

# THE SNOWGLOBE BEVERAGE MENU

Please send back your selections to the front desk 48-hours in advance of your reservation so we have time to prepare everything we need for your experience. This form is a fillable pdf so you can simply type in your selections and email back to [reception@madisonclub.org](mailto:reception@madisonclub.org).

On Wednesday and Thursday there is \$150 minimum plus the \$150 rental fee and on Friday and Saturday there is \$300 minimum plus the \$150 rental fee. On Wednesdays and Thursdays 1/2 orders are available - excludes "Bottle Service," "Just a little bit of fun," and "Wines."

MEMBER NAME: \_\_\_\_\_ MEMBER #: \_\_\_\_\_ CELL PHONE #: \_\_\_\_\_

Cocktails	COST	QTY.
<p>City Lights Classic Manhattan (serves six)  <i>Maker's Mark Bourbon whiskey, Cocchi Vermouth di Torino, Angostura bitters. Martini or rocks glasses. Ice, orange rinds, lemon rinds, Traverse City cocktail cherries.</i>  <b>INSERT GLASS CHOICE HERE:</b> _____</p>	\$117	
<p>Bar Drake Manhattan (serves six) - Our most popular Manhattan style cocktail  <i>Woodford Reserve bourbon whiskey, Taylor Fladgate late bottled vintage port, Angostura bitters, and maple syrup. Martini glasses, orange rinds, and Traverse City cocktail cherries.</i></p>	\$142	
<p>Harvest Old Fashioned (serves six)  <i>Orange, clove, cranberry infused bourbon whiskey. Presented with Angostura bitters, maple syrup, ice balls, and old fashion glasses. Club soda and citrus soda provided.</i></p>	\$110	
<p>Mule Mel (serves six)  <i>Your choice of one of the following with Copper mugs, Ginger Beer, and ice.</i>            - Moscow Mule (Tito's vodka, lime)            - Kentucky Mule (Jim Beam bourbon, Angostura bitters, lemon)            - Oaxaca Mule (Mezcal, Angostura bitters, lime)            - Jamaican Mule aka "Dark &amp; Stormy" (Gosling's "Black Seal" Bermuda dark rum, lime)            - Ouisconsin Mule (Rehorst Citrus Honey Vodka, Goodland Cranberry liqueur, limes, cranberries)  <b>INSERT CHOICE HERE:</b> _____</p>	\$61	
<p>The Last Word (serves six)  <i>Plymouth gin, Green Chartreuse, Luxardo maraschino liqueur, and fresh lime juice. Martini glasses and candied cherries.</i></p>	\$124	
<p>Cranberry Dreams (serves six)  <i>Cranberry infused "State Line" vodka with fresh lime juice, simple syrup, sugared cranberries, and lime wheels. Martini glasses and sugar-coated cranberries.</i></p>	\$90	

Beer	COST	QTY.
<p>Bucket of Beer (six bottles)  <b>Your choice of:</b> New Glarus Spotted Cow, Karben 4 Fantasy Factory IPA, Three Floyd's Robert The Bruce" Scotch Ale, Kentucky Bourbon Barrel Stout, Krombacher Pilsner, Stella Artois, Miller LITE, or Budweiser. <b>List up to six selections here:</b> _____</p>	\$36	
<p>New Glarus Belgian Red (six 12oz bottles)  <i>Nearly a half pound of Door County cherries go into the making of each bottle</i></p>	\$48	
<p>Belgium Trio (six bottles)  <i>Two bottles each of Chimay Triple, St. Bernardus ABT 12 Quadrupel, and Duvel</i></p>	\$90	

<b>Hot Drinks</b>	<b>COST</b>	<b>QTY.</b>
Hot Spice Wisconsin Cider (serves six) <i>Made with J. Henry Bourbon, fresh lemon juice, artisanal apple cider. Cinnamon sticks, dehydrated apple slices, and lemon wheels to garnish.</i>	\$80	
Tom & Jerry (serves six) <i>House-made Tom &amp; Jerry Batter, rum, brandy, hot milk, anise pods, cinnamon stick</i>	\$80	
Classic Hot Toddy (serves six) <i>Choice of brandy, whiskey, or golden rum, cinnamon sticks, lemon wheels</i> <b>INSERT ALCOHOL CHOICE HERE:</b> _____	\$50	
Irish Coffee (serves six) <i>Jameson Irish whiskey, hot coffee, raw sugar, whipped cream</i>	\$75	
Hot Peppermint Patty (serves six) <i>Rich hot chocolate spiked with peppermint schnapps and Crème de Cacao. Whipped cream, crushed peppermint, crushed oreo, and cocoa powder to garnish.</i>	\$80	
Nutella, Bourbon, and Cinnamon Hot Chocolate (serves six) <i>Served with a heap of marshmallows, cocoa powder, and graham crackers</i>	\$85	
Gluhwein- German Mulled Wine (serves six) <i>Red wine warmed with star anise, cinnamon, cloves, maple syrup, brandy</i>	\$110	

