

HOTEL
SAINT AUGUSTINE

PRIVATE EVENTS

4110 LORETTO DR, HOUSTON, TX 77006

An Elevated Event Experience

Nestled within the timeless charm of Hotel Saint Augustine, our event experiences are set within a refined, welcoming environment known for thoughtful design and warm hospitality — an ideal setting for gatherings of any size.

Elevate your next event with a private dining experience curated by Chef Aaron Bludorn, where exceptional food, attentive service, and a beautifully designed space come together seamlessly. A Pacific Northwest native and Culinary Institute of America graduate, Chef Bludorn trained in some of the nation's most respected kitchens, including his role as Executive Chef at Manhattan's Café Boulud. Now based in Houston, he brings his signature style and expertise to a growing portfolio of acclaimed restaurants.

Inspired by the celestial elegance of Perseid, the 2025 MICHELIN-recommended concept, private events feature seasonal menus crafted with precision and creativity. Whether hosting a corporate meeting, intimate dinner or large celebration, each event is customized to your needs, with tailored menus, polished service, and an atmosphere that feels elevated yet approachable.



SPACES & CAPACITIES



Gather in the Montrose Ballroom

Awash in natural light, the Montrose Ballroom offers an elegant second-floor setting for unforgettable occasions. With 1,850 square feet of flexible space, a private terrace, and an expansive pre-function area, it provides a seamless flow for gatherings of any style. Guests enjoy discreet arrival via a private elevator or staircase, with a dedicated event team, AV capabilities, and optional valet.

Capacity — 200 standing | 130 seated





Perseid

Host an unforgettable private event with a full buyout of Perseid, the acclaimed all-day restaurant from Chef Aaron Bludorn, recently recognized as one of Bon Appétit's Best New Restaurants of 2025. Located within Hotel Saint Augustine, Perseid reflects Chef Bludorn's signature warmth, refined technique, and hospitality-driven philosophy, all set within a modern, celestial-inspired atmosphere. A buyout transforms the restaurant into a fully bespoke environment, offering an exceptional setting for milestone celebrations, corporate gatherings, and elevated social occasions.

Capacity — 150 standing | 100 seated



Piazza

The Piazza, Perseid's open-air terrace adjacent to the private dining room, offers a naturally elegant backdrop for any gathering. Ideal for cocktail receptions, welcome events, or seamlessly extending your celebration beyond the dining room.

Capacity — 70 standing | 50 seated



Augustine Lounge

Augustine Lounge is our full-service lobby lounge, offering a refined yet welcoming retreat at the heart of our design-forward hotel. Layered with warm textures and modern elegance, it provides an inviting setting to relax, connect, or unwind. Guests can enjoy handcrafted cocktails, curated wines, and a selection of elevated small plates, all served in an atmosphere that balances sophistication with ease. Ideal for small group gatherings before or after your event, the lounge offers a seamless way to extend the evening.

