



*The*  
***Desmond***  
Wedding Menus

# *A Classic Wedding*

**Champagne station**  
**4 hours beer, wine, and soda**  
**4 hours premium open bar \$8**  
**Artfully displayed cheese, fruit, and crudités**

**Butler passed hors d'oeuvres (Please select four)**  
Petite Reubens • Vegetable Empanadas • Chicken Marsala Tarts  
Feta and Sundried Tomato en Phyllo • Chicken Spring Rolls  
Sirloin Beef Kabobs • Chicken Satay  
Petite Franks en Croûte • Bacon Wrapped Scallops • Spanakopita

## **Dinner**

**Salad (Please select one)**  
Scrimshaw Salad • Caesar Salad

**Entrées (Please select three)**  
*Served with Chef's seasonal selection of vegetable*

**Braised Short Ribs**  
garlic chive mashed potato

**Sliced New York Sirloin**  
roasted fingerling potatoes

**Chicken Française**  
caviar rice

**Chicken Marsala**  
Desmond potato au gratin

**Potato Encrusted Salmon**  
herb studded rice

**Oven Roasted Salmon**  
chive beurre blanc, caviar rice

**Cutting and service of your wedding cake**

**\$79 per person**

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# *A Grand Affair*

**Champagne station**  
**4 hours premium open bar**  
**Artfully displayed cheese, fruit, and crudités**

**Butler passed hors d'oeuvres (Please select five)**

*Choice of A Classic Wedding selections and*

Truffled Potato Cakes • Andouille Sausage en Croûte • Kataifi Wrapped Shrimp  
Chicken Pineapple Kabobs • Mini Brie and & Apricot en Croûte  
Assorted Sushi

**Dinner**

**Appetizer (Please select one)**

Cheese Tortellini à la Vodka  
Scrimshaw's Award Winning New England Clam Chowder  
Fresh Mozzarella and Roasted Peppers with Balsamic Drizzle  
Classic Italian Wedding Soup  
Chilled Strawberry Soup

**Salad (Please select one)**

Scrimshaw Salad • Caesar Salad

**Entrées (Please select three)**

*Served with Chef's seasonal selection of vegetable*

**New York Sirloin Steak**

Scrimshaw potato, sauce béarnaise

**Braised Short Rib**

garlic chive mashed potato

**Chicken à la Normande**

roasted fingerling potatoes

**Chicken Française**

rosemary new potatoes

**Fillet of Sole Provençal**

tomato concassé, caviar rice

**Potato Encrusted Salmon**

herb studded rice

**Scrimshaw's Haddock Amaretto**

garden vegetable rice

**Cutting and service of your wedding cake**

**\$99 per person**

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# *The Event of a Lifetime*

**Champagne station**  
**5 hours ultra premium open bar**  
**Wine service to complement your dinner**

**Butler passed hors d'oeuvres (Please select eight)**

*Choice of A Grand Affair's selections and*

Chilled Tenderloin en Croustade • Crab Rangoon

Oyster, Clam, and Baby Shrimp Shooters • Imported Prosciutto Canapés • Lollipop Lamb Chops Caviar  
Canapés Lobster Mac n' Cheese Spoons • Lobster Salad on Saratoga Chips

**Artisan Cheese Display**

Gourmet cheese from local cheesemakers and unique cheeses from around the world with jams, preserves, and french bread

**Fruit Display**

Carved watermelon centerpiece surrounded by sliced fruit

**Antipasto Display**

An array of char-grilled, marinated, and roasted vegetables, assorted olives, tapenade, and hummus with crackers, farm bread, and toasted pita antipasti

**Chef Manned Pasta Station**

Mini penne or cheese tortellini sautéed with a choice of the following sauces: classic pesto, alfredo, or plum tomato marinara

**Server Manned Whipped Potato Bar**

Whipped Yukon Golds and sweet yams with the following toppings: caramelized pecans, toasted cinnamon, maple sugar, sundried tomatoes, julienned chives, diced artichokes, shredded cheddar, grilled asparagus tips, and roasted allumette carrots

**Dinner**

**Appetizer (Please select one)**

Cheese Tortellini à la Vodka • Scrimshaw's Award Winning New England Clam Chowder  
Fresh Mozzarella and Roasted Peppers with Balsamic Drizzle • Classic Italian Wedding Soup  
Chilled Strawberry Soup • Pan Seared Crab Cake, roasted red pepper coulis  
Pancetta Wrapped Shrimp, fresh basil and tomato concassé • Lobster Bisque • Coquilles St. Jacques

**Salad (Please select one)**

Scrimshaw Salad • Caesar Salad • Niçoise Salad

**Entrées (Please select three)**

*Served with Chef's seasonal selection of vegetable*

**Alaskan Halibut**

prosecco caviar butter sauce, studded vegetable rice

**Center Cut Filet Mignon**

Scrimshaw potato

**Petite Filet Mignon and Crab Cake Duo**

studded vegetable rice

**Braised Short Rib and Grilled Barbecued Shrimp**

garlic chive mashed potatoes

**After dinner service, enjoy a mini cannoli and cupcake extravaganza along with an international cordial and coffee bar**

**\$129 per person**

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# 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 event. Services charges are distributed as follows 14.75 % to banquet service staff, .5 % to banquet housemen, .5 % to kitchen personnel , .5 % to general housekeeping personnel and a 3.75% administrative charge. A 20 % administrative charge will be added to all meeting room rental, 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 your 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

Early arrivals will be directed to The Tavern, if you anticipate early arrivals please advise your wedding planner so that we can be properly staffed.

## Meals for Wedding Professionals

Meals and non alcoholic beverages for your vendors are \$35.00 plus tax and service charges per person.

## Overtime Fee

To extend your event beyond your contracted end time there is a \$7.00 plus tax and service charges 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 Fee

For ceremonies taking place at The Desmond Hotel there is a \$5.00 plus tax and service charges per person fee. There is a \$100.00 plus tax and service charges rehearsal fee rehearsal times and locations are based on hotel availability.

## Children Meals

Children 12 and under when choosing from our children's menu \$25.00 plus tax and service charges.  
Young adults 13 -20 \$45.00 plus tax and service charges.

## Decorations

If you have wish to display any types of decorations or signage for your event, please let us know prior to your arrival. The Desmond Hotel and Conference Center 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 pushpins, tacks, staples or tape on the walls or woodwork throughout the hotel. For liability purposes, the hotel and our insurance provider strictly prohibits the hanging of anything from the ceilings, vents or chandeliers.

