

# Fall & Winter 2021 PM Menu



Founded 1878

#### ∞ 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 monthly due to COVID impacts.

#### ∞ 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>four (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>.

#### ∞ 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.

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# Reception Packages

#### ∞ THE KREEGER COLLECTION ∞

#### Four Butler Passed Hors d'oeuvres

#### **Artisan Cheese Selection**

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

#### Vegetable Crudité

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

(\$36 per person – minimum of 15 guests)

#### ∞ THE HIRSHHORN COLLECTION ∞

#### Four Butler Passed Hors d'oeuvres

#### Artisan Cheese Selection

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

#### Vegetable Crudité

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

#### Choice of Pasta or Risotto Station

Pasta Station (Choose 3)

OR

#### Risotto Station

\*See Page 7

## Choice of Pork or Beef Station

Grilled Tomahawk Ribeye\*

Black Pepper Rubbed, Served with Chimichurri Sauce and Rustic Artisan Bread

#### Pecan Smoked 18 Hour Beef Brisket\*

Served with Brown Sugar BBQ Sauce, Cornbread Muffins

(\$80 per person – minimum of 15 guests)

\*\$200 Mandatory Carver Fee

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# Reception Packages

#### ∞ THE PHILLIPS COLLECTION ∞

#### Six Butler Passed Hors d'oeuvres

#### Artisan Cheese Selection

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

#### Vegetable Crudité

Assorted Colorful Vegetables, Hummus, Blue Cheese Dip, and Ranch Dip

#### Tuscan Mediterranean Display

Marinated Mozzarella Grilled and Marinated Balsamic Glazed Vegetables, Green and Black Olives, Roasted Garlic Hummus, Gigandes Beans, Marinated Grape Leaves, Fresh Breads & Flatbreads

(\$61 per person – minimum of 15 guests)

#### ∞ THE RENWICK COLLECTION ∞

#### Four Butler Passed Hors d' oeuvres

#### **Artisan Cheese Selection**

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

#### Vegetable Crudité

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

# Choice of Protein Station:

Moroccan Rack of Lamb\*

#### Togarashi Crusted Seared Rare Tuna

Sweet Chili-Ginger-Lime Sauce, Crispy Wontons

Eastern Shore Crab Cake Station

#### Choice of Pasta or Risotto Station:

Pasta Station (Choose 3)

OR

#### Risotto Station

\*See Page 7

#### Assorted Petit Fours & Mini French Pastries

(\$98 per person – minimum of 15 guests)

\*\$200 Mandatory Carver Fee

# Reception Packages

# COSMOS CLUB

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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 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** 

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# COSMOS CLUB

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#### ∞ COLD POACHED SALMON ∞

Presented Whole with Dill Sauce, Chopped Red Onion, Lemons, Capers \$22 Per Person

#### ∞ Togarashi Crusted Seared Rare Tuna\* ∞

Sweet Chili-Ginger-Lime Sauce, Crispy Wontons \$26 Per Person

#### ∞ SEAFOOD RAW BAR ∞

Local Oysters, Cocktail Shrimp, Clams \$35 Per Person

#### ∞ EASTERN SHORE CRAB CAKE ∞

Sautéed Crab Cakes served with Tartar Sauce, Cocktail Sauce, Garlic Anchovy Aioli and Mini Rolls \$50 Per Person



#### ∞ Cranberry Glazed Slow Roasted Pork Loin\* ∞

Leek and Gruyere Polenta, Rosemary-Orange Jus \$21 Per Person

#### ∞ TOMAHAWK RIBEYE\* ∞

Black Pepper Rubbed, Chimichurri, Rustic Artisan Bread \$24 Per Person

# ∞ PECAN SMOKED 18 HOUR BEEF BRISKET\* ∞

Brown Sugar Barbecue Sauce, Cornbread Muffins \$25 Per Person

# ∞ MOROCCAN RACK OF LAMB\* ∞

Tomato Chutney, Naan Bread, Tzatziki Sauce \$40 Per Person

Minimum of 15 guests; \*\$200 Mandatory Carver Fee

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Minimum of 15 guests

#### ∞ TAQUERIA STATION ∞

Beef Barbacoa: Pico de Gallo, Pickled Red Onions Chili Braised Chicken: Pickled Cabbage, Mexican Crema Fish Tacos: Pickled Cabbage, Avocado, Cilantro, Chipotle Aioli Roasted Vegetable: Corn, Cauliflower, Black Beans, Queso Fresco, Cilantro Crema Choice of Two - \$22 Per Person

