



# WYNDHAM

## Gettysburg

BANQUET MENUS



2012

[www.wyndhamgettysburg.com](http://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 four (4) business days prior to your function. Partial guest counts are not acceptable. Once guaranteed number of guests is submitted/confirmed – four (4) 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 four (4) 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 two (2) 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  
Assorted Cream Cheeses, Butter and Preserves  
Whole Milk and 2% Milk  
Coffee and Tea Service  
\$8.90 per person

**Add Fresh fruits \$2.50**

### Breakfast Buffets

#### One Hour Service

#### Healthy Start

(Minimum 25 People)

#### Available with Egg Beater upon Request

Chilled Fruit Juices  
Diced Seasonal Fresh Fruits and Cottage Cheese  
Low Fat Yogurt and Breakfast Bars  
Scrambled Eggs with Onions & Peppers  
Roasted Roma Tomatoes  
Assortment of Cereals  
Wyndham Bakery Basket  
Butter and Preserves  
Whole Milk and 2% Milk  
Coffee and Tea Service  
\$15.50 per person

#### All American

(Minimum 25 People)

Chilled Fruit Juices  
Seasonal Fruits and Berries  
Assortment of Cereals  
Fluffy Scrambled Eggs  
Bacon Strips  
Country Linked Sausages  
Chef's Selection of Breakfast Potatoes  
Wyndham Bakery Basket  
Butter and Preserves  
Whole Milk and 2% Milk  
Coffee and Tea Service  
\$15.90 per person

### Breakfast Enhancements

#### Optional Buffet Items

Assortment of Cereals or Assortment of Yogurts \$1.50  
Pancakes or Waffles or French toast \$2.50  
Ham & Cheese Croissant \$3.90

#### Omelet Station

Cooked to Order \$5.50 per person  
Required Chef's Attendant \$75.00 (per 50 guests)

#### 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 two (2) weeks  
notice, prior to the function.) Pricing is subject to increase.)

### **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

\$14.90 per person

### **Mason Dixon**

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

\$16.90 per person

(Maximum 200 ppl)

### **Reduced Carb**

Grilled Ham Steak with Cheese Omelet and Served with Roasted Roma Tomato,  
Spinach- Mushroom Hash

\$17.90 per person

### **From The Griddle**

Cinnamon Raisin French Toasts with Syrup and Crispy Bacon

\$14.90

(Egg Beaters may be substituted for a Low Cholesterol Option,  
Gluten Free Bakeries, Cereals and Breads are available upon Request (request required – minimum two (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.)

## 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  
\$24.90 per person

### **#3**

#### **Pre-Meeting**

Chilled Fruit Juices  
Seasonal Fresh Fruit and Berries  
Wyndham Bakery Basket to include Bagels  
Scrambled Eggs, Canadian Bacon 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  
And Dessert Bars  
\$32.90 per person

### **#2**

#### **Pre-Meeting**

Assortment of Scones and Breakfast Breads  
Chilled Fruit Juices,  
Fresh Fruit  
Whole Milk and 2% Milk  
Assortment of Cereals  
Coffee and Tea Service

#### **Mid-Morning**

Assorted Mini Muffins  
Fruit Kabobs  
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 Bars, Individuals bags of Chips and Cracker  
Jacks  
Assorted Soft Drinks, Bottled Waters and Iced Tea  
Coffee and Tea Service  
\$27.90 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 Ice Cream Bars  
\$42.90 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 two (2) weeks  
notice, prior to the function.) Pricing is subject to increase.)

## A La Carte

### Refreshments

#### (Price per Dozen)

House Baked Cookies, Chocolate Chip, White Chocolate Macadamia Nut or Peanut Butter	\$24
Selection of Breakfast Bakeries, Butter and Preserves	\$24
Assorted New York Style Bagels with Flavored Cream Cheeses	\$27
Hot Pretzels with Dipping Mustard	\$24
Scones: Blueberry, Orange, Cinnamon	\$24
Cupcakes Vanilla, Chocolate, Red Velvet	\$36

#### (Price per Gallon)

Servings: Approximately 24 cups

Fresh Brewed Coffee and Decaffeinated Coffee	\$36
Selection of Fine Assorted Tea with Lemon, Sugar and Hot Cocoa	\$32

