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.
**Breakfast**

Prices are per Person
Minimum 10 Guests

**Classic Continental**
Orange & Cranberry Juice
Fruit Danish, Mini Muffins, Mini Croissants, & Bagels
*European Butter, Earth & Eats Preserves, Cream Cheese*
House-Made Granola & Yogurt Parfaits
Seasonal Fresh Fruit & Berries
Freshly Brewed Regular and Decaffeinated Coffee & Herbal Tea

$36 BUFFET
$32 PLATED

**NOLA Breakfast**
Orange & Cranberry Juice
Caramel Glazed Monkey Bread
Scrambled Farm Eggs with Chives
*Choice of one of the following:*
  *Overnight Blueberry Oats, Yogurt, Chia Seeds*
  *Greek Yogurt with Assorted Berries*
  *Mixed Seasonal Fruit Salad*
Cinnamon Brioche French Toast
*Banana Compote*
Crispy Tater Tots
*Chipotle Aioli*
Zucchini Bread & Coffee Cake
Assorted Bagels
*Chive & Plain Cream Cheese*
Freshly Brewed Regular and Decaffeinated Coffee & Herbal Teas

$51 BUFFET
$46 PLATED

**Cosmos Club Breakfast**
Orange & Cranberry Juice
Choice of Egg:
  *Scrambled Farm Eggs with Chives*
  *Spinach & Swiss Quiche*
  *Spinach Florentine Benedict - Lemon Hollandaise $2pp*
Choice of Potato:
  *Crispy Tater Tots*
  *Chipotle Aioli*
Country Style Breakfast Potatoes
*Caramelized Onions*
Choice of Protein:
  *Apple Wood Smoked Bacon*
  *Chicken Apple Sausage*
  *Beyond Meat Brat Sausage*
Fruit Danish, Mini Muffin, Mini Croissant & Bagels
*European Butter, Earth & Eats Preserves, Cream Cheese*
Freshly Brewed Regular and Decaffeinated Coffee & Herbal Teas

$43 BUFFET
$37 PLATED
The Bruncher
Prices are per Person - Minimum 10 Guests

Orange & Cranberry Juice

Chef Attended Omelets*
Ham, Bacon, Peppers, Onion, Tomato,
Cheddar Cheese, Mushrooms

Chef Attended Belgian Waffle*
Fresh Berries, Whipped Cream, Warm Maple Syrup

Choice of one of the following:
Apple Wood Smoked Bacon, Chicken Apple Sausage, Beyond Meat Brat Sausage

Herb Roasted Chicken
Butternut Squash Wedges, Apple-Cider Balsamic

Autumn Arugula Salad
Arugula, Red Wine Poached Pears, Spiced Pecans, Sherry Vinaigrette

Scrambled Farm Eggs with Chives

Country Style Breakfast Potatoes
Caramelized Onions

Local Greens Salad
Crumbled Goat Cheese, Pomegranate Seeds, Roasted Squash,
Pomegranate-Ginger Vinaigrette

Smoked Atlantic Salmon
Whipped Dill Cream Cheese, Pickled Red Onions, Capers

Fruit Danish, Mini Muffin, Mini Croissant, & Bagels
European Butter, Earth & Eats Preserves, Cream Cheese

Freshly Brewed Regular and Decaffeinated Coffee & Herbal Teas

$68 PER PERSON
*$200 Attendant Fee per Station

Bottomless Beverages
Priced per Person for 2 Hours

Mimosa $18       Bellini $18
Sparkling with Orange Juice  Sparkling with Peach Purée

Bloody Mary $20
Smirnoff Vodka, Bloody Mary Mix, Garnished with Lemon & Lime

Deluxe Bloody Mary Bar $25
Olives, Celery, Old Bay, Hot Sauces, Lemon, Lime, Banana Peppers, Steak Sauce, Horseradish
Breakfast & Break Enhancements

Prices are per Person Unless Otherwise Indicated

Roasted Tomato & Spinach Tart $6
Apple Wood Smoked Bacon, Chicken Apple Sausage, or Beyond Meat Brat Sausage $6

