COSMOS CLUB

Wedding Packages
Spring & Summer 2020
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, 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

Reception Station
Click here for available stations

DANCING THE NIGHT AWAY

Full Premium Bar
Continuous for Three Hours

Coffee & Hot Tea Station

Chef’s Selection of Mini Desserts
Caramel Napoleon, Chocolate Éclair, Key Lime Tart, Seasonal Fruit Cups, Macaroons

Late Night Snack
click here for list

Complimentary Bridal Suite

Cosmos Club Sparkler Exit

$250 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]

**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**

$200 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*

$165 per person
HORS D’OEUVRES

HOT

Braised Fig, Brie & Hazelnut Tartine
Bacon Mac and Cheese Bites
House Made Bacon, Chipotle Ranch
Saffron Arancini
Sweet Peppers, Tomato Chutney
Asparagus & Gruyere Gratin
Mushroom Chevre Chive Tart
Tempura Fried Oyster
Cocktail, Tartar Sauce
Chicken Satay
Thai Basil Curry
Duck Confit
Blackberry Preserves, Pickled Radish Crostini
Baltimore Style Crab Cake
Lemon, Tartar Sauce
Oaxacan Salmon Cake
Cilantro Lime Crema
Cosmos Club Fried Oyster
Cocktail, Tartar Sauce
Beef Short Rib
Truffle, Cashew-Shiitake Crisp
Black Bean Croquette
Avocado Aioli
Heirloom Tomato Bisque
Chervil Focaccia Crisp

COLD

Shrimp Cocktail
Cocktail Sauce, Lemon
Cauliflower Panna Cotta
Pickled Mustard Seeds
Smoked Scallop
Mango Salad, Plantain Chip, Crème Fraîche
Chilled Thai Curry Mussel
Micro Beet
Heirloom Tomato Crudo
Cucumber Jicama
Lobster “Roll”
Maine Lobster Salad, Crispy Brioche
Compressed Watermelon
Honey Goat Cheese, Lime
Seared Angus Beef Tataki
Ponzu, Scallions, Sesame
Lamb Carpaccio
Olive Crusted, Harissa
Smoked Salmon Rillette
Crème Fraîche, Herbs
Lentil Eggplant Flatbread
Goat Cheese, Tomato Chutney
Tier One

**Artisanal Cheese Display**
American and Imported Cheeses including: Bleu, Semi Soft, Goat, Cow and Sheep's Milk, Dried Fruits, Honey, Jams, Pâté de Fruit, Sliced French Breads and Crackers

**Vegetable Crudité**
Assorted Seasonal Vegetables, Hummus, Roasted Red Pepper Dip, Ranch Dip

**Florence Mediterranean Display**
Marinated Burrata, Grilled and Marinated Balsamic Glazed Vegetables, Green and Black Olives, Roasted Garlic, Hummus, Gigandes Beans, Marinated Grape Leaves & Flatbreads

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

Tier Two

**Authentic Sushi Station**
Bride & Groom’s selection of three hand rolled sushi rolls

**Sesame Seared Rare Tuna**
Cardamom-Yuzu Vinaigrette, Crispy Rice Crackers

**Seared Sea Scallops**
Pea & Artichoke Ragout, Tomato Confit

**Tamarind Glazed Duck Breast**
Parsnip Silk, Braised Figs

**Charred Wagyu Beef**
Shallot Jam, Forest Mushrooms

**Carved Ahi Tuna**
Nori Wrap, Kimchi Slaw, Wasabi Crust

**Mac and Cheese**
Create Your Own:
White Cheddar Sauce, Blue Cheese, Gruyere, Mascarpone, Truffle & Leek, Smoked Chicken, Roasted Portobello, Arugula

**40 oz Tomahawk Chop Steak**
Parsley & Shallot Crusted, Red Wine Sauce, Mini Brioche

RECEPTION STATIONS

PLATINUM   GOLD   SILVER
STARTERS

King Mushroom & Corn Cake
Spring Pea and Corn Succotash, Tomato Confit, Lemon Chive Oil

