



WYNDHAM

Gettysburg

BANQUET MENUS



2011

www.wyndhamgettysburg.com

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 19% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

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. **19% taxable Service Charge and 6% PA Sales Tax will apply to all Room Rental, Food, Beverages and miscellaneous services.** 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 Theater 8 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 three (3) business days (72 working day hours) prior to your function.** Some specialty items, meats and seafood, may require earlier guarantee of (5) business days prior.) **Partial guest counts are not acceptable. Once guaranteed number of guests is submitted/confirmed - (3) 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. Complimenting 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 (3) 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 and up will be added to groups with guarantee of 25 people or fewer for Buffets. Buffet selection may not be available, altered and/or a Buffet Surcharge of \$50.00 and up may apply if group does not meet minimum buffet requirement. 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 Hours. Bartender fees are subject to a minimum of (2) two consecutive hours.

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 (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. Because there is limited storage space, boxes can be accepted no 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 (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. 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 able to provide free ample parking 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.

Fresh Start Selections

Continental Breakfast

One Hour Service

Chilled Fruit Juices,
Wyndham Bakery Basket to include Assorted Bagels
Plain and Flavored Cream Cheese, Butter and Preserves
Whole Milk and 2% Milk
Coffee and Tea Service
\$8.50 per person

Add Fresh fruits \$2.50

Breakfast Buffets

One Hour Service

Healthy Start

(Minimum 25 People)

Chilled Fruit Juices
Seasonal Fruits Kabob with Cottage Cheese
Low fat yogurt and Breakfast Bars
Scrambled Egg Beaters with Onions & peppers
Roasted Tomatoes
Assortment of Cereals
Wyndham Bakery Basket
Butter and Preserves
Whole Milk and 2% Milk
Coffee and Tea Service
\$15.00 per person

All American

(Minimum 25 People)

Chilled Fruit Juices
Seasonal Fruits and Berries
Fluffy Scrambled Eggs
Bacon Strips
Country Linked Sausages
Chef's Selection of Breakfast Potato
Wyndham Bakery Basket
Butter and Preserves
Whole Milk and 2% Milk
Coffee and Tea Service
\$15.50 per person

Breakfast Enhancements

Optional Buffet Items

\$2.50 per person (Select One)

Pancakes, Waffles, Individual Cereals, Blintzes, French toast, Sausage Gravy and Biscuit or
Banana Walnut Deep Dish Pancakes

Omelet Station

Cooked to Order \$5.50 per person

Required Chef's Attendant \$50.00 (per 75 – 100 guest)

Beverage Bar

Fruit Mock-tails, Virgin Bloody Mary, Vegetable Juices, Fruit Smoothies
\$4.50 per person

(Egg Beaters may be substituted for a Low Cholesterol Option,
Gluten Free Bakeries, Cereals and Breads are available upon Request (request required – minimum (2) weeks
notice, prior to the function.) Pricing is subject to increase.)

[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 19% taxable service charge and 6% PA State
Taxes. Menus are subject to change.)

Plated Breakfast

All Entrées Include:

Chilled Fruit Juices,
Selection of One: Orange, Apple, Cranberry
Wyndham Bakery Basket with Butter & Preserves

Chef's Selection of Potato

Coffee and Tea Service

Rise and Shine

Fluffy Scrambled Eggs

Choice of Country Sausage or Hickory Smoked Bacon

\$14.50 per person

Mason Dixon

Home Made Corned Beef Hash Topped with Scrambled Eggs and Roasted Roma Tomato

\$16.00 per person

(Maximum 200 ppl)

Reduced Carb

Grilled Ham Steak with Cheese Omelet and Served with Roasted Roma Tomato,

Spinach- Mushroom Hash

\$17.00 per person

(Egg Beaters may be substituted for a Low Cholesterol Option,
Gluten Free Bakeries, Cereals and Breads are available upon Request (request required – minimum (2) weeks
notice, prior to the function.) Pricing is subject to increase.)

Executive Meeting Packages

#1

Pre-Meeting

Chilled Fruit Juices
Seasonal Fresh Fruit and Berries
Wyndham Bakery Basket to include Bagels
Cream Cheese, Butter and Preserves
Coffee and Tea Service

Mid-Morning

Fresh Brewed Coffee and Decaffeinated Coffee &
Fine Assorted Tea
Assorted Soft Drinks and Bottled Waters
Assorted Snack Bars

Mid-Afternoon

Coffee and Tea Service
Assorted Soft Drinks and Bottled Waters
Selection of Cookies, Brownies & Bars
\$24.50 per person

#3

Pre-Meeting

Chilled Fruit Juices
Seasonal Fresh Fruit and Berries
Scrambled Eggs, Ham and Cheddar Filled English
Muffin
Butter and Preserves
Coffee and Tea Service

