

Fall & Winter 2021

Breakfast & Lunch



∞ WELCOME ∞

The Cosmos Club, incorporated in Washington, D.C. in 1878, is a private social club for women and men distinguished in science, literature, the arts, a learned profession, or public service. The Club is noted for its camaraderie and atmosphere of warmth, dignity, and elegance. Members who enter the Clubhouse in search of congeniality or intellectual stimulation find both in full measure. Should they seek solitude, privacy is respected.

∞ Publicity & Technology ∞

Photography for any public use is strictly prohibited; photography for personal use (i.e. weddings) is permitted but without publication.

The use of cell phones for conversations is strictly prohibited and it is the responsibility of the host to inform event attendees.

∞ Dress Code∞

Gentlemen are expected to wear jackets, dress slacks, a collared long-sleeved shirt (tucked-in) or turtleneck at all times. Ties are required only in the Garden Dining Room.

Ladies are expected to dress in an equivalent fashion, which means dresses, suits, skirts or dress slacks with jackets or tops of equivalent formality. Leggings or tights, unless worn with skirts, dresses, or long jackets, are not considered to be of equivalent formality.

Members are responsible for ensuring that their guests follow the dress code and that children's attire is equally presentable.

Casual attire is permitted in Hillyer House and during the brief period it takes an individual to register for or check out from an overnight room in the clubhouse, and while proceeding to or from one's room.

∞ FOOD & BEVERAGE ∞

All food and beverage must be purchased from the Club, apart from specialty cakes, which are subject to a service fee. Food and beverage that remain unconsumed may not be removed from premise.

Our catering team is here to make recommendations and guide along the way to create a memorable experience. We are happy to assist with details from tabletop décor to transportation. Menus can be selected from these packages as well as a custom-tailored menu created by our Chef to make your Cosmos Club experience truly one of a kind.

Please note date of menu listed below. Items will be changing based on availability. Menus may change due to COVID impacts.

∞ VALET PARKING ∞

Parking services are available in the rear of the building off Hillyer Court. The event will be charged for all parking services rather than the individual guest.

Valet is available first come first serve, with the understanding that member events are serviced first.

∞ IMPORTANT NOTES ∞

Menu and setup details are required 14 days prior to your event. Beyond that point, selections will have to be made from a limited menu.

You are responsible for providing place cards indicating guest entrée selection for each guest if a choice of entrée has been provided. We are happy to print and distribute those for you for a small fee.

Final guaranteed number of guests is due by <u>noon</u>, <u>five (4) business days prior to your event</u>. Charges will be billed with the guaranteed number or final attending count, <u>whichever is greater</u>.

Founded 1878



Prices are per person, minimum of 10 guests. Breakfast includes Regular and Decaffeinated Coffee, Herbal Teas

∞ CLASSIC CONTINENTAL ∞

Freshly Squeezed Orange & Grapefruit Juice

Fruit Danish, Mini Muffin, Mini Croissant & Bagels Orange Marmalade, Raspberry Preserves, Cream Cheese

House-made Granola & Yogurt Parfaits

Seasonal Fresh Fruit & Berries

Freshly Brewed Regular and Decaffeinated Coffee & Herbal Tea

\$25 BUFFET \$27 PLATED

∞ COSMOS CLUB BREAKFAST ∞

Freshly Squeezed Orange & Grapefruit Juice

Choice of Egg:

Scrambled Eggs with Chives Egg Frittata Traditional Eggs Benedict \$2pp

Country Potatoes with Caramelized Onions

Choice of one of the following:

Crispy Bacon Maple Sausage Chicken Apple Sausage

Fruit Danish, Mini Muffin, Mini Croissant & Bagels Orange Marmalade, Raspberry Preserves, Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee & Herbal Tea

\$28 BUFFET \$30 PLATED

∞ NOLA BREAKFAST ∞

Prices are per person, minimum of 15 guests.

