



ST REGIS
HOUSTON

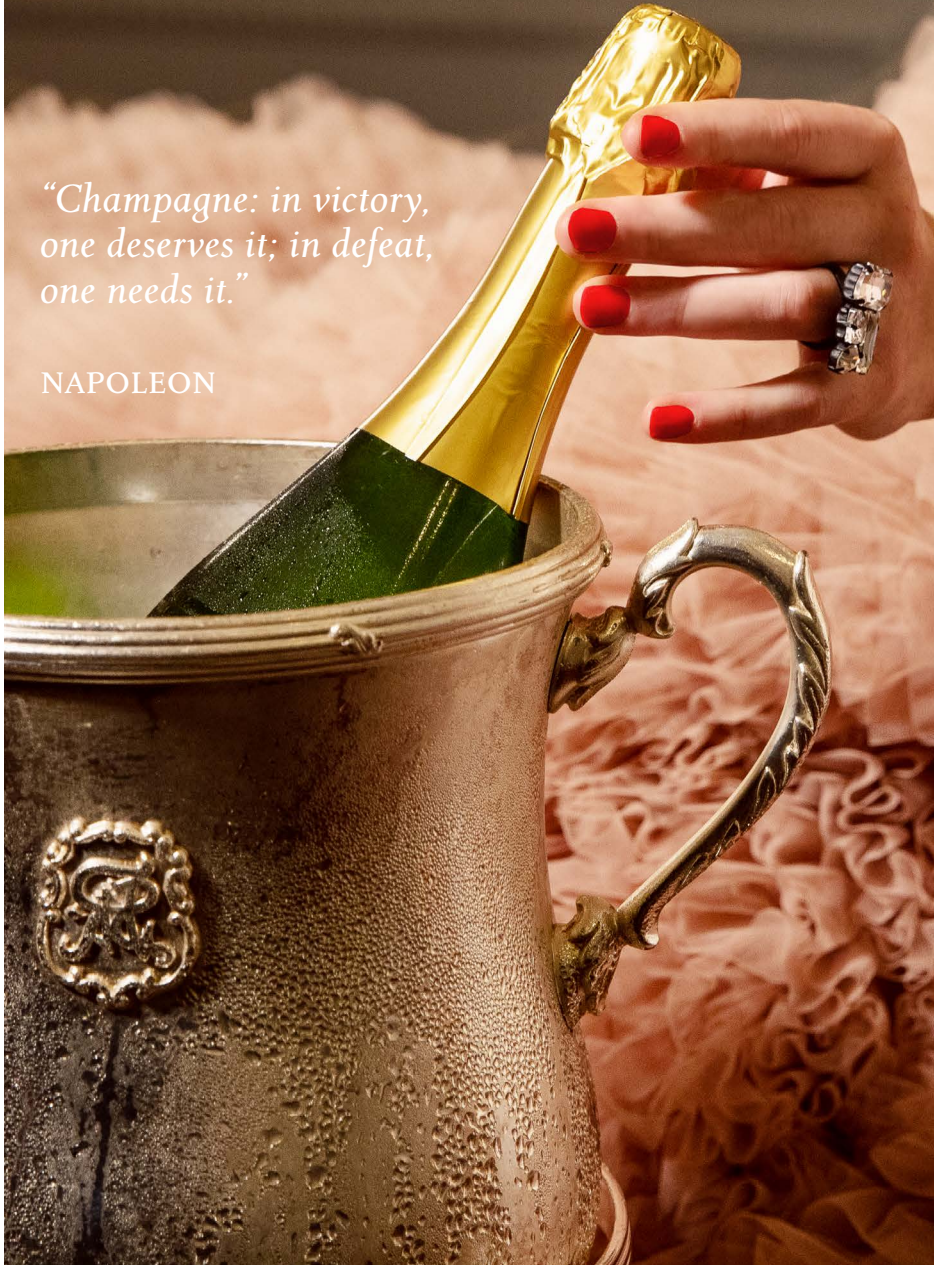
A close-up photograph of a person's hand holding a green glass bottle of cognac. The bottle is wrapped in a white, folded napkin that is tucked into the person's white suit jacket. The person is wearing a white dress shirt and a dark, textured tie. The bottle has a white label with some text and a signature. The lighting is warm and focused on the hand and bottle.

The St. Regis Evening Ritual Guide

Our Legacy Of Celebration

*“Champagne: in victory,
one deserves it; in defeat,
one needs it.”*

NAPOLEON



A Timeless Toast

Champagne sabering has long been a part of the history of St. Regis, dating back to 1904 when our vanguard founder John Jacob Astor IV sabered a bottle nightly to celebrate a spirited transition from day to night.

Every hotel in our portfolio celebrates three daily rituals — The Bloody Mary Ritual, The Evening Ritual, and The Afternoon Tea Ritual — each a modern articulation of timeless tradition. The St. Regis Houston Evening Ritual takes place daily at sunset in our Remington Lounge to mark the transition from day to evening.

Classic Champagne Cocktail

A few thoughtful touches elevate this light libation.

INGREDIENTS

5 oz. Champagne
3 Drops Angostura Bitters
1 Sugar Cube

GLASSWARE

Flute

TOOLS

Paring or Channel Knife

DIRECTIONS

Soak a sugar cube with a few drops of Angostura Bitters. Drop the cube into a flute, and slowly top glass with champagne. Garnish with orange ribbon curled over the rim of the flute.

Sharing The Ritual

Experience Your Own Sunset Celebration

The Traditional Art of Sabrage

AT HOME

A young vintage champagne with pressure still on the cork is optimal for sabering. Prepare the bottle by chilling it between 45-48°F or 7-8°C for 24 hours to lower its pressure and vibration.

Reverse the bottle in an ice bucket approximately 20 minutes before opening. When ready, reveal the cork by removing the foil in its entirety. Then, unwind and discard the wire basket.

Carefully pointing the bottle upwards, slide the blade of the saber along the body towards the neck. The force of the blade as it hits the lip of the bottle's neck will break the glass. The cork and collar will remain intact, and the champagne will be ready for a toast.

AT YOUR ST. REGIS

Private champagne sabrage masterclasses are available across all northern American St. Regis hotels and resorts to guests and locals alike.

Contact your favorite St. Regis to book this exclusive experience.