Assorted Bagels with Cream Cheese $8
  Plain and Chive Cream Cheese

Country Style Breakfast Potatoes $5
  Caramelized Onions

Apple-Cinnamon Oatmeal $5
  Oat Milk

Cheddar Cheese Grits $5

Cinnamon Raisin Bread $5

Cinnamon Brioche French Toast $8
  Banana Compote

Belgian Waffles $8
  Whipped Cream, Warm Maple Syrup

Seasonal Fresh Fruit Medley $11

Honey Yogurt Berry Compote $7 each
  House Made Granola

Assorted Whole Fruit $4

Mini Croissants $9

Zucchini Bread & Coffee Cake $11

Assorted Danishes & Muffins $12
Breaks
Priced per Person Unless Otherwise Noted

**Beverages**
Unlimited Soft Beverages, Coffee, Tea, Juice, Cosmos Club Bottled Water $16
Freshly Brewed Regular and Decaffeinated Coffee, & Herbal Tea $6
Assorted Juices $7 each
Orange, Grapefruit, Tomato, Cranberry, Pineapple
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea & Assorted Juices $10
Unsweetened Iced Tea $6
Cosmos Club Bottled Water, Each $5
Flavored Sparkling Soda $7
Assorted Options Based on Availability

**A la Carte Snacks**
Sea Salted Grilled Pita $10
Sun Dried Tomato Dip, Roasted Garlic Hummus, Tzatziki Sauce
Assortment of Mini Pastries $12
Assorted Cookies & Brownies $10
Cosmos Club Trail Mix $15
Almonds, M&M’s, Dried Fruits, Walnuts
Assorted Bags of Gourmet Potato Chips $5
Mixed Nuts $7
Fresh Seasonal Fruit Cups $7
Assorted Whole Fruit $4

**Light & Fresh**
Flavored Sparkling Soda
Whole Fresh Fruit
Assorted Granola Bars
Cosmos Club Trail Mix
Almonds, M&M’s, Dried Fruits, Walnuts

$22 PER PERSON

**Balanced Break**
Artisanal Cheese Display
Blueberry Banana Smoothie
Almond Butter
Assortment of Mini French Pastries
Coffee & Tea Service

$26 PER PERSON

**Take Me Out to The Ballgame**
Warm Salted Pretzels
Whole Grain Mustard
Assorted Candy & Granola Bars
House Made Potato Chips
Sea Salt or BBQ
Unsweetened Iced Tea

$21 PER PERSON

**Sweet & Salty**
Assorted Cookies & Brownies
Cosmos Club Trail Mix
Almonds, M&M’s, Dried Fruits, Walnuts
House Made Potato Chips
Sea Salt or BBQ
Assorted Soft Drinks

$23 PER PERSON
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

**Cold**

Shrimp Cocktail*
   Cocktail Sauce, Lemon

Baltimore Style Crab Cake*
   Lemon, Tartar Sauce

Smoked Salmon Spring Roll
   Coconut Milk, Sweet Chili Dipping Sauce

Mini Chicken Pot Pie
   Puff Pastry

**Hot**

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
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**Cold**

Shrimp Cocktail*
   Cocktail Sauce, Lemon

Baltimore Style Crab Cake*
   Lemon, Tartar Sauce

Smoked Salmon Spring Roll
   Coconut Milk, Sweet Chili Dipping Sauce

Mini Chicken Pot Pie
   Puff Pastry
**Starters**

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 $14**

**Soups**

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
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 Croutons, Tarragon Sherry Vinaigrette

Beetroot Salad
Roasted Beets, Citrus Goat Cheese, Toasted Hazelnuts, Pickled Beets, Citrus Vinaigrette

Cosmos Club
Green Olives, Parmesan, Carrots, Gruyère, Tomatoes, Cucumber, Broccoli, Balsamic Dressing

Tuscan Caesar
Crisp Romaine & Tuscan Kale, Shaved Parmesan, Toasted Garlic Ciabatta Croutons, Classic Caesar Dressing

