



HOLIDAY PARTY *packages*



Park Street Hospitality

- An Exquisite Event Experience -

Park Street Hospitality is committed to providing you with a one of a kind event experience. Our commitment to consistency, quality and world-class hospitality extends from our timeless venues and exceptional culinary options, to our dedicated event management team.

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 off-site catering services.

Our Holiday Party Packages are perfect for family gatherings, corporate parties, festive celebrations and more!



The Park Theater Venue Pricing

All venue rentals include an on-site day-of coordinator, choice of house china, house linens, basic decor, basic lighting, basic A/V package, and event set-up/teardown. Full theatrical lighting and A/V packages are available at an additional cost.

Ballroom: \$750.00

Floor - 2,068 SF/Stage - 663 SF

Doc's Bar & Lounge: \$500.00

1241 SF

The Terrace: \$500.00

1400 SF

The Greenroom (Private Suite): \$250.00

296 SF



NEW - Formerly known as Doc's Restaurant, this reimagined space on the lower level of the theater now offers a chic and versatile setting perfect for intimate gatherings, corporate events, and special occasions. Combining stylish ambiance with enhanced functionality, Doc's Bar & Lounge provides an elevated experience, perfect for catering to the diverse needs of its guests.

Food & Beverage Minimums

*Only food and beverage packages are applicable to reach the F&B Minimums below. **Taxes, service charges, venue fees, A/V fees, etc, do not count towards the minimum requirements.***

Friday - Monday: \$4500.00

Tuesday - Thursday: \$2500.00

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

**** Inquire with Catering & Events Manager regarding venue fees for Park & Elm.**

We offer private venue tours!

Our venue tours are free and include a 1-hour consultation with our Catering & Events Manager.



- Holiday Party Packages -

Cocktail Reception

\$48.00++ Per Guest

Pricing includes a Local & Imported Cheese & Charcuterie Platter with marinated olives, fig jam, mustards, fresh fruit, crostini, and crackers.

All Cocktail Reception packages include a choice of:

two stationed hors d' oeuvres (cold)

two stationed hors d' oeuvres (hot)

four passed hors d' oeuvres

Dinner Buffet Packages

\$48.00++ Per Guest

All Dinner Buffet packages include a choice of:

one preset or buffet salad option

three entrée options

one accompaniment

one plated dessert + coffee station

Elevate your experience with additional enhancements.

Inquire with our sales team to learn more!

- 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 Holiday Party beverage packages.
- For special requests, please inquire with our Events & Catering Manager and Executive Chef.

Cocktail Reception

Stationed Hors d' Oeuvres

Cold Display (CHOICE OF 2):

- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- Assorted Grilled Vegetable Platter / basil herb aioli
- Hummus & Cumin Toasted Pita Chips
- Roasted Butternut Squash Bruschetta / caramelized red onion, sage, crostini
- Vegetable Lo Mein / crispy stir-fried vegetables, ginger, soy, hoisin sauce, cilantro

Hot Display (CHOICE OF 2):

- Spinach & Artichoke Dip / crostini
- Toasted Pierogies / caramelized onions, chive sour cream
- Chicken Rigatoni / sherry sauce
- Shrimp & Vegetable Shoamai / sweet chili glaze
- Pork Dumplings / soy scallion sauce
- Beef Tips / red wine sauce, buttered egg noodles* (gf upon request)
- Mom's Italian Meatballs / basil marinara

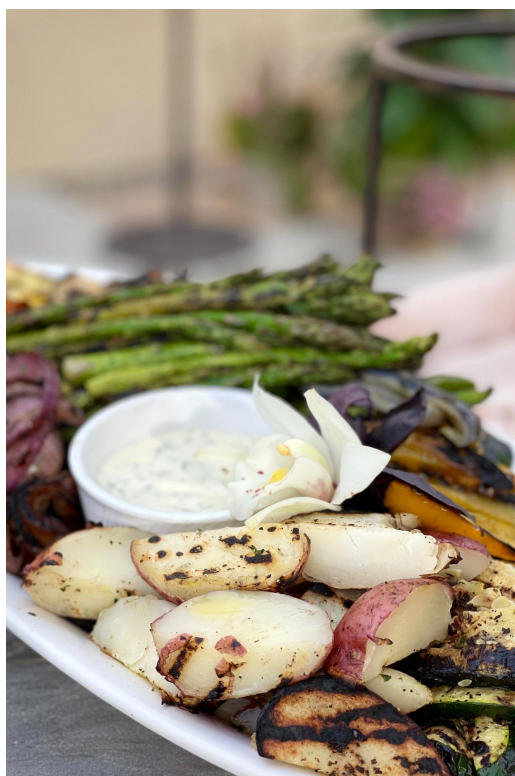
Passed Hors d' Oeuvres

Passed Hors d' Oeuvres (CHOICE OF 4):