Mid-Morning

Fresh Brewed Coffee and Decaffeinated Coffee &
Fine Assorted Tea
Assorted Soft Drinks and Bottled Waters
Assorted Snack Bars

Mid-Afternoon

Coffee and Tea Service
Assorted Soft Drinks and Bottled Waters
Selection of Cookies, Brownies
Whoopie Pies
\$32.00 per person

#2

Pre-Meeting

Assortment of Fresh Baked Donuts
Chilled Fruit Juices,
Fresh Fruit
Whole Milk and 2% Milk
Assortment of Cereals
Coffee and Tea Service

Mid-Morning

Assorted Mini Muffins
Fruit Kabob
Plain Yogurt
Assorted Soft Drink with Juices, Bottled Waters
and Iced Tea
Coffee and Tea Service
Assorted Soft Drinks, Water and Iced Tea

Mid-Afternoon

Assorted Cookies and Fudge Nut Brownies
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$27.50 per person

#4

Pre-Meeting

Chilled Fruit Juices
Seasonal Fresh Fruit and Berries
Wyndham Bakery Basket to include Bagels
Cream Cheese, Butter and Preserve
Coffee and Tea Service

Mid-Morning

Coffee and Tea Service
Assorted Soft Drinks & Bottled Waters and Snack Bars

Lunch

Soup of the day
Fresh Mixed Green Salad with Choice Dressings and
Potato Salad
Deli Platter with Ham, Turkey, Salami and Roast Beef
Sliced Cheeses and Condiments
Assortment of Desserts
Coffee and Tea Service

Mid-Afternoon

Coffee and Tea Service
Assorted Soft Drinks and Bottled Waters
Selection of Cookies, Brownies and Bars
\$42.00 per person

(Egg Beaters may be substituted for a Low Cholesterol Option,
Gluten Free Bakeries, Cereals and Breads are available upon Request (request required – minimum (2) weeks
notice, prior to the function.) Pricing is subject to increase.)

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 19% taxable service charge and 6% PA State
Taxes. Menus are subject to change.)

A La Carte

Refreshments

(Price per Dozen)

House Baked Cookies, Chocolate Chip, White Chocolate Macadamia Nut or Peanut Butter	\$24.00
Selection of Breakfast Bakeries, Butter and Preserves	\$24.00
Assorted New York Style Bagels with Flavored Cream Cheeses	\$27.00
Hot Pretzels with Dipping Mustard	\$21.00
Scones: Blueberry, Orange, Cinnamon	\$24.00
Cupcakes Vanilla, Chocolate, Red Velvet	\$36.00

(Price per Gallon)

Servings: Approximately 24 cups

Fresh Brewed Coffee and Decaffeinated Coffee	\$36.00
Selection of Fine Assorted Tea with Lemon, Sugar and Hot Cocoa	\$32.00

Servings: Approximately 25 Juice Glasses

Chilled Orange and Grapefruit Juice	\$35.00
Tomato, V8, Apple Cranberry Juice	\$33.00

Servings: Approximately 16 Glasses

Lemonade	\$24.00
Non-Alcoholic Fruit Punch	\$24.00
Iced Tea	\$24.00

(Price per Item)

San Pellegrino or Panna Water (One Liter Bottle)	\$6.00/Bottle
Coffee by the Carafe (Groups of 15 or less)	\$15.00/Carafe
Selection of Soft Drinks	\$2.50/Bottle
Individuals Flavored Iced Tea "San Benedetto"	\$3.50/Bottle
Flavored Sparkling/Mineral Waters	\$2.50/Bottle
Assorted Fruit Flavored Yogurts	\$2.50/Each
Assorted Chocolate Bars or Granola Bars	\$2.00/Each
Seasonal Whole Fruit	\$1.50/Each
Utz Chips or Popcorn (Individual Bags)	\$1.00/Each

(Price by the Pound)

Servings: Approximately 10-12 people

Deluxe Assorted Nuts	\$32.00
Dry Roasted Nuts	\$28.00
Hard Pretzels	\$18.00
Potato Chips with Onion Dip	\$18.00
Tortilla Chips with Salsa	\$18.00

Classic Breaks

(Thirty (30) Minute Breaks)

Coffee Break

Coffee and Tea Service
\$5.00 per person

Beverage Break

Assorted Soft Drinks, Water and Iced Tea
Coffee and Tea Service
\$6.50 per person

Morning Break

Assorted Mini Muffins
Fruit Kabob
Plain Yogurt
Assorted Soft Drinks with Juices, Bottled Waters
and Iced Tea
Coffee and Tea Service
\$8.50 per person

Continuous Beverage Breaks

Continuous Beverages Served to include;

AM Beverages ~ House Brewed Regular Coffee, Decaffeinated Coffee, Fine Hot Teas,
After 11:00 a.m. added ~ 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 – PM	PM
\$8.50 per person	\$10.00 per person

8 Hours Break Package

\$14.00 per person

All Day Break Package

\$17.00 per person

Special Notes:

Charges are based on total number of guests/meeting set (*which ever is the highest*); partial guest counts are not acceptable. Break prices are based on the set-up of One Station. A break may be moved once (*inside same location only*) at an additional fee of \$50.00.

