
BAR & CATERING SERVICES





BAR OFFERINGS

Roman Candle Catering has over six years experience catering events at Madison Children's Museum. Each and every event is unique and special, and we're excited to share our menu with you. Our catering manager will be sure to include everything you need to plan, staff, and execute a wonderful event for you and your guests. For each and every event, we prepare a custom quote and event-plan for your review prior to contract signing.

Roman Candle Catering features premium spirits, craft beers and wines sourced from around the world. All bar services require minimum sales, based on the number of bartenders and hours of service. We offer a variety of beverage choices, along with service styles, including:

HOSTED BARS

- ★ A hosted bar provides complimentary drinks for your guests. Our catering manager will work with you to select the varieties and quantities of drinks to suit your tastes and budgets.

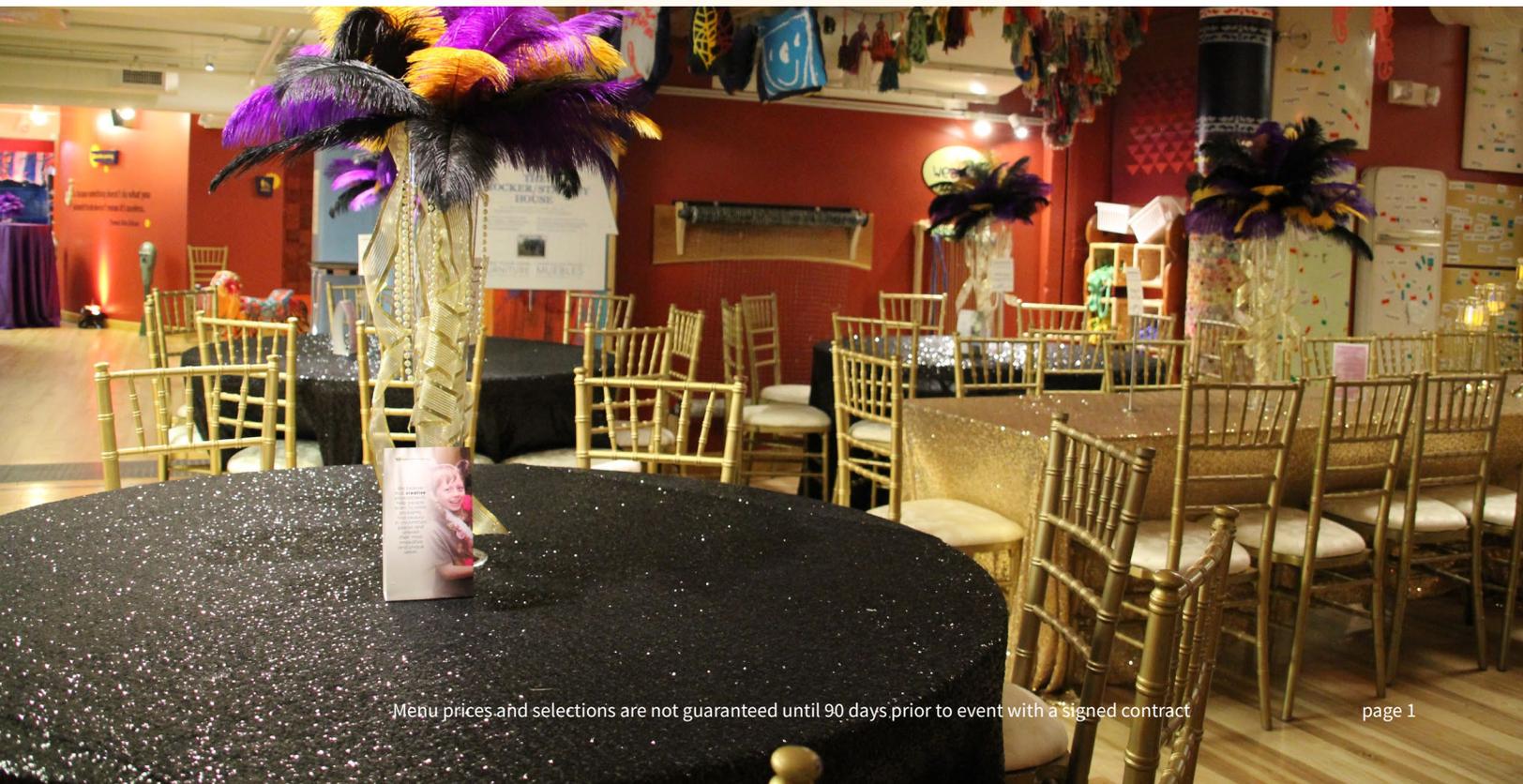
CASH BARS

- ★ A cash bar can be set up that allows guests to pay for their drinks individually. The host is responsible for any remaining difference from cash bar beverage sales and minimum sale requirements.

