



WEDDING ELOPEMENT *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 Wedding Elopement Packages are the perfect choice for your special celebrations with friends and family!

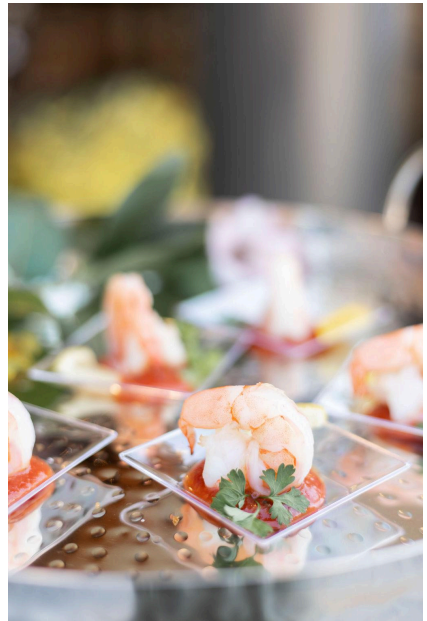


Photo Credit: Sandra Lynn Photography (Cover) / Hannah Rosie Photography (Above)

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

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.*

Wedding Elopement Packages

\$58.00++ Per Guest

Pricing includes a local and imported cheese platter (fresh fruit, crostini, crackers), along with an assorted cured and smoked Italian charcuterie (marinated olives, fig jam, mustards, fresh fruit, grilled flatbreads).

Dinner will be served family style.

All packages include a choice of:

two stationed hors d'oeuvres (cold)

one stationed hors d'oeuvre (hot)

three passed hors d'oeuvres

one salad option

three entrée options or two entrée options with the addition of a carving station

one accompaniment

one plated dessert

Additional add-ons are available.

Maximum Capacity: 30 guests

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.

Stationed Hors d' Oeuvres

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

- Heirloom Tomato & Fresh Mozzarella Salad / basil, evoo
- Hummus & Cumin Toasted Pita Chips
- Assorted Grilled Vegetable Platter
- Seasonal Vegetable Crudit  / green goddess dip
- Tomato & Bocconcini Salad / basil, evoo

Hors d'Oeuvres (Hot Display) - CHOICE OF 1:

- Toasted Perogies / caramelized onions, chive sour cream
- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce
- Beef Tips / red wine sauce, buttered egg noodles

Passed Hors d' Oeuvres

Hors d' Oeuvres - CHOICE OF 3:

- Feta & Spinach Spanakopita
- Smoked Salmon Canap  / dill cream, caper, red onion
- Raspberry Brie Tart / mint, cracked black pepper
- Mozzarella & Prosciutto Skewer / basil pesto dip
- Jumbo Stuffed Mushroom / sausage, spinach
- Franks in Pastry (all-beef) / whole grain mustard dip
- Red Bliss Potato Skins / smoked bacon, cheddar cheese, chives
- Petite Beef Wellington / horseradish sauce

Additional Options:

- Poached Mediterranean Seafood Salad / calamari, shrimp, lobster, vegetables, lemon – **\$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 per guest)

Salads

Salads (choice of preset or buffet) - CHOICE OF 1:

- 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
- Greek Salad / chopped romaine, cucumber, tomatoes, kalamata olives, feta, speciality vinaigrette
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette
- Grilled Asparagus Salad / goat cheese, belgian endive, toasted walnuts

Entrées

Entrées - CHOICE OF 3 - or - CHOICE OF 2 with CARVING STATION:

- Butternut Squash Ravioli / mascarpone cream, sage
- Pasta Alfredo (choice of chicken or shrimp)
- Chicken Cutlet / melted fresh mozzarella, beefsteak tomato, red onion, angel hair pasta, lemon pan jus
- Gnocchi Bolognese / veal, pork, beef, heirloom tomato sauce, basil
- Chicken Rigatoni / sherry sauce
- Eggplant Piccata / lemon caper + parsley wine sauce
- Chicken Scarpariello / italian sausage, potatoes, onions, white wine, garlic
- Braised Short Rib / caramelized onion, smashed potatoes, root vegetables, red wine braising liquid
- Herb-Roasted Sirloin of Beef / skillet braised potatoes and onions, green peppercorn reduction sauce

Optional Carving Station - CHOICE OF 1:

\$175.00++ Chef Fee

All Served with petite rolls and butter.

- Herb-Roasted Turkey Breast / country gravy
- Honey Glazed Ham / mustard glaze
- Roasted Pork Loin / dried cherry port wine sauce
- Roasted Prime Rib of Beef / horseradish sauce

Accompaniments - CHOICE OF 1:

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

Additional Options:

- *Wild Mushroom Ravioli / spinach, oyster mushrooms, truffle cream – \$5.00++ per guest*
- *Bourbon Sage Roasted Capon – \$5.00++ per guest*
- *Grilled Duck Breast / amarena port wine cherry sauce – \$6.00++ per guest*
- *Braised Local Rabbit / pappardelle pasta, roasted heirloom carrots, pearl onions, red wine sauce – \$6.00++ per guest*
- *Seafood Stuffed Jumbo Shrimp / white wine butter sauce – \$8.00++ per guest*

Additional Carving Station Options:

\$175.00++ Chef Fee

All served with petite rolls and butter.

- *Herb-Roasted Sliced Beef Tenderloin / peppercorn shallot sauce – MP++ per guest*
- *Sage Roasted Turkey Breast / cranberry aioli, country gravy – MP++ 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 – **\$10.00++ per guest** (Available cocktail hour only.)

- 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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