

2023 Banquet and Event Menus



Welcome to Wyndham Gettysburg!

Thank you for considering the Wyndham Gettysburg for your event.

All food, beverage, room rental, and misc. services are subject to applicable 22% taxable Administrative Fee and 6% PA state taxes. Administrative Fee is not a gratuity, it is in part paid out to the staff and utilized to offset ancillary expenses associated with the planning and execution of the event. As such, the Administrative Fee is subject to applicable sales tax. Menus are subject to change. Menu pricing is subject to change but may be confirmed three months prior to your event. Your menu selections must be submitted at twenty-one (21) business days in advance to assist with planning and preparation. Menus and ingredients are subject to change.

Guarantees

In arranging private food and beverage functions, the final attendance must be received no later than ten (10) business days prior to your function. Partial guest counts are not accepted. Once guaranteed number of guests is submitted/confirmed – ten (10) 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. 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 for use in public spaces or event rooms.

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.

Labor Fees and Custom Menus

Alterations to menus are at the discretion of the Chef. If a chef attendant is requested, a labor charge \$75++ per attendant will apply based on one (1) hour. 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 \$400.00 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 per your contract.

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 your contract.

Function 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.



Breakfast

No minimums required, you choose the service times. Substitutions not available,
pp++ (per person + administrative fee + tax)

Wyndham Continental \$15.95 pp++
Assorted Pastries, Bread, and Muffins
Cold Cereals with 2% Milk
Yogurt and Granola
Fresh Cut Fruit
Orange and Apple Juice
Freshly Brewed Coffee and Hot Tea

Wyndham Plated \$19.50 pp++
Assorted Pastries
Scrambled Eggs and Breakfast Potatoes
Country Pork Sausage Links or Crisp Bacon
Orange Juice, Coffee, Hot Tea

Hearty Quick Breakfast \$18.95 pp++
Assorted Cold Cereal with 2% Milk
Hot Oatmeal with Brown Sugar, Granola, and Dried Fruit
Assorted Breakfast Pastries, Breads, and Muffins
Cut Fresh Fruit
Yogurt
Orange and Apple Juice
Coffee, Hot Tea



Breakfast Buffets

Minimum 25 for Buffet
pp++ (per person + administrative fee + tax)

All American Buffet \$21.00 pp++

Fresh Cut Fruit, Assorted Pastries, Breads, and Muffins with Butter and Jams
Assorted Cereals and 2% Milk
Organic Steel Cut Oatmeal with Brown Sugar, Granola, and Dried Fruit
Fluffy Scrambled Eggs
Hickory Smoked Bacon and Country Pork Sausage Links
Choice of Waffles Served with Warm Syrup, French Toast with Strawberries,
or Pancakes with Strawberries
Chefs Choice Breakfast Potatoes
Chilled Orange Juice, Apple Juice, Coffee, and Hot Tea

Healthy Start \$19.00 pp++

Fresh cut Fruit
Yogurt with Berries
Organic Steel Cut Oatmeal with Brown Sugar, Granola, and Dried Fruit
Egg White Frittata
Chefs Choice Turkey or Chicken Sausage
Orange Juice, Apple Juice, Coffee, Hot Tea

Enhance Your Buffet

Omelets Made to Order with Cheese, Spinach, Fresh Peppers, Onions, Tomato,
Mushroom, Diced Ham, Bacon, and Sausage
\$9.00 pp++

**Chefs Attended Omelet Station
\$75.00 pp++ one hour only**



Breaks

*No minimums required
pp++ (per person + administrative fee + tax)*

Famous Snack break 10.25 pp ++
Assorted Utz Chips and Pretzels
Assorted Utz Popcorn Flavors
Assorted Individual Mixed Nuts Packs
Soda, Iced Tea, and Coffee

Cookie Break \$10.25 pp++
Assorted House Made Cookies and Brownies
Coffee, Hot Tea and Soda

Soft Pretzel Break \$10.25 pp++
Soft pretzel Rods served with Mustard
Soda, Coffee, and Iced Tea



Traditional Breaks

No minimums required
pp++ (per person + administrative fee + tax)

Traditional AM Break: \$12.50 pp++
Assorted Breakfast Pastries and Croissants
Fresh Cut Fruit
Chilled Orange and Apple Juice
Coffee, Hot Tea

Traditional PM Break: \$11.50 pp++
Soft Pretzel Rods
Vegetable Crudit  with Hummus and Ranch Dressing
Assorted Soda's, Coffee, and Iced Tea



Officer's Meeting Packages

*No minimums required, you choose the service times Substitutions not available,
pp++ (per person + administrative fee + tax)*

Gettysburg Campaign \$65.00 pp++

Continental Breakfast

Traditional Mid-Morning Break

Deli Sandwich Bar

Traditional Afternoon Break

Coffee, and Water all day

Up one hour prior to end of meeting.

