



## **PRIVATE EVENTS PACKAGES**

*Executive Chef: Ezequiel Dominguez*



## WELCOME TO COA

Nestled in The Drake, that sets the standard in unbuttoned luxury, Coa is a testament to true authentic culinary experiences and an unwavering commitment in delivering bold flavors and tapas-style dining with warm hospitality.

Our thoughtfully crafted menu is a fusion of the Spanish and Mexican cultures that is rooted in tradition and pays homage to the past while celebrating the present. All are welcome to gather around at our vibrant oasis where new traditions are made.

# EVENT OFFERINGS

## EXISTING TABLES

Capacity **30 Seated**

## HARVEST TABLE

Capacity **22-30 Seated**

## BANQUET

Capacity **40 Seated**

## U-SHAPE ONE

Capacity **10 Seated**

## U-SHAPE TWO

Capacity **20 Seated**

## COCKTAIL RECEPTION

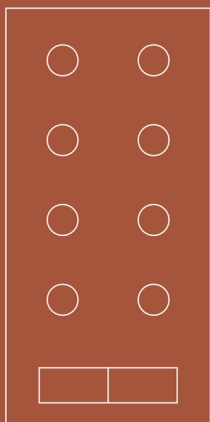
Capacity **60 Standing**

*Additional customized set-ups are available.*

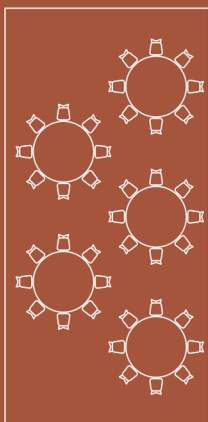




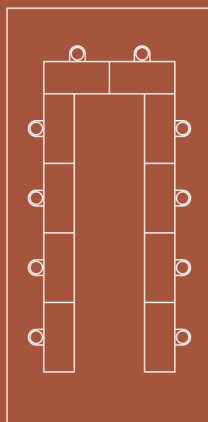
## FLOOR PLAN EXAMPLES



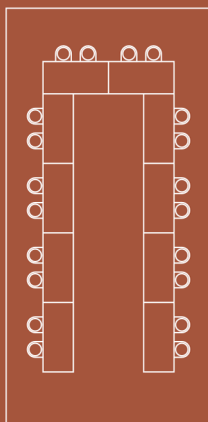
**COCKTAIL**



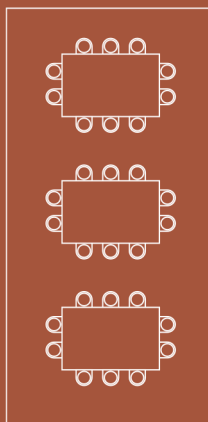
**BANQUET**



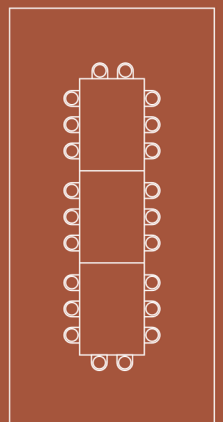
**U-SHAPE ONE**



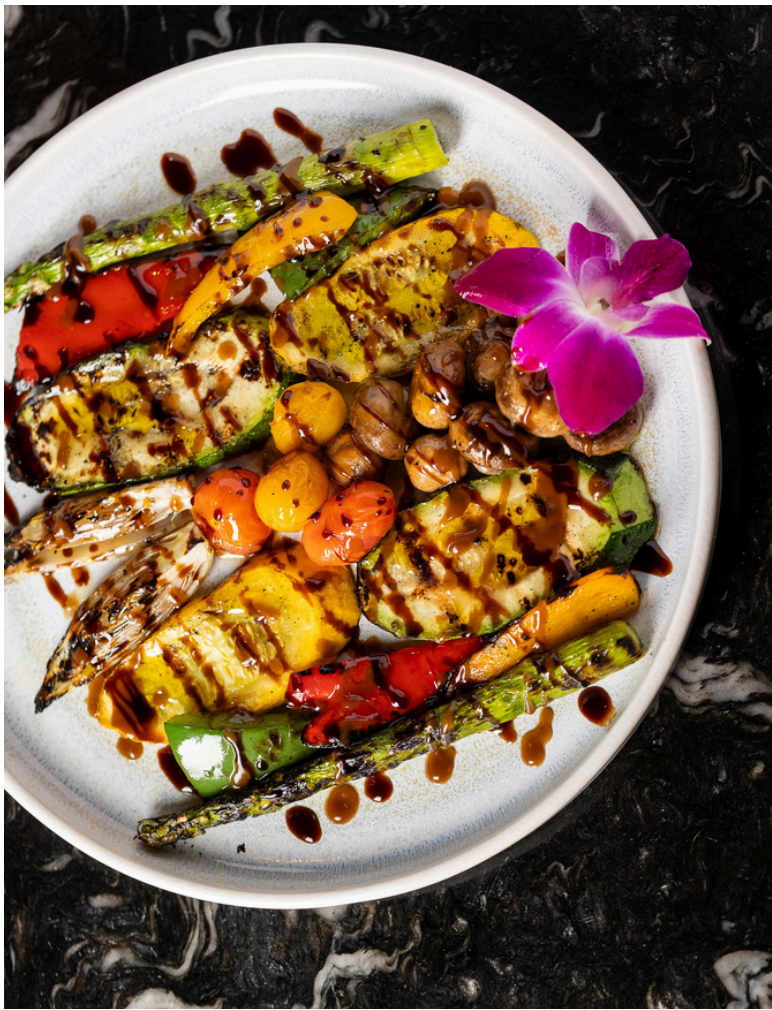
**U-SHAPE TWO**



**EXISTING**



**HARVEST TABLE**





LUNCH

# PRIX FIXE LUNCH

## OPTION 1 | \$50

### TAPAS

SALMON DIP  
GUACAMOLE  
PISTO MANCHEGO

CHAMPINONES AL AJILLO  
ENSALADA MANZANA  
CHICKEN TACOS

### DESSERT

CHURROS CON CANELA

## OPTION 2 | \$57

### TAPAS

GUACAMOLE  
PISTO MANCHEGO  
BROCHETA DE POLLO  
PULPO A LA PLANCHA

