



COSMOS CLUB

Fall & Winter 2023

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. Summer dress code is in effect from Memorial Day to Labor Day.

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 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 event 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. If offering a choice of entrée, guest names and dietary restrictions are due with final headcount.

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

Reception Packages

Prices are per Person - Minimum 10 Guests

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

(\$45 per Person – Minimum of 10 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 Carving Station

Cowboy Texas Ribeye*

Roasted Bone-In Ribeye with Parsley & Shallot Crust, Chimichurri Sauce, Rustic Bread

Salmon En Croute*

Dill Cr me Fraiche, Lemon Caper Aioli, Brioche Rolls

Slow Roasted Apple Marinated Pork Loin*

Spiced Apple Sauce, Dijon Mustard, Assorted Rolls

(\$95 per Person – Minimum of 10 Guests)

**\$200 Mandatory Carver Fee*

Reception Packages

Prices are per Person - Minimum 10 Guests

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*

(\$75 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 Carving Station:

Cowboy Texas Ribeye*

Roasted Bone-In Ribeye with Parsley & Shallot Crust, Chimichurri Sauce, Rustic Bread

Salmon En Croute*

Dill Crème Fraiche, Lemon Caper Aioli, Brioche Rolls

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

(\$110 per person – minimum of 15 guests)

*\$200 Mandatory Carver Fee

Hors d'oeuvres

*\$8 per Piece – Minimum of 15 Pieces; *\$10 per*

Hot

Chicken Teriyaki Potsticker

Soy Dipping Sauce

Braised Short Rib & Manchego

Empanada

Salsa Roja

Roasted Pulled Pork Tostones

Pickled Red Onion Slaw, Mojo Salsa

Gorgonzola & Mediterranean Fig

Profiterole

Spinach, Feta, Phyllo Dough

Chicken Soup Dumpling

Sweet Chili Dipping Sauce

Fajita Style Quesadilla

Impossible Beef, Salsa Verde

Indian Samosa

Spiced Potato, Green Peas, Cilantro Chutney

Eggplant Arancini

Tomato Compote

Cosmos Club Fried Oyster*

Cocktail, Tartar Sauce

Baltimore Style Crab Cake*

Lemon, Tartar Sauce

Maui Shrimp Spring Roll

Coconut Milk, Sweet Chili Dipping Sauce

Mini Chicken Pot Pie

Puff Pastry

Cold

Shrimp Cocktail*

Cocktail Sauce, Lemon

Crab Salad*

Mini Bouchée

Goat Cheese Spheres

Salted Candied Pecans, Apricot Chutney

Sesame Crusted Tuna Tataki*

Wonton Crisp, Avocado Mousse, Ponzu Sauce

Coffee Crusted Lamb Carpaccio*

Tomato Confit, Coffee Oil

Pickled Beet Skewer

Caramelized Citrus Goat Cheese,

Balsamic Glaze

Smoked Salmon Rillettes Tartlet

Chive, Salmon Roe

Liver Pâté Mousse

Balsamic Onion Jam, Pickled Mustard Seeds,

Marble Rye Crisp

West Coast Oyster Vichyssoise*

Mint, Balsamic Reduction

Smoked Salmon

Dill Crème Fraiche, Compressed Cucumber,

Crispy Caper, Blini

Savory Beet Marshmallow

Raw Honey

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Sea

Smoked Atlantic Salmon

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

\$28 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*

\$60 Per Person

Cold Poached Salmon

*Presented Whole with Dill Sauce,
Chopped Red Onion, Lemons, Capers*

\$30 Per Person

Salmon En Croute*

Dill Crème Fraiche, Lemon Caper Aioli, Brioche Rolls

\$30 Per Person

Land

Roasted Beef Tenderloin*

Horseradish Cream, Flavored Mustards, Mini Brioche Buns

\$45 Per Person

Honey Glazed Ham*

Dried Cherry Mustard, Potato Rolls

\$40 Per Person

*Minimum of 10 Guests; *\$200 Mandatory Carver Fee*

Reception Stations

Prices are per Person – Minimum 10 Guests

Warm Baltimore Style Crab Fondue

Old Bay Seasoned Crab Meat, Sliced Baguette, Assorted Crackers

\$29 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

\$22 Per Person

Pasta Station

Choice of 3:

Artichoke & Spinach Ravioli, Sauteed Mushrooms, Roasted Garlic Cream Sauce
Pasta Puttanesca, Porcini Mushroom, Trumpet Pasta, Kalamata Olives, House Made Tomato Sauce

