

Fall & Winter 2022

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. 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. Food and beverage that remain unconsumed may not be removed from premise.

Our catering team is here to guide and make recommendations 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 the season of the menu listed on the first page. Items will change based on availability. Menus may change due to extenuating circumstances.

∞ Valet Parking ∞

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

Valet is available first come first serve, with the understanding that members 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 limited selections. Pricing is not guaranteed until an event order has been signed.

You are required to provide place cards indicating 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 (5) business days prior to your event</u>. Charges will be billed with the guaranteed number or final attending count, whichever is greater.

Founded 1878

Breakfast

Prices are per person, minimum of 15 guests.

∞ Classic Continental **∞**

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 Teas

\$35 BUFFET \$32 PLATED

∞ Cosmos Club Breakfast **∞**

Orange & Grapefruit Juice

Choice of Egg:

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

Hash Brown Potatoes

Tomato Jam, Fresh Herbs

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 Teas

\$39 BUFFET \$36 PLATED

™ NOLA Breakfast **™**

Orange & Grapefruit Juice

Cinnamon Raisin Danish

Scrambled Eggs with Chives

Choice of one of the following:

Fruit Kabobs with Strawberry Yogurt Dip Greek Yogurt with Fresh Maine Blueberries

Mixed Seasonal Fruit Salad

Brioche French Toast

Warm Maple Syrup, Sweet Creamery Butter

Hash Brown Potatoes

Tomato Jam, Fresh Herbs

Assorted Fruit Cake, Banana, & Coffee Cake

Assorted Bagels

Chive & Plain Cream Cheese

Freshly Brewed Regular and Decaffeinated

Coffee & Herbal Teas

\$47 BUFFET \$44 PLATED

Founded 1878

∞ The Bruncher ∞

Prices are per person, minimum of 15 guests.

Orange & Grapefruit Juice

Chef Attended Omelets*

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

Chef Attended Belgian Waffle*

Fresh Berries, Whipped Cream, Warm Maple Syrup

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

Hash Brown Potatoes

Tomato Jam, Fresh Herbs

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

Freshly Brewed Regular and Decaffeinated Coffee & Herbal Teas

\$64 PER PERSON

*\$200 Attendant Fee per Station

∞ Bottomless Beverages **∞**

Priced per person per two-hour event

Mimosa \$15

Bellini \$16

Sparkling with Orange Juice Sparkling with Peach Purée

Bloody Mary \$19

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

Deluxe Bloody Mary Bar \$23

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

Founded 1878

Breakfast & Break Enhancements

Prices are per person unless otherwise indicated

∞ Breakfast **∞**

Spinach & Mushroom Quiche \$5

Bacon or Sausage \$5

Assorted Bagels with Cream Cheese \$6

Plain and Chive Cream Cheese

Hash Brown Potatoes \$4

Tomato Jam, Fresh Herbs

Steel Cut Oatmeal Bar \$4

Brown Sugar, Golden Raisins, Walnuts

Cheese Grits \$4

Cinnamon Raisin Bread \$5

Brioche French Toast \$5

Warm Maple Syrup, Sweet Creamery Butter

Belgian Waffles \$8

Whipped Cream, Warm Maple Syrup

Seasonal Fresh Fruit Medley \$11

Yogurt Parfait \$6 each

Assorted Whole Fruit \$3

Mini Croissants \$9

Sweet Creamery Butter, Orange Marmalade
& Raspberry Preserve

Assorted Coffee Cakes \$10

Assorted Danish & Muffin \$11

Founded 1878



Priced per person unless otherwise noted

∞ Beverages **∞**

Unlimited Soft Beverages, Coffee, Hot Teas, Juices, Cosmos Club Bottled Water \$15