Freshly Squeezed Orange & Grapefruit Juice

Warm Sticky Buns

Steel Cut Oatmeal

Brown Sugar, Golden Raisins, Walnuts

Choice of one of the following:

Fruit Kabobs with Strawberry Yogurt Dip Greek Yogurt with Strawberry Puree Mixed Fruit Salad with Mint

Brioche Vanilla French Toast

Country Potatoes with Caramelized Onions

Assorted Breakfast Breads Zucchini, Banana, Coffee Cake

Assorted Bagels

Chive & Plain Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee & Herbal Tea

\$35 BUFFET \$37 PLATED

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∞ THE BRUNCHER ∞

Prices are per person, minimum of 15 guests. Breakfast includes Regular and Decaffeinated Coffee, Herbal Teas

Freshly Squeezed Orange & Grapefruit Juice

Made to Order Omelets*

Ham, Bacon, Peppers, Onion, Tomato, Cheddar Cheese, Mushrooms

Chef Attended Belgian Waffle*

Fresh Berries, Whipped Cream, Warm Maple Syrup \$200 Attendant Fee

Choice of one of the following:

Crispy Bacon, Maple Sausage, Chicken Apple Sausage

Smoked Chicken

Roasted Squash, Cauliflower, Mushrooms, Mustard Cream Sauce

Autumn Arugula Salad

Caramelized Squash, Spiced Pecans, Pomegranate-Ginger Vinaigrette

Scrambled Eggs with Chives

Country Potatoes with Caramelized Onions

Tossed Cape Salad

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

Smoked Atlantic Salmon

Capers, Chopped Red Onion, Dill Sauce, Lemon

Fruit Danish, Mini Muffin, Mini Croissant & Bagels

Orange Marmalade, Raspberry Preserves, Cream Cheese

\$54 PER PERSON

∞ BOTTOMLESS BEVERAGES ∞

Priced per person per two-hour event

Mimosas \$14

Prosecco with Orange Juice

Bellini \$15

Prosecco with Peach Puree

Bloody Mary \$19

Absolut Vodka, Bloody Mary Mix, Garnished with Lemon & Lime

Deluxe Bloody Mary Bar \$22

Olives, Celery, Old Bay, Hot Sauces, Lemon, Lime, Banana Peppers, Steak Sauce, Horseradish

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Breakfast & Break Enhancements

Prices are per person unless otherwise indicated

∞ BREAKFAST ∞

Sausage, Egg & Cheese Croissant \$5

Bacon or Sausage \$4

Warm Sticky Buns \$4

Steel Cut Oatmeal Bar \$4

Brown Sugar, Golden Raisins, Walnuts

Cheese Grits \$4

Biscuits & Gravy \$4

Buttermilk Biscuits, Chicken Sausage Gravy

Vanilla French Toast \$5

Banana Compote, Candied Pecans

Avocado Toast \$8

Cotija Cheese, Tomatoes, Pickled Onion,

Multigrain Bread

Assorted Dry Cereals \$6 each

Whole and Skim Milk

Seasonal Fresh Fruit Medley \$11

Yogurt Parfait \$6 each

Assorted Whole Fruit \$3

Mini Croissants \$9

Sweet Creamery Butter, Orange Marmalade

& Raspberry Preserve

Assorted Breakfast Breads \$10

Zucchini, Banana, Coffee Cake

Bagels with Cream Cheese \$5

Plain and Chive Cream Cheese

Assorted Danish & Muffin \$11

∞ A LA CARTE SNACKS ∞

Warm Tortilla Chips \$8

Salsa Verde, Pico de Gallo, Guacamole

Assortment of Mini Pastries \$11

Assortment Cookies & Brownies \$8

Cosmos Club Trail Mix \$14

Almonds, M&M's, Dried Fruits, Walnuts, Candied Ginger

Individual Bags of Chips \$4

Mixed Nuts \$6

Fresh Seasonal Fruit Cups \$6

Assorted Whole Fruit \$3

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Priced per person unless otherwise noted

