

# Your Desmond Wedding

Each Desmond wedding package allows you and your guests to enjoy your special day with the style and elegance of Albany's premier, award-winning hotel.

## *Amenities*

The following amenities are included in every Desmond wedding package:

- Hour long cocktail reception featuring lavish hors d'oeuvres in one of our charming indoor courtyards.
- Champagne greeting station to welcome your guests into the cocktail reception.
- Champagne toast at each dinner place setting.
- Cutting and serving of your wedding cake.
- Floor length ivory damask table linens and matching ivory damask chair covers.
- Bistro lamp centerpieces and votive candles at each dinner table.
- Hospitality Suite for the wedding party, with a selection of hors d'oeuvres, beer, wine, soda and champagne.
- Honeymoon Suite for the newlywed couple, with champagne and extended check-out until 2:00PM.
- Complimentary parking and shuttle service to and from the Albany International Airport for you and guests.
- Expert guidance from our experienced wedding staff in the planning and supervision of your event.

## *Cocktail Reception*

Impress your family and friends during your hour long cocktail reception with beautiful multi-tiered displays of hors d'oeuvres, and butler-passed service by our professional staff.

## *Stationary Hors d'oeuvres*

- Domestic and Imported Cheeses - Honey - Fruit Preserves - Crostini
- Antipasto Presentation: marinated artichokes, olives and mushrooms, Italian meats, roasted red peppers, tapenade, hummus, pita chips
- Arancini Balls with marinara sauce - Crudités with dip

## *Butler-Passed Hors d'oeuvres*

- Spanakopita - Bacon-Wrapped Scallops - Chilled Tenderloin Croûstade

Please select two more of the following hors d'oeuvres to be included in your butler-passed service.

- Chicken Marsala Tartlets - Feta & Sun-dried Tomato en Phyllo - Chicken Quesadillas
- Andouille Sausage en Croûte - Cocktail Franks en Croûte with spicy mustard
- Vegetable Empanadas - Brie & Apricot en Croûte
- Bloody Mary Shrimp Shooters - Truffled Potato Pancakes with Duck Confit

# *The Silver Wedding Package*

\$97 per person, plus service charge and tax.  
Includes the following for four hours.

## *Premium Open Bar*

FIRST hour featuring:

Absolut - New Amsterdam - Canadian Club - Jack Daniels - Dewars - Beefeater - Bombay  
Bacardi Silver - Captain Morgan - Kahlua  
Domestic and Premium Beers  
Chardonnay - Cabernet - Pinot Grigio - Pinot Noir  
Soda

Followed by THREE hours featuring:

Domestic and Premium Beers  
Chardonnay - Cabernet - Pinot Grigio - Pinor Noir  
Soda

## *Silver Dinner Package*

### **SALADS**

*Choice of one*

#### Exotic Greens

Mixed greens, oven-dried tomatoes, feta cheese, Kalamata olives, balsamic vinaigrette

#### Desmond Signature Salad

Mixed greens, cherry tomatoes, mandarin oranges, dried cranberries, cheddar cheese, our signature creamy garlic dressing

#### Traditional Caesar

Romaine lettuce, croutons, Parmesan cheese, classic Caesar dressing

# *The Silver Wedding Package*

## **ENTRÉES**

*Choose up to three*

### Herb Encrusted Salmon

Oven-roasted Atlantic fillet, lemon dill Chardonnay sauce, caviar rice

### Roasted New York Sirloin

Sliced sirloin, demi-glace, potato Provençale

### Chicken Française

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

### Chicken Normande

Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes

### Braised Short Rib

Angus short rib, garlic homestyle mashed potatoes, demi-glace

All entrées are served with Chef's choice of seasonal vegetable, oven fresh rolls and freshly brewed coffee and teas

# *The Gold Wedding Package*

\$123 per person, plus service charge and tax.  
Includes the following for five hours.

## *Premium Open Bar*

FIVE hours featuring:

Absolut - New Amsterdam - Canadian Club - Jack Daniels - Dewars - Beefeater - Bombay  
Bacardi Silver - Captain Morgan - Kahlua  
Domestic and Premium Beers  
Chardonnay - Cabernet - Pinot Grigio - Pinot Noir  
Soda

## *Gold Dinner Package*

### **APPETIZERS**

*Choice of one*

Italian Wedding Soup

### Mozzarella & Roasted Peppers

Layers of mozzarella with roasted yellow and red peppers, stemmed artichoke garnish, balsamic vinaigrette drizzle

Fruit au Champagne

### Cheese-filled Tortellini

Oven-dried tomato and vodka cream sauce

# *The Gold Wedding Package*

## **SALADS**

*Choice of one*

### Exotic Greens

Mixed greens, oven-dried tomatoes, feta cheese, Kalamata olives, balsamic vinaigrette

### Desmond Signature Salad

Mixed greens, cherry tomatoes, mandarin oranges, dried cranberries, cheddar cheese, our signature creamy garlic dressing

### Traditional Caesar

Romaine lettuce, croutons, Parmesan cheese, classic Caesar dressing

## **ENTRÉES**

*Choose up to three*

### Herb Encrusted Salmon

Oven-roasted Atlantic fillet, lemon dill Chardonnay sauce, caviar rice

### New York Sirloin Steak

Char-grilled medium rare, maitre d' butter, tobacco onions, potato Provençale

### Sole Provençale

Oven roasted Georges Bank fillet, tomato concasse, caviar rice

### Chicken Française

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

### Chicken Normande

Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes

All entrées are served with Chef's choice of seasonal vegetable, oven fresh rolls and freshly brewed coffee and teas

# *The Platinum Wedding Package*

\$150 per person, plus service charge and tax.  
Includes the following for five hours.

