



OFF-PREMISE *business packages*



Park Street Hospitality

- An Exquisite Event Experience -

Park Street Hospitality is a dynamic hospitality company based in the heart of downtown Glens Falls, NY. Our team has built a reputation for quality and consistency through our flagship event venue, The Park Theater, as well as our latest project, Park & Elm, a multi-concept eatery including a fine dining restaurant, market and delicatessen.

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, while offering various packages to suit any vision and budget. We cater to a wide range of clients, from intimate rehearsal dinners, to fundraising galas for nationally acclaimed organizations, serving over 700 guests.

Park Street Hospitality takes pride in its ability to deliver exceptional experiences for events of all sizes and styles. *Your occasion is sure to be as special as those celebrating it!*



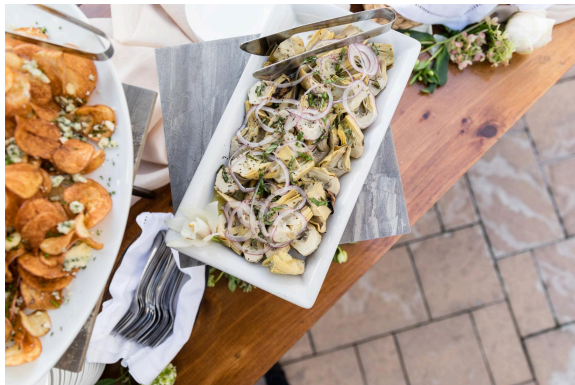
Off-Premise Catering

Park Street Hospitality is dedicated to providing the highest quality of service to all off-premise occasions of any size. We have a proven track record of successful events across the Capital Region. From intimate gatherings and large-scale weddings, to corporate events and galas — We are proud to offer world-class, customizable, one-of-a-kind experiences to complete your big day.

Our off-premise catering team will work with you to develop a unique menu, while matching your vision and budget. Let us help you create a memorable event that your guests will cherish for years to come.

Sample Venues:

We have worked with a wide selection of venues across the capital region, including The Great Hall at St. Mary's - St. Alphonsus, Heritage Hall at Cool Insuring Arena, Country Meadows Barn, Adirondack Camp, and Canfield Casino.



Food & Beverage Minimums

Food & Beverage Minimums must be met for all off-premise events. Minimums can be satisfied with the purchase of any food or beverage packages. Applicable catering fees, taxes, rentals and service charges do not apply toward the Food & Beverage Minimum.

Starting at \$2,500.00

Off-Premise Catering Fees

Catering fees include on-site day-of coordinator, house china and flatware, choice of house linens, event setup, teardown, etc. Florals and decor can be provided at an additional cost. Culinary equipment needs are dependent on venue selection. Additional charges may be applicable.

Starting at \$2,500.00

Business Packages

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

Choose from one of the following packages:

Cocktail Reception Packages
Home-Style 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.*

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, ham 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

Traditional Buffet

\$28.00++ per guest

- Sliced Seasonal Fruit Salad
- Assorted Bagels, Muffins & Pastries
- Whipped Cream Cheeses, Butter, Jams
- Greek Yogurt / berries
- Farm Fresh Scrambled Eggs | crisp bacon, breakfast sausage
- Skillet-Browned Breakfast Potatoes
- Chilled Juices / orange, cranberry, apple
- Saratoga Sparkling water, bottled water, assorted sodas, lemon and lime wedges

Omelette Station

\$6.00++ per guest

\$175.00++ Chef Fee

- Fresh Eggs or Egg Whites
- Assorted Meats, Vegetables, & Cheeses | ham, bacon, smoked salmon, onions, mushrooms, spinach, peppers, tomatoes, cheddar, swiss, goat cheese
- Skillet-Browned Potatoes

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*
- *Assorted Grilled Vegetable 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*
- *Mom's Italian Meatballs / basil marinara*
- *Pork Dumplings / soy + ginger dipping sauce*

Additional Options:

- *Poached Mediterranean Seafood Salad / calamari, shrimp, lobster, vegetables, lemon – \$5.00++ 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):

