



WYNDHAM

Gettysburg

2017

Banquet



WyndhamGettysburg.com

Menus

Wyndham Gettysburg General Information

Menus: Thank you for considering the Wyndham Gettysburg for your event. Our culinary team has designed the most progressive menu in the region. **All food, beverage, room rental, and misc. services are subject to applicable 20% taxable service charge and 6% PA State Taxes. Menus are subject to change.** These prices are subject to change but may be confirmed three months prior to your event. Your menu selections should be submitted at least three weeks in advance to assist with planning and preparation. Menus and ingredients are subject to change. **Events catered at the Gateway Movie Theaters are subject to additional catering service/labor fees in addition to menu prices.**

Guarantees: In arranging private food and beverage functions, the **final attendance must be received no later than four (4) business days prior to your function. Partial guest counts are not acceptable. Once guaranteed number of guests is submitted/confirmed – four (4) business days prior, the count cannot be reduced.** The hotel may make a 5% allowance over and above this guaranteed number for up to 25 guests. The hotel will not set up for more than 5% over the number guaranteed. In the event of overage in the guarantee, all remaining food and beverage is sole property of the hotel and no credits are given. If no verbal or written guarantee is received, the contracted number will be considered your guarantee. Billable guarantees/ per person pricing are subject to the number of table settings, replenishments, guest count given and count recorded at time of event(s).

Provision of Food and Beverages: No food or alcoholic beverages may be brought into the Hotel from outside sources. The Patron acknowledges that the PA Liquor Control Board regulates the sale, service, and consumption of alcoholic beverages. Consequently, neither the Patron nor any of the Patron's guests or invitees may bring alcoholic beverages of any kind onto Hotel premises from outside sources.

Food and Beverage Replenishments: Replenishments are serviced as noted, unless otherwise confirmed by hotel; breaks are allotted thirty (30) minutes, and (Breakfast, Lunch or Dinner) buffets are allotted one (1) hour for replenishment. Food and Beverage may be requested to be left thirty (30) minutes beyond the allotted times. However, removal is subject to hotel's discretion, if not found suitable for consumption.

Split Entrée Selections: All split entrée selections will be subject to an extra charge of \$3.00 per person, based on total number of attendees, with an option between two entrée items. Accompanying starch and vegetable will be the same for each meal -Chef's Choice.

Pre-Set Menu Items: Request for pre-set menu items must be submitted four (4) business days prior to event date. If client request a pre-set that exceeds the guest guarantee, the client will be charged for the actual set courses. Meals not eaten will be charged according to confirmed count, no credits will be offered, due to cost and labor.

Labor Fees & Custom Menus: A Labor Charge of \$50.00 or more will be added to groups with guarantees of less than twenty-five (25) people for Buffets. Buffet selection may not be available, altered and/or a buffet surcharge of \$50.00 or more may apply if group does not meet the minimum requirement for the buffet. Alterations to menus are at the discretion of the Chef. If a chef attendant is requested, a labor charge per attendant will apply based on two (2) hours. Bartender fees are subject to a minimum of two (2) consecutive hours. One time Cash Bar Fee of \$125.00 will apply to events with cash bars actualizing less than \$350.00 in sales.

Billing and Credit: Full payment must be made prior to the date of the function, unless credit has been established with our Credit Manager. Non-refundable deposits are required for all social and weekend functions.

Tax Exemption: Tax Exemption Status must be verified with the submission of certificate or valid ID seven (7) business days prior to event date. Tax information will be noted on Banquet Event Orders, and removed from final invoice, once verification is confirmed.

Cancellations: If a guest finds it necessary to cancel a function, expenses incurred by the Hotel in preparation for the function become the responsibility of the guest. The exact cancellation terms are detailed in the Group/Catering Contract.

Room Assignments: The Hotel reserves the right to assign alternate function space, should a specified room be unavailable or inappropriate in the Hotel's sole opinion.

Wyndham Gettysburg General Information (Cont.)

Shipping and Receiving: All incoming packages should be addressed to the On-Site Contact of your Meeting c/o your Event Manager and marked with the name and date of your meeting. Due to limited storage space, boxes cannot be accepted more than three (3) working days prior to your meeting. Boxes left on premises for longer than three (3) weeks after departure without shipping instructions will be discarded. Any item over 250 pounds must be delivered to a drayage company at the client's costs; Hotel Contact can assist you with these arrangements. Shipping and handling fees may apply, and the responsibility of the contracting client. Exhibit/Vendor Fee information is available upon request.

Displays and Decoration: All displays and/or decorations proposed by the Patron will be subject to the written approval of the Hotel. Under no circumstances should anything be nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. Banners: A maximum of two (2) banners may be hung complimentary; each additional banner is \$15.00 per Banner and subject to restrictions. In addition, no displays or signage are permitted in the lobby area of the hotel without written approval.

Vendor Services/Responsibilities: Vendors' Table to include (1) 6' Table and (2) Chairs with linen Topper at \$25.00 per table must be ordered (3) three weeks in advance and subject to availability and applicable service charge and tax. Vendor Services to include Audio Visual, Electric, Internet, Shipping, etc. [price list available upon request]. Move In & Move Out: Exhibit Companies, Florists, Decorators and/or Entertainers must schedule their move-in and move-out times with the appropriate Hotel Event Manager in advance. All Move-In and out must occur through our Loading Dock Area. Florists and Decorators are responsible for removing all their items promptly at the conclusion of the event. The hotel cannot be responsible for items left behind. In addition, Vendors are responsible for removing their own trash. Hotel does not provide drayage.