## *Ultra Premium Open Bar*

FIVE hours featuring:

Grey Goose - Ketel One - Johnny Walker Black - Makers Mark - Bacardi Silver - Mount Gay Rum  
Patron Silver - Kahlua - Bombay Sapphire - Hendricks  
Domestic, Premium and Craft Beers  
Chardonnay - Cabernet - Pinot Grigio - Malbec - Pinot Noir - Sauvignon Blanc  
Amaretto Disaronno - Grand Marnier - Baileys - Courvoisier - Sambuca - Chambord  
Soda

## *Chef Attended Pasta Station*

In addition to the stationary hors d'oeuvres and butler-passed service during your cocktail hour, enjoy a station with your choice of two pastas, two sauces and two add-ins.

### PASTA

Mini Penne - Cheese-filled Tortellini - Bow-Tie - Gemelli

### SAUCES

Marinara - Tomato Vodka Cream - Herbed Olive Oil - Alfredo - Pesto

### ADD-INS

Sweet Sausage - Grilled Chicken - Pecorino Romano - Baby Leaf Spinach - Toasted Pine Nuts  
Artichoke Hearts - Roasted Sweet Peppers - Broccoli Florets - Sweet Peas - Sliced Mushrooms  
Herbed Seasonal Vegetables - Diced Virginia Ham - Oven-dried Tomatoes - Kalamata Olives

# *The Platinum Wedding Package*

## *Platinum Dinner Package*

Includes Wine Service - Red and white house wines offered and poured with dinner.

### **APPETIZERS**

*Choice of one*

Italian Wedding Soup

Mozzarella & Roasted Peppers

Layers of mozzarella with roasted yellow and red peppers, stemmed artichoke garnish, balsamic vinaigrette drizzle

Fanned Melon & Prosciutto

Prosciutto wrapped sweet melon

Cheese Agnolotti

Asparagus and mushrooms, herbed extra virgin olive oil

Maryland Style Jumbo Crab Cakes

Red pepper coulis

### **SALADS**

*Choice of one*

The Wedge

Heart of iceberg lettuce, blue cheese crumbles, diced tomato, hardwood smoked bacon, blue cheese dressing

Desmond Signature Salad

Mixed greens, cherry tomatoes, mandarin oranges, dried cranberries, cheddar cheese, our signature creamy garlic dressing

Traditional Caesar

Romaine lettuce, croutons, Parmesan cheese, classic Caesar dressing

# The Platinum Wedding Package

## ENTRÉES

*Choose up to three*

### Center Cut Filet Mignon

Mushroom confit, French-served Béarnaise sauce, Scrimshaw potato

### Herb Encrusted Salmon

Oven-roasted Atlantic fillet, lemon dill Chardonnay sauce, caviar rice

### Chicken Florentine

Boneless chicken breast, creamed leaf spinach, tomato concasse, Scrimshaw potato

### Chicken Française

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

### New York Sirloin Steak

Char-grilled medium rare, maitre d'butter, tobacco onions, potato Provençale

*Or, choose one of the following Duet Plates*

### Petite Filet Mignon & Crab Cake Duo

Center cut filet partnered with a Maryland crab cake, roasted red pepper coulis, roasted rosemary new potatoes

### Braised Short Rib & Grilled Barbecue Shrimp

Angus short rib partnered with Jumbo Gulf shrimp, sweet barbecue sauce, homestyle garlic mashed potatoes

All entrées are served with Chef's choice of seasonal vegetable, oven fresh rolls and freshly brewed coffee and teas

## DESSERT

### One Hour Mini-Viennese Extravaganza

Featuring assorted éclairs, petit fours, biscotti, mini cheesecakes, truffles, chocolate Lindor balls and more. Plus the always decadent treat, seasonal cubed fruit with chocolate fondue.

### Our Elegant International Coffee & Cordial Bar

Featuring a variety of flavored coffees and condiments including whipped cream, shaved chocolate, orange zest and rock candy. We offer the finest liqueurs, enjoyed on the rocks or as a flavorful kick in your coffee.



# Wedding Celebration Enhancements

In addition to our Silver, Gold and Platinum packages, the following enhancements are available.

