



CROWNE PLAZA®

AN IHG® HOTEL

ALBANY – THE DESMOND HOTEL



WEDDINGS 2023



SO MUCH MORE THAN A WEDDING

Our landmark hotel is conveniently located half a mile from the Albany International Airport at Exit 3 of the Northway/I-87, next door to the Wolf Road business district. Crowne Plaza Albany - The Desmond Hotel can accommodate your wedding with 24,000 square feet of flexible indoor event space including three modern ballrooms and our unique indoor courtyards with over 30' tall ceilings, large atrium skylights and beautiful landscaping.

We are excited to help you customize the celebration of your dreams, from the engagement party to the rehearsal dinner, and the ceremony into cocktail hour and the dinner reception - we are here to assist you every step of the way.

Each wedding package allows you and your guests to enjoy your special day in the modern style of Albany's upscale, award-winning hotel - all with the convenience of hosting your event in one location.

THE VENUE

The following are included in every wedding package at
Crowne Plaza Albany - The Desmond Hotel.

Hour long cocktail reception featuring a champagne greeting station, with stationary and butler-passed hors d'oeuvres in one of our beautiful indoor courtyards.

Hospitality Suite for the wedding party, with a selection of hors d'oeuvres, beer, wine, soda and champagne.

Floor length table linens and candle centerpieces at each dinner table.*

Champagne toast at each dinner place setting.

Cutting and serving of your wedding cake.

Overnight Honeymoon Suite for the newlywed couple with champagne.

Complimentary parking and shuttle service to and from the Albany International Airport for you and your guests.

Expert guidance from our experienced wedding staff in the planning and supervision of your event.

**Please speak with your Event Planner for options.*





COCKTAIL RECEPTION

Impress your guests during an hour long cocktail reception with a champagne station and beautiful displays of hors d'oeuvres and butler-passed service by our professional staff.

STATIONARY HORS D'OEUVRES

Domestic & Imported Cheese Display
honey, fruit preserves, crostinii

Antipasti Presentation
variety of local and imported sausages,
Italian meats, trio of hummus, pita
chips, olive tapenade, roasted peppers,
marinated artichoke hearts, mushrooms,
assorted olives, chilled grilled seasonal
vegetables, sliced provolone

Arancini Balls

Crudit  with dip

BUTLER-PASSED HORS D'OEUVRES

Spanakopita
Bacon-Wrapped Scallops
Chilled Tenderloin Cro tade

*Please select two more of the following
hors d'oeuvres to be included in your
butler-passed service*

Chicken Pot Pie Tartlets
Chicken Quesadillas
Cucumber Goat Cheese Mousse Bites
Cocktail Franks en Cro te
Vegetable Empa adas
Crab Rangoons
Shrimp Cocktail
Truffled Potato Pancakes with Duck Confit

CEREMONY SPACES

Whether your wedding is a large celebration or an intimate renewal of vows, we feature several unique spaces for your ceremony including our beautiful indoor courtyards with year-round landscaping, a large koi pond, and 30' and 36' high ceilings with large atrium skylights.

Let us bring your dreams to life, and create an unforgettable background for you to share your vows in.

- Fort Orange Courtyard under the pergola
- Fort Orange Courtyard around the koi pond
- King Street Courtyard
- Fort Orange Ballroom
- King Street Ballroom
- High Street Ballroom



ELARIO PHOTOGRAPHY



JAYRE'S PHOTOGRAPHY

SILVER WEDDING PACKAGE

\$125 per guest, plus service charge & tax
Includes the following for four hours

FOUR HOUR PREMIUM OPEN BAR*

Tito's Handmade Vodka | New Amsterdam Vodka
Corazón Tequila Blanco
Bombay Original Gin | Tanqueray Gin
Cruzan Aged Light Rum | Malibu Rum
Four Roses Bourbon
Jack Daniels Old No. 7 Whiskey
Dewar's White Label Scotch
Kahlúa
Domestic & Premium Bottled Beers
Proverb Chardonnay, Cabernet & Pinot Noir
Placido Toscana Pinot Grigio | Seven Daughters Moscato
Soda

**brands are subject to change without notice*

SILVER DINNER PACKAGE

SALADS

Choice of one

Exotic Greens

Mixed greens, oven-dried tomatoes, feta cheese, Kalamata olives, balsamic vinaigrette

Mr. D's Salad

Mixed greens, cherry tomatoes, mandarin oranges, dried cranberries, cheddar cheese,
our signature creamy garlic dressing