Special Discount:

Receive \$2.00 per person discount when additional break packages/Lunch is added to your agenda. This discount does not apply to *ala carte* breaks/custom breaks.

A maximum discount of \$4.00 per person for Executive Meeting Packages
Discounts cannot exceed, and \$6.00 per person - per day.

Specialty Breaks

Cookie Monster

Assorted Cookies and Fudge Brownies
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$8.50 per person

The First Lady's

Assorted Scones with Fruit Spread
Coffee Cake
Assorted Fresh Fruit and Berries
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$8.50 per person

Sweet Tooth

Assorted Cup Cakes, Vanilla, Chocolate & Red Velvet
Pennsylvania Whoopie Pies
Assorted Fresh Berries & Plain Yogurt
Assorted Soft Drinks, Bottled Waters, Lemonade and
Iced Tea
Coffee and Tea Service
\$10.00 per person

Farmer's Market

Assorted Crudités with Dip
Artisan Cheese from "Earth & Eat Farm" and Bread
Display
Butcher's Block Cured and Smoked Meat with
Condiment
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$11.50 per person

The Doughnut Bar

Assortment of Fresh Baked Donuts
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$8.50 per person

The UTZ

Pennsylvania Potato Chips
Buttery Popcorn and Roasted Peanuts
Cracker Jacks and Candy Bars
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$9.00 per person

Ice Cream Shop

Choco-Taco, Klondike Bar, Reese Peanut Butter Bars,
Cookie and Cream Oreo Bars
Assorted Ice Cream Cups
Cream Soda, Root Beer, Dr. Pepper,
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$9.50 per person

Chips and Dips

Tri- Color Corn Tortilla and exotic Fruit Salsa with
Avocado
Home Made Potato Chips with Blue Cheese Fondue,
Tomato and Scallions
Hummus and Baba Ghanoush with Pita Chips
Assorted Soft Drinks, Bottled Waters and Iced Tea
Coffee and Tea Service
\$9.50 per person

Lunch

Market Style Buffet

(Minimum 30 people)

Local Field Greens
Marinated Vegetables Salad
Seasonal Fresh Fruit Salad

Selection of Local Meat to Include, Roasted Beef,
Virginia Ham, Roasted Turkey Breast
Genoa Salami,
Cheddar, Swiss, American & Provolone Cheeses

UTZ Natural Gourmet Medley Chips
Condiments to Include:
Mayonnaise, Horseradish, Mustard
Lettuce, Tomato and Pickles
Sliced Country Bread

Assorted Cookies, Fudge Brownies and Desserts Bars
Coffee and Tea Service
\$19.50 per person

Regional Lunch Buffet

(Minimum 30 people)

Chicken and Corn Soup

Local Field Greens
Amish Cole Slaw
Three Bean Salad with Bacon Dressing

Herbed Roasted Chicken
Crab Crusted Rainbow Trout with Lemon Butter sauce

Assorted Bread and Rolls
Granny Apple and Strawberries Cloud cakes
Whoopie Pies
Coffee and Tea Service
\$23.00 per person

Seafood Buffet

(Minimum 30 people)

Crab and Corn Chowder

Hearts of Romaine with Diced Tomato, Corn, Peas, Red
Onions

Choice of Dressing

Frutti di Mare Salad with Cilantro – Lemon Vinaigrette

Seared Petite Crab Cake with Old Grain Mustard Beurre
Blanc

Herbed Crusted Orange Roughy with Citrus Sauce

Old Bay Seasoned Rice Pilaf
Seasonal Vegetables

Assorted Bread and Rolls
Assorted Dessert Selections
Coffee and Tea Service
\$24.50 pr person

Create Your Own Salad Bar

(Minimum 30 people)

Leek and Potato Soup

Local Field Greens, Hearts of Romaine, Baby Spinach,
Belgium Endives
Choice of Toppings
Julienne of Bell Peppers, Shredded Carrots, Shaved Red
Onions, Tomato Grapes
Sliced Cucumber, Corn
Cheddar Cheese, Bacon Bits, Garlic Croutons

Chilled Grilled Marinated Flank Steak
Chilled Grilled Marinated Chicken Strips

Assorted Bread and Rolls
Vanilla, Chocolate and Red Velvet Cupcakes
Coffee and Tea Service
\$21.50 per person

Lunch Continued...

