

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 \$49.50

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 Pillar 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 (Additional Cost)

Cocktail Reception

45 Minutes

One Display of your Choice Included in your Wedding Package

Domestic & Imported Cheeses

A Wide Variety of Domestic and Imported Cheeses served with Assorted Breaks 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 Dip

Crab Dip with Artichokes and Spinach

Creamy Hot Jumbo Lump Crabmeat Dip with Crostini

Additional Cocktail Reception Enhancements

Antipasto Display

Chef's Selection of Imported Cured Meats served with Grilled Vegetable Salad, Fontina and Fresh
Mozzarella

Seafood Cold Bar

Peel and Eat Shrimp, Oysters on the Half Shell, Marinated Mussels, Scallop Ceviche served with Rustic Crackers, Cocktail Sauce, Lemon, Sauce Louis, and Tabasco

Passed Hors d'oeuvres

Assorted Mini Quiche Spinach and Feta Cheese Spanakopita Oriental Spring Rolls with Dipping Sauce (Based on 3 pieces per person)

Additional Cost

Reception Enhancements Packages

Add Passed Hors D'oeuvres to your Reception (Selection Below)
- Priced Per Piece -

Shrimp Shooter with Bloody Mary Cocktail Sauce

Tuna Tartar in Tart Shell with Julienne Bell Peppers

Phyllo Shell Filled with Goat Cheese, Tomato, and Cucumber

Brie and Quince Paste Crostini

Smoked Salmon Canapé on Rye Bread

California Rolls (Minimum 60)

Maryland Crab Salad in Crispy Phyllo Shell

Spinach & Feta Cheese Spanikopita

Oriental Spring Roll with Dipping Sauce

Mini Quiche

Coconut Chicken Bite. Sweet Chili Sauce

Bacon Wrapped Scallop

Pretzel Wrapped Dog with Whole Grain Mustard

Beef Satay Thai Chili Glaze

Mini Jumbo Lump Crab Cake

Brie and Raspberry en Croute

Peel & Eat Shrimp (per dozen)

Oysters on the Half Shell, with Condiments (per dozen)



Wyndham Seated Dinner Menu Package

Includes One Display of your Choice

Seated Dinner

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, Reggiano Parmesan and Lemon Garlic Dressing

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

Wedge of Iceberg Salad with Bacon, Garden Tomato, Blue Cheese
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
(Additional Cost)

Marinated Poached Shrimp and Panzanella Salad with Baby Arugula and Balsamic Glaze

Entrées

Starting at \$49.50 per person

Grilled Pork Porterhouse with Sweet Potato Mousseline, Baby Vegetables, Apple Ginger Compote, Pan Juices

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, Broccolini, Pine Nuts
Pan Juices
(Additional Cost)

Maryland Crab Cake, Orzo Pasta Risotto with Spinach and Mushrooms, Sugar Snap Peas and
Citrus Beurre Blanc
(Additional Cost)

Whole Roasted Prime Rib of Beef with Horseradish Mashed Potatoes, Seasonal Vegetables, Au Jus (Additional Cost)

Grilled New York Strip Steak with Roasted Fingerling Potatoes, Asparagus and Baby Carrot, Creamy Green Peppercorn Sauce (Additional Cost)

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

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

Wyndham Reception Stations Menu Package

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 Oven Roasted Rosemary 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 Fees Apply Carving Station requires attendant

Create Your Own Station Menu Package

Appetizers: Choose One Tier:

Classic Caesar Salad, Garlic Crouton and Reggiano Parmesan Vine Ripened Tomato Caprese Salad Italian Wedding Soup

Classic Wedge with Bacon, Tomato, Blue Cheese and Amish Blue Dressing Roasted Beet Salad with Orange Segments, Charred Red Onion, Cumin, Balsamic Vinaigrette Butternut Squash Soup

Local Bitter Greens Salad with Dried Figs, Apricots, Goat Cheese and Balsamic Vinaigrette Beef Tartare with Egg, Cornichons, Caperberries, Dijon Mustard, Frissee and Crostini Lobster Bisque

Pasta Station: Choose One Tier

Gemelli Pasta with Grilled Chicken, English Peas, Tarragon Cream Sauce Classic Bolognese with Papparedelle

Penne Pasta with Broccolini, Olives, Capers, Roasted Tomato, White Wine, Extra Virgin Olive Oil Manicotti with Spinach, Pancetta, Ricotto Cheese, Cracked Black Pepper, Rich Parmesan Cream Sauce

Duck Ravioli with Wild Mushrooms, Dried Figs, Manchego Cheese, White Wine Chicken Brodo Pan Seared Potato Gnocchi with Butternut Squash, Tuscan Kale, Sage Brown Butter

