

Congratulations!

At the Wyndham Gettysburg Hotel, when it comes to planning your wedding, our certified wedding planner is an important part of your special event.

Our legacy of service has provided us the experience to ensure your dream wedding is perfect!

Your wedding planner, as well as our special event team will be there to serve you and to help in handling the entire event details to ensure

A Perfect Day!

We are delighted to provide Exemplary Cuisine prepared by our talented Culinary Team,

Directed by the Award Winning Executive Chef, Andrew Ernst.

Enjoy Luxurious Dinner Menus starting as low as \$47.50

In addition, we have arranged for you to select your Gourmet Wedding Cake from one of two Fine Local Confectioners.

Your wedding planner will guide you through the Reception and Dinner enhancements that we have to offer to help you create "An Affair to Remember".





Our Wedding Packages Include:

Stately and Elegant Presidential Ballroom

Custom Wedding Services
A Professional Certified Hotel Wedding Planner to assist you in
Planning Your Wedding Festivities

Detailed and Hospitable Banquet Team in Formal Attire Wedding Maitre d' to Assist Bride & Groom

Private Bridal Party Reception

Champagne Toast for All Guests

Elegant White Glove Service

White Floor Length Linen and Napkins Hurricane Globe with Tapered Candle, Mirror Tile Centerpiece and Votives on every Table

Masterfully Created Gourmet Wedding Cake Served on Painted Plates

Complimentary Deluxe Overnight Accommodations with Champagne Amenity for Bride and

Groom

with Breakfast for Two the Next Morning

Wedding Blocks for your Reception Guests Special Room Rates Subject to Availability

Separate Ceremony Room \$500.00 and Up

Cocktail Reception

One Display of your Choice Included in your Wedding Package Additional Displays \$4.50 per person

Domestic & Imported Cheeses

A Wide Variety of Domestic and Imported Cheeses served with Assorted Breads and Crackers Fresh and Dried Fruit Garnish, Fruit Preserve

Vegetable Crudité

Selection of Fresh Garden Vegetables Served with Assorted Dips

Fresh Fruit and Berries

An Elaborate Display of Fresh Fruit and Berries Accompanied with Brown Sugar, Whipped Cream and Fruit Flavored Dips

Crab Dip with Artichokes and Spinach

Creamy Hot Jumbo Lump Crabmeat Dip with Crostini

Wyndham Special Wedding Reception Package Only available with Dinner Service

Domestic and Imported Cheeses

A Wide Variety of Domestic and Imported Cheeses served with Assorted Breads and Crackers Fresh and Dried Fruit Garnish, Fruit Preserve

Vegetable Crudité

Selection of Fresh Garden Vegetables Served with Assorted Dips

Passed Hors d' oeuvres

Mini Quiche Spinach and Feta Cheese Spanakopita Oriental Spring Rolls with Dipping Sauce

Add \$8.00

Reception Enhancements Packages

Add Passed Hors D'oeuvres to your Reception (Selection Below)
- One Hour Service Based on Full Count-

Shrimp Shooter with Bloody Mary Cocktail Sauce	\$3.50
Tuna Tartar with Mango and Cilantro in Mini Waffle Cone	\$3.00
Phyllo Shell Filled with Goat Cheese, Tomato, and Cucumber	\$2.50
Brie and Quince Paste Crostini	\$2.50
Smoked Salmon Canapé on Rye Bread	\$3.50
California Rolls (Minimum 60)	\$3.50
Maryland Crab Salad in Crispy Phyllo Shell	\$3.00
Spinach & Feta Cheese Spanikopita	\$2.50
Oriental Spring Roll with Dipping Sauce	\$2.50
Mini Quiche	\$2.50
Coconut Chicken Bite, Sweet Chili Sauce	\$3.00
Bacon Wrapped Scallop	\$3.50
Pretzel Wrapped Dog with Whole Grain Mustard	\$2.50
Beef Satay Thai Chili Glaze	\$3.50
Mini Jumbo Lump Crab Cake	\$3.00
Brie and Raspberry en Croute	\$2.50



Wyndham Seated Dinner Menu Package

Includes One Display of your Choice

Seated Dinner

\$47.50 per person

Includes Display, Appetizer, Dinner Entrée accompanied by Fresh Starch and Vegetable, Warm Rolls & Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Fine Teas and Iced Tea and Wedding Cake

