

# Weddings by Wyndham



## ***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”.*



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

# Wyndham *Wedding* Presentation

## *Our Wedding Packages Include:*

*Stately and Elegant Presidential Ballroom*

*Custom Wedding Services*

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

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

*Private Bridal Party Reception*

*Champagne Toast for All Guests*

*Elegant White Glove Service*

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

*Masterfully Created Gourmet Wedding Cake Served on Painted Plates  
Complimentary Deluxe Overnight Accommodations with Champagne Amenity for Bride and  
Groom  
with Breakfast for Two the Next Morning*

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

*Separate Ceremony Room (Additional Cost)*

# **Wyndham** *Wedding Presentation*

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## **Cocktail Reception**

*One Display of your Choice Included in your Wedding Package*

### **Domestic & Imported Cheeses**

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

### **Vegetable Crudit **

*Selection of Fresh Garden Vegetables Served with Assorted Dips*

### **Fresh Fruit and Berries**

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

### **Crab Dip with Artichokes and Spinach**

*Creamy Hot Jumbo Lump Crabmeat Dip with Crostini*

## **Wyndham Special Wedding Reception Package** ***Only available with Dinner Service***

### **Domestic and Imported Cheeses**

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

### **Vegetable Crudit **

*Selection of Fresh Garden Vegetables Served with Assorted Dips*

### **Passed Hors d' oeuvres**

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

*Additional Cost*

# Wyndham Wedding Presentation

## Reception Enhancements Packages

*Add Passed Hors D'oeuvres to your Reception (Selection Below)*

*- One Hour Service Based on Full Count-*

*Shrimp Shooter with Bloody Mary Cocktail Sauce*

*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*

# Wyndham *Wedding Presentation*

## 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*

Appetizers  
(Select One)

*Classic Caesar Salad with Croutons and Lemon Garlic Dressing*

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

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

*Belgium Endive, Radicchio and Spinach Salad with Crumbled Goat Cheese, Strawberries  
Poppy Seed Vinaigrette*

*Vine Ripened Tomatoes with Fresh Burrata Mozzarella, Basil Oil and Balsamic Glaze  
(Additional Cost)*

*Grilled Shrimp with Hearts of Romaine and Hearts of Palm, Roasted Pepper and Tomato  
Shallot Vinaigrette (Additional Cost)*

# Wyndham Wedding Presentation

## Entrées

*Starting at \$49.50 per person*

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

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

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

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*Crabmeat Stuffed Breast of Chicken with Creamy Potato Gratin, Fresh Asparagus and Baby Carrots  
Old Bay Cream Sauce  
(Additional Cost)*

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

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

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

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*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** *Wedding Presentation*

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## **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*

# Wyndham Wedding Presentation

## Station Enhancements

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| <p><b><u>Peel &amp; Eat Shrimp on Ice</u></b><br/> <i>Served with Cocktail Sauce, Lemon and Sauce Louise</i><br/> <i>Additional Costs Apply</i></p>                                                                               | <p><b><u>Slider Bar</u></b><br/> <i>BBQ Pork on Brioche Bun, Cabbage Slaw Hamburgers, Chipotle Mayonnaise, Butter Pickle, Brioche Bun</i><br/> <i>Additional Costs Apply</i></p>                                                                                                                                                                                                                                   |
| <p><b><u>Taco Bar</u></b><br/> <i>Spiced Mahi-Mahi Fish Taco with Cilantro-Lime Mayonnaise Served on a Carnita Taco with Cheddar Jack Cheese, Pico de Gallo, Sour Cream, and Guacamole</i><br/> <i>Additional Costs Apply</i></p> | <p><b><u>Antipasto Station</u></b><br/> <i>Assorted Cold Cut and Smoked Meat to Include: Capicola, Coppa, Mortadella, and Sopressatta</i><br/> <i>Served with Grilled Marinated Vegetables and Assorted Cheeses</i><br/> <i>Additional Costs Apply</i></p>                                                                                                                                                         |
| <p><b><u>Seafood Bar</u></b><br/> <i>Cracked Snow Crab Claws, Oyster and Clams on the Half Shell served with Condiments, Bread and Crackers</i><br/> <i>Additional Costs Apply (4 pieces per person)</i></p>                      | <p><b><u>Viennese Dessert Table</u></b><br/> <i>Assortment of Mini Pastries and Bars, Chocolate Panna Cotta, Assorted Fruit Tarts, Vanilla Mousse and Fresh with a Gourmet Coffee Station with Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Teas</i><br/> <i>Additional Costs Apply (3 pieces per person)</i><br/> <i>Add an Espresso Bar for \$3.00 more per Person (attendant required)</i></p> |



# **Wyndham** *Wedding Presentation*

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## **Wedding Day Brunch**

### **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***

***\*\* One Attendant per 75 Guests Required, Fees Apply***

*Not available after 2:00PM*

# **Wyndham *Wedding Presentation***

## **Designer Wedding Cake**

***You Can Select Your Cake Master***

*Our Package includes a Masterfully Created and Delicious Cake made by*

***Cakes by Susie***

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

*Or*

***Stone House Cakery & Café***

*(410) 756-2100*

## **Additional Cake Options**

***Wells Family Baking Company***

***Additional Costs Apply***

*(717) 337-2900*

***While You Dance, Treat Yourself and Your Guests***

## **Viennese Dessert Table**

*A Selection of Mousses, Assortment of Miniature French Pastries,*

*Fresh Berries and Chocolate Truffles*

*Gourmet Flavored Coffee Station*

*Freshly Brewed Regular and Decaffeinated Coffee & Fine Assortment of Teas*

*(Additional Cost)*

# Wyndham Wedding Presentation

## 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*