



REHEARSAL DINNER *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 off-site 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. We offer packages to suit any budget. *Ask us about our catering options.*

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

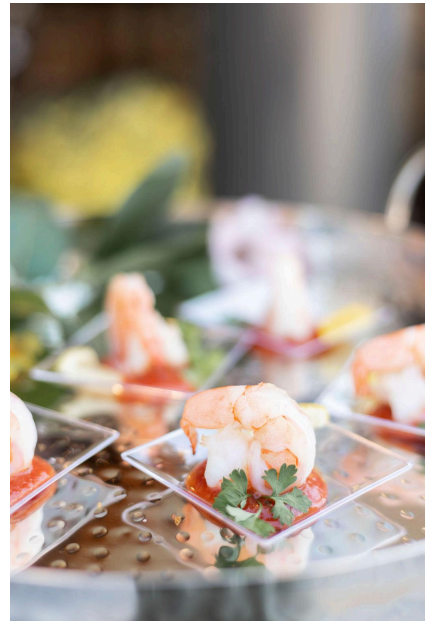


Photo Credit: Hannah Rosie Photography (Cover & Above)

Park Street Hospitality Rehearsal Dinner Packages

The Park Theater (Venue)

The Park Theater is a stunning historic wedding venue located in the heart of downtown Glens Falls.

Built in 1911, the historic Park Theater has been host to many weddings over the years. Operated by Park Street Hospitality, this charming and refined space is the perfect backdrop to host your celebrations!

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. Over the years, it has seen many transformations from a movie theater to a printing plant. In 2018, The Park Theater reopened as a fully renovated and restored state of the art events and performance space.



From the ornate lobby with a domed ceiling and sparkling chandelier, to the grand ballroom with handmade stage proscenium and rich hardwoods, The Park Theater is sure to lend an elegant touch to your wedding.

The theater ballroom provides an incredibly romantic backdrop and the lower level (Doc's Bar & Lounge) offers a unique space perfect for cocktail hours and intimate dinners. The Terrace is a quaint outdoor patio space that is the perfect oasis for entertaining and The Greenroom (Private Suite) provides the option for private dinners, a bridal suite and more.

Park Street Hospitality takes pride in its ability to deliver exceptional luxury experiences for wedding events of all sizes and styles. 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: Kristen Renee Photography

Park Street Hospitality Rehearsal Dinner Packages

The Park Theater Minimums

Pricing includes all food and beverage packages and venue fees, and does not include tax or service charges.

Friday - Sunday: \$5000.00

Monday - Thursday: \$2500.00

Off-Peak (Tuesday - Thursday / 8am - 3pm): \$1200.00

Venue Pricing

All venue rentals include on-site day-of coordinator, choice of house linens, basic decor, basic lighting and sound options, and event setup / teardown.

Choose one event space and add an additional room for half price.

Theater Ballroom: \$500.00

Floor - 2,068 SF / Stage - 663 SF

The Terrace (Outdoor Patio): \$500.00

1400 SF

Doc's Bar & Lounge: \$500.00

1241 SF

The Green Room (Private Suite): \$250.00

296 SF

We offer private venue tours! *Our venue tours are free and include a 1-hour consultation with our Events & Catering Manager.*

Rehearsal Dinner Packages

We offer a variety of Rehearsal Dinner Packages to perfectly complement your event!

Choose from one of the following packages:

Cocktail Reception Packages
Home-Style Barbeque Packages
Dinner Buffet Packages
Plated Dinner Packages

View pricing for various packages in the sections below.

Please Note:

- All packages require menu choices **seven days** prior to the event.
- Ingredients are seasonal and subject to change.
- There is a **4 hour open bar maximum** for all wedding beverage packages.
- For special requests, please inquire with our Catering & Events Manager and Executive Chef.

Cocktail Reception Packages

\$48.00++ Per Guest

Pricing per guest includes an antipasti display, choice of two hot station items, passed hors d'oeuvres (hot) and passed hors d'oeuvres (cold), and choice of one carving station item.

