

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
- Antipasti Presentation: Variety of local and imported sausages, Italian meats, trio of hummus, pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone
- 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 - Spanakopita - Chicken Quesadillas
- Cucumber Goat Cheese Mousse Bites - Cocktail Franks en Croûte with spicy mustard
- Vegetable Empanadas - Crab Rangoons
- Bloody Mary Shrimp Shooters - Truffled Potato Pancakes with Duck Confit



The Silver Wedding Package

\$102 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

Salmon Piccata

Atlantic salmon fillet, lemon caper beurre blanc, saffron 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

\$129 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

Mediterranean Roasted Halibut

Herb rubbed and oven roasted, tomato relish, toasted orzo with red pepper and spinach

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

\$158 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.

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

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

Spanikopita Chicken

Baked with spinach and feta, kataifi garnish, Mornay sauce, roasted red potatoes

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'buter, tobacco onions, potato Provençale

Or create a Duet Plate Entrée by combining any of the following two entrées:

Filet Mignon

Center cut, tobacco onions

Baked Stuffed Shrimp

Jumbo Gulf shrimp, Maryland style crab dressing

New York Sirloin Steak

Tobacco onions, maître d'hotel butter

Shrimp Scampi

Jumbo Gulf shrimp, garlic lemon butter

Braised Short Rib

Demi-glace

Atlantic Salmon Fillet

Pesto encrusted, lemon dill beurre blanc

Grilled Herbed Chicken Breast

Block Island Swordfish

Blood orange ancho chilli butter

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 - \$5 per person*, plus \$125 bartender fee

Add a selection of Craft Beers to the Premium Open Bar - \$4 per person*

Additional Hour of Premium Open Bar - \$5 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

\$7 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 - The Minute Man

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

\$23 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

\$9 per person*

Chef's Fee of \$150 applies

Mimosa Station

Freshly squeezed orange juice, champagne, fresh fruit garnishes

\$12 per person*

**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 \$9 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 \$7 plus tax and service charge per person fee. There is a \$110 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 \$49 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 \$27 plus tax and service charge applies per child. Meals for young adults, age 13 to 20, are \$49 plus tax and service charge per person.

PLEASE REFER TO OUR HOTEL POLICIES & EVENT PLANNING GUIDE FOR MORE INFORMATION.