Servings: Approximately 25 Juice Glasses

Chilled Orange and Grapefruit Juice	\$35
Tomato, V8, Apple Cranberry Juice	\$33

Servings: Approximately 16 Glasses

Lemonade	\$24
Non-Alcoholic Fruit Punch	\$24
Iced Tea	\$24

#### (Price per Item)

San Pellegrino or Panna Water (One Liter Bottle)	\$6/Bottle
Coffee by the Carafe (Groups of 15 or less)	\$15.00/Carafe
Selection of Soft Drinks	\$2.50/Bottle
Individuals Flavored Iced Tea	\$3.50/Bottle
Flavored Sparkling/Mineral Waters	\$2.50/Bottle
Assorted Fruit Flavored Yogurts	\$2.50/Each
Assorted Chocolate Bars or Granola Bars	\$2/Each
Seasonal Whole Fruit	\$1.50/Each
Utz Chips or Popcorn (Individual Bags)	\$1.50/Each

#### (Price by the Pound)

Servings: Approximately 10-12 people

Deluxe Assorted Nuts	\$32
Dry Roasted Nuts	\$28
Hard Pretzels	\$18
Potato Chips with Onion Dip	\$18
Tortilla Chips with Salsa	\$18

## Classic Breaks

(Thirty (30) Minute Breaks)

### Coffee Break

Coffee and Tea Service  
\$5.50 per person

### Beverage Break

Assorted Soft Drinks, Water and Iced Tea  
Coffee and Tea Service  
\$6.90 per person

### Morning Break

Assorted Mini Muffins  
Diced Fresh Fruits  
Plain Yogurt  
Assorted Soft Drinks with Juices, Bottled Waters  
and Iced Tea  
Coffee and Tea Service  
\$8.90 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**  
\$8.90 per                      \$10 per person  
person

### **8 Hours Break Package**

\$14.90 per person

### **All Day Break Package**

\$18.90 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 *a la 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 Jar

Assorted Cookies and Fudge Brownies  
Assorted Soft Drinks, Bottled Waters and Iced Tea  
Coffee and Tea Service  
\$8.90 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  
\$8.90 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  
\$10.90 per person

### Farmer's Market

Assorted Crudités with Dip  
Assortment of Artisan Cheese and Bread Display  
Butcher's Block Cured and Smoked Meat with  
Condiment  
Assorted Soft Drinks, Bottled Waters and Iced Tea  
Coffee and Tea Service  
\$13.90 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  
\$9.90 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  
\$10.90 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 Pita Chips  
Assorted Soft Drinks, Bottled Waters and Iced Tea  
Coffee and Tea Service  
\$11.90 per person

## Lunch

### Market Style Buffet

(Minimum 30 people)

Local Field Greens  
Marinated Grilled Vegetables Salad  
Seasonal Fresh Fruit Salad

Selection of Local Meat to Include, Roasted Beef,  
Virginia Ham, Roasted Turkey Breast  
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

\$19.90 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, Pan Juices

Crab Crusted Rainbow Trout with Lemon Butter Sauce

Assorted Bread and Rolls

Granny Apple Cake and Strawberries Cloud cakes

Whoopie Pies

Coffee and Tea Service

\$24.90 per person

### Seafood Buffet

(Minimum 30 people)

Crab and Corn Chowder

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

Choice of Dressing

Seafood Salad with Cilantro – Lemon Vinaigrette

Seared Petite Crab Cake with Old Grain Mustard Beurre  
Blanc

Herbed Crusted Filet of Hake with Citrus Sauce

Old Bay Seasoned Rice Pilaf

Seasonal Vegetables

Assorted Bread and Rolls

Assorted Dessert Selections

Coffee and Tea Service

\$25.90 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,

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

\$23.90 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  
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  
Tiramisu Torte  
Cannoli

Coffee and Tea Service  
\$22.90 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

Chipotle 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  
\$23.90 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 Brioche Bun  
\$17.50 per person

### **Grilled Vegetables**

Portabella, zucchini, Roasted pepper, Hummus, 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, Cherry Tomato, Basil Balsamic Dressing

### **Lunch Entrée Selections**

Sautéed Breast of Chicken with Herb Linguini and Marsala Sauce  
\$21.90 per person

Roasted Half Chicken Served with Mashed Potatoes and Green Beans, Pan Juices  
\$23.90 per person

