Park Street Hospitality
EST. 2021

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)

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!

We offer private venue tours!

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

Photo Credit: Kristen Renee Photography

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

*** Limited-Time Offer: Whole Venue Promo Pricing! ***

2026 Events – $1,500

2027 Events – 10% off Whole Venue Fee

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

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

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.

*- 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

$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 & Charcuterie Platter (display) / marinated olives, fig jam, mustards, fresh fruit, crostini, crackers
- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- Assorted Grilled Vegetable Platter / basil herb aioli
- Hummus & Cumin Toasted Pita Chips

Add Ons:

- Prosciutto & Melon / honey ricotta, mint, fig syrup ***– $5.00++ per guest***
- Tuna Tartare Platter / sesame, ponzu, ginger, chili, cilantro, fried wonton chips, sriracha aioli ***– $5.00++ per guest***
- Smoked Salmon / grilled rye crostini, shaved red onion, tomato, hard boiled eggs, caper mustard dill sauce ***– $5.00++ per guest***
- Poached Seafood Salad / calamari, shrimp, scungilli, crispy vegetables, roasted garlic, lemon, dressing ***– $5.00++ per guest***
- Classic Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon ***– $7.00++ per guest (3 jumbo shrimp per guest)***
- Colossal Crab Shooter / spicy tomato gazpacho, cilantro ***– $8.00++ per guest***

Hot Chaffer Station

(choice of 2)

- Cheese Arancini / tomato fondue
- Parmesan & Garlic Chicken Wings / parsley, lemon
- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce
- Pork Dumplings / soy + ginger dipping sauce
- Sausage & Spinach Jumbo Stuffed Mushroom / garlic, sherry butter sauce
- Mom's Italian Meatballs / red sauce, basil

Add-Ons:

- Crispy Eggplant Stack / tomato coulis, fresh mozzarella, basil pesto – ***$3.00++ per guest***
- Rigatoni Bolognese / heirloom tomato sauce, shaved parmesan, basil – ***$4.00++ per guest***
- Three Cheese Ravioli / roasted golden tomato sauce, basil – ***$5.00++ per guest***
- Baked Oysters Rockefeller / spinach, parmesan crumbs – ***$6.00++ per guest***
- Slow-Braised Beef Short Rib / gorgonzola gnocchi, caramelized shallots, red wine sauce – ***$6.00++ per guest***

Passed Hors d' Oeuvres - Cold

(choice of 2)

- New Potato Chip / blue cheese, chives
- Grilled Zucchini / prosciutto, tomato tapenade
- Oven-Roasted Tomato / fresh mozzarella, garlic crostini, pesto
- Slow-Roasted Tomato Grilled Flatbread / olive tapenade, basil
- Cumin Chicken Salad / crispy tortilla chip, cilantro
- Smoked Salmon Canape / dill cream, caper, red onion
- Petite Shrimp Salad / cucumber, dill, caper

Passed Hors d' Oeuvres - Hot

(choice of 2)

- Feta & Spinach Spanakopita
- Goat Cheese Lollipops / pretzel stick, crushed almonds, chives
- Breaded Mozzarella Bites / tomato basil aioli
- Petite Vegetable Egg Rolls / soy ginger dipping sauce
- Vegetarian Parmesan Stuffed Jumbo Mushrooms / sherry butter sauce
- Crispy Potato Skins / smoked bacon bites, extra sharp cheddar cheese, scallions, sour cream
- Margherita Focaccia Pizza Pie / tomatoes, basil, fresh mozzarella
- Chicken Satay / sweet chili sauce, cilantro
- Bacon Wrapped Sea Scallops / honey mustard sauce
- Sausage & Spinach Jumbo Stuffed Mushroom / garlic, sherry butter sauce
- BBQ Pork Mac & Cheese Fritters / smokey cheddar fondue
- Franks in Pastry Jacket / all beef hot dogs wrapped in puff pastry, whole grain mustard aioli
- Petite Beef Wellington / horseradish sauce

Package Add-On: Carving Station

(choice of 1)

$175.00++ Chef Fee (all served with petite rolls and butter)

(Additional fees may apply depending on size of party - inquire for details.)

