



WEDDING, ELOPEMENT *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 Elopement Packages are the perfect choice for your special celebrations with friends and family!



Photo Credit: Sandra Lynn 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!

Photo Credit: Kristen Renee Photography

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.*

Wedding Elopement Packages

\$58.00++ Per Guest

Pricing includes a local and imported cheese platter (fresh fruit, crostini, crackers), along with an assorted cured and smoked Italian charcuterie (marinated olives, fig jam, mustards, fresh fruit, grilled flatbreads).

Dinner will be served family style.

All packages include a choice of:

two stationed hors d'oeuvres (cold)

one stationed hors d'oeuvre (hot)

three passed hors d'oeuvres

one salad option

three entrée options or two entrée options with the addition of a carving station

one accompaniment

one plated dessert

Additional add-ons are available.

Maximum Capacity: 30 guests

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.

Stationed Hors d' Oeuvres

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

- Heirloom Tomato & Fresh Mozzarella Platter / basil, evoo
- Hummus & Cumin Toasted Pita Chips
- Grilled Vegetable Platter / lemon aioli
- Seasonal Vegetable Crudit  / green goddess dip
- Tomato & Bocconcini Salad / basil, evoo

Hors d'Oeuvres (Hot Display) - CHOICE OF 1:

- Toasted Pterogies / caramelized onions, chive sour cream
- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce
- Avocado Bites / chipotle lime dip
- Beef Tips / red wine sauce, buttered egg noodles
- Mini Shrimp Egg Rolls / sweet chili glaze

Passed Hors d' Oeuvres

Hors d' Oeuvres - CHOICE OF 3:

- Smoked Salmon Canape / dill cream, caper, red onion
- Raspberry Brie Tart / mint, cracked black pepper
- Feta & Spinach Spanakopita
- Mozzarella & Prosciutto Skewers / basil pesto dip
- Sausage Stuffed Mushrooms
- Franks in Pastry / whole grain mustard dip
- Roasted Apple Flatbread / brie, shaved red onion, sage
- Red Bliss Potato Skins / smoked bacon, cheddar cheese, chives
- Petite Beef Wellington / horseradish sauce

Additional Options:

- Jumbo Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon – **\$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**

Salads

Salads (choice of preset or buffet) - CHOICE OF 1:

- *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*
- *Greek Salad / chopped romaine, cucumber, tomatoes, kalamata olives, feta, speciality vinaigrette*
- *Grilled Asparagus Salad / goat cheese, belgian endive, toasted walnuts*

Entrées

Entrées - CHOICE OF 3 - or - CHOICE OF 2 with CARVING STATION:

- *Pasta Alfredo (choice of chicken or shrimp)*
- *Chicken Cutlet / melted fresh mozzarella, beefsteak tomato, red onion, angel hair pasta, lemon pan jus*
- *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*
- *Chicken Scarpariello / italian sausage, potatoes, onions, white wine, garlic*
- *Braised Short Rib / red wine braising sauce*
- *Herb Roasted Sirloin of Beef / green peppercorn reduction sauce*

Optional Carving Station - CHOICE OF 1:

\$175.00++ Chef Fee

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*
- *Roasted Prime Rib of Beef / horseradish sauce*

Accompaniments - CHOICE OF 1:

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

Additional Options:

- *Seafood Stuffed Jumbo Shrimp / white wine butter sauce – \$8.00++ per guest*
- *Grilled Duck Breast / amarena port wine cherry sauce – \$6.00++ per guest*
- *Braised Local Rabbit / pappardelle pasta, roasted heirloom carrots, pearl onions, red wine sauce – \$6.00++ per guest*
- *Bourbon Sage Roasted Capon – \$5.00++ per guest*
- *Wild Mushroom Ravioli / spinach, oyster mushrooms, truffle cream – \$5.00++ per guest*

Additional Carving Station Options:

\$175.00++ Chef Fee

All served with petite rolls and butter.

- *Herb Roasted Sliced Beef Tenderloin / peppercorn shallot sauce – MP++ per guest*
- *Sage Roasted Turkey Breast / country gravy – MP++ 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, 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), Spellbound 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), Spellbound 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), Spellbound 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 Options:

- Signature Cocktails – **\$10.00++ per guest** (Available cocktail hour only.)

- 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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