The Cosmos Club

WEDDING PACKAGES

- FALL & WINTER 2023 -
On behalf of the Cosmos Club, 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.

Whether you are planning a small, intimate reception or a large dinner dance, we believe that you will find our Club to be the perfect backdrop for your special day. 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, ensuring an event that reflects your personal style and taste. Wedding packages can be selected from within this catering menu, or we can create 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,

Julia Rush
Director of Catering
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Rebecca Hollomon
Catering Coordinator
p. 202-797-6453
rebecca@cosmosclub.org
PLATINUM PACKAGE
$298 PER PERSON

COCKTAILS
- Four Hours of Premium Bar
  See Page 12 for Details
- Bride and Groom Specialty Cocktail
- Taittinger Champagne Toast
- Table Side Wine Service with Dinner
- Coffee and Hot Tea Station

CUISINE
- Six Butler Passed Hors d’Oeuvres
  - Tier Two Reception Station
    See Page 6 For Details
- Three-Course Served Dinner
  Cosmos Club Popovers, Starter, Soup or Salad, Sorbet Intermezzo, and Entrée
- Chef’s Selection of Mini Deserts
  Assorted Mini Cupcakes, Chocolate Dipped Pretzels, Seasonal Fruit Cups, Macaroons, Mini French Pastries, Chocolate Truffles

FINISHING TOUCHES
Specialty Dinner Table Linens, Napkins, & Charger Plates
GOLD PACKAGE
$258 PER PERSON

- Four Hours of Classic Bar
- Sparkling French Wine Toast
- Table Side Wine Service with Dinner
- Coffee and Hot Tea Station

FINISHING TOUCHES
Cosmos Club White Linens and Napkins

COCKTAILS

CUISINE
- Four Butler Passed Hors d'Oeuvres
- Tier One Reception Station
- Two-Course Served Dinner
  - Cosmos Club Popovers,
  - Soup or Salad, and Entrée
- Mini French Pastries & Chocolate Truffles

See Page 12 For Details
See Page 6 For Details
SILVER PACKAGE
$228 PER PERSON

COCKTAILS
-Three Hours of Classic Bar
-Prosecco Toast
-Table Side Wine Service with Dinner
-Coffee and Hot Tea Station

CUISINE
-Four Butler Passed Hors d'Oeuvres
-Two Course Served Dinner
-Cosmos Club Popovers,
-Soup or Salad, and Entrée
-Mini French Pastries

FINISHING TOUCHES
Cosmos Club White Linens
and Napkins
HORS D'OEUVRES

PLEASE SELECT SIX OPTIONS FOR PLATINUM OR FOUR OPTIONS FOR GOLD & SILVER

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
Coffee Crusted Lamb Carpaccio, Tomato Confit, Coffee Oil
Pickled Beet Skewer, Balsamic Glaze, Caramelized Citrus Goat Cheese
Slow Roasted Pork Belly Mini Bun, Pickled Daikon & Carrot, Toasted Hazelnut, Soy Glaze
West Coast Oyster Vichyssoise, Mint, Balsamic Reduction
Smoked Salmon Rillettes Tartlet, Chive, Salmon Roe
Liver Pâté Mousse, Balsamic Onion Jam, Pickled Mustard Seeds, Marble Rye Crisp
Smoked Salmon, Dill Crème Fraiche, Compressed Cucumber, Crispy Caper, Blini
Savory Beet Marshmallow, Raw Honey

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 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
RECEPTION STATIONS

**TIER ONE**
AVAILABLE TO GOLD OR SILVER PACKAGES

**Artisanal Cheese Display**
American and Imported Cheeses including: Blue Semi Soft, Goat, Cow, and Sheep’s Milk, Dried Fruits, Jams, Sliced French Breads and 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, Pâté, Brie, Goat Cheese, Marinated Vegetables, Mixed Nuts, Sliced Breads, Crackers, Whole Grain Mustard

**TIER TWO**
AVAILABLE TO PLATINUM PACKAGE

**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

**Roasted Beef Tenderloin**
Horseradish Cream, Flavored Mustards, Mini Brioche Buns

**Eastern Shore Crab Cake**
Sautéed Crab Cakes, Tartar & Cocktail Sauce, Garlic Anchovy Aioli, Mini Rolls

**Risotto Station**
- Butternut Squash Risotto, Crispy Sage
- Gulf Shrimp Risotto, Shellfish Jus, Olives, Roasted Tomatoes, Savory Herbs

