

FOR OVER A CENTURY,

the Madison Club has cultivated a culture of community, professionalism and excellence. We expend endless amounts of energy to ensure every event reflects this culture. Think of this event guide as only the outermost surface of our capabilities, a sampler of sorts. Included herein are our distinctive venue spaces, locally-sourced and seasonal menus and a glimpse of the many unique services we offer to deliver stunning events year-round.

Before you begin reading our guide and envisioning your future events, we'd like to introduce you to our team.

Our **Executive Chef Adam Struebing** and his world-class culinary team create menus that expertly reflect your guests' unique palettes and preferences. Our kitchen is fueled by only the best, locally sustainable ingredients, and we work with area farmers and vendors to create true Wisconsin cuisine.

Our **Director of Sales, Leanne Liautaud**, and event team are committed to working collaboratively with our guests through each stage of planning and execution to ensure seamless and successful events. Our team has experience ranging from intimate gatherings and board meetings to corporate trainings, weddings, parties and galas. Your vision along with our expertise ensures an impressive and memorable event that guests will reminisce about for years to come.

Thank you for choosing the Madison Club. We are honored to work with you.

Sincerely,



Adam Struebing
Executive Chef



Leanne Liautaud
Director of Sales



Breakfast Buffets

Buffets are all served with coffee, tea and chilled fruit juice

Healthy Start \$22

10-person minimum required

Scrambled eggs with sauce vierge (GF)
Sautéed onions, peppers and spinach with quinoa (GF)
Orange-glazed ham with pineapple (GF)
Individual low-fat Greek yogurts (GF)
Berries & granola
Hard-boiled eggs (GF)
Raisin bran muffins
Sugar-free fruit preserves (GF)

Classic Breakfast \$21

10-person minimum required

Scrambled eggs with Wisconsin cheddar and chives (GF)
Herb home fries (GF)
Applewood-smoked bacon and sausage (GF)
Individual fruit yogurts (GF)
House-baked muffins, scones & coffee cake
Sliced fresh fruit (GF)

Continental Breakfast \$16

House-baked muffins, scones, quick breads & coffee cake
Fruit preserves and butter (GF)
Assorted fruit yogurts (GF)
Sliced fresh fruit (GF)

Chef-Attended Stations

20-person minimum is required. Stations require a chef-labor fee of \$50 per chef. Prices are per person.

Omelet Station (GF) \$11

Whole eggs, crispy bacon, diced ham, shredded cheddar and pepper jack, onion, mushrooms, green peppers

Belgian waffles \$8

Wisconsin maple syrup, whipped cream, macerated fresh berries, honey butter



Plated Breakfasts

*Plated breakfasts are all served with coffee, tea and chilled fruit juice. You may choose up to two options.
There is a \$2.50 per person charge for each additional entree chosen.*

Madison Club Breakfast \$17

add fresh fruit: \$2.50 (GF)

Scrambled eggs with Wisconsin cheddar & chives (GF)
Herb home fries
Applewood-smoked bacon and sausage (GF)
Cheddar buttermilk biscuit

Croissant Egg & Cheese Sandwich \$17

add fresh fruit: \$2.50 (GF)

Scrambled egg with slow-roasted tomato, pesto aioli*, sliced Swiss cheese
Rosemary home fries
A choice of Applewood-smoked bacon or sausage on the side (GF)

Thai Breakfast Bowl \$17

Scrambled eggs with Farro, marinated avocado, edamame, kale, Thai peanut sauce

Classic Sausage & Egg Croissant \$17

Scrambled egg & sausage with Sante Fe sauce, sauteed onions, Swiss, arugula

**Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared on request. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase risk of food borne illness.
All aiolis contain raw egg.*

Breakfast Additions

Seasonal Fruit Turnovers.....	\$42.00/Dozen
Sliced Coffee Cake.....	\$28.00/Dozen
Assorted Muffins.....	\$28.00/Dozen
Scones.....	\$28.00/Dozen
Quick Breakfast Breads.....	\$28.00/Dozen
Cinnamon Sugar Donut Muffins.....	\$28.00/Dozen
Peeled Hard Boiled Eggs (GF).....	\$28.00/Dozen
Yogurt and Granola Parfaits.....	\$7.00 each
Bowl of Fruit Salad (GF).....	\$6.00 per person
Whole Fruit (GF).....	\$3.00 Each

Beverages

Organic Coffee.....	\$44.00/Gallon
European Gourmet Coffee.....	\$38.00/Gallon
Hot Tea.....	\$1.50/Each
Iced Tea.....	\$32.00/Gallon
Lemonade.....	\$27.00/Gallon
Chilled Fruit Juices.....	\$15.00/Carafe
Bottled Republic of Tea Iced Tea.....	\$6.50/Bottle
Pellegrino 50ML.....	\$5.00/Bottle
Soda (Coca-Cola products).....	\$2.75/Can
Bottled Water.....	\$2.75/Bottle

Breaktime - Afternoon Delectables

Mix it Up \$9

Homemade granola, mini M&M's, toasted mixed nuts, dried raisins, cranberries, apricots, chocolate & butterscotch chips