Telephone Hook ups: Please advise your Event Manager at least three (3) weeks prior to your arrival of your telephone, fax, copier, or computer requirements so that the appropriate arrangements can be made. They will make you aware of any applicable rental and/or hook up fees.

Electrical Fees: Lighting, Audio Visual, Entertainment and Exhibits which require Power will be subject to a fee for the hook up and use of Electrical. Please provide your requirements to your Event Manager who will be able to quote the appropriate charges.

Parking: The Wyndham Gettysburg is pleased to provide ample parking without charge for guests of the hotel. Bus parking is in the rear of the hotel.

Damages: Client(s) and their attending agents are responsible for any damage done to the Hotel while on the premises.

Security: The Hotel does not assume responsibilities for any damage or loss of merchandise or articles left in the Hotel, prior to, during or following a banquet or meeting. Arrangements can be made for security of exhibits, merchandise, or articles set up for display prior to the planned event. Your Hotel Contact can assist you with these arrangements.



Executive Chef, Andrew Ernst



Andrew Ernst is currently the Executive Chef of the Wyndham Gettysburg, a hotel, restaurant, and convention center at the intersection of US15 and US30 in Gettysburg, Pennsylvania. Andrew has been in the Food & Beverage industry for over 20 years and brings with him a wealth of culinary knowledge and experience. Andrew joined the Wyndham Gettysburg Hotel prior to the Grand Opening in 2006 as Executive Sous Chef. He served in that role until being named Executive Chef in September 2016.

Andrew's accomplishments include being touted as a 2010 Top Chef Favorite by Dr. John Christopher Fine, feature food writer and columnist in magazines and newspapers around the world. In 2012, Andy represented Wyndham Hotels & Resorts at the International TAPAS competition, in Valladolid, Spain. He played a major culinary role during the Congressional Medal of Honor Convention the Wyndham Gettysburg hosted in September 2013. He has been an ambassador for the hotel at local events such as the Local Celebrity Chef competition and winner of the award in 2014 and a participant and judge in the area's "Taste of the Town". Andrew continues to promote the Healthy Adams County Initiative by using locally sourced Farm to Table fruits, vegetables, dairy, proteins and other ingredients in his menus whenever possible.

Fresh Start Selections

Continental Breakfast

Ninety (90) Minute Service

Minimum 25 people

Continental

Chilled Fruit Juices

Assorted Danishes, Muffins, Bagels and
Breakfast Breads

Assorted Cream Cheeses
Butter and Preserves

Assortment of Cereals

Diced Seasonal Fruits and Berries

Whole Milk and 2% Milk

Coffee and Tea Service

\$14.50 per person

Gateway Continental

Chilled Fruit Juices

Assorted Danishes, Muffins, Bagels, and Breakfast Breads

Assorted Cream Cheeses
Butter and Preserves

Smoked Salmon Display with Condiments

Assortment of Cereals and Granola

Individual Flavored Yogurts

Diced Seasonal Fruits and Berries

Whole Milk and 2% Milk

Coffee and Tea Service

\$19.00 per person

Breakfast Buffets

Sixty (60) Minute Service

Minimum 25 people

Healthy Start Breakfast

Chilled Fruit Juices

Diced Seasonal Fresh Fruits

Plain and Fruit Flavored Greek Yogurt

Breakfast Bars and Granola

Fluffy Scrambled Eggs with Spinach, Mushrooms
Diced Tomatoes, and Basil

Organic Steel Cut Oatmeal with Dried Fruit & Nuts

Whole Wheat Bagels & Bran Muffins

Assortment of Cereals

Assortment of Danishes, Bagels, Breakfast Breads
& Croissant Blossom

Butter and Preserves

Whole Milk and 2% Milk

Coffee and Tea Service

\$18.50 per person

All American

Chilled Fruit Juices

Diced Seasonal Fruits and Berries

Assortment of Cereals

Fluffy Scrambled Eggs

Applewood Smoked Bacon Strips

Jones Dairy Country Sausages
Chef's Selection of Breakfast Potatoes

Organic Steel Cut Oatmeal with Dried Fruit & Nuts

Assortment of Danishes, Bagels,
Breakfast Breads & Croissant Blossom

Butter and Preserves

Whole Milk and 2% Milk

Coffee and Tea Service

\$19.50 per person

Breakfast Buffet Enhancements

Optional Buffet Items

[minimum 25 people; must be add-on to any Breakfast Buffet]

Waffles with Apple-Cinnamon Compote	\$3.50	per person
Assorted Fruit Parfaits with Granola	\$4.00	per person
French Toast with Strawberry Topping and Whipped Cream	\$3.00	per person
Ham and Cheese Croissant	\$4.00	per person
Ham, Egg, and Cheese Croissant	\$5.00	per person
Biscuits with Sausage Gravy	\$3.50	per person
Onion, Mushroom, and Spinach Frittata	\$3.00	per person
Citrus Flavored Pancakes with Zesty Syrup	\$4.00	per person
Smoked Salmon with Bagels, Cream Cheese, Egg Whites, Egg Yolks, Capers, and Red Onion	\$7.50	per person

Beverage Bar

Fruit Mocktails, Virgin Bloody Mary's, Vegetable Juices, and Fruit Smoothies

\$4.50 per person

Omelet Station

Cooked to Order **\$8.00 per person**

Served with:

Shredded Cheese, Peppers, Onions, Tomatoes, Mushrooms, Ham, Sausage, Bacon, and Salsa

Required Chef's Attendant \$75.00 *(per 50 guests)*

Plated Breakfast

All Entrees Include:

Chilled Fruit Juice

Selection of One (1): Orange, Apple or Cranberry

Assorted Breakfast Breads and Pastries

Chef's Selection of Potato

Coffee and Tea Service

Classic American

Fluffy Scrambled Eggs

with Choice of Jones Dairy Country Pork Sausage, Hickory Smoked Bacon, or Ham Steak

\$18.50 per person

Breakfast Burrito

Eggs, Chorizo, Cheddar Cheese, and Black Beans in a Jalapeno Cheddar Tortilla

with Salsa and Sour Cream

\$18.50 per person

Cinnamon French Toast

Served with Bananas Foster Syrup and Hickory Smoked Bacon

\$18.50 per person

*Egg Beaters may be substituted for a Low Cholesterol Option / Gluten Free Bakeries, Cereals, and Breads Available Upon Request
Minimum One (1) Week Notice Prior to Function / Price Increase May Apply*

Wyndham Gettysburg, 95 Presidential Circle, Gettysburg, PA 17325 (717) 339-0020 Hotel | (717) 334-0456 Fax

(All food, beverage, room rental, and misc. services are subject to applicable 20% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

Executive Meeting Packages

Gateway

Pre-Meeting

Chilled Fruit Juices

Fresh Fruit

Assorted Danishes, Muffins, Bagels,
Breakfast Breads, and Croissant Blossom

Assorted Cream Cheese
Butter and Preserves

Whole Milk and 2% Milk

Coffee and Tea Service

Mid-Morning

Assorted Snack Bars

Assorted Soft Drinks and Bottled Waters

Coffee and Tea Service

Mid-Afternoon

Selection of Cookies, Brownies, Blondies, & Bars

Assorted Soft Drinks and Bottled Waters

Coffee and Tea Service

\$30.00 per person

Pickett's Charge

Pre-Meeting

Chilled Fruit Juices

Fresh Fruit

Assorted Danishes, Muffins, Bagels
and Croissant Blossom

Ham, Egg, and Cheddar Cheese Filled English Muffins

Assorted Cream Cheese
Butter and Preserves

Whole Milk and 2% Milk

Coffee and Tea Service

Mid-Morning

Assorted Mini Scones and Breakfast Breads

Assorted Soft Drinks and Bottled Waters

Coffee and Tea Service

Mid-Afternoon

Assorted Cookies, Brownies, Blondies, & Bars

Assorted Soft Drinks and Bottled Waters

Coffee and Tea Service

\$37.00 per person

North~South

Pre-Meeting

Chilled Fruit Juices

Fresh Fruit

Assorted Danishes, Muffins, Bagels, Breakfast Breads
and Croissant Blossom

Egg and Sausage Biscuit Sandwiches

Assorted Cream Cheese
Butter and Preserves

Whole Milk and 2% Milk

Coffee and Tea Service

Mid-Morning

Apple Crumb Cake

Assorted Soft Drinks and Bottled Water

Coffee and Tea Service

Lunch

Soup of the Day

Mixed Green Salad

Assortment of Pre-Made Sandwiches to Include:
Turkey, Roast Beef and Ham

Individual Bags of Utz Potato Chips

Assorted Cupcakes

Assorted Soft Drinks and Bottled Water

Coffee and Tea Service

Mid-Afternoon

Assorted Cookies, Brownies, Blondies, & Bars

Assorted Soft Drinks and Bottled Water

Coffee and Tea Service

\$50.00 per person

*Egg Beaters may be substituted for a Low Cholesterol Option / Gluten Free Bakeries, Cereals, and Breads Available Upon Request
Minimum One (1) Week Notice Prior to Function / Price Increase May Apply*

A La Carte

Refreshments

Price per dozen

House Baked Cookies, Brownies, and Blondies	\$30.00
Selection of Breakfast Bakeries, Butter and Preserves	\$30.00
Assorted New York Style Bagels with Flavored Cream Cheeses	\$30.00
Hot Pretzels with Dipping Mustard	\$30.00
Assorted Flavored Scones	\$30.00
Cupcakes: Vanilla, Chocolate, Red Velvet	\$42.00

Price per gallon

Servings: Approximately 24 Cups

Fresh Brewed Coffee and Decaffeinated Coffee	\$42.00
Selection of Fine Assorted Tea with Lemon & Sugar and Hot Cocoa	\$36.00

Price per gallon

Servings: Approximately 25 Juice Glasses

Chilled Orange or Grapefruit Juice	\$40.00
Tomato, V8, Apple, or Cranberry Juice	\$38.00

Price per gallon

Servings: Approximately 16 Glasses

Lemonade	\$38.00
Non-Alcoholic Fruit Punch	\$38.00
Iced Tea	\$38.00

Price per item

San Pellegrino or Panna Water (One Liter Bottle)	\$6.50/Bottle
Selection of Soft Drinks	\$3.00/Each
Individual Flavored Iced Tea	\$4.00/Each
Flavored Sparkling or Mineral Waters	\$3.00/Each
Assorted Fruit Flavored Yogurts	\$3.50/Each
Assorted Chocolate Bars or Granola Bars	\$2.50/Each
Seasonal Whole Fruit	\$1.75/Each
Utz Chips, Pretzels, or Popcorn (Individual Bags)	\$2.00/Each
Cracker Jacks (Individual Boxes)	\$2.00/Each

Price by the pound

Servings: Approximately 10-12 people

Deluxe Assorted Nuts	\$38.00
Dry Roasted Nuts	\$36.00
Hard Pretzels with Mustard	\$20.00
Potato Chips with Onion Dip	\$20.00
Tortilla Chips with Salsa	\$20.00

Classic Breaks
Thirty (30) Minute Breaks

Coffee Break

Coffee and Tea Service

\$6.00 per person

Beverage Break

Assorted Soft Drinks, Water and Iced Tea

Coffee and Tea Service

\$8.00 per person

Continuous Beverage Breaks

Continuous Beverages Served to include:

AM Beverages: House Brewed Regular Coffee, Decaffeinated Coffee, and Assortment of Fine Hot Teas

After 11:00 a.m. Add: Bottled Waters and Assorted Soft Drinks

Earliest AM Set Time 6:30 a.m. – Latest Close Time 11:00 p.m.

