
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.

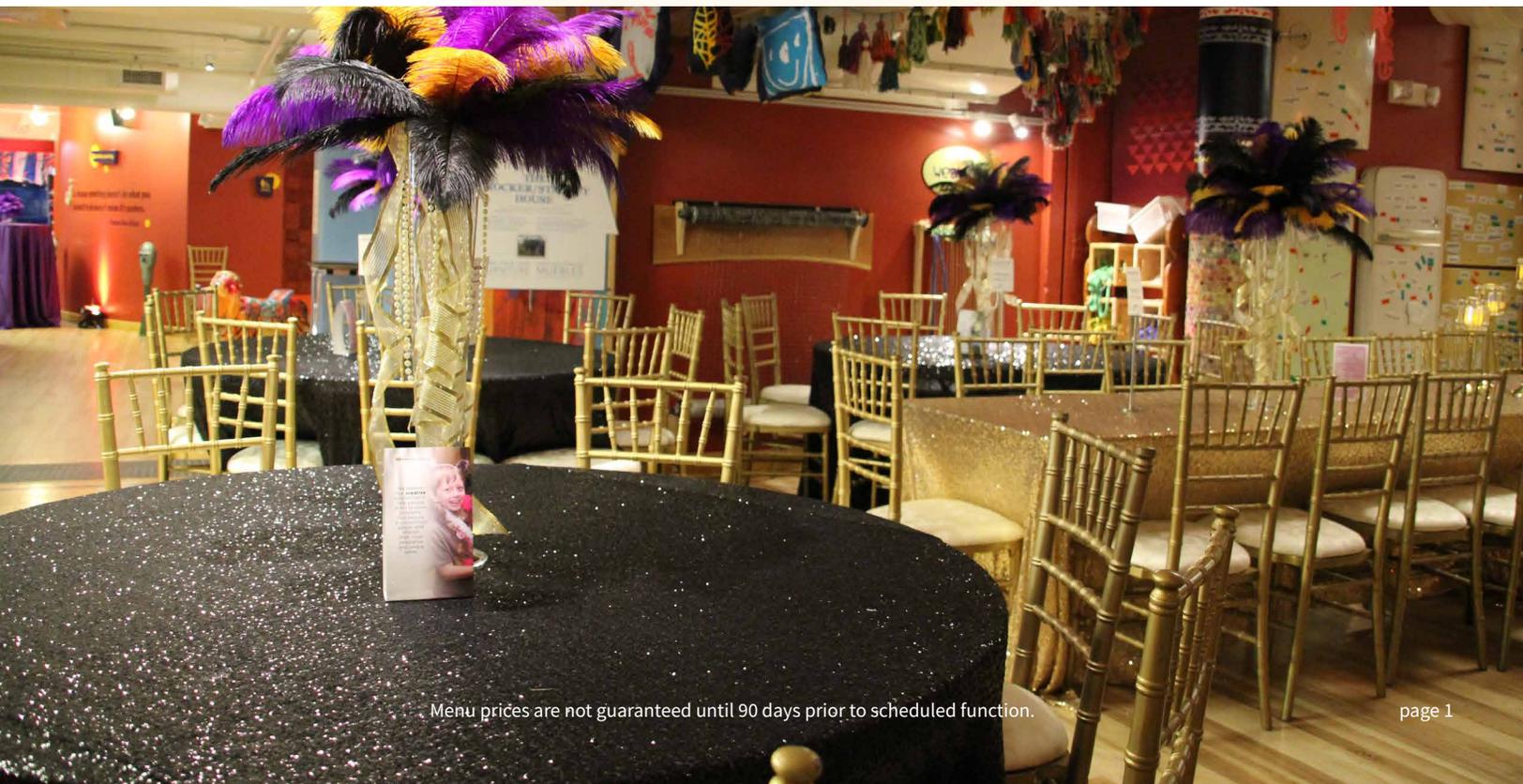
★ **CASH BARS**

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.





BAR OFFERINGS

WINE:

House Red & White Wine including:

Wollersheim Prairie Fume
Hidden Crush Cabernet Sauvignon

starting at \$6 per glass
starting at \$19 per bottle

Premium Red & White Wine including:

Story Point Chardonnay
Bridlewood Pinot Noir

starting at \$8 per glass
starting at \$27 per bottle

Our wines are sourced from around the world. If you're hosting wine ask your event manager for our sommelier-chosen wine list starting at \$19/bottle for red, white or sparkling.

BEER:

Selected Craft Beers including:

New Glarus Spotted Cow
Ale Asylum Hopalicious
Oskar Blues Old Chub
Cider Boys Hard Cider
Upland Brewing Co. Champagne Velvet Pilsner
PBR

starting at \$5 per serving

barrel pricing is available, with
1/4 craft barrels starting at \$250

If you're hosting beer we can source nearly any beer you'd like! Let us know, and we'll get you a quote for your favorite beer! Ask your event manager for our most recent barrel price list.

SPIRITS:

House Liquors include:

Wild Turkey 101 Bourbon ~ Baron Samedi Spiced Rum
John Barr Blend Scotch ~ Korbel Brandy ~ Death's Door Vodka
Death's Door Gin ~ Mt. Gay light Rum ~ Tullamore Dew Whiskey

starting at \$6 /drink

Premium Liquors include:

Four Roses Small Batch Bourbon ~ Wild Turkey Rye
Ketel One ~ Rum Haven (Coconut Rum) ~ Cointreau ~ Espolon Tequila Blanco

starting at \$8 /drink

We can accommodate other premium liquor requests (prices will vary, per request).

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, house-made sweet and sour mix, and Pepsi products



SMALL BATCH COCKTAILS



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.

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 Catering Manager Caitlin, which includes one face-to-face meeting and tasting. There may be charges for additional tastings. This is 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 (ask us about champagne toasts or our custom cocktail program!), 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 16% 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.

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. Exceptions are made for water and wine glasses at dinner tables, but any exceptions must be made in writing to and approved by museum staff at least 15 days prior to event.

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 PORTFOLIO

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 WINES

Talbott "Logan" Chardonnay, *Santa Lucia Highlands, California* \$49

Story Point Chardonnay, *Sonoma, California* \$27 * 

Hess "Shirttail Creek" Chardonnay, *Monterey, California* \$27

Castle Rock Chardonnay, *Columbia Valley, Washington* \$20 *

J Winery Pinot Gris, *California* \$26

Sartori Pinot Grigio, *Veneto, Italy* \$25

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

★ *These wines are bottled and priced exclusively for restaurants. They represent great value.*

 house wines

RED WINES

Coppola "Directors Cut" Cabernet Sauvignon, *Alexander Valley, California* \$45 *

Louis M Martini Cabernet Sauvignon, *California* \$30 *

Coppola "Diamond" Claret, *California* \$29

Hidden Crush Cabernet Sauvignon, *Central Coast, 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

Higher Ground Pinot Noir, *Monterey, California* \$28

Bridlewood Pinot Noir, *California* \$27 * 

Castle Rock Pinot Noir, *Columbia Valley, Washington* \$21 *

Menu prices are not guaranteed until 90 days prior to scheduled function.

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Looking for a wine that's not on our list?

We have worked hard for you and built a vast network of wine experts that can locate that special bottle, if it isn't listed here! Special order fees may apply. Please ask your event coordinator.

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