Choice of Two - \$22 Per Person Choice of Three - \$26 Per Person

#### ∞ TUSCAN MEDITERRANEAN DISPLAY ∞

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

\$17 Per Person

#### ∞ PASTA STATION ∞

#### Choice of three:

Dairy-Free Artichoke & Spinach Ravioli, Baby Kale, Tomato-Basil Ragout
Poblano Pepper & Chihuahua Cheese Ravioli: Roasted Corn, Red Onion, Black Bean Salsa, Cilantro Crema
Gemelli Pasta with Shrimp & Lobster: Cognac Lobster Cream, Shrimp, Lobster, Forest Mushrooms, Arugula
Penne Pasta with Sausage Ragout: Tomato, Basil, Braised Fennel, Italian Sausage Ragout
Veal Mortadella Tortellini: Eggplant Bolognese, Roasted Red Peppers, Spinach
Yukon Potato & Black Truffle Ravioli: Fire Roasted Tomato Sauce, Garlic, Leeks, Herbs
All served with Garlic Bread, Parmesan Cheese

\$23 Per Person

#### ∞ RISOTTO STATION ∞

Wild Mushroom Risotto: Wild Mushrooms, White Wine, Parmesan Cheese, Fresh Herbs Cajun Risotto: Creole Seasoned Shrimp, Andouille Sausage, Diced Tomatoes, Cheddar Cheese Vegetable Risotto: Sundried Tomatoes, Diced Parsnips, Zucchini, Asparagus

\$20 Per Person

#### ∞ SALAD STATION ∞

Mixed Baby Greens, Chopped Romaine Hearts, Baby Kale, Red Grape Tomatoes, Mushrooms, Bacon Lardons, Cucumbers, Shredded Carrots, Chickpeas, Focaccia Croutons, Parmesan, Cheddar, Crumbled Maytag Blue Cheese, Caesar Dressing, Orange Sherry Vinaigrette, Creamy Avocado Dressing Proteins: Diced Chicken Breast, Lemon Pepper Shrimp, Braised Flank Steak

Choice of Two Proteins-\$22 Per Person Choice of Three Proteins -\$26 Per Person

#### ∞ SEASONAL FRUIT DISPLAY ∞

A Medley of Seasonal Fruits and Berries \$14 Per Person

#### ∞ ARTISAN CHEESE SELECTION ∞

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

\$18 Per Person

#### ∞ VEGETABLE CRUDITÉ ∞

Assorted Seasonal Vegetables, Hummus, Blue Cheese Dip, and Ranch Dip \$11 Per Person

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King Dinner Buffet

Cosmos Club Popovers, Coffee & Tea are included with menu

Choice of Soup: Soup of the Day OR-

Roasted Butternut Squash Soup

Choice of Salad:

Lentil Salad

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

**Endive Salad** 

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

Fall Roasted Root Vegetables

Thyme-Coriander Butter

Entrees:

Flank Steak, Chimichurri Sauce

Beef Short Ribs, Fall Vegetable Medley, Cabernet Sauce

Pan Seared Salmon, Roasted Eggplant, Brussels Sprouts

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

Rosemary Chicken Breast, Pancetta, Shallots, Spinach, Celeriac Purée, Chicken Jus

Halloumi Steak, Basmati Rice, Edamame, Peppers, Carrots, Scallions, Sesame-Ginger Sauce

Basket of Whole Wheat Rolls on Buffet

Seasonal Sliced Fruit Display

Please Select Two Mini Desserts:

Carrot Cake, Mini Vanilla Crème Brûlée, Red Velvet Cake, Mini Chocolate Cake

2 entrees \$733 entrees \$83

(Minimum of 15 guests)

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Pve-fixe Menus

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

#### ∞ MEW DINNER ∞

Soup of the Day

Cranberry Glazed Slow-Roasted Pork Loin

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

Banana and Chocolate Bread Pudding

Pecan Caramel Sauce

\$64 Per Person

#### ∞ GOODFELLOW ∞

Cape Salad

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

Grilled Atlantic Salmon

Winter Vegetable Medley, Lemon-Basil Beurre Blanc

Caramel Millefuille

Caramel Sauce, Fresh Berries

\$70 Per Person

#### ∞ WOODWORTH DINNER ∞

Roasted Beet Salad

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

Grilled Lamb Chops

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

Chocolate Pot au Crème

Dried Meringue, Fresh Berries

\$80 Per Person

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# Salads

Please select one for the entire group - Minimum 15 Guests

#### ∞ CAPE ∞

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

#### ∞ LENTIL ∞

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

#### ∞ ENDIVE ∞

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

#### ∞ 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 SALAD ∞

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

#### \$13 PER PERSON

Starters

Please select one for the entire group Minimum 15 Guests

#### **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 Soups

Please select one for the entire group Minimum 15 Guests

#### 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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# 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

