



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 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. We look forward to the possibility of being your host.

Thank you for considering us!

Your Wedding Includes

ONE-HOUR COCKTAIL AND HORS D'OEUVRES RECEPTION

Butlered champagne welcomes your guests to an exquisite culinary reception complete with butlered hors d'oeuvres and enhanced displays.

HOSPITALITY SUITE WITH PRIVATE STAFF

You'll have dedicated service from a personal attendant as we bring the cocktail reception to you & the wedding party.

OPEN PREMIUM BAR (5 HOURS)

Starting with a glass of champagne, your guests will enjoy premium liquors & wine varieties of their choosing, 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 with appetizer, entrée and your custom designed wedding cake from our elite off premise pastry chef.

CUSTOM TABLE DÉCOR

Included in your arrangements are floor length soft ivory linens & overlays, fresh floral centerpieces designed by you and our florist along with votive candles to complement your dinner tables.

A SUITE FOR THE NEWLYWED COUPLE

Turn in for a romantic evening in your complimentary suite on the night of your wedding.

TAKE THE ELEVATOR HOME

Affordable overnight rates will be offered to your guests and allow them to partake in an after-party and a morning gathering or farewell brunch.

MENU TASTING FOR THE COUPLE PLUS TWO GUESTS

Our culinary team will prepare a sampling of choices in a private or group setting.

SPECIAL ANNIVERSARY GIFT

On your first anniversary, enjoy a complimentary overnight stay in one of our beautiful guest rooms.

Cocktail Reception Culinary Displays

Please Select Two

MEZZE, CHEESE AND FRUIT DISPLAY

Assorted display of hummus, tabbouleh, fresh seasonal fruit and vegetable crudité, pita bread, tzatziki sauce, roasted artichoke hearts, grilled eggplant, feta cheese and black olives; imported and farmstead cheeses served with sliced baguettes, crackers and gourmet mustards.

ANTIPASTI DISPLAY

Thinly sliced prosciutto and Italian charcuterie; sharp provolone, fresh mozzarella, roasted red peppers, olives and sliced artisanal bread; garganelli pasta in San Marzano tomato sauce; cavatelli pasta with pancetta, sage, cream and spinach; served with basil pesto, grated cheese, extra virgin olive oil and chili flakes.

MASHED POTATO AND MACARONI & CHEESE BAR

Build your own mac and cheese or mashed potato bowl. Yukon Gold mashed potatoes, brown sugar & sour cream mashed sweet potatoes; three-cheese macaroni & cheese and assorted condiments; sour cream, scallions, cheddar cheese, blue cheese, apple-wood smoked bacon, sweet potato waffle fries, tater tots; assorted dipping sauces.

DIM SUM & SUSHI STATION

Steamed pork buns, shrimp shumai, vegetable spring rolls, chicken satay, spicy tuna rolls, California rolls, eel rolls, chicken pad thai, soba noodle salad with sesame dressing, pot stickers, edamame pods, pickled ginger and assorted condiments.

CHEESESTEAK AND ITALIAN SANDWICH STATION

Build your own sandwiches featuring shaved beef and Cheez Wiz cheesesteaks; thinly sliced chicken and American cheese cheesesteaks, shaved pork with au jus and broccoli rabe; served with French fries, crispy onions, torpedo rolls, aged provolone, sweet peppers, horseradish, chili flakes and grated Locatelli cheese.

PASTA STATION

(additional attendant fee \$175)

Chef attended, made to order action station featuring 3 complete pasta appetizers: ricotta raviolis in Bolognese sauce; penne pasta primavera with grilled chicken, bell pepper, broccoli, peas and cream; cavatelli pasta with shrimp, butternut squash, walnuts, brown butter, sage and pecorino; served with basil pesto, grated cheese, extra virgin olive oil and chili flakes.

Enhancements

SHRIMP COCKTAIL STATION

(additional \$13 per guest)

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

SHRIMP, OYSTER AND CRAB RAW BAR

(additional \$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

Strawberry and goat cheese profiterole and aged balsamic vinegar
Pita crisp with avocado & eggplant
Tomato and basil bruschetta with Parmigiano
Grilled eggplant and sesame bruschetta
Thai curry vegetable samosa
Raspberry, almond and brie in pastry
Portabella mushroom and ricotta wellington
Goat cheese and honey crostini
Kale and edamame dumpling

Seafood

Potato latke with crab-truffle salad
Chili shrimp and coconut spring roll
Scallop wrapped in bacon
Potato gaufrette with smoked salmon
Spicy tuna roll
California roll with crab and wasabi
Philadelphia roll with smoked salmon and avocado
Crab Rangoon with sweet chili sauce
Rum and coconut fried shrimp

Meat

Beef sirloin crostini with bacon-black pepper jam
Smoked frankfurter in pastry with spicy mustard
Buffalo chicken spring roll with blue ranch dip
Philadelphia cheesesteak spring roll
Pastrami and grain mustard spring roll
Mini beef wellington
Coconut chicken with sweet chili sauce
Sesame chicken with tangerine honey mustard
Peach BBQ brisket and pork belly skewer
Beef short rib bao bun slider
Mushroom caps with Italian sausage
Steamed char-sui pork buns
Thai peanut chicken satay

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

MIXED LETTUCES

Strawberry-balsamic vinaigrette, buttermilk blue cheese & toasted pecans

BABY SPINACH

Sherry-honey vinaigrette, dried cranberry, toasted cashew and smoked gouda

ROMAINE HEARTS

Pink peppercorn dressing, apple-wood smoked bacon, cherry tomato, aged white cheddar and toasted almond

