



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)

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 or as an additional station – call for current pricing)

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 substitute or additional – call for current pricing

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

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

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

ADD'L PER GUEST

Sherry and roasted red pepper

YUKON GOLD POTATO VELOUTE

ADD'L PER GUEST

Crab, corn and applewood smoked bacon

GARGANELLI PASTA PRIMAVERA

ADD'L PER GUEST

Parmigiano cream, black pepper and seasonal vegetables

SHRIMP RISOTTO

ADD'L PER GUEST

Carrot-ginger reduction and baby spinach

WILD MUSHROOM RISOTTO

ADD'L PER GUEST

Three cheeses, rosemary and crispy pancetta

Entrée

Please Select Two Entrees; Vegetarian Entree Available as a Third Option. Call for current per person pricing.

CHILEAN SEA BASS

with cardamom honey, pistachio and red bell pepper jus

SOY-HONEY GLAZED SALMON

with scallion, sesame and ginger beurre blanc

SLOWLY BAKED SALMON FILLET

with lump crab meat and chive beurre blanc

THREE PEPPERCORN-CRUSTED SALMON FILLET

with shallot and Port wine reduction

CHILEAN SEA BASS & SHRIMP SCAMPI

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

TWIN CRAB CAKES

with Chardonnay butter sauce

CHICKEN CAPRESE

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

CHICKEN SALTIMBOCCA

with sage, prosciutto, aged provolone and Chardonnay butter sauce

CHICKEN MARSALA

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

BRAISED SHORT RIB OF BEEF

with fresh herbs, diced vegetables and balsamic vinegar

6 OZ. ANGUS BEEF FILET MIGNON

with red onion-balsamic marmalade and port-truffle reduction

6 OZ. FILET MIGNON WITH SHRIMP SCAMPI

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

10 OZ. CENTER-CUT ANGUS SIRLOIN AU POIVRE

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

4 OZ. PETITE FILET MIGNON COMBINATION

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 COST PP)**

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

Assorted French Macarons, Chocolate Truffles and Assorted Petit Fours

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

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

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 - call for current pricing

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 – call for current pricing

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.

*Get in touch, you will fall in love with our venue! | 610-296-9800 | Info@desmondgv.com
DesmondWeddings.com | Facebook: [@DesmondWeddings](https://www.facebook.com/DesmondWeddings)*