∞ BEVERAGES ∞

Unlimited Soft Beverages, Coffee, Tea, Juice, Cosmos Club Bottled Water \$14

Freshly Brewed Regular and Decaffeinated Coffee & Herbal Tea \$4

Assorted Juices \$4.50 each

Orange, Grapefruit, Tomato, Cranberry, Pineapple

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea & Assorted Juices \$8

Unsweetened Iced Tea \$4

Cosmos Club Bottled Water, Each \$3

Flavored Sparkling Soda \$5

Lavender, Cucumber, Blood Orange

∞ TAKE ME OUT TO THE BALLGAME ∞

Warm Salted Pretzels
Assorted Mustards

Assorted Candy Bars

Individual Bags of Chips

Unsweetened Iced Tea

\$17 PER PERSON

∞ BALANCED BREAK ∞

Artisanal Cheese Display

Seasonal Fruit Cups

Assortment of Mini French Pastries

Coffee & Tea Service

\$24 PER PERSON

∞ LIGHT & FRESH ∞

Flavored Sparkling Soda
Whole Fresh Fruit
Assorted Granola Bars
Cosmos Club Trail Mix
Almonds, M&M's, Dried Fruits,

\$21 PER PERSON

Walnuts, Candied Ginger

∞ SWEET & SALTY ∞

Assortment Cookies & Brownies Chocolate Chip, Oatmeal Raisin,

Lemon, Double Chocolate

Mixed Nuts

House-made Potato Chips

Assorted Soft Drinks

\$21 PER PERSON

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Hors d'oeuvres

\$6 per piece – minimum of 15 pieces; *\$8 per

∞ 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

 ∞ COLD ∞

Shrimp Cocktail*

Cocktail Sauce, Lemon

Saffron Arancini

Tomato Chutney

Salmon Rillette

Lemon-Pepper Caviar, Buckwheat Blini

Citrus Goat Cheese

Candied Pecan, Mango Chutney

Thai Marinated Beef Salad

Asian Slaw in Cristy Filo Cut

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 Crist

Steakhouse Tartare Spoon*

Egg Yolk

Apricot Bacon Jam Toast

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Minimum of 15 people

Short Rib Croquettes \$15

Creamy Tomato Sauce, Frisée, Pickled Onions

Steak Tartare \$22

Egg Yolk, Caper Dressing, Crispy Toast Points

Sea Scallops \$21

Artichokes, Roasted Shallots, Grape Salsa Verde

Mushroom Truffle Tart \$17

Onion Jam, Arugula, Pickled Leeks, Lemon Oil

Chicken Liver Pâté \$18

Chervil, Pickled Mustard Seeds, Dijon Mustard, Toasted Local Breads







Minimum of 15 people

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 Soup

Crispy Leeks

Potato and Corn Chowder

Roasted Corn, Chive Garnish

Coriander Spiced Carrot and Ginger Soup

Almond Milk and Gluten-Free Black Pepper Croutons

Soup of the Day

\$11 PER PERSON

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Salads

Minimum of 15 people

∞ CAPE ∞

Local Baby Greens, Cranberries, Walnuts, Crumbled Blue Cheese, Cranberry 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, Caesar Dressing, Black Pepper Croutons

∞ COSMOS CLUB ∞

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

∞ ENDIVE ∞

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

\$13 PER PERSON

Entrée Salads

∞ CAESAR ∞

Ciabatta Crouton, White Anchovy, Parmesan, Caesar Dressing \$20
Grilled Chimichurri Spiced Chicken Breast \$26
Lemon Peppered Shrimp \$30
Peppercorn Crusted Beef Tenderloin \$32

∞ PORCINI CRUSTED SALMON ∞

Local Baby Greens, Sauteed Mushrooms, Roasted Carrots, Wisconsin Cheddar, Toasted Walnuts, Sherry Vinegar Dressing \$28

∞ CLASSIC COBB ∞

Assorted Baby Greens, Chicken Breast, Smoked Bacon, Avocado, Blue Cheese, Egg, Tomato, Red Onion, Balsamic Vinaigrette \$28
Sub Lobster \$34

