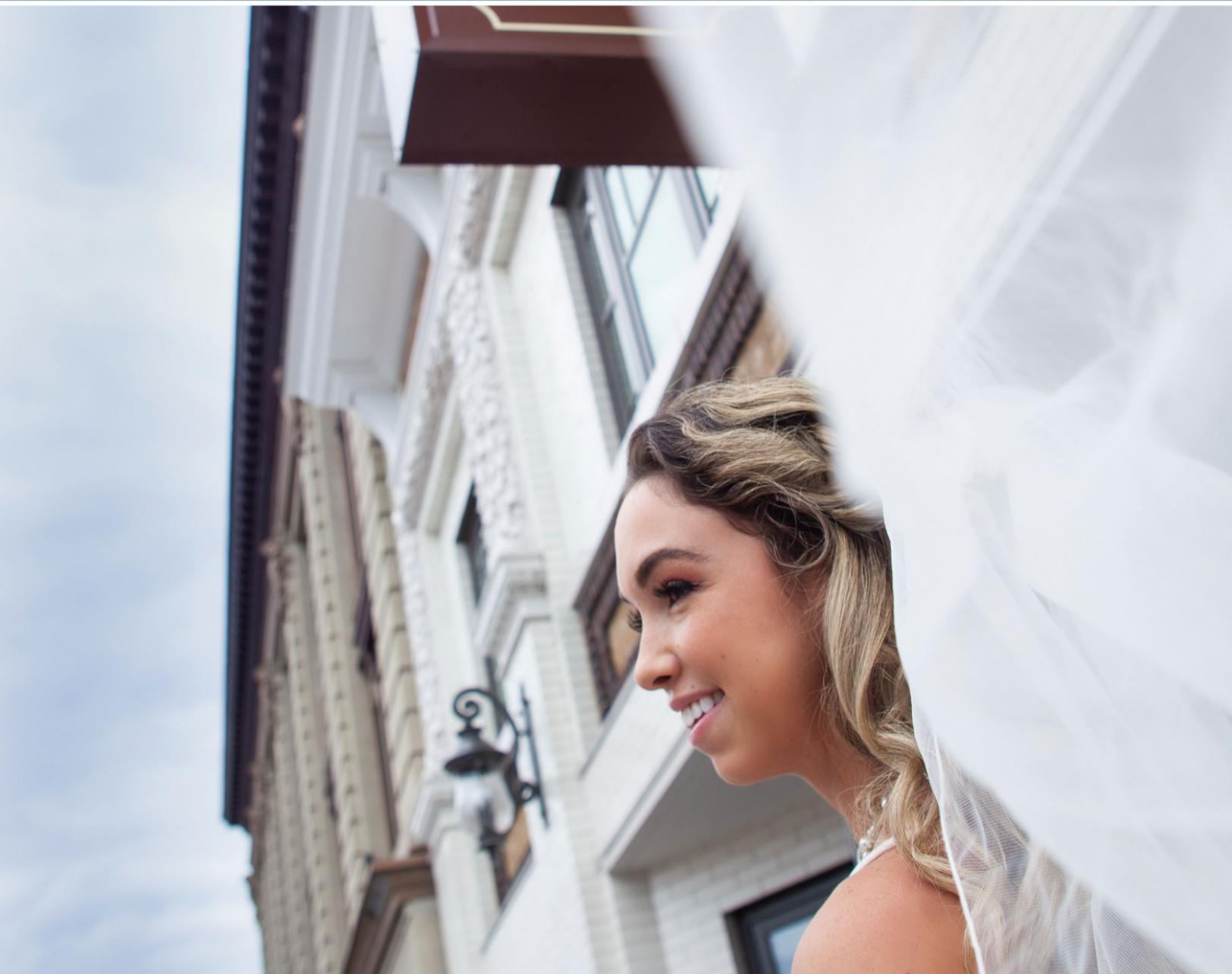




Wedding Packages



Park Street Hospitality

- An Exquisite Event Experience -

Park Street Hospitality is committed to providing you with a one of a kind event experience. Whether you are looking for an exquisite all-in-one venue or catering services, our team combines decades of experience to make your dream a reality.

Our commitment to consistency, quality and world-class hospitality extends from our timeless venue, and exceptional culinary options, to our dedicated event management team.