*$200 Mandatory Attendant Fee
**$250 Mandatory Attendant Fee
STARTERS

AVAILABLE FOR PLATINUM PACKAGE
OR WITH AN UPGRADE OF GOLD OR SILVER PACKAGES

- **Crispy Garlic Sausage**
  Braised Endive, Gruyère, Pears,
  Mushroom Sauce

- **Maryland Style Crab Cake**
  Corn Chow-Chow, Pickled Peppers

- **Roasted Curry-Scented Cauliflower**
  Raisins, Assorted Cauliflower Textures,
  Almonds

- **Scallop Ceviche**
  Persimmon, Assorted Radishes

- **Mushroom Truffle Tart**
  Caramelized Onion, Arugula,
  Shaved Radish,
  Apple-Balsamic Vinaigrette
SOUPS AND SALADS

**SALADS**

**Roasted Squash Salad**
Kale, Shaved Manchego, Pomegranate Seeds, Pine Nuts, Maple Balsamic Vinaigrette

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

**Roasted Mushroom Salad**
Local Winter Greens, Brioche Crouton, Tarragon Sherry Vinaigrette

**Smoked Feta Salad**
Escarole Lettuce, Shaved Radish, Crunchy Quinoa, Preserved Lemon Vinaigrette

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

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

**SOUPS**

**Butternut Squash Bisque**
Brown Butter, Pumpernickel Croutons

**Mulligatawny Soup**
Yellow Split Peas, Pickled Carrots

**New England Clam Chowder**
Crispy Clams, Oyster Crackers

**Roasted Carrot & Ginger Soup**
Shaved Radishes

**Chicken Velouté**
Truffle Brioche Croutons

**Soup of the Day**
ENTREES

THREE ENTREE OPTIONS.
FINAL NUMBER FOR EACH ENTREE DUE TO CATERING OFFICE FIVE DAYS IN ADVANCE OF EVENT WITH FINAL COUNT.

LAND

Merlot Braised Beef Short Ribs,
Mashed Potatoes, Caramelized Onions, Carrots, Peas, Au Jus

Coriander Crusted Lamb Loin,
Smoked Potato-Leek Purée, Glazed Baby Carrots, Asparagus, Lemongrass Red Wine Sauce

Grilled Beef Tenderloin,
Truffled Potato Purée, Broccolini, Red Wine Sauce

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

SEA

Atlantic Salmon, Golden Polenta Cake, Leek & Savoy Cabbage Fondue, Cider Gastrique

Seared Halibut, Yukon Potatoes, Kalamata Olives, Fennel & Capers, Saffron Broth

Cast Iron Seared Monkfish, Potato Gnocchi, Parisienne Squash, Spinach, Red Pepper Broth

Baltimore Style Crab Cake, Roasted Corn Succotash, Mustard Beurre Blanc, Chive Oil

POULTRY

Rosemary Roasted Chicken Breast,
Duo Potato Pave, Swiss Chard, Green Peppercorn Sauce

Maple Leaf Farms Duck Breast,
Turnip Puree, Brussels Sprouts, Sautéed Mushrooms, Charred Green Onions, Madeira Sauce

Herb Marinated Breast of Chicken, Corn, Potato, & Mushroom Ragout, Ginger Chive Beurre Blanc

VEGETARIAN

Cheese Ravioli, Tarragon Porcini Sauce, Mushrooms, Confit Tomato, Crispy Leeks

Cauliflower and Potato Curry, Peas, Coconut Jasmine Rice, Cilantro

Grilled Butternut Squash Steak, Herbed Spaetzle, Roasted Turnip, Wilted Spinach, Vegan Bordelaise
LATE NIGHT SNACKS
$32 PER PERSON

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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

APPLE FRITTER STATION*
Crispy Apple Fritter Bites with Caramel Sauce Drizzle

ICE CREAM STATION*
Choice of 3 Total Ice Creams or Sorbets:
Ice Cream: Vanilla, Chocolate, Strawberry, Oreo
Sorbet: Mango, Raspberry, Lemon
Sugar Cones, Assorted Toppings,
Caramel Sauce, Hot Fudge

WAFFLE STATION
*Optional Chef Attendant*
Buttermilk Sugared Waffles, Berry Compote, Vanilla Whipped Cream,
Nutella, Fresh Berries

*$200 Mandatory Attendant Fee
SPECIALTY COCKTAILS

Bar Display of His and Hers Cocktails
$225 per 50 guests

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

Moscow Mule*
Vodka, Ginger Beer, Fresh Lime Juice

New Old Fashioned
Kentucky Bourbon, Bitters, Orange Peel

Blood Orange Sangria
Blood Orange, Pinot Grigio, Brandy, Apple, Raspberries, Strawberries finished with Club Soda

Peachy Keen
Rosemary Simple Syrup, Muddled Peach, Lemon Juice, Vodka, finished with Club Soda, Rosemary Garnish