The Italian Lunch Buffet

(Minimum 25 people)

Italian Wedding Soup

Plum Tomato with Red Onions, Roasted Bell Pepper
and Fresh Bocconcini with Basil
Mixed Green Salad with Toasted Sugared Walnuts and
Italian Dressing

Eggplant Caponata with Toasted Artisan Bread

Chicken Parmigiana with a rich Tomato Sauce and
Fontina Cheese

Herbed Linguini with Parmesan Cheese
Tuscan Meatball with Bell Peppers and Onions

Sub Rolls and Assorted Bread with Butter
Lemon Cake, Tiramisu Torta and Cannoli
Coffee and Tea Service
\$22.50 per person

"South of the Border" Lunch Buffet

(Minimum 25 people)

Tortilla Soup with Chicken, Avocado and Chiles

Mexican Cole slaw with Honey, Lime and Cider Sauce
Romaine Hearts with Queso Fresco, Serrano Ham,
Onion, Tomato and Lime Vinaigrette
Ancho Shrimp with Corn, Tomato and Black Bean Salad

Grilled Marinated Flank Steak Served with Peppers,
Onions and Fried Tortillas

Chicken Enchiladas with White Sauce over Refried
Bean

Mexican Rice with Chorizo

Fried Churros, Lemon Tequila Pie
Coffee and Tea Service
\$23.50 per person

Boxed Lunches Selection

Wyndham Hotel Boxed Lunch Includes:

Local Grown Apple

Potato Chips

Cookie

Bottle Water

Condiments

Ham or Turkey

With Provolone Cheese on a Kaiser Roll
\$16.50 per person

Roasted Turkey Breast

Crisp Hickory Smoked Bacon
Swiss Cheese and Condiment
Bibb Lettuce, Tomato
With Cranberry-Orange Relish on a Soft Pretzel Bun
\$17.50 per person

Grilled Vegetables

Portabella, zucchini, Roasted pepper, Hummus Spread,
Feta Cheese
In a Pita Bread with Arugula Salad
\$17.00 per person

Italian Submarine Sandwich

Virginia Ham, Cappicola, Genoa Salami, Mozzarella
Cheese, With Arugula, Tomato
On a Sub Roll with Olive Tapenade
\$18.50 per person

Plated Luncheon Selections

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

Starters

Tomato Bisque

Classic Caesar Salad with Garlic Crouton and Lemon Garlic Dressing

Mixed Baby Greens Salad with Tomato, Red Pepper Strips

Butter head Lettuce Salad, Shaved Onions, Campari Tomato, Basil Balsamic Dressing

Lunch Entrée Selections

Roasted Honey and Whole Grain Mustard Coated Loin of Pork with Pan Juices

Roasted Potato and Brussels Sprout

\$21.50 per person

Sautéed Breast of Chicken with Creamy Polenta and Eggplant parmesan

\$21.50 per person

Roasted Half Breast of Chicken Served with Mashed Potato and Green Beans

\$21.50 per person

Grilled Filet of Salmon with Fresh Asparagus, Sautéed Potato, Olive and Citrus Relish

\$22.50 per person

Chicken Parmigiana Topped with Fontina Cheese Served with Creamy Spinach Polenta

\$22.50 per person

Grilled Bistro Tenderloin Steak with Three Onion Marmalade, Mashed Potato, Fresh Asparagus, Mushroom Gravy

\$23.50 per person

Grilled Scampi with Israeli Couscous and Vegetable Style "Paella", Red Pepper Coulis

\$25.50 per person

Home Made Jumbo Lump Crab Cakes with Citrus and Basil Oil, Shaved Fennel and Roasted peppers

\$26.50 per person

(Maximum 150 ppl)

Vegetarian Options

Grilled Vegetable strudel and Oven Roasted Asparagus and Red Pepper Coulis

\$19.50 per person

Pasta Primavera with Fresh Vegetable and Alfredo Sauce

\$19.50 per person

Portabella Mushroom Ravioli with Wilted Spinach and Sage Cream Sauce

\$20.50 per person

Eggplant Parmesan with Herbed Linguini & and Squash, Tomato Coulis,

Spinach and Fresh Basil

\$20.50 per person

(Gluten Free options available upon Request (request required – minimum (2) weeks notice, prior to the function.)
Pricing is subject to increase.)