Antipasti Display

- Local & Imported Cheese Platter / fresh fruit, crostini, crackers
- Charcuterie Board / salami, capicola, soppressata, pecorino, gorgonzola, marinated olives, artichoke basil salad, garlic crostini
- Hummus & Cumin Toasted Pita Chips
- Tomato & Bocconcini Salad / basil, evoo
- Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli, fire roasted peppers and onions

Hot Station

Hot Station - CHOICE OF 2:

- Mini Shrimp Egg Rolls / sweet chili glaze
- Petite House Rolled Chicken Meatballs / tomato madeira demi sauce
- Parmesan & Garlic Chicken Wings / parsley, lemon
- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce
- Avocado Bites / chipotle lime dip
- Baked Stuffed Mushrooms / sherry butter sauce
- Pork Dumplings / soy and ginger dipping sauce
- Cheese Arancini / tomato fondue

Additional Options:

- Jumbo Shrimp Cocktail / horseradish cocktail sauce, remoulade – **\$7.00++ per guest** (3 jumbo shrimp per guest)
- Oysters Rockefeller / spinach, bacon parmesan crumbs – **\$6.00++ per guest**
- Poached Mediterranean Seafood Salad / calamari, shrimp, lobster, vegetables, lemon – **\$5.00++ per guest**
- Tuna Tartare / capers, red onion, sweet soy, cilantro, sriracha aioli, wonton chips – **\$5.00++ per guest**

Passed Hors d' Oeuvres (Cold)

Hors d' Oeuvres (Cold Display) - CHOICE OF 2:

- *Green Eggs & Ham / hard boiled eggs, herb filling, prosciutto*
- *Smoked Salmon Canape / dill cream, caper and red onion*
- *Slow Roasted Tomato Grilled Flatbread / olive tapenade, basil*
- *Raspberry Brie Tart / mint, cracked black pepper*
- *Grilled Speck Wrapped Peach / fig reduction*
- *Smoked Duck & Goat Cheese Tartlet / pomegranate jam*
- *New Potato Chip / blue cheese, chives*

Passed Hors d' Oeuvres (Hot)

Hors d' Oeuvres (Hot Display) - CHOICE OF 2:

- *Bacon Wrapped Sea Scallops / honey mustard sauce*
- *Feta & Spinach Spanakopita*
- *Chicken Satay / sweet chili sauce, cilantro*
- *Mozzarella & Prosciutto Skewer / basil pesto dip*
- *Petite Beef Wellington / horseradish sauce*
- *Sausage Stuffed Mushrooms*
- *Chicken Thai Spring Roll / soy scallion sauce*
- *Margherita Pizza / tomatoes, basil, fresh mozzarella, cauliflower crust*

Carving Station

Carving Station - CHOICE OF 1:

\$175.00++ Chef Fee

All served with petite rolls and butter.

- *Sage Roasted Turkey Breast / cranberry aioli, country gravy*
- *Rosemary & Black Pepper Roasted New York Strip Loin*
- *Honey Glazed Ham / ginger dried cherry sauce*
- *Roasted Loin of Pork / apple cider gravy, mustard aioli*

Additional Carving Station Options:

- *Roasted Whole Ducks / grand marnier sauce – \$7.00++ per guest*
- *Bourbon & Sage Marinated Whole Chicken / cranberry peppercorn aioli – \$5.00++ per guest*
- *Roasted Tenderloin of Beef / horseradish cream, wine demi – MP++ per guest*

Home-Style Barbeque Packages

“From The Grill”

\$46.00++ Per Guest

*Pricing per guest includes a choice of two salads, three ‘From the Grill’ options,
and two sides.*

“On the Simpler Side”

\$40.00++ Per Guest

*Pricing per guest includes a choice of two salads, three ‘On the Simpler Side’ options,
and two sides.*

Salads

Salads - CHOICE OF 2:

- Heirloom Tomato & Fresh Mozzarella Salad / evoo, basil
- Classic Caesar Salad / romaine lettuce, garlic croutons, shaved parmesan, traditional caesar dressing
- Pickled Beet Salad / red onion, dill red vinaigrette
- New Potato Salad / caramelized onion, mustard, malt vinegar dressing
- Black Bean Salad / roasted corn, cilantro, lime
- Italian Pasta Salad / tomatoes, olives, provolone, salami, basil
- Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette
- Traditional Red Potato Salad
- Mom’s Macaroni Salad (*mayonnaise based)
- House-made Coleslaw
- Green Bean & Fire Roasted Pepper Salad / toasted walnuts, herb dressing

