

COSMOS CLUB

Wedding Packages

Winter 2021



PLATINUM PACKAGE

THE COCKTAIL HOUR

Full Premium Bar

Guests may select their cocktail of choice from
Ketel One Vodka, Hendricks Gin, Bacardi White Rum,
Jack Daniels Bourbon, Patron Silver Tequila,
Chivas Regal Scotch, Platinum Wines,
Imported & Domestic Beers

Bride & Groom Specialty Cocktail

[click here for suggested cocktails](#)

Six Butler Passed Hors d'oeuvres

[click here for list](#)

Reception Station

[Click here for available stations](#)



RECEPTION

Tables to Remember

Specialty linens, napkins, charger plates
selected by the Bride & Groom

Taittinger Champagne Toast

Three Course Served Dinner

Cosmos Club Popovers, Starter, Soup or Salad, Sorbet
Intermezzo and Entrée

Wine Service with Dinner

[Platinum Wine List](#)

DANCING THE NIGHT AWAY

Full Premium Bar

Continuous for Three Hours

Coffee & Hot Tea Station

Chef's Selection of Mini Desserts

Carrot Cake, Red Velvet Cake, Chocolate Éclair,
Seasonal Fruit Tarts, Macaroons

Late Night Snack

[click here for list](#)

Complimentary Bridal Suite

Cosmos Club Sparkler Exit

\$250 per person

GOLD PACKAGE

THE COCKTAIL HOUR

Full Club Bar

Guests may select their cocktail of choice from Smirnoff Vodka, Tanqueray Gin, Bacardi White Rum, Makers Mark Whiskey, Jim Beam Bourbon, Espolon Tequila, Dewar's Scotch, Gold Wines, Imported & Domestic Beers

Four Butler Passed Hors d'oeuvres

[click here for list](#)

Reception Station

[Click here for available stations](#)



RECEPTION

Sparkling French Wine Toast

Two Course Served Dinner

Cosmos Club Popovers, Soup or Salad and Entrée

Wine Service with Dinner

[Gold Wine List](#)



DANCING THE NIGHT AWAY

Full Club Bar

Continuous for Three Hours

Coffee & Hot Tea Station

Mini French Pastries & Chocolate Truffles

Complimentary Bridal Suite

\$200 per person

SILVER PACKAGE

THE COCKTAIL HOUR

Full House Bar

Guests may select their cocktail of choice from House Gin, Vodka, Scotch, Rum, Bourbon, Tequila Silver Wines and Domestic Beers

Four Butler Passed Hors d'oeuvres

[click here for list](#)

RECEPTION

Prosecco Toast

Two Course Served Dinner

Artisanal Breads, Soup or Salad and Entrée

Wine Service with Dinner

[Silver Wine List](#)