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

Assorted Juices \$5 each

Orange, Grapefruit, Tomato, Cranberry, Pineapple

Unsweetened Iced Tea \$4

Cosmos Club Lemonade \$4

Cosmos Club Bottled Water, Each \$3

Flavored Sparkling Soda \$5

∞ Light & Fresh **∞**

Flavored Sparkling Soda

Whole Fresh Fruit

Assorted Granola Bars

Cosmos Club Trail Mix

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

\$22 PER PERSON

∞ Take Me Out to The Ballgame **∞**

Warm Salted Pretzels

Whole Grain Mustard

Assorted Candy Bars

Individual Bags of Chips & Caramel Corn

Unsweetened Iced Tea

\$18 PER PERSON

∞ A la Carte Snacks **∞**

Warm Tortilla Chips \$8 Salsa Verde, Pico de Gallo, Guacamole

Assortment of Mini Pastries \$11

Assorted Cookies & Brownies \$8

Cosmos Club Trail Mix \$14

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

Assorted Bags of Gourmet Potato Chips \$4

Mixed Nuts \$6

Fresh Seasonal Fruit Cups \$6

Assorted Whole Fruit \$3

∞ Balanced Break **∞**

Artisanal Cheese Display

Seasonal Fruit Cups

Assortment of Mini French Pastries

Coffee & Tea Service

\$24 PER PERSON

∞ Sweet & Salty **∞**

Assorted Cookies & Brownies

Chocolate Chip, Oatmeal Raisin, Lemon, Double Chocolate

Mixed Nuts

Assorted Bags of Gourmet Potato Chips

Assorted Soft Drinks

\$21 PER PERSON

Founded 1878

Hors d'oeuvres

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

∞ Hot ∞

Shrimp Dumpling*

Sweet Chili Dipping Sauce

Tandoori Chicken Satay

Mint & Cilantro Chutney

Serrano Ham Croquettes

Manchego Cheese, Piquillo Pepper

Spanakopita

Spinach, Feta, Phyllo Dough

Mini Char Sui Bao Pork Buns

Sesame-Soy Dipping Sauce

Porcini Mushroom Arancini

Parmesan Snow, Winter Truffle Aioli

Country Fried Frog Legs*

Sage Butter

Chicken Empanada

Salsa Verde

Cosmos Club Fried Oyster*

Cocktail, Tartar Sauce

Baltimore Style Crab Cake*

Lemon, Tartar Sauce

Crispy Cauliflower Flatbread

Lollipop Kale, Fontina Cheese

Candied Apple Pork Belly

Sriracha Hummus

∞ Cold ∞

Shrimp Cocktail*

Cocktail Sauce, Lemon

Crab Salad*

Mini Bouchée

Endive Boat

Blue Cheese, Candied Walnuts,

Anchovy-Lemon Vinaigrette

Ahi Tuna Tataki*

Wonton Chips, Sesame-Yuzu Dressing

Lamb Carpaccio*

Arugula Pesto, Pine Nuts, Herb Salad,

Za'atar Dressing

Roasted Beet Skewer

Apple Cider Vinegar Glaze

Hoisin & Ginger Glazed Duck Breast*

Crispy Wonton, Daikon, Citrus

Open Faced Pork Belly BLT

Basil Mayo

Smoked Idaho Trout

Feuille de Brick, Salmon Roe

Black Pepper Pâté

Pumpernickel, Whole Grain Mustard, Cornichon

Smoked Salmon

Brioche, Crème Fraiche, Capers

Goat Cheese & Spiced Pecan 'Lollipop'

Founded 1878

Starters

Please select one for the entire group Minimum of 15 people

Crispy Duck Confit \$17

Sweet Potato Purée, Onion Marmalade, Roasted Apple, Port Wine Syrup

Maryland Crab Cake \$24

Corn Relish, Pickled Cucumber, Tarragon Beurre Blanc

Smoked Salmon Potato Galette \$16

Frisée, Mache, Egg Confetti, Crème Fraiche

Fried Green Tomato with BBQ Braised Short Ribs \$19

Wild Greens, Buttermilk Ranch Dressing

Quinoa & Beet Tartare \$14

Arugula, Feta, Blood Orange Pearls, Toasted Hazelnut, Herbed Yogurt





Soups

Please select one for the entire group Minimum of 15 people

Butternut Squash Soup

Maple Syrup Gastrique, Fried Sage

French Lentil Soup

Smoked Ham Hock, Matignon

Maine Lobster Bisque

Tarragon Crème Fraiche, Espelette, Chestnut Crumble

Creamy Cauliflower Soup

Nutmeg, Brown Butter

Tuscan White Bean Soup

Braised Greens, Tomato Concasse

Soup of the Day

\$13 PER PERSON

Founded 1878

Salads

Minimum of 15 people

∞ Fall Lettuce Salad **∞**

Kabocha Squash, Butternut Squash, Toasted Pepitas, Hazelnut Dressing

∞ Radicchio & Arugula ∞

Naval Orange, Hazelnuts, Blue Cheese

∞ Kale Winter Salad **∞**

Pomegranate, Poached Apples, Cranberries, Walnuts, Citrus Vinaigrette

∞ Cosmos Club ∞

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

∞ Tuscan Caesar **∞**

Crisp Romaine & Tuscan Kale, Shaved Parmesan, Toasted Garlic Ciabatta Croutons

\$14 PER PERSON



Ciabatta Crouton, White Anchovy, Parmesan, Caesar Dressing \$22 Sliced Za'atar Spiced Chicken Breast \$26 Roasted Atlantic Salmon \$28 Fire Grilled Chimichurri Flank Steak \$29