Grilled Filet of Salmon Served with Fresh Asparagus, Leek & Lentil Gratin, Lemon Beurre Blanc  
\$22.90 per person

Chicken Parmigiana Topped with Fontina Cheese Served with Linguini Pasta  
\$22.90 per person

Braised Beef Short Rib with Horseradish Mashed Potatoes and Vegetables  
\$25.90 per person

Grilled Bistro Tenderloin Steak with Onion Marmalade, Mashed Potatoes, Fresh Asparagus and Mushroom Gravy  
\$25.90 per person

Grilled Filet of Swordfish and Orzo Pasta Risotto with Mushroom, Fresh Sugar Snap Pea  
\$26.90 per person

Home Made Jumbo Lump Crab Cakes with Citrus and Basil Oil, Shaved Fennel and Roasted peppers  
\$26.90 per person  
(Maximum 150 ppl)

### **Vegetarian Options**

\*Rigatoni pasta "Gluten Free" with Sundried Tomato and Broccolini, Kalamata Olives and Fresh Oregano  
\$22.90 per person

Pasta Primavera with Fresh Vegetables and Alfredo Sauce  
\$19.90 per person

Grilled Portabella Mushroom, Asparagus and Baby Carrots with Leek and Lentil Gratin, Cipolini Onions  
\$22.90 per person

Eggplant Parmesan with Herbed Linguini & Squash, Tomato Coulis,  
Spinach and Fresh Basil  
\$21.90 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

Minimum 25 salads each or the accompaniment may be duplicated

Chilled Seared Salmon Nicoise Salad

Butter Head Lettuce, Green Beans, Tomato Sliced, Fingerling Potatoes, Bell Pepper, Hard Boiled Egg, Olives and Balsamic Vinaigrette

\$20.90 per person

Smoked Turkey Club Sandwich on Wheat Bread, Lettuce, Tomato, Bacon, Swiss Cheese with a Dijon Mayonnaise, Cole Slaw, Pickle and Assorted Chips

\$18.90 per person

Lemon Herbed Chicken

Mixed Greens, Tomatoes, Cucumbers, Bell Peppers, Kalamata Olive and Feta Cheese, Aegean Dressing

\$19.90 per person

Marinated and Sliced Grilled Flat Iron Steak

Hearts of Romaine Lettuce, Sprout, Cabbage, Julienne carrot, Baby Corn & Cucumber -Wasabi Vinaigrette

\$21.90 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

\$12.95 per Child

(Select One)

Chicken Tenders and Fries

Spaghetti and Meatball with Marinara Sauce

Chicken or Vegetable Quesadillas and Fries

Grilled Cheese Sandwich and Fries

Cheese Pizza

Mac & Cheese and Grilled Chicken Strips

### **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 Ripe Tomatoes,  
Bermuda Onions, Garlic Croutons  
and Balsamic Vinaigrette  
Hearts of Romaine with Caesar Dressing

#### Choice of Entrees

Sautéed Breast of Chicken with a Marsala Sauce  
Sliced Tender Roast Beef with Shallot Gravy  
Herb Crusted Fillet of Salmon with Citrus Beurre Blanc  
Wild Mushroom Ravioli with Wilted Spinach, Sage  
Cream Sauce with Sundried Tomatoes  
Honey Dijon Glazed Pork Loin with Natural Jus  
Sautéed Breaded Chicken Scaloppini and Lemon  
Caper Sauce  
  
Chef's Selection of Starch and Seasonal Fresh  
Vegetable Medley

Assorted Warm Rolls and Butter  
Assorted Cakes and Pies  
Coffee and Tea Service

**Two Entrees \$33.90 per person**

**Three Entrees \$37.90 per person**

### Chesapeake Dinner Buffet

(Minimum 25 people)

Crab and Corn Chowder  
  
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  
\$35.90 per person

### A "Southern Barbeque" Buffet

(Minimum 25 people)

Chili with Assorted Topping  
  
Wedges of Iceberg Lettuce with Crumbled Bleu Cheese and Bermuda Onions  
Red Skin Potato Salad, Spicy Cole Slaw

#### Choice of Two Entrees \$34.90, Three Entrees \$37.90

Grilled Marinated Jumbo Shrimp with BBQ Sauce  
  
"Fall off the Bone" Grilled BBQ Baby Back Ribs  
  
Grilled and Sliced Flank Steak with Corn and Black Bean Relish  
Sautéed Cajun Crusted Pork Tenderloin with Old Grain Mustard  
  
