



THE GREAT HALL AT ST. MARY'S *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!*



The Great Hall at St. Mary's (Venue)

Located in downtown Glens Falls, St. Mary's - St. Alphonsus Regional Catholic School is one of the most striking buildings in the city. Designed by renowned architect Ralph Adams Cram, this three-story building is an excellent example of Neogothic style architecture and has earned a place on the National Register of Historic Places. Some of the school's notable features include terrazzo floors, a beautiful two-story stained glass window and the grand Great Hall inspired by London's iconic Westminster Hall.

The Great Hall at St. Mary's can accommodate over 600 people under its 60 foot high hammer-beam ceiling and is a masterpiece of architecture.

Step into The Great Hall at St. Mary's, where history and enchantment unite, crafting a unique stage for your unforgettable occasion!



Food & Beverage Minimums

Food & Beverage Minimums must be met for all events booked at this property. 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, culinary equipment rental, event setup, teardown, etc. Florals and decor can be provided at an additional cost. Some events may incur additional costs based on guest count or Food & Beverage selections.

**Price assumes the customer is using china, flatware, glassware, and linens provided by SMSA.*

Upgrades are available at an additional cost.

Starting at \$1,000

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

Assorted Breakfast Sandwich Platter

\$10.00++ per guest

- Assortment of sausage, egg and cheese; bacon, egg and cheese; and vegan breakfast burrito, assorted condiments

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 Platter / fresh fruit, crostini, crackers
- Charcuterie Board / salami, capicola, soppressata, pecorino, gorgonzola, marinated olives, artichoke basil salad, garlic crostini
- Hummus & Cumin Toasted Pita Chips
- Tomato & Bocconcini Salad / basil, evoo
- Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli, fire roasted peppers and onions

Hot Station

Hot Station (Choice of 2):

- Petite House Rolled Chicken Meatballs / tomato madeira demi sauce
- Parmesan & Garlic Chicken Wings / parsley, lemon
- Petite Pancetta Wrapped Chicken Thigh / tomato madeira sauce
- Baked Stuffed Mushrooms / sherry butter sauce
- Pork Dumplings / soy and ginger dipping sauce
- Cheese Arancini / tomato fondue

Additional Options:

- Jumbo Shrimp Cocktail / horseradish cocktail sauce, remoulade – **\$7.00++ per guest** (3 jumbo shrimp per guest)
- Poached Mediterranean Seafood Salad / calamari, shrimp, lobster, vegetables, lemon – **\$5.00++ per guest**

Passed Hors d' Oeuvres (Cold)

Hors d' Oeuvres - Cold Display (Choice of 2):

- *Green Eggs & Ham / hard boiled egg, herb filling, prosciutto*
- *Slow Roasted Tomato Grilled Flatbread / olive tapenade, basil*
- *Raspberry Brie Tart / mint, cracked black pepper*
- *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):

- *Bacon Wrapped Sea Scallops / honey mustard sauce*
- *Feta & Spinach Spanakopita*
- *Chicken Satay / sweet chili sauce, cilantro*
- *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*
- *Rosemary & Black Pepper Roasted New York Strip Loin*
- *Honey Glazed Ham / ginger dried cherry sauce*
- *Roasted Loin of Pork / apple cider gravy, mustard aioli*

Additional Carving Station Options:

- *Roasted Whole Ducks / grand marnier sauce – \$7.00++ per guest*
- *Bourbon & Sage Marinated Whole Chicken / cranberry peppercorn aioli – \$5.00++ 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
- Classic Caesar Salad / romaine lettuce, garlic croutons, shaved parmesan, traditional caesar dressing
- New Potato Salad / caramelized onion, mustard, malt vinegar dressing
- Black Bean Salad / roasted corn, cilantro, lime
- Italian Pasta Salad / tomatoes, olives, provolone, salami, basil
- Garden Salad / mixed greens, heirloom tomatoes, shaved red onion, cucumbers, white balsamic vinaigrette
- 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
- Coca-Cola Barbeque Baby Back Pork Spare Ribs
- Thyme & Honey Salmon
- Italian Sausage & Peppers / assorted mustards, petite rolls
- Italian Marinated Chicken
- Mustard Crusted Pork Chops
- Slow Cooked Barbeque Brisket
- Grilled Chicken Apple Sausage
- 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):

- *Steamed Corn on the Cob*
- *Bacon Molasses Baked Beans*
- *Roasted Salt Potatoes*
- *Grilled Herb Butter Russet Potatoes*
- *Roasted New Potatoes / parsley, olive oil*
- *Grilled Summer Vegetable Platter / zucchini, yellow squash, eggplant, red peppers*
- *Roasted Shishito Peppers / roasted garlic, sweet onions, miso aioli*
- *Italian-Style Green Beans | crushed tomato, garlic, basil*
- *Grilled Asparagus | lemon, parmesan*

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
- 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
- Spinach Salad / sliced mushrooms, hard boiled egg, tomatoes, shaved red onion
- Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli

Entrées

Entrées (Choice of 2):

- Seared Salmon / leek saffron butter sauce
- Apple Sage Stuffed Chicken Breast / cider cream
- Braised Short Rib / lemon parsley gremolata, natural pan juices
- Roasted Breast of Chicken / prosciutto, spinach, roasted tomatoes, sherry wine sauce
- Roasted & Sliced Beef Sirloin / roasted shallots, wild mushrooms
- Butternut Squash Ravioli / mascarpone cream, sage
- Gnocchi Bolognese / veal, pork, beef, heirloom tomato sauce, basil
- Chicken Rigatoni / sherry basil sauce
- Eggplant Piccata / lemon caper and parsley wine sauce

Accompaniments

Accompaniments (Choice of 2):

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

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

Additional Carving Station Options:

- Roasted Whole Duck / grand marnier sauce – **\$7.00++ per guest**
- Bourbon & Sage Marinated Whole Chicken / cranberry peppercorn aioli – **\$5.00++ 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.

**Additional off-premise fee.*

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 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 New York Strip Steak (12oz.) / scalloped potatoes, asparagus, shallot red wine demi
- Grilled Salmon / zucchini noodles, roasted tomato broth, basil
- Roasted Duckling / port wine cherry sauce, sweet potato purée, brown sugar brussel sprouts
- Pan Roasted Chicken Breast / smashed fingerling potatoes, tomato, olive, caper relish
- 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*
- *Rosemary Roasted Tenderloin of Beef / whipped potatoes, honey roasted baby carrots, caramelized onion, red wine demi*
- *Grilled Rack of Lamb / mustard crust, goat cheese ravioli, roasted cauliflower*

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*
- *Charcuterie Board / salami, capicola, soppressata, pecorino, gorgonzola, marinated olives, artichoke basil salad, garlic crostini*
- *Hummus & Cumin Toasted Pita Chips*
- *Tomato & Bocconcini Salad / basil, evoo*
- *Grilled Vegetables Platter / portabella mushrooms, zucchini, yellow squash, red onion, red peppers, eggplant lemon, roasted garlic aioli, fire roasted peppers and onions*

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 – **\$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!

Contact:

Kibbie Vedder (Catering & Events Manager)

Venue Address:

St. Mary's Academy
10-12 Church Street
Glens Falls, NY
12801

Mailing Address:

Park Street Hospitality
15 Park Street (Unit #101)
Glens Falls, NY
12801

Phone:

518-792-1150 x302

Email:

events@pshospitality.com

Website:

www.parktheatergf.com