



# OFF-PREMISE *wedding 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!*



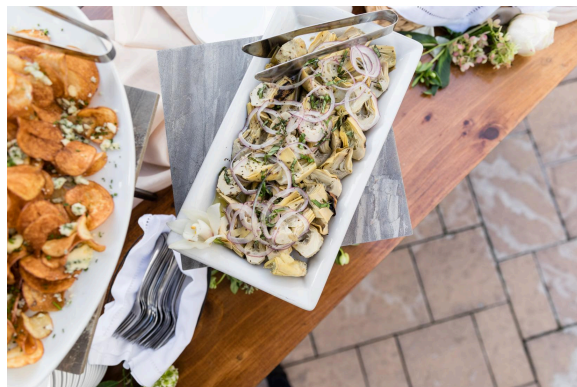
# Off-Premise Weddings

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 on creating a unique menu for your guests, while matching your vision and budget. Let us help you make memories you'll 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.



# Wedding Packages

	Classic	Supreme
<b>Cocktail Reception:</b> Cold Display	Good	Better
<b>Cocktail Reception:</b> Passed Hors d'oeuvres	Choice of 4	Choice of 5
<b>Cocktail Reception:</b> Hot Chafer Items	Choice of 1	Choice of 2
<b>PLUS CHOICE OF</b>		
<b>Buffet Dinner:</b> Soup or Salad Entrées	Choice of 1 ( <i>Pre-selected</i> ) Choice of 3 ( <i>Pre-selected</i> )	Choice of 2 ( <i>Pre-selected</i> ) Choice of 3 ( <i>Pre-selected</i> )
<b>Price:</b>	\$62 / guest + t + s	\$77 / guest + t + s
<b>OR</b>		
<b>Plated Dinner:</b> Soup or Salad Entrées	Choice of 1 ( <i>Pre-selected</i> ) Choice of 3 ( <i>Pre-selected</i> )	Choice of 2 ( <i>Pre-selected</i> ) Choice of 3 ( <i>Pre-selected</i> )
<b>Price:</b>	\$65 / guest + t + s	\$80 / guest + t + s

**Please Note:**

- All packages require menu choices **seven days** prior to the event.
- Ingredients are seasonal and subject to change.

# 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 \$5,000.00**

# 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 \$3,500.00**

# Full Dinner Selections

## **Cocktail Reception - Cold Display:**

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

## **Additional Options:**

- Smoked Salmon (display) / grilled rye crostini, shaved red onion, tomato, hard boiled eggs, caper mustard dill sauce – **\$5.00++ per guest**
- Classic Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon – **\$7.00++ per guest**
- Colossal Crab Shooter / spicy tomato gazpacho, cilantro – **\$8.00++ per guest**
- Raw Bar (Includes all 3 above) – **\$18.50++ per guest**

## **Cocktail Reception - Passed hors d'Oeuvres:**

- Feta & Spinach Spanakopita
- Oven-Roasted Tomato / fresh mozzarella, garlic crostini, pesto
- Grilled Zucchini / prosciutto, tomato tapenade
- Battered Fried Artichoke / lemon pepper aioli
- Red Bliss Potato Skins / smoked bacon, cheddar cheese, chives
- Petite Vegetable Egg Rolls / soy ginger dipping sauce
- Wasabi Deviled Eggs / toasted sesame seeds scallions
- Margherita Focaccia Pizza Pie / tomatoes, basil, fresh mozzarella
- Chicken Satay / sweet chili sauce, cilantro
- Pancetta Wrapped Jumbo Shrimp / honey mustard sauce
- Shrimp Spring Roll / sweet + sour sauce
- Bacon Wrapped Sea Scallops / honey mustard sauce
- Mozzarella & Prosciutto Skewer / basil pesto dip
- Jumbo Stuffed Mushroom / sausage, spinach
- Franks in Pastry (all-beef) / whole grain mustard dip
- Petite Beef Wellington / horseradish sauce
- Thai Beef Satay / scallion ginger dipping sauce

## **Cocktail Reception - Hot Chafer Items:**

- Chicken Rigatoni / sherry sauce
- Crispy Eggplant Stack / tomato coulis, fresh mozzarella, basil pesto
- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan cheese, basil
- Mom's Italian Meatballs / basil marinara

- Pork Dumplings / soy + ginger dipping sauce
- Beef Tips / red wine sauce, buttered egg noodles

### **Dinner - Soups, Small Plates & Salads:**

- Lobster Bisque / cognac cream, chives
- Cream of Mushroom / fried leeks, porcini dust
- Chilled Vegetable Gazpacho / lime crimea, cilantro
- Creamy Polenta / roasted wild mushrooms, shaved parmesan, truffle oil
- Butternut Squash Ravioli / mascarpone cream, sage
- Scallop & Salmon Cake / herb salad, lemon butter sauce
- Grilled Duck Sausage / fire-roasted peppers, onions, potatoes, mustard aioli
- 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
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette
- Tomato & Baby Burrata Salad / arugula, evoo, basil

### **Dinner - Entrées:**

- Grilled Vegetable “Stack” Zucchini / yellow squash, portobello mushroom, red pepper, wilted spinach, asparagus, eggplant, goat cheese, tomato coulis
- Grilled Vegetable Lasagna / spinach pasta, roasted garlic cream
- Pan-Roasted “Bricked” Chicken / seasonal vegetable, cipolini onions, whipped potatoes, natural juices
- Grilled Chicken Breast / vegetable orzo, tomato olive relish
- Roasted Cod / grilled corn, potato hash, tarragon lemon aioli
- Baked Sole / spinach herb stuffing, rice pilaf, seasonal vegetable, lemon caper butter sauce
- Grilled Salmon / roasted tomato, sweet pea risotto, herb salad
- Roasted Red Snapper / seasonal vegetable, potato hash, tarragon lemon aioli
- Seafood Stuffed Sole / rice pilaf, seasonal vegetable, lemon caper sauce
- Grilled Center Cut Pork Chop / sweet potato puree, wilted cabbage, port wine cherry sauce
- Sage & Mustard Roasted Pork Loin / bacon brussels sprouts, apple demi, soft polenta
- Herb-Roasted Sirloin of Beef / skillet braised potatoes + onions, green peppercorn reduction sauce
- Roasted Tenderloin of Beef / rosemary scalloped potatoes, seasonal vegetable, peppercorn demi
- Braised Short Rib / caramelized onion, smashed potatoes, root vegetables, red wine braising liquid
- Grilled New York Strip Steak / asparagus, fingerling potatoes, roasted shallot sauce
- Braised Lamb Shank / minted Israeli couscous, seasonal vegetable, natural juice

**Duet Plate Upgrade (SUPREME PACKAGE ONLY\*):**

***\$10.00++ per guest***

- *Apple Sage Stuffed Chicken Breast & Pancetta Wrapped Shrimp / roasted fingerling potatoes, cider reduction sauce, asparagus*
- *Cider Braised Short Ribs, & Crispy Rainbow Trout Filet / roasted corn relish, mashed potatoes, french green beans*
- *Grilled New York Strip Steak Filet & Seared Mahi Mahi / wild rice pilaf, tomato caper relish, basil*
- *Grilled Beef Tenderloin / colossal crab stuffed shrimp, beurre blanc, fingerling potatoes, seasonal vegetable*
- *Rosemary Roasted Rack of Lamb / seared salmon, tomato olive, relish, garlic new potatoes, haricot vert*



# 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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