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 Crudité

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 Crudité

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 Crème 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Teriyaki Potsticker</td>
<td>Soy Dipping Sauce</td>
</tr>
<tr>
<td>Braised Short Rib &amp; Manchego Empanada</td>
<td>Salsa Roja</td>
</tr>
<tr>
<td>Roasted Pulled Pork Tostones</td>
<td>Pickled Red Onion Slaw, Mojo Salsa</td>
</tr>
<tr>
<td>Gorgonzola &amp; Mediterranean Fig Profiterole</td>
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<tr>
<td>Chicken Soup Dumpling</td>
<td>Sweet Chili Dipping Sauce</td>
</tr>
<tr>
<td>Fajita Style Quesadilla</td>
<td>Impossible Beef, Salsa Verde</td>
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<tr>
<td>Indian Samosa</td>
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</tr>
<tr>
<td>Eggplant Arancini</td>
<td>Tomato Compote</td>
</tr>
<tr>
<td>Cosmos Club Fried Oyster*</td>
<td>Cocktail, Tartar Sauce</td>
</tr>
<tr>
<td>Baltimore Style Crab Cake*</td>
<td>Lemon, Tartar Sauce</td>
</tr>
<tr>
<td>Maui Shrimp Spring Roll</td>
<td>Coconut Milk, Sweet Chili Dipping Sauce</td>
</tr>
<tr>
<td>Mini Chicken Pot Pie</td>
<td>Puff Pastry</td>
</tr>
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</table>

#### Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>Shrimp Cocktail*</td>
<td>Cocktail Sauce, Lemon</td>
</tr>
<tr>
<td>Crab Salad*</td>
<td>Mini Bouchée</td>
</tr>
<tr>
<td>Goat Cheese Spheres</td>
<td>Salted Candied Pecans, Apricot Chutney</td>
</tr>
<tr>
<td>Sesame Crusted Tuna Tatak*</td>
<td>Wonton Crisp, Avocado Mousse, Ponzu Sauce</td>
</tr>
<tr>
<td>Coffee Crusted Lamb Carpaccio*</td>
<td>Tomato Confit, Coffee Oil</td>
</tr>
<tr>
<td>Pickled Beet Skewer</td>
<td></td>
</tr>
<tr>
<td>Indian Samosa</td>
<td></td>
</tr>
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</table>
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, Sautéed 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 Crudité**
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

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**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

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**Soups**

*Please Select One for Entire Group*

**Minimum 10 Guests**

**Butternut Squash Bisque** $14
Brown Butter Pumpernickel 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

2121 MASSACHUSETTS AVENUE, NW | WASHINGTON, D.C. 20008 | WWW.COSMOSCLUB.ORG
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