Meade's Victory \$23.00 pp++

Traditional Mid-Morning Break

Traditional Afternoon Break

Coffee and Water half hour before meeting

until one hour prior to the completion of the meeting.

Continuous Beverage Breaks \$19.00 pp++

8-Hour Break Package

Morning: Freshly Brewed Coffee and a selection of Fine Teas

Afternoon (after 11:00am): Freshly Brewed Coffee and a selection of Fine Teas,

Water, and Assorted Soft Drinks



Officer's Meeting Packages Cont.

*No minimums required, you choose the service times Substitutions not available,
pp++ (per person + administrative fee + tax)*

Samuel Gettys \$40.00 pp++

Choose one: Traditional AM or PM Break

Deli Sandwich Bar

Coffee and Water half hour before meeting

Until one hour prior to completion of meeting.

Deli Sandwich Bar \$28.75 pp++

Soup du Jour

Fresh Garden Salad with Cucumbers, Shredded Carrots, and Cherry Tomatoes

Balsamic Dressing

Freshly Sliced Roasted Turkey Breast, Thinly Sliced Ham, Shaved Roast Beef, and Tuna Salad.

Assorted Sandwich Breads

Assorted Utz Chips

Cookies and Brownies

Coffee, Iced Tea, and Water



Hors d' Oeuvres

Minimum 50 pieces per item/per order | Hotel prepares 6-8 pieces per person

\$4.50 per piece++

- Grape Truffle with Herb Goat Cheese and Raspberry Reduction*
- Cajun Beef Medallions with Chow Chow Relish*
- Citrus Poached Shrimp with Saffron Aioli*
- Smoked Salmon Canape*
- Foie Gras Pate with Tangerine Marmalade*
- Crab Cake Bite with Red Pepper Remoulade*
- Beef Satay with Teriyaki Glaze*
- Tuna Ahi Cone with Pineapple Wasabi*

\$4.00 per piece++

- Coconut Chicken with Tai Chilli*
- Tandoori Chicken*
- Raspberry and Brie Phyllo*
- Pork Potstickers*
- Antipasto Skewer*
- Beef Franks Wrapped in Pastry Dough*

\$3.50 per piece++

- Vegetable Spring Roll*
- Smoked Duck Breast with Strawberry Jam*
- Swedish Meatballs*
- Bruschetta with French Baguette*
- Prosciutto Crusted Cantaloupe*
- Compressed Watermelon with Feta Cheese Mousse*
- Cucumber Canape with Sun Dried Tomato Hummus*

Viennese Dessert Table

Assortment of mini pastries, macarons, tea cookies, and fresh berries

Coffee and Hot Teas

\$11.00 pp++



Plated Lunches

Plated Lunches

Included:

Garden or Caesar Salad

Assorted Rolls and Butter

Chefs Choice Seasonal Starch/Vegetable

Chef's Choice Dessert with Coffee, and Iced Tea

Choose One Option

Chicken Piccata \$26.50pp++

Baked Salmon with Lemon Dill Sauce \$29.50pp++

Meat Lasagna \$24.00pp++

Vegetable Lasagna \$22.00pp++

Chicken Parmesan \$27.50pp++

Roast Beef with gravy \$31.00pp++

Optional Enhancements

Replace Salad with a Cup of Soup

\$3.00pp++ Upcharge

Choose one

Tomato Bisque

Minestrone

Cream of Mushroom

Vegetable

Custom Dessert (To Replace Chefs Choice Dessert)

3.00 pp++ Upcharge

Limocello Mascarpone Cake

Chocolate Peanut Butter Cake

German Chocolate Cake

Cheesecake with Raspberry or Strawberry Sauce



Wyndham Lunch Buffets

Buffet Lunches

Minimum 25 for Buffet

Buffet \$32.00 pp++

Included:

Garden Salad or Caesar Salad

Assorted Rolls and Butter

Chefs Choice Seasonal Starch/Vegetable

Chef's Choice Dessert with Coffee, Iced Tea, and Water

Choose Two Options

Chicken Picatta

Baked Salmon with teriyaki glaze

Vegetable Lasagna

Meat Lasagna

Chicken Parmesan

Roast Beef with Gravy

Penne Provencal Alfredo

Optional Enhancements

Replace Salad with a Cup of Soup

\$3.00pp++

Choose one

Tomato Bisque

Minestrone

Cream of Mushroom

Vegetable

Custom Dessert (To Replace Chefs Choice Dessert)

