



BUSINESS MEETING *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.

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 off-site catering services.

Our Business Meeting Packages are the perfect choice for corporate events, business retreats and more!



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! ***

2025 Events – \$1,000

2026 Events – \$1,500

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

We offer private venue tours! *Our venue tours are free and include a 1-hour consultation with our Catering & Events Manager.*

Business Meeting Packages

We offer a variety of business meeting packages to perfectly complement your event!

Choose from one of the following packages:

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|------------------------------------|
| Cocktail Reception Packages |
| Patio Barbeque Packages |
| Dinner Buffet Packages |
| Plated Dinner Packages |

View pricing for various packages in the sections below.

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 Catering & Events Manager and Executive Chef.*

Meeting Break Packages

All meeting break options include a signature blend of coffee, decaffeinated coffee and assorted teas.

Beverage Quencher

\$7.00++ per guest

- Saratoga sparkling water, bottled water, assorted sodas, lemon and lime wedges

Classic AM Break

\$12.00++ per guest

- Whole Fruit Bowl / oranges, apples, bananas

- Assorted Bagels, Muffins & Pastries

- Saratoga sparkling water, bottled water, assorted sodas, lemon and lime wedges

Classic PM Break

\$14.00++ per guest

- Cookies, Assorted Dessert Bars or Sweet Treats

- Saratoga sparkling water, bottled water, assorted sodas, lemon and lime wedges

Boardroom Continental

\$23.00++ per guest

50 person minimum required.

- Sliced Seasonal Fruit Salad

- Assorted Bagels, Muffins & Pastries

- Whipped Cream Cheeses, Butter, Jams

- Greek Yogurt / berries

- Assorted Cold Cereals

- Chilled Juices / orange, cranberry, apple

- Saratoga sparkling water, bottled water, assorted sodas, lemon and lime wedges

Breakfast Sandwich Platter

\$10.00++ per guest

- Build Your Own: choice of sausage or bacon, egg and cheese, jumbo english muffin or vegan breakfast burrito

Smoked Salmon Platter

\$15.00++ per guest

- Build Your Own: cold smoked sliced salmon, capers, red onion, tomatoes, hard-boiled eggs, everything bagels, plain and dill-caper cream cheeses, whipped butter

Boxed Lunches**\$22.00++ per guest**

- *Choice of Sandwich: Turkey Breast Sub, Roasted Beef Sub, Grilled Vegetable & Hummus Wrap*
- *Potato Chips*
- *Apple*
- *Chocolate Chip Cookie*
- *Bottled Water*
- *Side of mayonnaise and mustard*

Soup & Salad Buffet**\$25.00++ per guest**

- *2 Fresh Seasonal Soups (Chef's choice)*
- *Choice of 2 Salads: Antipasto Salad, Chef's Salad, Deli Salad Platter, Greek Salad, Classic Caesar Salad, Garden Salad*
- *Assorted Breads*
- *Assorted Cookies*
- *Saratoga sparkling water, bottled water, assorted sodas, lemon and lime wedges*

Express Lunch Buffet**\$28.00++ per guest**

- *Assorted Pre-Made Deli Sandwich Platter: Italian Mixed, House-Roasted Turkey Breast, BLT, Applewood Smoked Ham, House Black Pepper + Herb-Roasted Beef, Corned Beef or Pastrami, Farm Fresh Egg Salad, Chicken Salad, Tuna Salad*
- *Assorted Bagged Chips*
- *House-baked Cookie Platter*
- *Saratoga sparkling water, bottled water, assorted sodas, lemon and lime wedges*

Cocktail Reception Packages

\$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 Platter / fresh fruit, crostini, crackers
- Charcuterie Board / salami, capicola, soppressata, pecorino, gorgonzola, marinated olives, artichoke basil salad, garlic crostini
- Hummus & Cumin Toasted Pita Chips
- Tomato & Bocconcini Salad / basil, evoo
- Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli, fire roasted peppers and onions

Hot Station

Hot Station - CHOICE OF 2:

- Mini Shrimp Egg Rolls / sweet chili glaze
- Petite House Rolled Chicken Meatballs / tomato madeira demi sauce
- Parmesan & Garlic Chicken Wings / parsley, lemon
- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce
- Avocado Bites / chipotle lime dip
- Baked Stuffed Mushrooms / sherry butter sauce
- Pork Dumplings / soy and ginger dipping sauce
- Cheese Arancini / tomato fondue

Additional Options:

- Jumbo Shrimp Cocktail / horseradish cocktail sauce, remoulade – **\$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**
- Tuna Tartare / capers, red onion, sweet soy, cilantro, sriracha aioli, wonton chips – **\$5.00++ per guest**

Passed Hors d' Oeuvres (Cold)

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

- Green Eggs & Ham / hard boiled egg, herb filling, prosciutto
- Smoked Salmon Canape / dill cream, caper and red onion
- Slow Roasted Tomato Grilled Flatbread / olive tapenade, basil
- Raspberry Brie Tart / mint, cracked black pepper
- Grilled Speck Wrapped Peach / fig reduction
- Smoked Duck & Goat Cheese Tartlet / pomegranate jam
- New Potato Chip / blue cheese, chives

Passed Hors d' Oeuvres (Hot)

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

- Bacon Wrapped Sea Scallops / honey mustard sauce
- Feta & Spinach Spanakopita
- Chicken Satay / sweet chili sauce, cilantro
- Mozzarella & Prosciutto Skewer / basil pesto dip
- Petite Beef Wellington / horseradish sauce
- Sausage Stuffed Mushrooms
- Chicken Thai Spring Roll / soy scallion sauce
- Margherita Pizza / tomatoes, basil, fresh mozzarella, cauliflower crust

Carving Station

Carving Station - CHOICE OF 1:

\$175.00++ Chef Fee

All served with petite rolls and butter.

- Sage Roasted Turkey Breast / cranberry aioli, country gravy
- Rosemary & Black Pepper Roasted New York Strip Loin
- Honey Glazed Ham / ginger dried cherry sauce
- Roasted Loin of Pork / apple cider gravy, mustard aioli

Additional Carving Station Options:

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

Patio 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

Salads - CHOICE OF 2:

- Heirloom Tomato & Fresh Mozzarella Salad / evoo, basil
- Classic Caesar Salad / romaine lettuce, garlic croutons, shaved parmesan, traditional caesar dressing
- Pickled Beet Salad / red onion, dill red vinaigrette
- New Potato Salad / caramelized onion, mustard, malt vinegar dressing
- Black Bean Salad / roasted corn, cilantro, lime
- Italian Pasta Salad / tomatoes, olives, provolone, salami, basil
- Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette
- Traditional Red Potato Salad
- Mom’s Macaroni Salad (*mayonnaise based)
- House-made Coleslaw
- Green Bean & Fire Roasted Pepper Salad / toasted walnuts, herb dressing

“From the Grill”

“From the Grill” - CHOICE OF 3:

- Marinated Chicken Breast
- Coca-Cola Barbeque Baby Back Pork Spare Ribs
- Thyme & Honey Salmon
- Lemon & Garlic Marinated Game Hen Halves
- Italian Sausage & Peppers / assorted mustards, petite rolls
- Italian Marinated Chicken
- Mustard Crusted Pork Chops
- Slow Cooked Barbeque Brisket

- *Chili Lime Swordfish Steaks*
- *Grilled Chicken Apple Sausage*
- *Rosemary Grilled Rib Eye Steaks (12oz.) / roasted garlic butter – \$3.00++ per guest*

“On the Simpler Side”

“On the Simpler Side” - CHOICE OF 3:

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

Sides

Sides - CHOICE OF 2:

- *Steamed Corn on the Cob*
- *Bacon Molasses Baked Beans*
- *Roasted Salt Potatoes*
- *Grilled Herb Butter Russet Potatoes*
- *Fire Roasted Peppers & Onions*
- *Grilled Asparagus*
- *Grilled Summer Vegetable Platter / zucchini, yellow squash, eggplant, red peppers*
- *Asparagus & Portabella Mushrooms*
- *Roasted New Potatoes / parsley, olive oil*

Additional Package Options

Raw Bar:

\$175.00++ 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

Salads - CHOICE OF 2:

- Heirloom Tomato & Fresh Mozzarella Salad / evoo, basil
- 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
- Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant
lemon, roasted garlic aioli
- Couscous Salad / baby arugula, dried cherries, almonds, apples, cider dijon dressing

Entrées

Entrées - CHOICE OF 2:

- Seared Salmon / leek saffron butter sauce
- Apple Sage Stuffed Chicken Breast / cider cream
- Braised Short Rib / lemon parsley gremolata, natural pan juices
- Seafood Stuffed Sole / crab and shrimp stuffing, tarragon butter sauce
- Roasted Breast of Chicken / prosciutto, spinach, roasted tomatoes, sherry wine sauce
- Grilled Pork Medallions / roasted pears, port wine sauce
- Roasted & Sliced Beef Sirloin / roasted shallots, wild mushrooms
- 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