Mediterranean \$9

Marinated olives and piquillo peppers, garlic toast, whipped goat cheese, raw carrots & broccoli, pimento cheese dip

Fresh Fruit & Biscotti \$10

Berries, grapes, pineapple, whipped cream & grated chocolate

Afternoon Sandwiches \$13

Stalzy's baguettes, shaved ham and turkey, aioli*, Havarti cheese, lettuce & tomatoes, garlic herb dressing

Kristin's Popcorn Party \$9

Gourmet popcorn, yogurt parfaits, assorted bars

Packers Pre-Game \$13

Chicken wings, cheese curds, Chef's choice pizza

Pretzel Package \$10

Classic, cinnamon sugar, herb & cheese, beer cheese dip, seasonal fruit mustard



Delightful Additions

Freshly-Baked Cookies.....	\$30.00/Dozen
Gourmet Finger Sweets.....	\$30.00/Dozen
Assorted Candy Bars.....	\$26.00/Dozen
Mixed Nuts.....	\$7.00/Person
Quick Breakfast Breads.....	\$7.00/Person
Chocolate-Dipped Espresso Beans & Candied Almonds.....	\$5.00 Each
Gardetto's Snack Mix.....	\$4.00/Person
Whole Fresh Fruit.....	\$3.00 Each
Bowl of Popcorn.....	\$3.00/Person

Lunch Buffets

10-Person minimum is required. Buffets are all served with coffee, tea and milk.

MEMBER FAVORITE

Street Tacos \$29

Lime marinated chicken (GF)
Churrasco pork & pineapple (GF)
Barbacoa beef (GF)

Warm tortillas

Tortilla soup

Sour cream, limes, hot sauce, queso, guacamole, lettuce, pico, onion

Mexican Rice (GF)

Romaine salad with black beans and corn

Chef Inspired Sandwiches \$29

Churrasco pork, pineapple, Cotija

Shredded chicken, sundried tomatoes, peppers, balsamic glaze

Corned beef, apple sauerkraut & Swiss cheese

House salad, roasted apples, creamy blood orange vin, blue cheese

Roasted tomatoes & asparagus, lemon Dijon, pecorino

Pumpkin seed chimichurri, garlic aioli*, Russian dressing

Hoagies, Hawaiian rolls, rye bread

Assorted chips

Classic Hot Sandwiches \$29

Italian beef, provolone, au jus

Smoked turkey in vesuvio sauce

Shaved ham, gruyere & fried onions

Gardiniera, marinated avocados, red cabbage slaw, garlic aioli*

Kale salad, parmesan poppy seed dressing, Farro wheat, roasted grapes, toasted almonds

Apple & potato salad, bacon, red onion, feta, walnuts, arugula

Hoagies, Hawaiian rolls

Assorted chips



Lunch Buffets (*cont.*)

Madison Club Lunch \$32

Butternut squash ravioli, pistachio pesto cream sauce, wilted greens, pecorino
Whole roasted smoked salmon, lemon pepper dressing, grilled kale
Kale salad, parmesan poppy seed dressing, roasted grapes, Farro wheat toasted almonds
Herb De Provence & SarVecchio roasted tomatoes, onion & zucchini (GF)
Roasted potatoes & artichokes with tomato almond brown butter (GF)
Dinner rolls

Homestyle \$30

Roast meatloaf
Grilled chicken legs (GF)
Mashed potatoes (GF)
Roasted carrots & Broccoli (GF)
House salad with roasted apples, creamy blood orange vin & blue cheese (GF)
Dinner rolls
Fresh fruit salad with vanilla dressing (GF)

Cold Cuts \$26

Smoked turkey breast, basil aioli*, ciabatta, mozzarella, tomato, arugula
Shaved ham, pretzel roll, cheddar cheese, honey Dijon aioli*, sweet pickles, arugula
Roast beef, hoagie roll, horseradish aioli*, bruschetta tomatoes, provolone and arugula
Veggie delight: ciabatta, roasted sweet potato, chipotle aioli*, cilantro, poblano pico, Cotija, lettuce, apples
Kale salad, parmesan poppy seed dressing, roasted grapes, Farro wheat toasted almonds
House salad, roasted apples, creamy blood orange vin, blue cheese (GF)
Seasonal soup
Pickles
Assorted Chips
Fresh baked cookies

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Plated Lunches - Salads

*All served with bread, coffee, tea, juice and milk. You may choose up to two options.
There is a \$2.50 per person charge for each additional entree chosen.*

MEMBER FAVORITE

Southern Bell \$18

Charred peach vinaigrette, bourbon pecans, ricotta salata, arugula, bacon, red onions, and crispy sweet potato

Wisconsin Apple Salad \$17

Mixed greens, gorgonzola, arugula, bourbon candied pecans, balsamic poppy seed vinaigrette

Cobb Salad (GF) \$17

Smoked turkey breast, crumbled bacon, diced ham, hard-boiled egg, cherry tomatoes, blue cheese, avocado-ranch dressing