3.00 pp++ Upcharge

Limocello Mascarpone Cake

Chocolate Peanut Butter Cake

German Chocolate Cake

Cheesecake with Raspberry or Strawberry Sauce



Specialty Lunch Buffets

Minimum 25 for Buffet

Build-A-Taco

\$31.00 pp++

Tortilla Soup, Three Bean Salad

Corn and Flour Tortillas

Marinated Chicken, Seasoned Ground Beef, Refried Beans,

Cheddar & Jack Cheese, Shredded Lettuce, Tomatoes, Onions, Pico de Gallo, Guacamole, Sour Cream

Romaine Lettuce with Queso Fresco

Chipotle Ranch, Spanish Rice

Cinnamon-Sugar Churros

Coffee, Tea, Iced Tea, and Water.

Backyard Burger Bar

\$31.00 pp++

Cole Slaw, House-Made Garlic Parmesan Chips, and Garden Salad with Dressing

Beef Burgers, Chicken Breast, and Meatless Burger with Assorted Cheeses

All the Fix-ins: Condiments, Tomato, Lettuce, Onions, Bacon Jam, and Caramelized Onions

Selection of Brioche, Wheat, and Potato Breads

Assortment of Cookies and Brownies

Coffee, Tea, Iced Tea, and Water.

Picnic in the Park

28.75pp++

Sweet Baby Rays Barbeque Chicken

Potato Salad, and Macaroni Salad

Corn Bread Cobbler served hot

Coffee, Tea, Iced Tea, and Water.

That's a Wrap

26.50 pp++

Tomato Soup

Assorted Turkey, Ham, and Roast Beef Wraps on Flour Tortillas with a few Vegetable Wraps

House-Made Garlic Parmesan Chips and Italian Pasta Salad

Brownies and Cookies

Coffee, Tea, Iced Tea, and Water.



Cavalry Boxed Lunches

No Minimum

\$21.00 pp++

Includes:

Up to 3 Sandwich/ Salad Choices

Apple

Utz Chips

Cookie

Bottled Water

Sandwich Choices

Vegetable/ Spinach Wrap

*Marinated Zucchini, Yellow Squash, Red Pepper, and Red Onion
Hummus, and Balsamic Glaze*

Ham and Cheddar/ White Bread

*Ham, Cheddar Cheese, Leaf Lettuce, Tomato, and
Honey Mustard*

Roast Beef/ Tortilla Wrap

Shaved Roast Beef, Smoked Provolone, Red Onion, Leaf Lettuce, and Horseradish Mayonnaise

Roasted Turkey Breast/ Wheat Bread

Smoked Provolone, Leaf Lettuce, Tomato, and Pesto Mayonnaise

Salad

Chicken Caesar Salad

Tender chicken, Romaine, Parmesan Cheese, Croutons, and Traditional Caesar Dressing on the side



Plated Dinner

No minimum

Includes:

Assorted Rolls and Butter
Garden or Caesar Salad
Chefs Choice Seasonal Starch/Vegetable
Chefs Choice Dessert
Coffee and Iced Tea

Replace Salad with a Cup of Soup

\$3.00pp++ Upcharge

Cream of Mushroom
Tomato Bisque
Vegetable

Single Entree

Roasted Airline Chicken

\$38.00 pp++

Grilled 8oz Sirloin with Demi Glace

\$46.00pp++

Encrusted Chicken Parmesan

\$36.50pp++

Classic Chicken Piccata with Lemon Caper Sauce

\$40.00pp++

Crab Stuffed Cod

\$42.00pp++

Custom Dessert (To replace Chefs Choice Dessert)

3.00 pp++

Limocello Mascarpone Cake

Chocolate Peanut Butter Cake

German Chocolate Cake

Cheesecake with Raspberry or Strawberry Sauce



Plated Dinner Cont.

No minimum

Includes:

Assorted Rolls and Butter
Garden or Caesar Salad
Chefs Choice Seasonal Starch/Vegetable
Chefs Choice Dessert
Coffee and Iced Tea

Replace Salad with a Cup of Soup

\$3.00pp++ Upcharge

Cream of Mushroom
Tomato Bisque
Vegetable

Duet Plates

Fillet of Salmon topped with Lemon Garlic Butter &
Grilled Sirloin with Port Wine Demi Glace
\$49.00pp++

Chicken Breast & Grilled Sirloin with Port Wine Demi Glace
\$46.00pp++

Fillet of Salmon & Sautéed Chicken Breast with Piccata Sauce
\$45.00pp++

Custom Dessert (To Replace Chefs Choice Dessert)

