

BREAKFAST BUFFETS

Minimum of 25 attendees required.

THE MINUTEMAN

Diced seasonal fruit
Steel cut oatmeal with raisins and 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, decaf and tea

\$21 PP

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

THE STATESMAN

Diced seasonal fruit
Steel cut oatmeal with raisins and brown sugar
Variety of cold cereals with milk
Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Silver dollar pancakes, with fruit sauces and warm maple syrup
Assorted Greek yogurts
Chef's daily breakfast pastries
Variety of bagels with butter, cream cheese and jams
Assorted juices
Freshly brewed coffee, decaf and tea

\$25 PP

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

Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

The
Desmond
Albany, New York

BREAKFAST BUFFET AMENITIES

Minimum of 25 attendees required.

To enhance your breakfast, may we suggest the following à la carte items.

SMOKED SALMON PRESENTATION

(1 lb. serves approximately 20 people)

Accompanied by bagels, cream cheese, sliced tomato, red onion, chopped hard-boiled egg, capers

\$9 PP with buffet

\$12 PP à la carte

CHEF ATTENDED OMELET STATION

Omelets made to order, with your choice of mushrooms, ham, cheese, diced onions, peppers, and other accompaniments

Chef's Fee of \$125 applicable per station.

\$8 PP

HARD-BOILED EGGS

One dozen, chilled

\$14 per dozen

SERVED BREAKFAST

All selections will be served with your choice of freshly brewed coffee, decaf and tea.

THE TRADITIONAL

Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Chef's daily breakfast pastries
Orange juice

\$18 PP

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

THE WILLIAMSBURG

Scrambled eggs with chives
Three silver dollar pancakes, with fruit sauces and warm maple syrup
Hardwood smoked bacon
O'Brien breakfast potatoes
Chef's daily breakfast pastries
Orange juice

\$19 PP

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

Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

The
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BRUNCH

Minimum of 25 attendees required.

BREAKFAST STATION

Scrambled eggs with chives
Hardwood smoked bacon
O'Brien breakfast potatoes
Sliced seasonal fruit
Chef's daily breakfast pastries
Assorted bagels with cream cheese, fruit preserves, honey and butter

SALAD STATION

Chilled Gulf shrimp, cheese-filled tortellini, remoulade dressing
Tossed quinoa salad, roasted vegetables, balsamic vinaigrette

ENTRÉES & SIDES

Chicken Marsala - boneless chicken breast sautéed with wild mushrooms, marsala demi-glace
Herbed Salmon - broiled, dill Hollandaise sauce
Au gratin potatoes
Chef's choice of seasonal vegetable

DESSERT

Assortment of mini Viennese pastries

BEVERAGES

Assorted juices
Freshly brewed coffee, decaf and tea

\$31 PP

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

Chef's daily selection of breakfast pastries will feature items such as freshly baked fruit breads, cheese and fruit Danish, petite coffee cakes, rugelach and sticky buns

The
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Albany, New York

BREAKS & REFRESHMENTS

Enjoy one of the following options during your morning or mid-afternoon break.

THE CONTINENTAL

Chef's daily breakfast pastries
Assorted juices - Freshly brewed coffee, decaf and tea
Please choose TWO of the following:
Assorted Greek yogurts - Diced seasonal fruit - Breakfast bars - Seasonal whole fruit
\$17 PP

HEARTY CONTINENTAL

Minimum of 10, maximum of 25 attendees required.

Chef's daily breakfast pastries - Hardwood smoked bacon - Scrambled eggs with chives
Assorted juices - Freshly brewed coffee, decaf and tea
\$21 PP
Add turkey bacon or turkey sausage for an additional \$2 PP

THE NATURAL

Assorted Greek yogurts - Assorted granola bars - Seasonal whole fruit
Bottled water - Freshly brewed coffee, decaf and tea
\$15 PP

THE INTERMISSION

Bottled water - Assorted sodas - Freshly brewed coffee, decaf and tea
Please choose ONE of the following:
Premium cheese display with fruit - Brownies and cookies - Trio of hummus with pita chips
Individually bagged peanuts and popcorn
Apple cider, apple cider doughnuts and whole apples (seasonal)
\$15 PP

ALL DAY BEVERAGE BREAK

Freshly brewed coffee, decaf and tea
\$18 PP - 8 Hours
Bottled water and soda available on consumption

The
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Albany, New York

BREAKS & REFRESHMENTS

Enjoy one of the following options during your morning or mid-afternoon break.

