

COSMOS CLUB

Wedding Packages
Fall & Winter 2022



PLATINUM PACKAGE

The Cocktail Hour

Full Premium Bar

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

Bride & Groom Specialty Cocktail

[click here for suggested cocktails](#)

Six Butler Passed Hors d'oeuvres

[click here for list](#)

Tier One or Two Reception Station

[Click here for available stations](#)



Reception

Tables to Remember

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

Taittinger Champagne Toast

Three Course Served Dinner

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

Wine Service with Dinner

[Platinum Wine List](#)

Dancing the Night Away

Full Premium Bar

Continuous for Three Hours

Coffee & Hot Tea Station

Chef's Selection of Mini Desserts

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

Late Night Snack

[click here for list](#)

Complimentary Bridal Suite

\$278 per person

GOLD PACKAGE

The Cocktail Hour

Full Club Bar

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

Four Butler Passed Hors d'oeuvres

[click here for list](#)

Tier One Reception Station

[Click here for available stations](#)



Reception

Sparkling French Wine Toast

Two Course Served Dinner

Cosmos Club Popovers, Soup or Salad and Entrée

Wine Service with Dinner

[Gold Wine List](#)



Dancing the Night Away

Full Club Bar

Continuous for Three Hours

Coffee & Hot Tea Station

Mini French Pastries & Chocolate Truffles

Complimentary Bridal Suite

\$228 per person

SILVER PACKAGE

The Cocktail Hour

Full House Bar

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

Four Butler Passed Hors d'oeuvres

[click here for list](#)

Reception

Prosecco Toast

Two Course Served Dinner

Artisanal Breads, Soup or Salad and Entrée

Wine Service with Dinner

[Silver Wine List](#)

Dancing the Night Away

Full House Bar

Continuous for Two Hours

Coffee & Hot Tea Station

Mini French Pastries

Complimentary Bridal Suite



\$198 per person

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'

HORS D'OEUVRES



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

PLATINUM

GOLD

SILVER

Tier One

Artisanal Cheese Display

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

Warm Spinach Artichoke Fondue

Sliced Baguette, Assorted Crackers

Vegetable Crudité

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

Tuscan Mediterranean Display

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

Charcuterie

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

RECEPTION STATIONS

**\$200 Mandatory Attendant Fee*

Tier Two

Authentic Sushi Station*

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

Smoked Atlantic Salmon

*Dill Sauce, Chopped Red Onion, Lemons, Capers,
Assorted Crackers, Sliced Baguette*

Truffle-Herb Beef Tenderloin*

Fine Herb Aioli, Rosemary Sea Salt Flatbread Crackers

Eastern Shore Crab Cake

*Sauteed Crab Cakes, Tartar & Cocktail Sauce,
Garlic Anchovy Aioli, Mini Rolls*

Risotto Station

*Wild Mushroom Risotto: Wild Mushrooms,
White Wine, Parmesan, Fresh Herbs
Lobster Risotto: Shellfish Jus
Roasted Root Vegetable Risotto: Broccoli Buds, Fennel,
Parmesan*

Boneless Colorado Leg of Lamb*

Rubbed with Young Garlic, Provençal Herbs

PLATINUM

GOLD

SILVER



STARTERS

Crispy Duck Confit

*Sweet Potato Puree, Onion Marmalade,
Roasted Apple, Port Wine Syrup*

Maryland Crab Cake

*Corn Relish, Pickled Cucumber,
Tarragon Beurre Blanc*

Smoked Salmon Potato Galette

Frisée, Mache, Egg Confetti, Crème Fraiche

Fried Green Tomato with BBQ Braised Short Ribs

Wild Greens, Buttermilk Ranch Dressing

Quinoa & Beet Tartare

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

PLATINUM

GOLD

SILVER

SALADS

Fall Lettuce Salad

*Kabocha Squash, Butternut Squash, Toasted Pepitas,
Hazelnut Dressing*

Radicchio & Arugula Salad

*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

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

SOUPS

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

PLATINUM

GOLD

SILVER

ENTREES

Land

Veal Osso Bucco

Risotto Milanese, Root Vegetables, Gremolata

Kurobuta Pork Chop

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

Grilled Beef Tenderloin

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

Coffee Crusted Lamb Loin

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

Surf & Turf Duo

*Grilled Beef Tenderloin or Lamb Loin
Baltimore Style Crab Cake or Salmon
(\$19 additional charge)*

Poultry

Mediterranean Stuffed Chicken Breast

Spinach, Sun-Dried Tomatoes, Feta, Natural Jus

Maple Leaf Farms Duck Breast

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

Herb Marinated Breast of Chicken

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

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

Sea

Miso Glazed Chilean Sea Bass

*Seasoned Rice, Shimeji Mushroom,
Baby Bok Choy, Yuzu*

Olive Crusted Halibut

*Artichoke, Cauliflower, Pee-Wee Potato,
Barigoule Jus*

Grilled Atlantic Salmon

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

Baltimore Style Crab Cake

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

PLATINUM

GOLD

SILVER

LATE NIGHT SNACKS

\$21 PP



Warm Bombolini Station

Bombolinis Filled to Order

Chocolate or Vanilla

*Caramel Sauce, Hot Fudge, Powdered Sugar, Oreos, Sprinkles,
M&Ms, Coconut, Pecans Seasonal Berries*

American Dream

Mini Beef Sliders, Chicken Tenders, French Fries

Ketchup, Mustard, Mayonnaise, BBQ Sauce, Honey Mustard

Bride & Grooms Choice of Milkshake:

Strawberry, Chocolate, Vanilla, Peppermint

Ice Cream Station

Choice of 3 Total Ice Creams or Sorbets:

Ice Cream: Salted Caramel with Praline, Vanilla, Strawberry, Chocolate, Cherry Straciatella

Sorbet: Mango, Raspberry, or Blackberry

Sugar Cones, Assorted Toppings, Caramel Sauce, Hot Fudge

Bananas Foster*

*Chef attended Bananas Foster Station with Brown Sugar, Butter, Bananas, Rum Flambéed
Served with House Made Vanilla Ice Cream*

(\$200 Mandatory Attendant Fee)



PLATINUM

GOLD

SILVER

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Mint Julep*

Kentucky Bourbon, Simple Syrup, Mint

Dark & Stormy

Goslings Dark Rum, Ginger Beer, Lime

Moscow Mule*

Vodka, Ginger Beer, Fresh Lime Juice

Elderflower White Cocktail

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

New Old Fashioned

Kentucky Bourbon, Bitters, Orange

Blood Orange Sangria

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

The Blushing Bride

Champagne, St. Germain, Sugar Rim

Craft Beer

Select One Craft Beer from a Local Brewery:

DC Brau

Atlas Brew Works

*seasonal selection available in cans

***Cup Rental \$150 per 50**



PLATINUM

GOLD

SILVER

PLATINUM

Champagne Brut

*Charles Urban
Champagne*

Sancerre

*Michel Girault
Loire*

Chardonnay

*Sylvaine & Alain Normand
Pouilly-Fuisse*

Arneis

*Da Milano 'Langhe'
Piedmont*

Pinot Noir

*Argyle Reserve
Oregon*

Vacqueyras

*Domaine du Terme
France*

Cabernet Sauvignon

*Mazzocco Dry Creek Valley
California*

Rioja Reserva

*Finca Valpiedra
Spain*

GOLD

Cremant

*Simmonet-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*

SILVER

Brut

*Du Barry
France*

Pinot Grigio

*Cà Del Sarto
Veneto (IT)*

Sauvignon Blanc

*Wither Hills
New Zealand*

Chardonnay

*Yalumba
California*

Chianti

*Coltibuono 'Cetamura'
Tuscany*

Cabernet Sauvignon

*Atom
California*

Malbec Reserva

*Gouguenheim
Argentina*

PLATINUM

GOLD

SILVER

BEVERAGE SERVICE UPGRADES

Premium Bar

*Ketel One Vodka, Hendricks Gin, Bacardi White Rum,
Patron Silver Tequila, Jack Daniels Bourbon,
Makers Mark Whisky, Chivas Regal Scotch,
Imported & Domestic Beers
Upgrade from Gold \$10 pp; Silver \$18 pp*

Club Bar

*Smirnoff Vodka, Tanqueray Gin, Bacardi White Rum,
Espolon Silver Tequila, Makers Mark Whisky,
Jim Beam Bourbon,
Dewar's Scotch, Imported & Domestic Beers
Upgrade from Silver \$10 pp*

Additional Bar Hours

*House Bar - \$10 per person
Club Bar - \$14 per person
Premium Bar - \$18 per person*

Butler Passed Wines

*Sparkling Water, Red & White Wines on Guest Arrival
\$60 per butler (One butler per 35 guests)*

Butler Passed Champagne

*Taittinger Champagne on Guest Arrival
\$400 per 50 guests*

Specialty Cocktails

*Bar display of His & Hers Cocktails
\$175 per 50 guests
[click here for suggestions](#)*

Wine Package Upgrade

*Silver to Gold Wine Package - \$12 per person
Silver to Platinum Wine Package - \$16 per person
Gold to Platinum Wine Package - \$10 per person*

PLATINUM

GOLD

SILVER

DINING UPGRADES

Reception

Additional Hors d'oeuvres

\$150 per 25 pieces

Cosmos Club Popovers

Upgraded from Artisanal Breads - \$4 pp

Starters

Upgraded from Silver & Gold Packages

First Course - \$6pp

Added to Silver & Gold Packages - \$20pp

Intermezzo

Added to Silver & Gold Packages - \$8pp

Choice of Champagne or Lemon

Chocolate Truffles

Upgraded from Silver & Gold Packages Pastries - \$5pp

Getting Ready

Bridal Suite Tea

Assortment of Tea Sandwiches, Cookies,

Fresh Strawberries with Homemade

Whipped Cream, Selection of Hot Teas

(based on 5 guests) - \$150

Add Prosecco \$35 per bottle

Groomsmen Gathering

Beef Sliders accompanied by Ketchup,

Mustard, Mayonnaise, French Fries,

Dogfish 60 minute IPA

Rental of Billiards Room Included

(based on 5 guests) - \$300

PLATINUM

GOLD

SILVER

THE PERFECT ENDING

Sparkler Exit

\$125 per 50 guests

Two Night Stay

Bridal Suite the evening before or after the wedding. Based on availability \$195

Bridal Suite Fantasy

*Bridal Suite adorned with
Taittinger Champagne,
Rose Petals, Chocolate Covered
Strawberries \$135*





ROOM RENTAL RATES

Warne Ballroom

\$4,500

Members Dining Room

\$600

Crentz Room

\$600

Long Gallery

\$450

East Garden

\$350



K. THOMPSON



K. THOMPSON



EQUIPMENT CHARGES

Votive Candles \$2 per

Floating Candles \$3.50 per

55" LCD TV with DVD \$300

Cordless Microphone \$75

Cordless Lavalier Microphone \$75

Crystal Projector \$300

Viewing Screen \$75

Upright Piano \$350

Yamaha Piano \$450

Printed Menu Cards \$3 per

Printed Place Cards with CC Logo \$3 per

Overtime Charge \$50 per hour per staff member



OVERNIGHT ACCOMODATIONS

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

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

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

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



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

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

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

Best Wishes,



*Julia Rush
Catering Manager
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