## *For the Bar*

One Hour Martini Bar - \$4 per person\*, plus \$125 bartender fee

Add a selection of Craft Beers to the Premium Open Bar - \$3 per person\*

Additional Hour of Premium Open Bar - \$4 per person\*, cannot extend past 1:00 AM

## *Appetizers*

Intermezzo Palate Cleanser - \$5 per person\*

### Shrimp Cocktail

Iced Jumbo Gulf shrimp with classic cocktail sauce (3 pieces per person)  
\$12 per person\*

### Desmond Shrimp Appetizer

Horseradish stuffed Jumbo shrimp, wrapped in pancetta  
\$14 per person\*

## *Ceremony, Rehearsal & Overnight Guest Rooms*

### On-Site Ceremony

\$6 per person\*, includes ivory damask chair covers

### Rehearsal Dinner

Get your celebration started in style by hosting your rehearsal dinner at The Desmond.  
Our wedding planners will customize menus to make this event your own.

### Overnight Room Rates

Please ask our wedding planners about special overnight rates for family and friends.

*\*Fees may be applicable, please ask your wedding planner for more information.*



# *The Next Day Breakfast Buffet*

Celebrate the next morning with family and friends by hosting a breakfast buffet at The Desmond.

## *Breakfast Buffet*

Diced Seasonal Fruit - Steel Cut Oatmeal with Raisins & Brown Sugar - Variety of Cold Cereals with Milk  
Scrambled Eggs with chives - Hardwood Smoked Bacon - O'Brien Breakfast Potatoes  
Chef's Daily Breakfast Pastries - Variety of Bagels with butter, cream cheese and jams  
Assorted Juices - Freshly Brewed Coffee and Teas

\$21 per person\*

*Add turkey bacon or turkey sausage for an additional \$2 PP*

## *Breakfast Buffet Amenities*

*To complement your breakfast buffet, the following enhancements are available.*

### Smoked Salmon Presentation

Accompanied by sliced tomato, red onion, chopped hard-boiled egg, capers  
\$9 per person\*

### Chef Attended Omelet Station

Omelets made to order, with your choice of mushrooms, ham, cheese, diced onions, peppers, and other accompaniments  
\$8 per person\*  
Chef's Fee of \$125 applies

*\*Fees may be applicable, please ask your wedding planner for more information.*

# Wedding Policies

## **PRICING**

All food and beverage prices are subject to a 20% taxable service charge, and an 8% New York State sales tax (or prevailing sales tax on day of the event). Service charges are distributed as follows: 15.25% to Banquet Service staff, 0.5% to Banquet Housepersons, 0.5% to Kitchen staff 0.5% to General Housekeeping staff, and a 3.25% Administrative charge. A 20% Administrative charge will be added to all meeting room rentals, ceremony fees, rehearsal fees and Audio Visual charges.

## **PAYMENT**

A \$2,000 non-refundable deposit will be required to confirm your date. Further deposits will be detailed in your contract. Payment of your final balance is due 72 hours prior to your event in the form of cash or certified check.

## **GUARANTEES**

Final guarantees and meal selections must be communicated to the hotel 72 hours prior to our event. This number will become the final guarantee, and is not subject to reduction. The hotel will only prepare seating and food for 5% over the guaranteed number.

## **ALCOHOLIC BEVERAGES**

The Desmond Hotel has trained our bartenders and service staff in the responsible service of alcoholic beverages. We ID guests who appear to be under age and we have a strict no shots policy. We will discontinue service of alcoholic beverages to anyone who appears to be intoxicated.

## **EARLY ARRIVALS**

Guests who arrive early will be directed to The Tavern. If you anticipate early arrivals, please advise your wedding planner so that we can be properly staffed.

## **OVERTIME FEE**

To extend your event beyond your contracted end time, there is a \$8 plus tax and service charge per person, per hour fee charged on your original guaranteed guest count. This overtime fee includes use of the room and bar service. Any overtime must be approved by the Banquet Manager on duty.

## **CEREMONY AND REHEARSAL FEES**

For ceremonies taking place at The Desmond Hotel, there is a \$6 plus tax and service charge per person fee. There is a \$105 plus tax and service charge rehearsal fee. Rehearsal times and locations are based on hotel availability.

## **MEALS FOR WEDDING PROFESSIONALS**

Meals and non-alcoholic beverages for your vendors are \$47 plus tax and service charge per person.

## **CHILDRENS MEALS**

Meals for children age 12 and under can be chosen from our children's menu. A \$26 plus tax and service charge applies per child. Meals for young adults, age 13 to 20, are \$47 plus tax and service charge per person.

## **DECORATIONS**

If you wish to display any types of decorations or signage for your event, please let us know prior to your arrival. The Desmond Hotel staff, or a professional decorator (not the client), must hang and remove all wall displays in the hotel. To preserve the uniqueness of our ballrooms and meeting space, we do not allow the use of any type of push pins, tacks, staples or tape on the walls or woodwork of the hotel. For liability purposes the hotel, and our insurance provider, strictly prohibit the hanging of anything from the ceilings, vents or chandeliers.