<b>“Living Large” Bottle Service (price is per bottle)</b>	<b>COST</b>	<b>QTY.</b>
<b>Grey Goose vodka (1 liter)</b>	\$145	
<b>Chopin Vodka (1 liter)</b>	\$165	
<b>Tito’s Vodka (1 liter)</b>	\$90	
<b>Tanqueray Gin (1 liter)</b>	\$105	
<b>Hendrick’s Gin (1 liter)</b>	\$130	
<b>Jack Daniels Single Barrel Select Tennessee Whiskey (750 ml)</b>	\$175	
<b>Woodford Reserve Bourbon (1 liter)</b>	\$150	
<b>Longbranch Bourbon Whiskey (750 ml)</b>	\$128	
<b>J. Henry 5-Year Bourbon Whiskey (1 liter)</b>	\$150	
<b>Russell’s Reserve 10-Year Bourbon Whiskey (750 ml)</b>	\$115	
<b>Templeton Rye Whiskey (1 liter)</b>	\$120	
<b>Glenfiddich 14-Year Bourbon Barrel Reserve Speyside Malt Scotch Whisky (750 ml)</b>	\$185	
<b>The Macallan 12-Year Sherry Cask Highland Malt Scotch Whisky (750 ml)</b>	\$225	
<b>Lagavulin 16-Year Islay Malt Scotch Whisky (750 ml)</b>	\$310	
<b>Pierre Ferrand “Ambre” Cognac (750 ml)</b>	\$155	
<b>Plantation XO Barbados Rum (750 ml)</b>	\$150	
<b>Don Julio Blanco or Reposado Tequila (750 ml)</b>	\$180	
<i>“Living Large” Bottle Service includes Old Fashioned glasses with ice balls, Martini glasses, or Brandy Snifters. Insert choice here with preferred mixers &amp; garnish: _____</i> _____		

<b>Just a little bit of fun</b>	<b>COST</b>	<b>QTY.</b>
<b>Der Holzfäller</b> <i>One 750ml. bottle of Jägermeister frozen in a block of ice, shot glasses, and a dozen bottles of Spaten "Optimizer" doppel bock</i>	\$160	
<b>From Russia with Love</b> <i>One liter of Zyre vodka frozen in ice, Martini glasses, pickled baby cucumbers, onions and mushrooms, anchovie stuffed olives, and pumpernickel rye</i>	\$160	
<b>Blackout in Dublin</b> <i>Eight 16oz. cans of Guinness Pub Draught, and one 375ml. bottle each of Jameson Irish whiskey, Patron XO Café liqueur, and Bailey's Irish Cream liqueur</i>	\$210	
<b>Pacific Heat</b> <i>One 750ml. bottle of Don Julio Blanco OR Reposado (circle one), six salt-rimmed shot glasses, six smoked paprika, salt &amp; cayenne pepper rimmed glasses, one dozen Pacifico, hot sauce, cup of lime wedges</i>	\$225	
<b>Badger Tailgate Party</b> <i>Two pitchers of house-made premixed Bloody Mary cocktails with appropriate condiments and sauces. Four bottles each of each: Capital Amber Lager, New Glarus Spotted Cow, and Karben 4 Fantasy Factory IPA.</i>	\$185	
<b>Prosecco &amp; Assorted Berries</b> (serves 6-8) <i>Two bottles of Adraino Adami "Bosco di Gica" Prosecco Valdobbiadene Superiore, six champagne flutes, and assorted berries</i>	\$140	
<b>"Just Dessert"</b> <i>Six pre-poured "Four Seasons" Pousse Cafe cocktails (layered Kahlua, Sambuca, Bailey's Irish Cream, &amp; Grand Marnier totaling 6 oz. in each glass), one pot of coffee with mugs, cream and sweeteners.</i>	\$150	

<b>Wines (price is per bottle)</b>	<b>COST</b>	<b>QTY.</b>
<b>SPARKLING WINES:</b>		
Bertrand "Cuvee Thomas Jefferson" Vintage 2016 - Cremant de Limoux Rosé - Sud de France	\$51	
Pol Roger Brut - Epernay, France	\$84	
Cune Brut Cava - Spain	\$36	
<b>WHITE WINES:</b>		
2016 Cakebread Chardonnay - Napa	\$77	
2018 Rombauer Chardonnay - Carneros	\$75	
2018 De Wetshof "Limestone Hill" (unoaked) - South Africa	\$36	
2017 Long Meadow Ranch Sauvignon Blanc - Rutherford, Napa	\$36	
2019 Three Brooms Sauvignon Blanc - Marlborough, New Zealand	\$32	
2015 Ravines "White Springs Vineyard" Dry Riesling - Finger Lakes, New York	\$38	
2017 Alois Lageder Pinot Grigio - Sudtirol/ Alto-Adige, Italy	\$36	

<b>Wines (price is per bottle)</b>	<b>COST</b>	<b>QTY.</b>
<b>RED WINES:</b>		
2016 Beringer Cabernet Sauvignonm - Knights Valley - Sonoma	\$44	
2016 Sequoia Grove Cabernet Sauvignon - Napa	\$74	
2016 Charles Krug Merlot - Napa	\$45	
2016 Migration Pinot Noir, by Duckhorn - Sonoma Coast	\$60	
2017 Failla Pinot Noir- Willamette Valley, Oregon	\$74	
2017 Robert Biale "Black Chicken" Zinfandel - Napa Valley	\$72	
2013 Alexander Valley Vinyards "Cyrus" Proprietary Red - Alexander Valley	\$72	
2017 Two Hands "Angel's Share" Shiraz - McLaren Vale, Australia	\$46	
2016 Colomé "Autentico" Malbec - Salta, Argentina	\$36	
2015 Ca' Marcanda, by Gaja "Promis" IGT - Tuscany, Italy	\$70	
<i>If you would like, our Beverage Manager David will choose something from the cellar to pair with your food order and the wine preferences of you and your guests.</i>	\$50/ bottle	
<i>If you select this service, feel free to add comments here: _____</i>		
_____		

*\*\*Please note, any leftover alcohol at the end of your reservation cannot leave the building due to local ordinance and scope of our liquor license. Thank you!*

**RESERVATION DATE:** \_\_\_\_\_ **RESERVATION TIME:** \_\_\_\_\_

*Reservations are only available Wednesday through Saturday from 5:00 PM - 7:00 PM or 8:00 PM - 10:00 PM.*

