A generous donation from George S. Cohen in memory of his parents led to the establishment of Rice’s Faculty Club. An integral part of the Rice community since 1927, Cohen House has served Rice faculty, staff, alumni and students across generations.

Nestled among the oaks of Rice University, Cohen House is a historic architectural landmark of red brick and native stone. The club’s interior spans three levels and opens into the Esther M. Cohen Memorial Gardens featuring a fountain by French glass artist, Maurice Max-Ingrand.

Share in the tradition of Cohen House. Share in the tradition of Rice University.

Our experienced team is ready to help you plan a one-of-a-kind event that is sure to create lasting memories. We look forward to exceeding your expectations.

Contact our sales manager at 713.348.4535 to start planning.
www.facultyclub.rice.edu
club@rice.edu
Facility Fee

Monday through Thursday $1,500.00
Friday $2,500.00
Saturday $4,000.00

Facility Fee (in the month of December)

Monday through Thursday $1,500.00
Friday $4,000.00
Saturday $5,000.00

Catering Minimums

Monday through Friday (food only) $3,500.00
Saturday (food & beverage) $15,000.00

“I highly recommend Cohen House to my clients as an option, not just for the gorgeous space facility, but for the excellent level of customer service.”

“I would highly recommend Cohen House as a wedding venue. It felt really intimate and they go all out to make your day special.”

“I cannot say enough about how wonderful Crystal and her colleagues at the Cohen House were. They helped to make our wedding reception a dream!”

“I also have to compliment on the servers and how efficient they were and how friendly they were.”

“Everyone told us how beautiful and unique the venue was!”

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
CoheN House Policies

Securing the Date

The Club will typically hold a date for 1 week. A $5,000.00 deposit is due upon signing the contract and is non refundable for Saturday events. The remaining balance of the total bill is due seven (7) business days prior to the event.

Beverages

The Faculty Club operates under the laws and restriction of the TABC. Please note that all alcoholic beverages served on the premises must be provided by Cohen House and dispensed by its staff. Bar selections and wine options are chosen during the menu design and planning session with the Sales Manager. Faculty Club will provide one full bar per 100 guests at no charge (up to 2 bars). An extra bar request will be billed $100.00 set up fee. An extra bartender request will be billed at $100.00 for the evening.

Guarantee

Your guaranteed number of guest is due ten (10) business days prior to your event and is not subject to reduction. The Chef prepares for 5% over the number of confirmed guests to accommodate for unexpected arrivals.

Parking

Staff members will open the gates at Founder’s Court Lot as guests arrive. The client will be billed $8.00 per car. Should you not wish to pay for your guests’ parking, please inform them to bring a credit card to park in the Founder’s Court Lot. The self-pay rate is $12.00 per car.

Ceremonies

Cohen House can host ceremonies for up to 150 guests on-site in the outdoor garden. The cost of the ceremony is $2,000 and includes: one hour ceremony time, 150 white garden chairs, ceremony coordinator and 30 minute wedding rehearsal.

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Cold Hors d’Oeuvres

Curried Chicken Salad on Crispy Wonton with Mango Chutney

Jumbo Lump Crab Salad on Crispy Wonton (P)

Salmon Blini with Dill Cream (P)

Tandoori Chicken filled Cucumber Cups with Raita (GF)

Shave Beef Tenderloin on Sourdough Crostini with Horseradish Cream and Sweet Red Onion Jam (P)

Peruvian Style Summer Vegetable Tofu Ceviche Plantain Crisp (V) (GF)

Korean Flank Steak Rolls with Pickled Vegetables, Radish Sprout, Cilantro and Sriracha Spread (P)

Shrimp Campechana (P)

Butternut Squash, Cranberry & Goat Cheese Crostini (V)

Vietnamese Spring Rolls: (GF)

Chicken, Shrimp
Tofu (V)

Sweet Chili and Peanut Dipping Sauces

* (V) denotes vegetarian options
* (GF) denotes gluten-free options
* (P) denotes premium item

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
HOT HORS D’OEUVRES

Shrimp Tempura with Thai Chili Dipping Sauce (P)

Spinach, Mushroom and Black Beans Quesadillas with Charred Tomatillo Salsa (V)

