



2018 Banquet Menus



WyndhamGettysburg.com

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. All food, beverage, room rental, and misc. services are subject to applicable 20% taxable service charge and 6% PA State Taxes. Menus are subject to change. 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 Movie Theaters 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. Accompanying 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 or more will be added to groups with guarantees of less than twenty-five (25) people for Buffets. Buffet selection may not be available, altered and/or a buffet surcharge of \$50.00 or more may apply if group does not meet the minimum requirement for the buffet. 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 (2) hours. 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 \$450.00 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.

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 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. Due to limited storage space, boxes cannot be accepted 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 two (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 in advance. 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 pleased to provide ample parking without charge 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.



Andrew Ernst, Executive Chef

Andrew Ernst is currently the Executive Chef of the Wyndham Gettysburg, a hotel, restaurant, and convention center at the intersection of US15 and US30 in Gettysburg, Pennsylvania. Andrew has been in the Food & Beverage industry for over 20 years and brings with him a wealth of culinary knowledge and experience. Andrew joined the Wyndham Gettysburg Hotel prior to the Grand Opening in 2006 as Executive Sous Chef. He served in that role until being named Executive Chef in September 2016.

Andrew's accomplishments include being touted as a 2010 Top Chef Favorite by Dr. John Christopher Fine, feature food writer and columnist in magazines and newspapers around the world. In 2012, Andy represented Wyndham Hotels & Resorts at the International TAPAS competition, in Valladolid, Spain. He played a major culinary role during the Congressional Medal of Honor Convention the Wyndham Gettysburg hosted in September 2013. He has been an ambassador for the hotel at local events such as the Local Celebrity Chef competition and winner of the award in 2014 and a participant and judge in the area's "Taste of the Town". Andrew continues to promote the Healthy Adams County Initiative by using locally sourced Farm to Table fruits, vegetables, dairy, proteins and other ingredients in his menus whenever possible.

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 20% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

Continental Breakfast

Ninety (90) Minute Service | Minimum 25 people

Wyndham Continental

Chilled Fruit Juices

Assorted Danishes, Muffins, Bagels
and Breakfast Breads

Assorted Cream Cheeses
Butter and Preserves

Assortment of Cereals

Diced Seasonal Fruits and Berries

Whole Milk and 2% Milk

Fresh Brewed Coffee and Selection of Fine Teas

\$14.50 per person

Chef's Suggested Enhancement-

Ham, Egg and Cheese Croissant + \$4.00 per person

Gateway Continental

Chilled Fruit Juices

Assorted Danishes, Muffins, Bagels
and Breakfast Breads

Assorted Cream Cheeses
Butter and Preserves

Assortment of Cereals & Granola

Individual Flavored Yogurts

Diced Seasonal Fruits and Berries

Whole and 2% Milk

Fresh Brewed Coffee and Selection of Fine Teas

\$18.00 per person

Chef's Suggested Enhancement-

Smoked Salmon Display with Condiments
+ \$6.00 per person

Breakfast Buffets

Sixty (60) Minute Service | Minimum 25 people

Fresh Start Breakfast

Chilled Fruit Juices

Diced Seasonal Fresh Fruits

Plain and Fruit Flavored Greek Yogurt

Breakfast Bars and Granola

Egg White Frittata with Spinach & Tomato
with Goat Cheese

Organic Steel Cut Oatmeal with Dried Fruit & Nuts

Whole Wheat Bagels & Bran Muffins

Assortment of Cereals

Butter and Preserves

2% Milk & Skim Milk

Coffee and Hot Tea Station

\$18.50 per person

Chef's Suggested Enhancement-

Chicken Sausage + \$2.00 per person

Vegetable Juice and Fruit Smoothies + \$4.00 per person

American Standard

Chilled Fruit Juices

Diced Seasonal Fruits and Berries

Assortment of Cereals

Fluffy Scrambled Eggs

Applewood Smoked Bacon Strips & Country Sausages

Chef's Selection of Breakfast Potatoes

Organic Steel Cut Oatmeal with Dried Fruit & Nuts

Assortment of Danishes, Bagels, Breakfast Breads
& Croissant Blossom

Butter and Preserves

Whole Milk and 2% Milk

Coffee and Hot Tea Station

\$19.50 per person

Chef's Suggested Enhancement-

Waffles with Strawberry Toppings, Syrup
and Whipped Cream + \$3.00 per person

Chef's Enhancements

Optional Buffet Items - Minimum 25 People | *Must* be Add-On to Pre-Selected Breakfast Buffet

Omelet Station

Cooked to Order + \$8.00 per person

Offerings to Include:

Shredded Cheese, Peppers, Onions, Tomatoes, Mushrooms, Ham, Sausage, Bacon, and Salsa

* Chef's Attendant Required \$75.00, *per Chef per every 50 guests*

Waffle Station

Cooked to Order + \$7.00 per person

Served with:

Strawberry Topping, Whipped Butter, Maple Syrup, and Apple-Cinnamon Compote

* Chef's Attendant Required \$75.00, *per Chef per every 50 guests*

Pancake Station

Cooked to Order + \$7.00 per person

Mix-ins to include: Chocolate Chips, Blueberries, Bananas, and Walnuts

Served with:

Strawberry Topping, Whipped Butter, Maple Syrup, and Apple-Cinnamon Compote,

* Chef's Attendant Required \$75.00, *per Chef per every 50 guests*

Plated Breakfast

All Entrees Include:

- Chilled Fruit Juice - Selection of One (1): Orange, Apple or Cranberry
- Assorted Breakfast Breads and Pastries
- Coffee and Tea Service

American Standard

Fluffy Scrambled Eggs & Chef's Choice Breakfast Potatoes

Served with Choice of Country Pork Sausage, Hickory Smoked Bacon, or Ham Steak

\$18.50 per person

Breakfast Burrito

Eggs, Chorizo, Cheddar Cheese, and Black Beans in a Jalapeno Cheddar Tortilla

Served with Salsa and Sour Cream and Chef's Choice Breakfast Potatoes

\$18.50 per person

Cinnamon French Toast

Served with Bananas Foster Syrup with Choice of Hickory Smoked Bacon, Ham or Sausage

\$18.50 per person

Egg Beaters may be substituted for a Low Cholesterol Option | Gluten Free Bakeries, Cereals, and Breads Available Upon Request
Notice of Requested Substitute Due to Hotel Minimum One (1) Week Prior to Function | Price Increase May Apply

Executive Meeting Packages

Gateway

Pre-Meeting

- Chilled Fruit Juices
- Fresh Fruit
- Assorted Danishes, Muffins, Bagels, Breakfast Breads, and Croissant Blossom
- Assorted Cream Cheese, Butter and Preserves
- Whole Milk and 2% Milk
- Fresh Brewed Coffee and Selection of Fine Teas

Mid-Morning

- Assorted Snack Bars
- Assorted Soft Drinks and Bottled Waters
- Fresh Brewed Coffee and Selection of Fine Teas

Mid-Afternoon

- Selection of Cookies, Brownies, Blondies, & Bars
- Assorted Soft Drinks and Bottled Waters
- Fresh Brewed Coffee and Selection of Fine Teas

\$30.00 per person

Pickett's Charge

Pre-Meeting

- Chilled Fruit Juices
- Fresh Fruit
- Assorted Danishes, Muffins, Bagels and Croissant Blossom
- Ham, Egg, and Cheddar Cheese Filled English Muffins
- Assorted Cream Cheese, Butter and Preserves
- Whole Milk and 2% Milk
- Fresh Brewed Coffee and Selection of Fine Teas

Mid-Morning

- Assorted Mini Scones and Breakfast Breads
- Assorted Soft Drinks and Bottled Waters
- Fresh Brewed Coffee and Selection of Fine Teas

Mid-Afternoon

- Assorted Cookies, Brownies, Blondies, & Bars
- Assorted Soft Drinks and Bottled Waters
- Fresh Brewed Coffee and Selection of Fine Teas

\$37.00 per person

North~South

<p>Pre-Meeting</p> <ul style="list-style-type: none"> ▪ Chilled Fruit Juices ▪ Fresh Fruit ▪ Assorted Danishes, Muffins, Bagels, Breakfast Breads and Croissant Blossom ▪ Egg and Sausage Biscuit Sandwiches ▪ Assorted Cream Cheese, Butter and Preserves ▪ Whole Milk and 2% Milk ▪ Fresh Brewed Coffee and Selection of Fine Teas 	<p>Mid-Morning</p> <ul style="list-style-type: none"> ▪ Apple Crumb Cake ▪ Assorted Soft Drinks and Bottled Water ▪ Fresh Brewed Coffee and Selection of Fine Teas
<p>Lunch</p> <ul style="list-style-type: none"> ▪ Soup of the Day ▪ Mixed Green Salad with Choice of Two (2) Dressings ▪ Assortment of Pre-Made Sandwiches to Include: Turkey, Roast Beef and Ham ▪ Individual Bags of Utz Potato Chips ▪ Assorted Cupcakes ▪ Assorted Soft Drinks and Bottled Water ▪ Fresh Brewed Coffee and Selection of Fine Teas 	<p>Mid-Afternoon</p> <ul style="list-style-type: none"> ▪ Assorted Cookies, Brownies, Blondies, & Bars ▪ Assorted Soft Drinks and Bottled Water ▪ Fresh Brewed Coffee and Selection of Fine Teas

\$50.00 per person

PLEASE NOTE: Packages are priced according to pre-selected menus. No partial counts may be given; all package function counts must match.

Egg Beaters may be substituted for a Low Cholesterol Option | Gluten Free Bakeries, Cereals, and Breads Available Upon Request
Notice of Requested Substitute Due to Hotel Minimum One (1) Week Prior to Function | Price Increase May Apply

Classic Breaks

Breaks are allotted thirty (30) minutes for replenishment.