Baby Kale & Roast Beet Salad \$17

Soft goat's milk cheese, Basil & pistachio dressing, candied pistachios, bitter radicchio, fresh berries, pickled red onions

Classic Caesar \$18

Crisp romaine, cherry tomatoes, house made dressing*, kalamata olives, shaved parmesan, herb croutons, choice of grilled chicken breast or roasted salmon

Add chicken: +\$5 / Add salmon: +\$7

Smoked Chicken Salad (GF) \$17

Butter lettuce, Napa cabbage, roasted grapes, fresh mint & cilantro, cashews, crispy wontons, hoisin dressing

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Plated Lunches - Sandwiches

All served with chips, coffee, tea, juice and milk

Add chef's choice seasonal soup or mixed greens salad - \$4/person

You may choose up to two options. There is a \$2.50 per person charge for each additional entree chosen.

MEMBER FAVORITE

Moroccan Chicken Salad \$17

Pita, curried golden raisins, almonds, carrot ginger jam, arugula

Mediterranean Turkey Sandwich \$17

Balsamic fig relish, bacon, arugula, mayo, roasted fennel

Roast Beef Sandwich \$17

Blue cheese aioli*, hoagie roll, horseradish cream, bacon, lettuce, roasted tomato

Vegetarian Deluxe \$16

Baby kale, pecans, brioche roll, apples, goat cheese spread, marinated avocados

Madison Club Banh Mi \$16

Baguette, hoisin glazed chicken, carrot slaw, mayo, shaved jalapenos

Shaved Ham Sandwich \$16

Pimento cheese spread, brioche roll, corn meal fried onions, zesty pickle chips, arugula

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Plated Lunches - Entrées

All served with coffee, tea and milk

Add chef's choice seasonal soup or mixed greens salad - \$4/person

You may choose up to two options. There is a \$2.50 per person charge for each additional entree chosen.

LOCAL OPTION

Seared Lake Superior Whitefish \$28

Basmati rice, coconut curry cream sauce, sautéed bell pepper, sugar snap peas and pineapple

Grilled Sirloin* \$30

Herb roasted potatoes, sautéed cabbage, bacon jus

Braised Beef Short Rib (GF) \$30

Wild mushroom risotto, red wine glazed onions, wilted kale, gremolata

Citrus Salmon (GF) \$27

Celeriac puree, arugula with creamy grapefruit vinaigrette, roasted sweet potato, pickled red onion

Roast Salmon (GF) \$27

Mashed potatoes, sautéed seasonal vegetables, lemon dill cream sauce

Seared Chicken Breast \$25

Tomato sofrito, basil almond pesto, Farro wheat & wilted greens

Sweet Soy Glazed Mahi Mahi* \$28

Red curry coconut sauce, macadamia crumble, rice, carrot slaw

Sweet Chili Glazed Chicken Breast \$25

Red onion & peach chutney, sweet potato puree, carrots, charred broccoli

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Hors D'oeuvres - Chilled Selections

Price indicated is per one dozen.

MEMBER FAVORITES

Beef Tartare Tacos* \$38

Pickled red onion & caper relish, lemon aioli

Poached Lobster Salad \$50

Belgian endive, avocado, lemon aioli, almonds

Blackened Ahi Tuna* \$60

Peach chutney, crispy ham, scallion

Traditional Bruschetta \$45

Tomatoes, fresh basil, aged Parmesan on country toast

Caprese Skewers (GF) \$45

Cherry tomatoes with fresh mozzarella & basil

Iced Shrimp Cocktail (GF) \$55

Served with cocktail sauce

Raw Oysters* (GF) \$50

Served with citrus chili mignette & Tobiko

Charred Eggplant Crostini \$40

Creamy goat cheese, local honey, fresh herbs

Prosciutto & Cantaloupe Skewers (GF) \$38

Basil, olive oil, fresh pepper, aged balsamic

Smoked Salmon Mousse \$36

Cucumber & lemon zest on gourmet cracker

Chef's Choice Canapes* \$44

A selection of bite-sized seasonal hors d'oeuvres

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Hors D'oeuvres - Chilled Selections (cont.)

Butternut Squash Mousse \$38

Brioche, pickled red onion, almonds

Fluke Crudo* \$55

Charred scallion vin, melon, tobikko

Blue Cheese Mousse \$40

Tart shell, candied marcona almonds, seasonal jam

Seasonal Gazpacho Shot \$38

Avocado, tomato, strawberry, beet, melon

Hors D'oeuvres - Hot Selections

Price indicated is per one dozen.

Assorted Bacon Wraps (GF) \$45

Bacon wrapped artichoke hearts, pineapple, water chestnuts

Mini Crab Cakes \$50

Served with saffron cream sauce

Bacon-Wrapped Shrimp (GF) \$50

Citrus-marinated shrimp, bacon & pineapple

Beef Tenderloin Meatballs \$42

With BBQ Sauce

Merguez Stuffed Mushrooms \$42

Balsamic fig syrup, parmesan

Crispy Shrimp Cake \$40

Topped with sweet chili marmalade

Chorizo Stuffed Oysters \$50

Buttered bread crumbs

Dashi Shots \$39

Shitake mushrooms, scallions

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Hors D'oeuvres - Trays

Price indicated is per person.