# ∞ 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

#### ∞ 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

Add Ons

6 oz Lobster Tail \$21 Petit Salmon \$11 Petit Crab Cake \$16

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Plated Desserts

Please select one for the entire group Minimum 15 Guests

# Caramel Millefuille Fresh Berries, Caramel Sauce

Orange Upside Down Cake Honey Whipped Cream, Orange Chip

**Tiramisu**Fresh 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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# Pastry Stations

#### ∞ KEY BRIDGE ∞

Assorted Mini French Pastries Club Cookies & Brownies \$13 PER PERSON

#### ∞ MEMORIAL BRIDGE ∞

Assorted Mini French Pastries Club Cookies & Brownies Seasonal Fruit Display Coffee & Tea Service \$19 PER PERSON

#### ∞ DELUXE DESSERT STATION\* ∞

Choice of 3 Ice Cream or Sorbet:

Ice Cream: Vanilla, Chocolate, Blueberry Crisp Sorbet: Lemon, Black Cherry, Raspberry Cones, Assorted Toppings, Caramel Sauce, Hot Fudge Mini French Pastries, Chocolate Dipped Pretzels,

Cupcakes, Macaroons
\$25 PER PERSON





Each station will be set up as self-service unless indicated by anasterisk (\*), in which case a station attendant is **required** at a fee of \$200.00/2 hours

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Pastry Stations

# ∞ ICE CREAM STATION\* ∞

Choice of (3) Total Ice Creams or Sorbets:
Ice Cream: Vanilla, Chocolate, Peppermint, Blueberry Crisp
Sorbet: Lemon, Black Cherry, Raspberry
Cones, Assorted Toppings,
Caramel Sauce, Hot Fudge

# ∞ CRÈME BRÛLÉE STATION\* ∞

Choice of (2): Vanilla, Chocolate, Honey Pecan

# ∞ WARM DONUT STATION\* ∞

Warm Beignets Filled to Order
Vanilla or Chocolate
Served with Caramel Sauce, Hot Fudge,
Powdered Sugar, Sprinkles

# ∞ MADE TO ORDER MILKSHAKES\* ∞

Choose Two Total: Butter Pecan, Vanilla, Chocolate

\$16 PER PERSON

Each station will be set up as self-service unless indicated by anasterisk (\*), in which case a station attendant is <u>required</u> at a fee of \$200.00/2 hours

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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 Disaronno, 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

San Pellegrino Sparkling \$5

#### Soft Drinks

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

#### **Assorted Juices**

Orange, Grapefruit, Tomato, Cranberry and Pineapple \$4.50

#### Coffee and Tea Service

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

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Wine List

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)



L1 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)

75
90
135
185
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)

#### ∞ COSMOS CLUB 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 \$350

All day meeting, Friday, or Saturday \$1500

#### ∞ COSMOS CLUB 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 \$350





# Founded 1878 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		
	F&B	10%
	Parking	18%
	Miscellaneous	6%
Votive Candles		\$1 per
Floating Candles		\$2.50 per
55" LCD Television		\$300
Laptop		\$150
Cordless Microphone		<b></b>
	Tabletop	\$75
1 1 /01 1 1 1 1	Floor	\$75
Lavalier/Cheek Microphone		\$75
Liquid Crystal Projector		\$300
Viewing Screen Laser Pointer		\$30 \$10
Amplified Lectern		\$10 \$50
Speakerphone		\$50 \$50
Remote Slide Changer		\$25
Auxiliary Cable		\$30
Display Easels		\$30
Flipchart with Markers		\$50
Whiteboard with Markers		\$40
		17-
Yamaha Piano		\$350
	2 <sup>nd</sup> floor Only	
Steinway Piano	•	\$700
Must be approved	2 <sup>nd</sup> Floor Only	
Laser Printed Menu Cards		\$2 per
Laser Printed Place Cards		\$2 per

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# 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.