Coffee Break

Station with:
 Fresh Brewed Coffee and Selection of Fine Teas

\$6.00 per person

Beverage Break

Station with:
 Assorted Soft Drinks and Bottled Water
 Fresh Brewed Iced Tea
 Fresh Brewed Coffee and Selection of Fine Teas

\$8.00 per person

Continuous Beverage Breaks

Continuous Beverages Served to include:

- **Morning Beverages:** House Brewed Regular Coffee, Decaffeinated Coffee, and Assortment of Fine Hot Teas
- **Afternoon Beverages:** (after 11AM) House Brewed Regular Coffee, Decaffeinated Coffee, and Assortment of Fine Hot Teas Bottled Waters, and Assorted Soft Drinks

Earliest Start-Time: 6:30 AM

Latest Close Time 11:00 PM

4 Hour Break Package	8 Hour Break Package
6:30AM-11PM <i>(Client to Confirm Consecutive Hours of Service)</i>	6:30AM to 11PM <i>(Client to Confirm Consecutive Hours of Service)</i>
\$12.00 per person	\$19.00 per person

PLEASE NOTE: Charges are based on total number of guests; partial guest counts are not accepted. Break prices are based on the set-up of one (1) station; break may be moved once (inside same location only) at an additional fee of \$50.00.

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Specialty Breaks

Apple Harvest Break

Local Whole Apples

Apple Donut Fritters

Apple Streusel Coffee Cake

Chilled Apple Juice

Assortment of Soft Drinks and Bottled Water

Fresh Brewed Coffee and Assorted Fine Teas

\$11.00 per person

UTZ Break

Assortment of Local UTZ Potato Chips
Served with Onion Dip

Buttery Popcorn and Roasted Peanuts

Assortment of Soft Drinks and Bottled Water

Fresh Brewed Iced Tea

Fresh Brewed Coffee and Assorted Fine Teas

\$11.50 per person

Farmhouse Break

Assorted Dips to Include:
Kale Guacamole and Hummus

Served with:
Pretzel Rods, Grilled Flatbreads, Hard Boiled Eggs, and
Pickled Vegetables

Sweet Iced Tea and Lemonade

Fresh Brewed Coffee and Assorted Fine Teas

\$16.00 per person

Milk-n-Cookie Break

Fudge Brownies

Assorted House Made Cookies

2% Milk & Chocolate Milk

Bottled Water

Fresh Brewed Iced Tea

Fresh Brewed Coffee and Assorted Fine Teas

\$11.00 per person

Pretzel Break

Assortment of Pretzels to Include:
Mini Bites, Mini Dogs, and Sticks

Served with Dipping Mustard

Assortment of Soft Drinks and Bottled Water

Fresh Brewed Iced Tea

Fresh Brewed Coffee and Assorted Fine Teas

\$14.00 per person

Battlefield Power Trek

House Made Granola Bars

Mix Your Own Trail Mix Ingredients to Include:
Mini M&M's, Toasted Coconut, Assortment of Dried
Fruits, Toasted Nut Blend, Semi Sweet Chocolate Chips,
Mini Marshmallow, and Pretzels

Assortment of Soft Drinks and Bottled Water

Fresh Brewed Iced Tea

Fresh Brewed Coffee and Assorted Fine Teas

\$12.50 per person

PLEASE NOTE: Contents of Trail Mix Items May Vary

Candy Shoppe

Assortment of Vintage Candies
Served in Old Fashioned Candy Jars

Fresh Brewed Iced Tea

\$14.00 per person

PLEASE NOTE: Candies are supplied from local *Mister Ed's Elephant Museum & Candy Emporium*

Root Beer, Cream Soda and Bottled Water

Fresh Brewed Coffee and Assorted Fine Teas

A La Carte Break Items

Refreshments

Price per dozen

House Baked Cookies, Brownies, and Blondies	\$30.00
Selection of Breakfast Bakeries, Butter and Preserves	\$30.00
Ham, Egg and Cheese Croissant	\$60.00
Sausage, Egg and Cheese Biscuit	\$60.00
Assorted New York Style Bagels with Flavored Cream Cheeses	\$30.00
Hot Pretzels with Dipping Mustard	\$30.00
Assorted Flavored Scones	\$30.00
Cupcakes: Vanilla, Chocolate, Red Velvet	\$42.00

Price per gallon

Servings: Approximately 24 Cups

Fresh Brewed Coffee and Decaffeinated Coffee	\$42.00
Selection of Fine Assorted Tea with Lemon & Sugar and Hot Cocoa	\$36.00

Price per gallon

Servings: Approximately 25 Juice Glasses

Chilled Orange or Grapefruit Juice	\$40.00
Tomato, V8, Apple, or Cranberry Juice	\$38.00

Price per gallon

Servings: Approximately 16 Glasses

Lemonade	\$38.00
Non-Alcoholic Fruit Punch	\$38.00
Iced Tea	\$38.00

Price per item

San Pellegrino or Panna Water (One Liter Bottle)	\$6.50/Bottle
Selection of Soft Drinks	\$3.00/Each
Individual Flavored Iced Tea	\$4.00/Each
Flavored Sparkling or Mineral Waters	\$3.00/Each
Assorted Fruit Flavored Yogurts	\$3.50/Each
Assorted Granola Bars	\$2.50/Each
Assorted Chocolate Bars	\$3.00/Each
Seasonal Whole Fruit	\$1.75/Each
Utz Chips, Pretzels, or Popcorn (Individual Bags)	\$2.00/Each
Cracker Jacks (Individual Boxes)	\$2.00/Each

