COSMOS CLUB

Wedding Packages

Spring & Summer 2023
PLATINUM PACKAGE

The Cocktail Hour

**Full Premium Bar**
Guests may select their cocktail of choice from Tito's Vodka, Hendricks Gin, Bacardi White Rum, Makers Mark Whisky, 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 Two 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**
Carrot Cake, Red Velvet Cake, Chocolate Éclair, Seasonal Fruit Tarts, Macaroons, Mini French Pastries, Chocolate Truffles

**Complimentary Bridal Suite**

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

$298 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, Jack Daniels 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

$258 per person
SILVER PACKAGE

The Cocktail Hour

**Full House Bar**
Guests may select their cocktail of choice from Smirnoff Vodka, Tanqueray Gin, Bacardi White Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Espolon Tequila, Dewar’s Scotch, Silver Wines, Imported & Domestic Beers

**Four Butler Passed Hors d’oeuvres**
[click here for list]

Reception

**Prosecco Toast**

**Two Course Served Dinner**
Cosmos Club Popovers, 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**

$228 per person
HORS D’OEUVRES

HOT

Chicken Soup Dumpling
Sweet Chili Sauce

Barbecue Spice Grilled Steak Skewer
Chimichurri Sauce

Harissa Glazed Impossible Meatballs
Dill Yogurt Sauce

Vegetable Samosa
Tomato Chutney

Petite Wagyu Burger*
Caramelized Onions, Old Bay Aioli

Quinoa & Zucchini Fritter
Cilantro-Lime Cashew Cream

Roasted Red Pepper & Fresh Goat Cheese Quiche

Chicken Wellington
Mustard Sauce

Cosmos Club Fried Oyster*
Cocktail, Tartar Sauce

Baltimore Style Crab Cake*
Lemon, Tartar Sauce

Chorizo Stuffed Dates*
Wrapped in Smoked Bacon

Heirloom Tomato & Mozzarella
Flatbread
Eggplant Puree, Arugula, Fig Reduction

COLD

Shrimp Cocktail*
Cocktail Sauce, Lemon

Stuffed Peppadew Peppers
Garlic Caper Cream Cheese

Smoked Salmon Potato Pancake*
Dill Cream Cheese, Capers, Scallion

Wild Mushroom & Leek Crostini
Truffled Goat Cheese

Apricot & Bacon Jam Toast

Mini Lobster Roll*
Griddled Brioche

Compressed Watermelon
Mint, Balsamic Reduction

Oven Roasted Tomato Bruschetta
Calamata Tapenade

Smoked Salmon Rillette
Black Sesame Cone

Ahi Tuna Poke*
Wonton Crisp

Blue Cheese Mousse
Candied Walnut on Raisin Bread

Seared Angus Beef Tataki*
Ponzo, Scallions, Sesame
**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

**Tier Two**

**Authentic Sushi Station**
Bride & Groom’s selection of 3 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
Cajun Risotto: Creole Seasoned Shrimp, Andouille
Sausage, Diced Tomato, Cheddar
Roasted Root Vegetable Risotto: Sundried Tomato, Diced
Parsnips, Zucchini, Asparagus

*$200 Mandatory Attendant Fee*
STARTERS

**Dry Aged NY Strip Carpaccio**
Pickled Baby Carrots, Arugula, Ginger Infused Olive Oil, Pistachio Purée

**Chilled Crab & Avocado Salad**
Mango Carpaccio, Mango-Vanilla Aioli

**Green Gazpacho**
Lobster, Apple & Herb Salad, Wasabi Aioli

**Truffle Glazed Potato Gnocchi**
Braised Cabbage, Pea Purée

**Duck Confit**
Shiitake Mushroom Ravioli, Orange Tarragon Butter
### SOUPS

**Summer Corn Soup**
Tomatoes, Roasted Corn, Cilantro

**Tomato Gazpacho**
Chive Oil

**Potato Leek**
Chives

**Roasted Tomato Bisque**
Herbed Crouton

**Carrot & Ginger Soup**
Pickled Radish

**Soup of the Day**

### SALADS

**Arugula & Shaved Fennel Salad**
Compressed Watermelon, Pickled Radish, Feta, Sunflower Seeds, White Balsamic Vinaigrette

**Baby Greens Salad**
Toasted Pecans, Roasted Beets, Goat Cheese, Dried Cherry Dressing

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

**Baby Spinach Salad**
Honeycrisp Apple, Blue Cheese, Toasted Walnuts, Pickled Red Onion, Honey Orange Dressing

**Cosmos Garden Salad**
Baby Greens, Cucumber, Tomato, Radish, Carrots, Multigrain Crisp, Champagne Vinaigrette

**Summer Tomato Salad**
Mozzarella, Radish, Arugula, Pesto Dressing
ENTREES

Poultry

Crispy Chicken Duo
Crispy Chicken Thigh, Herb Crusted Breast, Quinoa Pilaf, Cippolini Onion Jus

Duck Breast
Spinach Gnocchi, Dried Cherries, Wilted Kale, Mushroom-Madeira Sauce

Pan Seared Chicken Breast
Mushroom & Asparagus Risotto, Roasted Fennel, Red Wine Jus

Vegetarian

Quinoa Stuffed Avocado
Black Bean Puree, Cilantro Crema, Toasted Walnuts, Baby Greens, Cilantro-Lime Vinaigrette

Mushroom Risotto Cake
Parmesan, Glazed Spring Vegetables, Vegetarian Bordelaise

Vegan Mushroom Ravioli
Wilted Spinach, Blistered Tomatoes, Roasted Shallots, Basil Oil