$18 PER PERSON

Entrée Salads

Caesar
Ciabatta Croutons, White Anchovy, Parmesan, Caesar Dressing $22
Pesto Grilled Chicken Breast $30
Roasted Atlantic Salmon $32
Balsamic Grilled Flank Steak with Roasted Tomato Chimichurri $34

Ahi Tuna Niçoise
Baby Potatoes, Haricot Verts, Cherry Tomatoes, Boiled Eggs, Kalamata Olives, Caper Lemon Vinaigrette $34

Classic Cobb
Assorted Baby Greens, Chicken Breast, Smoked Bacon, Avocado, Blue Cheese, Egg, Tomato, Red Onion, Balsamic Vinaigrette $29
Sub Lobster $40

BBQ Chicken
Baby Spinach, Romaine, Sweet Corn, Roasted Red Peppers, Pumpkin Seeds, Crumbled Blue Cheese, Citrus Dressing $29

Grilled Atlantic Salmon
Roasted Beets, Pomegranate, Local Greens, White Balsamic Vinaigrette $32

Farro Grain Salad
Winter Vegetables, Mushrooms, Preserved Lemon Vinaigrette $27
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

Herb Marinated Breast of Chicken $44

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
Powell Buffet

Fall Greens Salad
Roasted Beets, Toasted Pecans, Dried Cranberries, Carrots, Radishes, Cider Dressing

Apple Salad
Baby Kale, Shaved Fennel, Manchego, Apple Cider Vinaigrette

Three Bean Salad
Green Beans, Charred Red Bell Pepper, Roasted Corn, White Balsamic Vinaigrette

Entrees:
Balsamic Grilled Flank Steak, Tomato Relish, Glazed Baby Carrots
Seared Atlantic Salmon, Butternut Squash Puree, Wilted Kale, Pomegranate Seeds
Rockfish, Caramelized Fennel, Pickled Red Onion, Arugula
Roasted Chicken Breast Marsala, Wild Mushrooms, Rosemary Fingerling Potatoes
Six-Cheese Ravioli, Tarragon Porcini Sauce, Mushrooms, Confit, Cherry Tomatoes, Sauteed
Basket of Whole Wheat Rolls on Buffet
Seasonal Sliced Fruit Display
Choice of Mini Desserts (2):
Mini Chocolate Cupcake, Mini Vanilla Crème Brûlée, Apple Cheesecake Bites

$65 PER PERSON (2 entrees)
$72 PER PERSON (3 entrees)

Cosmos Club

Soup of the Day

Beetroot Salad
Roasted Beets, Citrus Goat Cheese, Toasted Hazelnuts, Pickled Beets, Citrus Vinaigrette

Roasted Mushroom Salad
Local Winter Greens, Brioche Croutons, Tarragon Sherry Vinaigrette

Cole Slaw
Marinated Mozzarella & Tomato Salad
Fig Reduction

Please Select Two Proteins:
Honey Roasted Turkey Breast
Seared Atlantic Salmon
Apple Marinated Roasted Pork Loin
Grilled Chimichurri Skirt Steak

Basket of Mini Wheat Rolls
Honey Yogurt Berry Compote
House Made Granola

Assorted Cookies & Seasonal Fresh Fruit

$52 PER PERSON
Buffet Luncheons
Please Select One for Entire Group
Minimum 10 Guests

**Capitol Hill**
Tomato Bisque
San Marzano Tomato, Extra Virgin Olive Oil, White Wine
Cape Salad
Cranberries, Toasted Walnuts, Blue Cheese, Cranberry Dressing
Apple Salad
Baby Kale, Shaved Fennel, Manchego, Apple Cider Vinaigrette
Roasted Chicken Breast Marsala
Wild Mushrooms, Rosemary Fingerling Potatoes
Seared Atlantic Salmon
Butternut Squash Puree, Wilted Kale, Pomegranate Seeds
Roasted Beets, Cauliflower, & Brussels Sprouts
  Vegan Cashew Crema, Lentil Pico de Gallo
  Mini Vanilla Crème Brûlée, Tiramisu
  Assorted Cookies, Brownies,
  Seasonal Fresh Fruit

