



# 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 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.*

# Holiday Party Packages

## **\$62.00++ Per Guest**

*Pricing includes a local and imported cheese platter (fresh fruit, crostini, crackers), along with an Assorted Cured & Smoked Italian Charcuterie (marinated olives, fig jam, mustards, fresh fruit, grilled flatbreads).*

### ***All packages include a choice of:***

*two stationed hors d'oeuvres (cold)*

*one stationed hors d'oeuvre (hot)*

*three passed hors d'oeuvre*

*one preset or buffet 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.*

### **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 business meeting beverage packages.
- For special requests, please inquire with our Events & Catering 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
- Assorted Grilled Vegetable Platter / zucchini, red peppers, yellow squash, asparagus, portobello mushrooms, red onion, eggplant, lemon herb aioli
- Seasonal Vegetable Crudit  / green goddess dip
- Tomato & Bocconcini Salad / basil, evoo

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

- Toasted Pierogies / 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
- Petite House Rolled Chicken Meatballs / tomato demi-glace
- Pork Dumplings / soy scallion sauce

# Passed Hors d' Oeuvres

## Hors d' Oeuvres - CHOICE OF 3:

- Smoked Salmon Canape / dill cream, caper and 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:

- 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 – **\$7.00++ per guest (3 jumbo shrimp 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*
- *Tomato & Fresh Mozzarella / basil, evoo*
- *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 - or - CHOICE OF 2 with CARVING STATION:**

- *Mustard Crusted Pork Chops*
- *Braised Short Rib / natural juices, gremolata*
- *Lemon & Garlic Marinated Game Hen Halves*
- *Apple Stuffed Chicken Breast / cider, sage cream*
- *Pan Roasted "Bricked" Chicken*
- *Pan Roasted Red Snapper / caper, lemon butter sauce*
- *Thyme & Honey Grilled Salmon*
- *Baked Sole / spinach herb stuffing*
- *Butternut Squash Ravioli / mascarpone sage cream*
- *Grilled Vegetable Lasagna*
- *Grilled Vegetable "Stack"*

## **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

## Accompaniments - CHOICE OF 1:

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

# Desserts

## Desserts - CHOICE OF 1:

- *Old-Fashioned Carrot Cake / whipped cream*
- *Cheesecake / fresh berries*
- *Apple Crisp / vanilla crème anglaise*
- *Chocolate Flourless Cake / ganache, fresh berries*

# 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)*

## **Additional Options:**

*- Additional Bar – \$300 per each additional bar location*

*- Signature Holiday Cocktails – \$10.00++ 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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