Cold Plated Lunch Entrees

Cold Entrée Includes a Dessert
Assorted Rolls and Butter,
Coffee and Tea Service

Chilled Scottish Salmon Salad
Butter Head Lettuce, Roasted Red and Yellow Tomatoes, Shaved Fennel Salad and Citrus Dressing
\$19.50 per person

Pretzel Roll Smoked Turkey Sandwich, Lettuce, Tomato
Provolone Cheese with a Dijonnaise Dressing, Deli Salad and Chips
\$19.50 per person

Lemon Herbed Chicken
Greens, Tomato, Cucumber, Bell Pepper, Kalamata Olive and Feta Cheese, Aegean Dressing
\$19.50 per person

Marinated and Sliced Roasted Rib-Eye Roll
Hearts of Romaine Lettuce, Roasted Corn & Black Bean Relish, Avocado, Cilantro-Lime Vinaigrette
\$20.50 per person

Children's Meal

For children ages 12 and under
Include (1) Starter: Apple Sauce or Salad
(1) Entrée and (1) Dessert
And Apple Juice

(Select One)

Chicken Tenders and Fries \$12.95 per child

Penne Pasta and Meat Marinara Sauce \$12.95 per child

Chicken or Vegetable Quesadillas and Fries \$12.95 per child

Grilled Cheese Sandwich and Fries \$12.95 per child

Cheese Pizza \$12.95 per child

Lunch Plated Desserts

(Select One)

Apple Crumb Cake with Caramel and Vanilla Sauce

Peanut Butter Pie with Vanilla Sauce

New York Cheesecake with Whipped Cream and Raspberry Coulis

Dark Chocolate Fondant Cake with Semi Sweet Chocolate Sauce

Classic Carrot Cake

Key Lime Pie with Raspberry Sauce

Sugar-free Options available upon request

Dinner Buffets

The Classic Wyndham Buffet

(Minimum 25 people)

Fresh Mixed Baby Green Salad with Ripped Tomatoes,
Bermuda Onions, Garlic Croutons
and Balsamic Vinaigrette
Hearts of Romaine with Caesar Dressing

Choice of Two Entrees

Sautéed Breast of Chicken with a Marsala Sauce

Sliced Tender Roast Beef with Shallot Gravy

Herb Crusted Fillet of Salmon with Lemon Beurre Blanc

Wild Mushroom Ravioli with Wilted Spinach, Roasted

Tomato and Sage Cream Sauce

Honey Dijon Glazed Pork Loin with Natural Jus

Sautéed Breaded Chicken Scaloppini and
Spinach Florentine

Chef's Selection of Starch and Seasonal Fresh
Vegetable Medley

Assorted Warm Rolls and Butter

Assorted Cakes and Pies

Coffee and Tea Service

\$33.00 per person

Chesapeake Dinner Buffet

(Minimum 25 people)

Crab and Corn Soup

Field Green Salad from "Earth & Eat Farm" with
Radicchio and Belgium Endive
Bibb Lettuce, Tomato, Corn and Broken Shrimp with
Bermuda Onions and Hard Boiled Eggs

Seared Petite Crab Cake with Old Grain Mustard Beurre
Blanc

Steamed Clam & Mussels with White Wine Sauce and
Tomato Diced

Sautéed Breast of Chicken with Old Bay Cream Sauce

Rice Pilaf

Mixed Seasonal Vegetables

Assorted Breads, Rolls and Butter

Assortment of Pastries

Coffee & Tea Service

\$35.00 per person

A "Southern Barbeque" Buffet

(Minimum 25 people)

Home Made Chili with Assorted Topping

Wedges of Iceberg Lettuce with Crumbled Bleu Cheese and Bermuda Onions

Red Skin Potato Salad

Home Made Spicy Cole Slaw

Choice of Two Entrees \$34.00, Three Entrees \$37.00

Grilled Marinated Jumbo Shrimp with BBQ Sauce

"Fall off the Bone" Grilled BBQ Baby Back Ribs

Grilled and Sliced Skirt Steak with Corn and Black Bean Relish

Sautéed Cajun Crusted Pork Tenderloins with Old Grain Mustard

Southern Fried Chicken

Three Cheese Macaroni

Grilled Corn Cobette

Corn Bread

Pecan Pie, Oatmeal and Raisin Cookies, Peach Cobbler, Red Velvet Cake

Coffee & Tea Service

Plated Dinner Selections

Include (1) Starter, (1) Entrée and (1) Dessert
Accompanied by Assorted Rolls and Butter,
Coffee and Tea Service
Group less than 25ppl will have Soup/Salad Du Jour

Starters

Creamy Tomato Bisque with Tarragon
Classic Caesar Salad with Garlic Crouton and Lemon Garlic Dressing
Mixed Greens Salad with Tomatoes, Red Pepper, Italian Dressing
Baby Bibb Lettuce with Belgium Endive, Hard Boiled Egg and Bell Pepper Strips, Marinated Sun dried Tomato
Add \$2.50
Frisee Salad and Baby Spinach with Crumbled Bleu Cheese, Roasted Beet & Dried Figs, Sugared Walnut,
Add \$3.00

