



SPECIAL EVENTS AT COHEN HOUSE

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-Grand.

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



RENTAL INFORMATION

Rental entails the entire 1st floor of the Cohen House—Main Dining, Terrace, Living Room & Patio
Standard rental period is 4 hours. Additional fee applies for extra rental time.

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.”

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“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!”



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.



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



COCKTAIL DISPLAYS

Minimum order of 50 persons

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



SPECIALTY STATIONS

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

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

Carving Board

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

Tenderloin of Beef with Horseradish Cream

Flank Steak with Chimichurri

Prime Rib with Au Jus

Pork Loin with Apple Au Jus

Cohen House Smoked Brisket with BBQ Sauce
& Au Jus

Roasted Turkey Breast with Lingonberry Mandarin
Orange Glaze

Slow Roasted Salmon

Moroccan Crusted Leg of Lamb with Red Wine
Reduction



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



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 Flat-
bread

Pear, Brie & Caramelized Onion Flatbread

Prosciutto, Fig, Arugula & Parmesan Flatbread

Italian Sausage, Kale & Fresh Mozzarella
Flatbread

Mushroom, Shallot & Spinach Flatbread



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



DINNER BUFFET

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

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



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



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 Sautéed 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



PLATED DINNER

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

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

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



PLATED DESSERT

Chocolate Caramel Tart with Crème Anglaise

Classic **or** Espresso Crème Brule

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



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



WINE LIST

Chardonnay

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

Cabernet Sauvignon

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

Pinot Grigio

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

Merlot

Charles Smith "Velvet Devil" | WA
Benziger | Sonoma
Stags' Leap | Napa Valley

Sauvignon Blanc

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

Pinot Noir

Meiomi | Sonoma
Jadot | France
Four Graces | Oregon

Riesling

Charles Smith "Kung Fu Girl" | WA
A To Z | Oregon
Dr. Loosen Kabinett | German

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



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



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

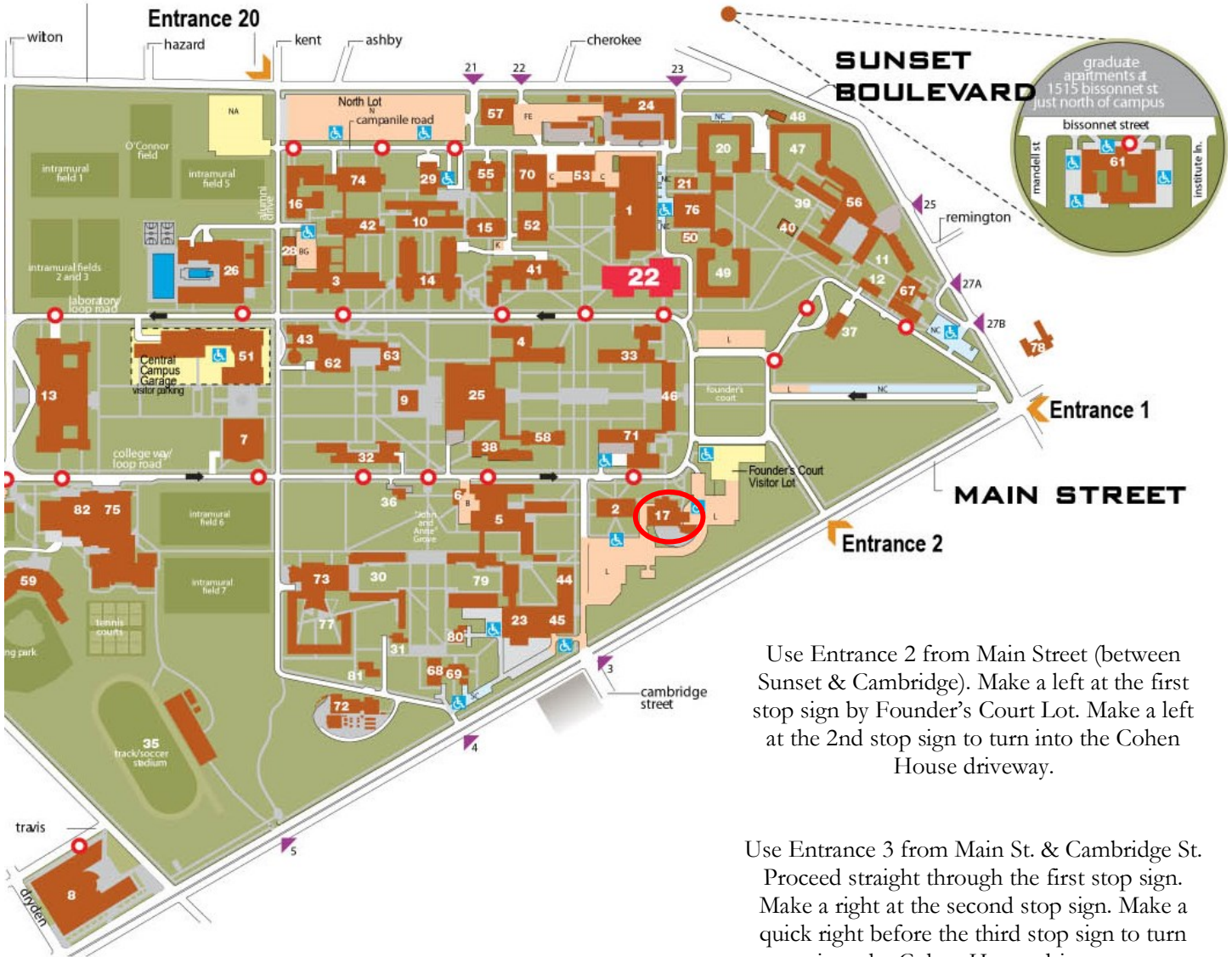
Fruit Punch or Lemonade

Water



FINDING COHEN HOUSE

RICE BOULEVARD



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.