

CROWNE PLAZA®
BY IHG
Albany The Desmond Hotel

2026 HOLIDAY MENUS





HOLIDAY COCKTAIL PARTY

PACKAGES ARE BASED ON A 1.5 HOUR RECEPTION TIME
*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF $150 APPLIES

OPTION ONE | $59 per guest

- CRUDITE PRESENTATION –
  assortment of raw vegetables including cauliflower, broccoli, cherry tomatoes, celery sticks and carrot sticks with dill dip
- CHEESE DISPLAY –
  variety of imported and domestic cheeses, assorted crackers
- FIVE BUTLER PASSED HORS D'OEUVRES –
  bacon wrapped scallops
  cucumber goat cheese mousse bites
  spanakopita
  chicken fontina bites
  French onion soup boules

* PASTA STATION –

includes choice of 2 pastas, 2 sauces and 2 add-ins

PASTAS:

- 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, herbed seasonal vegetables, diced Virginia ham, oven-dried tomatoes, Kalamata olives

Also available as an unmanned presentation

Small Group Fee of $75 applies for groups of 20 and under.





HOLIDAY COCKTAIL PARTY

PACKAGES ARE BASED ON A 1.5 HOUR RECEPTION TIME
*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF $150 APPLIES

OPTION TWO | $69 per guest

- ARTISAN CHEESE DISPLAY
  local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves
- CHARCUTERIE PRESENTATION
  variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads
- FIVE BUTER PASSED HORS D'OEUVRES
  plum tomato & ciligene mozzarella kabobs
  spanakopita
  bacon wrapped scallops
  shrimp cocktail cañapes
  beef wellington

* PASTA STATION
includes choice of 2 pastas, 2 sauces and 2 add-ins

PASTAS:

- Mini penne
- Cheese-filled tortellini
- Bow-tie
- Gemelli

SAUCES:

- Marinara
- Tomato vodka cream
- Herbed olive oil
- Alfredo
- Pesto

ADD-INS:

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HOLIDAY BUFFET





HOLIDAY BUFFET

STARTS WITH ONE HOUR RECEPTION INCLUDING OPTIONAL PREMIUM OPEN BAR WITH STATIONED & PASSED HORS D'OEUVRES

OPTIONAL PREMIUM OPEN BAR*

- Tito's Handmade Vodka
- New Amsterdam Vodka
- El Jimador Blanco Tequila
- Beefeater Gin
- Tanqueray Gin
- Don Q Cristal Rum
- Malibu Coconut Rum
- Old Forester 86 Bourbon
- Jack Daniel's Old No. 7 Whiskey
- Dewar's White Label Scotch
- Kahlúa
- Domestic & Premium Beers
- ALB On The Go Canned Seltzers
- Social Hour Canned Cocktails
- Proverb Chardonnay, Sauvignon Blanc, Cabernet & Pinot Noir
- Placido Toscana Pinot Grigio
- Seven Daughters Moscato
- Mockly Canned Mocktails
- **brands are subject to change without notice*

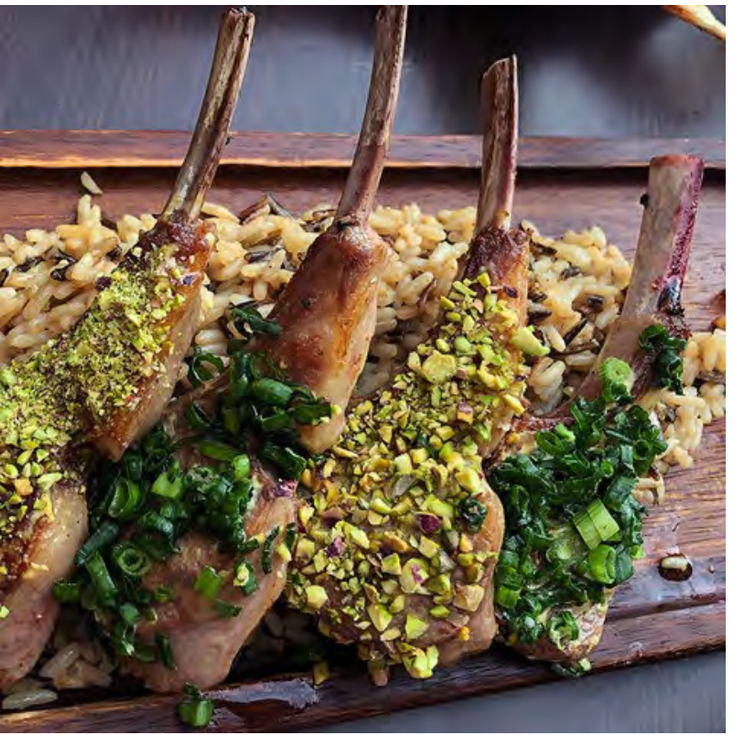
HORS D'OEUVRES

- FRUIT, CHEESE, CRUDITÉ & VEGETARIAN ANTIPASTI PRESENTATION
  seasonal fruits, variety of assorted cheeses & crackers, assortment of raw vegetables with dill dip, hummus & pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone

- FIVE BUTLER PASSED HORS D'OEUVRES
  vegetable empañadas
  bacon wrapped scallops
  petite lamb chops
  lobster cobbler
  beef wellington
  (1 piece per person of each)

Minimum of 40 attendees required for buffet





HOLIDAY BUFFET

*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF $150 APPLIES

SALADS

- Caesar Salad
- Mozzarella & Roasted Peppers
- Grilled Seasonal Vegetables, Couscous, Pesto Vinaigrette

SEAFOOD PRESENTATION

- Iced Gulf Shrimp (3 pieces per person)
- Brasserie Style Mussels poached in Belgian Ale