- *Raspberry Brie Tart / mint, cracked black pepper*
- *Slow-Roasted Tomato Grilled Flatbread / olive tapenade, basil*
- *Green Eggs & Ham / hard boiled egg, herb filling, prosciutto*
- *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*
- *Chicken Satay / sweet chili sauce, cilantro*
- *Bacon Wrapped Sea Scallops / honey mustard sauce*
- *Mozzarella & Prosciutto Skewer / basil pesto dip*
- *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 Ducks / grand marnier sauce – \$7.00++ per guest*
- *Roasted Tenderloin of Beef / horseradish cream, wine demi – MP++ per guest*

Home-Style 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
- 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
- Thyme & Honey Salmon
- Grilled Chicken Apple Sausage
- Italian Sausage & Peppers / assorted mustards, petite rolls
- 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
- Roasted Shishito Peppers / roasted garlic, sweet onions, miso aioli
- Italian-Style Green Beans | crushed tomato, garlic, basil
- Grilled Asparagus | lemon, parmesan
- Roasted Salt Potatoes
- Grilled Herb Butter Russet Potatoes
- Roasted New Potatoes / parsley, olive oil
- 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 / basil, evoo
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette
- 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
- Grilled Vegetable Platter

Entrées

Entrées (Choice of 2):

- Eggplant Piccata / lemon caper + parsley wine sauce
- Butternut Squash Ravioli / mascarpone cream, sage
- Gnocchi Bolognese / veal, pork, beef, heirloom tomato sauce, basil
- Chicken Rigatoni / sherry basil 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
- Braised Short Rib / caramelized onion, smashed potatoes, root vegetables, red wine braising liquid
- 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
- Classic Rice Pilaf
- Green Beans / toasted almonds, garlic
- Roasted Garlic Smashed Potatoes
- Herb-Roasted New Potatoes
- Roasted Root Vegetables / maple, sage

Desserts

Desserts (Choice of 1):

- Cheesecake / fresh berries
- Apple Crisp / vanilla crème anglaise
- Flourless Chocolate Cake / ganache, fresh berries
- 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
- Seared Tuna / crispy wontons, papaya relish, lime, cilantro, wasabi aioli
- 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

Salads

Salads (Choice of 1):

- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette
- Caesar Salad / crisp romaine, garlic croutons, creamy citrus dressing, shaved parmesan
- 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 / asparagus, fingerling potatoes, roasted shallot sauce
- Grilled Salmon / roasted tomato, sweet pea risotto, herb salad
- Roasted Duckling / port wine cherry sauce, sweet potato purée, brown sugar brussel sprouts
- Pan-Roasted "Bricked" Chicken / seasonal vegetable, cippolini onions, whipped potatoes, natural juices
- Seared Red Snapper / potato vegetable hash, roasted shrimp salsa, lime
- 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
- Roasted Loin of Pork / rosemary au gratin potatoes, acorn squash, pearl onions

Additional Entrée Options:

MP++ per guest

- Pan-Seared Sea Scallops / red potato, leek salad, roasted chanterelles
- Roasted Tenderloin of Beef / rosemary scalloped potatoes, seasonal vegetable, peppercorn demi
- Grilled Rack of Lamb / minted Israeli couscous, seasonal vegetable, natural juices

Desserts

Desserts (Choice of 2):

- Vanilla Cheesecake / raspberry sauce
- Apple Crostata / caramel sauce, whipped cream
- Flourless Chocolate Cake / ganache, fresh berries
- Lemon Parfait / fresh strawberries, lemon curd
- Vanilla Pound Cake / berry compote, sweet cream

Additional Package Options

Antipasti Display:

\$11.50++ per guest

- Local & Imported Cheese Platter / fresh fruit, crostini, crackers
- 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

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

Drinks & Libations

All bar packages require a 4-hour minimum and include Saratoga still and sparkling water, soda, lemonade, iced tea and juices. Cash bars are not available for off-premise events.

Beer & Wine:

\$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:

\$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 Bars:**

*The catering fee includes one bar set-up. **Each additional bar requires a set-up fee of \$300.00***

Contact Us

For more information or inquiries, please contact us to discuss our packages and additional services!

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