SWEET STREET

Chocolate fondue - Assorted fruit for dipping - Assorted miniature candy bars
Brownies and cookies - Assorted sodas - Freshly brewed coffee, decaf and tea
\$16 PP

YOGURT PARFAIT BAR

Greek yogurt layered with fruit, berries and granola
Bottled water - Freshly brewed coffee, decaf and tea
\$16 PP

BALL PARK BREAK

Mini hot dogs - Freshly popped popcorn - Individually bagged Cracker Jack
Assorted sodas - Freshly brewed coffee, decaf and tea
\$16 PP

PLEASE SELECT ANY OF THE FOLLOWING À LA CARTE ITEMS TO ADD TO YOUR BREAK

Freshly brewed coffee, decaf and tea package - \$6.50 PP
Freshly brewed coffee, decaf, tea and soda package - \$9 PP

Steel cut oatmeal with raisins, brown sugar and milk - \$4 PP
Bagels with cream cheese, fruit preserves, honey and butter - \$36/dozen
Assorted Greek yogurts - \$4.50 each
Whole seasonal fruit - \$26/dozen

Assorted freshly baked cookies - \$28/dozen
Individually bagged pretzels or chips - \$2.50 each
Individually bagged trail mix, roasted peanuts or honey roasted peanuts - \$3 each
Novelty ice cream bars \$5 each
Ben & Jerry's ice cream bars \$6 each

Assorted Sodas - \$3.50 each
Bottled water - \$3.50 each
Bottled sports drinks - \$5 each

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LUNCH BUFFETS

COURTYARD BUFFET

Desmond Salad Bar - mixed greens, bacon bits, garbanzo beans, croutons, sesame seeds, cucumbers, cherry tomatoes, olives, roasted peppers, pickled beets, assorted dressings
Diced seasonal fruit
Soup du jour
Chef's daily salad (varies)
Assorted sandwiches and wraps
Chef's daily selection of two hot entrées, to include beef, pork, chicken or seafood (varies)
Chef Attended pasta station (varies daily)
Freshly baked rolls with butter
Desmond bread pudding with English custard
Chef's dessert selections
Freshly brewed coffee, decaf and tea

\$30 PP

PRIVATE COURTYARD BUFFET

Minimum of 25 or more attendees required.

Prepared and served exclusively for your group.
Chef's Fee of \$125 and a \$3 per person additional charge will apply.

WHEEL-IN LUNCH BUFFET

Maximum of 25 attendees, served in your meeting room only.

Assorted sandwiches and wraps - Chilled seasonal salad - Kettle chips - Pickles - Coleslaw
Served with brownies, cookies, bottled water, soda and freshly brewed coffee, decaf and tea

\$30 PP

BOXED LUNCH

Choice of ham & swiss cheese croissant roll, turkey croissant roll or grilled vegetable wrap
Served with individual portions of coleslaw, kettle chips, whole fruit, brownie, and choice of soda or bottled water

\$26 PP

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SERVED COLD LUNCHEONS

All entrée selections include oven fresh rolls and freshly brewed coffee, decaf and tea.

APPETIZERS

Please choose ONE appetizer to complement your entrée:

Soup du jour
Sliced seasonal fruit, berry coulis

ENTRÉES

Chicken Caesar Salad

Crisp romaine, grilled chicken breast, Parmesan cheese, croutons, traditional Caesar dressing
\$24 PP

Cobb Salad

Mixed greens, turkey breast, prosciutto, avocado, cheddar cheese, hard-boiled egg, crumbled blue cheese, grilled scallions, Dijon vinaigrette
\$27 PP

Drunken Goat Cheese & Chicken Salad

Mixed greens, grilled chicken breast, shredded Spanish-style red wine soaked goat cheese, pecans, strawberry halves, cranberry vinaigrette
\$27 PP

Peppered Turkey Wrap

Thinly sliced peppered turkey breast, provolone cheese, cranberry mayonnaise in an herb tortilla, accompanied by penne pasta salad
\$24 PP

Turkey & Avocado Croissant

Thinly sliced oven-roasted turkey breast, avocado, leaf lettuce, sweet basil aioli on a croissant roll, accompanied by roasted vegetable couscous salad
\$25 PP

YOUR CHOICE OF LUNCHEON DESSERT

The
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SERVED HOT LUNCHEONS

All entrée selections include a vegetable selected by our Chef, oven fresh rolls and brewed coffee and tea.