4 Hours Break Package

AM

\$12.00

per person

PM

\$12.00

per person

8 Hours Break Package

\$19.00 per person

PLEASE NOTE: Charges are based on total number of guests; partial guest counts are not acceptable. Break prices are based on the set-up of one (1) station. A break may be moved once (*inside same location only*) at an additional fee of \$50.00.

Specialty Breaks

Apple Harvest Break

Local Whole Apples

Apple Donut Fritters

Apple Struesel Coffee Cake

Chilled Apple Juice

Assortment of Soft Drinks and Bottled Water

Coffee and Tea Service

\$11.00 per person

Cookie Jar Break

Fudge Brownies

Assorted House Made Cookies

Assortment of Soft Drinks and Bottled Water

Iced Tea

Coffee and Tea Service

\$11.00 per person

The UTZ Break

Local Pennsylvania Potato Chips

Buttery Popcorn and Roasted Peanuts

Cracker Jacks and Assorted Candy Bars

Assortment of Soft Drinks and Bottled Water

Iced Tea

Coffee and Tea Service

\$11.50 per person

Pretzel Break

Assortment of Pretzels to Include:

Mini Bites, Mini Dogs, and Sticks

Dipping Mustard

Assortment of Soft Drinks and Bottled Water

Iced Tea

Coffee and Tea Service

\$14.00 per person

Specialty Breaks (Cont.)

Old Fashion Candy Break

Assortment of Vintage Candies
Assortment of Soft Drinks and Bottled Water
Iced Tea
Coffee and Tea Service

\$16.00 per person

PLEASE NOTE: Candies are Supplied from Local
Mister Ed's Elephant Museum & Candy Emporium

Culp's Hill Power Break

House Made Granola Bars
Mix Your Own Trail Mix to Include:
Mini M&M's, Toasted Coconut,
Assortment of Dried Fruits, Toasted Nut Blend,
Semi Sweet Chocolate Chips, Mini Marshmallow, and Pretzels
Assortment of Soft Drinks and Bottled Water
Iced Tea
Coffee and Tea Service

\$12.50 per person

PLEASE NOTE: Contents of Trail Mix Items May Vary

Lunch Buffets

Minimum 25 people

Corner Deli

Soup of the Day
Caesar Salad with Garlic Croutons and Parmesan Cheese
Pasta Salad with Grilled Vegetables
Assortment of Pre-Made Deli Sandwiches
Choice of Four (4):
Chicken Cobb Salad on Slider Roll
Turkey Wraps with Jack Cheese
Tuna Salad on Wheat Bread
Ham and Swiss Cheese
Served on a Mini Pretzel Roll with Cumin-Mustard
Salmon Salad on Wheat Bread
Shaved Roast Beef and Cheddar
Served with Horseradish Cream and Arugula on a Slider Brioche Roll
Italian Sub with Provolone
Smoked Salmon and Egg Salad on Brioche Bread
Grilled Vegetables
Served on an Italian Sub Roll with Hummus
Assortment of Individual Bags of Utz Potato Chips
Assorted Condiments
Assortment of Cookies and Dessert Bars
Coffee and Tea Service
\$26.00 per person

Backyard Burger Bar

Caesar Salad with Garlic Croutons and Parmesan Cheese
Potato Salad
Cole Slaw
Assortment of Burgers to Include:
Grilled Beef
Turkey
Meatless Burgers
Burger *Fix-ins*' to Include:
Sliced Tomatoes, Onions, Lettuce Leaves, Guacamole,
Caramelized Onions, and Bacon Strips
Assorted Cheese to Include:
Cheddar, American, and Pepperjack Cheese
Selection of Brioche Buns, Wheat Buns, and Potato Rolls
Herb and Parmesan House Fried Chips
Assorted Condiments
Assortment of Dessert Bars, Brownies, & Blondies
Coffee and Tea Service
\$27.00 per person

Lunch Buffets (Cont.)

Southern Comfort Food

Chicken and Dumpling Soup
House Made Corn Bread
Mixed Green Lettuces from Auker's Farm with Tomatoes, Cucumbers, and Shredded Carrot
Blackened Catfish with Tomato Relish
Country Fried Chicken
Garlic Mashed Potatoes
Fresh Green Beans
Carrot Cake and Pecan Pie
Coffee and Tea Service
\$27.50 per person

Create Your Own Salad Bar

Soup of the Day
Salad *Fix-ins*' to Include:
Local Field Greens with Hearts of Romaine, Baby Spinach, Belgium Endive, Julienne Bell Peppers, Shredded Carrots, Sliced Bermuda Onions, Sliced Tomatoes, Sliced Cucumbers, Radishes, Cheddar Cheese, Bacon Bits, Garlic Croutons, and Hard Boiled Eggs
Grilled Balsamic Marinated Flank Steak
Grilled Pesto Chicken Strips
Tuna Salad
Assorted Bread and Rolls with Butter
Caramel Apple Pie
Coffee and Tea Service
\$27.50 per person
Add Grilled Marinated Shrimp for \$5.00 per person