Accompaniments

Accompaniments - CHOICE OF 2:

- *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*
- *Flourless Chocolate Cake / ganache, fresh berries*
- *Classic Apple Crisp*
- *Cookie & Brownie Platter*
- *Assorted Fruit Salad*
- *Assorted Petite Sweets*
- *Dessert Buffet – \$5.00++ per guest (Choose more than two dessert selections; maximum four choices.)*

Carving Station

Carving Station - CHOICE OF 1:

\$175.00++ Chef Fee

All served with petite rolls and butter.

- *Sage Roasted Turkey Breast / cranberry aioli, country gravy*
- *Rosemary & Black Pepper Roasted New York Strip Loin*
- *Honey Glazed Ham / ginger dried cherry sauce*
- *Roasted Loin of Pork / apple cider gravy, mustard aioli*

Additional Carving Station Options:

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

Appetizers - CHOICE OF 1:

- Creamy Polenta / roasted wild mushrooms, shaved parmesan cheese, truffle oil
- Seared Tuna / crispy wontons, papaya relish, lime, cilantro, wasabi aioli
- Jumbo Lump Crab Cake / corn salsa, tarragon lemon sauce
- Butternut Squash Ravioli / mascarpone cream, sage
- Gnocchi Bolognese / veal, pork, beef, heirloom tomato sauce, basil
- Grilled Shrimp / creamy lemon risotto, sweet peas, smoked bacon
- Prosciutto & Melon / honey ricotta, mint, fig syrup
- Chicken Confit & Four Cheese Ravioli / roasted tomato sauce, fresh mozzarella
- Rigatoni & Sausage / broccoli rabe, tomatoes, garlic broth

Salads

Salads - CHOICE OF 1:

- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- 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
- Steakhouse Wedge Salad / iceberg lettuce, bacon, heirloom tomatoes, shaved red onion, cucumbers, white balsamic dressing, crumbled blue cheese

Entrées

Entrées - CHOICE OF 3:

- Grilled New York Strip Steak (12oz.) / scalloped potatoes, asparagus, shallot red wine demi
- Grilled Salmon / zucchini noodles, roasted tomato broth, basil
- Crab & Shrimp Stuffed Sole / rice pilaf, green beans, lemon butter sauce
- Roasted Duckling / port wine cherry sauce, sweet potato purée, brown sugar brussel sprouts
- Roasted Loin of Pork / rosemary au gratin potatoes, acorn squash, pearl onions

- Pan Roasted Chicken Breast / smashed fingerling potatoes, tomato, olive, caper relish
- Seared Red Snapper / potato vegetable hash, roasted shrimp salsa, lime
- Grilled Game Hen / roasted root vegetables, new potatoes, sage, natural juices
- Grilled Vegetable "Stack" Zucchini / yellow squash, portobello mushroom, red pepper, wilted spinach, asparagus, eggplant, goat cheese, tomato coulis*
- Couscous Crisp Vegetable / stuffed portabella mushroom, cauliflower purée, pesto
- Slow Roasted Half Chicken / mashed potatoes, honey-thyme carrots, whole grain mustard sauce

Additional Entrée Options:

MP++ per guest

- Pan Seared Sea Scallops / red potato, leek salad, roasted chanterelles
- Rosemary Roasted Tenderloin of Beef / whipped potatoes, honey roasted baby carrots, caramelized onion, red wine demi
- Roasted Sea Bass / sweet pea, lemon risotto, wilted spinach, red pepper coulis
- Grilled Rack of Lamb / mustard crust, goat cheese ravioli, roasted cauliflower

Desserts

Desserts - CHOICE OF 2:

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

Additional Package Options

Antipasti Display:

\$11.50++ per guest

- Local & Imported Cheese Platter / fresh fruit, crostini, crackers
- Charcuterie Board / salami, capicola, soppressata, pecorino, gorgonzola, marinated olives, artichoke basil salad, garlic crostini
- Hummus & Cumin Toasted Pita Chips
- Tomato & Bocconcini Salad / basil, evoo
- Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli, fire roasted peppers and onions

Passed Hors d'Oeuvres:

\$12.75++ per guest (Pricing includes a choice of four passed hors d'oeuvres.)

Additional passed hors d'oeuvres – \$2.00++ per guest

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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