Southern Fried Chicken  
  
Braised Beef Short Ribs, Diced Andouille Sausage and Red Beans  
  
Three Cheese Macaroni  
  
Grilled Corn Cobette  
Corn Bread  
  
Pecan Pie, Fruit 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 du Jour//Salad

### **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 \$3  
Frisee Salad and Baby Spinach with Crumbled Bleu Cheese, Roasted Beet & Dried Figs, Sugared Walnut,  
Add \$3

### **Entrée Selections**

#### **Fish and Seafood**

Sautéed Herb Crusted Filet of Salmon with Lemon Beurre Blanc, Leek and Lentil Gratin, Seasonal Fresh Vegetables  
\$30.90 per person

Grilled Filet of Swordfish and Orzo Pasta Risotto with Mushrooms, Fresh Sugar Snap Peas  
\$32.90 per person

Pan Seared Classic Maryland Crab Cake, Grapefruit Beurre Blanc, Spinach Mashed Potato and Asparagus Tips  
\$34.90 per person

#### **Meat and Poultry**

Sautéed Breast of Chicken with Pan Juices, Roasted Tomatoes, Wild Mushrooms and Pearl Onions,  
Served with Roasted Potatoes  
\$29.90 per person

Cajun Spiced Airline Breast of Chicken with Andouille Sausage and Red Bean Ragout Served with Dirty Rice  
\$32.90 per person

Chicken Parmigiana Topped with Fontina Cheese Served with Buttered Linguini  
\$30.90 per person  
(Maximum 250 ppl)

Roasted Herb Crusted Pork Loin, Braised Red Cabbage, Spaetzle, Green Beans and Cider Demi Glace  
\$32.90 per person

Crabmeat Stuffed Breast of Chicken with Leek and Sundried Tomato Risotto, Fresh Asparagus and Baby Carrots  
\$35.90 per person

Braised Beef Short Rib with Horseradish Mashed Potatoes and Seasonal Vegetables  
\$34.90 per person

Whole Roasted Prime Rib of Beef, Au Jus with Roasted Potatoes, Vegetable Medley  
\$38.90 per person

Grilled New York Strip Steak, Port Wine Reduction with Mashed Potatoes, Asparagus and Baby Carrots  
\$41.90 per person

Grilled Center Cut Beef Tenderloin, Port Wine Sauce with Creamy Potato Gratin, Wild Mushroom Compote  
\$44.90 per person

[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.)

### **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 Risotto Cake and Fresh Seasonal Vegetables  
\$45.90 per person

Grilled Beef Tenderloin and Salmon Filet with Fingerling Potato, Mushrooms, Asparagus & Mustard Tarragon Sauce  
\$47.90 per person

Grilled Beef Tenderloin and Trio of Jumbo Shrimp with Creamy Potato Gratin, Wild Mushroom Compote and Baby Vegetables  
\$48.90 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  
\$12.95 per Child

(Select One)

Chicken Tenders and Fries

Spaghetti and Meatball with Marinara Sauce

Chicken or Vegetable Quesadillas and Fries

Grilled Cheese Sandwich and Fries

Cheese Pizza

Mac & Cheese and Grilled Chicken Strips

### **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  
Pork Potstickers with Teriyaki Sauce and Scallions  
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 8 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  
Spinach and Feta Cheese Spinakopita  
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 with 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 two (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	\$2.20
Oriental Spring Roll with Dipping Sauce	\$2.20
Mushroom Cap with Italian Sausage	\$2.20
Swedish or Italian Meat Balls	\$2.20
Parmesan Breaded Artichoke Heart with Goat Cheese Filling	\$2.50
Sun Dried Tomato and Feta Cheese in Phyllo Log	\$2.50
Pork Pot Stickers with a Teriyaki Sauce	\$2.50
Mushroom Cap Stuffed with Crab Meat	\$2.50
Philly Cheese steak Eggroll	\$3.00
Brie and Raspberry with Phyllo Crust	\$3.00
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 per person

### **Vegetable Crudités**

Selection of Fresh Garden Vegetables Served with Assortment of Dips  
\$4 per person

