Park Street Hospitality

EST. 2021

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

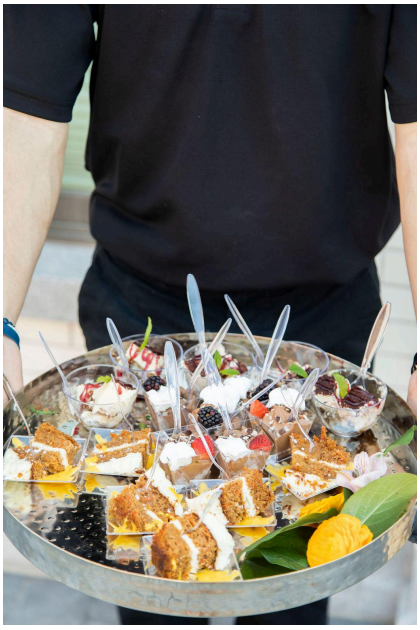

Photo Credit: Collignon Photography (Cover) / Hannah Rosie Photography (Above)

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

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

Wedding Menu Packages

	Buffet	**Classic**	**Supreme**	**Ultimate**
Cocktail Reception: Cold Display	Good	Good	Better	Best
Cocktail Reception: Passed Hors d'Oeuvres	Choice of 4	Choice of 4	Choice of 5	Choice of 6
Cocktail Reception: Hot Chafer Items	Choice of 1	Choice of 1	Choice of 2	Choice of 3
Dinner: Soup, Salad or Appetizer	Choice of 1 *Pre-selected (salad only)*	Choice of 1 *Pre-selected*	Choice of 2 *Pre-selected*	Choice of 2 *Pre-selected*
Dinner: Entrées	Choice of 3 *+ 2 Accompaniments Pre-selected*	Choice of 3 *Pre-selected*	Choice of 3 *Pre-selected*	Choice of 4 *Pre-selected*
Price:	$62 / guest + t + s	$65 / guest + t + s	$77 / guest + t + s	$92 / guest + t + s

*- 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.

Full Dinner Selections

**** Items available in <u>Supreme Package or higher</u>.***

***** Items available in <u>Ultimate Package only</u>.***

Cocktail Reception

<u>Cold Display</u>

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

<u>Add-Ons:</u>

- Prosciutto & Melon / honey ricotta, mint, fig syrup ***– $5.00++ per guest***
- Tuna Tartare / capers, red onion, sweet soy, cilantro, sriracha aioli, wonton chips ***– $5.00++ per guest***
- Poached Mediterranean Seafood Salad / calamari, shrimp, lobster, vegetables, lemon ***– $5.00++ per guest***

<u>Hot Chaffer Station</u>

- Cheese Arancini / tomato fondue
- Parmesan & Garlic Chicken Wings / parsley, lemon
- Pork Dumplings / soy + ginger dipping sauce
- Sausage & Spinach Jumbo Stuffed Mushroom / garlic, sherry butter sauce
- Mom's Italian Meatballs / red sauce, basil
*- Toasted Perogies / caramelized onions, chive sour cream**
*- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan cheese, basil**

*- Chicken Rigatoni / sherry tomato cream**
*- Pork Dumplings / soy + ginger dipping sauce**
*- Mom's Italian Meatballs / red sauce, basil**
- Beef Tips / red wine sauce, buttered egg noodles (gf noodles upon request)*
*- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce***
*- Baked Oyster Rockefeller / spinach, parmesan crumbs***
*- Classic Clam Casino***

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

- 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
*- Wasabi Deviled Eggs / toasted sesame seeds scallions**
*- Pancetta Wrapped Jumbo Shrimp / honey mustard sauce**
*- Mozzarella & Prosciutto Skewer / basil pesto dip**
*- Scallop Ceviche Cocktail / chilies, citrus, lime, cilantro***

Passed Hors d'Oeuvres - Hot

- 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
*- Crispy Potato Cake / smoked salmon, herb cream cheese**
*- Thai Beef Satay / scallion ginger dipping sauce**
*- Mini Cumin Chicken Quesadilla / pico de gallo***
*- Bacon Wrapped Sea Scallops / honey mustard sauce***
*- Crab Rangoon / ginger plum sauce ***
*- Crispy Duck Confit Crostini / amarena cherry compote***
*- Rosemary & Dijon Mustard Rack of Lamb Lollipops / minted tomato relish***
*- Slow-Braised Beef Short Rib / horseradish cheddar, chives, filo cup***

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 Package

Salads

- 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

- 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

- 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***

Plated Dinner Package

Soup, Salads & Appetizers

- Lobster Bisque / cognac cream, chives
- Cream of Mushroom / fried leeks, porcini dust
- Chilled Vegetable Gazpacho / lime crema, cilantro
- Classic Caesar Salad / romaine lettuce, garlic croutons, shaved parmesan, traditional caesar dressing
- Mixed Green Salad / tomato, cucumbers, olives, radish, red onion, white balsamic vinaigrette
- Steakhouse Wedge Salad / iceberg lettuce, bacon, heirloom tomatoes, shaved red onion, cucumbers, white balsamic dressing, crumbled blue cheese
- Grilled Asparagus Salad / goat cheese, belgian endive, toasted walnuts
- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan, basil
*- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette**
*- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo**
*- Creamy Polenta / roasted wild mushrooms, shaved parmesan cheese, truffle oil**
*- Butternut Squash Ravioli / shaved parmesan, mascarpone cream, sage**
*- 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***

Entrées

*- 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
*- Braised Lamb Shank / creamy polenta, seasonal vegetables, natural braising juices**
*- Roasted Tenderloin of Beef / rosemary scalloped potatoes, seasonal vegetables, peppercorn demi**
*- Grilled Rack of Lamb / minted Israeli couscous, seasonal vegetable, rosemary shallot demi glace***
*- Grilled Filet Mignon / bacon gorgonzola roasted shallot butter, crispy onions, seasonal vegetable, new potatoes, red wine demi glaze***

Duet Plates

$10.00++ per guest (Ultimate Package Only)

*- Apple Sage Stuffed Chicken Breast & Pancetta Wrapped Shrimp / roasted fingerling potatoes, cider reduction sauce, asparagus***
*- Cider Braised Short Ribs, & Crispy Rainbow Trout Filet / roasted corn relish, mashed potatoes, french green beans***
- Grilled New York Strip Steak Filet & Seared Mahi Mahi / wild rice pilaf, tomato caper relish, basil
*- Surf & Turf / grilled new york strip steak and lobster, stuffed jumbo shrimp, seasonal vegetable, fingerling potatoes***
*- Rosemary Roasted Rack of Lamb / faroe island salmon, tomato olive, relish, garlic new potatoes, haricot vert***
*- Grilled Beef Tenderloin / colossal crab stuffed shrimp, beurre blanc, fingerling potatoes, seasonal vegetable***

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)*

Additional Package Options

Signature Cocktails

$12.00++ per guest

****Master Tab Only - Paid at End of Event****

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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