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

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
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 Lardon, 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

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 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
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>
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</thead>
<tbody>
<tr>
<td>Assorted Mini French Pastries, Club Cookies &amp; Brownies</td>
<td>Vanilla &amp; Chocolate Ice Cream, Chocolate Chip or Gluten Free Snickerdoodle Cookies</td>
</tr>
<tr>
<td>$18 PER PERSON</td>
<td>$26 PER PERSON</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Cake Pop Tower</th>
<th>Ice Cream Station*</th>
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</thead>
<tbody>
<tr>
<td>Assorted Cake Flavors, Dipped in Dark Chocolate, White Chocolate, &amp; Caramel</td>
<td>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</td>
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<tr>
<td>$20 PER PERSON</td>
<td>$26 PER PERSON</td>
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<table>
<thead>
<tr>
<th>Apple Fritter Station*</th>
<th>Deluxe Dessert Station*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Apple Fritter Bites with Caramel Sauce Drizzle</td>
<td>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</td>
</tr>
<tr>
<td>$22 PER PERSON</td>
<td>$29 PER PERSON</td>
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<table>
<thead>
<tr>
<th>Memorial Bridge</th>
<th>Waffle Station*</th>
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<tbody>
<tr>
<td>Assorted Mini French Pastries Club Cookies &amp; Brownies, Seasonal Fruit Display Coffee &amp; Tea Service</td>
<td>Buttermilk Sugared Waffles Berry Compote, Vanilla Whipped Cream, Nutella, Fresh Berries</td>
</tr>
<tr>
<td>$24 PER PERSON</td>
<td>$25 PER PERSON</td>
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*Pastry Stations*

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

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

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<thead>
<tr>
<th>Location</th>
<th>Capacity</th>
<th>Seating</th>
<th>Rate</th>
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<tbody>
<tr>
<td><strong>Crentz Room</strong></td>
<td>90</td>
<td>120</td>
<td>$750</td>
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<tr>
<td><strong>Warne Ballroom</strong></td>
<td>150</td>
<td>200</td>
<td>$5000</td>
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<tr>
<td><strong>Members Dining Room</strong></td>
<td>70</td>
<td>90</td>
<td>$750</td>
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### Third Floor Rentals

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<thead>
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<th>Location</th>
<th>Capacity</th>
<th>Seating</th>
<th>Rate</th>
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<tbody>
<tr>
<td><strong>Board Room</strong></td>
<td>18</td>
<td>120</td>
<td>$175</td>
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<tr>
<td><strong>Wilson Room</strong></td>
<td>10</td>
<td>150</td>
<td>$125</td>
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<tr>
<td><strong>Taft Room</strong></td>
<td>16</td>
<td>200</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

Parking (per car)

<table>
<thead>
<tr>
<th></th>
<th>Member Hosted</th>
<th>Member</th>
<th>Sponsored</th>
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<tbody>
<tr>
<td>Member Sponsored</td>
<td>$25</td>
<td>$35</td>
<td>$40</td>
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Administrative Charge

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<tr>
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<th>Member Hosted</th>
<th>Member</th>
<th>Sponsored</th>
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<tbody>
<tr>
<td></td>
<td>12% on F&amp;B</td>
<td>22% on F&amp;B</td>
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Washington, D.C. Tax

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<tr>
<th></th>
<th>F&amp;B</th>
<th>Parking</th>
<th>Miscellaneous</th>
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<tbody>
<tr>
<td></td>
<td>10%</td>
<td>18%</td>
<td>6%</td>
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</table>

Votive Candles
Floating Candles
55” LCD Television
Laptop
Zoom ‘Owl’
Cordless Microphone

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<tr>
<th></th>
<th>Tabletop</th>
<th>Floor</th>
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<tbody>
<tr>
<td></td>
<td>$85</td>
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Lavalier/Cheek Microphone
Liquid Crystal Projector
Viewing Screen
Laser Pointer
Amplified Lectern
Speakerphone
Remote Slide Changer
Auxiliary Cable
Display Easels
Flipchart with Markers
Digital Whiteboard
Whiteboard with Markers

<table>
<thead>
<tr>
<th></th>
<th>Yamaha Piano</th>
<th>Steinway Piano</th>
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<tbody>
<tr>
<td></td>
<td>$500</td>
<td>$750</td>
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Yamaha Piano
Steinway Piano
Must be approved
Laser Printed Menu Cards
Laser Printed Place Cards

<table>
<thead>
<tr>
<th></th>
<th>2nd floor Only</th>
<th>2nd Floor Only</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$4</td>
<td>$4</td>
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Laser Printed Menu Cards
Laser Printed Place Cards
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.