<u>Appetizers</u> (Select One)

Classic Caesar Salad with Croutons and Lemon Garlic Dressing

Mixed Greens Salad with Grape Tomatoes, Red Pepper, Select Dressings

Mixed Greens Salad with Sliced Tomatoes, Cucumbers and Marinated Portobello Mushroom with a Balsamic Vinaigrette

Belgium Endive, Radicchio and Spinach Salad with Crumbled Goat Cheese, Strawberries

Poppy Seed Vinaigrette

Vine Ripened Tomatoes with Fresh Burrata Mozzarella, Basil Oil and Balsamic Glaze

Add \$4.00

Grilled Shrimp with Hearts of Romaine and Hearts of Palm, Roasted Pepper and Tomato

Shallot Vinaigrette, Add \$6.00

Entrées

Starting at \$47.50 per person

Sautéed Fillet of Salmon, Rice Pilaf with Fennel, Bell Peppers and Pine Nuts, Baby Carrot and Asparagus Tips, Tarragon Beurre Blanc

Sautéed Breast of Chicken over Creamy Yukon Mashed Potatoes, Roasted Tomatoes and Wild Mushrooms, Asparagus Tips & Pan Juices

Sautéed Flat Iron Steak with Roasted Potatoes, Baby Carrots and Asparagus, Port Wine Sauce with Button Mushrooms

Crabmeat Stuffed Breast of Chicken with Saffron Risotto, Brocolini, Pine Nuts
Pan Juices
Add \$6.50

Maryland Crab Cake, Orzo Pasta Risotto with Spinach and Mushrooms, Grilled Zucchini and
Citrus Beurre Blanc
Add \$7.00

Whole Roasted Prime Rib of Beef with Horseradish Mashed Potatoes, Seasonal Vegetables, Au Jus Add \$10.00

Grilled New York Strip Steak with Roasted Fingerling Potatoes, Asparagus and Baby Carrot, Creamy Green Peppercorn Sauce Add \$12.00

Whole Roasted and Sliced Beef Tenderloin with Creamy Celery Root Puree, Wild Mushroom Compote, Root Vegetable Ragout, Port Wine Reduction

Add \$12.00

Choose up to Two Entrées: add \$3.00 per person for additional choice of entrée

Wyndham Reception Stations Menu Package

\$49.50 per person

Includes Fresh Brewed Coffee, Decaffeinated Coffee, Fine Teas and Iced Tea Station, and Gourmet Wedding Cake

Appetizer

Classic Caesar Salad, Garlic Crouton and Reggiano Parmesan Vine Ripe Tomato Salad with Fresh Mozzarella Italian Wedding Soup

Spud Station

Mashed Yukon Potatoes and Sweet Potatoes Toppings to include Roasted Corn, Scallions, Bacon, Cheddar Cheese, Sour Cream, Gravy, Mini Marshmallows, Brown Sugar, Chopped Pecans and Dried Cranberries

Vegetable and Pasta Station

Gemelli Pasta with Grilled Chicken Tarragon Cream Sauce Tortellini Pasta with Broken Shrimp and Lobster Cream Sauce Scalloped Potatoes Display of Grilled Fresh Vegetables

Carving Station

Roasted Breast of Turkey with Assorted Dinner Rolls, Zesty Cranberry Sauce and Turkey Gravy Pepper Crusted Prime Rib Roll with Chimichurri Sauce, Horseradish and Assorted Mini Rolls

Wedding Cake

Includes Gourmet Wedding Cake

Chef's Attendant \$100.00 per 75 guests, Carving Station requires attendant

Menus Subject to Change. All Services are subject to taxable 20% Service Charge and 6% PA State Tax. WYNDHAM GETTYSBURG | 95 PRESIDENTIAL CIRCLE | GETTYSBURG PA 17325 | (717)339-0020 HOTEL WWW.WYNDHAMGETTYSBURG.COM