APPETIZERS

Please choose ONE appetizer to complement your entrée:

Soup du jour

Tossed Garden Salad - Mixed greens, tomatoes, croutons, honey mustard vinaigrette

Caesar Salad - Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

ENTRÉES

Chicken Teriyaki

Boneless grilled chicken breast, teriyaki marinade, saffron rice

\$25 PP

Chicken Parmesan

Breaded boneless chicken breast sautéed with marinara sauce, mozzarella cheese, penne pasta

\$26 PP

Penne Mediterranean

Penne pasta, seasonal garden vegetables, Kalamata olives, artichokes, roasted red peppers, herbed garlic olive oil

\$23 PP

Barbecue Salmon

Atlantic salmon fillet, grilled with mild barbecue sauce, charred pineapple ring, roasted fingerling potatoes

\$27 PP

New England Scrod

Lemon herb panko crust, baked with chardonnay butter sauce, caviar rice

\$29 PP

Tortellini Florentine

Cheese-filled tortellini, tomato, baby leaf spinach, light cream sauce

\$23 PP

Open-Faced Barbecue Pulled Pork Sandwich

Warm pineapple slaw, fried jalapeños, horseradish sauce, fried potato wedges

\$27

Hoisin Glazed Salmon

Served over Asian vegetable stir fry, lemongrass scented rice

\$27 PP

YOUR CHOICE OF LUNCHEON DESSERT

The
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Albany, New York

LUNCHEON DESSERTS

Please choose one dessert to complement your cold or hot served luncheon.

DESSERTS

Please choose ONE dessert to complement your lunch:

Old-Fashioned Chocolate Layer Cake

Rich chocolate cake layered with decadent chocolate mousse

New York Style Cheesecake

Seasonal fruit coulis

Pear William Cake

Vanilla chiffon cake layered with pear Bavarian mousse and sliced pears, caramel glaze and toasted almond topping

Big Apple Pie

Crisp apples, cinnamon apple cider filling, granola crumb topping

Chocolate Nut Torte

Hazelnut and almond cake layered with creamy milk chocolate icing, nutella glaze

Lemon Cake

Layered with lemon mousseline and Meyer lemon curd

DINNER BUFFETS

Minimum of 25 attendees required.

COUNTRY PICNIC

SALADS

Seasonal melon wedges and berries
Garden salad with assorted dressings
Old-fashioned potato salad
Coleslaw

ENTRÉES & SIDES

Barbecued chicken breast
Bourbon-smoked baby back ribs
Macaroni and cheese
Homestyle mashed potatoes
Cornbread
Buttermilk biscuits

DESSERTS

Desmond bread pudding with English custard
Apple pie
Chocolate layer cake
Freshly brewed coffee, decaf and tea

\$39 PP

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DINNER BUFFETS

Minimum of 25 attendees required.

THE SHAKER

SOUP & SALADS

Soup du jour
Sliced seasonal fruit
Garden salad with assorted dressings
Caesar salad

FRESHLY BAKED ROLLS & BUTTER

ENTRÉES

Hunter style chicken breast
Lemon sole with caper butter
Sliced sirloin au poivre
Penne pasta with roasted vegetables, pesto infused olive oil

SIDES

Au gratin potatoes
Chef's choice of seasonal vegetable

DESSERTS

Desmond bread pudding with English custard
Chocolate layer cake
Mini Viennese pastries
Freshly brewed coffee, decaf and tea

\$42 PP

The
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DINNER BUFFETS

Minimum of 25 attendees required.

THE TEN BROECK

SALADS

Caesar Salad - Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing
Desmond Signature Salad - Mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing
Roasted peppers layered with sliced mozzarella, balsamic glaze drizzle

FRESHLY BAKED ROLLS & BUTTER

SEAFOOD PRESENTATION

Iced Gulf shrimp with lemon wedges and cocktail sauce (*3 pieces per person*)
Clams Casino (*1 piece per person*)
Oysters Rockefeller (*1 piece per person*)

ENTRÉES

Chicken Piccata - Sautéed dredged chicken breast, lemon beurre blanc, capers
Seafood Mediterranean - Gulf shrimp, Georges Bank scallops, Alaskan crab, kalamata olives, artichokes, baby leaf spinach, cheese-filled ravioli, sweet basil olive oil
Au gratin potatoes
Chef's choice of seasonal vegetable

CARVERY STATION

For groups of 50 and under, an additional Chef's Fee of \$125 will apply.

