



# SO MUCH MORE THAN A WEDDING.

Our hotel is conveniently located half a mile from the Albany International Airport at Exit 3 of the Northway/I-87, next door to the busy Wolf Road district. Crowne Plaza Albany - The Desmond Hotel can accommodate your wedding with 24,000 square feet of flexible indoor event space, including three recently renovated ballrooms and our unique indoor courtyards with over 30' tall ceilings, large atrium skylights and beautiful landscaping.

We are excited to help you customize the celebration of your dreams, from the engagement party to the rehearsal dinner, from the ceremony into cocktail hour and your dinner reception, we are here to assist you every step of the way. Each wedding package allows you and your guests to enjoy your special day with the modern style of Albany's upscale, award-winning hotel.



**CROWNE PLAZA®**

AN IHG® HOTEL

ALBANY – THE DESMOND HOTEL



## AMENITIES

The following amenities are included in every 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.

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 Pot Pie 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

# SILVER WEDDING PACKAGE

\$114 per person, plus service charge and tax.  
Includes the following for four hours.

## PREMIUM OPEN BAR\*

FOUR hours featuring:

VODKA: Tito's Handmade TEQUILA: Corazón Tequila Blanco GIN: Bombay | Tanqueray  
RUM: Cruzan Aged Light Rum BOURBON: Four Roses WHISKEY: Bushmills  
SCOTCH: Dewar's LIQUEURS & CORDIALS: Kahlúa  
Domestic & Premium Bottled Beers  
WHITE WINES: Chardonnay | Pinot Grigio RED WINES: Cabernet | Pinot Noir  
Soda

*\*Brands are subject to change without notice*

## 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



# 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



# GOLD WEDDING PACKAGE

\$140 per person, plus service charge and tax.  
Includes the following for five hours.

## PREMIUM OPEN BAR\*

FIVE hours featuring:

VODKA: Tito's Handmade TEQUILA: Corazón Tequila Blanco GIN: Bombay | Tanqueray  
RUM: Cruzan Aged Light Rum BOURBON: Four Roses WHISKEY: Bushmills  
SCOTCH: Dewar's LIQUEURS & CORDIALS: Kahlúa  
Domestic & Premium Bottled Beers  
WHITE WINES: Chardonnay | Pinot Grigio RED WINES: Cabernet | Pinot Noir  
Soda

*\*Brands are subject to change without notice*

## GOLD 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

# GOLD WEDDING PACKAGE

## 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



# PLATINUM WEDDING PACKAGE

\$170 per person, plus service charge and tax.  
Includes the following for five hours.

## ULTRA PREMIUM OPEN BAR\*

FIVE hours featuring:

VODKA: Ketel One | Tito's Handmade TEQUILA: Patron Silver GIN: Bombay Sapphire | Hendrick's  
RUM: Appleton Estate Signature Blend | Captain Morgan's Spiced BOURBON: Maker's Mark  
WHISKEY: Jack Daniel's SCOTCH: Johnnie Walker Black  
Domestic & Premium Bottled Beers  
WHITE WINES: Chardonnay | Pinot Grigio | Sauvignon Blanc  
RED WINES: Cabernet | Pinot Noir | Malbec  
*\*Brands are subject to change without notice*

## 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



# 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

# 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'butter, 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

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

### International Coffee & Cordial Bar

A variety of flavored coffees, liqueurs and condiments including whipped cream, shaved chocolate, orange zest and rock candy. Enjoy cordials on the rocks or as a 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 - \$6 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)

\$14 per person\*

### Desmond Shrimp Appetizer

Horseradish stuffed Jumbo shrimp, wrapped in pancetta

\$15 per person\*

## CEREMONY, REHEARSAL & OVERNIGHT GUEST ROOMS

### On-Site Ceremony

\$7 per person\*

### Rehearsal Dinner

Get your celebration started in style by hosting your rehearsal dinner with us.

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.*

# NEXT DAY BREAKFAST BUFFET

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

## THE BREAKFAST BUFFET

Diced Seasonal Fruit - Steel Cut Oatmeal with Raisins & Brown Sugar  
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  
\$25 per person\*

*Add turkey bacon or turkey sausage for an additional \$2.50 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  
\$10 per person\*  
Chef's Fee of \$150 applies

### Mimosa Station

Freshly squeezed orange juice, champagne, fresh fruit garnishes  
\$13 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

Crowne Plaza Albany - 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 Mr. D's Restaurant & Lounge. 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 \$11 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 Crowne Plaza Albany - 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 \$53 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 \$53 plus tax and service charge per person.

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