Boxed Lunch Selections

Minimum 25 people

Chicken Cobb
Chicken Cobb Salad Sandwich Served on Brioche
\$20.00 per person

Roast Beef and Cheddar Cheese
with Horseradish-Rosemary Dressing on Potato Roll
\$20.00 per person

Turkey and Provolone
on a Jumbo Buttered Croissant
\$20.00 per person

Grilled Vegetable and Hummus
Arugula, Red Pepper Pesto, on Focaccia
\$20.00 per person

Wyndham Boxed Lunch Includes:

Local Grown Apple, UTZ Potato Chips, and a Chocolate Chip Cookie
Bottle of Water

Assorted Condiments Provided

Plated Luncheon Selections

Include (1) Starter, (1) Entrée and (1) Dessert
Accompanied by Assorted Rolls and Butter
Coffee and Tea Service

Starter Selections

Select One (1) of the Following:

Classic Caesar Salad with Garlic Crouton

Tomato Bisque

Garden Salad
with Sliced Tomatoes, Cucumbers, and Radishes

Cream of Mushroom Soup

Wedge Salad with Crumbled Blue Cheese and Bacon Bits
Served with Ranch Dressing

Lunch Entrée Selections

Select One (1) of the Following:

Italian Sausage

Served with Tomato Sauce, Onions, Peppers, and Linguini Pasta

\$25.00 per person

Seared Breast of Chicken with Pan Juices

Served with Ricotta Cheese Manicotti and Wilted Spinach

\$25.50 per person

Seared Filet of Salmon

Served with Vegetable Fried Rice and Hoisin Sauce

\$26.00 per person

Chicken Puttanesca

Served with Goat Cheese Polenta and Broccolini

\$26.00 per person

Seared Breast of Chicken

Topped with Cilantro Pesto and Served with Rice and Beans and Glazed Baby Carrots

\$27.00 per person

Shrimp Gemilli Pasta

Served with Peas and Alfredo Sauce

\$28.00 per person

Seared Flat Iron Steak

Served with Mushroom Gravy, Garlic Mashed Potatoes and Vegetable Medley

\$29.00 per person

Vegetarian Options

Mushroom Risotto

Served over Wilted Baby Spinach with Asparagus and Baby Carrots

\$26.50 per person

Penne Pasta with Grilled Portobello

Served with Sun-Dried Tomatoes, Kalamata Olives and Fresh Oregano

\$25.50 per person

Lunch Plated Desserts

Select One (1) of the Following:

Strawberry Shortcake

Carrot Cake

Classic New York Cheesecake

Lemoncello-Mascarpone Cake

Iced Triple Chocolate Cake

Tiramisu

Dinner Buffets

The Classic Wyndham Buffet

Minimum 25 people

Choice of Starters

Select Two (2):

Tomato Bisque

Mushroom Cream Soup

Bean Soup

Greek Salad

with Fresh Tomatoes, Cucumbers, Bell Peppers, Bermuda Onions,
and Feta Cheese Served with Aegean Dressing

Classic Wedge Salad

with Crumbled Bacon, Tomatoes, Onions, and Blue Cheese Dressing

Classic Caesar Salad

with Shaved Parmesan and Garlic Croutons

Garden Green Salad with Tomatoes and Red Onions

Choice of Entrees

Select Two (2) or Three (3):

Seared Chicken Breast with Sauce Puttanesca

Grilled Breast of Chicken with North African Spices
Served Over Golden Raisin-Medjool Date Nage

Sautéed Breast of Chicken & Wild Mushrooms with Marsala Cream Sauce

Sliced Roasted Beef Roast
with Green Peppercorn Sauce

Grilled Marinated Flank Steak
with Tzatziki Sauce on the side

Peppercorn Crusted Flat Iron Steak
with Brandy and Whole Grain Mustard Sauce

Oregano Crusted Pork Loin – Italian Style

Pan Seared Filet of Salmon Served Over Vegetable Stir Fry

Sautéed Fresh Filet of Codfish
with Lemon Caper Sauce, Grilled Zucchini, and Pan Seared Pierogi

Baked Rigatoni Pasta with Italian Sausage
With Tomato Sauce and Mozzarella Cheese

Seared Maryland Crab Cake with Lemon-Garlic Tartar Sauce
(add \$4.50 per person)

Chef's Selection of Starch

Chef's Selection of Seasonal Fresh Vegetables

Assorted Rolls and Butter

Assortment of Desserts

Coffee and Tea Service

Two (2) Entrees: \$40.50 per person

Three (3) Entrees: \$45.50 per person

Low Country Fare

Minimum 25 People

Starters

Chicken Dumpling Soup

Local Greens Salad
with Garden Vegetables

Roasted Apple, Brussels Sprout, and Pork Belly Salad

Entrees

Oven Roasted Chicken Legs and Thighs
with Herb Jus

Country Sausage Stuffed Peppers

Blackened Catfish
with Creole Tomato Relish

Macaroni and Cheese

Sautéed Fresh Green Beans

Assorted Warm Rolls and Butter

Assortment of Desserts

Coffee & Tea Service

\$45.50 per person

Plated Dinner Selections

Include (1) Starter, (1) Entrée and (1) Dessert
Accompanied by Assorted Rolls and Butter
Coffee and Tea Service

Starter Selections

Select One (1) of the Following:

Classic Caesar Salad
with Garlic Croutons

Tomato, Cucumber, Bermuda Onion, Feta Cheese,
and Kalamata Olives

Wedge Salad
with Crumbled Blue Cheese, Bacon Bits, and Tomato
Served with Ranch Dressing