Roasted Whole New York Sirloin of Beef, horseradish sauce
Butter-Basted Turkey, cranberry relish

DESSERTS

Desmond Bread Pudding with English custard
Fruit Torte
New York Style Cheesecake
Chocolate Decadent Turtle
Mini Viennese Pastries
Freshly brewed coffee, decaf and tea

\$52 PP

The
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Albany, New York

SERVED DINNERS

APPETIZERS

Please choose ONE appetizer to complement your entrée:

Fruit Mélange

Sliced seasonal fruit, berry coulis

Soup du jour

Desmond Signature Salad

Mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing

Caesar Salad

Crisp romaine, Parmesan cheese, croutons, traditional Caesar dressing

UPGRADED APPETIZERS

Applicable charges will apply.

Wild Mushroom Ravioli

Braised fennel cream sauce, Parmesan croustade
\$7 PP

Scrimshaw New England Clam Chowder

A rich and creamy Desmond specialty!
\$8 PP

Maryland Crab Cakes

Served over roasted red pepper coulis
\$11 PP

Shrimp Cocktail

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

SERVED DINNERS

All entrées include a vegetable selected by our Chef, oven fresh rolls, hummus with grilled pita bites, and freshly brewed coffee, decaf and tea.

ENTRÉES

Chicken Française

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf
\$30 PP

Chipotle Barbecue Chicken

Half chicken brushed with chipotle barbecue sauce, garlic mashed potatoes, New York cheddar cornbread
\$31 PP

Vegetable Provence

Seasonal vegetables sautéed in herbs de Provence, marinated grilled tofu, brown rice
\$30 PP

Chicken Normande

Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes
\$33 PP

Oven Roasted Vegetable Strudel

Seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous
\$30 PP

Roasted New York Sirloin of Beef

Sliced sirloin, demi-glace, potato Provençale
\$39 PP

Potato Encrusted Salmon

Atlantic salmon fillet, baked in shredded potato, chive beurre blanc, caviar rice
\$37 PP

Braised Short Rib

Angus short rib, garlic homestyle mashed potatoes, demi-glace
\$39 PP

New York Strip Steak

Center cut, maître d'hotel butter, crispy onion garnish, roasted fingerling potatoes
\$44 PP

Filet Mignon

Crispy onion garnish, demi-glace, mushroom duxelle infused mashed potatoes
\$46 PP

Sole Paupiette

Fillet of sole rolled with seafood mousseline, lemon dill beurre blanc, saffron rice
\$39 PP

SERVED DINNERS

DESSERTS

Please choose ONE dessert to complement your dinner:

Pear William Cake

Vanilla chiffon cake layered with pear Bavarian mousse and sliced pears, caramel glaze and toasted almond topping

Old-Fashioned Chocolate Layer Cake

Rich chocolate cake layered with decadent chocolate mousse

New York Style Cheesecake

Seasonal fruit coulis

Opera Cake

Light and dark chocolate sponge cake layered with coffee butter cream, dark chocolate ganache

Chocolate Decadent Turtle

Flourless chocolate torte, caramel, chocolate ganache and chopped pecan topping

Bourbon Street Pecan Pie

Toasted pecan halves in a filling laced with Kentucky bourbon

Flourless Chocolate Torte

Blend of four chocolates, chocolate ganache

À LA CARTE HORS D'OEUVRES

All à la carte items are sold in increments of 25.

Per piece minimum is 25 per item.

Andouille Sausage en Croûte \$3.50 per piece	Crab Rangoon \$3.50 per piece
Arancini Balls \$3 per piece	Feta & Sun-dried Tomato en Phyllo \$3.50 per piece
Asparagus in Phyllo \$3.50 per piece	Jumbo Iced Gulf Shrimp \$4.50 per piece
Assorted Sushi \$4.50 per piece	Mini Brie & Apricot en Croûte \$3.50 per piece
Bacon-Wrapped Scallops \$4 per piece	Oysters on the Half Shell \$4 per piece
Blue Cheese & Pear Phyllo Stars \$3.50 per piece	Oysters Rockefeller \$4.50 per piece
Bloody Mary Shrimp Shooters \$4.75 per piece	Petite Lamb Chops \$4.50 per piece
Brie & Pear in Phyllo \$3 per piece	Plum Tomato & Ciligene Mozzarella Kabobs \$4 per piece
Chicken Filets with Sweet & Sour Sauce \$3.50 per piece	Pork Wontons \$3.50 per piece
Chicken Marsala Tartlets \$3 per piece	Prosciutto Canapés \$4.50 per piece
Chicken Quesadillas \$3.50 per piece	Roasted Vegetable Tarts \$3 per piece
Chilled Tenderloin Croûstades \$4.50 per piece	Smoked Salmon Canapés with Capers & Onions \$4.50 per piece
Chinese-style Pork Belly Buns \$3.50 per piece	Southwest Steak Tortilla Crisps \$4 per piece
Clams Casino \$4.50 per piece	Spanakopita \$3 per piece
Clams on the Half Shell \$4 per piece	Truffled Potato Pancakes with Duck Confit \$4.50 per piece
Cocktail Franks en Croûte \$3 per piece	Vegetable Empanadas \$3 per piece