Bucatini, Pancetta, Tomato Sauce, Pecorino

Penne Pasta, Shrimp, Lobster Cream, Forest Mushrooms, Arugula
Rigatoni, Roasted Corn, Marinated Red Tomatoes, Pesto, Parmesan

Cheese Tortellini, Wilted Spinach, Parmesan Sauce

Gluten Free Penne Rigate, Roasted Eggplant, Kalamata Olives

All served with Garlic Bread, Parmesan Cheese

\$29 Per Person

Risotto Station

Gulf Shrimp Risotto, Shellfish Jus, Roasted Tomatoes, Olives, Savory Herbs

Butternut Squash Risotto, Crispy Sage

\$26 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- \$29 Per Person

3 Proteins - \$33 Per Person

Seasonal Fruit Display

A Medley of Seasonal Fruits and Berries

\$16 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

\$22 Per Person

Vegetable Crudit 

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

\$13 Per Person

King Dinner Buffet

Prices are per Person – Minimum 10 Guests

Soup of the Day

Roasted Mushroom Salad

Local Winter Greens, Brioche Croutons, Tarragon Sherry Vinaigrette
-AND-

Smoked Feta Salad

Escarole Lettuce, Shaved Radish, Crunchy Quinoa, Preserved Lemon Vinaigrette

Entrees:

Grilled Skirt Steak, Chimichurri

Seared Atlantic Salmon, Heirloom Corn Emulsion

Crispy Striped Bass, Vierge Sauce

Peach Bourbon Glazed Pork Medallions

Ricotta & Sundried Tomato Stuffed Chicken Breast, Red Pepper Coulis

Artichoke & Spinach Ravioli, Sauteed Mushrooms, Roasted Garlic Cream Sauce

Assorted Fire Grilled Vegetables

Herb Roasted Fingerling Potatoes

Basket of Whole Wheat Rolls on Buffet

Cosmos Club Popovers Offered Tableside

Sweet Creamery Butter

Seasonal Sliced Fruit Display

Choice of Two Mini Desserts:

Mini Chocolate Cupcakes, Mini Vanilla Crème Brûlée, Apple Cheesecake Bites

2 entrees \$89

3 entrees \$95

(Minimum of 10 guests)

Salads

Please Select One for Entire Group
Minimum 10 Guests

Roasted Squash Salad

Kale, Shaved Manchego, Pomegranate Seeds, Pine Nuts, Maple Balsamic Vinaigrette

Smoked Feta Salad

Escarole Lettuce, Shaved Radish, Crunchy Quinoa, Preserved Lemon Vinaigrette

Roasted Mushroom Salad

Local Winter Greens, Brioche Crouton, Tarragon Sherry Vinaigrette

Beetroot Salad

Roasted Beets, Citrus Goat Cheese, Toasted Hazelnuts, Pickled Beets, 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, Classic Caesar Dressing

\$18 PER PERSON

Starters

Please Select One for Entire Group
Minimum 10 Guests

Crispy Garlic Sausage \$18

Braised Endive, Gruyere, Pears, Mushroom Sauce

Maryland Style Crab Cake \$28

Corn Chow-Chow, Pickled Peppers

Roasted Curry-Scented Cauliflower \$16

Raisins, Assorted Cauliflower Textures, Almonds

Scallop Ceviche \$21

Persimmon, Assorted Radishes

Mushroom Truffle Tart \$16

Caramelized Onion, Arugula, Shaved Radish,
Apple-Balsamic Vinaigrette

Soups

Please Select One for Entire Group
Minimum 10 Guests

Butternut Squash Bisque \$14

Brown Butter Pumpkin Croutons

Mulligatawny Soup \$14

Yellow Split Peas, Pickled Carrots

New England Clam Chowder \$16

Crispy Clams, Oyster Crackers

Roasted Carrot & Ginger Soup \$14

Shaved Radishes

Chicken Velouté \$15

Truffle Brioche Croutons

Soup of the Day \$15

Plated Entrées

Can Offer up to 2 Entrée Choices

Final Number for Each Entrée Due to Catering Office 5 Days in Advance of Event with Final Headcount
Minimum 10 Guests