Mixed Green Salad
with Shaved Carrots, Radicchio, Cucumbers, and Radishes

Heirloom Tomato and Burrata Mozzarella
with Basil Oil and Balsamic Glaze
(add \$3.50 per person)

Cream of Mushroom Soup

Tomato Bisque

Chicken and Dumpling Soup

Entrée Selections

Select One (1) of the Following:

Fish and Seafood

Pan Seared Filet of Salmon
Served with Provençal Vegetable Ratatouille and Rice Pilaf
\$37.50 per person

Sautéed Fresh Filet of Codfish
Served with Lemon Caper Sauce, Grilled Zucchini, and Pan Seared Peirogi
\$38.00 per person

Classic Maryland Crab Cake
Served with Creamy Mashed Potatoes, Asparagus, Baby Carrots, and Whole Grain Mustard Jus
\$42.00 per person

Marinated Jumbo Shrimp
Served with Green Pea Risotto, Mango-Tomato Salsa with Cilantro, and Asparagus
\$42.00 per person

Meat and Poultry

Sautéed Breast of Chicken
Served with Sauce Puttanesca, Goat Cheese Polenta, Wilted Baby Spinach, and Seasonal Vegetables
\$36.00 per person

Roasted Airline Breast of Chicken
Served with Saffron Risotto, Broccolini, Pine Nuts, and Pan Juices
\$38.00 per person

Grilled Flat Iron Steak
Served with Chimichurri Sauce, Whipped Potatoes with Applewood Smoked Bacon, Asparagus, and Baby Carrots
\$38.00 per person

Grilled Airline Breast of Chicken with North African Spices
Served Over Roasted Pepper Couscous with Golden Raisins and Assorted Cumin Scented Vegetables
\$38.50 per person

Entrée Selections

Meat and Poultry (cont.)

Braised Beef Short Ribs

Served with Creamy Horseradish Mashed Potatoes, Asparagus, and Baby Carrots

\$39.00 per person

Roasted Pork Tenderloin

Served with Whipped Potatoes with Applewood Smoked Bacon, and Creamy Parmesan Brussels Sprouts

\$39.50 per person

Hand Carved Whole Roasted Prime Rib of Beef

Served with Creamy Garlic Mashed Potatoes and Seasonal Vegetable Medley

\$43.00 per person

Grilled New York Steak

Served with Sweet Potato Puree, Broccolini, Baby Carrots, and Port Wine Demi-Glace

\$45.00 per person

Sautéed Center-Cut Beef Tenderloin

Served with Wilted Spinach and Wild Mushrooms, Roasted Baby Potatoes, and Raisin-Peppercorn Demi-Glace

\$49.00 per person

Combination Plates

Pan Seared Breast of Chicken with Shrimp Trio

Served with Saffron Risotto and Seasonal Vegetables

\$47.50 per person

Grilled Beef Flat Iron Steak and Pan Seared Fresh Codfish

Served with Creamy Mashed Potatoes, Asparagus, Baby Carrots and Mustard Cream Jus

\$49.00 per person

Beef Tenderloin and Maryland Crab Cake

Served with Creamy Potato Gratin, Asparagus, Baby Carrots, and Light Green Peppercorn Cream Sauce

\$56.50 per person

Vegetarian Options

\$35.50 per person

Penne Pasta with Grilled Portobello

Served with Sun-Dried Tomatoes, Kalamata Olives, and Fresh Oregano

Arborio Rice Risotto

Served with Grilled Seasonal Vegetables and Red Pepper Coulis

(Gluten Free)

Vegetable Napoleon

Oven roasted Seasonal Vegetables served on Marinara

(Gluten Free)

PLEASE NOTE: Less than Ten (10) Vegetarian Plates – Chef's Choice | Ten (10) or More Vegetarian Plates - Choice of One (1)

Children's Meal

\$18.00 per child

Children Ages 12 and Under

Children's Meal Includes:

Choice of Starter – *Select One (1):*

Apple Sauce or Fruit Cup

One (1) Entrée

One (1) Dessert (*same as adult selection*)

Select One Entrée (1)

Chicken Tenders with French Fries

Spaghetti and Meatball

Grilled Cheese with French Fries

Mac and Cheese with Grilled Chicken Strips

Dinner Plated Desserts

Select One (1)

Peanut Butter Chocolate Cake

Carrot Cake

Lemoncello-Mascarpone Cake

Classic New York Cheesecake

Chocolate Mousse Cake

Triple Chocolate Cake

Iced Red Velvet Cake

Receptions by the Hour

Gateway Reception

Imported and Domestic Cheese Selection
with Bread, Crackers, Apples and Grapes

Display of Fresh Vegetable Crudités
with Roasted Red Pepper Hummus, Guacamole
and Blue Cheese Dip

Antipasto Skewer
with Pesto and Balsamic Glaze

Chicken Wings
with Honey BBQ Sauce

Goat Cheese and Red Pepper Mini Quiche

Swedish Meatballs

Chicken Vegetable Pot Stickers in Bamboo Basket
Served with Sesame Garlic Sauce

Cranberry & Walnut Brie Phyllo Rolls

Vegetable Spring Rolls
with Sweet Chili Dipping Sauce

One (1) Hour Reception

Based on Eight (8) Pieces per Person
\$27.00 per person

Two (2) Hours Reception

Based on Twelve (12) Pieces per Person
\$38.00 per person

Wyndham Reception

Display of Fresh Vegetable Crudités
with Roasted Red Pepper Hummus, Guacamole, and Blue Cheese Dip

Bruschetta Bar
with Artichoke, Tomato and Mushroom Bruschetta Mix
Served with Assortment of Bread and Crackers

