**VENUE RENTAL**

**COCKTAIL HOUR IN A CLASSIC EXHIBIT**: $500  
*Life, Ocean, Gadgets, Energy, Space, Honda, WOSU, OR Progress*  
**RECEPTION IN ATRIUM FOR UP TO 4 HOURS**: $2,000  
**RECEPTION IN GALLERY 2 FOR UP TO 4 HOURS**: $3,000  
**COSI OPEN HOUSE**: $8,500 Sunday - Friday | $12,000 Saturday

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**COMPLETE HOLIDAY MENU**  
$65 per person  
(Children under 11 years old are half price)

Enjoy a complete holiday meal including 3 passed hors d’oeuvres,  
2-entrée dinner buffet, dessert station, water & iced tea or lemonade.  
Ask us about our bar packages.

Package also includes tables, china service and white chairs for up to  
300 guests, holiday guest linen and napkins, and holiday lighting.

See reverse for menu options.

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**ENHANCEMENTS**

**COOKIE DECORATING STATION**  
$5 per child (minimum of 15 children)  
**HOT CHOCOLATE BAR WITH ASSORTED TOPPINGS**  
$6 per person  
(add Bailey’s & Kahlua for an extra $3 per adult)  
**HOT APPLE CIDER BAR WITH ASSORTED TOPPINGS**  
$6 per person  
**POPCORN STATION**  
$4 per person  
**INTERACTIVE SCIENCE CARTS**  
$50 per cart, per hour

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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
BUILD YOUR OWN

HOLIDAY MENU

Select your choice of 1 salad, 2 entrees, 1 side, & 1 vegetable. Dinner rolls included in menu. See reverse for full pricing information.

PASSED HORS D’OEUVRES
Per piece based on final guaranteed guest count

TENDERLOIN CROSTINI
with Caramelized Onion & Brie

BACON WRAPPED SHRIMP

MAC & CHEESE BITE
with Smoked Tomato Jam

SALAD (Select 1)

KALE-ARUGULA SALAD
with Dried Apricots, Candied Nuts, & Goat Cheese with Maple-Mustard Vinaigrette

WINTER CHOPPED SALAD
with Dried Cranberries, Pecans, Poached Pears & Gorgonzola with Spiced Apple Vinaigrette

GARDEN SALAD
with White Balsamic Vinaigrette

CLASSIC CAESAR SALAD
with Croutons, Shaved Parmesan, and Creamy Caesar Dressing

ENTRÉE (Select 2)
Add a third entrée for $7 per person.
Entrées with an * require a Station Attendant ($75 per attendant)

CHIMICHURRI ROASTED SIRLOIN*
with Horseradish Cream

HERB ROASTED BONELESS TURKEY *
with Cranberry Relish

CRANBERRY APPLE STUFFED PORK LOIN

PECAN CRUSTED CHICKEN BREAST

BRAISED BONELESS SHORT RIBS

EGGPLANT PARMESAN

VEGETABLES (Select 1)

GREEN BEAN ALMONDINE

GARLIC BUTTER BROCCOLI

LEMON GRILLED ASPARAGUS

PESTO ROASTED ZUCCHINI SPEARS
with Julienne Peppers

SIDES (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

NEW YORK CHEESECAKE
Choice of: White Chocolate Shavings and Peppermint or Winter Berry Compote. (Add both toppings for $1.00)

CHOCOLATE TORTE
with Winter Berry Compote

SUSTAINABLE SEAFOOD ENTREE
(Upgrade your entrée selection)
Market Price
Grilled or Seared with Roasted Lemon & Garlic Butter

ARCTIC CHAR

BARRAMUNDI

PATAGONIAN TOOTH FISH (CHILEAN SEABASS)

ADD CRUST TO ANY ENTRÉE: $2 per person
Pecan, Horseradish, or Gorgonzola

GF gluten-free | VT vegetarian | VG vegan

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Pricing valid for events held November 1, 2021 - January 31, 2022

Center of Science and Industry
Events & Hospitality