CHAMPINONES AL AJILLO  
ENSALADA MIXTA  
STEAK TACOS OR TRES AL  
PASTOR TACOS

### DESSERT

CHURROS CON CANELA

# PLATED LUNCH

## SANDWICH & TAPAS COMBINATIONS | \$35

*Served with soup of the day or choice of salad: Chipotle Caesar, Tropical or Espinaca & manzana*

### BEEF BURGER

On a grilled Brioche bun with lettuce, tomato, onions, Chihuahua cheese & side of Jalapeno Aioli

### GRILLED MAHI MAHI

On a grilled Brioche bun with arugula, tomato, onions & side of Garlic aioli

### GRILLED CHICKEN BREAST

On a Grilled Brioche bun with lettuce, tomato, onion, pepper jack cheese & side of garlic aioli

### CALIFORNIA BLACK BEAN BURGER

On a grilled Whole wheat bun with arugula, tomato, pepper jack cheese, caramelized onions, fresh avocado & Jalapeno aioli

### SIDES

LOBSTER EMPANADAS

DATILES RELLENOS

PATATAS BRAVAS

FRENCH FRIES

CROQUETAS DE JAMON Y POLLO

### DESSERT

CHEESECAKE

CHURROS DE CANELA

## PLATED LUNCH ENTRÉE

*Served with soup or salad or dessert and guac & chips*

### TAMPIQUENA \$36

Grilled skirt steak, cilantro rice, guacamole, grilled onion, poblano peppers, mole cheese enchilada

### CHILE RELLENO \$35

Crusted poblano pepper stuffed with Manchego & Chihuahua cheese topped with mild tomato sauce & queso fresco, grilled zucchini & roasted corn & cilantro rice

### SALMON A LA TALLA \$42

Mezcal pineapple glazed cedar plank salmon served with grilled asparagus & cilantro lime rice



DINNER

# PLATED DINNER

Served with choice of salad (Tropical, Caesar, or Espinaca & manzana) and choice of any dessert from our regular Dessert menu with all plated dinner options.