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Plated Entrées

Please select one package for the entire group. Minimum 15 Guests. Cosmos Club Popovers, Coffee & Tea are included with all menus

∞ SEA∞

Grilled Atlantic Salmon \$40

Winter Vegetable Medley, Lemon-Basil Beurre Blanc

Seared Atlantic Halibut \$42

Artichokes, Plum and Tomato Stew

Pan Seared Salmon \$38

Roasted Eggplant, Brussels Sprouts, Red Pepper Risotto

Baltimore Style Crab Cake \$58

Wild Rice Pilaf, Haricots Verts, Red Pepper Broth

Lobster Pot Pie \$34

Lobster Sauce, Seasonal Vegetables, Puff Pastry

∞ 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

\$34 PER PERSON

∞ LAND ∞

Cranberry Glazed Slow-Roasted Pork Loin \$46

Leek and Gruyere Polenta, Baby Kale with Lardons, Rosemary-Orange Jus

Smoked Hanger Steak \$42

Yukon Gold Potato Puree, Haricots Vert, Forest Mushrooms, Green Peppercorn Sauce

Rosemary Braised Beef Short Ribs \$45

Smoked Gouda Creamy Polenta, Brussels Sprouts, Crispy Shallots

Grilled Lamb Chops \$47

Yukon Gold Potato Purée, Mushrooms, Parsnips, Red Wine Sauce

Grilled Filet Mignon \$52

Fingerling Potatoes, Asparagus, Madeira Truffle Sauce

∞ POULTRY ∞

Honey Glazed Duck Breast \$41

Celeriac Purée, Charred Broccolini, Caramelized Endive, Red Currant Merlot Sauce

Rosemary Chicken Breast \$39

Pancetta, Shallots, Spinach, Celeriac Purée, Chicken Jus

6 oz Lobster Tail \$21

Petit Salmon \$11

Petit Crab Cake \$16

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Plated Desserts

Minimum of 15 people





Caramel Millefuille Fresh Berries, Caramel Sauce

Oranga Uncida Dawn Calza

Orange Upside Down Cake Honey Whipped Cream, Orange Chip

TiramisuFresh Berries

Butterscotch Crème Brûlée Cocoa Tuille, Fresh Berries

Caramel Apple Tart
Poached Apple, Caramel Sauce

Mixed Fruit Cheesecake Fresh Berries

Vanilla Crème Brûlée Fresh Berries, Vanilla Madeline

Chocolate Pot au Crème Dried Meringue, Fresh Berries

Gluten-Free Chocolate Cake
Raspberry Sauce, Chantilly, Fresh Raspberry

Mixed Seasonal Berries Whipped Cream

\$12 PER PERSON

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Pre-fixe Menus

Please select one package for the entire group. Minimum of 15 people Cosmos Club Popovers, Coffee & Tea are included with all menus

∞ SCOTT CIRCLE ∞

Soup of the Day

Grilled Atlantic Salmon

Winter Vegetable Medley, Lemon-Basil Beurre Blanc

Vanilla Crème Brûlée

Fresh Berries, Vanilla Madeline

\$49 PER PERSON

∞ THOMAS CIRCLE ∞

Cosmos Club Salad

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

Rosemary Chicken Breast

Pancetta, Shallots, Spinach, Celeriac Purée, Chicken Jus

Mixed Fruit Cheesecake

Fresh Berries

\$55 PER PERSON

∞ DECATUR PLACE ∞

Cape Salad

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

Seared Atlantic Halibut

Artichokes, Plum and Tomato Stew

Honey Pecan Crème Brûlée

\$58 PER PERSON

∞ MT. VERNON SQUARE ∞

Endive Salad

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

Barbecue Spice Crusted Lamb Loin

Horseradish Carrot Puree, Charred Broccoli, Lamb Jus

Chocolate Pot au Crème

Dried Meringue, Fresh Berries

\$65 PER PERSON

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Buffet Luncheons

Coffee & Tea are included with all menus (Minimum of 15 Guests)