COMBO BARS (Hosted Choices + Cash Bar Choices)

- ★ A combo bar allows clients to host select items from the bar, while allowing guests to pay for other drinks individually. Clients can choose to host any item such as a craft cocktail or a select beer or wine, or clients can host the bar for a period of time, such as a cocktail hour. The host is responsible for any remaining difference from cash bar beverage sales and event minimum sale requirements.

Contact our catering team at barcatering@theromancandle.com.



BAR OFFERINGS

When hosting beer, wine or mixed drinks we can source special requests. Ask your event manager for a custom quote!

WINE:

House Red & White Wine including:

Primarius Pinot Gris
Steakhouse Cabernet Sauvignon

starting at \$6 per glass
starting at \$24 per bottle

Premium Red & White Wine including:

Lyric Chardonnay
Bridlewood Pinot Noir

starting at \$8 per glass
starting at \$29 per bottle

Our wines are sourced from around the world, see our sommelier-chosen wine list (page 5) for more hosted wine options.

BEER:

Selected Craft Beers including:

Great Dane Stone of Scone Scotch Ale
New Glarus Spotted Cow
Ale Asylum Hopalicious
Cider Boys
Pabst

starting at \$6 per serving



1/4 craft barrels starting at \$250
Ask your event manager for barrel pricing.

SPIRITS:

House Liquors include:

Wild Turkey 101 Bourbon
Four Roses Small Batch Bourbon
Wild Turkey Rye
Korbel Brandy

Death's Door Gin
Titos Vodka
Milagro Tequila

starting at \$6 /drink

Mt. Gay light Rum
Sailor Jerry Spiced Rum
Rum Haven (Coconut Rum)

Standard garnishes include: lemons, limes, olives, cherries, and oranges

Mixers include: fruit juices (orange, cranberry, lime, and lemon),

club soda, tonic, ginger beer, bitters, dry Vermouth, triple-sec, house-made sweet and sour mix, and Pepsi products

NON-ALCOHOLICS:

If you want to add soft drinks to your order, please let us know and we will be glad to have them at your event.

Sprecher Root beer 🍷 \$3
Sprecher soda 🍷 \$3
San Pellegrino soda \$3
Izze natural soda \$3
Bottled Water 🍷 \$2

Canned Soda: Pepsi, Diet Pepsi,
Mountain Dew & Sierra Mist \$2
House-Made Fresh Lemonade
\$2 per serving
minimum order of 15 servings

Barriques Coffee 🍷
\$2 per serving
minimum order of 25 servings
Includes: cups, real WI cream,
sweeteners, and stirrers.



SMALL BATCH COCKTAILS ★ FAV

WE KNOW BATCH COCKTAILS.

THESE ARE DAMN TASTY, QUICK TO SERVE, AND WILL BE THE STARS OF YOUR EVENT.

All of our small batch cocktails are handcrafted using tried-and-true recipes that strike a balance between premium liquors and seasonal produce. We serve classic cocktails—like the Old Fashioned, Moscow Mule, and Dark-n-Stormy—as well as original concoctions. All are guaranteed to be unique and delicious. We make all of our syrup, jam and shrub from scratch, unless noted otherwise. All produce is sourced locally, when in season.

Cocktails are made in batches of 25 drinks minimum.

Prices starting at \$150 for 25 drinks (about \$6 a cocktail).



EVENT CHARGES

This section details event charges, but please do not hesitate to contact our catering manager with any questions about hosting your event at the Madison Children’s Museum! We are happy to provide a preliminary estimate at no charge.

The best way to reach our catering team is by emailing barcatering@theromancandle.com.

EVENT MINIMUMS

Event minimums sales per hour, per bartender are required for all bar services. The host is responsible for any remaining difference from cash bar beverage sales and event minimum sale requirements.