Price by the pound

Servings: Approximately 10-12 people

Deluxe Assorted Nuts	\$38.00
Dry Roasted Nuts	\$36.00
Hard Pretzels with Mustard	\$20.00
Potato Chips with Onion Dip	\$20.00
Tortilla Chips with Salsa	\$20.00

Lunch Buffets

Corner Deli

Soup of the Day

Caesar Salad with Garlic Croutons and Parmesan Cheese

Pasta Salad with Grilled Vegetables

Assortment of Pre-Made Deli Sandwiches

Choice of Three (3):

- Chicken Cobb Salad on Slider Roll
- Turkey Wraps with Jack Cheese
- Tuna Salad on Wheat Bread
- Ham and Swiss Cheese Served on a Mini Pretzel Roll with Cumin-Mustard
- Salmon Salad on Wheat Bread
- Shaved Roast Beef and Cheddar Served with Horseradish Cream and Arugula on a Slider Brioche Roll
- Italian Sub with Provolone
- Smoked Salmon and Egg Salad on Brioche Bread
- Grilled Vegetables Served on an Italian Sub Roll with Hummus

Assortment of Individual Bags of Utz Potato Chips

Assorted Condiments

Assortment of Cookies and Dessert Bars

Fresh Brewed Coffee and Assorted Fine Teas

Fresh Brewed Iced Tea

\$26.00 per person

Southern Comfort Food

Chicken and Dumpling Soup

Corn Bread Muffins

Mixed Green Lettuces with Tomatoes, Cucumbers, and Shredded Carrot

Blackened Catfish with Tomato Relish

Country Fried Chicken

Garlic Mashed Potatoes

Fresh Green Beans

Carrot Cake and Pecan Pie

Fresh Brewed Coffee and Assorted Fine Teas

Fresh Brewed Iced Tea

\$27.50 per person

Minimum 25 people

Backyard Burger Bar

Caesar Salad with Garlic Croutons and Parmesan Cheese

Potato Salad

Cole Slaw

Assortment of Burgers to Include:

- Grilled Beef
- Turkey
- Meatless Burgers

Burger Fix-ins' to Include:

Sliced Tomatoes, Onions, Lettuce Leaves, Guacamole, Caramelized Onions, and Bacon Strips

Assorted Cheese to Include:

Cheddar, American, and Pepperjack Cheese

Selection of Brioche Buns, Wheat Buns, and Potato Rolls

Herb and Parmesan House Fried Chips

Assorted Condiments

Assortment of Dessert Bars, Brownies, & Blondies

Fresh Brewed Coffee and Assorted Fine Teas

Fresh Brewed Iced Tea

\$27.00 per person

Create Your Own Salad Bar

Soup of the Day

Salad Fix-ins' to Include:

Local Field Greens with Hearts of Romaine, Baby Spinach, Belgium Endive, Julienne Bell Peppers, Shredded Carrots, Sliced Bermuda Onions, Sliced Tomatoes, Sliced Cucumbers, Radishes, Cheddar Cheese, Bacon Bits, Garlic Croutons, and Hard Boiled Eggs

Grilled Balsamic Marinated Flank Steak

Grilled Pesto Chicken Strips

Tuna Salad

Assorted Bread and Rolls with Butter

Caramel Apple Pie

Fresh Brewed Coffee and Assorted Fine Teas

Fresh Brewed Iced Tea

\$27.50 per person

Add Grilled Marinated Shrimp for \$5.00 per person

Add Baked Potato Bar with Fixins' for \$3.00 per person

Boxed Lunch Selections

Minimum 25 people

Chicken Cobb Chicken Cobb Salad Sandwich Served on Brioche \$20.00 per person	Roast Beef and Cheddar Cheese with Horseradish-Rosemary Dressing on Potato Roll \$20.00 per person
Turkey and Provolone on a Jumbo Buttered Croissant \$20.00 per person	Grilled Vegetable and Hummus Arugula, Red Pepper Pesto, on Focaccia \$20.00 per person

Boxed Lunch Includes:
Locally Grown Apple, UTZ Potato Chips, Chocolate Chip Cookie, and Chilled Bottle of Water

Assorted Condiments Provided

Plated Luncheon Selections

Include (1) Starter, (1) Entrée and (1) Dessert
Accompanied by Assorted Rolls and Butter
Coffee and Tea Service
Fresh Brewed Iced Tea

Starter Selections

Select One (1) of the Following:

Classic Caesar Salad with Garlic Crouton

Tomato Bisque

Garden Salad
with Grape Tomatoes, Cucumbers, and Radishes

Cream of Mushroom Soup

Wedge Salad with Crumbled Blue Cheese and Bacon Bits
Served with Ranch Dressing

Salmon and Corn Chowder

Lunch Entrée Selections

Select One (1) of the Following:

Italian Sausage
Served with Tomato Sauce, Onions, Peppers, and Linguini Pasta
\$25.00 per person

Lemon and Thyme Roasted Half Chicken with Pan Juices
Served with Garlic Herb Baby Potatoes, Charred Brussels Sprouts with Bacon Lardons
\$25.50 per person

Seared Filet of Salmon
Served with Rice Pilaf, Asparagus and Eggplant Caponata
\$26.00 per person

Chicken Puttanesca
Served with Goat Cheese Polenta and Broccolini
\$26.00 per person