Entrée Selections

Fish and Seafood

Sautéed Herb Crusted Filet of Salmon with Lemon Dill Beurre Blanc and Savory Rice and Seasonal Fresh
Vegetables
\$30.50 per person
Grilled Filet of Swordfish and Orzo Pasta Risotto with Mushroom, Fresh Pea Pods
\$32.00 per person
Pan Seared Classic Maryland Crab Cake, Grapefruit Beurre Blanc, Spinach Mashed Potato and Asparagus Tips
\$34.50 per person

Meat and Poultry

Sautéed Breast of Chicken Piccata with Creamy Yukon Mashed Potatoes, and a Seasonal Fresh Vegetable
Medley
\$28.50 per person
Sautéed Breast of Chicken with Pan Juices, Roasted Tomatoes, Wild Mushrooms and Pearl Onions,
with Roasted Herbed Potatoes
\$30.00 per person
Chicken Parmigiana Topped with Fontina Cheese Served with Creamy Spinach Polenta
\$30.50 per person
(Maximum 200 ppl)
Roasted Herb Crusted Pork Loin, Rosemary Pan Juice with Savory Cabbage and Roasted Potatoes
\$31.00 per person
Crabmeat Stuffed Breast of Chicken with Leek and Saffron Risotto, Fresh Asparagus
\$34.00 per person
Whole Roasted Prime Rib of Beef, Au Jus with Roasted Potatoes, Vegetable Medley
\$38.50 per person
Grilled New York Strip Steak, Creamy Green Peppercorn Sauce with Roasted Potatoes, Asparagus and Baby
Carrots
\$41.50 per person
Grilled Beef Tenderloin, Port Wine Sauce with Creamy Potato Gratin, Wild Mushroom Compote
\$44.00 per person

Dinner Entrée Selections

Include (1) Starter, (1) Entrée and (1) Dessert
Accompanied by Assorted Rolls and Butter,
Coffee and Tea Service
Group less than 25ppl will have Soup/Salad Du Jour

Combination Plates

Sautéed Chicken and Trio of Jumbo Shrimp with Israeli Couscous and Vegetables "Paella Style"
\$42.50 per person

Grilled Beef Tenderloin and Salmon Filet with Sweet Potato Hash and Mushroom, Asparagus & Mustard Tarragon
Sauce
\$46.50 per person

Grilled Beef Tenderloin and Trio of Jumbo Shrimp with Scallop Potato "Au Gratin", Baby Vegetables
\$47.50 per person

Children's Meal

For children ages 12 and under
Include (1) Starter: Apple Sauce or Salad
(1) Entrée and (1) Dessert
And Apple Juice

(Select One)

Chicken Tenders and Fries \$12.95 per child

Penne Pasta and Meat Marinara Sauce \$12.95 per child

Chicken or Vegetable Quesadillas and Fries \$12.95 per child

Grilled Cheese Sandwich and Fries \$12.95 per child

Cheese Pizza \$12.95 per child

Dinner Plated Desserts

(Select One)

Apple Crumb Cake with Caramel & Vanilla Sauce

New York Cheesecake with Whipped Cream and Raspberry Coulis

Black Forest Cake with Cherries and Crème Anglaise

Chocolate Raspberry Fondant Cake

Individual Tiramisu Served with Lady Finger, Add \$3.00

Sugar-free Options available upon request

One Hour Receptions

Happy Hour Reception

Assortment Imported and Domestic Cheeses Selection
With Bread, Crackers & Apples and Grapes
Platter of Assorted Fresh Garden Vegetables with Dips
Chicken Wings with Celery, Carrot Sticks, Blue Cheese Dressing
Chicken Satay with Thai Curry Sauce
Tuscan Meatball with Spinach, Tomato and Parmesan Cheese
Fried Mozzarella Stick with Marinara Sauce
Tomato and Basil Bruschetta with Black Olives
\$20.00 per person
(Based on total 6 Hors D'oeuvres per person)

Wyndham Gettysburg Reception

Assortment Imported and Domestic Cheeses Selection
With Bread, Crackers & Apples and Grapes
Platter of Fresh Garden Vegetables with Assorted Dips
Lump Crab Shooter
Poached Jumbo Shrimp with Cocktail Sauce
Bacon Wrapped Scallops
Mini Crab Cakes with Sweet Chili Sauce
Sesame Chicken with Coconut Peanut Sauce
Breaded Artichokes Hearts
BBQ Pork Ribslets
Mini Hamburger Slider Station with Rolls and Condiments
\$29.00 per person
(Based on total 10 Pieces per person)

Additional items may be ordered and subject to availability. If deemed suitable for consumption/presentation – maximum amount of time food may be left out is (2) hours, and subject to hotel discretion.