DANCING THE NIGHT AWAY

Full House Bar

Continuous for Two Hours

Coffee & Hot Tea Station

Mini French Pastries

Complimentary Bridal Suite



\$165 per person

HOT

Chicken and Lemongrass Potstickers
Chili-Peanut Sauce

Beef Short Rib
Port Glaze, Parsnip Purée

Smoked Baby Lamb Chop*
Herbed Aioli

Sweet Chili-Sesame Tofu Spoon
Chili Oil, Crushed Peanuts

Corn Custard
Crispy Mushroom

Lamb Meatballs
Tzatziki Sauce

Pea & Potato Samosa
Tomato Chutney

Cosmos Club Fried Oyster
Cocktail, Tartar Sauce

Baltimore Style Crab Cake*
Lemon, Tartar Sauce

Bleu Cheese & Bacon Fingerling Potatoes

Duck Confit Tartlet*
Dried Cherry Glaze

Barbecue Spice Grilled Steak Skewer
Chimichurri Sauce

Lamb Merguez
Pistachio-Mint Yogurt

Vegan Artichoke & Corn Falafel
Sriracha Hummus

HORS D'OEUVRES



*\$2 per person additional charge

COLD

Shrimp Cocktail*
Cocktail Sauce, Lemon

Saffron Arancini
Tomato Chutney

Salmon Rilette
Lemon-Pepper Caviar, Buckwheat Blini

Citrus Goat Cheese
Candied Pecan, Mango Chutney

Thai Marinated Beef Salad
Asian Slaw in Crispy Filo Cup

Brie Cheese
Pickled Grapes on Crostini, Fig Glaze

Crab Salad*
Mini Bouchée

Lobster Roll*
Maine Lobster Salad, Griddled Brioche

Belgian Endive
Pickled Cranberry-Chevre Mousse, Charred Broccoli

5-Spice Duck Confit Sesame Cone*
Scallion, Soy Pearls

Ahi Tuna Poke
Wonton Cup

Steakhouse Tartare Spoon*
Egg Yolk

Apricot Bacon Jam Toast

PLATINUM

GOLD

SILVER

TIER ONE

Artisanal Cheese Display

American and Imported Cheeses Including: Bleu, Semi Soft, Goat, Cow and Sheep's Milk, Dried Fruits, Honey, Jams, Pâté de Fruit, Sliced French Breads and Crackers

Vegetable Crudité

Assorted Seasonal Vegetables, Hummus, Blue Cheese Dip, Ranch Dip

Tuscan Mediterranean Display

Marinated Mozzarella, Grilled and Marinated Vegetables, Green and Purple Olives, Garlic Hummus, Gigandes Beans, Marinated Grape Leaves, Fresh Baguettes & Flatbreads

Charcuterie

Imported Cheeses and Sliced Meats Including: Prosciutto, Sopressatta, Pate, Brie, Goat Cheese, Marinated Vegetables, Mixed Nuts, Sliced Breads, Crackers, Whole Grain Mustard

RECEPTION STATIONS

TIER TWO

Authentic Sushi Station

Bride & Groom's selection of three hand rolled sushi rolls

Togarashi Crusted Seared Rare Tuna

Sweet Chili-Ginger-Lime Sauce, Crispy Wontons

Pecan Smoked 18 Hour Beef Brisket*

Brown Sugar Barbecue Sauce, Cornbread Muffins

Tomahawk Ribeye*

Black Pepper Rubbed, Chimichurri Sauce, Rustic Artisan Bread

Risotto Station

Wild Mushroom Risotto: Wild Mushrooms, White Wine, Parmesan, Fresh Herbs

Cajun Risotto: Creole Seasoned Shrimp, Andouille Sausage, Diced Tomatoes, Cheddar

Vegetable Risotto: Sundried Tomatoes, Diced Parsnips, Zucchini, Asparagus

**\$200 Mandatory Attendant Fee*

PLATINUM

GOLD

SILVER



STARTERS

Short Rib Croquettes
Creamy Tomato Sauce, Frisée,
Pickled Onions

Steak Tartare
(\$6 additional charge)
Egg Yolk, Caper Dressing,
Crispy Toast Points

Mushroom Truffle Tart
(\$2 additional charge)
Onion Jam, Arugula, Pickled Leeks, Lemon Oil

Chicken Liver Pâté
(\$3 additional charge)
Chervil, Pickled Mustard Seeds,
Dijon Mustard, Toasted Local Breads

PLATINUM

GOLD

SILVER

SALADS

Cape

*Local Baby Greens, Cranberries, Walnuts,
Crumbled Blue Cheese, Cranberry Dressing*

Endive

*Prosciutto, Candied Walnuts, Blue Cheese, Apples,
Local Lettuce, Walnut Dressing*

Lentil

*Poached Egg, Lentils, Bacon Lardon, Local Lettuce,
Frisée, Pickled Shallots, Sherry Vinaigrette*

Roasted Beet

*Carrot Curls, Herbed Chevre Crema, Orange,
Toasted Pistachios, Local Greens, Citrus Vinaigrette*