Lunch Entrée Selections *(Cont.)*

Seared Breast of Chicken
Topped with Cilantro Pesto and Served with Wild Rice and Roasted Baby Vegetables
\$27.00 per person

Shrimp Gemilli Pasta
Served with Peas and Alfredo Sauce
\$28.00 per person

Seared Flat Iron Steak
Served with Mushroom Gravy, Garlic Mashed Potatoes and Vegetable Medley
\$29.00 per person

Grilled Chicken Caesar Salad
Grilled Chicken, Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing
\$24.00 per person

- Substitute Salmon: \$25.00 per person
- Substitute Flat Iron Steak: \$28.00 per person

Vegetarian Options

Penne Pasta with Grilled Portobello
Served with Sun-Dried Tomatoes, Broccolini, Fresh Oregano and Parmesan Cream Sauce
\$25.50 per person

Mushroom Bolognese
Served over Buttered Linguini with Wild Mushroom Tomato Ragout
\$26.50 per person

PLEASE NOTE: Less than Ten (10) Vegetarian Plates – Chef's Choice | Ten (10) or More Vegetarian Plates - Choice of One (1)

Lunch Plated Desserts

Select One (1) of the Following:

Strawberry Shortcake
Peanut Butter Cake
Classic New York Cheesecake

Lemoncello-Mascarpone Cake
Chocolate Mousse Cake
Gluten Free-Flourless Chocolate Torte

Dinner Buffets

Minimum 25 people

The Classic Wyndham Buffet

Choice of Starters

Select Two (2):

- Tomato Bisque
- Mushroom Cream Soup
- Chicken Corn Soup
- Greek Salad
Served with Fresh Tomatoes, Cucumbers, Bell Peppers, Bermuda Onions, and Feta Cheese Served with Aegean Dressing
- Classic Wedge Salad
Served with Crumbled Bacon, Tomatoes, Onions, and Blue Cheese Dressing
- Classic Caesar Salad
Served with Shaved Parmesan, Garlic Croutons and Caesar Dressing
- Garden Green Salad with Tomatoes and Red Onions
Served with Choice of Two (2) Salad Dressings

Choice of Entrees

Select Two (2) or Three (3):

- Seared Chicken Breast with Sauce Puttanesca
- Fried Chicken with a Chili-Honey Drizzle
- Sautéed Breast of Chicken & Wild Mushrooms with Marsala Cream Sauce
- Sliced Roasted Beef Roast with Green Peppercorn Sauce
- Grilled Marinated Flank Steak with Horseradish Demi Glace
- Slow Roasted Beef Brisket with Caramelized Onions, Au Jus and Steak Sauce on the Side
- Oregano Crusted Pork Loin – Italian Style
- Pan Seared Filet of Salmon Served Over Vegetable Stir Fry
- Sautéed Fresh Filet of Codfish with Lemon Caper Sauce, Grilled Zucchini, and Pan Seared Pierogies
- Baked Rigatoni Pasta with Italian Sausage with Tomato Sauce and Mozzarella Cheese
- Seared Maryland Crab Cakes with Lemon-Garlic Tartar Sauce (+ \$4.50 per person)

Served with Chef's Selection of Starch and Chef's Selection Seasonal Fresh Vegetables

Assorted Warm Rolls with Butter

Chef's Selection Assortment of Desserts

Fresh Brewed Coffee and Selection of Fine Teas

Fresh Brewed Iced Tea

Two (2) Entrees: \$40.50 per person

Three (3) Entrees: \$45.50 per person

Dinner Buffets (cont.)

Low Country Fare

Starters Included:

- Chicken Dumpling Soup
- Local Greens Salad with Garden Vegetables
Served with Chef's Choice of Two (2) Salad Dressings
- Roasted Apple, Brussels Sprout, and Pork Belly Salad

Entrees Included:

- Oven Roasted Chicken Legs and Thighs with Herb Jus
- Beef and Rice Stuffed Peppers
- Blackened Catfish with Creole Tomato Relish

Sides Included:

- Macaroni and Cheese
- Sautéed Fresh Green Beans
- Corn Bread Muffins and Butter

Dessert Included:

- Chef's Selection Assortment of Desserts

Fresh Brewed Coffee and Selection of Fine Teas

Fresh Brewed Iced Tea

\$42.00 per person

Plated Dinner Selections

Include (1) Starter, (1) Entrée and (1) Dessert
Accompanied by Assorted Rolls and Butter
Coffee and Tea Service
Fresh Brewed Iced Tea

Starter Selections

Select One (1) of the Following:

Classic Caesar Salad with Garlic Croutons

Tomato, Cucumber, and Bermuda Onion Salad
with Feta Cheese and Kalamata Olives

Wedge Salad

with Crumbled Blue Cheese, Bacon Bits, Tomato, and Ranch Dressing

Mixed Green Salad

with Shaved Carrots, Radicchio, Cucumbers, and Radishes

Cream of Mushroom Soup

Tomato Bisque

Chicken and Dumpling Soup

Heirloom Tomato and Burrata Mozzarella Salad
with Basil Oil and Balsamic Glaze (+ \$3.50 per person)

Entrée Selections

Select One (1) of the Following:

Fish and Seafood

Pan Seared Filet of Salmon

Served with Provençal Vegetable Ratatouille, Rice, and Basil Beurre Blanc

\$37.50 per person

Sautéed Fresh Filet of Codfish

Served with Lemon Caper Sauce, Grilled Zucchini, and Pan Seared Peirogi

\$38.00 per person

Classic Maryland Crab Cakes

(2) 3 oz Crab Cakes served with Creamy Mashed Potatoes, Asparagus, Baby Carrots, and Whole Grain Mustard Jus

\$46.00 per person

Marinated Jumbo Shrimp

Served with Corn Risotto, Pico De Gallo, Asparagus and Salsa Verde

\$42.00 per person

Meat and Poultry

Sautéed Breast of Chicken

Served with Sauce Puttanesca, Goat Cheese Polenta, Wilted Baby Spinach, and Seasonal Vegetables

\$36.00 per person

Roasted Airline Breast of Chicken

Served with Saffron Risotto, Broccolini, Pine Nuts, and Pan Juices

\$38.00 per person

Grilled Flat Iron Steak

Served with Chimichurri Sauce, Whipped Potatoes with Applewood Smoked Bacon, Asparagus, and Baby Carrots

\$38.00 per person

Spiced Roasted Cornish Game Hen

Served Over Duck Fat Potatoes, Brussels Sprouts and Roasted Garlic Cloves

\$38.50 per person

Braised Beef Short Ribs

Served with Creamy Horseradish Mashed Potatoes, Asparagus, and Baby Carrots with Peppercorn Demi Glace

\$40.00 per person

Roasted Pork Tenderloin

Served with Applewood Smoked Bacon Whipped Potatoes, Creamy Parmesan Brussels Sprouts, and Pan Jus

\$40.00 per person

Hand Carved Whole Roasted Prime Rib of Beef

Served with Creamy Garlic Mashed Potatoes, Seasonal Vegetable Medley, and Demi Glace

\$43.00 per person

Grilled New York Steak

Served with Sweet Potato Puree, Broccolini, Baby Carrots, and Port Wine Demi Glace

\$45.00 per person

Sautéed Center-Cut Beef Tenderloin

Served with Wilted Spinach and Wild Mushrooms, Roasted Baby Potatoes, and Raisin-Peppercorn Demi Glace

\$49.00 per person

Entrée Selections (cont.)

Combination Plates

Pan Seared Breast of Chicken with Shrimp Trio
Served with Saffron Risotto and Seasonal Vegetables
\$47.50 per person

Grilled Beef Flat Iron Steak and Pan Seared Fresh Codfish
Served with Creamy Mashed Potatoes, Asparagus, Baby Carrots and Mustard Cream
\$49.00 per person

Beef Tenderloin and Maryland Crab Cake
Served with Creamy Potato Gratin, Asparagus, Baby Carrots, and Light Green Peppercorn Cream Sauce
\$58.00 per person

Vegetarian Options

Mushroom Bolognese (*Vegan*)
Served with Buttered Linguini and Wild Mushroom tomato Ragout
\$35.50 per person

Vegetable Napoleon (*Gluten Free*)
Oven roasted Seasonal Vegetables served on Marinara
\$35.50 per person

PLEASE NOTE: Less than Ten (10) Vegetarian Plates – Chef's Choice | Ten (10) or More Vegetarian Plates - Choice of One (1)

Children's Meal

Meal Includes Starter, Entrée, and Dessert (*Dessert Selection will be Same as Adult Selection*)

Choice of Starter - *Select One (1):* Apple Sauce or Fruit Cup

Entrée Selection:

Select One (1) of the Following:

Chicken Tenders
Served with French Fries

Spaghetti and Meatballs
Served with Marinara Sauce

Grilled Cheese
Served with French Fries

Mac and Cheese
with Grilled Chicken Strips

Dinner Plated Desserts

Select One (1) of the Following:

Peanut Butter Chocolate Cake
Lemoncello-Mascarpone Cake
Chocolate Mousse Cake

Carrot Cake
Classic New York Cheesecake
Triple Chocolate Cake

Flourless Chocolate Cake Torte (*Gluten Free*)

Receptions by the Hour

Gateway Reception

Imported and Domestic Cheese Selection
with Bread, Crackers, Apples and Grapes

Display of Fresh Vegetable Crudités
with Roasted Red Pepper Hummus, Guacamole
and Blue Cheese Dip

Antipasto Skewer
with Pesto and Balsamic Glaze

Chicken Wings
with House Buffalo Sauce

Assorted Mini Quiche

Swedish Meatballs

Chicken Vegetable Pot Stickers in Bamboo Basket
Served with Sesame Garlic Sauce

Cranberry & Walnut Brie Phyllo Rolls

Mini Lobster Cobbler

One (1) Hour Reception
Based on Eight (8) Pieces per Person
\$27.00 per person

Two (2) Hours Reception
Based on Twelve (12) Pieces per Person
\$38.00 per person

Wyndham Reception

Display of Fresh Vegetable Crudités
with Roasted Red Pepper Hummus, Guacamole, and Blue
Cheese Dip

Bruschetta Bar
Served with Artichoke, Tomato and Mushroom Bruschetta Mix
And an Assortment of Bread and Crackers

