



# REHEARSAL DINNER *packages*



# Park Street Hospitality

- *An Exquisite Event Experience* -

Park Street Hospitality is committed to providing you with a one of a kind event experience. 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.

Our commitment to consistency, quality and world-class hospitality extends from our timeless venue and exceptional culinary options, to our dedicated event management team.

Built in 1911, The Park Theater offers a touch of classic elegance with modern amenities. From the theater's historic ballroom, intimate private suite, and versatile indoor and outdoor dining areas, we are able to offer a wide range of rental services to fit your event.

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 catering options.*

*Our Rehearsal Dinner Packages are the perfect choice for your special celebrations with friends and family!*



*Photo Credit: Hannah Rosie Photography (Cover & Above)*

# The Park Theater (Venue)

*The Park Theater is a stunning historic wedding venue located in the heart of downtown Glens Falls.*

Built in 1911, the historic Park Theater has been host to many weddings over the years. Operated by Park Street Hospitality, this charming and refined space is the perfect backdrop to host your celebrations!

As the first of its kind in Glens Falls, The Park Theater was home to many silent films and vaudeville shows until its initial closure in 1935. Over the years, it has seen many transformations from a movie theater to a printing plant. In 2018, The Park Theater reopened as a fully renovated and restored state of the art events and performance space.



From the ornate lobby with a domed ceiling and sparkling chandelier, to the grand ballroom with handmade stage proscenium and rich hardwoods, The Park Theater is sure to lend an elegant touch to your wedding.

The theater ballroom provides an incredibly romantic backdrop and the lower level (Doc's Bar & Lounge) offers a unique space perfect for cocktail hours and intimate dinners. The Terrace is a quaint outdoor patio space that is the perfect oasis for entertaining and The Greenroom (Private Suite) provides the option for private dinners, a bridal suite and more.

Park Street Hospitality takes pride in its ability to deliver exceptional luxury experiences for wedding events of all sizes and styles. To facilitate the decision-making and organization process, our team is available to guide couples through the coordination procedure.

***From your first visit to your last dance, your occasion is sure to be as special as those celebrating it!***

*Photo Credit: Kristen Renee Photography*

# 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***

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## 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.***

# Rehearsal Dinner Packages

*We offer a variety of Rehearsal Dinner Packages to perfectly complement your event!*

Choose from one of the following packages:

<b>Cocktail Reception Packages</b>
<b>Home-Style Barbeque Packages</b>
<b>Dinner Buffet Packages</b>
<b>Plated Dinner Packages</b>

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 wedding beverage packages.*
- *For special requests, please inquire with our Catering & Events Manager and Executive Chef.*

# 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*
- *Tuna Tartare / capers, red onion, sweet soy, cilantro, sriracha aioli, wonton chips – \$5.00++ per guest*
- *Baked Oyster Rockefeller / spinach, parmesan crumbs – \$6.00++ per guest*
- *Classic Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon – \$7.00++ per guest (3 jumbo shrimp)*

## 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 eggs, 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*
- *Chicken Satay / sweet chili sauce, cilantro*
- *Chicken Thai Spring Roll / soy scallion sauce*
- *Bacon Wrapped Sea Scallops / honey mustard 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 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:**

- 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
- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- Traditional Red Potato Salad
- New Potato Salad / caramelized onion, mustard, malt vinegar dressing
- Black Bean Salad / roasted corn, cilantro, lime
- Italian Pasta Salad / tomatoes, olives, provolone, salami, basil
- 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:**

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

## Additional Package Options

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### **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
- 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 / rice pilaf, seasonal vegetable, lemon caper 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
- Green Beans / toasted almonds, garlic
- Honey-Thyme Glazed Carrots
- Steamed Asparagus
- Classic Rice Pilaf
- Roasted Garlic Smashed Potatoes
- Herb-Roasted New Potatoes
- Crispy Fingerling Potatoes / chives
- Roasted Root Vegetables / maple, sage

# Desserts

## Desserts - CHOICE OF 1:

- Old-Fashioned Carrot Cake / cinnamon 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 – **\$8.00++ 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, 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
- Rigatoni & Sausage / broccoli rabe, tomatoes, garlic broth
- 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 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 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
- Seared Red Snapper / potato vegetable hash, roasted shrimp salsa, lime

- Grilled Salmon / roasted tomato, sweet pea risotto, herb salad
- Seafood Stuffed Sole / rice pilaf, seasonal vegetable, lemon caper sauce
- 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
- 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
- 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:**

- 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 & 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***

# 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)

### **Supreme Bar:**

**\$26.00++ / guest for 1-hour | \$39.00++ / guest for 2-hours | \$52.00++ / guest for 3-hours | \$65.00++ / guest for 4-hours**

- House selection of red, white and sparkling wines (includes Bellafina Prosecco (ITA), Little Gazelle Sauvignon Blanc (SA), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Spellbound Cabernet Sauvignon (CA), or similar)
  - House selection of 6 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)
  - Premium spirit selections (includes Kettle One Vodka, Plymouth London Dry Gin, Hamilton Demerara Rum, Milagro Reposado Tequila, Bulleit Bourbon, Bulleit Rye, Chivas 12 Year Scotch, or similar)
- \*Complimentary Champagne Toast (Included with the purchase of a 2-hour package or greater.)**

### **Ultimate Bar:**

**\$30.00++ / guest for 1-hour | \$45.00++ / guest for 2-hours | \$60.00++ / guest for 3-hours | \$75.00++ / guest for 4-hours**

- House selection of red, white, rosé and sparkling wines (includes Bellafina Prosecco (ITA), Little Gazelle Sauvignon Blanc (SA), Twenty Acres Chardonnay (CA), Simonnet-Febvre Pinot Noir (FRA), Spellbound Cabernet Sauvignon (CA), or similar)
- House selection of 6 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)
- Top-shelf spirit selections (includes Grey Goose Vodka, Hendrick's Gin, Smith & Cross Jamaica Rum, Corzo Blanco and Reposado Tequilas, Knob Creek Bourbon, Knob Creek Rye, Glenlivet Founder's Reserve Single Malt Scotch, or similar)

**\*Complimentary Champagne Toast** (Included with the purchase of a 2-hour package or greater.)

**\*Complimentary Champagne Greeting Station** (Included with the purchase of a 2-hour package or greater.)

### **Additional Options:**

- Signature Cocktails

**\$12.00++ per guest (Choice of 1 signature cocktail.)**

**\$18.00++ per guest (Choice of 2 signature cocktails.)**

**Choose from the following:**

- Bourbon Smash / elijah craig bourbon, lemon, honey syrup, berries, mint
- Habanero & Hibiscus Margarita / espero blanco, velvet falernum, lime juice, grapefruit juice, habanero and hibiscus syrup
- Strawberry Negroni / plymouth gin, strawberry campari, dolin blanc vermouth
- Watermelon Cosmo / st. george citrus vodka, curaçao, watermelon agua fresca, simple syrup
- Patio Punch / plantation white rum, guava purée, lime juice, orgeat

- 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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