Side Station: Choose One Tier

Burnt Pork End Macaroni and Cheese with Pepper Jack Cheese Cilantro and Citrus Glazed Baby Carrots

Pan Fried Pierogis with Caramelized Onions and Brown Butter Sauce Oven Roasted Brussel Sprouts with Bacon Lardons

> Potato Gratin with Gruyere Display of Fresh Grilled Vegetables

Create Your Own Station Menu Package continued

Chef's Carvery: Choose One Tier

Carving Stations Require a Chef Attendant at \$100.00 per attendant, Maximum One (1) Hour

Slow Roasted Turkey Breast with Citrus Cranberry Sauce, and Turkey Gravy Clove and Brown Sugar Glazed Virginia Ham with Orange Marmalade Aioli

Pepper Crusted Prime Rib Roll with Chimichurri, Horseradish Cream and Au Jus Honey Mustard Crusted Pork Loin with Apple Butter

Salmon En Croute with Apricot Mostarda Whole Roasted Beef Tenderloin with Horseradish, Pickled Onions

Dessert

Our package includes a Masterfully Created and Delicious Cake made by Cakes by Susie or Stone House Cakery

Additional Options Additional Fees Apply

House Baked Mini Cookies, Tea Cookies, Rugelach, Biscotti, and Macaroons

Viennese Dessert Table with an Assortment of Mini Pastries and Bars, Macaroons, Friandises, Tea Cookies, and Fresh Berries with a Gourmet Coffee Station and Assorted Teas

Station Enhancements

Additional Fees Apply

Chilled Seafood Bar

Peel and Eat Shrimp, Oysters on the Half Shell, Marinated Mussels, Scallop Ceviche served with Rustic Crackers, Cocktail Sauce, Lemon, Sauce Louis, Tabasco (based on 4 pieces per person)

Spud Station

Russet and Sweet Potatoes with Roasted Corn, Scallions Bacon, Cheddar Cheese, Sour Cream, Gravy, Mini Marshmallows, Brown Sugar, Chopped Pecans and Dried Cranberries

Custom Mac & Cheese Bar

Applewood Smoked Bacon, Ghost Pepper Jack Cheese, Scallions, Roasted Tomato, Crumbled Blue Cheese, Charred Red Onion, and Blistered Poblanos

Sunrise Reception

Cocktail Hour

Butlered Orange and Apple Juice
Display of Fresh Seasonal Fruits and Berries with Dipping Sauces
Butlered Mini Chocolate Filled Croissants
Coffee Station with Freshly Brewed Regular and Decaffeinated Coffee with Flavored Creamers and an Assortment of Teas

Entrées

Fluffy Scrambled Eggs Applewood Smoked Bacon French Toast Sticks in Wine Glass with Warm Syrup Chef's Choice Breakfast Potato

*Omelet Station

Made to Order Eggs or Omelets with Shredded Cheese, Peppers, Onions, Tomatoes, Mushrooms, Spinach, Ham, Bacon and Sausage

Tiered Wedding Cake

Masterfully Created and Delicious Cake by Cakes by Susie or Stone House Cakery

Reception Enhancements

*Made to Order Waffle Station with Blueberry and Cherry Toppings, Warm Syrup and Whipped Cream ~ Additional Charges apply

*Made to Order Pancake Station with Fresh Berries, Chocolate Chips, Pecans, Warm Syrup and Whipped Cream ~ Additional Charges Apply

Butlered Mimosas or Bloody Mary's ~ Additional Charges Apply Must be 21 years of age

*Requires a Chef attendant at \$100.00 per attendant, One hour maximum

One attendant per 75 guests is recommended

Not available after 12:00PM

Wedding Day Brunch

\$34.95 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

Wedding Cake

Includes Gourmet Wedding Cake

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 Wedding Packages include a Masterfully Created and Delicious Cake made by

Cakes by Susie

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

Or

Stone House Cakery & Café

(410) 756-2100

Additional Cake Options

Wells Family Baking Company

Additional Fees Apply (717) 337-2900

While You Dance, Treat Yourself and Your Guests

Viennese Dessert Table

Assortment of Mini Pastries and Bars, Macaroons, Friandises, Tea Cookies, and Fresh Berries with a Gourmet Coffee Station and Assorted Teas (based on 3 pieces per person)

Additional Fees Apply

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

Domestic & Imported Beers House Selection of Wines and Assorted Soft Drinks Champagne / Sparkling Cider Toast for All Guests

Name Brand Liquor

Name Brand Liquors Selection, Domestic and Imported Beers House Wines and Assorted Soft Drinks Champagne / Sparkling Cider Toast for All Guests

Premium Brand Liquor

Premium Brand Liquors Selection, Domestic and Imported Beers House Wines and Assorted Soft Drinks Champagne / Sparkling Cider Toast for All Guests

Luxury Brand Liquor

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