Built in 1911, The Park Theater offers a touch of classic elegance with modern amenities. From the theater's historic ballroom, intimate private suite, and versatile indoor and outdoor dining areas, we are able to offer a wide range of rental services to fit your event.

Led by Executive Chef, Matthew J. Delos, our culinary team will provide the perfect dining experience, expertly curated to compliment your event.

Our Wedding Packages are the perfect choice for your special celebrations with friends and family!



Photo Credit: Collignon Photography (Cover) / Hannah Rosie Photography

14 Park St. Glens Falls, NY 12801

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The Park Theater (Venue)

The Park Theater is a stunning wedding venue located in the heart of downtown Glens Falls, NY. The exciting city setting combines with the elegant interior to create a romantic location for exchanging vows and celebrating with loved ones.

The historic Park Theater was constructed in 1911 and has been host to many weddings over the years. This charming and refined space is the perfect backdrop to host your wedding ceremony and reception!

As the first of its kind in Glens Falls, The Park Theater was home to many silent films and vaudeville shows until its initial closure in 1935. Two years later, the building was purchased by The Glens Falls



Post Co. and converted into a printing plant. In 1984, the building was purchased by Dr. Harold Kirkpatrick in the hopes of using it as a performing arts center. In 2014, the building was purchased by Elizabeth Miller who fully renovated and restored this beautiful, historic building into a state of the art performance and restaurant space.

From the ornate lobby with a domed ceiling and sparkling chandelier, to the 2,000-square-foot venue space with handmade stage proscenium and rich hardwoods, The Park Theater is sure to lend an elegant touch to your wedding event. The main stage of the theater provides an incredible backdrop for romantic wedding photographs and the lower level (Doc's Restaurant) offers two unique spaces perfect for cocktail hours, intimate dinners and more!

The Park Theater takes pride in its ability to deliver exceptional luxury experiences for wedding events of all sizes and styles. Our commitment to making meaningful memories extends to our hospitality, and we are honored to be a part of your special day.

We provide a range of services such as bar rental, decor, furnishings, and professional lighting and sound rigs. To facilitate the decision-making and organization process, our team is available to guide couples through the coordination procedure.

From your first visit to your last dance, your occasion is sure to be as special as those celebrating it!

Photo Credit: Kirsten Renee Photography

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Park Street Hospitality

Wedding Menu Packages Overview

	Classic	Supreme	Ultimate
Cocktail Reception: Cold Display	Good	Better	Best
Cocktail Reception: Passed Hors d'oeuvres	Choice of 4	Choice of 5	Choice of 6
Cocktail Reception: Hot Chafer Items	None	Choice of 2	Choice of 3
Plated Dinner: Soup or Salad	Choice of 1 <i>Pre-selected</i>	Choice of 2 <i>Pre-selected</i>	Choice of 2 <i>Pre-selected</i>
Plated Dinner: Entrées	Choice of 3 <i>Pre-selected</i>	Choice of 3 <i>Pre-selected</i>	Choice of 4 <i>Pre-selected</i>
Price	\$55 / guest + t + s	\$70 / guest + t + s	\$85 / guest + t + s



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Drinks & Libations

**All bar packages include Saratoga still and sparkling water, soda, lemonade, iced tea, juices, etc.*

Beer & Wine:

\$18.00 / guest for 1-hour | \$27.00 / guest for 2-hours | \$36.00 / guest for 3-hours | \$45.00 / guest for 4-hours

- *House selection of red and white wines (includes Spellbound Cabernet Sauvignon (Napa, CA), Clos Anais Chardonnay (Napa, CA), or similar)*
- *House selection of 4 bottled beers (includes Coors Light, Coors Banquet, Corona, Guinness, or similar)*

Classic Bar:

\$22.00 / guest for 1-hour | \$33.00 / guest for 2-hours | \$44.00 / guest for 3-hours | \$55.00 / guest for 4-hours

- *House selection of red and white wines (includes Spellbound Cabernet Sauvignon (Napa, CA), Clos Anais Chardonnay (Napa, CA), or similar)*
- *House selection of 4 bottled beers (includes Coors Light, Coors Banquet, Corona, Guinness, or similar)*
- *House spirit selections (includes Titos Vodka, Bombay Dry Gin, Plantation White Rum, Sailor Jerry Spiced Rum, Milagro Blanco Tequila, Old Grand-Dad Bonded Bourbon, Rittenhouse Bonded Rye, Dewars White Label Blended Scotch, or similar)*

