

*Where Perfect Planning Meets  
Timeless Memories*

***Our Wedding Packages include:***

*Stately and Elegant Private Ballroom*

*Your choice of Custom Wedding Services*

*Professional Catering Team*

*An Appointed Banquet Team in formal Attire*

*Private Bridal Party Reception*

*Champagne Toast for All Guests*

*Elegant White Glove Service*

*White Floor Length Linen and Napkins*

*Hurricane Globe with White Tapered Candle and  
Mirror Tile Centerpiece for every table*

*Masterfully Created Gourmet Wedding Cake Served on  
Painted Plates*

*Complimentary Deluxe Overnight Accommodations for  
Bride and Groom with Champagne Cocktail for Two*

*Special Room Rate May Be Available for Your Guests*

*Separate Ceremony Room \$500.00 & up*



## *Topaz Reception Package*

### *Four Hour Seated Dinner Reception*

#### *Three Hours Limited Bar*

*Domestic & Imported Beers  
House selection of Wines and Assorted Soft Drinks  
House Brand Liquors Optional (Add \$8.00 per person)  
Champagne Toast for all Guests*

#### *Cocktail Reception*

*(Choice of one)*

*Wide Cheese Selection Served with Assorted Breads and Crackers with  
Fresh & Dried Fruit Garnish, Fruit Preserve*

*Selection of Fresh Garden Vegetables Served with Assorted Dips*

*Elaborate Display of Fresh Fruit and Berries with Brown Sugar and Whipped Cream*

### *Seated Dinner*

#### *Appetizer*

*(Choice of one)*

*Field Green Salad with Lettuce, Radicchio, and Tomato accompanied by a Balsamic Vinaigrette*

*Hearts of Romaine with Classic Caesar dressing, Parmesan Cheese and Garlic Croutons*

#### *Entrée*

*(Choice of One)*

*Grilled Filet of Salmon with Lemon Dill Sauce*

*Sautéed Breast of Chicken with a Lemon Herb Sauce*

*Roasted Tender Slices of Beef served with au Jus*

*(All Entrees are served with Chef's selection of Starch, Fresh Vegetables, Warm Rolls and Butter)*

#### *Dessert*

*Gourmet Wedding Cake Served on a Painted Plate*

*Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Fine Tea, and Iced Tea*

*No additional Discount Can Apply*



## *Amethyst Reception Package*

### *Four Hour Seated Dinner Reception*

#### *Three Hours Open Bar*

*Name brand Liquors, Domestic & Imported Beers  
House selection of Wines and Assorted Soft Drinks*

*Champagne Toast for all Guests*

#### *Cocktail Reception*

*(Choice of two)*

*Wide Cheese Selection Served with Assorted Breads and Crackers with  
Fresh & Dried Fruit Garnish, Fruit Preserve*

*Selection of Fresh Garden Vegetables Served with Assorted Dips*

*Elaborate Display of Fresh Fruit and Berries with Brown Sugar and Whipped Cream*

#### *Seated Dinner*

##### *Appetizer*

*(Choice of one)*

*Field Green Salad with Lettuce, Radicchio, Endive, Watercress, Tomato Grape with Balsamic Vinaigrette*

*Hearts of Romaine with Classic Caesar dressing, Parmesan Cheese and Garlic Croutons*

##### *Entrée*

*(Choice of One)*

*Grilled Filet of Salmon with Dry Vermouth sauce and Fresh Herbs*

*Baked Chicken Tenderloin en Croute served with a Sauce Supreme*

*Sautéed Breast of Chicken Piccata with Lemon Herb Sauce*

*Sliced Roast Beef with Au Jus (Add \$2.00 per person)*

*Whole Roasted Prime Rib of Beef served with au Jus (Add \$4.00)*

*(All Entrees are served with Chef's selection of Starch, Fresh Vegetables, Warm Rolls and Butter)*

##### *Dessert*

*Gourmet Wedding Cake Served on a Painted Plate*

*Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Fine Tea, and Iced Tea*



## *Jade Reception Package*

### *Four Hour Seated Dinner Reception*

#### *Four Hours Open Bar*

*Name brand Liquors, Domestic & Imported Beers  
House selection of Wines and Assorted Soft Drinks*