Fresh Fruit \$6

Selection of sliced fresh fruit

Fruit Mix \$7.5

Fresh & dried fruits, poached pears, whipped cream & grated chocolate

Farmer's Vegetables & Dip \$5

Fresh vegetables, olives, pickles, charred onion ranch

Ouisconsin Cheese & Sausage \$6

Served with assorted crackers

Craft Cheese & Charcuterie \$7

Served with imported and artisanal Wisconsin cheeses, charcuterie & assorted crackers

Hors D'oeuvres - The Chef's Carvery

All carving stations include assorted artisanal rolls and house-made condiments.

Chef-attended stations \$150 for 2 hours.

Slow Roast Brisket \$400

(serves approximately 25)

Smoked Turkey Breast Crown Roast (GF) \$200

(serves approximately 20)

Red Wine Marinated Beef Top Round (GF)* \$400

(serves approximately 60)

Slow Roasted Prime Rib (GF)* \$500

(serves approximately 35)

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Hors D'oeuvres - Tables

Prices listed are per person. Minimum of 25 people.

MEMBER FAVORITE

Madison Club Classic \$58

Shrimp Cocktail (GF)
Cheese & Sausage
Mini Crab Cakes with Saffron Cream Sauce*
Beef Tips with Fig Jus & Blue Cheese (GF)
Fresh Fruit Platter (GF)
Roasted Beet Skewers with Pistachio Basil Emulsion, Goat Cheese
Mini Ham & Gruyere Sandwiches
Cream Puffs

Seafood* \$65

Chilled oysters*, shrimp and crab (GF)
Chorizo baked clams
Bacon wrapped shrimp and pineapple skewers
Smoked salmon display (GF)
Mini Lobster BLT
Paprika roasted potatoes with feta and tomato pepper sauce (GF)
Cucumbers and carrots with dill creme fraiche (GF)
Key lime cups

Pacific \$60

Dashi shots with mushroom and scallions
Seared ahi tuna* with avocado, peanuts, hoisin sauce
Chicken and shrimp dumplings with ginger ponzu & radish slaw
Red curry marinated shrimp and water chestnuts with basil & mint emulsion
Sesame marinated noodle bowls
Edamame with green tea broth
Mango mousse cups

Mediterranean \$59

Mushroom, arugula, Gouda flatbread
Sweet sour peppers and onion on garlic toast
Prosciutto wrapped dates and apples (gf)
Salami & mozzarella platter (GF)
Roast meatballs with red pepper coulis and pecorino
Spinach and garlic stuffed mussels
Shrimp in spicy tomato sauce with feta and almond crumble
Tiramisu cups

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Dinner Buffets

10-Person minimum is required. Buffets are served with coffee, tea and milk.

MEMBER FAVORITE

The Madison Club \$65

Roast beef tenderloin* with fig jus, blue cheese, horseradish cream
Grilled chicken breast with roast onion and carrots, saffron cream sauce (GF)
Whole roast smoked salmon with lemon pepper dressing, grilled kale
Baked oysters
Roast garlic mashed potatoes (GF)
Loaded scalloped potatoes
Lemon parmesan roasted broccoli (GF)
Roasted Herbs de Provence vegetables (GF)
Farro wheat and roasted beet salad
Churchill's salad

Venetian \$47

Slow roast pork loin* with Romanesco sauce and crispy onions
Butternut squash ravioli with pistachio pesto cream sauce, wilted greens, Pecorino
Pasta with smoked chicken ragu, goat cheese, seasonal vegetables
Garlic cheese bread with prosciutto, sweet and sour peppers
Caprese platter with aged balsamic
Lemon pepper smashed red potatoes with parmesan, artichokes, arugula (GF)

Off the Grill \$42

Southwest marinated grilled steak* with Cotija, roasted poblano, tomato salsa (GF)
Grilled bratwurst and knockwurst with sauerkraut and onions
Chicken kabobs with scallion, pineapple, hoisin glaze, toasted peanuts (GF)
Honey jalapeno corn bread
Mixed greens with creamy lemon Dijon dressing, red onion, crispy potatoes, pumpernickel croutons, tomato
Grilled vegetable and quinoa salad with goat cheese, Peppercorn & garlic dressing (GF)
Buns and condiments

Hampton \$41

Baked cod with tomato, dill, pine nut brown butter sauce (GF)
Crispy smashed potatoes with garlic butter (GF)
Crab and artichoke dip with garlic toast
Bibb and radicchio salad with ancient grains, toasted almonds, pickled apple, blood orange vinaigrette
Barley pilaf with andouille, shrimp, hearty vegetables
Clam chowder

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Plated Dinners

*Served with a mixed field greens salad, creamy blood orange vinaigrette, artisanal rolls, coffee and tea
You may choose up to two options. There is a \$2.50 per person charge for each additional entree chosen.*