## CHICKEN ENTRÉE | \$68

### CHOICE OF ONE:

#### POLLO RELLENO

Chicken breast stuffed with Manchego cheese, artichokes, sundried tomato & spinach served over Manchego mashed potato, grilled asparagus & topped with a Poblano cream sauce

#### POLLO BORRACHO

Herbs rasted half chicken with cerveza-tomato infuse tomato Au Ju & Manchego mashed potato

#### BACON & TAPENADE CHICKEN ROULADE

Bacon wrapped chicken breast stuffed with olive tapenade & cream cheese with white-wine lemon crema, served with mashed potato & sautéed spinach

## BEEF ENTRÉE | \$78

### CHOICE OF ONE:

#### TAMPIQUENA

Cilantro rice, guacamole, mole enchilada

#### 8oz NY STRIP STEAK

Mashed potato, Grilled asparagus & rosemary lemon butter

#### 6oz FILET MIGNON

Mashed potato, Grilled asparagus & rosemary lemon butter

#### SHORT RIB AL MOLE

Over mashed potatoes & grilled asparagus

## SEAFOOD ENTRÉE | \$72

### CHOICE OF ONE:

#### SALMON A LA TALLA

Mezcal pineapple glazed cedar plank salmon served with grilled asparagus & cilantro lime rice

#### LOBSTER CHILE RELLENO

Crusted poblano pepper stuffed with Manchego, Chihuahua cheese, lobster pico de gallo & corn, topped with Chipotle crema & queso fresco, grilled zucchini & roasted corn & cilantro rice

#### RED SNAPPER AL MOLE DE CERVEZA

Pan seared red snapper over sautéed spinach topped with our beer mole sauce

## VEGETARIAN ENTRÉE | \$72

### CHOICE OF ONE:

#### CHILE RELLENO

Crusted poblano pepper stuffed with Manchego & Chihuahua cheese topped with mild tomato sauce & queso fresco, grilled zucchini, & roasted corn & cilantro rice

#### ENCHILADAS DE MOLE (3)

Spinach, corn & Chihuahua cheese enchiladas topped with our house-made mole, served with cilantro rice. and fresh guacamole

# PRIX FIXE DINNER

## OPTION 1 | \$69

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### COLD TAPAS

OLIVE TAPENADE  
PAN CON TOMATE  
SALMON DIP

### HOT TAPAS

CHAMPINONES AL AJILLO  
CROQUETAS DE POLLO Y JAMON

### PAELLA

Green beans, bell peppers, artichokes, diced potatoes, chickpeas, broccoli, spinach, sun-dried tomatoes, and saffron rice

### DESSERT

CHURROS RELLENOS

## OPTION 2 | \$89

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### COLD TAPAS

ENSALADA DE PIMENTOS  
PISTO MANCHEGO  
OLIVE TAPENADE  
QUESO DE CABRA  
PAN CON TOMATE  
SALMON DIP

### HOT TAPAS

CROQUETAS DE POLLO Y JAMON  
DATILES RELLENOS  
ABUELITA'S MEATBALLS  
QUESO FUNDIDO  
SEARED SEA SCALLOPS  
POLLO BORRACHO

### PAELLA

Chorizo, chicken, pork, red snapper, squid, mussels, clams, shrimp, green peas, red pepper, saffron rice, and lemons

### DESSERT

CREMA CATALANA  
FLAN DE CARAMELO

## OPTION 3 | \$109

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### COLD TAPAS

GUACAMOLE  
OLIVE TAPENADE  
PAN CON TOMATE  
SALMON DIP  
CEVICHE

### HOT TAPAS

GAMBAS AL AJILLO  
ABUELITA'S MEATBALLS  
PATATAS BRAVAS  
QUESO DE CABRA  
CROQUETAS DE POLLO Y JAMON  
QUESO FUNDIDO  
SEARED SEA SCALLOPS

### PAELLA & ENTRÉES

**GAMBAS AL AJILLO**  
Red snapper, clams, sea scallops, octopus, shrimp, mussels, peas, red pepper, saffron rice, and lemons