Reception

Cold Hors D' Oeuvres (Priced Per Piece)

Grilled Asparagus Wrapped with Prosciutto	\$2.20
Brie and Grape with Walnut on Wheat Toast	\$2.20
Marinated Grilled Vegetables Skewer	\$2.20
Smoked Salmon Canapé with Red Onions and Capers on White Toast	\$2.50
Tuna Tartar and Seaweed Salad in Asian Spoon	\$2.50
Crabmeat Salad with Granny Smith Apple in Asian Spoon	\$2.50
Lump Crab Shooter	\$2.50
Goat Cheese and Sun Dried Tomato Crostini	\$2.50
Scallop Ceviche with Lime Olive Oil	\$3.00
Assorted Nigiri Sushi to Include: Salmon, Shrimp, Tuna, Crab Stick Mackerel (Minimum 60)	\$3.50
California Rolls, (Minimum 60)	\$3.50

Hot Hors D' Oeuvres (Priced Per Piece)

Spinach and Feta Cheese Spanakopita	\$2.00
Oriental Spring Roll with Dipping Sauce	\$2.00
Mushroom Cap with Italian Sausage	\$2.00
Swedish or Italian Meat Balls	\$2.00
Parmesan Breaded Artichoke Heart with Goat Cheese Filling	\$2.00
Sun Dried Tomato and Feta Cheese in Phyllo Log	\$2.20
Pork Pot Stickers with a Sesame Soy Sauce	\$2.50
Mushroom Cap Stuffed with Crab Meat	\$2.50
Coconut Breaded Shrimp	\$3.00
Bacon Wrapped Scallop with a Smokey Barbecue Sauce	\$3.00
Chicken Tenderloin Satay with a Sweet Chili Thai Sauce	\$3.00
Beef Satay with a Teriyaki Sauce	\$3.00
Lobster Phyllo	\$3.50
Mini Jumbo Lump Crab Cake	\$3.50
Grilled Mini Lamb Chop with Mint Jelly	\$4.50

(The Wyndham Gettysburg Recommends 6 to 8 Pieces per person)

(Minimum 50 pieces per item per order)

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 (30) minutes in which the station is available for (1) hour.)

Domestic and Imported Cheeses

A Wide Selection of Imported and Domestic Cheeses Served with Assorted Breads and Crackers, Fresh and Dried Fruit Garnish, Fruit Preserves
\$5.00 per person

Vegetable Crudités

Selection of Fresh Garden Vegetables Served with Assortment of Dips
\$4.00 per person

Jumbo Gulf Shrimp on Ice

Served with Cocktail Sauce, Lemon and Sauce Louis
\$42.00 per Dozen

Asian Station

Assorted Nigiri Sushi to Include, Salmon, Shrimp, Tuna, Crab Stick Mackerel and California Rolls
Assortment of Pot Stickers with dips
\$17.00 per person (5 pieces per person)
Minimum 30 ppl

Fresh Fruit and Berries

An Elaborate Display of Fresh Fruit and Berries Accompanied with Brown Sugar, Whipped Cream and Fruit Flavored Dips
\$4.00 per person

Crab Dip

Hot Crab Dip with Crostini
\$5.00 per person

Seafood Bar

Cracked Snow Crab Claws, Oyster and Clams on Half Shell
Served with Condiments, Bread and Crackers
\$14.50 per person (4 pieces per person)
Minimum 30 ppl

Dessert Table

Assorted Cakes, Pies
Brownies and Cookies
Fresh Brewed Coffee and Decaffeinated Coffee & Fine Assorted Tea
\$7.00 per person
Minimum 30 ppl

Viennese Dessert Table

A Selection of Mousses, Assortment of Miniature French Pastries
Fresh Berries and Chocolate Truffles
Gourmet Flavored Coffee Station
Fresh Brewed Coffee and Decaffeinated Coffee & Fine Assorted Tea
\$12.50 per person
Minimum 50 ppl

Chef's Carvery

Whole Roasted Turkey Served with Assorted Dinner Rolls, Zesty Cranberry Sauce and Turkey Gravy
Minimum Serving 30 People – \$5.00 per person

Roasted Honey Glazed Virginia Ham with Assorted Fresh Fruit Relish and Dinner Rolls
Minimum Serving 30 People – \$5.00 per person

Roasted Pepper Crusted Whole Rib-Eye Roll
With Chimichurri Sauce and Assorted Mini Rolls
Minimum Serving 25 People – \$7.00 per person