- Herb-Roasted Turkey Breast / cranberry aioli, country gravy
- Honey Glazed Ham / whole grain mustard aioli
- Roasted Loin of Pork / apple cider gravy, mustard aioli
- Rosemary & Black Pepper Roasted New York Strip Loin / horseradish aioli, wine demi

Add-Ons:

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

(choice of 2)

- Caesar Salad / crisp romaine, garlic croutons, creamy citrus dressing, shaved parmesan
- Mixed Green Salad / tomato, cucumbers, olives, radish, red onion, white balsamic vinaigrette
- Heirloom Tomato & Fresh Mozzarella Salad / evoo, basil
- Asian Stir-Fry Green Bean Salad / red onions, red peppers, shiitake mushrooms, garlic, ginger, sesame seeds
- Pickled Beet Salad / red onion, dill red vinaigrette
- Black Bean Salad / roasted corn, cilantro, lime
- House-made Coleslaw
- Traditional Red Potato Salad
- New Potato Salad / caramelized onion, mustard, malt vinegar dressing
- Italian Pasta Salad / cheese tortellini, salami, tomatoes, olives, roasted red peppers, provolone, basil
*- Mom’s Macaroni Salad (*mayonnaise based)*

“From the Grill”

(choice of 3)

- Marinated Chicken Breast
- Italian Marinated Chicken
- Lemon & Garlic Marinated Game Hen Halves
- Thyme & Honey Salmon

- Chili Lime Swordfish Steaks
- Italian Sausage & Peppers / assorted mustards, petite rolls
- Grilled Chicken Apple Sausage
- Mustard Crusted Pork Chops
- Coca-Cola BBQ Baby Back Pork Spare Ribs
- Slow Cooked BBQ Brisket
- Rosemary Grilled Rib Eye Steaks (12oz.) / roasted garlic butter – ***$5.00++ per guest***

"On the Simpler Side"

(choice of 3)

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

Accompaniments

(choice of 2)

- Assorted Grilled Vegetable Platter / basil herb aioli
- Grilled Asparagus
- Steamed Corn on the Cob
- Fire-Roasted Peppers & Onions
- Bacon Molasses Baked Beans
- Roasted Salt Potatoes
- Roasted New Potatoes / parsley, olive oil
- Grilled Herb Butter Russet Potatoes

Package Add-On: Raw Bar

$175.00++ Chef Fee 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.

Salads

(choice of 2)

- Caesar Salad / crisp romaine, garlic croutons, creamy citrus dressing, shaved parmesan
- Mixed Green Salad / tomato, cucumbers, olives, radish, red onion, white balsamic vinaigrette
- Spinach Salad / sliced mushrooms, hard boiled egg, tomatoes, shaved red onion
- Roasted Golden & Red Beet Salad / crumbled goat cheese, grilled red onion, pistachios, sherry vinaigrette
- Heirloom Tomato & Fresh Mozzarella Salad / evoo, basil
- Assorted Grilled Vegetable Platter / basil herb aioli

Entrées

(choice of 2)

- Butternut Squash Ravioli / shaved parmesan, mascarpone cream, sage
- Eggplant Piccata / lemon caper + parsley wine sauce
- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan, basil
- Chicken Rigatoni / sherry tomato cream
- Apple Sage Stuffed Chicken Breast / cider cream
- Roasted Breast of Chicken / prosciutto, spinach, roasted tomatoes, sherry wine sauce
- Seared Salmon / lemon caper butter sauce
- Seafood Stuffed Sole / lemon caper butter sauce
- Grilled Pork Medallions / roasted pears, port wine sauce
- Braised Short Rib / natural juices
- Roasted & Sliced Beef Sirloin / red wine shallot demi

Accompaniments

(choice of 2)

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

Package Add-On: Carving Station

(choice of 1)

$175.00++ Chef Fee (all served with petite rolls and butter)

(Additional fees may apply depending on size of party - inquire for details.)

- Herb-Roasted Turkey Breast / cranberry aioli, country gravy
- Honey Glazed Ham / whole grain mustard aioli
- Roasted Loin of Pork / apple cider gravy, mustard aioli
- Rosemary & Black Pepper Roasted New York Strip Loin / horseradish aioli, wine demi

Add-Ons:

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

Desserts

(choice of 1)

- Seasonal Fruit Salad
- Cookie & Brownie Platter
- Peach Melba Cobbler / fresh whipped cream
- Apple Cranberry Crisp / brown sugar streusel, fresh whipped cream
- Cider Donut Bread Pudding / caramelized apples, fresh whipped cream
- Tiramisu / espresso + rum soaked ladyfingers, creamy vanilla whipped mascarpone, cocoa
*- Assorted Petite Sweets (****Chef's Choice: An assortment of up to 4 seasonally inspired petite desserts.)*** *–* ***$6.00++ 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

(choice of 1)

