



## *A Desmond Wedding*

*Congratulations from our family to yours! At the Desmond, nothing is spared in our efforts to make this weekend uniquely yours to share with family & friends. From the meet & greet mixer all the way to the post-wedding breakfast, you will never have to leave the property all weekend long. An expert Desmond wedding planner is included in your package & will be with you every step of the way to help make planning a breeze.*

*We are the area's premier full-service & award-winning hotel venue offering the most extravagant package that you will find. That, and all our familiar comforts, will allow your guests to make us their home-away-from-home throughout the celebration of your special weekend.*

### *Your Wedding Includes*

#### **ONE HOUR COCKTAIL AND HORS D'OEUVRES RECEPTION**

A butlered champagne greeting sets the tone for an exquisite culinary reception, complete with hors d'oeuvres and enhanced displays.

#### **HOSPITALITY SUITE**

We offer an optional hospitality suite for you and your wedding party to take some time to gather and freshen up before the reception.

#### **OPEN PREMIUM BAR (5 HOURS)**

Starting with a glass of champagne, your guests will enjoy premium liquors & wine varieties along with traditional and local craft beer.

#### **A SPECTACULAR THREE-COURSE DINNER WITH CHAMPAGNE TOAST**

After the toast, your guests will enjoy a seated dinner featuring an appetizer, entrée, and your wedding cake custom designed by one of our elite off-premise pastry chefs along with other complimentary sweets. You will have the exclusive option to choose between two renowned bakers to create your perfect cake.

#### **CUSTOM TABLE DÉCOR**

Included in your arrangements are elegant floor-length soft ivory linens and overlays, stunning fresh floral centerpieces collaboratively designed with one of our talented florists, and charming votive candles to enhance your dinner tables.

You will have the exclusive opportunity to choose between two exceptional florists, ensuring your centerpieces are uniquely tailored to your vision.

#### **A SUITE FOR THE NEWLYWED COUPLE**

When it's time to settle in, retreat to your complimentary suite, where you can relax & cherish the memories of your special day.

#### **TAKE THE ELEVATOR HOME**

Take advantage of affordable overnight rates for your guests, providing them with the perfect opportunity to join in at the after-party and partake in a lovely morning gathering or farewell brunch.

#### **MENU TASTING FOR THE COUPLE PLUS TWO GUESTS**

Our talented culinary team will prepare a sampling of choices for you to consider.

#### **SPECIAL ANNIVERSARY GIFT**

Celebrate your first anniversary with a complimentary overnight stay in one of our beautifully appointed guest rooms.

# Cocktail Reception Culinary Displays

*Please Select Two*

## CHEESE AND CRUDITÉ DISPLAY

Assorted dipping vegetables served with herb buttermilk ranch, chipotle ranch, green goddess, million dollar dip and blue cheese dip; olives, sweet gherkins and pepperoncini; Garlic-herb Boursin cheese, Beemster Gouda, honey-whipped goat cheese, Gruyere, Baby Brie, sharp cheddar, pepperjack, Muenster; grain mustard, horseradish honey-mustard, seasonal fruit chutney, sliced baguette, Melba toast, water crackers, grapes and berries.

## ANTIPASTI DISPLAY

Garganelli pasta with garlic, olive oil, eggplant, tomato and fresh herbs; cavatelli pasta with pancetta, cream and fresh spinach; thinly sliced mortadella & prosciutto, pepperoni, soppressatta and Genoa salami; marinated mozzarella, aged provolone and gorgonzola; marinated artichoke, olives, roasted peppers, grilled zucchini and grilled eggplant.

## MASHED POTATO AND MACARONI & CHEESE BAR

*(Build your own mac & cheese or mashed potato bowl)*

Buttermilk-whipped Idaho potatoes, brown sugar & sour cream mashed sweet potatoes, three cheese macaroni with assorted condiments: sour cream, scallions, cheddar cheese, blue cheese, applewood smoked bacon, sweet potato waffle fries, tater tots and assorted dipping sauces.