∞ POWELL BUFFET ∞

Haricots Vert & Fennel Salad

Roasted Red Peppers, Walnuts, Blue Cheese

Roasted Beet Salad

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

Fall Roasted Root Vegetables

Thyme-Coriander Butter

Entrees:

Beef Short Ribs, Fall Vegetable Medley, Cabernet Sauce

Seared Black Bass, Cannellini Bean Ragout, Butternut Squash, Tomato

Ponzu Glazed Salmon, Fennel, Carrot, Sesame and Scallion Salad

Za'atar Spiced Chicken, Couscous with Toasted Almonds, Parsley and Lemon

Sweet Potato Gnocchi, Roasted Brussels Sprouts, Zucchini, Baby Kale, Charred Cauliflower, Brown Butter Sauce

Basket of Whole Wheat Rolls on Buffet

Cosmos Club Popovers Served Tableside

Seasonal Sliced Fruit Display

Choice of Mini Desserts (2):

Carrot Cake, Vanilla Cheesecake, Chocolate Cake, Vanilla Crème Brulee

\$57 PER PERSON (2 entrees) \$67 PER PERSON (3 entrees)

∞ MALLERY TEA ∞

Available 2pm-5pm

Baked Scones & Madeleines

Devonshire Cream, Orange Marmalade, & Raspberry Preserves

Tea Sandwiches:

Curried Chicken Salad, Cashew, Profiterole Smoked Salmon, Dill Cream Cheese, Multigrain Bread Blue Cheese Mousse, Candied Walnut, Pumpernickel Bread Goat Cheese, Walnuts, Roasted Peppers, Fine Herbs, Brioche

Traditional Deviled Eggs

Tea Cookies, Brownies, & Lemon Bars

Selection of Herbal Teas to Include:

Earl Grey, English Breakfast, Sencha, Estate Darjeeling, Chamomile Citron, Citrus Mint & Decaffeinated Lemon Wheels, Natural Sugar, Equal, Milk

\$39 PER PERSON

∞ VIVA EL MEXICO ∞

Chicken Tortilla Soup

Mexico City Caesar Salad

Flank Steak Fajitas

Build Your Own:

Pico de Gallo, Salsa, Guacamole, Shredded Cheddar, Sour Cream, Shredded Lettuce, Flour Tortillas

Mexican Rice

House-made Crispy Tortilla Chips

Mini Chocolate Cake, Assorted Cookies

Fresh Seasonal Fruit Display

\$43 PER PERSON

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Buffet Luncheons

Coffee & Tea are included with all menus (Minimum of 15 Guests)

∞ COSMOS CLUB ∞

Butternut Squash Soup

Toasted Pumpkin Seeds, Chopped Parsley

Cape Salad

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

OR-

Caesar Salad

Romaine Hearts, Anchovy, Parmesan, Caesar

Dressing, Black Pepper Croutons

-OR-

Roasted Brussels Sprouts Salad

Baby Kale, Dried Cherries, Goat Cheese, Toasted

Hazelnuts, Apple Vinaigrette

Please Select Two Proteins:

Za'atar Spiced Chicken

Porcini Crusted Salmon

Cranberry Glazed Pork Loin

Flank Steak Chimichurri

∞ CAPITOL HILL ∞

Soup of the Day

Cape Salad

Local Baby Greens, Cranberries, Walnuts, Crumbled Blue

Cheese, Cranberry Dressing

Rosemary Chicken Breast

Pancetta, Shallots, Spinach, Celeriac Purée, Chicken Jus

Pan Seared Salmon

Roasted Eggplant, Brussels Sprouts

Roasted Fingerling Potatoes

Fennel, Pine Nuts, Parmesan

Mini Vanilla Crème Brûlée, Tiramisu

Assorted Cookies, Brownies,

Seasonal Fresh Fruit

\$46 PER PERSON

Basket of Mini Wheat Rolls

Granola Yogurt Parfaits Soup of the Day

Assorted Cookies & Cosmos Club Salad

Seasonal Fresh Fruit Green Olives, Parmesan, Carrots, Gruyere,

\$39 PER PERSON

Tomatoes, Cucumber, Broccoli, Balsamic Dressing

Platter of (3) Assorted Sandwiches to Include:

∞ FLETCHER ∞

Grilled Chicken: Brie Cheese, Arugula, Pickled Onion, Apricot Aioli, Pepper Jack, Ciabatta

Seasonal Grilled Vegetables: Romaine Leaves, Hummus, Roasted Tomato Mayo, Whole Wheat Oat Bun

Mediterranean Salmon Salad: Capers, Olives, Pesto, Spinach, Semolina Baguette

Open Faced Eggplant: Feta Cheese, Toasted Walnuts, Tomato Chutney, Naan Bread

Roast Beef: Whole Grain Mustard Aioli, Cheddar Cheese, Portobello-Olive Tapenade, Mini Brioche

Bread & Butter Pickle Chips

Cole Slaw, House-Made Potato Chips, Condiments

Assorted Cookies, Brownies, Seasonal Fresh Fruit

\$41 PER PERSON

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∞ HOST BEVERAGES ∞

Priced per person

Unlimited Soft Beverage Service

(Soft Drinks/Coffee/Mineral Water/Juices) \$14

Unlimited Host Bar

(Choice Liquor, House Wines, Soft Drinks, Mineral Water, Import & Domestic Beers)

1st Hour: Club - \$22 / Premium - \$30

Each Additional Hour: Club - \$10 / Premium - \$12

Unlimited Beer & Wine

(House Wines, Soft Drinks, Mineral Water, Import & Domestic Beers)

1st Hour: \$15 first hour

Each Additional Hour: \$7

∞ A LA CARTE BEVERAGES ∞

Priced per drink

Club Bar

Absolut Vodka, Tanqueray Gin, Bacardi White Rum, Makers Mark Whisky, Jim Beam Bourbon, Espolon Tequila and Dewar's Scotch Dolin Vermouth (Dry & Sweet) \$13

Premium Bar

Ketel One Vodka, Hendricks Gin, Bacardi White Rum, Makers Mark Whisky, Jack Daniels Bourbon, Patron Silver and Chivas Regal Scotch Dolin Vermouth (Dry & Sweet) \$16

Cordial Bar

Kahlua, Courvoisier VS, Amaretto Disarrono, Bailey's Irish Cream, Frangelico, Grand Marnier, and B&B \$15

Domestic Beer Selection

Budweiser, Miller Lite, Sierra Nevada, Sam Adams Boston Lager Non-Alcoholic St. Pauli Girl Available Upon Request \$7

Imported Beer Selection

Amstel Light, Heineken, Stella Artois \$8

Mineral Water

Assorted Brands \$5

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, and Club Soda \$4

Assorted Juices

Orange, Grapefruit, Tomato, Cranberry, and Pineapple \$5

Coffee and Tea Service

Freshly Brewed Regular and Decaffeinated Coffee; Regular, Decaffeinated, and Herbal Teas \$4





Priced per bottle

∞ SILVER WINES ∞

\$34

Brut Sparkling Du Barry France
Pinot Grigio Cà Del Sarto Veneto (IT)
Sauvignon Blanc Wither Hills New Zealand
Chardonnay Yalumba 'Unwooded' Australia
Pinot Noir Nia California
Chianti Coltibuono 'Cetamura' Tuscany
Cabernet Sauvignon Atom California
Malbec Reserva Gouguenheim Argentina

∞ GOLD WINES ∞

\$42

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

∞ PLATINUM WINES ∞

\$50

Champagne Brut Charles Orban
Sancerre Roblin Loire
Chardonnay Sylvaine & Alain Normand Pouilly-Fuissé
Pinot Noir Argyle Reserve Oregon
Montepulciano d' Abruzzo Masciarelli 'Marina Reserva' Abruzzo
Cabernet Sauvignon Mazzocco Dry Creek Valley California
Bordeaux Chat Larose-Perganson Haut Medoc

