



COSMOS CLUB

Fall & Winter 2022

Dinner & Reception Menu



∞ 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 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 noon, five (5) business days prior to your event. Charges will be billed with the guaranteed number or final attending count, whichever is greater.

COSMOS CLUB

Founded 1878

Reception Packages

∞ The Kreeger Collection ∞

Four Butler Passed Hors d'oeuvres

See Page 5 for Selections

Artisan Cheese Selection

*American & Imported Cheeses Including: Blue, Semi Soft, Goat, Cow and Sheep's Milk,
Dried Fruits, Jams, Sliced French Bread, Crackers*

Vegetable Crudit 

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

(\$38 per person – minimum of 15 guests)

∞ The Hirshhorn Collection ∞

Four Butler Passed Hors d'oeuvres

See Page 5 for Selections

Artisan Cheese Selection

*American & Imported Cheeses including: Blue, Semi Soft, Goat, Cow and Sheep's Milk,
Dried Fruits, Jams, Sliced French Bread, Crackers*

Vegetable Crudit 

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

Choice of Pasta or Risotto Station

See Page 7 for Descriptions

Pasta Station (Choose 3)

OR

Risotto Station

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

Slow Roasted Apple Marinated Pork Loin*

Spiced Apple Sauce, Dijon Mustard, Assorted Rolls

(\$92 per person – minimum of 15 guests)

*\$200 Mandatory Carver Fee

COSMOS CLUB

Founded 1878

Reception Packages

∞ The Phillips Collection ∞

Six Butler Passed Hors d'oeuvres

See Page 5 for Selections

Artisan Cheese Selection

*American and Imported Cheeses Including: Blue, Semi Soft, Goat, Cow and Sheep's Milk,
Dried Fruits, Jams, 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*

(\$68 per person – minimum of 15 guests)

∞ The Renwick Collection ∞

Four Butler Passed Hors d'oeuvres

See Page 5 for Selections

Artisan Cheese Selection

*American & Imported Cheeses including: Blue, Semi Soft, Goat, Cow and Sheep's Milk,
Dried Fruits, Jams, Sliced French Bread, Crackers*

Vegetable Crudité

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

Choice of Protein Station:

Grilled Tomahawk Ribeye*

Black Pepper Rubbed, Chimichurri Sauce, Rustic Artisan Bread

BBQ Spiced 18 Hour Beef Brisket*

Chipotle Barbecue Sauce, Cornbread Muffins

Eastern Shore Crab Cake Station

Choice of Pasta or Risotto Station:

See Page 7 for Descriptions

Pasta Station (Choose 3)

OR

Risotto Station

Assorted Petit Fours & Mini French Pastries

(\$99 per person – minimum of 15 guests)

*\$200 Mandatory Carver Fee

COSMOS CLUB

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'

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COSMOS CLUB

Founded 1878

Sea

∞ Smoked Atlantic Salmon ∞

*Dill Sauce, Chopped Red Onion, Lemons, Capers,
Assorted Crackers and Baguette Slices*
\$24 Per Person

∞ Seafood Raw Bar ∞

*Local Oysters, Cocktail Shrimp, Clams
Cocktail Sauce, Mignonette, Lemon Wedges*
Market Price

∞ Eastern Shore Crab Cake ∞

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

∞ Cold Poached Salmon ∞

*Presented Whole with Dill Sauce,
Chopped Red Onion, Lemons, Capers*
\$24 Per Person

∞ Cedar Plank Roasted Mustard Rubbed Salmon* ∞

Mild Mustard Rub, Slow Roasted
\$24 Per Person

Land

∞ Truffle Herb Beef Tenderloin* ∞

Fine Herb Aioli, Rosemary-Sea Salt Flatbread Crackers
\$42 Per Person

∞ Boneless Colorado Leg of Lamb* ∞

Rubbed with Young Garlic and Provencal Herbs
\$42 Per Person

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

COSMOS CLUB

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Minimum of 15 guests

∞ Warm Spinach & Artichoke Fondue ∞

Sliced Baguette, Assorted Crackers
\$18 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
\$19 Per Person

∞ Pasta Station ∞

Choice of 3:

Rigatoni Bolognese, Braised Beef Sugo, Ricotta
Papardelle, Pancetta, Parmesan Carbonara
Strozapreti Pasta, Braised Lamb, Piquillo Peppers, Raisin, Bloomsdale Spinach, Preserved Lemon
Penne Pasta, Shrimp, Lobster Cream, Forest Mushrooms, Arugula
Winter Squash Ravioli, Sundried Tomatoes, Swiss Chard, Zucchini
Mushroom Ravioli, Roasted Eggplant, Calamata Olives, Capers, Garlic, Kale, Parmesan
All served with Garlic Bread, Parmesan Cheese
\$26 Per Person