Capacity — 40 standing | *semi-private*

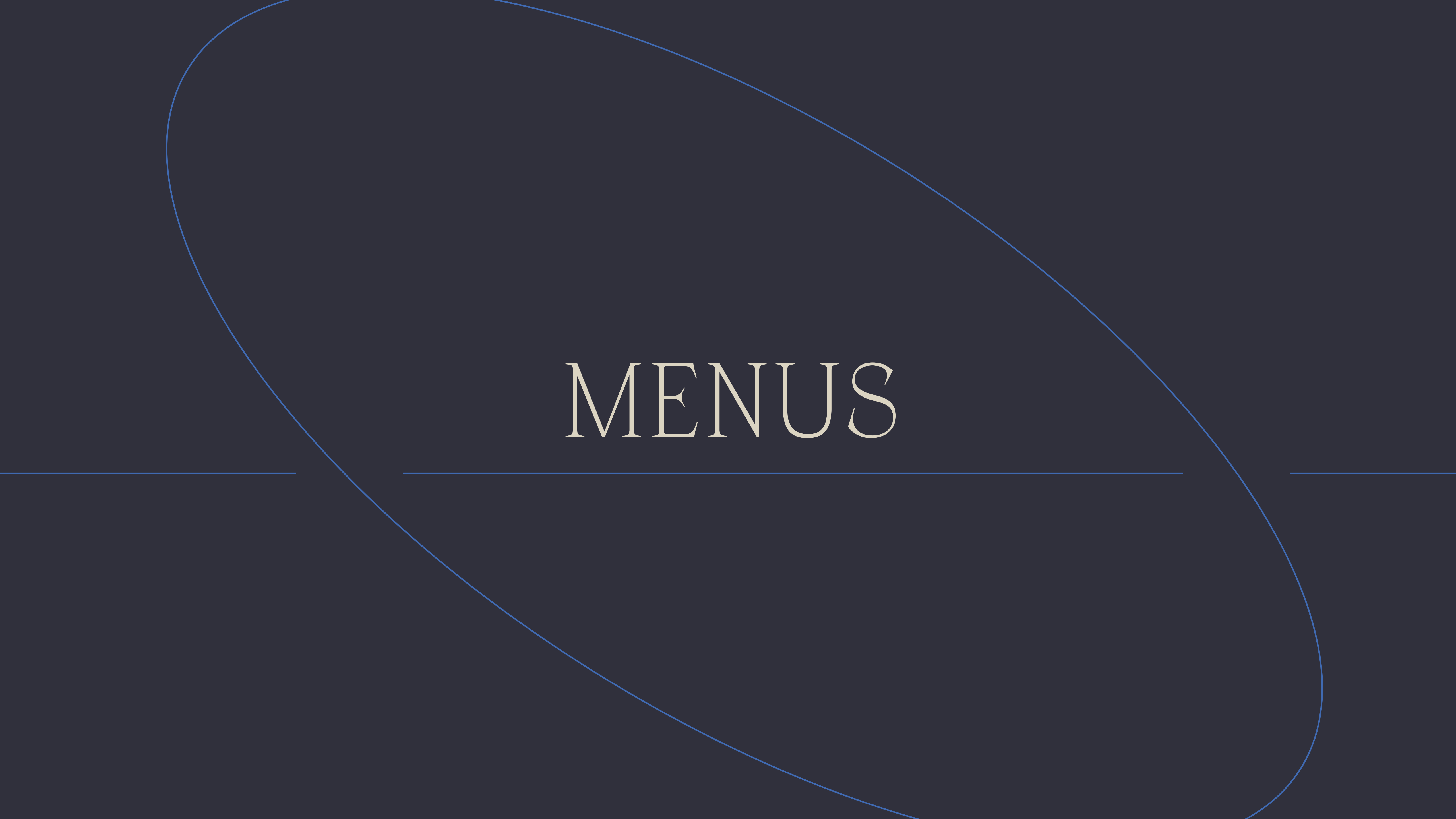


Rosalind Room

The Rosalind Room is a 600-square-foot semi-private dining space that can be enclosed with curtains for a more intimate experience. Perfect for rehearsal dinners, cocktail hours, or small receptions, the room features built-in seating for up to 40 guests.

Capacity — 40 seated | *semi-private*

MENU



Continental Breakfast *\$42 per person*

Muffins, Breakfast Viennoiserie, Marmalades
Assorted Seasonal Fruit
Steel-cut Oats, Brown Sugar, Butter
Yogurt with Granola and Berries
Orange and Ruby Red Grapefruit Juice
Housemade Green Juice *+\$4 per person*

Hot Breakfast *\$55 per person*

Choice of One
Cage Free Scrambled Eggs
Vegetarian Quiche with Potato, Leek, Spinach, Feta *+\$10 per person*
Frittata with Chorizo, Peppers, Swiss Chard, Garlic *+\$10 per person*
Braised Beef Hash, Onion, Roasted Garlic, House Potatoes *+\$15 per person*

Choice of One
Additional selections +\$5 each
Avocado
Bacon
Sausage
Smoked Salmon *+\$8 per person*
Short Rib *+\$12 per person*

Sides
Rosemary House Potatoes
English Muffin, Sourdough Toast Orange and Ruby Red Grapefruit Juice
Housemade Green Juice *+\$4 per person*
Assorted pastries by the dozen at \$60

To Go Breakfast *\$50 per person, served on platters / Boxed to-go +\$5 per person*

Choice of Two, Served with Fruit Salad
Choice of Three *+\$15 per person*

Muffins and Lox — Pastrami-smoked Salmon, Beets, Crème Fraîche,
Pickled Red Onion, English Muffin
Ham and Cheese — Butter Croissant
Avocado Tartine — Lime, Cherry Tomato, Everything Bagel Seasoning
Egg Sandwich Sliders — Tomato, Kewpie Mayo, Brioche, Gruyère
Yogurt Parfait — Housemade Granola (GF)