MIXED LETTUCES

Cherry-dijon vinaigrette, red bell pepper, toasted walnut and crumbled goat cheese

ROMAINE HEARTS & BABY KALE

Garlic-black pepper dressing, Locatelli cheese, quinoa, toasted walnut and cherry tomato

BABY SPINACH & BABY KALE

Miso-sesame dressing, shaved carrot, radish, cucumber, mandarin orange and macadamia

TRADITIONAL ITALIAN WEDDING SOUP

All-natural chicken, Italian seasoned meatballs, ditalini pasta, Locatelli cheese, fresh escarole and vegetables

WILD MUSHROOM BISQUE

Pancetta, sweet potato, truffle and scallion crème fraiche

First Course Enhancements

Available at an additional charge per person

LOBSTER BISQUE \$6

Sherry and roasted red pepper

YUKON GOLD POTATO VELOUTE \$6

Lobster, corn and apple-wood smoked bacon

GARGANELLI PASTA PRIMAVERA \$6

Parmigiano cream, black pepper and seasonal vegetables

SHRIMP RISOTTO \$8

Carrot-ginger reduction and baby spinach

WILD MUSHROOM RISOTTO \$8

Three cheeses, rosemary and crispy pancetta

Entrée

Please Select One or Two Entrees

CHILEAN SEA BASS FILLET \$144

With pistachio and cardamom honey crust and red pepper jus

GRILLED WILD HALIBUT FILLET \$139

Marinated in fine herbs with pinot noir and shallot reduction

SESAME CRUSTED SCOTTISH SALMON FILLET \$134

Miso and maple glaze and soy ginger butter sauce

SLOWLY BAKED SCOTTISH SALMON FILLET \$132

Sea salt rubbed, citrus zest and three peppercorns with lemongrass and scallion beurre blanc

TWIN CRAB CAKES \$142

Jumbo lump crab cakes with honey, thyme and bell pepper coulis

CHICKEN SALTIMBOCCA \$131

With sage, prosciutto di parma, aged provolone and marsala sauce

CHICKEN CAPRESE \$131

Grilled chicken breast with fresh mozzarella, basil pesto, aged balsamic vinegar & San Marzano tomato sauce

PAN SEARED ALL-NATURAL CHICKEN BREAST \$129

With pearl onion, apple-wood smoked bacon, dried apricot and tarragon jus

BRAISED SHORT RIB OF BEEF \$139

With fine herbs, root vegetables, veal reduction and aged balsamic vinegar

6 OZ. BLACK ANGUS BEEF FILET MIGNON \$144

With red onion-balsamic marmalade and port-truffle reduction

TWIN BLACK ANGUS BEEF TENDERLOIN TOURNEDOS \$149

With jumbo-lump crab, tomato and Madeira butter sauce

8 OZ. CENTER CUT BLACK PRIME SIRLOIN AU POIVRE \$136

With wild mushrooms, cognac, truffle and three peppercorn cream sauce

4 OZ. BLACK ANGUS BEEF FILET MIGNON COMBINATION \$144

Please choose one to accompany filet: Scottish salmon, jumbo lump crab cake, crab stuffed shrimp, pan seared chicken breast

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 beautiful garnish and chocolate-covered strawberry.

Viennese Dessert Enhancement with Ice Carving

\$13.00 additional per person

Live action station: Bananas Foster and Cherries Jubilee prepared in front of your guests accompanied by the following displays: sliced fresh fruit, miniature pastries, custom petit fours, wedding cookies and Desmond bread pudding. A custom-designed ice carving is included with a 100-guest minimum.

Wedding Package Bar Arrangements

Five hour premium open bar selections included in your package

LIQUORS

Tito's, Stolichnaya, Absolut & New Amsterdam Vodkas, Bombay and Gordon's Gin, Bacardi, Captain Morgan Spice & Malibu Rum, Seagram's 7 Canadian, Canadian Club and Jack Daniels Tennessee Whiskey, Jim Beam & Bulleit Bourbon, Dewar's and Johnnie Walker Red Label & Grant's Scotch, Martell VS Cognac, Jose Cuervo Gold, Bailey's Irish Cream, Peach Schnapps, Kahlua

BEER

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

WINE

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

SOFT DRINKS

Assorted Soft Beverages

ENHANCED OPEN BAR LIQUOR SELECTIONS

The following options may be added to your existing bar at the additional charge of \$8 per person:

LIQUORS

Grey Goose & Ketel One Vodkas, Tangueray, Bombay Sapphire, Hendricks Gins, Mount Gay Rum, Makers Mark & Woodford Reserve Bourbons, Crown Royal & Jameson Irish Whiskeys, Glenlivet 12 yr., Glenfiddich 12 yr. & Dewar's 12 yr. Scotchs', Patron Silver & Cuervo 1800 Gold Tequilas

CORDIALS

Remy VSOP Cognac, Chivas Regal 12 yr., Amaretto DiSarrono, Cointreau, Grand Marnier, Crème de Menthe, Courvoisier, B&B, Sambuca & Frangelico

WINE UPGRADES

(Wine upgrades are included in Enhanced Package. If added to Open Premium Bar - add \$5 per person)

Seasonal Chardonnay, Riesling, Cabernet Sauvignon, Pinot Noir & Malbec

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.

During some seasons or on selected days during the year, additional pricing flexibility is considered and special pricing is also offered for your young guests and vendors.

Final guest count and entrée selection breakdowns are due 5 days prior to your wedding.

All listed pricing is per person and subject to a 22% service charge and 6% sales tax.

A non-refundable deposit will be required to confirm your reserved date. Further deposits will be detailed in your contract. The final balance is due 72 hours prior to your wedding.

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

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