Five Spiced Squab
Corn Grit Cake, Mustard Greens, Plum Jam

Crab Salad
Asparagus Mousse, Cherry Tomato, Red Pepper Coulis, Pickled Radish

House Smoked Salmon
Cauliflower Couscous, Salmon Roe, Dill Crème Fraîche

Smoked Scallop Carpaccio
Ponzu, Uni, Caviar, House Made Chili Sauce, Sea Beans

Steak Tartare
Cured Egg Yolk, Crispy Toast Points
**SALADS**

**Baby Kale**
Toasted Pepita Crusted Goat Cheese, Pickled Pearl Onions, Tomato Confit, Apple Cider Vinaigrette

**Cosmos Garden**
Baby Greens, Cucumber, Tomato, Radish, Carrots, Rosemary Sea Salt Crisp, Champagne Vinaigrette

**Peach**
Roasted Peaches, Baby Spinach, Feta, Candied Pecans, Mustard Dressing

**Traditional Caesar**
Romaine, Garlic Crouton, Anchovy, Shaved Parmesan, Caesar Dressing

**Fig & Blackberry**
Dried Figs, Blackberries, Toasted Pecans, Spring Greens, Herbed Focaccia Crouton, White Balsamic Dressing

**Summer Tomato**
Burrata, Radish, Arugula, Pesto Dressing

**SOUPS**

**Chilled Melon**
Mint, Lemon Oil

**Tomato Gazpacho**
Chive Oil

**Truffle Pea Soup**
Pea Tendrils, Crème Fraîche

**Tuscan Kale & White Bean**
Tomato Broth, Grated Parmesan

**Miso Soup**
Nori, Diced Tofu

**Maryland Vegetable Crab**
ENTREES

PORK & POULTRY

Coffee Crusted Lamb Loin
Rosemary Scented Risotto, Garlic Greens, Lamb Jus

Braised Beef Short Rib
Root Vegetable Puree, Wild Mushrooms, Baby Onion Ragout, Merlot Sauce

Hickory Smoked Filet Mignon
Truffle & Olive Oil Whipped Potatoes, Roasted Tomato, Cabernet Sauce

Surf & Turf Duo
Seared Filet Mignon or Lamb Loin
Baltimore Style Crab Cake or Salmon
Upcharge of $5pp

Chicken Francaise
Parmesan Angel Hair, Caper Butter Sauce

BBQ Spiced Chicken Breast
Cauliflower Couscous, Fennel & Pearl Onion Compote, Red Pepper and Black Garlic Sauce

Smoked Duck Breast
Sweet Potato Gnocchi, Cherry Shallot Red Wine Sauce

Vegetarian

White Bean & Mushroom Cassoulet
Roasted Cauliflower, Spring Peas, Rustic Bread

Farro, Seitan & Mushroom Risotto Cake
Caramelized Fennel, Butternut Squash Coulis, Baby Carrots, Kale

Red Lentil Curry
Tofu, Edamame, Kale, Tomato

LAND

Coffee Crusted Lamb Loin
Rosemary Scented Risotto, Garlic Greens, Lamb Jus

Braised Beef Short Rib
Root Vegetable Puree, Wild Mushrooms, Baby Onion Ragout, Merlot Sauce

Hickory Smoked Filet Mignon
Truffle & Olive Oil Whipped Potatoes, Roasted Tomato, Cabernet Sauce

Surf & Turf Duo
Seared Filet Mignon or Lamb Loin
Baltimore Style Crab Cake or Salmon
Upcharge of $5pp

SEA

Coriander Crusted Salmon
Wild Rice, Saffron Tomato Ragout

Seared Rockfish
Roasted Corn Risotto, Braised Baby Fennel, Americaine Sauce

Sautéed Prawns
Tasso-Rice Pilaf, Broccolini, Creole Pepper Cream Sauce

Baltimore Style Crab Cake
Spring Pea Corn and Tomato Succotash, Lemon Beurre Blanc

PLATINUM  GOLD  SILVER
LATE NIGHT SNACKS
$14PP

**Southern Charm**
Hot Donuts accompanied by Chocolate, Caramel, Powered Sugar, Oreos, Sprinkles, M&M’s, Coconut, Pecans, Seasonal Berries
Bride & Groom’s Choice of Ice Cream:
Strawberry, Chocolate, Vanilla, Mint Chocolate Chip

**American Dream**
Beef Sliders, Chicken Tenders, Hand Cut Fries accompanied by Ketchup, Mustard, Mayonnaise, BBQ, Honey Mustard
Bride & Grooms Choice of Milkshake:
Strawberry, Chocolate, Vanilla, Peppermint

**Ice Cream Station**
Choice three total:
Ice Cream: Vanilla, Chocolate, Peppermint, Strawberry, Salted Caramel
Sorbet: Lemon, Raspberry, Strawberry Basil, Mango
Sugar & Waffle Cones, Assorted Toppings, Caramel Sauce, Hot Fudge

**Cigar & Bourbon Bar**
Tended Bar in East Garden with Hand Rolled Cigars, Cosmos Club Matches, Blanton’s Bourbon, Woodford Reserve