Sunday-Thursday
\$200 minimum sales per hour, per bartender
1 Bartender for every 50 guests
3-hour minimum

Friday/Saturday and Sundays of Holiday Weekends
\$250 min sales per hour, per bartender
1 Bartender for every 50 guests
5-hour minimum

Your event at MCM includes all of the following:

- **Event Planning**

Up to five (5) hours of event planning with your catering manager, which includes one face-to-face meeting. There may be charges for additional tastings. There may be a charge for tasting our non-standard offerings or batch cocktails. We find this allotment of planning sufficient for the vast majority of events. However, if your event involves cocktail development, or other special circumstances, additional planning hours and coordination may be necessary. We will notify you in advance if additional planning hours are necessary.

- **Bar Set-up and Clean-up**

We set up every event after the museum closes at 5 pm, and restore the museum to its kid-friendly state at the end of every wonderful event. The set-up of a bar(s) at a preapproved site(s) is included with every event. Bar locales are determined in consultation with museum staff. Our bar minimums do not include any set-up or facility rentals that you will be charged from the museum.

- **Barware and Consumables**

We provide bar linens, beverage ice, MCM-approved compostable barware, black or white cocktail napkins, black beverage straws and water dispensers at every bar.

- **Event Staff and Bartender**

Each service plan is unique, depending on your beverage choices and style of service. However, we must ensure that we have the right number of trained bartenders on site to provide excellent service to your guests throughout your event.

Occasionally, due to unique offerings or options, we may need to add additional staff or service fees. We will always discuss these with you prior to accruing any charges, as well as suggest alternatives that will avoid additional fees.

One bar is included for all events of 150 or fewer guests. For larger groups and for custom cocktail offerings, additional bars and staff may be necessary. In such cases, additional staff and charges may apply. Any movement of bars from one location to another during the course of an event may incur either a suspension of bar service for 30 or more minutes, or an additional bar setup fee.

PAYMENT TERMS

A non-refundable credit card deposit for the total of the estimated event minimums is required to secure bar service for the date of your event. All deposits will be applied towards the final bill. If any catered function is cancelled within 10 business days of the scheduled event there will be no refund of any deposit. Payment may be taken with cash, check or credit card. For any event with cash or combo bars, we will charge you the required event minimums and refund the difference once we tally event receipts.

MUSEUM ROYALTIES AND STATE SALES TAX

A royalty fee of 12% will be added to any product consumed during the course of your event. This fee is required by MCM and is used to fund ongoing programming of the museum, including the Access for Everyone campaign which allows free or reduced admission to the museum. All final invoices will include the appropriate WI sales tax of 5.5% on all goods and services.

TIMING OF BEVERAGE SELECTIONS

All selections and details must be confirmed no later than ten (10) days prior to the scheduled event. At the discretion of Roman Candle Catering, we may charge a 15% fee for any selections made within ten (10) days of an event, as well as bill the client for any additional coordination required to accommodate late requests. Drink prices do not include the appropriate rental charges and service fees.

GRATUITY

Gratuity is not included, unless otherwise stated, with any of our fees. Tip jars will be placed at each bar unless otherwise directed by the client.

CORKAGE FEES

The State of Wisconsin does not allow clients to bring in their own product and for vendors to charge a corkage fee. All beverages served in the museum must be sourced by Roman Candle Catering and must be readily available from Madison-based distributors. Any request for product that is not readily available may require additional costs and fees. Any beverages that are carried into MCM by the host or guests will be confiscated and disposed of immediately.

GUARANTEED FINAL GUEST COUNT

An estimated guest count will be requested upon returning a signed contract. Confirmation of guest count must be received ten (10) days prior to event, and may not be reduced thereafter. All charges will be based on the guaranteed guest count.

GLASS POLICY

To protect the space and exhibits, the Madison Children's Museum abides by a strict policy of no glassware during bar events. Roman Candle Catering provides a high-quality compostable cup for beverages service.

NONPROFIT DISCOUNT

The Roman Candle is proud to offer a discount of 10% to non-profit organizations. Contact your Roman Candle event coordinator with questions.



WINE & CHAMPAGNE

Our wines are sourced around the world and chosen to complement all occasions and seasons.
Wines are arranged from full-bodied and dry to lightest in style of wine.

Ⓜ House wines are sold by the bottle, all other wines sold by 12-bottle case.

