



# WEDDING *packages*



# Park Street Hospitality

*- An Exquisite Event Experience -*

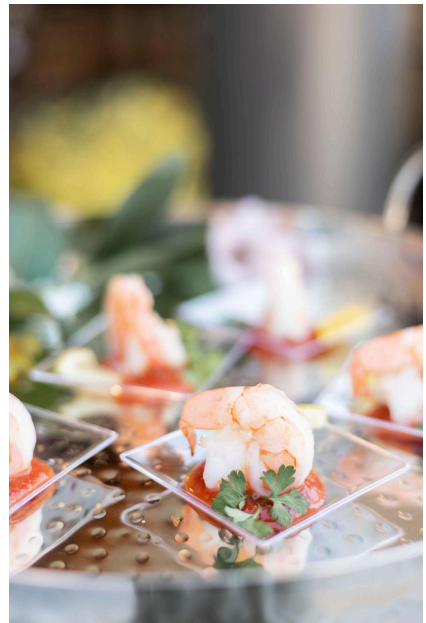
Park Street Hospitality is committed to providing you with a one of a kind event experience. Whether you are looking for an exquisite all-in-one venue or off-site catering services, our team combines decades of experience to make your dream a reality.

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!***

*Photo Credit: Kristen Renee Photography*

# Wedding Menu Packages

	Classic	Supreme	Ultimate
<b>Cocktail Reception:</b> Cold Display	Good	Better	Best
<b>Cocktail Reception:</b> Passed Hors d'Oeuvres	Choice of 4	Choice of 5	Choice of 6
<b>Cocktail Reception:</b> Hot Chafer Items	None	Choice of 2	Choice of 3
<b>Plated Dinner:</b> Soup or Salad	Choice of 1 <i>Pre-selected</i>	Choice of 2 <i>Pre-selected</i>	Choice of 2 <i>Pre-selected</i>
<b>Plated Dinner:</b> Entrées	Choice of 3 <i>Pre-selected</i>	Choice of 3 <i>Pre-selected</i>	Choice of 4 <i>Pre-selected</i>
<b>Price:</b>	\$62 / guest + t + s	\$77 / guest + t + s	\$92 / guest + t + s

**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.

# 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.*

**Venue Fee: \$750.00**

# Full Dinner Selections

*\* Items available in Supreme Package or higher.*

*\*\*Items available in Ultimate Package only.*

## **Cocktail Reception (Cold Display):**

- Local & Imported Cheese Platter / fresh fruit, crostini, crackers
- Assorted Cured & Smoked Italian Charcuterie (display) / marinated olives, fig jam, mustards, fresh fruit, grilled flatbreads
- Heirloom Tomato & Fresh Mozzarella Platter / basil, evoo
- Hummus & Cumin Toasted Pita Chips\*
- Assorted Grilled Vegetable Platter / zucchini, red peppers, yellow squash, asparagus, portobello mushrooms, red onion, eggplant, lemon 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\*\*

## **Cocktail Reception (Passed Hors d'oeuvres):**

- Oven Roasted Tomato / fresh mozzarella, garlic crostini, pesto
- Petite Vegetable Egg Rolls / soy ginger dipping sauce
- Franks in Pastry / whole grain mustard dip
- Feta & Spinach Spanakopita
- Cumin Chicken Salad / crispy tortilla chip, cilantro
- Grilled Zucchini / prosciutto, tomato tapenade
- Roasted Apple Flatbread / brie, shaved red onion, sage
- Battered Fried Artichoke / lemon pepper aioli
- Petite Shrimp Salad / cucumber, dill, caper
- Stuffed Mushroom / sausage, spinach
- Red Bliss Potato Skins / smoked bacon, cheddar cheese, chives
- Chicken Satay / sweet chili sauce, cilantro
- Petite Beef Wellington / horseradish sauce
- Margherita Pizza / tomatoes, basil, fresh mozzarella, cauliflower crust
- Pancetta Wrapped Jumbo Shrimp / black pepper tarragon mayonnaise\*
- Maine Lobster Salad / cucumber, dill, caper\*
- Mozzarella & Prosciutto Skewer / basil pesto dip\*
- Thai Beef Satay / scallion ginger dipping sauce\*
- Shrimp Spring Roll / sweet and sour sauce\*
- Crisp Potato Cake / smoked salmon, herb cream cheese\*
- Grilled Asparagus / crumbled goat cheese, lemon preserve\*
- Toasted Crab & Avocado / lime papaya relish\*
- Wasabi Deviled Eggs / toasted sesame seeds scallions\*

- Rosemary & Dijon Mustard Rack of Lamb Lollipops / minted tomato relish\*\*
- Mini Cumin Chicken Quesadilla / pico de gallo\*\*
- Bacon Wrapped Sea Scallops / honey mustard sauce\*\*
- Slow Braised Beef Short Rib / red potato wafer, blue cheese\*\*
- Crisp Duck Confit Crostini / amarena cherry compote\*\*