The Blushing Bride
Champagne, St. Germain, Lemon Twist

Craft Beer
Select One Craft Beer from a Local Brewery: DC Brau or Atlas Brew Works
*Seasonal Selection Available in Cans

Limonana
Fresh Squeezed Lemonade, Muddled Mint *Optional Alcohol of Choice

*Glassware / Mug Rental $150 per 50
COCKTAIL LIST

CLASSIC BAR
AVAILABLE TO GOLD OR SILVER PACKAGES

- Smirnoff Vodka
- Tanqueray Gin
- Bacardi White Rum
- Jack Daniels Whiskey
- Jim Beam Bourbon
- Espolon Tequila
- Dewar’s Scotch
- Imported & Domestic Beers

PREMIUM BAR
AVAILABLE TO PLATINUM PACKAGE

- Tito’s Vodka
- Hendricks Gin
- Bacardi White Rum
- Makers Mark Whisky
- Patron Silver Tequila
- Chivas Regal Scotch
- Imported & Domestic Beers
PLATINUM

Champagne Brut
Charles Orban
Champagne

Sancerre
Domaine Delaporte
Loire (FR)

Chardonnay
Sylvaine & Alain Normand
Pouilly-Fuisse (FR)

Arneis
Da Milano ‘Langhe’
Piedmont (IT)

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
Route stock
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)

Chardonnay
Yalumba
Australia

Sauvignon Blanc
Wither Hills
New Zealand

Cabernet Sauvignon
Atom
California

Chianti
Coltibuono ‘Cetamura’
Tuscany

Malbec
Las Perdices
Argentina

SUBJECT TO AVAILABILITY. COMPARABLE SUBSTITUTIONS WILL BE MADE IF NECESSARY.
ROOM RENTAL RATES

Rental of all Second Floor Rooms Required.
*Rental of East Garden Weather Dependent.

Two Night Stay
Bridal Suite the evening before or after the wedding
$195 Based on availability

WARNE BALLROOM
$5000

MEMBER'S DINING
$750

CRENTZ ROOM
$750

LONG GALLERY
$500

EAST GARDEN
$450*

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**BEVERAGE UPGRADES**

**Package Upgrades**

*Upgrade Bar to Premium*
- From Gold $12pp
- From Silver $20pp

*Upgrade Wine Package*
- Silver to Gold $14pp
- Silver to Platinum $16pp
- Gold to Platinum $18pp

**Passed Beverages**

*Wine Pass*
Sparkling Water, Red & White Wines on Guest Arrival
$70 per Butler (One Butler per 35 guests)

*Champagne Pass*
Tattinger Champagne on Guest Arrival
$400 per 50 guests

**Additional Hours**

*Additional Bar Hours*
- Classic Bar $16pp
- Premium Bar $20pp

*Additional Bar Staff*
Bar Open Throughout Event
$250 Bartender & Additional Bar Hour
ADDITIONAL UPGRADES

Menu Additions

Additional Hors d'Oeuvres
$150 per 25 pieces

Starters
Added to Silver & Gold Packages $18pp

Intermezzo
Added to Silver & Gold Packages $8pp
Choice of Champage or Lemon Sorbet

Chocolate Truffles
Added to Silver Pastries $6pp

Bridal Suite Tea

For Five Guests $175
Assortment of Tea Sandwiches, Cookies,
Fresh Strawberries with Homemade Whipped
Cream, Selection of Hot Teas
Add Prosecco $38 per bottle

Groomsmen Gathering

For Five Guests $325
Beef Sliders & Mini Turkey Club Sandwiches
French Fries, Ketchup, Mustard, Mayonnaise
Dogfish 60 Minute IPA
Rental of Billiards Room Included
ADDITIONAL CHARGES

EQUIPMENT

Votive Candles $2 per
Floating Candles $3.50 per
Sparkler Sendoff $175 per 50 guests
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
CC Logo Place Cards $4 per

MISC

Parking:
Member Sponsored $35
Member Hosted $23

Administrative Charge:
Member Sponsored 22% of F&B
Member Hosted 12% of F&B

Taxes:
10% of F&B
18% of Parking
6% of Misc Charges

Ballroom Flip $850
Overtime Charge $55 per staff member

Parking:
Member Sponsored $35
Member Hosted $23

Administrative Charge:
Member Sponsored 22% of F&B
Member Hosted 12% of F&B

Taxes:
10% of F&B
18% of Parking
6% of Misc Charges

Ballroom Flip $850
Overtime Charge $55 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 our front desk staff know 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.
THANK YOU

Photos courtesy of Audra Wrisley Photography, Kate Thompson, and Paperboys Films