

Desmond Wedding Arrangements

We want your wedding day to be everything you've dreamed of!

Our award-winning team will delight your guests with gourmet cuisine and spectacular service. Your personal wedding specialist will be your guide throughout the planning process and will help you stay on track, assist with vendor questions and coordinate menu selections along with all other details. We are the premier full-service hotel that will allow your family and friends to make The Desmond their home-away-from-home throughout the celebration of your special day!

Your Wedding Includes:

One-Hour Cocktail and Hors d'oeuvres Reception

Champagne welcomes your guests to an elegant cocktail and culinary reception including two stationary displays and eight butlered hors d'oeuvres.

Hospitality Suite with Private Staff

You'll have dedicated service from a personal bridal attendant as we bring the reception to you and the bridal party.

Five Hours of Premium Open Bar

Your guests will enjoy premium brand liquors and varieties of wine, imported and domestic beers.

A Spectacular Three-Course Dinner

After toasting the bride and groom, your guests will enjoy their appetizer and entrée. For dessert, guests will be served your wedding cake custom designed by our premier pastry chef.

Custom Table Décor

Included in your arrangements are floor length ivory linens, ivory overlays complemented by our custom-fitted chair covers. Centerpieces designed by you and our florist will enhance the table along with mirror tiles and votive candles.

A Suite for the Newlywed Couple

Turn in for a romantic evening in your complimentary suite.

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, once again, please enjoy an overnight stay in one of our beautiful rooms.

Cocktail Reception

Premium Stationary Displays

Please Select Two

Gourmet Cheeseboard

Imported and farmstead cheeses served with sliced baguettes, crackers and gourmet mustards

Crudité and Relish Display

Seasonal garden vegetables, olives and pickled vegetables with assorted dipping sauces

Fresh Fruit Display

Fresh seasonal fruit, grapes and berries artfully arranged with assorted dipping sauces

Hummus and Dips Display

Grissini breadsticks, warm pita, seeded flatbreads, water crackers and sliced baguettes served with artichoke dip, tomato and basil salsa, guacamole, hummus and mint-cucumber yogurt dip

Antipasti Display

Thinly sliced prosciutto, mortadella, Genoa salami, coppa, sharp provolone, fresh mozzarella, roasted red peppers, olives and grissini breadsticks

Tapas Station

A trio of trendy culinary creations for your guests to enjoy

Please select three from the following options:

Chipotle Steak Tartar
Scallop Ceviche with Peppercorn
Beet Tartar with Horseradish
Spicy Tuna Sushi Rolls
Sesame Seared Ahi Tuna
Melon and Prosciutto
Smoked Salmon on
Pumpernickel

Zucchini and Goat Cheese
Roulade
Avocado-Eggplant Wonton
Portabella-Mozzarella Slider
Tandoori Duck Breast Skewer
Honey-Goat Cheese Profiterole
Hummus and Olive Crostini
Strawberry Goat Cheese Crostini
Smoked Duck Gaufrette

Priced per person as a
substitution
at add'l cost per person:

Lamb Tenderloin Crostini
Sesame-Miso Filet Mignon
Orange-Vanilla Crab Cocktail
Lobster-Mango Spoons
Crab-Pineapple Crostini
Garlic Ginger Shrimp

Reception Enhancements

Pasta Station

A live-action station featuring three freshly made pasta appetizers prepared in front of your guests

As a substitution for premium displays, additional per guest

As an additional option, additional per guest

Sushi Station

A trio of hand-rolled sushi with custom ice carving and traditional accompaniments:

Please select three:

Spicy Tuna Roll, Philadelphia Roll, Shrimp Roll, Vegetable Roll, California Roll or Dragon Roll

As a substitution for premium displays, additional per guest

As an additional option, additional per guest

Shrimp Cocktail Station

Customized ice carving filled with chilled jumbo shrimp, sliced lemon and cocktail sauce

As a substitution for premium displays, additional per guest

As an additional option, additional per guest

Full Seafood Raw Bar

Customized ice carving filled with jumbo shrimp cocktail, snow crab claws and fresh oysters