Station Enhancements

Peel & Eat Shrimp on Ice Served with Cocktail Sauce, Lemon and Sauce Louise \$48.00 per Dozen	Slider Bar BBQ Pork on Brioche Bun, Cabbage Slaw Hamburgers, Chipotle Mayonnaise, Butter Pickle, Brioche Bun \$11.50 per Person
Taco Bar Spiced Mahi-Mahi Fish Taco with Cilantro-Lime Mayonnaise and Carnita Taco with Cheddar Jack Cheese, Pico de Gallo, Sour Cream, and Guacamole \$9.50 per Person	Antipasto Station Assorted Cold Cut and Smoked Meat to Include: Capiccola, Coppa, Mortadella, and Sopressatta Served with Grilled Marinated Vegetables and Assorted Cheeses \$12.50 per Person
Seafood Bar Cracked Snow Crab Claws, Oyster and Clams on the Half Shell served with Condiments, Bread and Crackers \$18.50 per Person (4 pieces per person)	Viennese Dessert Table Assortment of Mini Pastries and Bars, Chocolate Panna Cotta, Assorted Fruit Tarts, Vanilla Mousse and Fresh Berries in a Chocolate Covered Cone with a Gourmet Coffee Station with Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Teas \$11.00 per Person Add an Espresso Bar for \$3.00 more per Person (attendant required)

Wedding Day Brunch

\$31.50 per person

Displays

Assorted Danish Pastries, Breakfast Breads, Muffins
Sliced Seasonal Fresh Fruit and Berries
Small Greek Yogurt Parfait
Smoked Salmon Display with Bagels, Cream Cheese, Condiments
Classic Caesar Salad with Garlic Croutons

Hot Entrées

Salmon Medallions with Baby Spinach and Mushrooms in Tarragon Sauce Sautéed Chicken Breast with Pommery Mustard Sauce Medley of Vegetables Roasted Baby Fingerling Potatoes

**Egg Station

Eggs and Omelets Made to Order With Spinach, Tomato, Mushroom, Goat Cheese, Crabmeat, Ham Country Sausage and Bacon Strips Classic Egg Benedict with Hollandaise Sauce

**Carving Station

Roasted Honey Mustard Glazed Pork Loin Carved NY Strip Loin Served with Au Jus and Condiments

Desserts

Assorted Cakes, Pies and Individual Desserts

Ask your Planner about our Special Flavored Punch and Sangria Packages

** Attendant \$100.00 per 75 guests Required

Not available after 2:00PM



Designer Wedding Cake

You Can Select Your Cake Master

Our Package includes a Masterfully Created and Delicious Cake made by

Cakes by Susie

(877) 383-1205 | (717)359-8247

Additional Cake Options

Wells Family Baking Company

Additional Costs Apply

(717) 337-2900

While You Dance, Treat Yourself and Your Guests

Viennese Dessert Table

Assortment of Mini Pastries and Bars, Chocolate Panna Cotta, Assorted Fruit Tarts, Vanilla Mousse and Fresh Berries in a Chocolate Covered Cone Gourmet Flavored Coffee Station Freshly Brewed Regular and Decaffeinated Coffee & Fine Assortment of Teas

\$11.00

Espresso Bar

Add an Espresso Bar \$3.00 (attendant required)

Cocktail Beverage Packages

All packages below are based on Three Hours of Service Additional hour(s) may be added at noted Extra Hours Fee.

Limited Bar

\$24.00 per person, Additional Hour \$4.00 per person Domestic & Imported Beers House Selection of Wines and Assorted Soft Drinks Champagne / Sparkling Cider Toast for All Guests

Name Brand Liquor

\$28.00 per person, Additional Hour \$5.00 per person Name Brand Liquors Selection, Domestic and Imported Beers House Wines and Assorted Soft Drinks Champagne / Sparkling Cider Toast for All Guests

Premium Brand Liquor

\$32.00 per person, Additional Hour \$6.00 per person Premium Brand Liquors Selection, Domestic and Imported Beers House Wines and Assorted Soft Drinks Champagne / Sparkling Cider Toast for All Guests

Luxury Brand Liquor

\$37.00 per person, Additional Hour \$7.00 per person
Top Shelves Liquors Selection, Domestic and Imported Beers
House Wines and Assorted Soft Drinks
Champagne / Sparkling Cider Toast for All Guests

Ask your planner about special flavored punch and sangria packages