*Champagne Toast for all Guests*

#### *Cocktail Reception*

*Wide Cheese Selection Served with Assorted Breads and Crackers with  
Fresh & Dried Fruit Garnish, Fruit Preserve*

*Select Two Hot Hors d'oeuvres of your Choice*

#### *Intermezzo*

*Fruit Sorbet Optional, Lemon, Raspberry, or Orange (Add \$2.00 per person)*

#### *Seated Dinner*

*Appetizer  
(Choice of one)*

*Field Green Salad with Lettuce, Radicchio, Endive, Watercress, Tomato Grape and Balsamic Vinaigrette*

*Hearts of Romaine with Classic Caesar dressing, Parmesan Cheese and Garlic Croutons*

*Cluster Tomato Salad with Fresh Mozzarella, Basil and Balsamic Vinaigrette*

*Entrée  
(Choice of One)*

*Pan Seared Filet of Salmon with a Mustard Tarragon Cream Sauce*

*Wild Mushroom Stuffed Double Breast of Chicken with a Marsala Sauce*

*Sautéed Breast of Chicken Piccata with a Lemon and Caper Sauce*

*Sliced Roast Beef with Au Jus (Add \$2.00 per person)*

*Whole Roasted Prime Rib of Beef served with au Jus (Add \$4.00)*

*(All Entrees are served with Chef's selection of Starch, Fresh Vegetables, Warm Rolls and Butter)*

#### *Dessert*

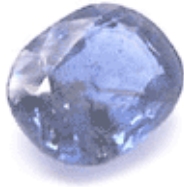
*Gourmet Wedding Cake Served On a Painted Plate*

*Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Fine Tea, and Iced Tea*

11/08

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## *Sapphire Wedding Package*

### *Four Hour Buffet Dinner Reception*

#### *Three Hours Open Bar*

*Name brand Liquors, Domestic & Imported Beers  
House selection of Wines and Assorted Soft Drinks*

*Champagne Toast for all Guests*

#### *Cocktail Reception*

*Wide Cheese Selection Served with Assorted Breads and Crackers with  
Fresh & Dried Fruit Garnish, Fruit Preserve*

*Selection of Fresh Garden Vegetables Served with Assorted Dips*

*Select Two Hot and One Cold Hors d'oeuvres of your Choice*

#### *Buffet Dinner*

*Served Mixed Baby Green Salad with Choice of Two Dressings*

#### *Buffet Entrees*

*Grilled Salmon Medallions with Baby Spinach, Dry Vermouth Sauce*

*Sautéed Breast of Chicken with wild Mushroom Gravy*

*Sliced Whole Roasted New York Strip Loin with au Jus and Creamed Horseradish*

*(All Entrees are served with Chef's selection of Starch, Fresh Vegetables, Warm Rolls and Butter)*

#### *Dessert*

*Gourmet Wedding Cake Served on a Painted Plate*

*Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Fine Tea, and Iced Tea*

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## *Emerald Reception Package*

### *Five Hour Seated Dinner Reception*

#### *Four Hours Open Bar*

*Name brand Liquors, Domestic & Imported Beers  
House selection of Wines and Assorted Soft Drinks*

*Champagne Toast for all Guests*

#### *Cocktail Reception*

*Wide Cheese Selection Served with Assorted Breads and Crackers with  
Fresh & Dried Fruit Garnish, Fruit Preserve*

*Selection of Fresh Garden Vegetables Served with Assorted Dips*

*Select Four Hors d'oeuvres of Your Choice*

#### *Intermezzo*

*Fruit Sorbet Optional, Lemon, Raspberry, or Orange (Add \$2.00 per person)*

#### *Seated Dinner*

##### *Appetizer*

*(Choice of one)*

*Field Green Salad with Lettuce, Radicchio, Belgium Endive, Watercress,  
Raspberry Vinaigrette*

*Hearts of Romaine with Classic Caesar dressing, Reggiano Parmesan Cheese and Garlic Croutons*

##### *Split Entrées*

*(Choice of two)*

*Pan Seared Filet of Salmon with Lemon Dill Beurre Blanc Sauce*

*Crabmeat Stuffed Breast of Chicken served with Pink Peppercorn and Lobster Sauce*

*Baked Chicken Tenderloin en Croute with Sauce Supreme*

*Grilled New York Strip served with a Wild Mushroom & Port Wine Demi Glace*

*(All Entrees are served with Chef's selection of Starch, Fresh Vegetables, Warm Rolls and Butter)*