Bacon Wrapped Scallops (P) (GF)

Chorizo & Manchego Stuffed Mushrooms (GF)

Pear, Brie and Caramelized Onion with Arugula Pesto Flatbread (V)

Chipotle Glazed Grilled Shrimp with Avocado Cream (P) (GF)

Leek and Gruyere Tart (V)

Artichoke & Boursin Beignet (V)

Tandoori Rubbed Chicken Tikka Masala with Poppadum Crisp

Mini Duck BLT (P)

Harissa Spiced Lamb Chop with Cucumber-Mint Yogurt (P)

Empanadas:
Chicken, Beef, or Spinach with Black Bean and Jack Cheese (V)

* (V) denotes vegetarian options
* (GF) denotes gluten-free options
* (P) denotes premium item

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Artisanal Cheeses with Grapes, Toasted Walnuts and Local Honey
  Served with Water Crackers

Baked Goat Cheese Spread with Balsamic Tomatoes and Crostini

  Brie Baked in Puff Pastry:
  Honey Sherry Almonds, Cranberry Pecan, or Mango-Jalapeno Preserves
  Served with Crisp Apple Wedges and Water Crackers

Assorted Seasonal Fruit
  Served with Yogurt & Brown Sugar Dipping Sauce

Raw or Grilled Seasonal Vegetable Crudité
  Served with Curry Ranch or Citrus Aioli Dipping Sauce

Mediterranean
  Hummus, Baba Ganoush, Tabbouleh, Cucumber Tomato Yogurt, and Feta Dip
  Served with Baked Pita Chips

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
**SPECIALTY STATIONS**

Chef attendant required for each station at $100.00 per attendant 1 attendant per 75 guests

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### Mashed Potato Bar

*Choice of 2*

- Garlic Herb Whipped Potatoes
- Chipotle Whipped Potatoes
- Sweet Whipped Potatoes
- Horseradish Purple Potato

**Toppings:**
- Bacon
- Chives
- Sour Cream
- Cheddar Cheese
- Pico de Gallo
- Fried Onions
- Wild Mushrooms

### Mac & Cheese Bar

- Truffle Mac
- Creamy White Mac

**Toppings:**
- Wild Mushrooms
- Roma Tomatoes
- Roasted Peppers
- Bacon
- Herb Toasted Breadcrumbs

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### Carving Board

*Choice of one: Haricot Verts with Brown Butter, Grilled Asparagus, Steamed Broccolini, or Honey Roasted Carrots*

- Tenderloin of Beef with Horseradish Cream
- Prime Rib with Au Jus
- Cohen House Smoked Brisket with BBQ Sauce & Au Jus
- Moroccan Crusted Leg of Lamb with Red Wine Reduction

- Flank Steak with Chimichurri
- Pork Loin with Apple Au Jus
- Roasted Turkey Breast with Lingonberry Mandarin Orange Glaze
- Slow Roasted Salmon

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Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
SPECIALTY STATIONS

Chef attendant required for each station at $100.00 per attendant 1 attendant per 50 guests

**Taco Bar**
Choice of 2

- Barbacoa Style Chicken
- Pork Carnitas
- Beef Picadillo
- Fresh Guacamole | Pico De Gallo | Cabbage, Jicama, and Corn Slaw | Sliced Radish | Lime Cilantro Crema | Red and Green Salsas | Cotija

**Asian Noodle Bar**

- Pad Thai Noodles or Stir Fry Noodles
- Tofu or Chicken
- Coconut Curry Sauce and Sweet and Sour Tamarind Sauce
- Garlic | Green Onion | Ginger | Carrots | Shallots | Bean Sprouts | Thai Basil | Scrambled Egg | Red Thai Chili | Fresh Lime | Chopped Peanuts | Sriracha | Cilantro Leaves

**Chicken & Waffles**
Choice of 2

- Buttermilk Waffle
- Sweet Potato & Pumpkin Waffle
- Jalapeno & Cheddar Waffle
- Southern Fried Boneless Chicken