## DIM SUM & SUSHI STATION

Crispy edamame dumplings, steamed shrimp shumai, crispy vegetable spring rolls, orange-ginger glazed chicken satay, spicy tuna sushi rolls, California sushi rolls & Japanese BBQ eel rolls, chicken pad Thai, chilled soba noodle salad with sesame dressing, steamed pork dumplings, edamame pods, pickled ginger and assorted condiments

## CHEESESTEAK AND ITALIAN SANDWICH STATION

*(Build your own sandwiches)*

Thinly sliced chicken and American cheese cheesesteaks, shaved pork with au jus and broccoli rabe; French fries, crispy onions, torpedo rolls, aged provolone, sweet peppers, horseradish, chili flakes and grated Locatelli cheese.

## PASTA STATION

*(Chef attended, made to order action station - additional attendant fee \$175)*

Featuring three complete pasta appetizers: Ricotta raviolis in Bolognese sauce; Penne pasta primavera with grilled chicken, bell pepper, broccoli, peas and cream; Tortellini pasta with garlic, olive oil, zucchini, artichoke and cherry tomato.

## Enhancements

### SHRIMP COCKTAIL STATION

*75 guest minimum*

*(as a station substitute \$8 per guest – as an additional station \$13 per guest)*

Customized ice carving filled with jumbo shrimp cocktail, served with lemon and cocktail sauce.

### SHRIMP, OYSTER AND CRAB RAW BAR

*75 guest minimum*

*(as a station substitute \$13 per guest – as an additional station \$18 per guest)*

Customized ice carving filled with jumbo shrimp cocktail, crab claws and fresh oysters; Served with lemon, cocktail sauce, mignonette and orange-vanilla crème fraiche.

# *Cocktail Reception Butlered Hors d'oeuvres*

*Please Select Eight*

## *Vegetarian*

Crispy edamame dumpling  
Thai curry vegetable Samosa  
Raspberry, almond and brie in phyllo  
Portobello mushroom and Boursin cheese  
wellington  
Strawberry and goat cheese profiterole with  
aged balsamic vinegar  
Pita crisp with avocado, grilled zucchini and  
sweet drop pepper  
Tomato and basil bruschetta with parmigiano  
Grilled eggplant and sesame crostini

## *Seafood*

Spicy tuna sushi roll  
Scallop wrapped with bacon  
California sushi roll with crab and cucumber  
Philadelphia sushi roll with smoked  
salmon and avocado  
Potato gaufrette with smoked salmon & dill  
crème fraîche  
Pita crisp with crab salad and avocado  
Coconut breaded fried shrimp  
Potato latke with crab  
truffle salad

## *Meat*

Beef sirloin with bacon, black pepper jam  
Beef Frankfurter in Pastry with spicy mustard  
Philadelphia cheesesteak spring roll  
Pastrami and mustard spring roll  
Mini beef Wellington  
Coconut chicken tender with sweet chili sauce  
Sesame chicken tender with honey mustard  
Peach BBQ brisket with bacon & jalapeño  
Stuffed mushroom cap with Italian sausage  
Thai peanut chicken satay  
Orange-ginger chicken satay  
Pork skewer with Thai chili sauce

## *Ultra-Premium*

*Enhance your cocktail reception by adding from the following options at  
an additional price per person:*

Maine lobster grilled cheese sandwich \$4  
Mushroom caps with jumbo lump crab \$4  
Bacon-wrapped shrimp stuffed with horseradish \$4  
Miniature lump crab cake with remoulade \$4  
Filet mignon crostini with bacon, buttermilk blue cheese & preserved strawberry \$4  
Cardamom honey lamb lollipop \$4

# Wedding Dinner

*Your wedding dinner will include freshly baked rolls & butter, fresh seasonal vegetable & starch, Lavazza coffee and assorted teas.*