**POLLO BORRACHO**  
Char broiled half chicken with tomato & beer infused Sauce with Manchego mashed potato

### CAESAR SALAD

with chipotle caesar dressing

### DESSERT

CHURROS RELLENOS  
FLAN DE CARAMELO

## UNIQUE DINING EXPERIENCES

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*Design your own culinary adventure with the help of our food and beverage experts inspiring creativity and the use of flavors and aromatics to create a gastronomic feast.*



# BEVERAGES



## BEVERAGE MENU

### BAR PACKAGES

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#### BEER & WINE

*Includes select imported & domestic beers, select wines, soft drinks, and tea.*

2 Hours | \$45/person  
3 Hours | \$55/person  
4 Hours | \$65/person

#### STANDARD BAR

*Includes 4 craft cocktails, select well spirits, select imported & domestic beers, select wines, soft drinks, and tea.*

2 Hours | \$55/person  
3 Hours | \$65/person  
4 Hours | \$75/person

#### PREMIUM BAR

*Includes 6 craft cocktails, select premium spirits, select imported & domestic beers, select premium wines, soft drinks, and tea.*

2 Hours | \$65/person  
3 Hours | \$75/person  
4 Hours | \$85/person

### UPGRADES

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#### HOUSEMADE SANGRIA

*Celebrate the evening with Chef's exclusive Roja, Blanca or Rosa Sangria.*

\$49/person

#### WINE & CHAMPAGNE BY THE BOTTLE

*Pre-select your dinner wine from our extensive wine list prior to your arrival and let us take care of the rest.*

*All packages are priced per person. Prices do not include sales tax or gratuity.  
All prices are subject to change.*

