



# 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 Crudit 

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 Crudit 

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 Cr me 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**

*Caramelized Onion*

### **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  
**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** *Aviary* 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

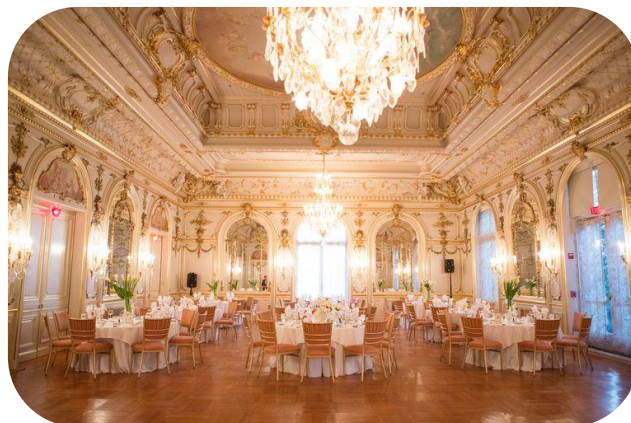
## Garden Rentals

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 <sup>nd</sup> floor Only	
Steinway Piano		\$750
	2 <sup>nd</sup> Floor Only	
<i>Must be approved</i>		
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](mailto: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.*