- Roasted Apple Flatbread / brie, shaved red onion, sage
- Oven-Roasted Tomato / fresh mozzarella, garlic crostini, pesto
- Red Bliss Potato Skins / smoked bacon, cheddar cheese, chives
- Bacon & Chive Deviled Eggs
- Mozzarella & Prosciutto Skewers / basil pesto dip
- Franks in Pastry Jacket / all beef hot dogs, wrapped in puff pastry whole grain mustard aioli
- Petite Beef Wellington / horseradish sauce
- Jumbo Stuffed Mushroom / sausage, spinach
- Chicken Satay / sweet chili sauce, cilantro
- Bacon Wrapped Sea Scallops / tarragon honey mustard sauce
- Smoked Salmon Canape / dill cream, caper and red onion
- Beef & Wild Mushroom Brochette / blue cheese sauce

Additional Options:

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



Dinner Buffet

Salads

Preset or Buffet (CHOICE OF 1):

- *Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo*
- *Caesar Salad / crisp romaine, garlic croutons, creamy citrus dressing, shaved parmesan*
- *Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette*
- *Spinach Salad / sliced mushrooms, hard boiled egg, tomatoes, shaved red onion*
- *Mixed Green Salad / tomato, cucumbers, olives, radish, red onion, white balsamic vinaigrette*
- *Roasted Golden & Red Beet Salad / crumbled goat cheese, grilled red onion, pistachios, sherry vinaigrette*
- *Steakhouse Wedge Salad / bacon, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette, crumbled blue cheese (Available for preset only.)*

Entrées

Entrées (CHOICE OF 3):

- *Butternut Squash Ravioli / mascarpone sage cream*
- *Eggplant Parmesan / marinara, mozzarella, basil*
- *Lemon & Garlic Marinated Game Hen Halves*
- *Apple Stuffed Chicken Breast / cider, sage cream*
- *Pan Roasted "Bricked" Chicken / sage + lemon au jus*
- *Pan Roasted Red Snapper / caper, lemon butter sauce*
- *Thyme & Honey Grilled Salmon*
- *Baked Sole / spinach herb stuffing*
- *Mustard Crusted Pork Chops*
- *Braised Short Rib / natural juices, gremolata*
- *Penne Pasta Primavera / roasted vegetables, light tomato basil sauce*

Optional Carving Station (CHOICE OF 1):

\$175.00++ Chef Fee (Additional fees may apply depending on size of party - inquire with Catering & Events Manager for details.)

All Served with petite rolls and butter.

- Herb Roasted Turkey Breast / country gravy
- Honey Glazed Ham / mustard glaze
- Roasted Pork Loin / dried cherry port wine sauce
- Rosemary & Black Pepper Roasted New York Strip Loin / horseradish cream sauce

Accompaniments

Accompaniments (CHOICE OF 1):

- Grilled Asparagus / parmesan, lemon
- Roasted Root Vegetable / maple, sage
- Sautéed Green Beans / red onions, tomato, garlic
- Bacon Brown Sugar Brussels Sprouts
- Classic Rice Pilaf
- Roasted Sweet Potatoes / candied pecans, maple butter
- Roasted Garlic Smashed Potatoes
- Herb Roasted New Potatoes
- Honey-Thyme Glazed Carrots

Dessert & Coffee Station

Dessert (CHOICE OF 1):

- Traditional Holiday Cookie & Brownie Platter
- Cider Donut Bread Pudding / caramelized apples, fresh whipped cream
- Brownie Pudding / hot fudge, fresh whipped cream
- Apple Cranberry Crisp / brown sugar streusel, fresh whipped cream
- Banana Strawberry Trifle / sponge cake, pastry cream, bananas, strawberry compote, vanilla whipped cream

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 Riff Pinot Grigio (VE), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Broadbent Cabernet Sauvignon (CA), or similar)*
- House selection of 4 bottled beers (includes Coors Light, Corona, Peroni, Switchback, Zero Gravity Conehead IPA, Nine Pin Cider, 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 Riff Pinot Grigio (VE), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Broadbent Cabernet Sauvignon (CA), or similar)*
- House selection of 4 bottled beers (includes Coors Light, Corona, Peroni, Switchback, Zero Gravity Conehead IPA, Nine Pin Cider, 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)*

Additional Options:

- Additional Bar – **\$300 per each additional bar location***
- Signature Holiday Cocktails – **\$12.00++ per guest***
- 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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