Traditional Caesar

Romaine lettuce, croutons, Parmesan cheese, classic Caesar dressing

ENTRÉES

Choose up to three

Salmon Piccata

Atlantic salmon fillet, lemon caper beurre blanc, saffron rice

Roasted New York Sirloin

Sliced sirloin, demi-glace, potato Provençale

Chicken Française

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

Chicken Normande

Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes

Braised Short Rib

Angus short rib, garlic homestyle mashed potatoes, demi-glace

*All entrées are served with Chef's choice of seasonal vegetable, oven fresh rolls and
freshly brewed coffee and tea*



KEVIN DEMASSIO PHOTOGRAPHY

GOLD WEDDING PACKAGE

\$150 per guest, plus service charge & tax
Includes the following for five hours

FIVE HOUR PREMIUM OPEN BAR*

Tito's Handmade Vodka | New Amsterdam Vodka
Corazón Tequila Blanco
Bombay Original Gin | Tanqueray Gin
Cruzan Aged Light Rum | Malibu Rum
Four Roses Bourbon
Jack Daniels Old No. 7 Whiskey
Dewar's White Label Scotch
Kahlúa
Domestic & Premium Bottled Beers
Proverb Chardonnay, Cabernet & Pinot Noir
Placido Toscana Pinot Grigio | Seven Daughters Moscato
Soda

**brands are subject to change without notice*

GOLD DINNER PACKAGE

SALADS

Choice of one

Exotic Greens

Mixed greens, oven-dried tomatoes, feta cheese, Kalamata olives, balsamic vinaigrette

Mr. D's Salad

Mixed greens, cherry tomatoes, mandarin oranges, dried cranberries, cheddar cheese,
our signature creamy garlic dressing

Traditional Caesar

Romaine lettuce, croutons, Parmesan cheese, classic Caesar dressing

ENTRÉES

Choose up to three

Herb Encrusted Salmon

Oven-roasted Atlantic fillet, lemon dill Chardonnay sauce, caviar rice

New York Sirloin Steak

Char-grilled medium rare, maitre d' butter, tobacco onions, potato Provençale

Mediterranean Roasted Halibut

Herb rubbed and oven roasted, tomato relish, toasted orzo with red pepper and spinach

Chicken Française

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

Chicken Normande

Boneless chicken breast, herbed apple stuffing, sauce Supreme, oven roasted rosemary new potatoes

*All entrées are served with Chef's choice of seasonal vegetable, oven fresh rolls and
freshly brewed coffee and tea*

PLATINUM WEDDING PACKAGE

\$170 per guest, plus service charge & tax
Includes the following for five hours

FIVE HOUR ULTRA PREMIUM OPEN BAR*

Ketel One Vodka | Tito's Handmade Vodka
Patron Silver Tequila
Bombay Sapphire Gin | Hendrick's Gin
Bacardi Superior Rum | Malibu Coconut Rum | Captain Morgan's Spiced Rum
Bulleit Bourbon
Jameson Irish Whiskey
Johnnie Walker Black Scotch
Domestic & Premium Bottled Beers
Proverb Chardonnay, Sauvignon Blanc, Cabernet, & Pinot Noir
Placido Toscana Pinot Grigio | Seven Daughters Moscato
Soda

**brands are subject to change without notice*

COCKTAIL RECEPTION

CHEF ATTENDED PASTA STATION

In addition to the hors d'oeuvres during your cocktail reception, enjoy a station with your choice of two pastas, two sauces and two add-ins

PASTA

Mini Penne
Cheese-filled Tortellini
Bow-Tie
Gemelli

SAUCES

Marinara
Tomato Vodka Cream
Herbed Olive Oil
Alfredo
Pesto

ADD-INS

Sweet Sausage | Grilled Chicken | Pecorino Romano
Baby Leaf Spinach | Toasted Pine Nuts
Artichoke Hearts | Roasted Sweet Peppers
Broccoli Florets | Sweet Peas | Sliced Mushrooms

PLATINUM WEDDING PACKAGE

PLATINUM DINNER PACKAGE

APPETIZERS

Choice of one

Italian Wedding Soup

Mozzarella & Roasted Peppers

Layers of mozzarella with roasted yellow and red peppers, stemmed artichoke garnish,
balsamic vinaigrette drizzle

Fanned Melon & Prosciutto

Prosciutto wrapped sweet melon

Cheese Agnolotti

Asparagus and mushrooms, herbed extra virgin olive oil

Maryland Style Jumbo Crab Cakes

Red pepper coulis

SALADS

Choice of one

The Wedge

Heart of iceberg lettuce, blue cheese crumbles, diced tomato, hardwood smoked bacon,
blue cheese dressing