##### *Dessert*

*Gourmet Wedding Cake Served on a Painted Plate*

*Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Fine Tea, and Iced Tea*

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# *Diamond Reception Package*

## *Five Hour Seated Dinner Reception*

### *Four Hours Open Bar*

*Premium Brand Liquors, Domestic & Imported Beers  
House selection of Wines and Assorted Soft Drinks*

*Champagne Toast for all Guests*

### *Cocktail Reception*

*Wide Cheese Selection Served with Assorted Breads and Crackers with  
Fresh & Dried Fruit Garnish, Fruit Preserve*

*Selection of Fresh Garden Vegetables Served with Assorted Dips*

*Elaborate Display of Fresh Fruit and Berries with Brown Sugar and Whipped Cream*

*Your Choice of Three Hot Hors d'oeuvres*

### *Intermezzo*

*Fruit Sorbet Optional, Lemon, Raspberry, or Orange (Add \$2.00 per person)*

### *Seated Dinner*

#### *Appetizer*

*(Choice of one)*

*Hearts of Romaine with Classic Caesar dressing, Reggiano Parmesan Cheese and Garlic Croutons*

*Mixed Baby Greens with Strawberries Gorgonzolas Cheese with a Balsamic Vinaigrette*

*Field Green Salad with Lettuce, Radicchio, Belgium Endive, Watercress with a Citrus Vinaigrette*

### *Combination Entrées*

*(Choice of One)*

*Chicken Piccata and Grilled Trio of Jumbo Shrimp*

*Pan Seared Salmon with Lemon Dill Sauce and Egg Plant Napoleon*

*Beef Medallions Sautéed with Madeira Sauce and Grilled Breast of Chicken with White Wine Sauce*

*(All Entrees are served with Chef's selection of Starch, Fresh Vegetables, Warm Rolls and Butter)*

### *Dessert*

*Gourmet Wedding Cake Served on Painted Plate*

*Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Fine Tea, and Iced Tea*

## *Cold Hors D'oeuvres Selections*

*Herbed Boursin Cheese on Brioche Bread*

*Tuna Salad in Tart Shell*

*Brie and Grape with Walnut on White Toast*

*Curried Chicken and Apple Salad in Tart Shell*

*Gorgonzola Cream and Walnut on Toast*

*Prosciutto Ham and Black Olive Tapenade on Country Baguette*

*Smoked Salmon Canapé with Red Onions and Capers*

## *Hot Hors D'oeuvres Selections*

*Chicken Tenderloin Satay*

*Chicken or Vegetable Quesadillas*

*Spinach and Feta Cheese Spanakopita*

*Ricotta Pesto Crescent*

*Smoked Salmon and Goat Cheese in Phyllo*

*Beef Satay with a Teriyaki Sauce*

*Oriental Spring roll with Dipping Sauce*

*Mushroom Cap with Italian Sausage*

*Swedish Meatballs*

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## *Reception Enhancements*

### *Whole Wheel Almond Baked Brie*

*With Sliced Red Delicious Apple and French Country Bread Baguette & Crackers  
(Serves 35 to 40 people)*

### *Jumbo Golf Shrimp on Ice*

*Serve with Cocktail Sauce, Lemon and Sauce Louis*

### *Side of Smoked Salmon*

*Serve with Mini Rye Bread and Classic Condiments  
(Serves 30 people)*

### *Herb Crusted Roasted Rack of Lamb with Mint Jelly and Lamb Jus*

*(Serves 8 people)*

### *Whole Roasted Beef Tenderloin with Creamed Horseradish, Condiments and Mustard*

*(Serves 25 people)*

### *Custom Ice Sculpture*

### *Dessert Table*

*Assorted Cakes, Pies, and Cookies garnished with Fresh Fruit*

## *Hors D'oeuvres Enhancements*

*Crabmeat Salad with Granny Smith Apple in Phyllo Shell*

*Shaved Beef Tenderloin and Creamy Horseradish on Country Bread Shell*

*Poached Shrimp Canapé on White Toast Shell*

*Coconut Breaded Shrimp*

*Bacon Wrapped Scallop*

*Mini Jumbo Lump Crab Cake*

*Grilled Mini Lamb Chop*

*California Rolls*

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