Caesar

*Romaine Hearts, Anchovy, Parmesan,
Black Pepper Croutons, Caesar Dressing*

Cosmos Club

*Green Olives, Parmesan, Carrots, Gruyere, Tomatoes,
Cucumber, Broccoli, Balsamic Dressing*

SOUPS

Butternut Squash Soup

Toasted Pumpkin Seeds, Chopped Parsley

Roasted Forest Mushroom Soup

Madeira, Pumpernickel Crouton

Black Bean Soup

Pico de Gallo and Bacon Lardons

Spinach and Gruyere Purée

Crispy Leeks

Corn and Potato Chowder

Roasted Corn, Chive Garnish

Coriander Spiced Carrot and Ginger Soup

Almond Milk, Gluten Free Black Pepper Croutons

Soup of the Day

ENTREES

LAND

Rosemary Braised Beef Short Ribs

*Smoked Gouda Creamy Polenta, Brussels Sprouts,
Crispy Shallots*

Grilled Lamb Chops

*Yukon Gold Potato Puree, Mushrooms, Parsnips,
Red Wine Sauce
(\$3 additional charge)*

Grilled Filet Mignon

*Fingerling Potatoes, Asparagus,
Madeira Truffle Sauce
(\$5 additional charge)*

Surf & Turf Duo

*Grilled Filet Mignon or Lamb Chops
Baltimore Style Crab Cake or Salmon
(\$16 additional charge)*

POULTRY

Rosemary Chicken Breast

Pancetta, Shallots, Spinach, Celeriac Puree

Honey Glazed Duck Breast

*Celeriac Puree, Charred Broccolini,
Caramelized Endive, Red Currant Merlot Sauce*

VEGETARIAN

Crispy Mushroom Risotto

Peas, Asparagus, Parmesan

Sweet Potato Gnocchi

*Roasted Brussels Sprouts, Zucchini, Baby Kale,
Charred Cauliflower, Brown Butter Sauce*

Charred Cauliflower Steak

*Cumin Spiced Carrots, Lentils,
Pear-Curry Emulsion*

SEA

Grilled Atlantic Salmon

*Winter Vegetable Medley,
Lemon-Basil Beurre Blanc*

Seared Atlantic Halibut

*Artichokes, Plum and Tomato Stew
(\$2 additional charge)*

Lobster Pot Pie

*Lobster Sauce, Seasonal Vegetables, Puff Pastry
(\$3 additional charge)*

Pan Seared Salmon

*Roasted Eggplant, Brussels Sprouts,
Red Pepper Risotto*

Baltimore Style Crab Cake

*Wild Rice Pilaf, Haricots Verts, Red Pepper Broth
(\$9 additional charge)*

PLATINUM

GOLD

SILVER

LATE NIGHT SNACKS

\$16PP



Southern Charm

Assorted Hot Donuts, Chocolate & Caramel Sauces,
Powdered Sugar, Seasonal Berries
Bride & Groom's Choice of Ice Cream:
Blueberry Crisp, Chocolate, Vanilla

American Dream

Mini Beef Sliders, Chicken Tenders, French Fries,
Ketchup, Mustard, Mayonnaise, BBQ Sauce, Honey Mustard
Bride & Grooms Choice of Milkshake:
Butter Pecan, Chocolate, Vanilla, Peppermint

Ice Cream Station

Choice of Three Ice Creams or Sorbets:
Ice Cream: Vanilla, Chocolate, Peppermint, Blueberry Crisp
Sorbet: Lemon, Black Cherry, Raspberry
Cones, Assorted Toppings, Caramel Sauce, Hot Fudge

European Honeymoon

Chef attended Crepe Station with Fresh Fruits & Berries, Nutella, Assorted Jams,
Whipped Cream, Powdered Sugar, Almonds, Chicken, Brie, Bacon, Mushrooms
(\$150 Mandatory Attendant Fee)