Plated Lunch

Choice of Two From Each Section *\$78 per person*

Choice of Three *+\$20 per person*

Individual selections must be provided 7 days prior

Appetizers

Caesar Salad — Parmesan, Boquerones, Sourdough

Beet Salad — Labneh, Mint Pesto, Walnut

Vichyssoise — Potato, Leek, Tomatillo, Smoked Almond

Salmon Rillettes Tartine — Everything Bagel Spice, Dill

Tuna Tartine — Tomato Bean Purée, Capers,

Castelvetrano Olives, Bottarga

Mains

Ricotta Gnocchi — Asparagus, Pine Nuts, Saba

Roasted Chicken — Artichoke, Crimini, Fines Herbes

Ora King Salmon — Peas, Shiso, Lemon

Burger — Anchoïade, Frisée, Parmesan

Desserts

Maple Cake — Mascarpone, Fig, Lemon Rosemary Ice Cream

Éclair — Chocolate Mousse, Praline, Hazelnut Fudge Ice Cream

Pot de Crème — Caramel, Coffee, Toasted Meringue, Milk Sorbet

Lunch Stations

Build-Your-Own Salad *\$30 per person*

Lettuces — Baby Gem, Arugula, Spinach, Frisée

Garnishes — Cherry Tomatoes, Cucumbers, Carrots, Radishes

Croutons & More — Sourdough Croutons, Candied Walnuts,

Fried Shallots

Dressings — Caesar, Sherry Vinaigrette, or Roasted Shallot

Vinaigrette Sandwiches

Add Chicken or Salmon *+\$12 per person*

Sandwich Bar *\$50 per person*

Choice of Three

Portobello — Mozzarella, Pistachio Pesto, Balsamic

Falafel Pita — Tomato, Curry Mint Yogurt

Slow-roasted Chicken — Apple Coleslaw, Buttermilk Dressing

Jambon de Paris — Gruyère, Dijon Butter

Pastrami-smoked Salmon — Lemon Crème Fraîche, Capers, Pickled

Red Onion, Dill

Roast Beef Sandwich — Balsamic Mint Onion, Russian Dressing,

Gruyère Cheese

Banquet Lunch

Lunch Table *\$68 per person*

Family-Style Lunch *\$72 per person*

Choice of Two From Each Section

Choice of Three *+\$20 per person*

Appetizers

Caesar Salad — Parmesan, Boquerones, Sourdough

Beet Salad — Labneh, Mint Pesto, Walnut

Smoked Salmon Dip — Housemade Potato Chips, Everything Spice

Mains

Chicken — Sauce Grand-Mère

Salmon — Sauce Almondine

Artichoke Risotto — Artichoke, Stracciatella, Pistachio Pesto

Filet — Sauce Bordelaise *+\$12 per person*

Short Rib — Sauce Chimichurri *+\$12 per person*

Sides

Peas and Carrots — Coffee Brown Butter

Asparagus — Hazelnut, Fines Herbes, Saba

Broccoli Rabe — Miso Bagna Cauda

Pommes Purée

Desserts

Olive Oil Cake — Orange Crèmeux

Éclair — Chocolate Mousse, Praline

Butter Cake — Blueberry, Lavender

Assorted Cookies — Amaretti, Chocolate Chip, Snickerdoodle

Snacks

Sweets

Brownie Bites *\$10 per person, available by the dozen \$48*

Cookies — Chocolate Chip, Amaretti, Snickerdoodle *\$12 per person, Available by the dozen \$60*

Savory

Mélange Augustine — Chex Mix, Tamari, Worcestershire *\$12 per person*

Smoked Salmon Dip — Everything Bagel Spice,

Housemade Potato Chips *\$18 per person*

Crudité — Petite Seasonal Vegetables, Green Goddess,

Red Pepper, Cashew Hummus *\$25 per person*

Cheese & Charcuterie — Candied Walnuts, Dried Fruits, Quince Paste,

Sourdough Toast *\$35 per person*

Meeting Beverages

Beverage Packages

Includes Drip Coffee, Hot Tea, Assorted Sodas, Sparkling & Still Water

Full Day (8 Hours) *\$35 per person*

Half Day (4 Hours) *\$22 per person*

À La Carte

Drip Coffee by the Gallon *\$95*

Cold Brew by the Gallon *\$95*

Nespresso by the Package (10 ea) *\$60*

Hot Tea by the Gallon *\$85*

Carafe of Orange or Grapefruit Juice *\$60*

Carafe of Housemade Green Juice *\$65*

Sparkling Water *\$8*

Assorted Sodas *\$7*





Passed Hors d’Oeuvres

- 2 dozen minimum per selection, price is per piece*
Smoked Salmon Dip — Housemade Potato Chips, Everything Spice *\$5*
Pommes Anna — Crème Fraîche, Chive, Caviar *\$10*
Corn Fritter — Corn, Scallion, Cilantro Crema *\$5*
Seasonal Arancini *\$5*
Falafel — Parsley, Toum *\$5*
Duck Rillette — Rye Toast, Tomato Mostarda *\$7*
Tuna Tartine — Tomato Bean Purée, Capers, Castelvetrano Olives, Bottarga *\$7*
Beef Tartare — Cornichons, Capers, Filo *\$7*
Short Rib Skewer — Chimichurri *\$7*