∞ Risotto Station ∞

Wild Mushroom Risotto: Wild Mushrooms, White Wine, Parmesan Cheese, Fresh Herbs
Lobster Risotto: Shellfish Jus
Roasted Root Vegetable Risotto: Broccoli Buds, Fennel, Parmesan Cheese
\$22 Per Person

∞ Salad Station ∞

Mixed Baby Greens, Chopped Romaine Hearts, Baby Kale, Grape Tomatoes, Mushrooms, Bacon Lardons, Cucumbers, Shredded Carrots, Chickpeas, Focaccia Croutons, Parmesan, White Cheddar, Blue Cheese, Caesar Dressing, White Balsamic Vinaigrette, Citrus Vinaigrette
Proteins: Diced Chicken Breast, Lemon Pepper Shrimp, Flank Steak
2 Proteins - \$22 Per Person
3 Proteins - \$26 Per Person

∞ Seasonal Fruit Display ∞

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

∞ Artisan Cheese Selection ∞

American & Imported Cheeses including: Blue, Semi Soft, Goat, Cow and Sheep's Milk, Dried Fruits, Jams, Sliced French Bread, Crackers
\$20 Per Person

∞ Vegetable Crudité ∞

Assorted Seasonal Vegetables, Hummus, Blue Cheese Dip, and Ranch Dip
\$12 Per Person

COSMOS CLUB

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King Dinner Buffet

Choice of Soup:

Soup of the Day

-OR-

Roasted Tomato Soup

Garlic Olive Oil, Chopped Herbs

Farro & Arugula Salad

Golden Raisins, Charred Broccoli, Feta Cheese, Sherry Dressing

-AND-

Gem Wedge Salad

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

Entrees:

Beef Short Ribs, Roasted Root Vegetables, Broccolini, Red Wine Sauce

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

Seared Breast of Chicken, Haricots Verts, Sauteed Zucchini & Red Pepper, Madeira Sauce

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

Ratatouille

Herb Roasted Fingerling Potatoes

Basket of Whole Wheat Rolls on Buffet

Seasonal Sliced Fruit Display

Choice of Two Mini Desserts:

Petite Lemon Tart, Petite Malibu Cake, Tiramisu, Vanilla Crème Brulée

2 entrees \$84

3 entrees \$89

(Minimum of 15 guests)

COSMOS CLUB

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Pre-fixe Menus

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

∞ Goodfellow ∞

Fall Lettuce Salad

Kabocha Squash, Butternut Squash, Toasted Pepitas, Hazelnut Dressing

Grilled Atlantic Salmon

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

Warm Sticky Toffee Pudding

Pecans, Caramel Sauce

\$67 Per Person

∞ Mew Dinner ∞

Soup of the Day

Kurobuta Pork Chop

Candied Yam, Apple & Pine Nut Relish, Sage Jus

Vanilla Crème Brûlée

Candied Almonds, Fresh Berries

\$70 Per Person

∞ Woodworth Dinner ∞

Radicchio & Arugula Salad

Naval Orange, Hazelnuts, Blue Cheese

Grilled Beef Tenderloin

Truffled Potato Purée, Carrot, Asparagus, Red Wine Sauce

Chocolate Bombolini

Cinnamon, Chocolate Sauce

\$92 Per Person

COSMOS CLUB

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Salads

Please select one for the entire group - Minimum 15 Guests

∞ 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

∞ Tuscan Caesar ∞

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

∞ Cosmos Club Salad ∞

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

\$14 PER PERSON

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

COSMOS CLUB

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Plated Entrées

Minimum 15 Guests. Can Offer up to 3 Entrée Choices.

∞ Sea ∞

Grilled Atlantic Salmon \$42

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

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*

Baltimore Style Crab Cake \$68

*Basmati Pilaf, Roasted Root Vegetable Purée,
Saffron Beurre Blanc*

∞ Poultry ∞

Mediterranean Stuffed Chicken Breast \$40

Spinach, Sun-Dried Tomatoes, Feta, Natural Jus

Herb Marinated Breast of Chicken \$40

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

Maple Leaf Farms Duck Breast \$42

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

∞ 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

∞ Land ∞

Kurobuta Pork Chop \$46

*Candied Yam, Apple & Pine Nut Relish, Sage
Jus*

Coffee Crusted Lamb Loin \$49

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

Veal Osso Bucco \$55

Risotto Milanese, Root Vegetables, Gremolata

Grilled Beef Tenderloin \$55

*Truffled Potato Purée, Carrot, Asparagus,
Red Wine Sauce*

Duo Options

6 oz Lobster Tail \$21

Petite Salmon \$11

Petite Crab Cake \$17

COSMOS CLUB

Founded 1878

Plated Desserts

*Please select one for the entire group
Minimum 15 Guests*

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

Tiramisu

Fresh Berries



\$13 PER PERSON

COSMOS CLUB

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Pastry Stations

∞ Key Bridge ∞

Assorted Mini French Pastries
Club Cookies & Brownies
\$16 PER PERSON

∞ Memorial Bridge ∞

Assorted Mini French Pastries
Club Cookies & Brownies
Seasonal Fruit Display
Coffee & Tea Service
\$22 PER PERSON