$58 PER PERSON

**Franklin**
Soup of the Day
Greek Salad
  Assorted Olives, Feta, Tomatoes, Red Onion, White Balsamic Vinaigrette
  Platter of (3) Assorted Sandwiches to Include:
  Herb Roasted Turkey, Havarti, Micro Greens, Heirloom Tomatoes, Lemon Aioli, Multigrain Roll
  Poached Salmon Salad, Fine Herbs, Shaved Fennel, Garlic Aioli, Mini Brioche Bun
  Italian Hoagie, Assorted Cured Meats, Provolone, Pesto Spread, Semolina Baguette
  Warm Chicken Sandwich, Fontina, Sun Dried Tomato Aioli, Focaccia
  Roasted Vegetables, Arugula, Garlic Aioli, Tomato Wrap
  Dill Pickle Spears
  Cole Slaw, House-Made Potato Chips, Condiments
  Assorted Cookies, Brownies, Seasonal Fresh Fruit

$54 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 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
Chianti Coltibuno ‘Catamur’ 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 Valpiedra Spain
### Room Rentals

*(All Room Rentals are per Meal Period)*

#### First Floor Rentals

<table>
<thead>
<tr>
<th>Room</th>
<th>Guests Seated</th>
<th>Reception Style</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gold Room</strong></td>
<td>30</td>
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<td>$500</td>
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<td></td>
<td>40</td>
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<tr>
<td><strong>Powell Room</strong></td>
<td>120</td>
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<td>$500</td>
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<tr>
<td></td>
<td>150</td>
<td></td>
<td>$800</td>
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<td></td>
<td></td>
<td>All Day Meeting (Monday-Thursday), Friday, or Saturday $1500 per Meal Period</td>
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<tr>
<td><strong>Lafayette Square Room</strong></td>
<td>28</td>
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<td>$450</td>
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#### Second Floor Rentals

<table>
<thead>
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<th>Room</th>
<th>Guests Seated</th>
<th>Reception Style</th>
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<tr>
<td><strong>Creutz Room</strong></td>
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<td>$750</td>
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<tr>
<td><strong>Warne Ballroom</strong></td>
<td>150</td>
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<td>$5000</td>
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<td></td>
<td>200</td>
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<tr>
<td><strong>Members Dining Room</strong></td>
<td>70</td>
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<td>$750</td>
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<td></td>
<td>90</td>
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<tr>
<td><strong>Long Gallery</strong></td>
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<td>$500</td>
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#### Third Floor Rentals

<table>
<thead>
<tr>
<th>Room</th>
<th>Guests Seated</th>
<th>Cost</th>
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<tbody>
<tr>
<td><strong>Board Room</strong></td>
<td>18</td>
<td>$175</td>
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<tr>
<td><strong>Wilson Room</strong></td>
<td>10</td>
<td>$125</td>
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<tr>
<td><strong>Taft Room</strong></td>
<td>16</td>
<td>$125</td>
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#### 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

<table>
<thead>
<tr>
<th>Parking (per car)</th>
<th>Member Hosted</th>
<th>$25</th>
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<tbody>
<tr>
<td></td>
<td>Member</td>
<td>$35</td>
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<tr>
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<td>Sponsored</td>
<td>$40</td>
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<tr>
<td><strong>Administrative Charge</strong></td>
<td><strong>Member Hosted</strong></td>
<td><strong>12% on F&amp;B</strong></td>
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<tr>
<td></td>
<td><strong>Member</strong></td>
<td><strong>22% on F&amp;B</strong></td>
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<tr>
<td></td>
<td><strong>Sponsored</strong></td>
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<tr>
<td><strong>Washington, D.C. Tax</strong></td>
<td><strong>F&amp;B</strong></td>
<td><strong>10%</strong></td>
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<tr>
<td></td>
<td><strong>Parking</strong></td>
<td><strong>18%</strong></td>
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<tr>
<td></td>
<td><strong>Miscellaneous</strong></td>
<td><strong>6%</strong></td>
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| 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 | 2<sup>nd</sup> floor Only $750 |
| Must be approved | 2<sup>nd</sup> 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.