### **Jumbo Gulf Shrimp on Ice**

Served with Cocktail Sauce, Lemon and Sauce Louis  
\$42 per Dozen

### **Asian Station**

Assorted Nigiri Sushi to Include, Salmon, Shrimp, Tuna and California Rolls  
Assortment of Pot Stickers with dips  
\$17 per person (5 pieces per person)  
Minimum 30ppl

### **Fresh Fruit and Berries**

An Elaborate Display of Fresh Fruit and Berries Accompanied with Brown Sugar, Whipped Cream and Fruit Flavored Dips  
\$4 per person

### **Crab Dip**

Hot Crab Dip with Crostini  
\$5 per person

### **Seafood Bar**

Cracked Snow Crab Claws, Oyster and Clams on Half Shell  
Served with Condiments, Bread and Crackers  
\$16 per person (4 pieces per person)  
Minimum 30ppl

### **Dessert Table**

Assorted Cakes, Pies  
Brownies and Cookies  
Fresh Brewed Coffee and Decaffeinated Coffee & Fine Assorted Tea  
\$7 per person  
Minimum 30ppl

### **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 50ppl

### **Chef's Carvery**

Whole Roasted Turkey Served with Assorted Dinner Rolls, Zesty Cranberry Sauce and Turkey Gravy  
Minimum Serving 30 People – \$7 per person

Roasted Honey Glazed Virginia Ham with Assorted Fresh Fruit Relish and Dinner Rolls  
Minimum Serving 30 People – \$7 per person

Roasted Pepper Crusted Shoulder Roast of Beef  
With Chimichurri & Horseradish Sauce and Assorted Mini Rolls  
Minimum Serving 20 People – \$7.50 per person

Whole Side of Smoked Salmon with Condiments  
Capers, Red Onions, Chopped Hard Boiled Eggs, Marbled Rye Cocktail Bread  
Minimum Serving 30 People – \$7 per person

Whole Roasted Beef Tenderloin with Creamed Horseradish, Condiments and Mustard  
Minimum Serving 25 People – \$15 per person

(Carving Stations Require a Chef Attendant at \$85 per Chef — Maximum Two (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	\$9.00	\$10.00
Premium Brand Liquors	\$8.00	\$9.50
Name (House) Brand Liquors	\$7.00	\$8.00
Imported Beers	\$5.00	\$6.00
Domestic Beers	\$4.00	\$5.00
House Wines	\$6.50	\$7.50
Soft Drinks	\$2.50	\$3.00
Bottled Waters	\$2.50	\$3.00
Cordials	\$6.50 & up	\$7.50 & up
<b>Open Bar</b>	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.	
<b>Host Bar</b>	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.	
<b>Cash Bar</b>	Beverages are sold on a cash basis to the guest and are inclusive of tax and service charge (Bartender fee apply)	
<b>Bartenders' Fee</b>	\$25.00 per hour, per tender Minimum Two (2) Hours/ Service Hours must be consecutive, One (1) Bartender per 75 – 100 guests	
<b>Cocktail Server Fee</b>	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	\$28.00 Per Bottle, Canyon Road, California
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
Chandon Brut Classic, California	\$59

### **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	\$33
Beringer, California Collection Pinot Grigio, CA	\$34
Brancott Marlborough, Sauvignon Blanc, New Zealand	\$35

### **Dry Medium Intensity Chardonnay**

Mirassou, Central Coast, California	\$34
Canyon Road , California	\$28
Chalone Monterey, Monterey, California	\$36

### **Dry Light Intensity Red Wines**

Mark West, Pinot Noir, California	\$37
A By Acacia, Pinot Noir, California	\$58
Mirassou, Pinot Noir, California	\$33

### **Dry Medium to Heavy Intensity Red Wines**

Canyon Road, Merlot, California	\$28
Red Rock, Merlot, California	\$34
Chateau St Jean, Merlot, California	\$68
Jacob Creek Reserve, Barossa, Shiraz, Australia	\$32
Canyon Road, Cabernet Sauvignon, California	\$28
Avalon, Cabernet Sauvignon, California	\$31
Clos du Bois Classic, Cabernet Sauvignon, North Coast, California	\$49

### **Other Red Varietals**

Rosemount, Diamond label, Shiraz, Australia	\$32
Gascon, Malbec, Argentina	\$37

(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.)