- Maple Syrup | Honey | Chopped Pecans | Whipped Cream | Berry Compote | Bacon

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
SPECIALTY STATIONS

No attendant required

**Slider Station**
Choice of 3

- Classic Burger
  - Beef or Veggie
- BBQ Brisket
- Grilled Chicken Poblano
- Seafood Cake with Remoulade
- Roasted Baby Portobello, Spinach, Sun-dried Tomato and Fresh Mozzarella
- Caribbean Pulled Pork with Mango Relish

**Salad Station**
Choice of 1

- Southwest Caesar with Cherry Tomato, Corn, Avocado, Parmesan Reggiano Crisp and Smoky Caesar Dressing
- Field Greens Mix with Strawberries, Red Onion, Candied Pecans, Gorgonzola Cheese and Balsamic Vinaigrette
- Traditional Spinach Salad with Mushrooms, Red Onions, Tomato, Egg and Shallot Vinaigrette
- Baby Watercress with Heart of Palm, Goat Cheese and Grilled Pineapple with Mango Citrus Dressing

**Pizza Bar**
Choice of 3

- Fresh Buffalo Mozzarella, Tomato & Basil Flatbread
- Pear, Brie & Caramelized Onion Flatbread
- Prosciutto, Fig, Arugula & Parmesan Flatbread
- Italian Sausage, Kale & Fresh Mozzarella Flatbread
- Mushroom, Shallot & Spinach Flatbread

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
DINNER BUFFET

Includes Coffee, Decaffeinated Coffee, Hot Tea And Iced Tea with Lemon

The Cohen House Classic

Arugula and Mixed Baby Greens with Honey Crisp Apple, Goat Cheese And Toasted Walnuts with Lemon Vinaigrette

Carved Tenderloin of Beef with Traditional Horseradish Sauce

Grilled Salmon with Lemon Dill Butter and Chopped Roma Tomatoes

Chipotle Mashed Potatoes with Pico de Gallo

Display of Asparagus, Endive, Portobello, Roasted Peppers

A Variety of Breads and Grilled Ciabatta Bread

Southern Bent

Chopped Salad of Spinach, Romaine, Applewood Smoked Bacon, Cheddar Cheese, Red Onion, Mushrooms, Tomato and Avocado with Honey Balsamic Vinaigrette

Cohen House Brisket with Tangy BBQ Sauce

Chicken Tenders with Mustard Ale Sauce

Cajun Seafood Gumbo

Truffle Mac and Cheese

Quick Sautee of Green Beans, Red Pepper and Toasted Almonds

Jalapeno Corn Bread and a Variety of Rolls

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Across the Border

Salad of Romaine, Avocado, Oranges, Sweet Red Onion, Chili Pecans and Cilantro Lime Vinaigrette

Shot of Roasted Poblano Soup

Mini Flautas

Grilled Flank Steak with Chimichurri

Chicken Enchiladas Verdes or Rojas

Grilled Zucchini

Black Bean Plantain Mash

Arroz Verde

Salsa Fresca, Chili con Queso, Guacamole and Chips

Taste of Tuscany

Salad of Mixed Romaine, Radicchio, Red Onions, Cherry Tomatoes, Kalamata Olives, Artichoke Hearts & Shaved Parmesan with Lemon Vinaigrette

Chicken Florentine

Shrimp Scampi over Linguine

Eggplant Roulade

Caprese Stack of Tomato, Basil and Fresh Mozzarella with Olive Oil

Green Beans with Pancetta and Fig Jam

A Variety of Garlic Bread and Grilled Ciabatta Bread

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge

Includes Coffee, Decaffeinated Coffee, Hot Tea And Iced Tea with Lemon
PLATED DINNER

Include Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea And Iced Tea with Lemon

Soup
Additional $6.00 per person

Potato & Leek

Roasted Tomato Basil

Wild Mushroom and Brie

Roasted Poblano

Salad

Butter Lettuce with Shaved Fennel, Apple, Roasted Walnuts and Gorgonzola

Caesar with Sourdough Crostini, Apple Smoked Bacon and Parmesan

Mixed Field Greens with Apple, Goat Cheese and Toasted Pine Nuts

Baby Watercress, Cherry Tomatoes, Mozzarella Cheese, Chiffonade of Basil, Pesto Drizzle

Baby Spinach, Roasted Butternut Squash, Dried Cranberries, Goat Cheese & Pumpkin Seeds