Supreme Bar:

\$26.00 / guest for 1-hour | \$39.00 / guest for 2-hours | \$52.00 / guest for 3-hours | \$65.00 / guest for 4-hours

- *House selection of red, white and sparkling wines (includes Spellbound Cabernet Sauvignon (Napa, CA), Clos Anais Chardonnay (Napa, CA), Lamberti Extra Dry Prosecco (Veneto, ITA), or similar)*
- *House selection of 6 bottled beers (includes Coors Light, Coors Banquet, Corona, Guinness, Peroni, Switchback Ale, or similar)*
- *House spirit selections (includes Titos Vodka, Bombay Dry Gin, Plantation White Rum, Sailor Jerry Spiced Rum, Milagro Blanco Tequila, Old Grand-Dad Bonded Bourbon, Rittenhouse Bonded Rye, Dewars White Label Blended Scotch, or similar)*
- *Premium spirit selections (includes Kettle One Vodka, Tanqueray London Dry Gin, Hamilton Demerara Rum, Milagro Reposado Tequila, Elijah Craig Bourbon, Michter's US 1 Rye, Glenmorangie Single Malt Scotia, or similar)*

*** Complimentary Champagne Toast (included with the purchase of a 2-hour package or greater)**

Ultimate Bar:

\$30.00 / guest for 1-hour | \$45.00 / guest for 2-hours | \$60.00 / guest for 3-hours | \$75.00 / guest for 4-hours

- House selection of red, white, rosé and sparkling wines (includes Spellbound Cabernet Sauvignon (Napa, CA), Clos Anais Chardonnay (Napa, CA), Tavel Les Lauzeries Rosé (Tavel, FRA), Lamberti Extra Dry Prosecco (Veneto, ITA), or similar)

- House selection of 6 bottled beers (includes Coors Light, Coors Banquet, Corona, Guinness, Peroni, Switchback Ale, or similar)

- House spirit selections (includes Titos Vodka, Bombay Dry Gin, Plantation White Rum, Sailor Jerry Spiced Rum, Milagro Blanco Tequila, Old Grand-Dad Bonded Bourbon, Rittenhouse Bonded Rye, Dewars White Label Blended Scotch, or similar)

- Top-shelf spirit selections (includes Grey goose Vodka, Bombay Sapphire Gin, Denezin 8 Year Reserve Rym, Patron Silver Tequila, Corzo Blanco and Reposado Tequilas, Knob Creek Bourbon, Glenlivet Founder's Reserve Single Malt Scotch, or similar)

* **Complimentary Champagne Toast** (included with the purchase of a 2-hour package or greater)

* **Complimentary Champagne Greeting Station** (included with the purchase of a 2-hour package or greater)



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Full Dinner Selections

* Items available in Supreme Package or higher.

** Items available in Ultimate Package only.

Cocktail Reception (Cold Display):

- Local & Imported Cheese Platter / fresh fruit, crostini, crackers
- Assorted Cured & Smoked Italian Charcuterie (display) / marinated olives, fig jam, mustards, fresh fruit, grilled flatbreads
- Heirloom Tomato & Fresh Mozzarella Platter / basil, EVOO
- Hummus & Cumin Toasted Pita Chips*
- Assorted Grilled Vegetable Platter / zucchini, red peppers, yellow squash, asparagus, portobello mushrooms, red onion, eggplant, lemon herb aioli*
- Classic Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon**
- Smoked Salmon (display) / grilled rye crostini, shaved red onion, tomato, hard boiled eggs, caper mustard dill sauce**
- Colossal Crab Shooter / spicy tomato gazpacho, cilantro**

Cocktail Reception (Passed Hors d'oeuvres):