As a substitution for premium displays, additional per guest

As an additional option, additional per guest

Butlered Hors d'oeuvres

Please Select Eight

Vegetarian

Tuscan Tomato and Basil Bruschetta
Eggplant and Sesame Bruschetta
Goat Cheese Rolled in Pistachio with Truffle Oil
Spinach, Feta and Mint in Phyllo
Sun-Dried Tomato and Spinach-Stuffed Mushrooms
Vermont Cheddar Cheese in Puff Pastry
Mozzarella, Pesto and Roasted Red Pepper Crostini
Crispy Vegetable Spring Rolls with Ponzu Sauce
Edamame Dumpling with Soy-Ginger Sauce
Thai Curry Vegetable Samosa
Raspberry and Brie in Puff Pastry
Portabella Mushroom and Ricotta Wellington

Seafood

Steamed Shrimp Shumai Dumpling
Chili Shrimp and Coconut Spring Rolls
Scallops, Ginger and Leeks in Phyllo
Scallops Wrapped in Bacon and Apricot-
Peppercorn Dipping Sauce
Potato Gaufrettes with Smoked Salmon
and Dill Crème Fraîche
Crab Rangoon with Sweet Chili Sauce
California Rolls with Crab, Wasabi & Soy Sauce
Philadelphia Roll with Smoked Salmon,
Avocado and Cream Cheese

Meat

Beef Frankfurters in Puff Pastry with N.Y. Deli Mustard
Ginger-Hoisin Duck Breast Crostini
Sesame Chicken Breast with Spiced Maple Sauce
Asian Beef Short Rib Pot Pie
Thai Peanut Chicken Satay
Steamed Char Sui Bao Pork Buns
Crispy Duck and Sesame Raviolis
Mini Beef Wellingtons
Philly Cheesesteak Spring Rolls
Coconut Chicken with Sweet Chili Sauce
Kennett Square Mushroom Caps Filled with Italian Sausage

Ultra - Premium

Enhance your cocktail reception by substituting from the following options
at an additional price per person

Brie and Black Truffle Crostini
Maine Lobster Grilled Cheese Sandwiches
Seared Sea Scallops with Smoked Duck Breast
Kennett Square Mushroom Caps Filled with Maryland Crab Stuffing
Bacon-Wrapped Shrimp Stuffed with Horseradish
Miniature Jumbo Lump Crab Cakes with Remoulade Sauce
Cardamom-Honey Lamb Chops
Filet Mignon Crostini with Bacon and Tarragon-Blue Cheese Aioli

Wedding Dinner

Your wedding dinner will include freshly baked rolls & butter, fresh seasonal vegetable and starch, 100% Columbian coffee and premium tea

First Course

Please select one course from either the pasta, soup or salad options

Pasta

Braised Beef Short Rib Ravioli with Tomato, Thyme Jus and Parmigiano
Cavatelli Pasta Carbonara with Pancetta, English Peas, Fresh Cream and Parmigiano
Asiago Cheese Tortellini with Cognac, Sautéed Mushrooms and Tomato-Blush Sauce
Penne Pasta in Basil Cream with Oven Dried Tomato and Fresh Mozzarella
Ricotta Raviolis in Sauce Verte with Bacon and Roasted Red Peppers
Pearl Pasta Risotto with Sun-Dried Tomato, Goat Cheese, Chives and Olive Oil

Soup

Traditional Italian Wedding Soup
Wild Mushroom Bisque with Crispy Pancetta and Crème Fraîche
Potato and Bacon Soup with Jumbo Lump Crab and Scallion
Chilled Pineapple and Papaya Gazpacho with Coconut Shrimp
Summer Tomato Bisque with Goat Cheese and Basil Oil

Salad

Baby Spinach Salad with Strawberries, Almonds and Tangerine-Honey Mustard Vinaigrette
Chopped Romaine Lettuce with Caesar Dressing, Croutons and Pecorino Romano
Mixed Baby Lettuces with Port-Truffle Vinaigrette, Dried Cherries,
Warm Goat Cheese & Hazelnut
Baby Spinach Salad with Ginger Vinaigrette, Mandarin Orange and Cashews
Iceberg Wedge Salad with Buttermilk Dressing, Blue Cheese, Bacon and Tomato
Arugula Salad with Balsamic Vinaigrette, Sliced Tomato, Walnuts and Shaved Parmigiano
Cherry Tomato Salad with Basil Pesto, Fresh Mozzarella and Arugula

