

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. If your Snowglobe reservation is on Wednesday, please send your selections to the front desk by 8:00 PM on Saturday due to the Club being closed on Sunday - Tuesday. This form is a fillable pdf so you can simply type in your selections and email back to 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> INSERT GLASS CHOICE HERE: _____</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 Me! (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 & Stormy" (Gosling's "Black Seal" Bermuda dark rum, lime) - Ouisconsin Mule (Rehorst Citrus Honey Vodka, Goodland Cranberry liqueur, limes, cranberries) INSERT CHOICE HERE: _____</p>	\$61	
<p>The Last Word (serves six) <i>Plymouth gin, Green Chartreuse, Luxardo maraschino liqueur, and fresh lime juice.</i> <i>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) Your choice of: 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. List up to six selections here: _____</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	

Hot Drinks	COST	QTY.
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 & 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> INSERT ALCOHOL CHOICE HERE: _____	\$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	

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

Just a little bit of fun	COST	QTY.
Der Holzfäller <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	
From Russia with Love <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	
Blackout in Dublin <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	
Pacific Heat <i>One 750ml. bottle of Don Julio Blanco OR Reposado (circle one), six salt-rimmed shot glasses, six smoked paprika, salt & cayenne pepper rimmed glasses, one dozen Pacifico, hot sauce, cup of lime wedges</i>	\$225	
Badger Tailgate Party <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	
Prosecco & Assorted Berries (serves 6-8) <i>Two bottles of Adraino Adami "Bosco di Gica" Prosecco Valdobbiadene Superiore, six champagne flutes, and assorted berries</i>	\$140	
"Just Dessert" <i>Six pre-poured "Four Seasons" Pousse Cafe cocktails (layered Kahlua, Sambuca, Bailey's Irish Cream, & Grand Marnier totaling 6 oz. in each glass), one pot of coffee with mugs, cream and sweeteners.</i>	\$150	

Wines (price is per bottle)	COST	QTY.
SPARKLING WINES:		
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	
WHITE WINES:		
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	

Wines (price is per bottle)	COST	QTY.
RED WINES:		
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>		

Mix & Match Cocktail Package	COST	QTY.
For those who would rather wait until the night of to decide on their favorite libation, then you're welcome to order your favorite cocktail or wine from Churchill's beverage menu when you arrive. Your snowglobe concierge will check in periodically for refills throughout the night. Price will be reflected on current menu and all minimums still apply.	TBD	

***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: _____ <i>Reservations are only available Wednesday through Saturday from 5:00 PM - 7:00 PM or 8:00 PM - 10:00 PM.</i>
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