Baked Brie en Croute
With Raspberry Jam and Served with Crackers

Tuna Tartar in Tart Shell
with Julienne Bell Peppers

Buffalo Chicken Mac & Cheese

Mini Sub Sandwiches
to Include Italian Cold Cut

Breaded Boursin Bites
with Saffron Aioli

Peel & Eat Shrimp
Served with Cocktail Sauce

Mini Crab Cakes
with Chipotle Mayonnaise

Apple Glazed Pork Belly Brochette
Served over Apple Puree

Chorizo and Cheese Empanadas

One (1) Hour Reception

Based on Eight (8) Pieces per Person
\$37.00 per person

Two (2) Hours Reception

Based on Twelve (12) Pieces per Person
\$55.00 per person

Cold Hors d' Oeuvres
Priced Per Piece

Smoked Salmon Canapé on Rye Bread	\$3.00
Tuna Tartar with Mango and Cilantro in Mini Waffle Cone	\$3.50
Shrimp Devilled Egg	\$3.50
Marinated Grilled Vegetable Skewers	\$3.00
Seared Rare Tuna with Seaweed Salad and Wasabi	\$3.50
Shrimp Shooter with Bloody Mary Cocktail Sauce	\$3.50
California Roll	\$3.50
Smoked Chicken Salad Crostini	\$2.80
Maryland Crab Salad in a Crispy Phyllo Shell	\$3.00
Tartlet with Herbed Goat Cheese and Dried Fruits	\$2.80
Scallop Ceviche in Teardrop Spoon	\$3.50

Hot Hors d' Oeuvres
Priced Per Piece

Spinach and Feta Cheese Spanakopita	\$2.50
Pretzel Wrapped Dog with Whole Grain Mustard	\$2.50
Oriental Chicken Spring Roll with Orange-Ginger Glaze	\$3.00
Swedish Meatball	\$2.50
Jumbo Chicken Wings with Honey BBQ Sauce	\$2.50
Pork Pot Stickers in Bamboo Basket Served with Hoisin Sauce	\$2.80
Breaded Boursin Bite with Garlic Aioli	\$3.00
Scallop Ceviche in Asian Spoon	\$3.50
Coconut Chicken Bite with Sweet Chili Sauce	\$3.00
Chorizo and Cheese Empanadas	\$3.00
Goat Cheese and Red Pepper Mini Quiche	\$3.00
Cranberry and Walnut Brie Phyllo	\$3.00
Mini Crab Cake with Tartar Sauce	\$3.50
Clam Casino	\$3.50

Minimum 50 Pieces per Item per Order

The Wyndham Gettysburg Recommends Six (6) to Eight (8) Pieces per Person

Reception Enhancements

The Enhancements are for receptions with multiple stations/hors d'oeuvres and are not meant to replace dinner buffets.
The quantity is based on replenishment for thirty (30) minutes.

Domestic and Imported Cheeses

Wide Selection of Imported and Domestic Cheeses
Served with Assorted Breads and Crackers,
Fresh & Dried Fruit Garnish, and Fruit Preserves

\$7.50 per person

Vegetable Crudités

Selection of Fresh Garden Vegetables
Served with an Assortment of Dips

\$6.00 per person

Peel and Eat Shrimp on Ice

Served with Cocktail Sauce, Lemon, and Sauce Louis

\$49.00 per dozen

Antipasto Station

Assorted Cold Cut and Smoked Meat to Include:
Capicola, Coppa, Mortadella, and Sopressatta

Served with Grilled Marinated Vegetables,
Assorted Cheeses, Assorted Breads and Crackers

\$14.50 per person

Dessert Table

Assortment of Cakes, Pies, Brownies, and Cookies

Fresh Brewed Coffee and Decaffeinated Coffee
Assortment of Fine Hot Teas

\$10.00 per person

Fresh Fruit and Berries

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

\$6.00 per person

Crab Dip

Hot Crab Dip with Artichokes and Spinach
Served with Crostini

\$7.50 per person

Slider Bar

BBQ Pork on Brioche Bun with Cabbage Slaw
Hamburgers on Brioche Bun with Chipotle Mayonnaise and Butter Pickle

\$12.00 per person

Pasta Station

Shrimp and Tortellini Pasta with Alfredo Sauce
Rigatoni Pasta with Italian Sausage and Fresh Mozzarella
Chicken and Gemilli Pasta with Mushroom and Tarragon Cream Sauce

\$12.50 per person

Viennese Dessert Table

Selection of Mousses
Assortment of Miniature French Pastries, Fresh Berries,
and Chocolate Truffles

Gourmet Flavored Coffee Station
Fresh Brewed Coffee and Decaffeinated Coffee
Assortment of Fine Hot Teas

\$12.50 per person

Add an Espresso Bar for \$3.00 per person

Attendant Required / Minimum 50 people

Chef's Carvery

Carving Stations Require a Chef Attendant at \$60.00 per Chef — Maximum One(1) Hour