WHITE WINE

Talbott “Logan” Chardonnay
Santa Lucia Highlands, California \$49

Lyric Chardonnay Ⓜ
Santa Barbara County, California \$29

Hess “Shirtail Creek” Chardonnay
Monterey, California \$27

Castle Rock Chardonnay
Columbia Valley, Washington \$20

J Winery Pinot Gris
California \$26

Primarius Pinot Gris Ⓜ
Oregon \$24

Ca’Donini Pinot Grigio
Veneto, Italy \$19

Kunde Sauvignon Blanc
Sonoma County, California \$25

Pieropan Soave Classico
Veneto, Italy \$33

North by Northwest Riesling
House Heaven Hills, Washington \$24

Pacific Rim “Hahn Hill Vineyard” Chenin Blanc
Yakima Valley, Washington \$22

Wollersheim Prairie Fumé
Prairie Du Sac, Wisconsin \$24

Wollersheim White Riesling
Prairie Du Sac, Wisconsin \$24

THE CHAMPAGNE

Mas Fi Cava
Cataluna, Spain \$24

Totts Cuvée Brut
California, Sparkling Wines \$24

Wycliff Brut
California, Sparkling Wines \$19

La Marca Prosecco
Prosecco, Italy \$10 split

*You deserve a toast! Cost is \$4 per person -- includes your champagne and the 4 oz. MCM-approved stemware.
A minimum of 48 servings required.*

RED WINE

Smith and Hook Cabernet Sauvignon
Central Coast, California \$40

Louis M Martini Cabernet Sauvignon
California \$30

Coppola “Diamond” Claret
California \$29

Steakhouse Cabernet Sauvignon Ⓜ
California \$24

Duckhorn Merlot
Napa Valley, California \$49

Skyfall Merlot
Columbia Valley, Washington \$29

Xplorador Merlot
Central Valley, Chile \$19

Don Miguel Gascon Malbec
Mendoza, Argentina \$29

Alamos Malbec
Mendoza, Argentina \$25

Ottimino Zinfinity Zinfandel
Sonoma County, California \$32

Tortoise Creek Zinfandel
Lodi, California \$24

Goose Ridge “G3” Red Blend
Columbia Valley, Washington \$35

Las Rocas Garnacha
Calatayud, Spain \$29

Martin Codax “Ergo” Tempranillo
Rioja, Spain \$29

Nugan “Scruffy’s” Shiraz
Riverina, Australia \$35

Migration Pinot Noir
Russian River Valley, California \$45

Lyric Pinot Noir
Santa Barbara County, California \$29

Bridlewood Pinot Noir Ⓜ
California \$27

Castle Rock Pinot Noir
Columbia Valley, Washington \$21

THE CHAMPAGNE

Mas Fi Cava - Straw yellow color with green tones. Fine persistent bubbles. Bright appearance. Soft aging aromas with signs of flowers, ripe fruit and citrus. Extremely effervescent on the palate. \$24 / bottle

Totts Cuvée Brut - Light and refreshingly balanced, this sparkling wine has fruit flavors and aromas of citrus, pear, peaches, followed by a nuance of spice. \$24 / bottle

Wycliff Brut - Fruity with a touch of strawberry and the perfect amount of sugar. It was crisp and finished on the upswing, without the leaden malty taste that some champagnes have. \$19 / bottle

THE CHAMPAGNE TOAST

You deserve a toast! We will pour and serve you and your guests our house Brut champagne in 4 oz. MCM-approved stemware. We will coordinate with your event planner and photographer to create a spectacular moment for you and your guests to be captured on film and/or video. This addition is ideal for weddings or corporate celebrations. *Cost is \$4 per person, with a minimum of 48 people.*



NON-ALCOHOLICS

Roman Candle Catering serves craft sodas and coffee from Wisconsin and specialty imported sodas, in addition to Pepsi products. We carry Sprecher sodas, Izze Natural sodas, San Pellegrino products and bottled water.

If you want to add soft drinks to your order, please let us know your preferred type and we will be glad to serve them at your event.

Sprecher Root beer 🍷 \$3

Sprecher soda 🍷 \$3

San Pellegrino soda \$3

Izze natural soda \$3

Pure Tea \$3

Ocean Spray Juice \$3

Bottled Water 🍷 \$2

Pepsi Products: Pepsi, Diet Pepsi, Mountain Dew and Sierra Mist \$2

House-Made Fresh lemonade \$2 per serving, minimum order of 15 servings

FRESHLY BREWED COFFEE

Barriques Coffee 🍷

Includes: cups, real WI cream, sweeteners, and stirrers.
\$2 per serving, minimum order of 25 servings