<table>
<thead>
<tr>
<th>Key Bridge</th>
<th>Ice Cream Sandwich Station*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini French Pastries, Club Cookies &amp; Brownies</td>
<td>Vanilla &amp; Chocolate Ice Cream</td>
</tr>
<tr>
<td>$18 PER PERSON</td>
<td>Chocolate Chip or Gluten Free Snickerdoodle Cookies</td>
</tr>
<tr>
<td><strong>Cake Pop Tower</strong></td>
<td>$26 PER PERSON</td>
</tr>
<tr>
<td>Assorted Cake Flavors, Dipped in Dark Chocolate, White Chocolate, &amp; Caramel</td>
<td><strong>Ice Cream Station</strong>*</td>
</tr>
<tr>
<td>$20 PER PERSON</td>
<td>Choice of (3) Total Ice Creams or Sorbets:</td>
</tr>
<tr>
<td><strong>Apple Fritter Station</strong>*</td>
<td>Ice Cream: Vanilla, Chocolate, Strawberry, Oreo</td>
</tr>
<tr>
<td>Crispy Apple Fritter Bites with Caramel Sauce Drizzle</td>
<td>Sorbet: Mango, Raspberry, Lemon</td>
</tr>
<tr>
<td>$22 PER PERSON</td>
<td>Cones, Assorted Toppings, Caramel Sauce, Hot Fudge</td>
</tr>
<tr>
<td><strong>Memorial Bridge</strong></td>
<td>$26 PER PERSON</td>
</tr>
<tr>
<td>Assorted Mini French Pastries</td>
<td><strong>Deluxe Dessert Station</strong>*</td>
</tr>
<tr>
<td>Club Cookies &amp; Brownies, Seasonal Fruit Display</td>
<td>Choice of 3 Ice Cream or Sorbet:</td>
</tr>
<tr>
<td>Coffee &amp; Tea Service</td>
<td>Ice Cream: Vanilla, Chocolate, Strawberry, Oreo</td>
</tr>
<tr>
<td>$24 PER PERSON</td>
<td>Sorbet: Mango, Raspberry, Lemon</td>
</tr>
<tr>
<td><strong>Waffle Station</strong>*</td>
<td>Cones, Assorted Toppings, Caramel Sauce, Hot Fudge</td>
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<tr>
<td>Buttermilk Sugared Waffles</td>
<td><strong>Mini French Pastries, Chocolate Dipped Pretzels, Cupcakes, Macaroons</strong></td>
</tr>
<tr>
<td>Berry Compote, Vanilla Whipped Cream, Nutella, Fresh Berries</td>
<td>$29 PER PERSON</td>
</tr>
<tr>
<td>$25 PER PERSON</td>
<td></td>
</tr>
</tbody>
</table>
**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,  
- Maker’s Mark Whisky, Patron Silver and Chivas Regal Scotch  
- Dolin Vermouth (Dry & Sweet) $19

**Cordial Bar**
- Kahlúa, Courvoisier VS, Amaretto Disaronno,  
- 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

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Seating Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gold Room</td>
<td>30 guests</td>
<td>40 guests</td>
<td>$500</td>
</tr>
<tr>
<td>Powell Room</td>
<td>120 guests</td>
<td>150 guests</td>
<td>$800</td>
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<tr>
<td>Lafayette Square Room</td>
<td>28 guests</td>
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<td>$450</td>
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Second Floor Rentals

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Seating Style</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Crentz Room</td>
<td>90 guests</td>
<td>120 guests</td>
<td>$750</td>
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<tr>
<td>Warne Ballroom</td>
<td>150 guests</td>
<td>200 guests</td>
<td>$5000</td>
</tr>
<tr>
<td>Long Gallery*</td>
<td></td>
<td></td>
<td>$500</td>
</tr>
<tr>
<td>Members Dining Room</td>
<td>70 guests</td>
<td>90 guests</td>
<td>$750</td>
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Third Floor Rentals

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Seating Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Board Room</td>
<td>18 guests</td>
<td></td>
<td>$175</td>
</tr>
<tr>
<td>Wilson Room</td>
<td>10 guests</td>
<td></td>
<td>$125</td>
</tr>
<tr>
<td>Taft Room</td>
<td>16 guests</td>
<td></td>
<td>$125</td>
</tr>
</tbody>
</table>

Garden Rentals

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

<table>
<thead>
<tr>
<th>East or West Garden*</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$400</td>
</tr>
</tbody>
</table>

Must Book Indoor Weather Backup Plan in Conjunction
# Equipment Charges

<table>
<thead>
<tr>
<th>Parking (per car)</th>
<th>Member Hosted</th>
<th>Member</th>
<th>Sponsored</th>
<th>All Day</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$25</td>
<td>$35</td>
<td>$40</td>
<td></td>
</tr>
</tbody>
</table>

**Administrative Charge**

<table>
<thead>
<tr>
<th></th>
<th>Member Hosted</th>
<th>Member</th>
<th>Sponsored</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>12% on F&amp;B</td>
<td>22% on F&amp;B</td>
<td></td>
</tr>
</tbody>
</table>

**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

**Steinway Piano**

- 2nd floor Only

- $750

**Must be approved**

- 2nd 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 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.