## First Course

*Please Select One*

### **WILD MUSHROOM BISQUE**

Shallots, mixed mushrooms, vegetable broth, sherry and fresh cream

### **ITALIAN WEDDING SOUP**

Homemade chicken broth, Italian seasoned meatballs, pearl pasta, grated cheese, fresh escarole and vegetables

### **CESARE SALAD**

Romaine hearts with garlic-peppercorn dressing, croutons and grated cheese

### **ROMAINE HEARTS SALAD**

Pink peppercorn dressing, applewood smoked bacon, shredded cheddar, toasted almond, cucumber and tomato

### **BABY SPINACH AND ROMAINE SALAD**

Cucumber-wasabi dressing, toasted cashew, mandarin orange, bell pepper, carrot and fresh cucumber

### **MIXED LETTUCE SALAD**

Lemon vinaigrette, toasted hazelnut, Asian pear, goat cheese and dried cranberry

### **ICEBERG AND ROMAINE SALAD**

Red wine vinaigrette, roasted red peppers, cucumber, tomato, fresh mozzarella and herb croutons

### **CHOPPED ICEBERG SALAD**

Ranch dressing, blue cheese crumbles, applewood smoked bacon and tomato

### **BABY SPINACH SALAD**

Honey mustard dressing, fresh strawberry and toasted sliced almonds

### **MIXED LETTUCE AND BEET SALAD**

Diced roasted beets, toasted walnuts, balsamic vinaigrette, dried cherries and fresh goat cheese

### **LOBSTER BISQUE**

**\$6 ADD'L PER GUEST**

Sherry and roasted red pepper

### **YUKON GOLD POTATO VELOUTE**

**\$6 ADD'L PER GUEST**

Crab, corn and applewood smoked bacon

### **GARGANELLI PASTA PRIMAVERA**

**\$6 ADD'L PER GUEST**

Parmigiano cream, black pepper and seasonal vegetables

### **SHRIMP RISOTTO**

**\$8 ADD'L PER GUEST**

Carrot-ginger reduction and baby spinach

### **WILD MUSHROOM RISOTTO**

**\$8 ADD'L PER GUEST**

Three cheeses, rosemary and crispy pancetta

## Entrée

*Please Select Two Entrees; Vegetarian Entree Available as a Third Option. Prices are per person.*

### **CHILEAN SEA BASS \$149**

with cardamom honey, pistachio and red bell pepper jus

### **SOY-HONEY GLAZED SALMON \$139**

with scallion, sesame and ginger beurre blanc

### **SLOWLY BAKED SALMON FILLET \$145**

with lump crab meat and chive beurre blanc

### **THREE PEPPERCORN-CRUSTED SALMON FILLET \$139**

with shallot and Port wine reduction

### **CHILEAN SEA BASS & SHRIMP SCAMPI \$154**

Dijon herb breadcrumb crust, sautéed shrimp scampi and white wine-garlic sauce

### **TWIN CRAB CAKES \$145**

with Chardonnay butter sauce

### **CHICKEN CAPRESE \$138**

grilled chicken breast with fresh mozzarella, basil, tomato coulis and balsamic reduction

### **CHICKEN SALTIMBOCCA \$138**

with sage, prosciutto, aged provolone and Chardonnay butter sauce

### **CHICKEN MARSALA \$138**

sautéed skinless chicken breast with cremini mushrooms, tomato, fresh herbs and Marsala wine

### **BRAISED SHORT RIB OF BEEF \$145**

with fresh herbs, diced vegetables and balsamic vinegar

### **6 OZ. ANGUS BEEF FILET MIGNON \$149**

with red onion-balsamic marmalade and port-truffle reduction

### **6 OZ. FILET MIGNON WITH SHRIMP SCAMPI \$154**

sautéed shrimp scampi with white wine, garlic, butter and olive oil

### **10 OZ. CENTER-CUT ANGUS SIRLOIN AU POIVRE \$145**

peppercorn crusted center-cut sirloin with shallot, cremini mushrooms, cognac, demi-glace and cream