∞ Grilled Flat Iron Steak **∞**

Bibb Lettuce, Butternut Squash, Pickled Red Onion, Horseradish Vinaigrette \$30

∞ Classic Cobb ∞

Assorted Baby Greens, Chicken Breast, Smoked Bacon, Avocado, Blue Cheese, Egg, Tomato, Red Onion, Balsamic Vinaigrette \$29

Sub Lobster \$35

∞ BBQ Chicken **∞**

Baby Spinach, Romaine, Sweet Corn, Roasted Red Peppers, Pumpkin Seeds, Crumbled Blue Cheese \$27

∞ Grilled Atlantic Salmon **∞**

Roasted Beets, Pomegranate, Local Greens, Citrus Dressing \$30

∞ Farro Grain Salad ∞

Winter Vegetables, Mushrooms, Preserved Lemon \$27

Founded 1878

Plated Entrées

Please select one package for the entire group. Minimum 15 Guests.

∞ Sea∞

Miso Glazed Chilean Sea Bass \$46

Seasoned Rice, Shimeji Mushroom, Baby Bok Choy, Yuzu

Olive Crusted Halibut \$46

Artichoke, Cauliflower, Pee-Wee Potato, Barigoule Jus

Grilled Atlantic Salmon \$42

Young Carrots, Pee-Wee Potato, Rutabaga, Turnip, Honey Mustard Sauce

Baltimore Style Crab Cake \$68

Basmati Pilaf, Roasted Root Vegetable Purée, Saffron Beurre Blanc

∞ Vegetarian **∞**

Legumes de Saison

Roasted, Steamed, Braised, & Raw Vegetables

Roasted Beets, Cauliflower, & Brussels Sprouts

Vegan Cashew Crema, Lentil Pico de Gallo

Rustic Yellow Eye Bean Stew

Tempura Mushrooms, Torn Bread

\$35 PER PERSON

∞ Poultry ∞

Mediterranean Stuffed Chicken Breast \$40

Spinach, Sun-Dried Tomatoes, Feta, Natural Jus

Maple Leaf Farms Duck Breast \$42

Honey Spiced Skin, Mustard Greens, Celeriac, Yams, Pomegranate

Herb Marinated Breast of Chicken \$40

Corn, Potato, & Mushroom Ragout, Spinach, Red Wine Sauce

∞ Land ∞

Veal Osso Bucco \$55

Risotto Milanese, Root Vegetables, Gremolata

Kurobuta Pork Chop \$46

Candied Yam, Apple & Pine Nut Relish, Sage Jus

Grilled Beef Tenderloin \$55

Truffled Potato Purée, Carrot, Asparagus, Red Wine Sauce

Coffee Crusted Lamb Loin \$49

Pistachio Cous Cous, Fennel Confit, Dried Fig-Madeira Jus

Duo Options

6 oz Lobster Tail \$21 Petite Salmon \$11 Petite Crab Cake \$17

Founded 1878



Minimum of 15 people





Trio of Sorbet Lemon, Mango, Raspberry

Chocolate Bombolini Cinnamon, Chocolate Sauce

Warm Sticky Toffee Pudding Pecans, Caramel Sauce

Chocolate Mousse Bombe Macaroon, Raspberry Sauce

Key Lime Pie *Raspberry Sauce*

Mixed Fruit Tart
Pastry Cream

Mixed Seasonal Berries Whipped Cream

Black Cherry Panna Cotta Fresh Berries

Vanilla Crème Brûlée Candied Almonds, Fresh Berries

TiramisuFresh Berries

\$13 PER PERSON

Founded 1878

Pre-fixe Menus

Please select one package for the entire group. Minimum of 15 people.