MEMBER FAVORITES

Hoisin Glazed Salmon \$39

Bok choy, roast carrots, apple and carrot slaw, crispy smashed potatoes

Guajillo Braised Beef Brisket \$38

Chimichurri, Cotija, Hominy grits, wilted greens

Grilled Beef Filet* \$47

Sour cream potatoes, glazed vegetables, herb mustard demi, crispy onions

Fennel Crusted Lamb Rack* (GF) \$47

Braised fingerlings, sautéed French beans, red wine rosemary jus

Seared Scallops* \$47

Pistachio crumble, ginger orange marmalade, crispy rice, caramelized zucchini, spinach

Maple Glazed Duck Breast* \$43

Wild rice, roasted sweet potato and radicchio, cherry bourbon sauce

Braised Beef Short Rib (GF) \$43

Wild mushroom risotto, red wine-glazed onions, wilted kale, gremolata

Baked Crab Cake \$43

Wilted spinach, saffron cream sauce, SarVecchio, paprika roasted potatoes

Citrus Salmon (GF) \$39

Celeriac puree, arugula with creamy grapefruit vinaigrette, roasted sweet potato, pickled red onion

Southwest 6oz. Flat Iron* (GF) \$41

Black bean puree, roast corn succotash, chipotle reduction sauce

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Plated Dinners (cont.)

Roast Salmon (GF) \$39

Mashed potatoes, sautéed seasonal vegetables, lemon dill cream sauce

Grilled Sirloin* \$39

Herb roasted potatoes, sautéed cabbage, bacon jus

Ham & Artichoke Stuffed Chicken Breast \$39

Barley pilaf, wilted spinach, saffron cream sauce

Seared Whitefish (GF) \$36

Pineapple basmati rice, coconut curry cream sauce, sautéed bell pepper, sugar snap peas

Seared Chicken Breast \$36

Tomato sofrito, basil almond pesto, Farro wheat, wilted greens

Beef Bourguignonne (GF) \$35

Red wine braised tenderloin, mashed potatoes, pearl onions

Blackened Gulf Shrimp \$38

Andouille rice, sweet potato puree, kale, spicy tomato sauce

Parmesan Crusted Roast Beef* \$36

Roast tomato puree, balsamic reduction, fingerlings, chili cauliflower

Herb Marinated Grilled Pork Loin* \$35

Wheat berries, creamed leeks and cabbage, fire-roasted apple bacon jus

Sweet Chili-Glazed Chicken Breast \$35

Red onion and peach chutney, sweet potato puree, carrots and charred broccoli

Grilled Chicken Breast \$34

Spätzle, creamy mustard jus, roasted carrots, wilted kale

Sweet Soy Glazed Mahi Mahi* \$41

Red curry, coconut sauce, macadamia crumble, rice, carrot slaw

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Plated Dinners - Vegan Entrées

Moroccan Cauliflower Steak \$30

Marinated chickpea salad, arugula, lemon tahini dressing, pistachios

Marinated Roast Carrots \$30

Farro, tabbouleh, vegan demi, herbs

Plated Dinners - Vegetarian Entrées

Butternut Squash Ravioli \$35

Pistachio pesto cream sauce, wilted greens, Pecorino

Potato Gnocchi \$31

Walnut pesto, wild mushrooms, basil cream sauce, spinach

Spinach Potato Bourekas \$30

Warm barley salad, Kalamata olives, red pepper hummus

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Gourmet Desserts

Chef's Dessert Buffet \$10/person *(Minimum 20 people; buffet allows 3 pieces per person)*
Selection of plated tarts, tortes, cakes, cheesecakes, chocolate covered strawberries

New York Style Cheesecake \$10
Vanilla-infused classic cheesecake with graham cracker crust served with seasonal fruit sauce

Petite Dessert Buffet \$9/person *(Minimum 20 people; buffet allows 3 pieces per person)*
Selection of light desserts including chocolate covered strawberries, profiteroles, coconut macaroons, madeleines, assorted petit fours

Tiramisu Torte \$9
Classic Italian dessert with layers of espresso sponge cake, mascarpone cream, dark chocolate sauce

Milk Chocolate Pot de Crème \$9
Rich chocolate custard topped with sea salt, Chantilly cream, butter cookie

Flourless Chocolate Cake (GF) \$9
Chocolate ganache, fresh berries, Chantilly cream

Seasonal Fruit Tart \$8
Seasonal fresh fruit baked into a sweet crust with Chantilly cream

Key Lime Tart Cup \$8
Key lime custard, graham cracker crumble, whipped coconut cream, toasted coconut, fresh strawberry

Almond Gâteau \$8
Almond cake with apricot filling, frosted with almond buttercream, garnished with sliced almonds

Carrot Cake \$7
Served with toasted pecans, pineapple, cream cheese frosting



Specialty Cakes

Starting at \$7 per person and up. Specialty cakes can be created in consultation with our sales team. Ask how our talented pastry chefs can create a one-of-a-kind cake for your special event! Regular-sized specialty cake orders must be placed at least one week ahead of time. Larger, wedding-type cakes require three weeks advance notice

Flavors

Chocolate Devil's Food, Vanilla Chiffon, Almond, Carrot, Lemon Poppyseed, Red Velvet