**European Honeymoon**
Chef attended Crepe Station with Fresh Fruits & Berries, Nutella, Assorted Jams, Almonds, Chicken, Brie, Bacon, Mushrooms, Whipped Cream, Powered Sugar
Cocktails

Mint Julep
Kentucky Bourbon, Simple Syrup, Mint
Cup Rental $125 per 50

Dark & Stormy
Goslings Dark Rum, Ginger Beer, Lime

Moscow Mule
Vodka, Ginger Beer, Fresh Lime Juice

Craft Beer
Select One Craft Beer from the following:
Dogfish 60 minute IPA, Devils Backbone Vienna Lager,
DC Brau, New Belgium Fat Tire, RAR Nanticoke Nectar

Elderflower White Cosmopolitan
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
### PLATINUM

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**Premium Bar**
Ketel One Vodka, Hendricks Gin, Bacardi White Rum,
Jack Daniels Bourbon, Chivas Regal Scotch,
Imported & Domestic Beers
Upgrade from Gold $5pp; Silver $10pp

**Club Bar**
Smirnoff Vodka, Tanqueray Gin, Bacardi White Rum,
Makers Mark Whiskey, Jim Beam Bourbon,
Dewar’s Scotch, Imported & Domestic Beers
Upgrade from Silver $5pp

**Additional Bar Hours**
House Bar - $8 per person
Club Bar - $10 per person
Premium Bar - $12 per person

**Butler Passed Wines**
Sparkling Water, Red & White Wine on Guest Arrival
$50 per butler (One butler per 35 guests)

**Butler Passed Champagne**
Taittinger Champagne on Guest Arrival
$375 per 50 guests

**Specialty Cocktails**
Bar display of the His & Hers Cocktails
$150 per 50 guests
[Click here for suggestions](#)

**Wine Package Upgrade**
Silver to Gold Wine Package - $5 per person
Silver to Platinum Wine Package - $10 per person
Gold to Platinum Wine Package - $5 per person
**DINING UPGRADES**

**Reception**

**Additional Hors d’oeuvres**
$150 per 25 pieces

**Reception Stations**
- Upgraded from Silver Package Tier One - $12pp
- Upgraded from Silver Package Tier Two - $18pp

**Cosmos Club Popovers**
Upgraded from Silver Package Artisanal Breads - $2pp

**Starters**
- Upgraded from Silver & Gold Packages
- First Course - $4pp
- Added to Silver & Gold Packages - $16pp

**Intermezzo**
- Added to Silver & Gold Packages - $4pp
- Choice of Champagne or Lemon

**Chocolate Truffles**
Upgraded from Silver & Gold Packages Pastries - $2pp

**Getting Ready**

**Bridal Suite Tea**
Assortment of Tea Sandwiches, Cookies, Fresh Strawberries with Homemade Whipped Cream, Selection of Hot Teas (based on 5 guests) - $125
Add Prosecco $30 per bottle

**Groomsmen Gathering**
Beef Sliders accompanied by Ketchup, Mustard, Mayonnaise, Hand Cut French Fries, Dogfish 60 minute IPA
Rental of Billiards Room Included (based on 5 guests) - $275
THE PERFECT ENDING

Sparkler Exit
$50 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 Pedals, Chocolate Covered Strawberries $125

Breakfast in Bed
Belgian Waffle with Eggs, Bacon, Sausage, Potato Hash, Yogurt Parfait, Fresh Fruits, Mimosas and Coffee $85
ROOM RENTAL RATES

**Warne Ballroom**
- 130 Guests with Dance Floor
- 165 Guests without Dance Floor
- 200 Guests Reception Style
  - $4,500

**Members Dining Room**
- 90 Guests Reception Style
- 70 Guests Seated without Dance Floor
  - $500

**Creutz Room**
- 120 Guests Reception Style
- 100 Guests Seated without Dance Floor
  - $500

**Long Gallery**
- 100 Guests Reception Style
- 60 Guests Seated without Dance Floor
  - $450

**East Garden**
- 80 Guests Reception Style
- 130 Ceremony
  - $150
EQUIPMENT CHARGES

- Votive Candles $1 per
- 55” LCD TV with DVD $300
- Cordless Microphone $75
- Cordless Lavaliere Microphone $75
- Crystal Projector $250
- Viewing Screen $30
- Kimball Piano $225
- Printed Menu Cards $2 per
- Printed Place Cards with CC Logo $2 per
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 Club’s 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 table top 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,

Carlos Robles
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carlos@cosmosclub.org

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Assistant Director of Catering
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