Entrée

Please Select Two

Chicken Saltimbocca

With Sage, Prosciutto di Parma, Aged Provolone and Marsala Sauce

Stuffed Boneless Chicken Breast

With Spinach, Goat Cheese, Pine Nuts and Sun-Dried Tomato Coulis

Pan-Seared Chicken Breast

With Sautéed Shiitake Mushrooms, Tomatoes and Madeira Sauce

Slowly Baked Salmon Fillet

In Basil Crust with Blood Orange Butter Sauce

Baked Fillet of Sole

Stuffed with Crab Imperial and Mornay Sauce

Herb-Encrusted Sea Bass Fillet

With Tropical Fruit Salsa and Pommerey Mustard Sauce

Twin Crab Cakes

Jumbo Lump Crab Cakes with Sweet-and-Sour Bell Pepper Coulis

Pan-Seared Salmon Fillet

With Chilled Horseradish Cream and Warm Smoked Salmon Sauce

Stuffed Jumbo Shrimp

Baked with Crab Imperial and Mornay Sauce

Braised Short Ribs of Beef

With Balsamic Demi-Glace and Finely Chopped Vegetables

12 oz. Certified Angus Beef New York Strip Steak

With Tarragon Jus and Crispy Onions

8 oz. Certified Angus Beef Filet Mignon

With Onion Marmalade and Port-Truffle Demi-Glace

4 oz. Certified Angus Beef Filet Mignon Combination

Served with Choice of Salmon, Crab Cake or Jumbo Stuffed Shrimp

The Finale

Included in your arrangements is a custom-designed Wedding Cake. After the cutting ceremony, our team will serve the cake to your guests attractively garnished & accompanied by a chocolate-covered strawberry.

Dessert Enhancement

additional price per person

Our Viennese dessert display will include: Bananas Foster and Cherries Jubilee (prepared in front of your guests). Displays of sliced fresh fruit, miniature pastries, custom petits fours, wedding cookies, and of course, the famous Desmond bread pudding with decadent vanilla sauce, all enhanced with a custom-designed ice carving.

All prices are per person and subject to a 20% service charge and appropriate sales tax

Wedding Package Bar Arrangements

Five Hour Premium Open Bar Selections

Included in your package

LIQUORS:

Stolichnaya Vodka, New Amsterdam Vodka, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon Dewar's Scotch, Grant's Scotch, Bacardi Rum, Bombay Gin, Gordon's Gin, Captain Morgan Spice Rum, Bacardi Rum Seagram's 7 Canadian Whiskey, Canadian Club Whiskey

CORDIALS:

Remy VS Cognac, Jose Cuervo Gold, Bailey's Irish Cream, Peach Schnapps, Kahlua

BEER, WINE & SOFT DRINKS

Domestic and Imported Beers; Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel and Soft Drinks

Enhanced Open Bar Selections

(Ultra-Premium Wines & Liquors)

Additional per person

LIQUORS:

Grey Goose Vodka, Ketel One Vodka, Stolichnaya Vodka, New Amsterdam Vodka, Jack Daniel's Tennessee Whiskey, Woodford Reserve Bourbon, Jim Beam Bourbon, Glenfiddich, Dewar's 12yr. Scotch, Gordon's Gin, Bombay Sapphire Gin, Mount Gay Rum, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold, Herradura Blanco Tequila, Seagram's 7 Whiskey, Crown Royal Whiskey, Jameson Irish Whiskey Remy VS Cognac, Remy VSOP Cognac, Chivas Regal 12 yr.

CORDIALS:

Amaretto DiSarrono, Cointreau, Peach Schnapps, Grand Marnier, Crème de Menthe, Courvoisier, Bailey's Irish Cream, Kahlua, B&B, Sambuca and Frangelico

BEER, WINE & SOFT DRINKS

Domestic, Micro and Imported Beers; Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon, Malbec, White Zinfandel and Soft Drinks

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.

Pricing and Payment Considerations

We are pleased to offer a special menu for your guests' age 3 years to 10 years.

Vendors may be served a cold entrée for \$25 or a hot entrée for \$45.

Entrée selections are expected 5 days prior to the event.

All prices are per person and subject to a 20% service charge and appropriate sales tax.

A \$3,000 non-refundable deposit will be required to confirm your reserved date.

Further deposits will be detailed in your contract.

The final balance will be required in the form of certified check or cash, 72 hours prior to your wedding.

During some seasons or on selected days during the year, pricing flexibility would be considered. Please consult our wedding specialist.