Sea

Atlantic Salmon \$48

Golden Polenta Cake,
Leek & Savoy Cabbage Fondue, Cider Gastrique

Cast Iron Seared Monkfish \$50

Potato Gnocchi, Parisienne Squash, Spinach,
Red Pepper Broth

Baltimore Style Crab Cake \$68

Roasted Corn Succotash, Mustard Beurre Blanc,
Chive Oil

Vegetarian

Cheese Ravioli

Tarragon Porcini Sauce, Mushrooms,
Confit Tomato, Crispy Leeks

Cauliflower & Potato Curry

Peas, Coconut Jasmine Rice, Cilantro

\$39 PER PERSON

Poultry

Maple Leaf Farms Duck Breast \$48

Turnip Puree, Brussels Sprouts,
Sauteed Mushrooms, Charred Green Onions,
Madeira

Herb Marinated Breast of Chicken \$44

Corn, Potato, & Mushroom Ragout,
Ginger Chive Beurre Blanc

Land

Merlot Braised Beef Short Ribs \$55

Mashed Potatoes, Caramelized Onions, Carrots,
Peas, Au Jus

Grilled Beef Tenderloin \$57

Truffled Potato Purée, Carrot, Asparagus,
Red Wine Sauce

Coffee Crusted Lamb Loin \$51

Smoked Potato-Leek Puree, Glazed Baby Carrots,
Asparagus, Lemongrass Red Wine Sauce

Duo Options

6 oz Lobster Tail \$24

Petite Salmon \$12

Petite Crab Cake \$19

Plated Desserts

Please Select One for Entire Group
Minimum 10 Guests

Duo Sorbet

Pear & Apple Sorbet

Chocolate Pecan Tart

Caramel Sauce

Red Velvet Cake

Berries

Lemon Meringue Tart

Toasted Meringue, Berry Sauce, Mint

Pear Financier Cake

Caramel Sauce

Classic Cheesecake

Apple Compote, Graham Cracker

Mixed Seasonal Berries

Whipped Cream

Vanilla Bean Panna Cotta

Apple Cider Gelée, Ginger Snap Cookie

Honey Citrus Crème Brûlée

Vanilla Tuilles, Blackberries

Milk Chocolate Custard

Almond Streusel, Coconut



\$15 PER PERSON

Pastry Stations

Stations will be self-service unless otherwise indicated, in which case an attendant is **required** at \$200.00

Key Bridge

Assorted Mini French Pastries, Club Cookies &
Brownies
\$18 PER PERSON

Cake Pop Tower

Assorted Cake Flavors, Dipped in Dark Chocolate,
White Chocolate, & Caramel
\$20 PER PERSON

Apple Fritter Station*

Crispy Apple Fritter Bites with
Caramel Sauce Drizzle
\$22 PER PERSON

Memorial Bridge

Assorted Mini French Pastries
Club Cookies & Brownies, Seasonal Fruit Display
Coffee & Tea Service
\$24 PER PERSON

Waffle Station*

Buttermilk Sugared Waffles
Berry Compote, Vanilla Whipped Cream, Nutella,
Fresh Berries
\$25 PER PERSON

Ice Cream Sandwich Station*

Vanilla & Chocolate Ice Cream
Chocolate Chip or Gluten Free Snickerdoodle
Cookies
\$26 PER PERSON

Ice Cream Station*

Choice of (3) Total Ice Creams or Sorbets:
Ice Cream: Vanilla, Chocolate, Strawberry, Oreo
Sorbet: Mango, Raspberry, Lemon
Cones, Assorted Toppings,
Caramel Sauce, Hot Fudge
\$26 PER PERSON

Deluxe Dessert Station*

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



Beverages

Host Beverages

Priced per Person

Unlimited Soft Beverage Service

(Soft Drinks/Coffee/Mineral Water/Juices) \$16

Unlimited Host Bar

(Choice Liquor, House Wines, Soft Drinks, Mineral Water, Import & Domestic Beers)

1st Hour: Classic - \$24 / Premium - \$32

Each Additional Hour: Classic - \$12 / Premium - \$14

Unlimited Beer & Wine

(House Wines, Soft Drinks, Mineral Water, Import & Domestic Beers)

1st Hour: \$18 first hour

Each Additional Hour: \$10

A la Carte Beverages

Priced per Drink

Classic Bar

*Smirnoff Vodka, Tanqueray Gin, Bacardi White Rum,
Jack Daniels Whiskey, Jim Beam Bourbon, Espolon Tequila and Dewar's Scotch
Dolin Vermouth (Dry & Sweet) \$15*