“From the Grill”

“From the Grill” - CHOICE OF 3:

- Marinated Chicken Breast
- Coca-Cola Barbeque Baby Back Pork Spare Ribs
- Thyme & Honey Salmon
- Lemon & Garlic Marinated Game Hen Halves
- Italian Sausage & Peppers / assorted mustards, petite rolls
- Italian Marinated Chicken
- Mustard Crusted Pork Chops

- *Slow Cooked Barbeque Brisket*
- *Chili Lime Swordfish Steaks*
- *Grilled Chicken Apple Sausage*
- *Rosemary Grilled Rib Eye Steaks (12oz.) / roasted garlic butter – \$3.00++ per guest*

“On the Simpler Side”

“On the Simpler Side” - CHOICE OF 3:

- *Grilled Hamburger & Cheeseburgers*
- *Grilled All Beef Hot Dogs*
- *Grilled Veggie Burger*

Sides

Sides - CHOICE OF 2:

- *Steamed Corn on the Cob*
- *Bacon Molasses Baked Beans*
- *Roasted Salt Potatoes*
- *Grilled Herb Butter Russet Potatoes*
- *Fire Roasted Peppers & Onions*
- *Grilled Asparagus*
- *Grilled Summer Vegetable Platter / zucchini, yellow squash, eggplant, red peppers*
- *Asparagus & Portabella Mushrooms*
- *Roasted New Potatoes / parsley, olive oil*

Additional Package Options

Additional Package Options - Raw Bar:

\$175.00++ Shucking Fee

\$28.50++ per guest

All served with petite rolls and butter.

- *Classic Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon*
- *Oyster on the Half Shell / mignonette, horseradish cocktail sauce*
- *Poached Seafood Salad / calamari, shrimp, scungilli, crispy vegetables, roasted garlic, lemon, dressing*
- *Tuna Tartare Platter / sesame, ponzu, ginger, chili, cilantro, fried wonton chips, sriracha aioli*

Dinner Buffet Packages

\$48.00++ Per Guest

Pricing per guest includes a choice of two salads, entrées, accompaniments and one plated dessert. All dinner buffet packages include petite rolls and butter.

***Additional \$3.00++ per person for more than two choices,
up to 4 choices.***

Salads

Salads - CHOICE OF 2:

- Heirloom Tomato & Fresh Mozzarella Salad / evoo, basil
- Roasted Beet & Goat Cheese / sherry vinaigrette, pistachios, grilled red onion
- Classic Caesar Salad / romaine lettuce, garlic croutons, shaved parmesan, traditional caesar dressing
- Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette
- Spinach Salad / sliced mushrooms, hard boiled egg, tomatoes, shaved red onion
- Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli
- Couscous Salad / baby arugula, dried cherries, almonds, apples, cider dijon dressing

Entrées

Entrées - CHOICE OF 2:

- Seared Salmon / leek saffron butter sauce
- Apple Sage Stuffed Chicken Breast / cider cream
- Braised Short Rib / lemon parsley gremolata, natural pan juices
- Seafood Stuffed Sole / crab and shrimp stuffing, tarragon butter sauce
- Roasted Breast of Chicken / prosciutto, spinach, roasted tomatoes, sherry wine sauce
- Grilled Pork Medallions / roasted pears, port wine sauce
- Roasted & Sliced Beef Sirloin / roasted shallots, wild mushrooms
- Butternut Squash Ravioli / mascarpone cream, sage
- Gnocchi Bolognese / veal, pork, beef, heirloom tomato sauce, basil
- Chicken Rigatoni / sherry basil sauce
- Eggplant Piccata / lemon caper and parsley wine sauce

Accompaniments

Accompaniments - CHOICE OF 2:

- Roasted Garlic Smashed Potatoes
- Herb Roasted New Potatoes
- Sautéed Zucchini / tomatoes, basil
- Honey-Thyme Glazed Carrots
- Steamed Asparagus
- Classic Rice Pilaf
- Roasted Root Vegetable / maple, sage
- Green Beans / toasted almonds, garlic
- Creamy Fingerling Potatoes / chives

Desserts

Desserts - CHOICE OF 1:

- Old-Fashioned Carrot Cake / cinnamon whipped cream
- Cheesecake / fresh berries
- Apple Crisp / vanilla crème anglaise
- Flourless Chocolate Cake / ganache, fresh berries
- Classic Apple Crisp
- Cookie & Brownie Platter
- Assorted Fruit Salad
- Assorted Petite Sweets
- Dessert Buffet – **\$5.00++ per guest (Choose more than two dessert selections; maximum four choices.)**

Carving Station

Carving Station - CHOICE OF 1:

\$175.00++ Chef Fee

All served with petite rolls and butter.