∞ Scott Circle **∞**

Soup of the Day

Grilled Atlantic Salmon

Young Carrots, Pee-Wee Potato, Rutabaga, Turnip, Honey Mustard Sauce

Vanilla Crème Brûlée

Fresh Berries, Vanilla Madeline

\$50 PER PERSON

∞ Thomas Circle **∞**

Cosmos Club Salad

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

Mediterranean Stuffed Chicken Breast

Spinach, Sun-Dried Tomatoes, Feta, Natural Jus

Mixed Fruit Tart

Pastry Cream

\$57 PER PERSON

∞ Decatur Place **∞**

Kale Winter Salad

Pomegranate, Poached Apples, Cranberries, Walnuts, Citrus Vinaigrette

Olive Crusted Halibut

Artichoke, Cauliflower, Pee-Wee Potato, Barigoule Jus

Chocolate Mousse Bombe

Macaroon, Raspberry Sauce

\$60 PER PERSON

∞ Mt. Vernon Square **∞**

Tuscan Caesar Salad

Crisp Romaine & Tuscan Kale,

Shaved Parmesan, Toasted Garlic Ciabatta Croutons

Coffee Crusted Lamb Loin

Pistachio Cous Cous, Fennel Confit, Dried Fig-Madeira Jus

Key Lime Pie

Raspberry Sauce

\$67 PER PERSON

Founded 1878

Buffet Luncheons

Minimum of 15 People.

∞ Powell Buffet **∞**

Fall Greens Salad

Roasted Beets, Toasted Pecans, Dried Cranberries, Carrots, Radishes, Cider Dressing

Gem Lettuce Wedges

Red Grapes, Candied Walnuts, Manchego Cheese, Dried Cherry Vinaigrette

Farro Salad

Arugula, Golden Raisins, Charred Broccoli, Feta Cheese, Shery Dressing

Entrees:

Grilled Flank Steak, Chimichurri Sauce, Broccolini

Seared Atlantic Salmon, Roasted Tomato Beurre Blanc, Baby Carrots

Rockfish, Caramelized Fennel, Pickled Red Onion, Arugula

Teriyaki Grilled Chicken Breast, Shiitake Mushrooms, Edamame, Sesame Seeds

Penne Pasta, Roasted Eggplant, Calamata Olives, Capers, Garlic, Pine Nuts, Arugula, Parmesan, Roasted Tomatoes

Basket of Whole Wheat Rolls on Buffet

Seasonal Sliced Fruit Display

Choice of Mini Desserts (2):

Mixed Fruit Tart, Chocolate Malibu, Tiramisu, Black Cherry Panna Cotta

\$62 PER PERSON (2 entrees) \$70 PER PERSON (3 entrees)

∞ Cosmos Club **∞**

Soup of the Day

Gem Lettuce Wedges

Red Grapes, Candied Walnuts, Manchego Cheese, Dried Cherry Vinaigrette

Farro Salad

Arugula, Golden Raisins, Charred Broccoli, Feta Cheese, Sherry Dressing

Cole Slaw

Marinated Mozzarella & Tomato Salad

Fig Reduction

Please Select Two Proteins:

Honey Roasted Turkey Breast Seared Atlantic Salmon Apple Marinated Roasted Pork Loin Grilled Chimichurri Flank Steak

Basket of Mini Wheat Rolls

Granola Yogurt Parfaits

Assorted Cookies & Seasonal Fresh Fruit

\$49 PER PERSON

Founded 1878

Buffet Luncheons

Minimum of 15 People.

∞ Capitol Hill **∞**

Tomato Bisque

San Marzano Tomato, Extra Virgin Olive Oil, White Wine

Cosmos Club Salad

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

Arugula & Endive Salad

Sliced Pears, Blue Cheese, Dried Cherries, Toasted Walnuts, Champagne Vinaigrette

Rosemary Chicken Breast

Charred Broccoli, Sundried Tomato Beurre Blanc

Pomegranate Glazed Salmon

Curried Butternut Squash Risotto, Wilted Kale

Roasted Beets, Cauliflower, & Brussels Sprouts

Vegan Cashew Crema, Lentil Pico de Gallo

Mini Vanilla Crème Brûlée, Tiramisu

Assorted Cookies, Brownies, Seasonal Fresh Fruit

\$46 PER PERSON

∞ Franklin ∞

Soup of the Day

Spinach & Baby Arugula Salad

Medjool Dates, Pink Lady Apples, Aged Balsamic Vinaigrette

Platter of (3) Assorted Sandwiches to Include:

Herb Roasted Turkey: Havarti, Micro Greens, Heirloom Tomatoes, Lemon Aioli, Multigrain Roll

Roast Beef: Herbed Boursin, Baby Arugula, Heirloom Tomatoes, Roasted Garlic, Horseradish Mayo, Brioche Bun

Ham: Swiss Cheese, Boston Lettuce, Creole Grain Mustard, Kaiser Roll

Chicken Salad: Bibb Lettuce, Tomato Jam, Croissant

Grilled Asparagus & Roasted Red Bell Pepper: Wilted Purple Kale, Heirloom Tomatoes, Red Onions, White Bean Hummus, Vegan Tortilla