Cigar & Bourbon Bar

Tended Bar in East Garden with Hand Rolled Cigars, Cosmos Club Matches,
Blanton's Bourbon, Woodford Reserve
(\$4 additional charge)



PLATINUM

GOLD

SILVER

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Mint Julep*

Kentucky Bourbon, Simple Syrup, Mint

Dark & Stormy

Goslings Dark Rum, Ginger Beer, Lime

Moscow Mule*

Vodka, Ginger Beer, Fresh Lime Juice

Elderflower White Cocktail

Vodka, St. Germain Elderflower Liqueur,
Cranberry Juice, Lemon Juice

New Old Fashioned

Kentucky Bourbon, Bitters, Orange

Blood Orange Sangria

Blood Orange, Pinot Grigio, Brandy, Apple, Raspberries,
Strawberries finished with Club Soda

The Blushing Bride

Champagne, St. Germain, Sugar Rim

Craft Beer

Select One Craft Beer from a Local Brewery:

DC Brau

Atlas Brew Works

*seasonal selection available in cans

***Cup Rental \$125 per 50**



PLATINUM

GOLD

SILVER

PLATINUM

Champagne Brut

*Charles Urban
Champagne*

Sancerre

*Roblin
Loire*

Chardonnay

*Sylvaine & Alain Normand
Pouilly-Fuissé*

Pinot Noir

*Argyle Reserve
Oregon*

Montepulciano d'Abruzzo

*Masciarelli 'Marina Reserva'
Abruzzo*

Bordeaux

*Chat Larose-Perganson
Haut Medoc*

Cabernet Sauvignon

*Mazzocco Dry Creek Valley
California*

GOLD

Cremant

Langlois Loire (FR)

Pinot Grigio

*Italo Cescon
Veneto (IT)*

Sauvignon Blanc

*Spy Valley
Marlborough (NZ)*

Chardonnay

*Grgich
California*

Pinot Noir

*Barrique
California*

Cabernet Sauvignon

*Imagery
California*

Red Blend Pianetta

*Cosmos Club Jug Wine
Paso Robles*

SILVER

Brut

*Du Barry
France*

Pinot Grigio

*Cà Del Sarto
Adige (IT)*

Sauvignon Blanc

*Wither Hills
New Zealand*

Chardonnay

*Yulumba
California*

Pinot Noir

*Nia
California*

Chianti

*Coltibuono 'Cetamura'
Tuscany*

Cabernet Sauvignon

*Atom
California*

Malbec Reserva

*Gouguenheim
Argentina*

PLATINUM

GOLD

SILVER

BEVERAGE SERVICE UPGRADES

Premium Bar

*Ketel One Vodka, Hendricks Gin, Bacardi White Rum,
Jack Daniels Bourbon, Patron Silver Tequila,
Chivas Regal Scotch,
Imported & Domestic Beers
Upgrade from Gold \$5pp; Silver \$10pp*

Club Bar

*Absolut Vodka, Tanqueray Gin, Bacardi White Rum,
Makers Mark Whiskey, Jim Beam Bourbon,
Dewar's Scotch, Imported & Domestic Beers
Upgrade from Silver \$5pp*

Additional Bar Hours

*House Bar - \$8 per person
Club Bar - \$10 per person
Premium Bar - \$12 per person*

Butler Passed Wines

*Sparkling Water, Red & White Wine on Guest Arrival
\$50 per butler (One butler per 35 guests)*

Butler Passed Champagne

*Taittinger Champagne on Guest Arrival
\$375 per 50 guests*

Specialty Cocktails

*Bar display of the His & Hers Cocktails
\$150 per 50 guests*

[*Click here for suggestions*](#)

Wine Package Upgrade

*Silver to Gold Wine Package - \$5 per person
Silver to Platinum Wine Package - \$10 per person
Gold to Platinum Wine Package - \$5 per person*

