

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 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)

Wyndham *Wedding Presentation*

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 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 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

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Wyndham Wedding Presentation

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 *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, 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

Wyndham Wedding Presentation

Entrées

Starting at \$49.50 per person

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

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*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 Saffron Risotto, Broccolini, Pine Nuts
Pan Juices
(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

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Wyndham *Wedding Presentation*

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*

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, Ricotta 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*

Wyndham Wedding Presentation

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*

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Wyndham Wedding Presentation

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

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Wyndham *Wedding Presentation*

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

Wyndham *Wedding Presentation*

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

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