Fillings

Vanilla Buttercream, Fruit Filling, Chocolate Buttercream, Custom Buttercream, Lemon Curd, Chocolate Ganache, Chocolate Mousse, Cream Cheese Frosting

Other Sweets

Priced by the dozen

Chocolate Covered Strawberries.....	\$45.00
Cupcakes.....	\$43.00
Chocolate Eclairs.....	\$42.00
Individual Truffles.....	\$42.00
Petit Fours.....	\$40.00
Gourmet Cookies.....	\$32.00
Assorted Finger Sweets, Brownies, Bars.....	\$30.00
Chef's Choice French Macarons.....	\$50.00

Intermezzo \$6

House-made sorbet with seasonal garnishes

Bar Service

Fully Staffed Bar

**Bar can be hosted, drink tickets or cash basis.*

**A \$350 minimum spending guarantee is required for all staffed bars. If guest count is under 175 people an additional bar may be added for \$350; over 175 people an additional bar is \$200.*

**A \$50 bartender fee will be added if guest count is under 35 people.*

Includes:

Madison Club House Brands.....	\$5.75 - 7.00
Call Brands.....	\$7.00 - 8.00
Premium Brands.....	\$7.75 - 9.00
Assorted Beers.....	\$4.50 - 6.00
Assorted House Wines.....	\$6.75 - 7.75
Super Premium.....	\$10.00 - 12.75
Soft Drinks.....	\$2.75

Self-Serve Beer, Wine & Soda Station

**Charged on consumption. No minimum required.*

Includes: Assorted Beers, House Wines and Soft Drinks

Wine Pour or Champagne Pass

**Charged on consumption.*

Includes: Choose a house red & white wine to pour during dinner service or butler-passed house champagne.

Bar Service (cont'd.)

House Wine

**Inquire for more extensive wine and/or champagne availability.*

	Glass	Bottle
Kenwood Yulupa (Chardonnay, Cabernet).....	\$6.75.....	\$30
Matua (Sauvignon Blanc).....	\$7.75.....	\$33
William Hill (Chardonnay, Cabernet Sauvignon).....	\$7.75.....	\$36
Bollini (Pinot Grigio).....	\$7.75.....	\$33
Coppola Votre Sante (Pinot Noir).....	\$7.75.....	\$33
Chateau Ste. Michelle (Riesling).....	\$7.75.....	\$33
Atamisque Serbal (Malbec).....	\$7.75.....	\$33
Kenwood (House Champagne).....		\$27

Beer

**Not all of our beer selections are readily available in all quantities, but special orders can be made with two weeks lead time.*

Beer	Bottle	1/4 Barrel	1/2 Barrel
Domestic.....	\$4.50.....	\$225.....	\$385
Premium / Micro / Import.....	\$4.50+.....	\$255.....	\$445
"Super" Imported.....	\$4.50.....	\$275.....	\$495

**Inquire for specialty beverages.*

Equipment Rental

Equipment Rental

HD Camera	\$100
White Board or Easel	\$10
Post-it Flip Chart with Markers	\$45
LCD Projector	\$175
Screen (7' X 8')	\$30
Laptop (Windows 7)	\$85
Wired Internet Connection	\$50
Polycom Phone	\$100
Cable TV Hook-up	\$100
Ethernet Switch (Hard-Line Internet)	\$100
Transmitter & Receiver Set:	\$100
Portable Flat screen with DVD	\$55
Atrium Media Wall	\$250
Risers x 4 (4' X 4' each)	\$50 each / \$200 total
Microphone (Lavalier or Handheld)	\$30
Microphone Stand	\$20
Upright Piano (2 nd Floor)	\$100
Baby Grand Piano (1 st Floor)	\$150
Fender Portable Amplifier	\$100
Extra Power Strips	\$20
Specific Piano Tuning	\$200
Chair Covers	\$4
Specialty Ties	\$1
Soft Seating Labor Charge (based on availability)	\$200

A/V Package \$225

LCD Projector
Screen (7' X 8')
Podium & Microphone
Post-It Flip Chart with Markers



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Cancellation & Event Policies

Cancellation & Event Policies

A non-refundable deposit equal to the food and beverage minimum is required for all rooms on the second, first and lower level floors. Deposits will be applied toward the final invoice balance.
See Room Minimums & Deposit Authorization Form for details.

Any event or meeting cancelled within 14 days of the event date (5 days for third floor conference rooms) will be charged the room rental rate and 100% of estimated cost based on food and beverage minimums or as outlined in the event order less any deposit.

To avoid penalty, any event cancelled due to weather will be required at least 24 hours' notice and must be rescheduled within 30 days.

All cancellations must be submitted in writing via e-mail.