# PREMIUM BAR PACKAGE

## COCKTAILS

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### COA MARGARITA

Tequila Blanco, lime juice, triple sec, agave, salt rim

### SASSY SENORITA

Tequila reposado, Mango puree, Lime juice, Tajin rim

### TELLYS MARGARITA

Mezcal, Cucumber Jalapeno Tequila, lime juice, basil agave, jalapeno salt rim

### MOJITO DE COCO

White rum, fresh mint, lime juice, Coconut Cream

### SAGE PINEAPPLE SMASH

Reposado Tequila, Pineapple juice, sage agave, lemon juice, black salt rim

### VALENCIA OLD FASHIONED

Valencia orange tequila, Reposado tequila, agave syrup, mole bitters

## BEERS

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### MILLER LITE

### ESTRELLA GALICIA

### ALTERADO

### ALTER BREWING ALTERADO

### COORS LIGHT

### ESTRELLA GALICIA 0.0 N/A

### STELLA ARTOIS

### MODELO NEGRA

### ANTI-HERO IPA

### HIGH NOON WATERMELON

### CORONA

### MODELO ESPECIAL

### BLUE MOON

## WINES

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### WHITE

### CROSSINGS SAV BLANC

### RAMON BILBAO VERDEJO

### LA CANA ALBARINO

### PASQUA PINOT GRIGIO

### WENTE CHARDONNAY

### RED

### ARENYA MALBEC

### UNSHACKLED CABERNET

### LYRIC PINOT NOIR

### RAMON BILBAO GRAN RESERVA RIOJA

### BRECA EL NACIDO GARNACHA

### SERIAL CABERNET

### CLOS DE LOS SIETE BLEND

### SPARKLING/ROSE

### BISOL JEIO PROSECCO

### ARINZANO ROSE

### AVINYO CAVA

### MICHELE CHIARLO MOSCATO

### MUGA ROSADO

*Continued on next page*

# PREMIUM BAR PACKAGE

## SPIRITS

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### TEQUILA

#### BLANCO

REAL DE VALLE BLANCO

CENTENARIO BLANCO

MI CASA BLANCO

LALO BLANCO

DON JULIO BLANCO

NOSTROS BLANCO

SIETE LAGUAS BLANCO

G4 BLANCO

MANUSCRITO CH 1

TEQUILA OCHO BLANCO

MI CAMPO BLANCO

MILAGRO BLANCO

PUEBLO VIEJO

TAPATIC BLANCO

CASAMIGOS BLANCO

#### REPOSADO

REAL DE VALLE  
REPOSADO

CENTENARIO REPOSADO

ALTOS REPOSADO

DON JULIO REPOSADO

SIETE LAGUAS  
REPOSADO

TAPATIO REPOSADO

LOBOS REPOSADO

CASAMIGOS REPOSADO

#### ANEJO

ALTOS ANEJO

CASAMIGOS ANEJO

CENTENARIO ANEJO

#### MEZCAL

LA LUNA

400 CONEJOS

MAL BIEN

EL BUHO

DOS HOMBRES

NOSTROS ENSAMBLE

NOSTROS MEXICANO

SEÑOR SOTOL

### WHISKY

JIM BEAM

JACK DANIELS

BULLEIT

MAKERS MARK

JAMESON

CROWN ROYALE

FOUR ROSES

BUFFALO TRACE

WOODFORD RESERVE

ANGELS ENVY

KOVAL BOURBON

KNOB CREEK

### RYE WHISKY

WOODFORD RESERVE  
RYE

KNOB CREEK RYE

ANGELS ENVY RYE

KOVAL RYE

REDEPTION RYE

### RUM/GIN/VODKA

DON Q WHITE

CAPTAIN MORGAN

CIHUATAN

BEEFEATER

TANQUERAY

BOMBAY SAPPHIRE

TITOS

KETTLE ONE

GREY GOOSE

### SCOTCH/COGNAC

DEWAR'S

JOHNNY WALKER BLACK

HENNESSY

PRESIDENTE

# STANDARD BAR PACKAGE

## COCKTAILS

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### COA MARGARITA

Tequila Blanco, lime juice, triple sec, agave, salt rim

### TELLYS MARGARITA

Mezcal, Cucumber Jalapeno Tequila, lime juice, basil agave, jalapeno salt rim

### SAGE PINEAPPLE SMASH

Reposado Tequila, Pineapple juice, sage agave, lemon juice, black salt rim

### SASSY SENORITA

Tequila reposado, Mango puree, Lime juice, Tajin rim

## BEERS

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### MILLER LITE

### ESTRELLA GALICIA

### ALTERADO

### COORS LIGHT

### ESTRELLA GALICIA 0.0 N/A

### STELLA ARTOIS

### BLUE MOON

### MODELO NEGRA

### HIGH NOON WATERMELON

### CORONA

### MODELO ESPECIAL

### ANTI-HERO IPA

## WINES

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### WHITE

### CROSSINGS SAV BLANC RAMON BILBAO VERDEJO

### LA CANA ALBARINO

### PASQUA PINOT GRIGIO

### WENTE CHARDONNAY

### RED

### ARENYA MALBEC UNSHACKLED CABERNET

### LYRIC PINOT NOIR

### BRECA EL NACIDO GARNACHA

### CLOS DE LOS SIETE BLEND

### SPARKLING/ROSE

### BISOL JEIO PROSECCO ARINZANO ROSE

### AVINYO CAVA

### MICHELE CHIARLO MOSCATO

### MUGA ROSADO

## SPIRITS

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### TEQUILA

### REAL DE VALLE BLANCO PUEBLO VIEJO

### CENTENARIO BLANCO REAL DE VALLE REPOSADO

### MI CASA BLANCO CENTENARIO REPOSADO

### MILAGRO BLANCO ALTOS ANEJO

### MEZCAL

### LA LUNA DOS HOMBRES

### 400 CONEJOS

### MAL BIEN

### EL BUHO

### WHISKY

### JIM BEAM JAMESON

### JACK DANIELS CROWN ROYALE

### BULLEIT FOUR ROSES

### MAKERS MARK BUFFALO TRACE

### RUM/GIN/VODKA

### DON Q WHITE BOMBAY SAPPHIRE

### CAPTAIN MORGAN TITOS

### BEEFEATER KETTLE ONE

### TANQUERAY

### SCOTCH/COGNAC

### DEWARS

### JOHNNY WALKER BLACK

### HENNESSY



2301 York Road Oak Brook, Illinois 60523 | 630.571.0000 | [coaoakbrook.com](http://coaoakbrook.com) | [@coaoakbrook](https://www.instagram.com/coaoakbrook)