Mr. D's Salad

Mixed greens, cherry tomatoes, mandarin oranges, dried cranberries, cheddar cheese,
our signature creamy garlic dressing

Traditional Caesar

Romaine lettuce, croutons, Parmesan cheese, classic Caesar dressing

PLATINUM WEDDING PACKAGE

WINE SERVICE

Red and white house wines offered and poured with dinner

ENTRÉES

Choose up to three

Center Cut Filet Mignon

Mushroom confit, French-served Béarnaise sauce, Scrimshaw potato

Herb Encrusted Salmon

Oven-roasted Atlantic fillet, lemon dill Chardonnay sauce, caviar rice

Spanikopita Chicken

Baked with spinach and feta, kataifi garnish, Mornay sauce, roasted red potatoes

Chicken Française

Boneless chicken breast dredged in Parmesan egg batter, lemon butter sauce, vegetable rice pilaf

New York Sirloin Steak

Char-grilled medium rare, maitre d'butter, tobacco onions, potato Provençale

Or create a Duet Plate Entrée

by combining any of the following two entrées

Filet Mignon

Center cut, tobacco onions

Baked Stuffed Shrimp

Jumbo Gulf shrimp, Maryland style crab
dressing

New York Sirloin Steak

Tobacco onions, maître d'hotel butter

Shrimp Scampi

Jumbo Gulf shrimp, garlic lemon butter

Braised Short Rib

Demi-glace

Atlantic Salmon Fillet

Pesto encrusted, lemon dill beurre
blanc

Grilled Herbed Chicken Breast

Boneless chicken breast, fresh herbs

Block Island Swordfish

Blood orange ancho chilli butter

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All entrées are served with Chef's choice of seasonal vegetable, rolls and freshly brewed coffee and teas

DESSERTS

One Hour Mini-Viennese Extravaganza

Assorted éclairs, petit fours, biscotti, mini cheesecakes, truffles, chocolate Lindor balls,
and seasonal cubed fruit with chocolate fondue

International Coffee & Cordial Bar

A variety of flavored coffees, liqueurs and condiments including whipped cream,
shaved chocolate, orange zest and rock candy

FOR THE BAR

ONE HOUR MARTINI BAR* \$6 per guest

Bombay Original Gin

Tanqueray Gin

Tito's Handmade Vodka

Martini & Rossi Vermouth

Bartender required, bar fee of \$125 applies

**brands are subject to change without notice*

FOR THE BAR

ADDITIONAL HOUR OF PREMIUM BAR

\$7 per guest each additional hour, cannot extend past midnight

ADDITIONAL HOUR OF ULTRA PREMIUM BAR

\$9 per guest each additional hour, cannot extend past midnight

ADDITIONAL APPETIZERS

Intermezzo Palate Cleanser

\$6 per guest

Jumbo Iced Gulf Shrimp

\$7 per guest

Desmond Shrimp Appetizer

Horseradish stuffed Jumbo shrimp, wrapped in pancetta

\$16 per guest

NEXT DAY BREAKFAST & BRUNCH

Celebrate the next morning with family and friends by hosting a breakfast or brunch buffet.
Minimum of 25 attendees required for all buffets.

THE BREAKFAST BUFFET

Diced Seasonal Fruit | Steel Cut Oatmeal with Raisins & Brown Sugar
Scrambled Eggs with Chives | Hardwood Smoked Bacon | O'Brien Breakfast Potatoes
Chef's Daily Breakfast Pastries | Variety of Bagels with Butter, Cream Cheese & Jams
Assorted Juices | Freshly Brewed Coffee & Teas
\$27 per guest

BRUNCH BUFFET

BREAKFAST STATION

Diced Seasonal Fruit | Steel Cut Oatmeal with Raisins & Brown Sugar
Scrambled Eggs with Chives | Hardwood Smoked Bacon | O'Brien Breakfast Potatoes
Chef's Daily Breakfast Pastries | Variety of Bagels with Butter, Cream Cheese & Jams

SALAD STATION

Chilled Gulf Shrimp, cheese-filled tortellini, remoulade dressing
Quinoa Salad, roasted vegetables, balsamic dressing

ENTRÉES & SIDES

Chicken Marsala | Herbed Salmon | Au Gratin Potatoes | Chef's Seasonal Vegetable

DESSERT

Assorted Mini-Viennese Pastries

BEVERAGES

Assorted Juices | Freshly Brewed Coffee & Teas
\$40 per guest

BUFFET ENHANCEMENTS

To complement your buffet, the following are available

Turkey Bacon or Turkey Sausage
\$3 per guest

Smoked Salmon Presentation
Accompanied by bagels, cream cheese, sliced tomato, red onion, chopped
hard-boiled egg, capers
\$10 per guest