Baked Brie en Croute
with Raspberry Jam and Served with Crackers

Tuna Tartar in Tart Shell
with Julienne Bell Peppers

Buffalo Chicken Meatballs
with Blue Cheese and House Buffalo Sauce

Mini Sub Sandwiches
to Include Italian Cold Cut

Breaded Boursin Bites
with Saffron Aioli

Peel & Eat Shrimp
Served with Cocktail Sauce

Mini Crab Cakes
with Chipotle Mayonnaise

Apple Glazed Pork Belly Brochette
Served over Apple Puree

Chorizo and Cheese Empanadas

One (1) Hour Reception
Based on Eight (8) Pieces per Person
\$37.00 per person

Two (2) Hours Reception
Based on Twelve (12) Pieces per Person
\$55.00 per person

Hors d'Oeuvres

Minimum 50 Pieces per Item, Per Order

Cold Hors d' Oeuvres

Priced Per Piece

Smoked Salmon Canapé on Rye Bread	\$3.00
Tuna Tartar with Mango and Cilantro in Mini Waffle Cone	\$3.50
Shrimp Devilled Egg	\$3.50
Marinated Grilled Vegetable Skewers	\$3.00
Shrimp Shooter with Bloody Mary Cocktail Sauce	\$3.50
California Roll	\$3.50
Smoked Chicken Salad Crostini	\$2.80
Seafood Louis Salad in a Crispy Phyllo Shell	\$3.50
Ratatouille Tartlette with Goat Cheese	\$3.00
Prosciutto Wrapped Melons	\$3.50

Hot Hors d' Oeuvres

Priced Per Piece

Spinach and Feta Cheese Spanakopita	\$2.50
Pretzel Wrapped Dog with Whole Grain Mustard	\$2.50
Oriental Chicken Spring Roll with Orange-Ginger Glaze	\$3.00
Buffalo Chicken Meatball with Blue Cheese and House Buffalo Sauce	\$2.50
Jumbo Chicken Wings with House Buffalo Sauce	\$2.50
Pork Pot Stickers in Bamboo Basket Served with Hoisin Sauce	\$2.80
Breaded Boursin Bite with Garlic Aioli	\$3.00
Chorizo Stuffed Date	\$3.50
Coconut Chicken Bite with Sweet Chili Sauce	\$3.00
Beef Sirloin Satay with Chimmichurri Sauce	\$3.50
Goat Cheese and Red Pepper Mini Quiche	\$3.00
Cranberry and Walnut Brie Phyllo	\$3.00
Mini Crab Cake with Tartar Sauce	\$4.00
Mini Lobster Cobbler	\$4.00

Chef's Recommendation: Six (6) to Eight (8) Pieces per Person

Reception Enhancements

Domestic and Imported Cheeses

Wide Selection of Imported and Domestic Cheeses
Served with Assorted Breads and Crackers,
Fresh & Dried Fruit Garnish, and Fruit Preserves
\$7.50 per person

Vegetable Crudités

Selection of Fresh Garden Vegetables
Served with an Assortment of Dips
\$6.00 per person

Peel and Eat Shrimp Served on Ice

Served with Cocktail Sauce, Lemon, and Sauce Louis
\$49.00 per dozen

Oysters on the Half Shell Served on Ice

Served with Cocktail Sauce, Lemon and Hot Sauce
\$40.00 per dozen

Chilled Seafood Display

Seafood Items to Include:
Oyster on the Half Shell, Marinated Mussels,
Peel and Eat Shrimp, and Scallop Ceviche
Served with:
Cocktail Sauce, Sauce Louis, Mignonette, Lemon Wedges
\$15.00 per person

Antipasto Station

Assorted Cold Cut and Smoked Meat to Include:
Capicola, Coppa, Mortadella, and Sopressatta
Served with Grilled Marinated Vegetables,
Assorted Cheeses, Assorted Breads and Crackers
\$14.50 per person

Dessert Table

Assortment of Cakes, Pies, Brownies, and Cookies
Served with:
Fresh Brewed Coffee and Decaffeinated Coffee, and Selection of Fine Hot Teas
\$10.00 per person

Fresh Fruit and Berries

Elaborate Display of Fresh Fruit and Berries
Accompanied with Brown Sugar, Whipped Cream,
and Fruit Flavored Dips
\$6.00 per person

Crab Dip

Hot Crab Dip with Artichokes and Spinach
Served with Crostini
\$7.50 per person

Taco Bar

Make Your Own Taco Bar with Mole Chicken, Adobo Pork,
Cheddar Cheese, Sour Cream, Salsa, Shredded Lettuce
with Taco Shells and Flour Tortillas
\$12.00 per person

Pasta Station

Served with Three (3) Pasta Selections:

- Shrimp and Tortellini Pasta with Alfredo Sauce
- Rigatoni Pasta with Italian Sausage and Fresh Mozzarella
- Chicken and Gemilli Pasta with Mushroom and Tarragon Cream Sauce

\$12.50 per person

Viennese Dessert Table

Selection of Mousses
Assortment of Miniature French Pastries, Fresh Berries,
and Chocolate Truffles
Served with:
Gourmet Flavored Coffee Station
Fresh Brewed Coffee and Decaffeinated Coffee
Assortment of Fine Hot Teas
\$12.50 per person