Banquet Event Order Policies

All event details including food & beverage, set up and guaranteed guest count need to be submitted no later than 14 days prior to the event. Guarantees of attendance cannot be reduced after 14 days, but may be increased within reason up until 5 days prior to event with club approval. All details will be incorporated into an event order (BEO) to include estimated food and beverage, equipment rentals, room rentals, service charge (22%) and tax (5.5%). Event orders will be e-mailed to the booking member or responsible party to be reviewed and approved via writing. All changes must be submitted within 48 hours of receiving detailed BEO. Once received those changes will be incorporated into the BEO and submitted back to the member or responsible party. ***Groups are responsible for contacting the Madison Club with required details by the deadlines stated above.**

Event Room Assignment

The Madison Club reserves the right to change the room assignment if attendance or other circumstances change or in the case that a different event space more appropriate for the size of attendance becomes available. In all cases the Madison Club will provide suitable accommodations for the contracted event.

Payment Requirements

All event invoices will be placed to the sponsoring member's account until an alternative form of payment is received. The party responsible for executing the event contract is responsible for providing billing instructions and is able to provide a credit card to be put on file prior to the event as an alternative to charging the member's account. Final invoices not being charged to a member's account, need to be settled within 14 business days.

Authority

The individual executing this agree on the group's behalf represents and warrants to the Madison Club that he/she has full authority and power to enter into and perform groups' obligations under this agreement. All further agreements required to be made by the parties regarding the event must be made by this individual unless he/she notifies the Madison Club in writing that another individual may make those decisions.



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Cancellation & Event Policies

Policy & Procedures

The Menu

The menus included in this guide are only a sampling of what we provide. We can discuss customizing menus based on your personal preferences. Menu prices are not negotiable and the Madison Club will not quote firm prices more than 30 days in advance; therefore, prices are subject to adjustment.

Please note that there is an extra \$2.50 per person additional charge when ordering additional entrée options above and beyond the standard two entrees. We do not recommend more than three entrée choices per event. Any dietary restrictions will be honored by the Madison Club and will not count as an entrée choice as long as they are handled per chef's choice.

Cakes

Our sales managers will consult with you to assist in creating a stunning and delicious cake. Specialty cake orders must be placed at least 3 weeks ahead of time. Larger, wedding-type cakes require 6 weeks advance notice. If you prefer to have a cake from a licensed bakery, there will be a cake cutting charge of \$2.00 per person.

Guarantee

Event attendance must be estimated at the time of the booking. A final guarantee of attendance is due to the catering office by noon, five days prior to your event. If your final guarantee of attendance is not received by this time, the expected number of guests on the event contract will be considered the final guarantee. In the event your numbers decrease after the final guarantee is submitted, you are obligated to pay for the amount guaranteed. In the event the numbers increase after the final guarantee is submitted, we will do our best to accommodate the change but may need to substitute an entrée selection to accommodate your additional guests. Day of additions of count and food orders will be subject to charge. All food and beverage, AV, and room rental prices are subject to a 22% service charge. Sales tax of 5.5% is then added to the total amount.

Non-member Charges

In the case of a non-member event, it is necessary for a member sponsor to give the Club authority to conduct the event under his/her sponsorship. In sponsoring an event at the Madison Club for a non-member, the sponsoring member understands that he/she is responsible for any charges, costs or expenses incurred by the non-member. In the event that the sponsored non-member disputes or does not pay any charges, costs or expenses, the sponsoring member agrees to guarantee payment to the Madison Club and otherwise take responsibility for the non-member.

Closing Policy

Bar service ends at 11:45 pm. There will be no exception to this regulation. All Club guests must vacate the premises by 12:00 am. A \$100 fee will be charged for each 30-minute period that guests remain in the building after 12:00 am.

Bar Service Charges

When requesting one full bar setup, there is a minimum charge of \$350 (prior to service charge and tax). In the event that this amount is not reached, the difference of the tab will be charged. An additional fee will apply when more than one full bar is requested.

Alcohol Regulation

Club personnel will make every attempt to determine the age of young individuals who order drinks. Staff will not serve alcohol to underage guests. Any guests who, in the opinion of Club personnel, have exceeded a safe level of alcohol consumption will be refused service.

Cancellation & Event Policies

Policy & Procedures *(cont'd.)*

Food and Beverage Regulation

All federal, state and local laws with regards to food and beverage purchase and consumption are strictly observed. All food and beverage must be purchased through the Club with the exception of the wedding cakes, which may be brought in when purchased from a licensed bakery. No food prepared by the Club, including any remaining uneaten food for the event, may be taken out of the Club.

Sundays and Holidays

The Club is closed on Sundays, however private parties can be arranged for a \$500 set-up fee, a food and beverage minimum of \$5000 (*prior to service charge and tax*), and with the approval of the general manager.

Decorations

Flowers, colored linens and other special arrangements can be provided at your request. Please check with your Club event planner concerning appropriate sizes when ordering flowers for buffet tables or any special requests that you may have. Confetti and glitter are not allowed in the Club. Open-flame candles are strictly prohibited. Banner or display items may not be affixed to any stationary wall, window or ceiling with nails, tape or any other substance in order to prevent damage to fixtures and furnishings.

Club holiday décor will remain in rooms as it is set up. Adjustments may only be made to the holiday décor with prior approval from management and an additional fee will be applied. You may discuss dates and specifics of our decor with your Event Sales Manager prior to event.