- Sage Roasted Turkey Breast / cranberry aioli, country gravy
- Rosemary & Black Pepper Roasted New York Strip Loin
- Honey Glazed Ham / ginger dried cherry sauce
- Roasted Loin of Pork / apple cider gravy, mustard aioli

Additional Carving Station Options:

- Roasted Whole Duck / grand marnier sauce – **\$7.00++ per guest**
- Bourbon & Sage Marinated Whole Chicken / cranberry peppercorn aioli – **\$5.00++ per guest**
- Roasted Tenderloin of Beef / horseradish cream, wine demi – **MP++ per guest**

Plated Dinner Packages

\$54.00++ Per Guest

Pricing includes a pre-selected choice of one appetizer and salad, three entrées, and two plated desserts. All plated dinner packages include petite rolls and butter.

Appetizers

Appetizers - CHOICE OF 1:

- Creamy Polenta / roasted wild mushrooms, shaved parmesan cheese, truffle oil
- Seared Tuna / crispy wontons, papaya relish, lime, cilantro, wasabi aioli
- Jumbo Lump Crab Cake / corn salsa, tarragon lemon sauce
- Butternut Squash Ravioli / mascarpone cream, sage
- Gnocchi Bolognese / veal, pork, beef, heirloom tomato sauce, basil
- Grilled Shrimp / creamy lemon risotto, sweet peas, smoked bacon
- Prosciutto & Melon / honey ricotta, mint, fig syrup
- Chicken Confit & Four Cheese Ravioli / roasted tomato sauce, fresh mozzarella
- Rigatoni & Sausage / broccoli rabe, tomatoes, garlic broth

Salads

Salads - CHOICE OF 1:

- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- Roasted Beet & Goat Cheese / sherry vinaigrette, pistachios, grilled red onion
- Classic Caesar Salad / romaine lettuce, garlic croutons, shaved parmesan, traditional caesar dressing
- Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette
- Steakhouse Wedge Salad / iceberg lettuce, bacon, heirloom tomatoes, shaved red onion, cucumbers, white balsamic dressing, crumbled blue cheese

Entrées

Entrées - CHOICE OF 3:

- Grilled New York Strip Steak (12oz.) / scalloped potatoes, asparagus, shallot red wine demi
- Grilled Salmon / zucchini noodles, roasted tomato broth, basil
- Crab & Shrimp Stuffed Sole / rice pilaf, green beans, lemon butter sauce
- Roasted Duckling / port wine cherry sauce, sweet potato purée, brown sugar brussel sprouts
- Roasted Loin of Pork / rosemary au gratin potatoes, acorn squash, pearl onions

- *Pan Roasted Chicken Breast / smashed fingerling potatoes, tomato, olive, caper relish*
- *Seared Red Snapper / potato vegetable hash, roasted shrimp salsa, lime*
- *Grilled Game Hen / roasted root vegetables, new potatoes, sage, natural juices*
- *Grilled Vegetable "Stack" Zucchini / yellow squash, portobello mushroom, red pepper, wilted spinach, asparagus, eggplant, goat cheese, tomato coulis*
- *Couscous Crisp Vegetable / stuffed portabella mushroom, cauliflower purée, pesto*
- *Slow Roasted Half Chicken / mashed potatoes, honey-thyme carrots, whole grain mustard sauce*

Additional Entrée Options:

MP++ per guest

- *Pan Seared Sea Scallops / red potato, leek salad, roasted chanterelles*
- *Rosemary Roasted Tenderloin of Beef / whipped potatoes, honey roasted baby carrots, caramelized onion, red wine demi*
- *Roasted Sea Bass / sweet pea, lemon risotto, wilted spinach, red pepper coulis*
- *Grilled Rack of Lamb / mustard crust, goat cheese ravioli, roasted cauliflower*