ENTRÉES

- Chicken Française
- Seafood Saint Jacques over pasta shells
- Creamy Roasted Red Pepper Penne

All entrées include Chef's choice of seasonal vegetable, oven fresh rolls and au gratin potatoes

* CARVING STATION

- Roasted Whole New York Sirloin of Beef
- Butter Basted Turkey Breast

Served with butter twist rolls and appropriate condiments

SWEETS & COFFEE PRESENTATION

- Desmond Bread Pudding with English Custard
- Variety of petite cheesecakes, cakes, mini pastries, chocolate truffles and assorted butter cookies
- Coffee, tea and hot chocolate with whipped cream, peppermint chips and chocolate shavings

HOLIDAY BUFFET WITH OPEN BAR | $ 130 per guest

HOLIDAY BUFFET WITHOUT OPEN BAR | $ 110 per guest

Minimum of 40 attendees required for buffet

HOLIDAY FOUR COURSE DINNER





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- Kahlúa
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- Placido Toscana Pinot Grigio
- Seven Daughters Moscato
- Mockly Canned Mocktails
- **brands are subject to change without notice*

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  seasonal fruits, variety of assorted cheeses & crackers, assortment of raw vegetables with dill dip, hummus & pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone
- FIVE BUTLER PASSED HORS D'OEUVRES
  vegetable empañadas
  bacon-wrapped scallops
  beef wellington
  petite lamb chops
  lobster cobbler
  (1 piece per person of each)



HOLIDAY FOUR COURSE DINNER

APPETIZERS *(Choose One)*

- Cheese Tortellini alla Vodka
- Sliced Seasonal Fruit, pomegranate drizzle
- Iced Jumbo Gulf Shrimp Cocktail (3 pieces per guest) **add $15 per guest**
- Maryland Crab Cakes – roasted red pepper coulis **add $13 per guest**
- Wild Mushroom Ravioli – roasted garlic cream & tomato concasse **add $9 per guest**

SALAD

- Desmond Signature Salad – mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing

SELECT FROM ENTRÉES *(Next Page)*

DESSERTS *(Choose One)*

- Desmond Bread Pudding with English Custard
- Flourless Chocolate Torte (GF)
- New York Style Cheesecake, crushed peppermint whipped cream garni
- Salted Caramel Vanilla Crunch Cake, caramel cake & cream custard





HOLIDAY FOUR COURSE DINNER

ALL ENTRÉES INCLUDE CHEF'S DAILY VEGETABLE AND ROLLS

PARTIES WITH 30 GUESTS OR LESS, CHOOSE TWO ENTRÉES. PARTIES WITH OVER 30 GUESTS, CHOOSE THREE ENTRÉES.

ENTRÉES

- Holiday Stuffed Chicken Breast – cranberry walnut dressing, sauce Supreme, oven roasted rosemary new potatoes
  $113 per guest with open bar
  $93 per guest without open bar

- NY Sirloin – tobacco onions, maître d' butter, mushroom duxelle infused mashed potatoes
  $125 per guest with open bar
  $105 per guest without open bar

- Salmon Piccata – Atlantic salmon fillet, lemon caper beurre blanc, saffron rice
  $118 per guest with open bar
  $98 per guest without open bar

- Oven Roasted Vegetable Strudel – seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous
  $105 per guest with open bar
  $85 per guest without open bar

- Braised Short Rib – Angus short rib, garlic homestyle mashed potatoes, demi-glace
  $116 per guest with open bar
  $96 per guest without open bar

- Surf & Turf – Sliced NY Sirloin & Herb Encrusted Salmon, caviar rice, lemon beurre blanc
  $138 per guest with open bar
  $118 per guest without open bar

SPECIAL TOUCHES



SPECIAL TOUCHES – BAR PACKAGES

EXTENDED PREMIUM OPEN BAR*

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- **brands are subject to change without notice*

Extend open bar for $9 per guest each additional hour

BEER, WINE & SODA*

- Domestic & Premium Beers
- Proverb Chardonnay, Sauvignon Blanc, Cabernet & Pinot Noir
- Placido Toscana Pinot Grigio
- Seven Daughters Moscato

**brands are subject to change without notice*

Extend beer, wine & soda for $9 per guest each additional hour

THE UPSTATE BAR PACKAGE*

- Albany Orange Vodka
- Ironweed Rye Whiskey
- Quackenbush White Rum
- East End Gin
- Snowshoe Vodka

**brands are subject to change without notice*

$3 per guest each additional hour to premium open bar

CUSTOMIZED WINE LIST

- Custom wine lists available, please ask your Event Planner

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher.









SPECIAL TOUCHES - STATIONS

*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF $150 APPLIES

ADD ON TO YOUR HOLIDAY BUFFET OR FOUR COURSE DINNER

***PASTA STATION | $20** per guest

Includes choice of 2 pastas, 2 sauces and 2 add-ins

PASTAS:

- 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, herbed seasonal vegetables, diced Virginia ham, oven-dried tomatoes, Kalamata olives

**Also available as an unmanned presentation*

PRICING & SERVICE CHARGE/GRATUITIES

- Pricing listed is subject to change without notice. All Food & Beverage prices are subject to a 20% taxable service charge and 8% New York State Sales Tax (or the prevailing sales tax in effect at the time of the event). The 20% service charge is 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.

GUARANTEES

- Final guarantees and meal selections must be communicated to the hotel no later than three business days prior to the event. This number will become your final guarantee and is not subject to reduction after submission. The hotel will only prepare seating and food for 5% over the guaranteed number.

Please refer to our Hotel Policies & Event Planning guide for more information.