Omelet Station*
Made to order with choice of mushrooms, ham, cheese, diced onions, peppers,
and other accompaniments
\$11 per guest*

**Chef attended, Chef's fee of \$150 applies*

Mimosa Station
Orange juice, champagne, fresh fruit garnishes
\$14 per guest

REHEARSAL DINNER

Share the excitement of your upcoming wedding celebration with family and friends. We offer many options for your rehearsal dinner in a relaxed or formal setting. Our wedding planners can assist you in customizing menus to make this event your own.

OVERNIGHT ROOM BLOCKS

Make hotel arrangements for your guests with the convenience of a dedicated wedding room block. Whether your entire event is being held with us, or elsewhere, we offer guidance and assistance that is easy for your guests to make their travel plans. Please ask your wedding planner about overnight rates for family and friends.

WEDDING PHOTOS

The hotel features many beautiful spaces for wedding photographs of your “first look”, as well as your entire wedding party before or after your ceremony.

Our koi pond area is a popular backdrop for photos, as well as the King Street balconies and guest room private balconies overlooking the indoor courtyards. Outside the classic architecture and brick features of the hotel make beautiful photos, and our side garden area is a gorgeous setting in any season.



BEN BLAUFUSS PHOTOGRAPHY

WEDDING POLICIES

PRICING

All food and beverage prices are subject to a 20% taxable service charge, and an 8% New York State sales tax (or prevailing sales tax on the day of the event). Service charges are distributed as follows: 15.25% to Banquet Service staff, 0.5% to Banquet Housepersons, 0.5% to Kitchen staff, 0.5% to General Housekeeping staff, and a 3.25% Administrative charge. A 20% Administrative charge will be added to all meeting room rentals, rehearsal fees and Audio Visual charges.

PAYMENT

A \$2,000 non-refundable deposit will be required to confirm your date. Further deposits will be detailed in your contract. Payment of your final balance is due 5 business day prior to your event in the form of cash or certified check.

GUARANTEES

Final guarantees and meal selections must be communicated to the hotel 5 business days prior to your event. This number will become the final guarantee, and is not subject to reduction.

ALCOHOLIC BEVERAGES

Crowne Plaza Albany - The Desmond Hotel has trained our bartenders and service staff in the responsible service of alcoholic beverages. We ID guests who appear to be under age and we have a strict no shots policy. We will discontinue service of alcoholic beverages to anyone who appears to be intoxicated.

EARLY ARRIVALS

Guests who arrive early will be directed to Mr. D's Restaurant & Lounge. If you anticipate early arrivals, please advise your wedding planner so that we can be properly staffed.

OVERTIME FEE

To extend your event beyond your contracted end time, there is an \$11 plus tax and service charge per person, per hour fee charged on your original guaranteed guest count. This overtime fee includes use of the room and bar service. Any overtime must be approved by the Banquet Manager on duty. No functions can be extended past midnight.

CEREMONY & REHEARSAL FEES

For ceremonies taking place at Crowne Plaza Albany - The Desmond Hotel, there is a \$1,500 fee. There is a \$150 plus tax and service charge rehearsal fee. Rehearsal times and locations are based on hotel availability.

VENDOR MEALS

Meals and non-alcoholic beverages for your vendors are \$53 plus tax and service charge per person.

CHILDRENS MEALS

Meals for children age 12 and under can be chosen from our kids menu. A \$27 plus tax and service charge applies per child. Meals for young adults, age 13 to 20, are \$53 plus tax and service charge per person.

WEDDING POLICIES

DECOR & ACCESS TIME

Your contracted event space will be available for your decorator's access a minimum of two hours prior to your contracted event start time. If additional time is needed for set up, please check with your wedding planner for availability - fees will apply. Any décor brought into your event space must be removed and stored within an hour of the contracted event end time. The hotel is not responsible for the removal and/or storage of any items brought onto our property; we are not responsible for lost or damaged décor/wedding event items. Wall décor can only be hung on pipe and drape, please refer to our Event Planning Guide for more information regarding our décor policies.

PLEASE REFER TO OUR HOTEL POLICIES & EVENT PLANNING GUIDE FOR MORE INFORMATION.



SABRINA FLORES PHOTOGRAPHY

Crowne Plaza Albany - The Desmond Hotel

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