



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 and friends. From the meet & greet mingler all the way to the post-wedding breakfast, you will never have to leave the property all weekend long. A 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 the area's most exquisite enhanced culinary reception.

HOSPITALITY SUITE WITH PRIVATE STAFF

You'll have dedicated service from a personal attendant as we bring the reception to you & the bridal 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 exclusive off premise pastry chef, The Master's Baker.

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 mirror tiles and votive candles to enhance 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 a morning gathering to see you off to your honeymoon.

MENU TASTING FOR THE BRIDAL COUPLE AND TWO GUESTS

We will review our menu options with you as our culinary team prepares a sample of choices.

SPECIAL ANNIVERSARY GIFT

On your first anniversary, enjoy a complimentary overnight stay in one of our beautiful 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 and spicy sausage-cheese fondue.

DIM SUM & SUSHI STATION

Steamed pork buns, vegetable shumai, shrimp & chili spring rolls, Thai peanut 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)

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

(upgrade)

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

SHRIMP, OYSTER AND CRAB RAW BAR

(upgrade)

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

Butlered Hors d'oeuvres

Please Select Eight

Vegetarian

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

Seafood

Potato latke with crab-truffle salad
Sweet potato latke with shrimp-mango 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
Steamed shrimp shumai
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 wellingtons
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 (call for current pricing)

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 chop

Wedding Dinner

Your wedding dinner will include freshly baked rolls & butter, fresh seasonal vegetable & starch, Lavazza coffee and Tazo tea

-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 & 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 & vegetables

WILD MUSHROOM BISQUE

Pancetta, sweet potato, truffle and scallion crème fraiche

First Course Enhancements

Available at an additional charge per person (call for current pricing)

CREAM OF BROCCOLI SOUP

White bean, baby carrot and crab

LOBSTER BISQUE

Sherry and roasted red pepper

YUKON GOLD POTATO VELOUTE

Lobster, corn and apple-wood smoked bacon

BRAISED BEEF SHORT RIB RAVIOLI

Spinach cream with truffle and Parmeggiano reggiano

GARGANELLI PASTA PRIMAVERA

Parmeggiano cream, black pepper and seasonal vegetables

SHRIMP RISOTTO

Carrot-ginger reduction and baby spinach

WILD MUSHROOM RISOTTO

Three cheeses, rosemary and crispy pancetta

Entrée

Please Select One or Two Entrees - Please Call for Current Pricing

FILET OF SOLE POACHED IN CHARDONNAY

Stuffed with crab and spinach; served with thai curry beurre blanc

CHILEAN SEA BASS FILLET

With pistachio and cardamom honey crust and red pepper jus

GRILLED WILD HALIBUT FILLET

Marinated in fine herbs with pinot noir and shallot reduction

SESAME CRUSTED SCOTTISH SALMON FILLET

Miso and maple glaze and soy ginger butter sauce

SLOWLY BAKED SCOTTISH SALMON FILLET

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

TWIN CRAB CAKES

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

CHICKEN SALTIMBOCCA

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

CHICKEN CAPRESE

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

PAN SEARED ALL NATURAL CHICKEN BREAST

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

BRAISED SHORT RIB OF BEEF

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

6 OZ. BLACK ANGUS BEEF FILET MIGNON

Poached in Shiraz with red onion-balsamic marmalade and port-truffle reduction

TWIN BLACK ANGUS BEEF TENDERLOIN TOURNEDOS

With jumbo-lump crab, tomato and Madeira butter sauce

8 OZ. CENTER CUT BLACK PRIME SIRLOIN AU POIVRE

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

4 OZ. BLACK ANGUS BEEF FILET MIGNON COMBINATION

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

(upgrade – please call for current pricing)

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. Also included is a custom-designed ice carving.

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 beer plus a signature local craft beer

WINE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Cabernet Sauvignon, Merlot & 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 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 – call for current pricing)

Sean Minor Chardonnay, Seasonal Riesling, Louis Martini Cabernet Sauvignon, Seasonal 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 also 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 20% 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