HORS D'OEUVRES PACKAGES

OPTION ONE

Vegetarian Antipasti Presentation with Cheese Display
(replenished as needed)

Five butler passed hors d'oeuvres
(1 piece per person of each)

Bacon-wrapped scallops
Brie & pear in phyllo
Chilled tenderloin croustades
Chicken marsala tartlets
Spanakopita

\$29 PP

Based on a 1 hour reception time, please ask your Event Manager for details

OPTION TWO

Antipasti Presentation with Artisan Cheese Display
(replenished as needed)

Five butler passed hors d'oeuvres
(1 piece per person of each)

Bloody Mary shrimp shooters
Southwest steak tortilla crisps
Plum tomato & ciligene mozzarella kabobs
Chinese-style pork belly buns
Bacon-wrapped scallops

Chef Attended Pasta Station

Cheese-filled tortellini, sundried tomato vodka cream sauce
Penne pasta, chorizo, broccoli rabe, olive oil

\$39 PP

Based on a 1 hour reception time, please ask your Event Manager for details

The
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EXTRA TOUCHES & DESSERT ENHANCEMENTS

Bread Round & Dip

Minimum of 25 attendees required.

Crabmeat horseradish dip in a bread round, accompanied by cubed bread
\$7 PP

Crudité Presentation

Assortment of raw vegetables including cauliflower, broccoli, cherry tomatoes, celery sticks and carrot sticks with dill dip
\$7 PP

Cheese Display

Variety of imported and domestic cheeses, assorted crackers
\$9 PP

Artisan Cheese Display

Local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves
\$15 PP

Vegetarian Antipasti

Trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone
\$10 PP

Viennese Presentation

Gourmet European-style miniature pastries
Chocolate fondue with seasonal fruit and old-fashioned pound cake for dipping
\$15 PP

Ice Cream Novelty Cart

Assortment of childhood ice cream novelties: Nutty Buddys, ice cream sandwich bars, Chipwich, strawberry shortcake bars, eclair bars, vanilla almond bars, orange sherbet bars, Oreo sandwich bars
\$8 PP

CHEF ATTENDED STATIONS

Additional Chef's Fee of \$125 applies per station.

PASTA STATION

Minimum of 25 attendees required.

Choose 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

\$11 PP

THE CARVERY

All items served with butter twist rolls and appropriate condiments.

Each serves approximately 30.

Roasted Whole New York Sirloin of Beef

\$375

Butter-Basted Turkey Breast

\$295

Honey-Glazed Baked Ham

\$275

Barbecued or Peppered Pork Loin

\$275

Simpson's Famous Slow-Roasted Prime Rib

\$395

PANINI STATION

Served with kettle chips and bread & butter pickles.

Italian - Genoa salami, capocollo, pepperoni, provolone, spinach, roasted red peppers, pesto

Ham & Cheese - black forest ham, goat cheese, roasted red peppers, pesto

Turkey Avocado - Smoked turkey, avocado, New York cheddar, basil mayo

The New Yorker - pastrami, sliced apple, New York cheddar

\$12 PP

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BEVERAGE PACKAGES

PREMIUM OPEN BAR

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

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:

ONE HOUR - \$18.50 PP
EACH ADDITIONAL HOUR - \$4 PP

ULTRA PREMIUM OPEN BAR

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

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:

ONE HOUR - \$24 PP
EACH ADDITIONAL HOUR - \$6 PP

BEER, WINE & SODA PACKAGE

Domestic & Premium Bottled Beers
Chardonnay - Cabernet - Pinot Grigio - Pinot Noir
Assorted Sodas

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher, for the period of:

ONE HOUR - \$15 PP
EACH ADDITIONAL HOUR - \$5 PP

The
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BEVERAGE PACKAGES

CASH BAR

Featuring Premium liquor, beer and wine choices.