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Floral Pricing





∞ COCKTAIL TABLES ∞

(Appropriate for small high top or 3' seated tables)

LI Bud Vase (similar to photo 1 on left)	30
L2 Tiny Vase (similar to photo 2 on left)	40
L3 Petite Vase (similar to photo 3 on left)	50
L4 Votive & Greenery (similar to photo 4 on left)	15

∞ ROUND TABLES ∞

(Appropriate for round seated tables, tables of 10 or more should consider a fuller arrangement)

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R1 Small Low (similar to photo 1 on right)	75
R2 Low Full (similar to photo 2 right)	90
R3 Low & Lush (similar to photo 3 on right)	135
R4 Lush & Show (similar to photo 4 on right)	185
R5 Pillars & Greenery (similar to photo 5 on right)	80

∞ LONG TABLES ∞

(Appropriate for rectangle seated tables based on 6 feet in length)

C1 Low Centerpiece (photo available on request)	95
C2 Low & Low (photo available on request)	180
C3 Greenery Runner (photo available on request)	135

∞ BUFFET PIECES ∞



B1 Two Mixed Height (similar to photo bottom left) 140

B2 All Around (similar to photo bottom right) 215



All flowers used will be fresh and seasonal, chosen by the designer. Specific colors and special orders may be requested.



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Room Rentals

(All Room Rentals are per Meal Period)

∞ FIRST FLOOR RENTALS ∞

Gold Room

40 guests seated 50 guests reception style \$450

Powell Room

120 guests seated 150 guests reception style \$750

Lafayette Square Room

30 guests seated \$400

All day meeting, Friday, or Saturday \$1500

∞ SECOND FLOOR RENTALS ∞

Crentz Room

100 guests seated 120 guests reception style \$600

Warne Ballroom

150 guests seated 200 guests reception style \$4500

Members Dining Room

80 guests seated 90 guests reception style \$600

∞ THIRD FLOOR RENTALS ∞

Board Room

18 guests seated \$150

Wilson Room

10 guests seated \$100

Taft Room

16 guests seated \$100

∞ GARDEN RENTALS ∞

West Garden

Gardens are available for private events but are accessible to members \$350

East Garden

Gardens are available for private events but are accessible to members \$3.50







Equipment Charges

Parking (per car)		
	Member	\$25
	Sponsored	
	Member Hosted	\$15
	All Day	\$30
Administrative Charge		
	Member Hosted	10% on F&B
	Member	20% on F&B
	Sponsored	
Washington, D.C. Tax	EC D	100/
	F&B	10%
	Parking	18%
W	Miscellaneous	6%
Votive Candles		\$1 per
Floating Candles		\$2.50 per
Floating Candles 55" LCD Television		\$300
		\$150
Laptop Cordless Microphone		\$150
Cordiess wilcropholie	Tabletop	\$75
	Floor	\$75
Lavalier/Cheek Microphone	11001	\$75
Liquid Crystal Projector		\$300
Viewing Screen		\$30
Laser Pointer		\$10
Amplified Lectern		\$50
Speakerphone		\$50
Remote Slide Changer		\$25
Auxiliary Cable		\$30
Display Easels		\$30
Flipchart with Markers		\$50
Whiteboard with Markers		\$40
Yamaha Piano		\$350
	2 nd floor Only	
Steinway Piano	,	\$700
Must be approved	2 nd Floor Only	
Laser Printed Menu Cards		\$2 per
Laser Printed Place Cards		\$2 per

Overnight Hecommodations

A variety of overnight rooms are available for your out of town 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 event past 11pm all rooms above the Warne Ballroom must be rented by your guests. These rooms include 13 mansion rooms and suites. If you wish to reserve these rooms first, please let our staff know when placing the room block.

Guest rooms will be held on the host sponsors 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.