Roasted Honey Mustard Crusted Rack of Pork

Served with Pan Juices and Cheddar Cheese Biscuits

\$12.00 per person

Serving Thirty (30) People

Roasted Herb Crusted Rack of Lamb

Served with Thyme Jus and Dinner Rolls

\$21.00 per person

Serving 6 People

Roasted Pepper Prime Rib Roll

Served with Chimichurri & Horseradish Sauce and Dinner Rolls

\$12.50 per person

Serving Twenty-five (25) People

Roasted Honey Glazed Virginia Ham

Served with Fresh Fruit Relish and Dinner Rolls

\$9.50 per person

Serving Forty (40) People

Slow Roasted Turkey Breast

Served with Dinner Rolls, Zesty Cranberry Sauce, and Turkey Gravy

\$9.50 per person

Serving Thirty (30) People

Whole Roasted Beef Tenderloin

Served with Creamed Horseradish, Assorted Condiments, and Dinner Rolls

\$20.00 per person

Serving Twenty (20) People

Banquet Beverage Menu

Bar Brands are Subject to Change and Availability

Luxury Brand Liquors

Vodka – Kettle One

Scotch – Johnnie Walker Black Label

Rum – Mount Gay

Canadian – Crown Royal

Gin – Bombay Sapphire

Tequila – Patron Silver

Bourbon – Maker's Mark

Premium Brand Liquors

Vodka – Absolut

Scotch – Dewars

Rum – Bacardi Superior

Canadian – Seagram VO

Gin – Tanqueray

Tequila – 1800 Reposado

Bourbon – Jack Daniel's

Name Brand Liquors

Vodka – Smirnoff

Scotch – Grant's

Rum – Cruzan Light

Canadian – Canadian Club

Gin – Beefeater

Tequila – Sauza Blue

Bourbon – Jim Beam

House Wines

Pinot Grigio, Sycamore Lane

Chardonnay, Sycamore Lane

White Zinfandel, Sycamore Lane

Merlot, Sycamore Lane

Cabernet Sauvignon, Sycamore Lane

Domestic Beer

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Imported Beers

Amstel Light

Peroni Nostra Azzuro

Corona

Heineken

Samuel Adams

Soft Drinks and Mixers

Coca Cola, Diet Coke, Sprite, Club Soda, Ginger Ale, and Tonic Water

Bottled Water

San Pellegrino, Calistoga, Ice Mountain, Poland Spring, and Panna

Restrictions Apply: Valid Picture ID Required – must be of Legal Age 21 and older.

Provision of alcoholic beverages is subject to the discretion of the Hotel, and based on Local and Federal Laws.

Alcohol from outside sources is not permissible under hotel's policies. All pricing is subject to change.

All alcoholic beverages are subject to 20% taxable service charge.

Wyndham Gettysburg, 95 Presidential Circle, Gettysburg, PA 17325 (717) 339-0020 Hotel | (717) 334-0456 Fax

(All food, beverage, room rental, and misc. services are subject to applicable 20% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

Banquet Beverage Menu

Bar Brands are Subject to Change and Availability

Beverages

	<i>Host Bar</i>	<i>Cash Bar</i>
Luxury Brand Liquors	\$9.00	\$9.00
Premium Brand Liquors	\$8.00	\$8.00
Name <i>(House)</i> Brand Liquors	\$7.00	\$7.00
Imported Beers	\$5.00	\$5.00
Domestic Beers	\$4.00	\$4.00
House Wines	\$6.50	\$6.50
Soft Drinks	\$2.50	\$2.50
Bottled Waters	\$2.50	\$2.50

Open Bar Beverages are charged to the master account per person per hour. Service and fees are based on total number of legal age guests. Hours must be consecutive. Bartenders' fees are included in hourly price. Bartenders' fees apply during unpaid break(s) in service hours. Under age bar fees may apply.

Host Bar Beverages are charged to master account per drink plus tax and service charge (Bartender fees apply). This is a consumption bar requiring a minimum of thirty (30) minutes to close bar for reconciling.

Cash Bar Beverages are sold on a cash basis to the guest and are inclusive of tax and service charge (Bartender fees apply).

Bartenders' Fee \$35.00 per hour, per tender
 Minimum Two (2) Hours | Service Hours must be consecutive,
 One (1) Bartender per 75 – 100 guests

Cash Bar Fee \$125.00 per bar. Fee is waived if \$350.00 minimum per bar is met.

Open Bar Packages

Paid by Host (Client) on an Hourly Basis, Per Person

Luxury Brands	\$19.00 per person – (Each additional hour \$8.50 per hour per person)
Premium Brands	\$16.00 per person – (Each additional hour \$7.00 per hour per person)
Name (House) Brands	\$14.00 per person – (Each additional hour \$6.50 per hour per person)
Martini Bar (House)	\$12.00 per person – (Each additional hour \$7.00 per hour per person)
Limited Bar (Beer, Wine, & Soft Drinks)	\$10.00 per person – (Each additional hour \$5.00 per hour per person)

Additional Bar Options

House Wines	\$35.00 per bottle, Beringer, California
House Champagne	\$26.00 per bottle, "Andre"
Champagne Punch	\$85.00 per gallon

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Sommelier's Cellar

All prices per bottle

Dry Sparkling Wines

Domaine St Michelle, California	\$41.00
Korbel Brut, California	\$46.00
Freixenet	\$45.00

Blush Wines

Beringer, White Zinfandel, California	\$28.00
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White Wines

Beringer, California Collection Pinot Grigio, CA	\$38.00
Brancott Marlborough, Sauvignon Blanc, New Zealand	\$52.00
Columbia Winery, California	\$30.00
Canyon Road, California	\$30.00
Wente Vineyards, "Morning Fog"	\$38.00

Red Wines

Canyon Road, Pinot Noir, California	\$30.00
Mirassou, Pinot Noir, California	\$30.00
Canyon Road, Merlot, California	\$30.00
Columbia Winery, Merlot, California	\$30.00
Penfolds, Koonunga Hill, Shiraz	\$39.00
Canyon Road, Cabernet Sauvignon, California	\$30.00
Beringer Founders	\$39.00

All Brands are Subject to Change and Availability

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