Dressings: Lemon Vinaigrette, Balsamic Vinaigrette, Lemon Basil Emulsion, Caesar, Jalapeno Ranch, Champagne Pomegranate, White Balsamic Dijon Vinaigrette

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
**PLATED DINNER**

Include Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea And Iced Tea with Lemon

**Entrée**

Beef Tenderloin Stack with Mushroom Risotto Cake, Grilled Heirloom Tomato, Shaved Asparagus and Béarnaise

Grilled T-Bone Steak over Roasted Potato Medley with Dried Figs, Asparagus Tips and Herb Compound Butter

Char-Broiled New York Strip with Italian Parsley, Rosemary and Garlic Balsamic Glaze
Horseradish Peruvian Purple Mashed Potatoes and Grilled Asparagus with Lemon Butter

Roasted Chicken with Provencal Sauce of Olives, Tomatoes, Onions & Herbs
Creamy Parmesan Polenta and Sautéd Spinach

Chicken Breast Stuffed with Roasted Peppers, Chihuahua Cheese and Roasted Poblano Cream
Black Bean Puree and Spicy Roasted Zucchini & Turnips

Lemon Herb Roasted Chicken
Chipotle Mashed Potatoes and Haricot Verts with Brown Butter

Stuffed Flounder with Spinach on a Bed of Purple Mashed Potatoes
Steamed Broccolini with Lemon Buerre Blanc

Grilled Salmon over Cauliflower Gratin Puree with Lemon Dill Sauce and Grilled Asparagus

Seared Grouper with Citrus Herb Gremolata
Saffron Risotto and Steamed Broccolini

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
PLATED DINNER

Entrée

Petit Filet Mignon with Grilled Butter & Herb Shrimp
Roasted Yukon Potatoes & Grilled Asparagus

Braised Short Rib & Grilled Chilean Sea Bass
Wild Mushroom Risotto & Sautéed Spinach

Butternut Squash and Goat Cheese Ravioli with Nutmeg Sage Beurre Blanc, Shaved Asparagus, and Sun-dried Tomato Pesto

Cabbage Roll with Rice, Black Beans, Mixed Vegetables and Tomato Basil Sauce

Spinach Tamales with Roasted Corn, Spanish Rice, and Red Pepper and Chihuahua Sauce

Grilled Tofu over Portobello Mushroom Cap with Pesto, Asparagus, Grilled Bell Peppers, Heirloom Tomatoes

Side Dishes

Boursin & Herb Smashed Red Potatoes Spicy Roasted Butternut Squash, Zucchini and Turnips

Duchess Potatoes Green Beans with Toasted Almonds and Brown Butter

Truffle Macaroni and Cheese Roasted Seasonal Vegetables

Pearl Couscous with Golden Raisins and Almonds Baby Bok Choy

Red Quinoa with Roasted Peppers Ratatouille

Include Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea And Iced Tea with Lemon

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Plated Dessert

Chocolate Caramel Tart with Crème Anglaise

Classic or Espresso Crème Brûlée

Passion Fruit Cheese Cake with Blueberry Compote

Key Lime Pie

Death By Chocolate and Cherry Bread Pudding with Whiskey Sauce

Walnut Fudge Pie with Vanilla Bean or Cinnamon Ice Cream

Croissant Bread Pudding with White Chocolate
  Served with Raspberry Coulis

Lemon Pistachio Panna Cotta

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
DESSERT TRIOS

Gateau de Reave—“Cake of Dreams”—Almond Florentines
Tonka Bean Mousse in Chocolate Cup
Dark Chocolate Bark with Dried Apricot, Cranberry, and Pistachios’

Goji Berry Apricot Truffle
Vietnamese Coffee Cake Coconut Pandan Buttercream
Matcha Chia Pudding with Mango and Berries

Turkish Coffee Panna Cotta
Hibiscus Macaron with Strawberry Buttercream and Raspberry Lime Coulis
Pistachio Baklava

Pumpkin Caramel Panna Cotta with Gingersnap Streusel and Dark Chocolate Ganache
Key Lime Tassies
Choctaw Chocolate Cake Toasted Pumpkin Seeds with Carmel Icing