- Lobster Bisque / cognac cream, chives
- Cream of Mushroom / fried leeks, porcini dust
- Chilled Vegetable Gazpacho / lime crema, cilantro
- Grilled Asparagus Salad / goat cheese, belgian endive, toasted walnuts
- Creamy Polenta / roasted wild mushrooms, shaved parmesan cheese, truffle oil
- Butternut Squash Ravioli / shaved parmesan, mascarpone cream, sage
- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan, basil
- Chicken Confit & Four Cheese Ravioli / roasted tomato sauce, fresh mozzarella
- Scallop & Salmon Cake / herb salad, lemon butter sauce
- Jumbo Lump Crab Cake / corn salsa, tarragon lemon sauce
- Seared Tuna / crispy wontons, papaya relish, lime, cilantro, wasabi aioli
- Grilled Shrimp / creamy lemon risotto, sweet peas, smoked bacon
- Prosciutto & Melon / honey ricotta, mint, fig syrup

Salads

(choice of 1)

- Classic Caesar Salad / romaine lettuce, garlic croutons, shaved parmesan, traditional caesar dressing
- Mixed Green Salad / tomato, cucumbers, olives, radish, red onion, white balsamic vinaigrette
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette
- Steakhouse Wedge Salad / iceberg lettuce, bacon, heirloom tomatoes, shaved red onion, cucumbers, white balsamic dressing, crumbled blue cheese
- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo

Entrées

(choice of 3)

- Grilled Vegetable "Stack" Zucchini / yellow squash, portobello mushroom, red pepper, wilted spinach, asparagus, eggplant, goat cheese, tomato coulis
- Vegetable Couscous / stuffed portabella mushroom, cauliflower purée, pesto
- Grilled Vegetable Lasagna / pasta, spinach, roasted garlic cream
- Pan-Roasted "Bricked" Chicken / seasonal vegetable, cippolini onions, whipped potatoes, natural juices
- Grilled Chicken Breast / vegetable orzo, tomato olive relish
- Grilled Game Hen / roasted root vegetables, new potatoes, sage, natural juices
- Seared Salmon / roasted tomato, sweet pea risotto, herb salad
- Seafood Stuffed Sole / rice pilaf, seasonal vegetable, lemon caper butter sauce
- Roasted Cod / grilled corn, potato hash, tarragon lemon aioli
- Roasted Red Snapper / seasonal vegetable, potato hash, tarragon lemon aioli
- Roasted Duckling / port wine cherry sauce, sweet potato purée, brown sugar brussels sprouts
- Sage & Mustard Roasted Pork Loin / bacon brussels sprouts, apple demi, soft polenta
- 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
- Herb-Roasted Sirloin of Beef / skillet braised potatoes + onions, red wine shallot demi
- Grilled New York Strip Steak / asparagus, fingerling potatoes, roasted shallot sauce

Add-Ons:

MP++ per guest

- Pan-Seared Sea Scallops / red potato, leek salad, roasted chanterelles
- Roasted Sea Bass / sweet pea, lemon risotto, wilted spinach, red pepper coulis
- Grilled Rack of Lamb / minted Israeli couscous, seasonal vegetable, rosemary shallot demi glace
- Roasted Tenderloin of Beef / rosemary scalloped potatoes, seasonal vegetable, peppercorn demi

Desserts

(choice of 2)

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

Package Add-Ons: Antipasti Display

$11.50++ per guest

- Local & Imported Cheese & Charcuterie Platter (display) / marinated olives, fig jam, mustards, fresh fruit, crostini, crackers
- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- Assorted Grilled Vegetable Platter / basil herb aioli
- Hummus & Cumin Toasted Pita Chips

Passed Hors d'Oeuvres

$12.75++ per guest (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 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), 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 Little Gazelle Sauvignon Blanc (SA), 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)

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), Broadbent Cabernet Sauvignon (CA), or similar)
- House selection of 6 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)
- 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)
***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 Bellafina Prosecco (ITA), Little Gazelle Sauvignon Blanc (SA), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Broadbent Cabernet Sauvignon (CA), or similar)
- House selection of 6 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)
- 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)

***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)*

Package Add-Ons:

Signature Cocktails

$12.00++ per guest (choice of 1 signature cocktail)
$18.00++ per guest (choice of 2 signature cocktails)
Master Tab Only - Paid at End of Event

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, curaçao, 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)

Venue Address:
The Park Theater
14 Park Street
Glens Falls, NY
12801

Mailing Address:
Park Street Hospitality
15 Park Street (Unit #101)
Glens Falls, NY
12801

Phone:
518-480-3220 x302

Email:
events@pshospitality.com

Website:
www.pshospitality.com | www.parktheatergf.com | www.parkandelm.com