PLATINUM

GOLD

SILVER

DINING UPGRADES

RECEPTION

Additional Hors d'oeuvres

\$150 per 25 pieces

Reception Stations

Upgraded from Silver Package Tier One - \$12pp

Upgraded from Silver Package Tier Two- \$18pp

Cosmos Club Popovers

Upgraded from Silver Package Artisanal Breads - \$3pp

Starters

Upgraded from Silver & Gold Packages

First Course - \$4pp

Added to Silver & Gold Packages - \$16pp

Intermezzo

Added to Silver & Gold Packages - \$4pp

Choice of Champagne or Lemon

Chocolate Truffles

Upgraded from Silver & Gold Packages Pastries - \$2pp

GETTING READY

Bridal Suite Tea

Assortment of Tea Sandwiches, Cookies,

Fresh Strawberries with Homemade

Whipped Cream, Selection of Hot Teas

(based on 5 guests) - \$125

Add Prosecco \$30 per bottle

Groomsmen Gathering

Beef Sliders accompanied by Ketchup, Mustard,

Mayonnaise, French Fries,

Dogfish 60 minute IPA

Rental of Billiards Room Included

(based on 5 guests) - \$275

PLATINUM

GOLD

SILVER

THE PERFECT ENDING

Sparkler Exit
\$50 per 50 guests

Two Night Stay
*Bridal Suite the evening before or after the
wedding. Based on availability \$195*

Bridal Suite Fantasy
*Bridal Suite adorned with
Taittinger Champagne,
Rose Petals, Chocolate Covered
Strawberries \$125*





ROOM RENTAL RATES

Warne Ballroom

130 Guests with Dance Floor

165 Guests without Dance Floor

200 Guests Reception Style

\$4,500

Members Dining Room

90 Guests Reception Style

70 Guests Seated without Dance Floor

\$600

Crentz Room

120 Guests Reception Style

100 Guests Seated without Dance Floor

\$600

Long Gallery

100 Guests Reception Style

60 Guests Seated without Dance Floor

\$450

East Garden

80 Guests Reception Style

130 Ceremony

\$350



K. THOMPSON



K. THOMPSON



EQUIPMENT CHARGES

Votive Candles \$1 per

Floating Candles \$2.50 per

55" LCD TV with DVD \$300

Cordless Microphone \$75

Cordless Lavalier Microphone \$75

Crystal Projector \$250

Viewing Screen \$30

Kimball Piano \$225

Printed Menu Cards \$2 per

Printed Place Cards with CC Logo \$2 per.



OVERNIGHT ACCOMODATIONS

A variety of overnight rooms are available for your out of town wedding guests to occupy during their stay in Washington, DC. Should you wish to reserve a room block here at the Club those reservations can be made by contacting the Club's front desk at fd@cosmosclub.org.

If you wish to extend your reception past 11pm all rooms above the Warne Ballroom must be rented by your wedding party. These rooms include 13 mansion rooms & suites, including the bridal suite. Pricing on these rooms may be made available upon inquiry. If you wish to reserve these rooms first, please let us front desk staff when placing the room block.

Guest rooms will be held on the host sponsor's account but can be charged to the guest's credit card upon check in. Overnight guests will have full privileges of the Clubs facilities, including but not limited to, fitness center, garden bar, garden dining room and meeting rooms based on availability.

Room rates may vary depending on room block size and availability.





Congratulations on your engagement! As you and your families enter this exciting period of your life we thank you for your interest in the historic Cosmos Club for your celebration.

We believe that you will find our historic Club to be the perfect backdrop for your special day no matter the event you are planning. Our catering team is here to make recommendations and guide you along the way to create a memorable experience. We are happy to assist with every detail, from tabletop décor to transportation, assuring an event that reflects your personal style and taste. Wedding packages can be selected from within this catering menu, please do also let our Chef know if you would like a custom-tailored menu to make your experience at Cosmos Club truly one of a kind.

We look forward to learning more about your dream wedding day!

Best Wishes,



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