Desserts

Desserts - CHOICE OF 2:

- *Old-Fashioned Carrot Cake / cinnamon whipped cream*
- *Vanilla Cheesecake / raspberry sauce*
- *Apple Crostata / caramel sauce, whipped cream*
- *Flourless Chocolate Cake / ganache, fresh berries*
- *Lemon Parfait / fresh strawberries, lemon curd*
- *Banana Bread Pudding / crème anglaise*
- *Vanilla Pound Cake / berry compote, sweet cream*

Additional Package Options

Antipasti Display:

\$11.50++ per guest

- *Local & Imported Cheese Platter / fresh fruit, crostini, crackers*
- *Charcuterie Board / salami, capicola, soppressata, pecorino, gorgonzola, marinated olives, artichoke basil salad, garlic crostini*
- *Hummus & Cumin Toasted Pita Chips*
- *Tomato & Bocconcini Salad / basil, evoo*
- *Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli, fire roasted peppers and onions*

Passed Hors d'Oeuvres:

\$12.75++ per guest (Pricing includes a choice of four passed hors d'oeuvres.)

Additional passed hors d'oeuvres – \$2.00++ per guest

Drinks & Libations

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

Cash Bar: \$300.00

The cash bar setup fee is waived with the purchase of a holiday party beverage package below.

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 Little Gazelle Sauvignon Blanc (SA), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Spellbound Cabernet Sauvignon (CA), or similar)*
- House selection of 4 bottled beers (includes Coors Light, Corona, Peroni, Switchback, Zero Gravity Conehead IPA, 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 Little Gazelle Sauvignon Blanc (SA), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Spellbound Cabernet Sauvignon (CA), or similar)*
- House selection of 4 bottled beers (includes Coors Light, Corona, Peroni, Switchback, Zero Gravity Conehead IPA, or similar)*
- House spirit selections (includes Titos Vodka, Bombay Dry Gin, Plantation White Rum, Don Q 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 Bellafina Prosecco (ITA), Little Gazelle Sauvignon Blanc (SA), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Spellbound Cabernet Sauvignon (CA), or similar)*
- House selection of 6 bottled beers (includes Coors Light, Corona, Peroni, Switchback, Zero Gravity Conehead IPA, or similar)*
- House spirit selections (includes Titos Vodka, Bombay Dry Gin, Plantation White Rum, Don Q 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, Plymouth London Dry Gin, Hamilton Demerara Rum, Milagro Reposado Tequila, Bulleit Bourbon, Bulleit Rye, Chivas 12 Year Scotch, or similar)*

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 Bellafina Prosecco (ITA), Little Gazelle Sauvignon Blanc (SA), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Spellbound Cabernet Sauvignon (CA), or similar)
- House selection of 6 bottled beers (includes Coors Light, Corona, Peroni, Switchback, Zero Gravity Conehead IPA, or similar)
- House spirit selections (includes Titos Vodka, Bombay Dry Gin, Plantation White Rum, Don Q 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, Hendrick's Gin, Smith & Cross Jamaica Rum, Corzo Blanco and Reposado Tequilas, Knob Creek Bourbon, Knob Creek Rye, Glenlivet Founder's Reserve Single Malt Scotch, or similar)

Additional Options:

- Signature Cocktails

\$12.00++ per guest (Choice of 1 signature cocktail.)

\$18.00++ per guest (Choice of 2 signature cocktails.)

Choose from the following:

- Bourbon Smash / elijah craig bourbon, lemon, honey syrup, berries, mint
 - Habanero & Hibiscus Margarita / espero blanco, velvet falernum, lime juice, grapefruit juice, habanero and hibiscus syrup
 - Strawberry Negroni / plymouth gin, strawberry campari, dolin blanc vermouth
 - Watermelon Cosmo / st. george citrus vodka, curaço, watermelon agua fresca, simple syrup
 - Patio Punch / plantation white rum, guava purée, lime juice, orgeat
- Draught Beer – **\$200.00 draught cleaning / setup fee + variable costs per keg** (Availability varies by venue.)

Contact Us

*For more information or inquiries, please contact us to discuss our packages
and additional services including full service off-site catering!*

Contact:

Kibbie Vedder (Catering & Events Manager)

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Glens Falls, NY
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