

# 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](mailto:reception@madisonclub.org).

With our Holiday Promotion, there is no minimum spend required and prices of packages have been reduced.

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

GLOBE RESERVATION DATE: \_\_\_\_\_ GLOBE RESERVATION TIME: \_\_\_\_\_

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

If you would like to join us for dinner in the dining room before or after your Snowglobe reservation, please answer the following:

DINING ROOM RESERVATION TIME: \_\_\_\_\_ RESERVATION SIZE: \_\_\_\_\_

<b>Cocktails</b> (All cocktail packages available in servings for four or six)	<b>COST</b>	<b>QTY.</b>
<b>City Lights Classic Manhattan</b> Maker's Mark Bourbon whiskey, Cocchi Vermouth di Torino, Angostura bitters. Martini or rocks glasses. Ice, orange rinds, lemon rinds, Traverse City cocktail cherries. <b>INSERT GLASS CHOICE HERE:</b> _____	\$78	
	\$117	
<b>Bar Drake Manhattan</b> - Our most popular Manhattan style cocktail Woodford Reserve bourbon whiskey, Taylor Fladgate late bottled vintage port, Angostura bitters, and maple syrup. Martini glasses, orange rinds, and Traverse City cocktail cherries.	\$95	
	\$142	
<b>Harvest Old Fashioned</b> Orange, clove, cranberry infused bourbon whiskey. Presented with Angostura bitters, maple syrup, ice balls, and old fashion glasses. Club soda and citrus soda provided.	\$73	
	\$110	
<b>Mule Me!</b> Your choice of one of the following with Copper mugs, Ginger Beer, and ice. - 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) <b>INSERT CHOICE HERE:</b> _____	\$34	
	\$61	
<b>The Last Word</b> Plymouth gin, Green Chartreuse, Luxardo maraschino liqueur, and fresh lime juice. Martini glasses and candied cherries.	\$83	
	\$124	
<b>Cranberry Dreams</b> Cranberry infused "State Line" vodka with fresh lime juice, simple syrup, sugared cranberries, and lime wheels. Martini glasses and sugar-coated cranberries.	\$60	
	\$90	

<b>Hot Drinks</b> <i>(All hot drink packages available in servings for four or six)</i>	<b>COST</b>	<b>QTY.</b>
Hot Spice Wisconsin Cider <i>Made with J. Henry Bourbon, fresh lemon juice, artisanal apple cider. Cinnamon sticks, dehydrated apple slices, and lemon wheels to garnish.</i>	\$53	
	\$80	
Tom & Jerry <i>House-made Tom &amp; Jerry Batter, rum, brandy, hot milk, anise pods, cinnamon stick</i>	\$53	
	\$80	
Classic Hot Toddy <i>Choice of brandy, whiskey, or golden rum, cinnamon sticks, lemon wheels</i> <b>INSERT ALCOHOL CHOICE HERE:</b> _____	\$33	
	\$50	
Irish Coffee <i>Jameson Irish whiskey, hot coffee, raw sugar, whipped cream</i>	\$50	
	\$75	
Hot Peppermint Patty <i>Rich hot chocolate spiked with peppermint schnapps and Crème de Cacao. Whipped cream, crushed peppermint, crushed oreo, and cocoa powder to garnish.</i>	\$53	
	\$80	
Nutella, Bourbon, and Cinnamon Hot Chocolate <i>Served with a heap of marshmallows, cocoa powder, and graham crackers</i>	\$57	
	\$85	
Gluhwein- German Mulled Wine <i>Red wine warmed with star anise, cinnamon, cloves, maple syrup, brandy</i>	\$73	
	\$110	

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

<b>Just a little bit of fun</b>	<b>COST</b>	<b>QTY.</b>
<b>Der Holzfäller</b> (Available in servings for six only) One 750ml. bottle of Jägermeister frozen in a block of ice, shot glasses, and a dozen bottles of Spaten "Optimator" doppel bock	\$160	
<b>From Russia with Love</b> (Available in servings for six only) One liter of Zyre vodka frozen in ice, Martini glasses, pickled baby cucumbers, onions and mushrooms, anchovie stuffed olives, and pumpernickel rye	\$160	
<b>Blackout in Dublin</b> (Available in servings for six only) Eight 16oz. cans of Guinness Pub Draught, <b>and</b> one 375ml. bottle each of Jameson Irish whiskey, Patron XO Café liqueur, and Bailey's Irish Cream liqueur	\$210	
<b>Pacific Heat</b> (Available in servings for six only) One 750ml. bottle of Don Julio Blanco OR Reposado ( <b>list one _____</b> ), six salt-rimmed shot glasses, six smoked paprika, salt & cayenne pepper rimmed glasses, one dozen Pacifico, hot sauce, cup of lime wedges	\$225	
<b>Badger Tailgate Party</b> (Available in servings for four or six) 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.	\$125	
	\$185	
<b>Prosecco &amp; Assorted Berries</b> (Serves six - eight) Two bottles of Adraino Adami "Bosco di Gica" Prosecco Valdobbiadene Superiore, six champagne flutes, and assorted berries	\$140	
<b>"Just Dessert"</b> (Available in servings for four or six) 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.	\$100	
	\$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>		
_____		
_____		

<b>Mix &amp; Match Cocktail Package</b>	<b>COST</b>	<b>QTY.</b>
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!*

<b>Beer</b>	<b>COST</b>	<b>QTY.</b>
<b>Bucket of Beer</b> <i><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 selections here:</b> _____</i> _____	\$6/ bottle	
<b>New Glarus Belgian Red (12oz bottles)</b> <i>Nearly a half pound of Door County cherries go into the making of each bottle</i>	\$8/ bottle	

