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

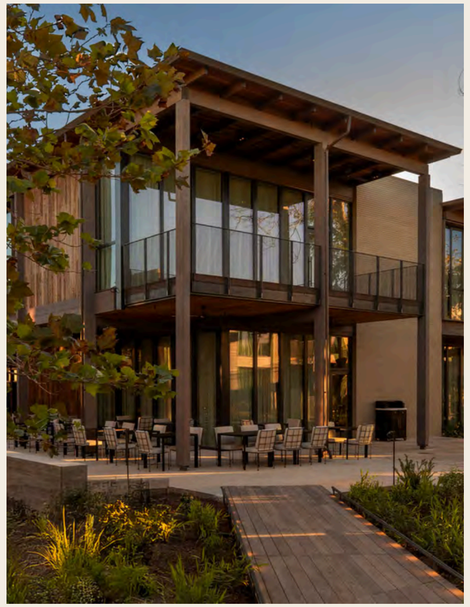
Host an unforgettable private event with a full buyout of Perseid, the acclaimed all-day restaurant from Chef Aaron Bludorn, recently recognized as one of Bon Appétit's Best New Restaurants of 2025. Located within Hotel Saint Augustine, Perseid reflects Chef Bludorn's signature warmth, refined technique, 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

Augustine Lounge

Augustine Loungeis ourfull-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*



Piazza

ThePiazza, 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

Rosalind Room

TheRosalind 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*

MENUS

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 Rillette 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 Crémeux
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 Crémeux, 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 Crémeux
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
Karbach 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

PLEASE SEND INQUIRIES TO SALES@HOTELSAINTAUGUSTINE.COM