



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



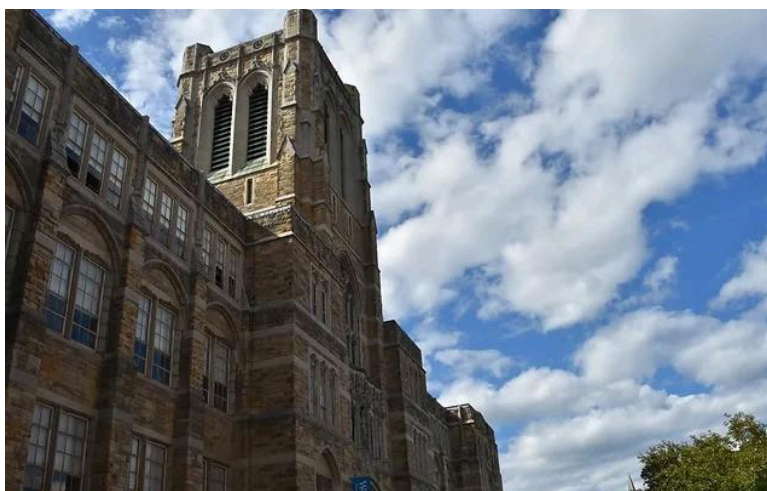


# The Great Hall at St. Mary's (Venue)

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!



# 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 (*additional off-premise fee)</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.
- All beverage packages provided by Heritage Hall.
- **\*The Plated Dinner package requires an additional off-premise fee.** Please inquire with our Catering & Events Manager for further details.

# 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 \$5,000.00**

# 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**

# Full Dinner Selections

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

- Local & Imported Cheese Platter / fresh fruit, crostini, crackers
- Assorted Cured & Smoked Italian Charcuterie (display) / marinated olives, fig jam, mustards, fresh fruit, grilled flatbreads
- Heirloom Tomato & Fresh Mozzarella Platter / basil, evoo
- Hummus & Cumin Toasted Pita Chips
- Assorted Grilled Vegetable Platter / zucchini, red peppers, yellow squash, asparagus, portobello mushrooms, red onion, eggplant, lemon herb aioli

## **Additional Options:**

- Classic Shrimp Cocktail / horseradish cocktail sauce, remoulade, lemon – **\$7.00++ per guest**
- Smoked Salmon (display) / grilled rye crostini, shaved red onion, tomato, hard boiled eggs, caper mustard dill sauce – **\$5.00++ 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:**

- Oven Roasted Tomato / fresh mozzarella, garlic crostini, pesto
- Petite Vegetable Egg Rolls / soy ginger dipping sauce
- Franks in Pastry / whole grain mustard dip
- Feta & Spinach Spanakopita
- Grilled Zucchini / prosciutto, tomato tapenade
- Roasted Apple Flatbread / brie, shaved red onion, sage
- Battered Fried Artichoke / lemon pepper aioli
- Stuffed Mushroom / sausage, spinach
- Red Bliss Potato Skins / smoked bacon, cheddar cheese, chives
- Chicken Satay / sweet chili sauce, cilantro
- Petite Beef Wellington / horseradish sauce
- Margherita Pizza / tomatoes, basil, fresh mozzarella, cauliflower crust
- Pancetta Wrapped Jumbo Shrimp / black pepper tarragon mayonnaise
- Mozzarella & Prosciutto Skewer / basil pesto dip
- Thai Beef Satay / scallion ginger dipping sauce
- Shrimp Spring Roll / sweet and sour sauce
- Grilled Asparagus / crumbled goat cheese, lemon preserve
- Toasted Crab & Avocado / lime papaya relish
- Wasabi Deviled Eggs / toasted sesame seeds scallions
- Bacon Wrapped Sea Scallops / honey mustard sauce

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

- Beef Tips / red wine sauce, buttered egg noodles
- Gnocchi Bolognese / heirloom tomato sauce, shaved parmesan cheese, basil
- Crispy Eggplant Stack / tomato coulis, fresh mozzarella, basil pesto
- Rigatoni / chicken, sherry sauce
- Pork Dumplings / soy and ginger dipping sauce
- Toasted Pierogies / caramelized onions, chive sour cream
- Chicken Meatballs / tomato madeira demi sauce

### **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
- Scallop & Salmon Cake / herb salad, lemon butter sauce
- Grilled Duck Sausage / fire-roasted peppers, onions, potatoes, mustard aioli
- Butternut Squash Ravioli / sage, mascarpone cream
- 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
- Tomato & Baby Burrata Salad / arugula, EVOO, basil
- Roasted Golden & Red Beet Salad / fried goat cheese, grilled red onion, pistachios, sherry vinaigrette

### **Dinner - Entrées:**

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

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

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

- *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*
- *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*
- *Apple Sage Stuffed Chicken Breast, & Pancetta wrapped Shrimp, roasted fingerling potatoes, cider reduction sauce, asparagus*



# 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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Kibbie Vedder (Catering & Events Manager)

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