

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, Claude Rodier.

Enjoy Luxurious Dinner Menus starting as low as \$47.50

In addition, we have arranged for you to select your

Gourmet Wedding Cake from one of two Fine Local Confectioners.

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



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*

Cocktail Reception

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

Domestic & Imported Cheeses

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

Vegetable Crudité

Selection of Fresh Garden Vegetables Served with Assorted Dips

Fresh Fruit and Berries

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

Crab Dip with Artichokes and Spinach

Creamy Hot Jumbo Lump Crabmeat Dip with Crostini

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

Domestic and Imported Cheeses

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

Vegetable Crudité

Selection of Fresh Garden Vegetables Served with Assorted Dips

Passed Hors d'oeuvres

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

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

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1/2016

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 \$47.50 per person

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

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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  
Scalloped Potatoes  
Display of Grilled Fresh Vegetables*

### **Carving Station**

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

### **Wedding Cake**

*Includes Gourmet Wedding Cake*

*Chef's Attendant 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 Berries in a Chocolate Covered Cone with a Gourmet Coffee Station with Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Teas</i><br/> <i>Additional Costs Apply</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*

### **Desserts**

*Assorted Cakes, Pies and Individual Desserts*

***Ask your Planner about our Special Flavored Punch and Sangria Packages***

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

*Not available after 1:00PM*

# 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*

## 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*