Meyer Lemon Basil Cream Brûlée
Opera Cake
Raspberry Macaron White Chocolate Ganache

Pomegranate French Macaron with Chocolate Buttercream
Apple Pear Tart Tatin with Maple Crème Anglaise and Crème Chantilly
Vanilla Bean Madeleines with Essence of Lemon

Red Velvet Peppermint Cake Ball Truffle
Salted Maple Pot Crème, Bourbon Cream, and Spicy Candied Pecans
Dark Chocolate Hazelnut Ganache Tart-Coconut Chantilly Cream

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
DESSERT DISPLAYS

Chocolate Dipped Strawberries

Assorted Macarons

Mini Fruit Tartlets

Flourless Chocolate Pecan Chewies

Panna Cotta Shooters

Salted Caramel Brownies

Dark Chocolate Bark with Dried Apricot, Cranberry, and Pistachios

Chef Johnny’s “The All in Cookie”
Butterscotch Chips, Chocolate Chips, Dried Cranberries, Raisins, Oatmeal, Pecans, and Walnuts

Key Lime Tassie

Baklava

Mini Cheesecake Bites

Lemon Bars

Chocolate-Espresso Mousse Shots

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
WINE LIST

Chardonnay
Chalk Hill Chardonnay | Sonoma
William Fevre Chablis | France
Cakebread | Napa Valley

Pinot Grigio
Bottega Vinaia | Italy
Four Graces Pinot Gris | Oregon
Santa Margarita | Italy

Sauvignon Blanc
Nobilo | New Zealand
Hanna | Napa Valley
Chateau Sancerre | France

Pinot Noir
Charles Smith “Kung Fu Girl” | WA
A To Z | Oregon
Dr. Loosen Kabinett | German

Cabernet Sauvignon
Sebastiani | Sonoma
Halter Ranch | Paso Robles
Mount Veeder | Napa Valley

Merlot
Charles Smith “Velvet Devil” | WA
Benziger | Sonoma
Stags’ Leap | Napa Valley

Riesling
Charles Smith “Kung Fu Girl” | WA

Sparkling Wines/Champagne
Poema Cava | Spain
Maschio Prosecco | Italy
Piper Heidsieck | Champagne

Others
Chapoutier Belleruche Rose | France
Halter Ranch Rose | Paso Robles
Dona Paula Malbec | Argentina
Saved Red Blend | Oakville

Above Prices are subjected to change and exclusive of 8.25% Sales Tax & 21% Service Charge.
BAR PACKAGE

Four Hour Limited Bar
House Wine

Guenoc Valley Chardonnay & Cabernet, California

House Sparkling Wine

Poema Cava, Spain

Imported and Domestic Beer

Four Hour Open Bar

Premium Package
House Wine

Guenoc Valley Chardonnay & Cabernet, California

House Sparkling Wine

Poema Cava, Spain

Imported and Domestic Beer

Platinum Package
House Wine

Columbia Crest H3 Chardonnay & Cabernet, Horse Heaven Hills

House Sparkling Wine

Maschio Prosecco, Italy

Imported and Domestic Beer

Liquor
Bacardi
Captain Morgan
Jack Daniels
Cuervo Gold
Tanqueray
Dewar’s
Seagram 7
Tito’s

Liquor
Mount Gay
Myer’s
Maker’s Mark
Reserve Reposado 1800
Bombay Sapphire
Johnny Walker Black
Crown Royal
Ketel One
Jameson

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
BAR PACKAGE

Consumption Bar

House Wine

House Champagne

Imported and Domestic Beer

Premium Brand Liquor

Platinum Brand Liquor

Sodas

Non-Alcoholic Bar

Only for guests under 21

Assorted Sodas

Fruit Punch or Lemonade

Water

Above Prices are exclusive of 8.25% Sales Tax & 21% Service Charge
Use Entrance 2 from Main Street (between Sunset & Cambridge). Make a left at the first stop sign by Founder’s Court Lot. Make a left at the 2nd stop sign to turn into the Cohen House driveway.

Use Entrance 3 from Main St. & Cambridge St. Proceed straight through the first stop sign. Make a right at the second stop sign. Make a quick right before the third stop sign to turn into the Cohen House driveway.