Whole Side of Smoked Salmon with Condiments
Capers, Red Onions, Chopped Hard Boiled Eggs, Marbled Rye Cocktail Bread
Minimum Serving 30 People – \$6.50 per person

Whole Roasted Beef Tenderloin with Creamed Horseradish, Condiments and Mustard
Minimum Serving 25 People – \$15.00 per person

(Carving Stations Require a Chef Attendant at \$85.00 per Chef — Maximum 2 Hours)

[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 19% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

Banquet Beverage Menu

(Bar brands are subject to change and availability)

Luxury Brand Liquors

Vodka – Grey Goose	Gin – Bombay Sapphire
Scotch – Johnnie Walker Black Label	Tequila – Patron
Rum – Captain Morgan	Bourbon – Knob Creek
Canadian – Crown Royal	

Premium Brand Liquors

Vodka – Absolut	Gin – Tanqueray
Scotch – Dewars	Tequila – Jose Cuervo Traditional
Rum – Captain Morgan	Bourbon – Maker’s Mark
Canadian – Seagram VO	

Name Brand Liquors

Vodka – Smirnoff	Gin – Beefeater
Scotch – J & B	Tequila – Jose Cuervo Especial
Rum – Bacardi Superior	Bourbon – Jim Beam
Canadian – Canadian Club	

House Wines

Pinot Grigio, Beringer
Chardonnay, Beringer
White Zinfandel, Beringer
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, Tonic Water

Bottled Water

San Pellegrino, Calistoga, Ice Mountain, Poland Spring, 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 19% 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 19% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

Banquet Beverage Menus

(Bar brands are subject to change and availability)

<u>Beverages</u>		
	<u>Host Bar</u>	<u>Cash Bar</u>
Luxury Brand Liquors	\$8.00	\$9.50
Premium Brand Liquors	\$7.00	\$8.00
Name (House) Brand Liquors	\$6.00	\$6.50
Imported Beers	\$5.00	\$5.50
Domestic Beers	\$4.00	\$5.00
House Wines	\$6.00	\$7.00
Soft Drinks	\$2.50	\$3.00
Bottled Waters	\$2.50	\$3.00
Cordials	\$6.50 & up	\$8.00 & up
Open Bar	Beverages are charged to the master account per person per hour. Service and fees are based on total number of legal age guest. 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, which will require a minimum of 30 minutes to close bar to reconcile.	
Cash Bar	Beverages are sold on a cash basis to the guest and are inclusive of tax and service charge (Bartender fee apply)	
Bartenders' Fee	\$25.00 per hour, per tender Minimum two Hours/ Service Hours must be consecutive, One (1) Bartender per 75 – 100 guests	
Cocktail Server Fee	Minimum number of guest: 25, \$2.00 per person (based on total number of guests)	

Open Bar Packages

(Paid by Host (Client) on 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	\$30.00 Per Bottle
House Champagne	\$34.00 "Freixenet Cordon Nero Brut"
Champagne Punch	\$85.00 Per Gallon

(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 19% 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 19% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

Sommelier's Cellar

Dry Sparkling Wines

3Korbel Brut, California	\$45
Moet & Chandon White Star, Champagne, France	\$80

Sweet White/Blush Wines

Beringer, White Zinfandel, California	\$32
Hogue Riesling, Columbia Valley, Washington	\$35

Dry Light Intensity White Wines

Stellina Di Notte, Pinot Grigio, Italy	\$34
Beringer, California Collection Pinot Grigio, CA	\$30
Brancott Marlborough, Sauvignon Blanc, New Zealand	\$34

Dry Medium Intensity Chardonnay

Mirassou, Central Coast, California	\$34
Beringer, California Collection	\$32
Chalone Monterey, Monterey, California	\$35

Dry Light Intensity Red Wines

Mark West, Pinot Noir, California	\$38
A By Acacia, Pinot Noir, California	\$46
Mirassou, Pinot Noir, California	\$30

Dry Medium to Heavy Intensity Red Wines

Beringer, Merlot Founder's Estate, CA	\$32
Red Rock, Merlot, CA	\$34
Chateau St Jean, Merlot, CA	\$44
Redwood Creek Merlot, CA	\$28
Beringer, Cabernet Sauvignon Founder's Estate, CA	\$34
Redwood Creek Cabernet Sauvignon	\$28
Clos du Bois Classic, Cabernet Sauvignon, Napa Valley, CA	\$47

Other Red Varietals

Rosemount Estate Shiraz, South Eastern Australia	\$32
--	------

(All brands are subject to change and availability)

(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 19% 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 19% taxable service charge and 6% PA State Taxes. Menus are subject to change.)