∞ Deluxe Dessert Station* ∞

Choice of 3 Ice Cream or Sorbet:
Ice Cream: Salted Caramel with Praline, Vanilla, Chocolate, Strawberry, Cherry Straciatella
Sorbet: Mango, Raspberry, Blackberry
Cones, Assorted Toppings,
Caramel Sauce, Hot Fudge
Mini French Pastries, Chocolate Dipped Pretzels,
Cupcakes, Macaroons
\$29 PER PERSON



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

COSMOS CLUB

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Pastry Stations

∞ Ice Cream Station* ∞

Choice of (3) Total Ice Creams or Sorbets:
Ice Cream: Salted Caramel with Praline, Vanilla, Chocolate,
Strawberry, Cherry Stracciatella
Sorbet: Mango, Raspberry, Blackberry
Cones, Assorted Toppings,
Caramel Sauce, Hot Fudge

∞ Bananas Foster Station* ∞

Brown Sugar, Butter, Rum Flambéed
Served with House-Made Vanilla Ice Cream

∞ Apple Crepe Station* ∞

Warm Apple Crepes, Vanilla Ice Cream, Caramel Sauce

∞ Warm Bombolini Station ∞

Bombolins Filled to Order
Chocolate or Vanilla
Served with Caramel Sauce, Hot Fudge, Powdered Sugar, Oreos,
Sprinkles, M&M's, Coconut, Pecans, Seasonal Berries

∞ Donut Wall ∞

Assorted Donuts & Fritters Displayed
Served with Caramel Sauce, Hot Fudge, Sprinkles

\$26 PER PERSON

Each station will be set up as self-service unless indicated by an asterisk (),
in which case a station attendant is **required** at a fee of \$200/2 hours*

COSMOS CLUB

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Beverages

∞ 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*

COSMOS CLUB

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Wine List

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 *Sylwaine & 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

COSMOS CLUB

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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**

∞ Round Tables ∞

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

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**

∞ Long Tables ∞

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

C1 Low Centerpiece **95**

C2 Long & Low **180**

C3 Greenery Runner **150**

∞ Buffet Pieces ∞

B1 Two Mixed Height (similar to photo bottom left) **150**

B2 All Around (similar to photo bottom right) **230**



COSMOS CLUB

Room Rentals

(All Room Rentals are per Meal Period)

∞ Cosmos Club First Floor Rentals ∞

Gold Room

30 guests seated
40 guests reception style
\$450

Powell Room

120 guests seated
150 guests reception style
\$750
All day meeting (Monday-Thursday),
Friday or Saturday \$1500 per Meal Period

Lafayette Square Room

30 guests seated
\$350

∞ Cosmos Club Second Floor Rentals ∞

Creutz 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

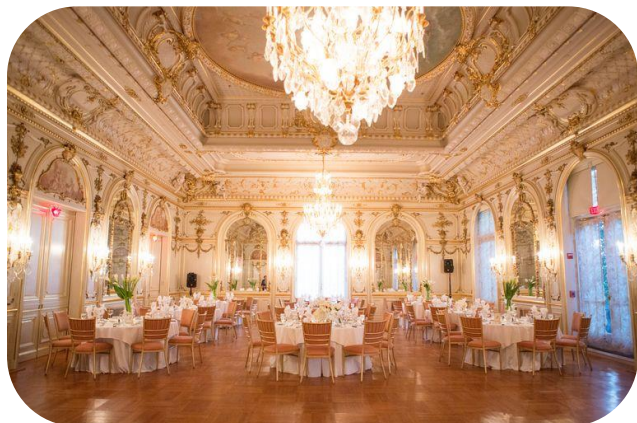
∞ Garden Rentals ∞

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
\$350



COSMOS CLUB

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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		\$2 per
Floating Candles		\$3.50 per
55" LCD Television		\$300
Laptop		\$150
Zoom 'Owl'		\$100
Cordless Microphone		
	Tabletop	\$75
	Floor	\$75
Lavalier/Cheek Microphone		\$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
Digital Whiteboard		\$125
Whiteboard with Markers		\$40
Yamaha Piano		\$450
	2 nd floor Only	
Steinway Piano		\$700
	2 nd Floor Only	
<i>Must be approved</i>		
Laser Printed Menu Cards		\$3 per
Laser Printed Place Cards		\$3 per

COSMOS CLUB

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Overnight Accommodations

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.