3.00 pp++ Upcharge

Limoncello Mascarpone Cake
Chocolate Peanut Butter Cake
German Chocolate Cake
Cheesecake with Raspberry or Strawberry Sauce



Dinner Buffet

Minimum 25

\$46.00

Includes:

*Assorted Rolls and Butter
Soup or Garden/ Caesar / Caprese Salad
Chefs Choice Seasonal Starch/Vegetable
Chefs Choice Dessert
Coffee and iced tea*

Choose Two Entrees

*Sliced Honey Glazed Tavern Ham
Tender Pork Loin with Apple Chutney
Classic Chicken Picatta with Lemon Caper Sauce
Vegetable/ Meat Lasagna
Encrusted Chicken Parmesan
Grilled Salmon Teriyaki with Vegetable Stir Fry
Sliced Roast Beef with Au Jus*

Custom Dessert (To Replace Chefs Choice Dessert)

*3.00 pp++ Upcharge
Limoncello Mascarpone Cake
Chocolate Peanut Butter Cake
German Chocolate Cake
Cheesecake with Raspberry or Strawberry Sauce*



Enhancements to Dinner Buffet

Chef Carving
Chef Fee (per 1 attendant) \$75.00 per hour ++

Chef Carved Prime Rib with au jus and Horseradish Cream Sauce
Market Price One Month Prior to Event Date

Rosemary Roasted Chateaubriand served with Demi Glace and Garlic Butter
Market Price Once Month Prior to Event Date

Slow Roasted Turkey Breast with Turkey Gravy and Cranberry Sauce
Add \$7.50 pp++

Roasted Honey Glazed Virginia Ham served with Pineapple Relish
Add 8.50 pp++



Regimental Receptions

Minimum 30

Customizable Receptions Available for Groups with Less than 30 People

Vegetable Crudit  Served with Hummus and Ranch Dressing

\$7.00 pp++

Fresh Cut Fruit and Berries

\$7.00 pp++

*Elaborate Cheese Display of Domestic and Imported Cheese
with assorted Crackers and Baguettes*

\$8.00 pp++

*Antipasto Station with Thinly Sliced Ham, Shaved Roast Beef,
Turkey, Capicola, Soppressata, and Salami
Imported Assorted Olives, Marinated Mushrooms, and Fresh Mozzarella*

15.75 pp++

Seafood and Prime Beef Stations

Created by the Chef at Market Price One Month Prior to Event Date



Banquet Beverage Menu

All Bars require a minimum of 2 hours.

Open Bar: Beverages are charged to the master account per person, per hour. Service and fees are based on total number of legal aged guests (21+.) Hours must be consecutive. Bartenders' fees are included in hourly price. Bartenders' fees apply during unpaid break(s) in service hours. Underage bar fees may apply.

Consumption Bar: Beverages are charged to master account per drink, plus tax, and administrative fee (Bartender fees apply.) This is a consumption bar requiring a minimum of 30 minutes to close bar for reconciling.

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

Bartenders Fees: \$35.00 per hour, per bartender with a 2 hour bar minimum. 1 bartender per 75-100.

	Consumption Bar	Cash Bar
Luxury Brand Liquors	\$10.00	\$10.00
Premium Brand Liquors	\$9.00	\$9.00
Imported Beers	\$6.00	\$6.00
Domestic Beers	\$5.00	\$5.00
House Wines	\$8.00	\$8.00
Soft Drinks	\$3.00	\$3.00
Bottled Waters	\$3.00	\$3.00

Open Bar	
Luxury Brand Liquors	\$21.00 per person for hour 1. Each additional hour \$11.00
Premium Brand Liquors	\$18.00 per person for hour 1. Each additional hour \$9.00

Additional Options	
House Wines	\$41.00 , per bottle (Sutter Home California)
House Champagne	\$26.00 per bottle (Andre)



Banquet Beverage Menu

House Wines

Pinot Grigio | Chardonnay | Moscato | Merlot | Cabernet Sauvignon

Beer

Domestic

Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra | Yuengling

Premium

Corona | Sam Adams | Angry Orchard | Select IPA's

Luxury Brand Liquors

Grey Goose | Bombay Sapphire Gin | Captain Morgan | Patron | Johnny Walker Black Scotch | Knob Creek
Kentucky Straight Bourbon | Crown Royal | Jack Daniels | Disaronno Amaretto | Kahlua |
Cointreau Orange Liqueur | Peach Schnapps

Premium Brand Liquors

Titos Vodka | Tranqueray Gin | Captain Morgan | Jose Cuervo | Dewars Scotch | Makers Mark Kentucky
Whiskey | Seagram VO | Jack Daniels | Disaronno Amaretto |
Cointreau Orange Liqueur | Peach Schnapps