

COSI

HOLIDAY PACKAGE

Ask Your Sales Manager About Linen Colors and Holiday Décor!

— VENUE RENTAL —

CLASSIC EXHIBIT: \$600/hour

ATRIUM: \$750/hour

GALLERY: \$900/hour

COMPLETE HOLIDAY DINNER

\$84 per person

(Children under 11 years old are half price)

COMPLETE HOLIDAY STROLLING RECEPTION

\$60 per person

(Children under 11 years old are half price)

— AUDIO VISUAL PACKAGES —

INCLUDES: Colored Up Lighting, Themed GOBOS (Where Applicable), Overhead Holiday Music, Holiday Graphic on Screen (Customizable), One Hand-Held Wireless Microphone, & AV Tech Labor Up to 4 Hours

ATRIUM OR GALLERY: \$400

— ENHANCEMENTS —

LIQUID NITROGEN CONE STATION

\$18

Per Person, Choose One Flavor

Mint Chocolate Chip, Blueberry Crème, Apple Cinnamon, Strawberry Crème, S'mores

HOT CHOCOLATE OR HOT APPLE CIDER BAR

\$8

Per Person, Served with Assorted Toppings

Add Alcohol - \$5 per person

COOKIE DECORATING STATION

\$10

Per Person - 15 Person Minimum

POPCORN STATION

\$5

Per Person - 20 Person Minimum

Valid For Events Through January 31st, 2025

100 guest minimum on Saturdays

Prices do not include tax and 22% Service Charge

To inquire about availability, email us at eventsales@cosi.org
or call to speak with one of our Event Managers at 614-629-3135



Events &
Hospitality

BUILD YOUR OWN HOLIDAY MENU BUFFET

(Single Entrée Plated Meal +\$8 per person)

THREE STATIONED HORS D'OEUVRES

MAC & CHEESE BITE W/ TOMATO 

JAM

TENDERLOIN CROSTINI

CRISPY FALAFEL FRITTER  

SALAD (Select 1)

KALE-ARUGULA SALAD  

Dried Apricots, Candied Nuts, Goat Cheese, with Maple Mustard Vinaigrette

WINTER CHOPPED SALAD  

Dried Cranberries, Pecans, Poached Pears, Gorgonzola, with Spiced Apple Vinaigrette

GARDEN SALAD  

with White Balsamic Vinaigrette

CLASSIC CAESAR SALAD 

Croutons, Shaved Parmesan, and Creamy Caesar Dressing

ENTRÉE (Select 2)

* Station Attendant Required for Carving Station
Entrees (\$150)

CRANBERRY APPLE STUFFED PORK LOIN 

CHIMICHURRI ROASTED SIRLOIN* 

HERB ROASTED BONELESS TURKEY* 

with Cranberry Relish

PECAN CRUSTED CHICKEN BREAST

BRAISED BONELESS SHORT RIBS

SEASONAL RAVIOLI 

with Spinach Cream Sauce and Petite Greens

SPICED LENTIL BOLOGNESE 

VEGETABLES (Select 1)

GREEN BEAN ALMONDINE  

GARLIC BUTTER BROCCOLI  

LEMON GRILLED ASPARAGUS  

PESTO ROASTED ZUCCHINI SPEARS  

STARCH (Select 1)

MASHED GARLIC POTATOES  

HERB ROASTED REDSKIN POTATOES  

CREAMY MAC & CHEESE 

CREAMY ORZO WITH LEEKS 

HOLIDAY DESSERT STATION (Select 2)

SPICED BREAD PUDDING 

with Dried Fruit, Cherries, and Eggnog Crème Anglaise

**WHITE CHOCOLATE PEPPERMINT
TOPPED CHEESECAKE** 

**WINTER BERRY TOPPED
CHEESECAKE** 

CHOCOLATE TORTE 

with Winter Berry Compote



gluten-free



vegetarian



vegan



dairy free



contains nuts



Center of Science and Industry

Events &
Hospitality

BUILD YOUR OWN HOLIDAY MENU STROLLING

CHARCUTERIE DISPLAY

CURED MEATS AND ARTISAN CHEESE

with assorted crackers and jams

FLATBREAD STATION (Select 2)

Includes Station Attendant

SMOKED MUSHROOM

with Red Wine Braised Onions, Brie, and Arugula

BUTTERNUT SQUASH

with Candied Bacon, Feta, and Spinach

CHIPOTLE CHICKEN

with Bacon and Balsamic Onions

CHARRED TOMATO

with Mozzarella, Honey Balsamic, and Petite Basil

STATIONED HORS D'OEUVRES (Choose 3)

Passers Available, ask your Sales Manager for
Pricing

BRIE CROSTINI

with Cranberry Chutney and Candied Walnuts

BEEF WELLINGTON

with Shallot Demi

SMOKED GOUDA MAC & CHEESE

FRITTER

with Chipotle Aioli

BLUEBERRY BBQ ITALIAN

MEATBALLS

SWEET & SPICY ITALIAN MEATBALLS

CHICKEN POT STICKER

with Sweet Chili

CRISPY ARTICHOKE FRITTERS

with Basil Marinara

ANGEL EGGS

with Crispy Prosciutto and Petite Greens



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