- Oven Roasted Tomato / fresh mozzarella, garlic crostini, pesto
- Petite Vegetable Egg Rolls / soy ginger dipping sauce
- Franks in Pastry / whole grain mustard dip
- Feta & Spinach Spanakopita
- Cumin Chicken Salad / crispy tortilla chip, cilantro
- Grilled Zucchini / prosciutto, tomato tapenade
- Roasted Apple Flatbread / brie, shaved red onion, sage
- Battered Fried Artichoke / lemon pepper aioli
- Petite Shrimp Salad / cucumber, dill, caper
- Stuffed Mushroom / sausage, spinach
- Red Bliss Potato Skins / smoked bacon, cheddar cheese, chives
- Chicken Satay / sweet chili sauce, cilantro
- Petite Beef Wellington / horseradish sauce
- Margherita Pizza / tomatoes, basil, fresh mozzarella, cauliflower crust
- Pancetta Wrapped Jumbo Shrimp / black pepper tarragon mayonnaise*
- Maine Lobster Salad / cucumber, dill, caper*
- Mozzarella & Prosciutto Skewer / basil pesto dip*
- Thai Beef Satay / scallion ginger dipping sauce*
- Shrimp Spring Roll / sweet and sour sauce*
- Crisp Potato Cake / smoked salmon, herb cream cheese*
- Chicken Liver Pâté / fig jam, pickled red onion, crostini*
- Grilled Asparagus / crumbled goat cheese, lemon preserve*
- Toasted Crab & Avocado / lime papaya relish*
- Wasabi Deviled Eggs / toasted sesame seeds scallions*
- Rosemary & Dijon Mustard Rack of Lamb Lollipops / minted tomato relish**
- Mini Cumin Chicken Quesadilla / pico de gallo**
- Bacon Wrapped Sea Scallops / honey mustard sauce**

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- *Slow Braised Beef Short Rib / red potato wafer, blue cheese***
- *Crisp Duck Confit Crostini / amarena cherry compote***

Cocktail Reception (Hot Chafer Items):

- *Beef Tips / red wine sauce, buttered egg noodles**
- *Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan cheese, basil**
- *Rigatoni / chicken, sherry sauce**
- *Pork Dumplings / soy and ginger dipping sauce**
- *Toasted Perogies / caramelized onions, chive sour cream**
- *Chicken Meatballs / tomato madeira demi sauce**
- *Avocado Bites / chipotle lime dip**
- *Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce***
- *Baked Oyster Rockefeller / spinach, parmesan crumbs***
- *Classic Clam Casino***

Sit Down Dinner (Soup & Salads):

- *Lobster Bisque / cognac cream, chives*
- *Cream of Mushroom / fried leeks, porcini dust*
- *Chilled Vegetable Gazpacho / lime crimea, cilantro*
- *Mixed Green Salad / tomato, cucumbers, olives, radish, red onion, white balsamic vinaigrette*
- *Grilled Asparagus Salad / goat cheese, belgian endive, toasted walnuts*
- *Caesar Salad / crisp romaine, anchovy, garlic croutons, creamy citrus dressing, shaved parmesan*
- *Steakhouse Wedge Salad / iceberg lettuce, bacon, heirloom tomatoes, shaved red onion, cucumbers, white balsamic dressing, crumbled blue cheese*
- *Creamy Polenta / roasted wild mushrooms, shaved parmesan, truffle oil**
- *Scallop & Salmon Cake / herb salad, lemon butter sauce**
- *Grilled Duck Sausage / fire-roasted peppers, onions, potatoes, mustard aioli**
- *Butternut Squash Ravioli / sage, mascarpone cream**
- *Tomato & Baby Burrata Salad / arugula, EVOO, basil**
- *Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette**

Sit Down Dinner (Entrées):

- *Roasted Cod / grilled corn, potato hash, tarragon lemon aioli*
- *Grilled Salmon / roasted tomato, sweet pea risotto, herb salad*
- *Pan Roasted “Bricked” Chicken / seasonal vegetable, cipolini onions, whipped potatoes, natural juices*
- *Grilled Center Cut Pork Chop / sweet potato puree, wilted cabbage, port wine cherry sauce*
- *Braised Short Rib / caramelized onion smashed potatoes, root vegetables, red wine braising liquid*
- *Grilled New York Strip Steak / asparagus, fingerling potatoes, roasted shallot sauce*
- *Baked Sole / spinach herb stuffing, rice pilaf, seasonal vegetable, lemon caper butter sauce*
- *Grilled Chicken Breast / vegetable orzo, tomato olive relish*
- *Grilled Vegetable Lasagna / spinach pasta, roasted garlic cream*
- *Sage & Mustard Roasted Pork Loin / bacon brussels sprouts, apple demi, soft polenta*
- *Herb Roasted Sirloin of Beef / skillet braised potatoes and onions, green peppercorn reduction sauce*
- *Roasted Red Snapper / seasonal vegetable, potato hash, tarragon lemon aioli**
- *Seafood Stuffed Sole / rice pilaf, seasonal vegetable, lemon caper sauce**
- *Roasted Tenderloin of Beef / rosemary scalloped potatoes, seasonal vegetable, peppercorn demi**