Damages

Any damage to the premises or equipment by members, guests or outside groups contracted by the host during the function will be the responsibility of the host. In the event that an unreasonable amount of cleanup is required after the function, there will be a labor charge of \$30 per hour, per employee needed to complete the work.

Entertainment

Entertainment may not perform later than 12:00 am. One hour is allowed after the entertainment is concluded to take down and remove equipment from the Club. Any extraordinary set-up requirements will be charged at an appropriate rate. The charge will be based upon the request and agreed upon in advance of the event.

Dress Code

The Madison Club's dress code is business professional in the Churchill Dining Room. Approved dress consists of a collared shirt, tailored slacks, and non-athletic shoes. On weekends, casual attire is acceptable.

Cancellation & Event Policies

Event Minimums & Room Rates

Conference Rooms

	Food & Beverage Minimum			Room Rental Rates		
	Breakfast 7:00AM - 11:00 AM	Lunch 11:00AM - 4:00 PM	Dinner 4:00PM - 11:50 PM	Madison Club Member	Sponsored by Member	Reciprocal Member
Wingra	No minimum required			\$45	\$55	\$90
Waubesa	No minimum required			\$45	\$55	\$90
Monona	\$10/person	\$15/person	\$30/person	\$45	\$55	\$90
Mendota	\$10/person	\$15/person	\$30/person	\$50	\$60	\$110

Event Spaces

	Food & Beverage Minimum		Room Rental Rates		
	7:00 AM - 4:00 PM	4:00 PM - 11:50 PM	Madison Club Member	Sponsored by Member	Reciprocal Member
Capitol	\$400	\$750	\$110	\$130	\$235
LMC	\$750	\$1,500	\$175	\$205	\$300
Terrace	\$750	\$1,500	\$175	\$205	\$300
Roosevelt	\$750	\$1,500	\$175	\$205	\$300
Lake	\$750	\$1,500	\$175	\$205	\$300
Atrium	\$1,500	\$3,000	\$440	\$500	\$660
5 East Lounge Weekends only	N/A	\$1,000	\$275	\$315	\$415

**Reciprocal events will incur a 10% fee on total event invoice balances*

Signature: _____

Directions & Parking

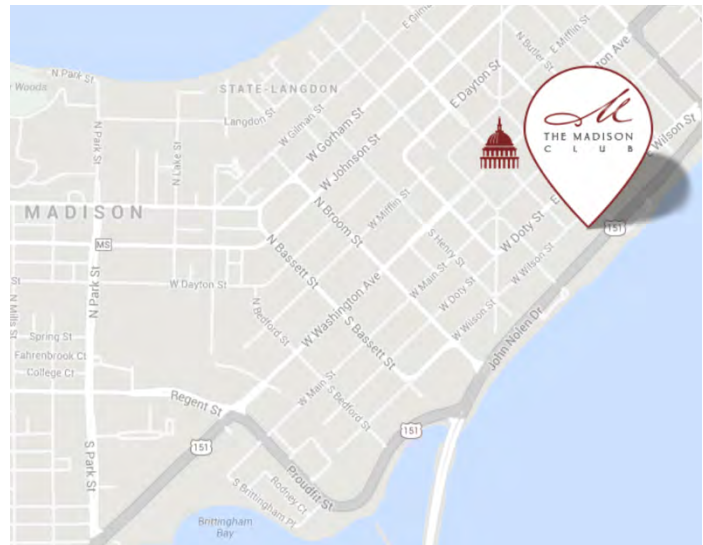
The Madison Club is located at 5 E. Wilson Street in downtown Madison, within walking distance of the Capitol building.

From West Washington Avenue: Turn right on Fairchild and continue two blocks. Turn left on Doty Street and continue three blocks. Turn right on Pinckney, then right on Wilson Street.

From East Washington Avenue: Turn left on Blair Street. Turn right just before the traffic signal onto Wilson Street.

From the Airport: Follow International Lane until it ends. Turn left onto Packers Avenue, which becomes Pennsylvania Avenue. Turn left at the traffic lights onto First Street. Turn right onto East Washington Avenue. *Follow the directions from East Washington Avenue (listed above).*

From the Beltline: Exit on John Nolen Drive and follow into downtown. After you pass the entrance to the Monona Terrace Convention Center on your right, you will turn left at the second stoplight (Wilson Street). The Club is located next to the Hilton Hotel.



Parking

Multiple convenient parking options are within close proximity to the Club.

The Hilton Hotel Ramp is located next door; parking is charged at a rate of \$4.00/hr. with a maximum \$20 daily rate. Parking spaces designated as "Madison Club Members Only" are reserved for members who pay a monthly parking fee. Those who park in these spots without a permit run the risk of receiving a parking ticket.

The Government East Ramp is located on the corner of S. Pinckney and E. Wilson Streets; parking is charged at a rate of \$1.50/hr. with a maximum \$5 daily rate for those who park after 5 p.m. and on weekends.

The Monona Terrace Ramp on W. Wilson Street just west of S. Carrol Street. Parking is charged at a rate of \$1.50/hr. with a maximum \$5 daily rate for those who park after 5 p.m. and on weekends.



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