Display & Action Stations

- Display Station
Cheese & Charcuterie — Candied Walnuts, Dried Fruits, Quince Paste, Sourdough Toast *\$35 per person*
Crudité — Petite Seasonal Vegetables, Green Goddess Dressing, Red Pepper Cashew Hummus *\$25 per person*

- Dessert Display *\$30 per person*
Olive Oil Cake — Orange Crémeux
Éclair — Chocolate Mousse, Praline
Butter Cake — Blueberry, Lavender

- Seafood On Ice
Fresh-shucked Oysters & Chilled Shrimp — Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon *\$65 per person*
Add lobster +\$12 per person

- Action Station *+\$175 chef attendant fee*
Prime Rib — Horseradish Cream, Chimichurri, Bordelaise *\$60 per person*
Roasted Beef Tenderloin — Bordelaise, Sauce Au Poivre, Béarnaise *\$55 per person*
Caviar Station — Potato Rösti, Blini, Crème Fraîche, Chives *\$85 per person*

Plated Dinner *\$130 per person*

Choice of Two From Each Section
Choice of Three *+\$20 per person*
Individual selections must be provided 7 days prior

Course 1
Salmon Rillettes Tartine — Everything Bagel Spice, Dill
+Caviar \$20 per person
Caesar Salad — Parmesan, Boquerones, Sourdough
Beet Salad — Labneh, Mint Pesto, Walnut
Leek Vinaigrette — Tarragon Vinaigrette,
Pickled Mustard Seeds, Sabayon
Tuna Tartine — Tomato Bean Purée, Capers,
Castelvetrano Olives, Bottarga
Foie Gras Terrine — Fennel, Strawberry, Sourdough

Course 2
Ora King Salmon — Peas, Shiso, Lemon
Roasted Chicken — Artichoke, Crimini, Fines Herbes
Hanger Steak — Pommes Anna, Garlic Aioli, Sauce Au Poivre
Ricotta Gnocchi — Asparagus, Pine Nuts, Saba
Beef Tenderloin — Twice-Baked Potato, Broccoli Rabe, Bordelaise *+\$12*
Beef Short Rib — Twice-Baked Potato, Broccoli Rabe, Bordelaise *+\$12*

Course 3
Olive Oil Cake — Orange Crèmeux, Vanilla Ice Cream
Éclair — Chocolate Mousse, Praline, Hazelnut Fudge Ice Cream
Pot de Crème — Caramel, Coffee, Toasted Meringue, Milk Sorbet

Banquet Dinner

Dinner Table *\$120 per person*
Family-Style Dinner *\$125 per person*
Choice of Two Selections From Each Section
Choice of Three *+\$20 per person*

Appetizers
Caesar Salad — Parmesan, Boquerones, Sourdough
Chicory Salad — Pears, Hazelnuts, Pecorino Romano,
Roasted Shallot Vinaigrette
Smoked Salmon Dip — Housemade Potato Chips, Everything Spice
Cheese & Charcuterie — Candied Walnuts, Dried Fruits, Quince Paste,
Sourdough Toast
Ceviche — Cilantro, Fresno Chili, Lime, Taro Chips, Potato Chips

Mains
Roasted Chicken — Sauce Charcutière
Artichoke Risotto — Stracciatella, Pistachio Pesto
Salmon — Sauce Almondine
Beef Tenderloin — Twice-Baked Potato, Broccoli Rabe, Bordelaise *+\$12*
Beef Short Rib — Twice-Baked Potato, Broccoli Rabe, Bordelaise *+\$12*

Sides
Peas and Carrots — Coffee Brown Butter Asparagus — Hazelnut, Fines
Herbes, Saba Broccoli Rabe — Miso Bagna Cauda Pommes Purée

Desserts
Olive Oil Cake — Orange Crèmeux
Éclair — Chocolate Mousse, Praline
Butter Cake — Blueberry, Lavender
Pot de Crème — Coffee





Bar Package

Bartender Fee *\$150 per 50 guests*
All packages include classic mixers, juices, garnishes, still and sparkling water

Wine & Beer
Up to 3 Hours *\$40 per person*
Additional hours +\$10 per person

Sommelier Selection of Red, White, and Sparkling Wine
Karch Crawford Bock
New Magnolia Redwood IPA
Michelob Ultra

Deluxe Package
Up to 3 Hours *\$65 per person*
Additional hours +\$15 per person

Wheatley Vodka
Beefeater Gin
Pueblo Viejo Tequila
Planteray Rum
Buffalo Trace Bourbon
Old Overholt Rye
Famous Grouse Scotch
Includes Beer & Wine

Premium Package
Up to 3 Hours *\$78 per person*
Additional hours +\$15 per person

Ketel One Vodka
The Botanist Gin
Lalo Tequila
Appleton Estate Rum
Maker’s Mark Bourbon
Michter’s Rye
Johnnie Walker Black Label Scotch
Includes Beer & Wine

