken Panini with pesto, oven dried tomatoes, and homemade mozzarella
- Greatest Grilled Cheese stuffed with NY cheddar, gruyere, and fontina
- Cavatappi with chicken, fresh spinach, and roasted pine nuts*
- Potato Gnocchi with pancetta, wild mushrooms, and asparagus in an herbed chicken broth*
- Rigatoni with sausage, peas, and tomato cream sauce*
- Herb Rubbed Roasted Chicken with chicken au jus

**Pasta dishes can be made vegetarian upon request*

Side Items

Served family style. Please select two of the following for your guests to enjoy

- French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes,
- Applewood Bacon Potato Cakes or Chef's Selection 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 DINNER MENU SELECTIONS (available anytime)
Prices do not include 10.25% tax and 20% gratuity and are subject to change

BURGUNDY PACKAGE: \$28 PER PERSON
Served plated or buffet style

Appetizer

Please choose two for your guests to enjoy

- Mushroom Risotto Fritters
- Chorizo Stuffed Dates
- Italian Cheese Fondue
- Roasted Brie and Shaved Apples
- Prosciutto Wrapped Asparagus
- House Cured Salmon
- Roasted Chicken Flatbread with basil pesto, oven dried tomatoes, and fontina cheese

Salad

Please select one

- Farmers Market with mixed greens, tomatoes, olives, and champagne vinaigrette
- Caesar Salad topped with reggiano parmigiano cheese, and croutons

Entrée

*Please choose three for your guests to select from
(add a fourth entree selection for an additional \$2.00 per person)*

- 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
- Mini Filet Sandwiches with reggiano crema and roasted red peppers
- 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

**Pasta dishes can be made vegetarian upon request*

Side Items

Served family style. Please select two of the following for your guests to enjoy

- French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes,
- Applewood Bacon Potato Cakes or Chef's Selection 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 DINNER MENU SELECTIONS (available anytime)
Prices do not include 10.25% tax and 20% gratuity and are subject to change

BORDEAUX PACKAGE: \$35 PER PERSON
Served plated or buffet style

Appetizer

Includes Butchers Platter (an assortment of aged cheeses, cured meats, and bruschetta)
And your choice of two of the following

Mushroom Risotto Fritters	Blackened Ahi Tuna
Chorizo Stuffed Dates	Calamari Fritto Misto
Italian Cheese Fondue	Brie & Shaved Apple Flatbread
Prosciutto Wrapped Fontina	with apricot merlot jam
House Cured Salmon	

Salad

Please choose two for your guests to select from
Spinach & Arugula Salad with julienne granny smiths, 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, craisins, avocado, corn, almonds, and goat cheese

Entrée

*Please choose three for your guests to select from
(add a fourth entree selection for an additional \$2.00 per person)*
Herb Rubbed Roasted Chicken
Maryland Crab Cakes in a creole dipping sauce
Braised Short Ribs topped with a cabernet sauce
Pork Tenderloin finished with a marsala reduction
Bistro Steak Frites with fresh herb compound butter (plated only)
Pan Seared Salmon with lemon basil sauce
Veal Piccata sautéed in lemon juice and parsley
Tuscan Style Beef Ribs
Chicken Involotini pounded and rolled chicken breast stuffed with fontina cheese, asparagus, soppressata
Wild Mushroom Lasagna
Fresh Market Roasted Fish
Papperdelle Bolognese slow simmered sauce with veal and barese sausage
Potato Gnocchi with pancetta, wild mushrooms, asparagus in an herbed chicken broth*
Linguine with crispy prosciutto, garden peas and fresh herbs tossed in a garlic cream sauce*
**Pasta dishes can be made vegetarian upon request*

Side Items *Served family style. Please select two of the following for your guests to enjoy*

French Fries, Sautéed Spinach with Garlic, EVOO Mashed Potatoes,
Applewood Bacon Potato Cakes or Chef's Selection 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 10.25% 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
Crispy Belgium Fries	\$25.00 / \$45.00
Spinach Artichoke Dip	\$50.00 / \$100.00
Roasted Brie and Shaved Apples	\$50.00 / \$100.00
Assorted Flatbreads (4 flatbreads or 8 flatbreads)	\$50.00 / \$100.00
Prosciutto Wrapped Asparagus or Fontina (30 pieces or 60 pieces)	\$55.00 / \$100.00
Italian Cheese Fondue with Sopressata, Bread and Apples	\$55.00 / \$100.00
Calamari Fritto Misto	\$50.00 / \$100.00
Mushroom Risotto Fritters (30 pieces or 60 pieces)	\$45.00 / \$85.00
Mini Crab Cakes (30 pieces or 60 pieces)	\$75.00 / \$140.00
BBQ Bacon Wrapped Jumbo Shrimp (30 pieces or 60 pieces)	\$80.00 / \$150.00
Herb Crusted Lamb Chops (23 pieces or 45 pieces)	\$90.00 / \$170.00
Thai Marinated Chicken or Beef Skewers (30 pieces or 60 pieces)	\$55.00 / \$100.00
Mini Chicken Sandwich with Basil Mayo (23 pieces or 45 pieces)	\$60.00 / \$110.00
Mini Cheeseburgers with Caramelized Onions (23 pieces or 45 pieces)	\$60.00 / \$110.00
Mini Smoke Daddy Pulled Pork Sandwiches (23 pieces or 45 pieces)	\$60.00 / \$110.00
Chorizo Stuffed Dates with Smoked Bacon (45 pieces or 90 pieces)	\$60.00 / \$110.00
Mini Filet Sandwiches with reggiano crema, roasted red peppers (23 pieces or 45 pieces)	\$80.00 / \$150.00

Cold Appetizers

House Marinated Olives	\$45.00 / \$85.00
Housemade Guacamole	\$40.00 / \$75.00
Assorted Bruschetta (30 pieces or 60 pieces)	\$35.00 / \$60.00
Ahi Tuna Sliders with Wakame Salad (23 pieces or 45 pieces)	\$70.00 / \$130.00
Seared Ahi Tuna (30 slices or 60 slices)	\$65.00 / \$120.00
House Cured Salmon (1 lb or 2 lb)	\$65.00 / \$120.00
Assorted Artisanal Meats and Cheeses	\$80.00 / \$150.00
Jumbo Shrimp Cocktail (30 pieces or 60 pieces)	\$80.00 / \$150.00
Housemade Ceviche	\$65.00 / \$120.00
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!

See next page for Carving Stations and Desserts



SPECIAL EVENTS LUNCH & DINNER MENU SELECTIONS

Prices do not include 10.25% tax and 20% gratuity and are subject to change

CREATE YOUR OWN BUFFET continued

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 10</i>)	\$2.50 each
Individual Chocolate Mousse (<i>min order of 10</i>)	\$4.00 each
Chocolate Fondue* (<i>min order of 15</i>)	\$6.50 per person

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