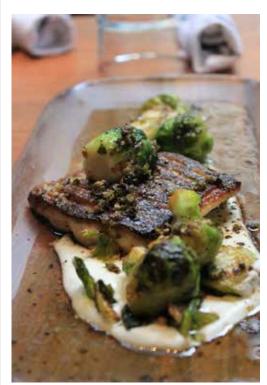
elevated spirits | craft beer











EVENTS

For event inquiries contact manager@madisontavern.com or just stop by!

BAR PACKAGES

All packages are per person for 2 hours, minimum 15 guests

Hosted Bar

Host charged on consumption of drinks.

Beer, Wine & Soda - 25

Select drafts, select bottles and can beer, housemade sangria, house wine and soda. Additional hour 12 per person.

House Liquor Package - 30

Select drafts, select bottle and can beer, housemade sangria, house wine, well liquor and soda. Additional hour 15 per person.

Call Liquor Package - 35

All drafts, all bottle and can beer, housemade sangria, house wine, call liquor and soda. Additional hour 19 per person.

Premium Liquor Package - 43

All drafts, all bottle and can beer, housemade sangria, all wine available by glass, premium liquor and soda.

Additional hour 22 per person.

Ask about our signature mixologist-created cocktails tailored to your party!

COMPLETE COCKTAIL RECEPTION

2 hour call liquor package | minimum 15 guests | \$60 per guest includes All of the following

Displayed Apps

Mac N' Cheese Bites
Crispy Calamari
Nacho Platter With Guacamole
Farmers Market Flatbread

Angus Sliders
Spicy Pot Stickers
Buffalo or BBQ
Wings

DINING OPTIONS

HAPPY HOUR APPETIZERS

priced per piece, choose quantity needed based on guest count

Hot Pretzel 5 hot buttered pretzel, beer cheese

Spicy Pot Sticker 2 fennel sausage pork dumpling, kimchi, ponzu

Deviled Eggs 2 pickle, chives, dill, mustard

Chicken Wings 2 fried chicken wingbuffalo, BBQ, or teriyaki

ANGUS SLIDERS 3
swiss, pickled red onion, chipotle
mayo, brioche
(can substitute for veggie burger if needed)

Mini Taco 4

choice of crispy chicken, steak, beer fish, or vegetable, with napa cabbage, avocado, cilantro lime cream, cilantro

PLATTERS

family style, each feeds 3-4 people

Crispy Calamari 12 fried calamari, pepperoncini, sriracha tartar

Guacamole & Chips 8 fresh guacamole, corn tortilla chips

Farmers Market Flatbread 12 roasted zucchini, squash, red pepper, asparagus, pesto, mozzarella

Nacho Platter 11 grilled chicken, beer cheese, pico de gallo, guacamole, tortilla

California Chicken Flatbread 14 chicken, bacon, red pepper, pepperoncini, avocado, cilantro, mozzarella, chipotle aioli

Basket Hand-Cut Fries or Tater Tots 10
Basket Jumbo Onion Rings 10

BUFFET

includes two entrees And two sides, minimum 20 guests

\$32 per person

ENTREES

choose ONE from EACH column

Veggie Taco Bar

seasonal veggies, salsa verde, queso fresco, napa slaw

Taco Bar

choice of crispy chicken, korean braised short rib, with napa cabbage, avocado, cilantro lime cream, cilantro

Bacon & Mushroom Mac & Cheese

bacon, mushroom, beer cheese sauce, bread crumbs

Penne Bolognese

beef bolognese marinara sauce, penne pasta, parmesan

Miso Honey Salmon

faro island salmon, miso honey glaze

Roasted Chicken

chicken breast, lemon oreganato sauce

Smoked Brisket

smoked beef brisket, smokey sweet BBQ sauce

SIDES

choose two

Hand Cut Fries
Mashed Potatoes
Tater Tots
Black Beans
Jasmine Rice
Onion Rings

Jumbo Asparagus
Roasted Brussel Sprouts
Napa Slaw
Caesar Salad
Fingerling Potatoes
Roasted Cauliflower

DESSERTS

priced per piece, choose quantity needed based on guest count

Apple Walnut Bread Pudding Squares 2

apple, cinnamon, candied walnuts, caramel, whipped cream

Churros 2

warm bourbon-caramel and chocolate sauce

Chocolate Chip Cookies - 1.50 per piece

Dark Chocolate Brownies - 2 per piece