- *Grilled Vegetable “Stack” Zucchini / yellow squash, portobello mushroom, red pepper, wilted spinach, asparagus, eggplant, goat cheese, tomato coulis**
- *Braised Lamb Shank / minted israeli couscous, seasonal vegetable, natural juices**
- *Grilled Filet Mignon / bacon gorgonzola roasted shallot butter, crispy onions, seasonal vegetable, new potatoes, red wine demi glaze***
- *Doc’s Surf & Turf / grilled new york strip steak and lobster, stuffed jumbo shrimp, seasonal vegetable, fingerling potatoes***
- *Grilled Rack of Lamb / minted Israeli couscous, seasonal vegetable, natural juices***

Duet Plates:

- *Grilled Beef Tenderloin / colossal crab stuffed shrimp,beurre blanc, fingerling potatoes, seasonal vegetable***
- *Rosemary Roasted Rack of Lamb / seared sea bass, tomato olive, relish, garlic new potatoes, haricot vert***

Additional Items (Add to Hot or Cold Displays):

- *Three Cheese Ravioli / roasted golden tomato sauce, basil*
- *Prosciutto & Melon / honey ricotta, mint, fig syrup*
- *Rigatoni Bolognese / heirloom tomato sauce, shaved parmesan, basil*
- *Slow-Braised Beef Short Rib / gorgonzola gnocchi,caramelized shallots, red wine sauce*
- *Crispy Eggplant Stack / tomato coulis, fresh mozzarella, basil pesto*
- *House Hot Smoked Salmon / crisp potato pancake, dill creme fraîche, pickled onions, greens*

Please Note:

- *Classic Package requires menu choices seven days prior to the event.*
- *Ingredients are seasonal and subject to change.*
- *For special requests, please inquire with our Event Coordinator and Chef.*

Services

Let us make your wedding an occasion to remember! Book your private event tour today and have the opportunity to chat one-on-one with our experienced Events Coordinator!

Private Venue Tour

We are proud to offer private venue tours!

➤ *All meetings are free and include a 2-3 hour consultation with our Events Coordinator.*

Ready to book your next event? *Book an appointment with our Events Coordinator and get started!*

Catering

From private parties, to corporate functions, bring a touch of elegance and sophistication to your next event with catering from Park Street Hospitality. Our esteemed executive chef, Matthew J. Delos, and culinary team are ready to work with you to provide an exceptional dining experience for your event!

➤ *We offer packages to suit any budget. Ask us about our catering options! For more information, please contact our Events Coordinator to discuss our various packages.*



Photo Credit: Hannah Rosie Photography

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Rental Options & Venue Pricing

With the timeless ballroom of the historic Park Theater, indoor/outdoor dining areas, and cozy private suite, we are able to offer the perfect space for your next special occasion!

Rental Options

With such a unique venue, we are proud to offer a variety of rental options!

The Park Theater | Doc's Restaurant Rental Options:

- *The Park Theater*
- *Doc's Restaurant*
- *Private Suite – An intimate space for smaller events, parties, etc. located in Doc's Restaurant*
- *Entire building – The Park Theater, Doc's Restaurant, Private Suite and Lobby*

The Park Theater | Doc's Restaurant Dimensions:

- *Theater Floor - 2,068 SF*
- *Theater Stage - 663 SF (38' wide x 18' deep x 13' high)*
- *Lobby - 300 SF*
- *The 'Greenroom' (Private Suite) - 296 SF*

In addition to our spaces, we are able to offer a range of services including bar rental, decor, furnishings, professional lighting, sound equipment, stage access and more. *For more information on these services, please contact our Event Coordinator.*



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Contact

For more information or inquiries, please contact us!

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