### **4 OZ. PETITE FILET MIGNON COMBINATION \$149**

served with white wine and grain mustard sauce; please choose one to accompany the filet:

**BROILED SALMON FILLET | JUMBO LUMP CRAB CAKE | CRAB-STUFFED SHRIMP  
PAN-SEARED CHICKEN BREAST | CHILEAN SEA BASS (ADDITIONAL \$5)**

## The Finale

Included in your package is a custom-designed wedding cake. After the cutting ceremony, our team will cut and serve your cake finished with a chocolate-covered strawberry. We'll also include complimentary displays of warm chocolate chip cookies & assorted decadent brownies with chilled milk.

## Dessert Enhancements

*Enhance your dessert by adding from the following options at an additional price per person:*

Warm Bread Pudding with Vanilla Sauce \$5

Assorted French Macarons, Chocolate Truffles and Assorted Petit Fours \$6

Crêpes Suzette with Grand Marnier, Apple-Blueberry Cobbler with Calvados and Vanilla Ice Cream \$8

Bananas Foster with Dark Rum, Cherries Jubilee with Kirsch & Vanilla Ice Cream \$8

# *Wedding Package Bar Arrangements*

*Five hour premium open bar selections included in your package*

## **PREMIUM LIQUORS**

New Amsterdam Vodka, Jim Beam Bourbon, Canadian Club Whiskey, Seagram's 7 Whiskey, Grant's Scotch, Gordon's Gin, Bacardi Rum, Captain Morgan Spice Rum, Malibu, Tortilla Silver Tequila, Absolut Vodka, Titos Vodka, Plush vodka, Jack Daniels, Bulleit Bourbon, Makers Mark, Dewar's Scotch, Johnny Walker Red, Bombay Gin, Libélula Tequila, Combier d' Orange Liquor, Peach Schnapps, Amaretto di Amore, Bailey's Irish Cream and Kahlua

## **BEER**

Domestic & Imported Beer - Miller Lite, Coors Light, Yuengling Lager, Stella Artois, Dog Fish Head 60 Minute IPA, rotating micro and seasonal beers

## **PREMIUM WINE PACKAGE INCLUDED**

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Cabernet Sauvignon, Malbec & Pinot Noir

## **SOFT DRINKS**

Assorted Soft Beverages

# *Open Bar Enhancements*

## **ULTRA-PREMIUM LIQUORS & WINES**

*Enhance your premium bar with our ultra-premium liquor and wine upgrades at an additional charge of \$10 per person*

Grey Goose Vodka, Ketel One Vodka, Stateside Vodka, Woodford Reserve Bourbon, Basil Hayden Bourbon, Michters Bourbon, Johnny Walker Black, Glenlivet, Tanqueray, Bombay Sapphire Gin, Libélula Anejo Tequila, Tres Agaves Tequila Blanco, Crown Royal Whiskey, Jameson Irish Whiskey, Amaretto Disaronno, Cointreau, Grand Marnier

## **ULTRA-PREMIUM WINE PACKAGE ONLY**

*Enhance your premium bar liquors with our ultra-premium wine package at an additional charge of \$8 per person*

*The Desmond is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the hotel. Some items listed may be subject to change based on availability.*

# *Pricing and Payment Considerations*

*We are pleased to offer a 10% discount for all Friday evening receptions and honored to extend a 10% discount to all military personnel, active or retired. Discounts may not be combined. During some seasons or on select-days during the year, additional pricing flexibility is considered. We also offer special prices for your minor guests and vendors.*

*Final guest count and entrée selection breakdowns are due 7 business days prior to your wedding.*

*All listed prices are per person and subject to a 22% service charge and 6% sales tax.*

*A non-refundable deposit is required to confirm your reserved date. Further deposits are detailed in your contract with the final balance due 5 days prior to your wedding.*

*We are always happy to accommodate any special requests, please inquire with our wedding specialist.*