Premium Bar

*Tito's Vodka, Hendricks Gin, Bacardi White Rum,
Makers Mark Whisky, Patron Silver and Chivas Regal Scotch
Dolin Vermouth (Dry & Sweet) \$19*

Cordial Bar

*Kahlua, Courvoisier VS, Amaretto Disarrono,
Bailey's Irish Cream, Frangelico, Grand Marnier, and B&B \$18*

Domestic Beer Selection

*Budweiser, Miller Lite, Sierra Nevada, Sam Adams Boston Lager, Dogfish Head 60 Minute IPA
Non-Alcoholic St. Pauli Girl Available Upon Request \$9*

Imported Beer Selection

Amstel Light, Heineken, Stella Artois \$12

Mineral Water

Small Bottles \$6 Large Bottles \$13

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, and Club Soda \$6

Assorted Juices

Orange, Grapefruit, Tomato, Cranberry, and Pineapple \$7

Coffee and Tea Service

*Freshly Brewed Regular and Decaffeinated Coffee; Regular,
Decaffeinated, and Herbal Teas \$6*

Wine List

Priced per Bottle

Silver Wines

\$44

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

Gold Wines

\$52

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

Platinum Wines

\$62

Champagne Brut *Charles Orban*
Sancerre *Domaine Delaporte* Loire
Arneis *Da Milano 'Langhe'* Piedmont
Chardonnay *Sylvaine & Alain Normand* Pouilly-Fuissé
Pinot Noir *Argyle Reserve* Oregon
Vacqueyras *Domaine du Terme* France
Rioja Reserva *Finca Valpeidra* Spain

Room Rentals

(All Room Rentals are per Meal Period)

First Floor Rentals

Gold Room

30 Guests Seated
40 Guests Reception Style
\$500

Powell Room

120 Guests Seated
150 Guests Reception Style
\$800

Lafayette Square Room

28 Guests Seated
\$450

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

Second Floor Rentals

Crentz Room

90 Guests Seated
120 Guests Reception Style
\$750

Warne Ballroom

150 Guests Seated
200 Guests Reception Style
\$5000

Members Dining Room

70 Guests Seated
90 Guests Reception Style
\$750

Long Gallery*

\$500

Third Floor Rentals

Board Room

18 Guests Seated
\$175

Wilson Room

10 Guests Seated
\$125

Taft Room

16 Guests Seated
\$125

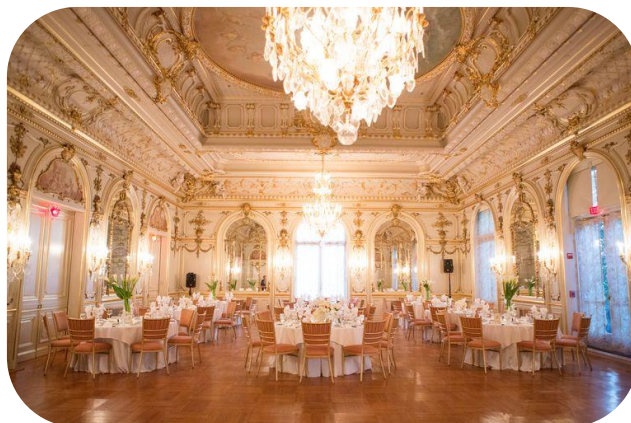
Garden Rentals

Gardens are Available for Private Events, but Are Accessible to Members

East or West Garden*

\$400

Must Book Indoor Weather Backup Plan in
Conjunction



Equipment Charges

Parking (per car)	Member Hosted	\$25
	Member	\$35
	Sponsored	
	All Day	\$40
Administrative Charge	Member Hosted	12% on F&B
	Member	22% 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		\$3025
Laptop		\$175
Zoom 'Owl'		\$125
Cordless Microphone		
	Tabletop	\$85
	Floor	\$85
Lavalier/Cheek Microphone		\$85
Liquid Crystal Projector		\$325
Viewing Screen		\$35
Laser Pointer		\$15
Amplified Lectern		\$60
Speakerphone		\$60
Remote Slide Changer		\$35
Auxiliary Cable		\$40
Display Easels		\$40
Flipchart with Markers		\$60
Digital Whiteboard		\$150
Whiteboard with Markers		\$50
Yamaha Piano		\$500
	2 nd floor Only	
Steinway Piano		\$750
	Must be approved 2 nd Floor Only	
Laser Printed Menu Cards		\$4 per
Laser Printed Place Cards		\$4 per

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.