Priced per drink. Prices are inclusive of tax and service charge.

Mixed Drinks - \$8.75
Domestic Beer - \$6.75
Premium Beer - \$7.75
Wine - \$9.75
Soda - \$3.50

HOST SPONSORED BAR

Featuring Premium liquor, beer and wine choices.

All charges are billed to the group host and reflect the actual number of drinks served.

Mixed Drinks - \$6.75
Domestic Beer - \$5.25
Premium Beer - \$6
Wine - \$7.50
Soda - \$3.25
Champagne Toast - \$7.50

AFTER DINNER CORDIALS & COGNACS

Amaretto Disaronno - Grand Marnier - Baileys - Courvoisier VSOP - Sambuca - Kahlua
Chambord - Frangelico - Cointreau

\$12 PP

BAR FEE

A \$125 bar fee applies to all cash and host sponsored bars.

Please note: The Desmond Hotel is the only licensed authority to sell or serve alcoholic beverages for consumption on hotel premises. Alcoholic beverages may not be brought into the hotel under any circumstances.

The
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GENERAL INFORMATION

FOOD & ALCOHOLIC BEVERAGES

The enclosed menus should serve as suggestions only for your upcoming event at The Desmond. Our staff is happy to customize your event and assist you with specially designed menus, themes and decorating. Pursuant to the terms of our New York State Liquor Authority liquor license, The Desmond is the only licensed entity authorized to sell or to serve alcoholic beverages on the premises. Therefore, alcohol may not be brought onto the property and consumed within the confines of the hotel. The Desmond 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 “no shots” policy. We will discontinue service of alcoholic beverages to anyone who appears to be intoxicated.

PRICING

Pricing listed is subject to change without notice. All Food & Beverage prices are subject to a 20% taxable service charge, and an 8% New York Sales Tax (or the prevailing sales tax in effect at the time 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.

REQUEST FOR MULTIPLE ENTRÉES

If multiple entrées are requested, the following will apply: if there is a price discrepancy between the two, the higher price will prevail for both choices.

GUARANTEES

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

FUNCTION ROOM ASSIGNMENTS/SET-UPS

Function room assignments are made based upon the number of anticipated guests. These locations are NOT guaranteed. Should the anticipated numbers increase or decrease, we reserve the right to change the room assignment based on the adjusted attendance information, and other business needs. Additional charges may apply. Resetting of a function room from the original agreed upon set will result in a reset fee.

DECORATIONS, BANNERS & SIGNAGE

If you wish to display anything 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 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 hanging anything from the ceilings, vents or chandeliers.



GENERAL INFORMATION

ENTERTAINMENT & DECOR PROFESSIONALS

Our staff is happy to provide you with a list of recommended vendors upon request.

EVENT DETAILS

To ensure that The Desmond is able to accommodate all of your needs (menu development, Audio Visual, meeting room set-up and assignment), it is recommended that all details be finalized with your Event Manager six weeks prior to the event.

SHIPPING & RECEIVING

Due to limited space, packages and meeting materials should be received no earlier than three days prior to the meeting for which they are intended. Any shipment over 100 lbs must be communicated in advance to your Event Manager, and is subject to a Receiving Charge of \$50 per 100 lbs. All items should be clearly addressed to the attention of the person who will be receiving the packages on-site. Packages should be marked "Hold for Arrival" with the date of the program and name of the event listed clearly on all labels. The hotel will not assume responsibility for returning packages at the conclusion of the event unless previous arrangements have been made with your Event Manager. If items are left behind for more than one week, they will be disposed of.

SECURITY

The Desmond will not assume responsibility for the damage or loss of any materials or articles left in the hotel either prior to, or following, a function. Arrangements will be made for special security for exhibits and displays with your Event Manager for an additional charge.

AUDIO VISUAL

Audio Visual needs at The Desmond are provided by CMI Communications, a third party company who maintains an extensive inventory of equipment. Please ask your Event Manager for the complete price list of the equipment choices available to you. Audio Visual costs reflect the set-up and troubleshooting services of CMI Communications' experienced staff, who are available to you at all times during your event. The Desmond and CMI Communications assume no liability or responsibility for equipment brought onto the property by the client.

PAYMENT

In most instances, deposits are due at the time of booking an event. Full payment is required three days prior to the date of the event. All major credit cards are accepted. Should you desire direct billing, we ask that you establish credit with our Accounting department prior. Approved billings are payable upon receipt of the statement.