Dill Pickle Spears

Cole Slaw, House-Made Potato Chips, Condiments Assorted Cookies, Brownies, Seasonal Fresh Fruit

\$41 PER PERSON

Founded 1878



∞ Host Beverages **∞**

Priced per person

Unlimited Soft Beverage Service

(Soft Drinks/Coffee/Mineral Water/Juices) \$15

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: \$16 first hour

Each Additional Hour: \$8

∞ A la Carte Beverages **∞**

Priced per drink

Club Bar

Absolut Vodka, Tanqueray Gin, Bacardi White Rum, Jack Daniels Whiskey, 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 Bourbon Whisky, Patron Silver Tequila, 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 **∞**

\$38

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

∞ Gold Wines **∞**

\$46

Cremant Simonnet-Febvre Burgundy (FR)
Pinot Grigio Italo Cescon Veneto (IT)
Sauvignon Blanc Spy Valley Marlborough (NZ)
Chardonnay Bernardus California
Pinot Noir Barrique California
Cabernet Sauvignon Imagery California
Red Blend Pianetta Cosmos Club Jug Wine Paso Robles

∞ Platinum Wines **∞**

\$56

Champagne Brut Charles Orban
Sancerre Michel Girault Loire
Arneis Da Milano 'Langhe' Piedmont
Chardonnay Sylvaine & Alain Normand Pouilly-Fuissé
Pinot Noir Argyle Reserve Oregon
Vacqueyras Domaine du Terme France
Cabernet Sauvignon Mazzocco Dry Creek Valley California
Rioja Reserva Finca Valpeidra Spain

Founded 1878

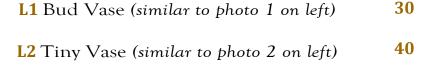
Floral Pricing







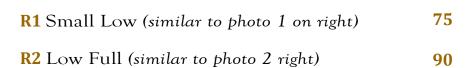
(Appropriate	for smal	l high top	or 3'	seated	tables)



L3 Petite Vase (similar to photo 3 on left) 50



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



R3 Low & Lush (similar to photo 3 on right) 135

R4 Lush & Show (similar to photo 4 on right)

∞ Long Tables **∞**

(Appropriate for rectangle seated tables based on 6 feet in length, photos available upon request)



∞ Buffet Pieces **∞**



B1 Two Mixed Height (similar to photo bottom left)

150

R2 All Around (similar to photo bottom right)

230

B2 All Around (similar to photo bottom right)











Founded 1878

Room Rentals

(All Room Rentals are per Meal Period Unless Otherwise Specified)

∞ First Floor Rentals **∞**

Powell Room

30 guests seated 40 guests reception style \$450

Gold Room

120 guests seated 150 guests reception style \$750

All day meeting (Monday-Thursday), Friday or Saturday \$1500 per Meal Period

Lafavette Square Room

30 guests seated \$350

∞ Second Floor Rentals **∞**

Crentz Room

90 guests seated 120 guests reception style \$600

Warne Ballroom

150 guests seated 200 guests reception style \$4500

Members Dining Room

70 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





COSMOS CLUB Founded 1878

Equipment Charges

Parking	Member Sponsored	\$25
	Member Hosted All Day	\$15 \$30
Administrative Charge	ŕ	
W. I D.C.T.	Member Hosted Member Sponsored	10% on F&B 20% on F&B
Washington, D.C. Tax	F&B	10%
	Parking	18%
	Miscellaneous	6%
Votive Candles		\$2 per
Floating Candles		\$3.50 per
55" LCD Television		\$300
Laptop		\$150
Zoom 'Owl'		\$100
Cordless Microphone		
	Tabletop	\$75 \$75
Lavalier/Cheek Microphone	Floor	\$75 \$75
Liquid Crystal Projector		\$300
Viewing Screen		\$30
Laser Pointer		\$10
Amplified Lectern		\$50
Speakerphone		\$50 \$3.5
Remote Slide Changer		\$25 \$30
Auxiliary Cable Display Easels		\$30 \$30
Flipchart with Markers		\$50
Digital Whiteboard		\$125
Whiteboard with Markers		\$40
Yamaha Piano		\$450
	2 nd floor Only	
Steinway Piano	2nd F1 0 1	\$700
Must be approved Laser Printed Menu Cards	2 nd Floor Only	¢2
Laser Printed Menu Cards Laser Printed Place Cards		\$3 per \$3 per
Laser I fillieu i lace Carus		ψ3 per

COSMOS CLUB Founded 1878

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.