**Cocktail Reception (Hot Chafer Items):**

- Beef Tips / red wine sauce, buttered egg noodles\*
- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan cheese, basil\*
- Rigatoni / chicken, sherry sauce\*
- Pork Dumplings / soy and ginger dipping sauce\*
- Toasted Perogies / caramelized onions, chive sour cream\*
- Chicken Meatballs / tomato madeira demi sauce\*
- Avocado Bites / chipotle lime dip\*
- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce\*\*
- Baked Oyster Rockefeller / spinach, parmesan crumbs\*\*
- Classic Clam Casino\*\*

**Additional Options - Add to Hot or Cold Displays:**

- Three Cheese Ravioli / roasted golden tomato sauce, basil
- Prosciutto & Melon / honey ricotta, mint, fig syrup
- Rigatoni Bolognese / heirloom tomato sauce, shaved parmesan, basil
- Slow Braised Beef Short Rib / gorgonzola gnocchi, caramelized shallots, red wine sauce
- Crispy Eggplant Stack / tomato coulis, fresh mozzarella, basil pesto
- House Hot Smoked Salmon / crisp potato pancake, dill crème fraîche, pickled onions, greens

**Sit Down Dinner (Soups, Salads & Small Plates):**

- Lobster Bisque / cognac cream, chives
- Cream of Mushroom / fried leeks, porcini dust
- Chilled Vegetable Gazpacho / lime crimea, cilantro
- Mixed Green Salad / tomato, cucumbers, olives, radish, red onion, white balsamic vinaigrette
- Grilled Asparagus Salad / goat cheese, belgian endive, toasted walnuts
- Caesar Salad / crisp romaine, garlic croutons, creamy citrus dressing, shaved parmesan
- Steakhouse Wedge Salad / iceberg lettuce, bacon, heirloom tomatoes, shaved red onion, cucumbers, white balsamic dressing, crumbled blue cheese
- Tomato & Baby Burrata Salad / arugula, EVOO, basil\*
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette\*
- Creamy Polenta / roasted wild mushrooms, shaved parmesan, truffle oil\*
- Scallop & Salmon Cake / herb salad, lemon butter sauce\*
- Grilled Duck Sausage / fire-roasted peppers, onions, potatoes, mustard aioli\*
- Butternut Squash Ravioli / sage, mascarpone cream\*

**Sit Down Dinner (Entrées):**

- *Roasted Cod / grilled corn, potato hash, tarragon lemon aioli*
- *Grilled Salmon / roasted tomato, sweet pea risotto, herb salad*
- *Pan Roasted “Bricked” Chicken / seasonal vegetable, cipolini onions, whipped potatoes, natural juices*
- *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*
- *Grilled New York Strip Steak / asparagus, fingerling potatoes, roasted shallot sauce*
- *Baked Sole / spinach herb stuffing, rice pilaf, seasonal vegetable, lemon caper butter sauce*
- *Grilled Chicken Breast / vegetable orzo, tomato olive relish*
- *Grilled Vegetable Lasagna / spinach pasta, roasted garlic cream*
- *Sage & Mustard Roasted Pork Loin / bacon brussels sprouts, apple demi, soft polenta*
- *Herb Roasted Sirloin of Beef / skillet braised potatoes and onions, green peppercorn reduction sauce*
- *Roasted Red Snapper / seasonal vegetable, potato hash, tarragon lemon aioli\**
- *Seafood Stuffed Sole / rice pilaf, seasonal vegetable, lemon caper sauce\**
- *Roasted Tenderloin of Beef / rosemary scalloped potatoes, seasonal vegetable, peppercorn demi\**
- *Grilled Vegetable “Stack” Zucchini / yellow squash, portobello mushroom, red pepper, wilted spinach, asparagus, eggplant, goat cheese, tomato coulis\**
- *Braised Lamb Shank / minted israeli couscous, seasonal vegetable, natural juices\**
- *Grilled Filet Mignon / bacon gorgonzola roasted shallot butter, crispy onions, seasonal vegetable, new potatoes, red wine demi glaze\*\**
- *Surf & Turf / grilled new york strip steak and lobster, stuffed jumbo shrimp, seasonal vegetable, fingerling potatoes\*\**
- *Grilled Rack of Lamb / minted Israeli couscous, seasonal vegetable, natural juices\*\**

**Duet Plates:**

- *Grilled Beef Tenderloin / colossal crab stuffed shrimp, beurre blanc, fingerling potatoes, seasonal vegetable\*\**
- *Rosemary Roasted Rack of Lamb / seared sea bass, tomato olive, relish, garlic new potatoes, haricot vert\*\**



# 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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