



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:

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 & Charcuterie Platter (display) / marinated olives, fig jam, mustards, fresh fruit, crostini, crackers*
- *Hummus & Cumin Toasted Pita Chips*
- *Tomato & Bocconcini Salad / basil, evoo*
- *Grilled Vegetables Platter*

Hot Station

Hot Station - CHOICE OF 2:

- *Cheese Arancini / tomato fondue*
- *Baked Stuffed Mushrooms / sherry butter sauce*
- *Parmesan & Garlic Chicken Wings / parsley, lemon*
- *Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce*
- *Pork Dumplings / soy + ginger dipping sauce*
- *Mom's Italian Meatballs / basil marinara*

Additional Options:

- *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*
- *Oysters Rockefeller / spinach, bacon parmesan crumbs – \$6.00++ per guest*
- *Classic Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon – \$7.00++ per guest (3 jumbo shrimp per guest)*

Passed Hors d' Oeuvres (Cold)

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

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

Passed Hors d' Oeuvres (Hot)

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

- *Feta & Spinach Spanakopita*
- *Margherita Focaccia Pizza Pie / tomatoes, basil, fresh mozzarella*
- *Bacon Wrapped Sea Scallops / honey mustard sauce*
- *Chicken Satay / sweet chili sauce, cilantro*
- *Chicken Thai Spring Roll / soy scallion sauce*
- *Mozzarella & Prosciutto Skewer / basil pesto dip*
- *Jumbo Stuffed Mushroom / sausage, spinach*
- *Petite Beef Wellington / horseradish sauce*

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

Additional Carving Station Options:

- *Bourbon & Sage Marinated Whole Chicken / cranberry peppercorn aioli – \$5.00++ per guest*
- *Roasted Whole Duck / grand marnier sauce – \$7.00++ 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
- Caesar Salad / crisp romaine, garlic croutons, creamy citrus dressing, shaved parmesan
- Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette
- Green Bean & Fire Roasted Pepper Salad / toasted walnuts, herb dressing
- Pickled Beet Salad / red onion, dill red vinaigrette
- Black Bean Salad / roasted corn, cilantro, lime
- Italian Pasta Salad / tomatoes, olives, provolone, salami, basil
- New Potato Salad / caramelized onion, mustard, malt vinegar dressing
- Traditional Red Potato Salad
- Mom’s Macaroni Salad (*mayonnaise based)
- House-made Coleslaw

“From the Grill”

“From the Grill” - CHOICE OF 3:

- Marinated Chicken Breast
- Italian Marinated Chicken
- Lemon & Garlic Marinated Game Hen Halves
- Thyme & Honey Salmon
- Chili Lime Swordfish Steaks
- Italian Sausage & Peppers / assorted mustards, petite rolls
- Grilled Chicken Apple Sausage
- Mustard Crusted Pork Chops

- Coca-Cola BBQ Baby Back Pork Spare Ribs
- Slow Cooked Bbq Brisket
- 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:

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

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
- Caesar Salad / crisp romaine, garlic croutons, creamy citrus dressing, shaved parmesan
- Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette
- Spinach Salad / sliced mushrooms, hard boiled egg, tomatoes, shaved red onion
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette
- Couscous Salad / baby arugula, dried cherries, almonds, apples, cider dijon dressing
- Assorted Grilled Vegetable Platter

Entrées

Entrées - CHOICE OF 2:

- Butternut Squash Ravioli / mascarpone cream, sage
- Eggplant Piccata / lemon caper + parsley wine sauce
- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan cheese, basil
- Chicken Rigatoni / sherry sauce
- Apple Sage Stuffed Chicken Breast / cider cream
- Roasted Breast of Chicken / prosciutto, spinach, roasted tomatoes, sherry wine sauce
- Seared Salmon / leek saffron butter sauce
- Seafood Stuffed Sole / crab and shrimp stuffing, tarragon butter sauce
- Braised Short Rib / caramelized onion, smashed potatoes, root vegetables, red wine braising liquid
- Grilled Pork Medallions / roasted pears, port wine sauce
- Roasted & Sliced Beef Sirloin / skillet braised potatoes + onions, green peppercorn reduction sauce

Accompaniments

Accompaniments - CHOICE OF 2:

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

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

Additional Carving Station Options:

- Bourbon & Sage Marinated Whole Chicken / cranberry peppercorn aioli – **\$5.00++ per guest**
- Roasted Whole Duck / grand marnier sauce – **\$7.00++ 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
- Butternut Squash Ravioli / mascarpone cream, sage
- Gnocchi Bolognese / veal, pork, beef, heirloom tomato sauce, basil
- Chicken Confit & Four Cheese Ravioli / roasted tomato sauce, fresh mozzarella
- Seared Tuna / crispy wontons, papaya relish, lime, cilantro, wasabi aioli
- Jumbo Lump Crab Cake / corn salsa, tarragon lemon sauce
- Grilled Shrimp / creamy lemon risotto, sweet peas, smoked bacon
- Prosciutto & Melon / honey ricotta, mint, fig syrup

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 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
- Pan-Roasted "Bricked" Chicken / seasonal vegetable, cipolini onions, whipped potatoes, natural juices
- Grilled Chicken Breast / vegetable orzo, tomato olive relish

- Grilled Game Hen / roasted root vegetables, new potatoes, sage, natural juices
- Grilled Salmon / zucchini noodles, roasted tomato broth, basil
- Crab & Shrimp Stuffed Sole / rice pilaf, green beans, lemon butter sauce
- Seared Red Snapper / potato vegetable hash, roasted shrimp salsa, lime
- Roasted Duckling / port wine cherry sauce, sweet potato purée, brown sugar brussel sprouts
- Sage & Mustard Roasted Pork Loin / bacon brussels sprouts, apple demi, soft polenta
- Grilled New York Strip Steak / asparagus, fingerling potatoes, roasted shallot sauce

Additional Entrée Options:

MP++ per guest

- Pan-Seared Sea Scallops / red potato, leek salad, roasted chanterelles
- Roasted Sea Bass / sweet pea, lemon risotto, wilted spinach, red pepper coulis
- Grilled Rack of Lamb / mustard crust, goat cheese ravioli, roasted cauliflower
- Grilled Rack of Lamb / minted Israeli couscous, seasonal vegetable, natural juices

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

\$11.50++ per guest

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

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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