Land

Braised Beef Short Rib
Chevre Polenta, Glazed Turnips & Carrots, Rosemary Jus, Parsley Gremolata

Coriander Crusted Lamb Loin
Golden Beet Purée, Fennel-Orange Salad, Lemongrass-Lamb Jus

Seared Filet Mignon
Oven Roasted Roma Tomato, Garlic Broccolini, Whipped Yukon Gold Potatoes, Red Wine Sauce

Surf & Turf Duo
Grilled Beef Tenderloin or Lamb Loin Baltimore Style Crab Cake or Salmon ($22 additional charge)

Sea

Roasted Salmon
Smoked Tomato & Goat Cheese Polenta, Asparagus, Lemon-Chive Beurre Blanc

Sautéed Rockfish
Corn, Tomato, & Artichoke Ragout, Red Pepper Coulis

Seared Halibut
Parsnip-Pea Purée, Broccolini, Blood Orange Gastrique

Baltimore Style Crab Cake
Ratatouille, Haricots Verts

Vegan Mushroom Ravioli
Wilted Spinach, Blistered Tomatoes, Roasted Shallots, Basil Oil
LATE NIGHT SNACKS
$28 PP

Warm Bombolini Station
Bombolinis Filled to Order
Chocolate or Vanilla
Caramel Sauce, Hot Fudge, Powdered Sugar, Oreo, 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: Vanilla, Chocolate, Peppermint, Blueberry Crisp, Strawberry
Sorbet: Lemon, Raspberry, Blackberry, Mango
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)
Cocktails

Spiked Pineapple Party Punch
Pineapple Juice, White Rum, Prosecco,
Frozen Pineapple Sherbet

Mint Julep*
Kentucky Bourbon, Simple Syrup, Mint

Dark & Stormy
Goslings Dark Rum, Ginger Beer, Lime

Moscow Mule*
Vodka, Ginger Beer, Fresh Lime Juice

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

New Old Fashioned
Kentucky Bourbon, Bitters, Orange Peel

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 or Atlas Brew Works
*Seasonal Selection Available in Cans

*(Glassware/Mug Rental $150 per 50)
PLATINUM

Champagne Brut
Charles Orban
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

Rioja Reserva
Finca Valpiedra
Spain

GOLD

Cremant
Simmonet-Febvre
Burgundy (FR)

Pinot Grigio
Italo Cescon
Veneto (IT)

Chardonnay
Routestock
California

Sauvignon Blanc
Spy Valley
Marlborough (NZ)

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

Cabernet Sauvignon
Atom
California

Chianti
Coltibuono ‘Cetamura’
Tuscany

Malbec
Las Perdices
Argentina
BEVERAGE SERVICE UPGRADES

Premium Bar
Tito’s Vodka, Hendricks Gin, Bacardi White Rum,
Makers Mark Whisky, Patron Silver Tequila,
Chivas Regal Scotch,
Imported & Domestic Beers
Upgrade from Gold $12 pp; Silver $20 pp

Club Bar
Guests may select their cocktail of choice from
Smirnoff Vodka, Tanqueray Gin, Bacardi White Rum,
Jack Daniels Whiskey, Jim Beam Bourbon, Espolon
Tequila, Dewar’s Scotch, Gold Wines, Imported &
Domestic Beers

Additional Bar Hours
Silver Bar - $12 per person
Club Bar - $16 per person
Premium Bar - $20 per person

Additional Bar Staff
Bar Open Throughout Event
$250 Bartender

Butler Passed Wines
Sparkling Water, Red & White Wines on Guest Arrival
$70 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
$225 per 50 guests
click here for suggestions

Wine Package Upgrade
Silver to Gold Wine Package - $14 per person
Silver to Platinum Wine Package - $16 per person
Gold to Platinum Wine Package - $18 per person
# DINING UPGRADES

## Getting Ready

**Bridal Suite Tea**
- Assortment of Tea Sandwiches, Cookies, Fresh Strawberries with Homemade Whipped Cream, Selection of Hot Teas (based on 5 guests) - $175
- Add Prosecco $38 per bottle

**Groomsmen Gathering**
- Beef Sliders & Mini Turkey Club Sandwiches, French Fries
- Ketchup, Mustard, Mayonnaise
- Dogfish 60 minute IPA
- Rental of Billiards Room Included (based on 5 guests) - $325

## Reception

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

**Starters**
- Upgraded from Silver & Gold Packages
  - First Course - $8pp
- Added to Silver & Gold Packages - $20pp

**Intermezzo**
- Added to Silver & Gold Packages - $8pp
- Choice of Champagne or Lemon

**Chocolate Truffles**
- Upgraded from Silver Pastries - $6pp
THE PERFECT ENDING

Sparkler Exit
$175 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 $185
<table>
<thead>
<tr>
<th>Room</th>
<th>Rate</th>
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<tbody>
<tr>
<td>Warne Ballroom</td>
<td>$5,000</td>
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<tr>
<td>Members Dining Room</td>
<td>$750</td>
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<tr>
<td>Crentz Room</td>
<td>$750</td>
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<tr>
<td>Long Gallery</td>
<td>$500</td>
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<tr>
<td>East Garden</td>
<td>$450</td>
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EQUIPMENT CHARGES

Votive Candles $2 per
Floating Candles $3.50 per
55” LCD TV with DVD $325
Cordless Microphone $85
Cordless Lavalier Microphone $85
Crystal Projector $325
Viewing Screen $35
Upright Piano $400
Yamaha Piano $500
Printed Menu Cards $4 per
Printed Place Cards with CC Logo $4 per
Overtime Charge $55 per hour per staff member
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 11:00pm, 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 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 team 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,

[Images of Julia Rush and Rebecca Hollomon]

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