*Enhancements are for receptions with multiple stations/hors d'oeuvres and are not meant to replace dinner buffets.
Quantity of items is based on replenishment for thirty (30) minutes.*

Chef's Carvery

Roasted Honey Glazed Virginia Ham

Served with Fresh Fruit Relish and Dinner Rolls

\$9.50 per person

Serving Forty (40) People

Slow Roasted Turkey Breast

Served with Zesty Cranberry Sauce, Turkey Gravy, and Dinner Rolls

\$9.50 per person

Serving Thirty (30) People

Roasted Honey Mustard Crusted Rack of Pork

Served with Pan Juices and Cheddar Cheese Biscuits

\$12.00 per person

Serving Thirty (30) People

Roasted Pepper Prime Rib Roll

Served with Chimichurri, Horseradish Sauce and Dinner Rolls

\$12.50 per person

Serving Twenty-Five (25) People

Whole Roasted Beef Tenderloin

Served with Creamed Horseradish, Assorted Condiments, and Dinner Rolls

\$20.00 per person

Serving Twenty (20) People

Roasted Herb Crusted Rack of Lamb

Served with Thyme Jus and Dinner Rolls

\$21.00 per person

Serving Six (6) People

PLEASE NOTE: Carving stations require a Chef's Attendant at \$75.00 per Chef, per hour.

Banquet Beverage Menu

Luxury Brand Liquors

Vodka – Kettle One

Scotch – Johnnie Walker Black Label

Rum – Mount Gay

Canadian – Crown Royal

Gin – Bombay Sapphire

Tequila – Patron Silver

Bourbon – Maker's Mark

Premium Brand Liquors

Vodka – Absolut

Scotch – Dewars

Rum – Bacardi Superior

Canadian – Seagram VO

Gin – Tanqueray

Tequila – 1800 Reposado

Bourbon – Jack Daniel's

Name Brand Liquors

Vodka – Smirnoff

Scotch – Grant's

Rum – Cruzan Light

Canadian – Canadian Club

Gin – Beefeater

Tequila – Sauza Blue

Bourbon – Jim Beam

House Wines

Pinot Grigio
Chardonnay

White Zinfandel

Merlot
Cabernet Sauvignon

Domestic Beer Selections to Include:

Budweiser
Miller Lite

Bud Light
Coors Light
Michelob Ultra

Imported Beers

Amstel Light
Corona

Peroni Nostra Azzuro
Heineken
Samuel Adams

Soft Drinks and Mixers to Include:

Coca Cola, Diet Coke, Sprite, Club Soda, Ginger Ale, and Tonic Water

Bottled Water to Include:

San Pellegrino, Calistoga, Ice Mountain, Poland Spring, and 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 alcoholic beverages are subject to 20% taxable service charge.
All pricing is subject to change.

Banquet Beverage Menu

Beverages

	<i>Host Bar</i>	<i>Cash Bar</i>
Luxury Brand Liquors	\$9.00	\$9.00
Premium Brand Liquors	\$8.00	\$8.00
Name (House) Brand Liquors	\$7.00	\$7.00
Imported Beers	\$5.00	\$5.00
Domestic Beers	\$4.00	\$4.00
House Wines	\$6.50	\$6.50
Soft Drinks	\$2.50	\$2.50
Bottled Waters	\$2.50	\$2.50

Open Bar	Beverages are charged to the master account per person per hour. Service and fees are based on total number of legal age guests. 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.
Host Bar	Beverages are charged to master account per drink plus tax and service charge (Bartender fees apply). This is a consumption bar requiring a minimum of thirty (30) minutes to close bar for reconciling.
Cash Bar	Beverages are sold on a cash basis to the guest and are inclusive of tax and service charge (Bartender fees apply).
Bartenders' Fee	\$35.00 per hour, per tender Minimum Two (2) Hours Service Hours must be consecutive, One (1) Bartender per 75 – 100 guests
Cash Bar Fee	\$125.00 per bar. <i>Fee is waived if \$400.00 minimum per bar is met.</i>

Open Bar Packages

Paid by Host (Client) on an 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)	\$15.00 per person – (Each additional hour \$7.50 per hour per person)
Limited Bar (Beer, Wine, & Soft Drinks)	\$10.00 per person – (Each additional hour \$5.50 per hour per person)

Additional Bar Options

House Wines	\$35.00 per bottle, Beringer, California
House Champagne	\$26.00 per bottle, "Andre"
Champagne Punch	\$85.00 per gallon

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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 20% taxable service charge and 6% PA State Taxes. Menus are subject to change.)

Sommelier's Cellar
All Prices per Bottle

Dry Sparkling Wines

Domaine St Michelle, California	\$41.00
Korbel Brut, California	\$46.00
Freixenet	\$45.00

Blush Wines

Beringer, White Zinfandel, California	\$28.00
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White Wines

Beringer, California Collection Pinot Grigio, CA	\$38.00
Brancott Marlborough, Sauvignon Blanc, New Zealand	\$52.00
Columbia Winery, California	\$30.00
Canyon Road, California	\$30.00
Wente Vineyards, "Morning Fog"	\$38.00

Red Wines

Canyon Road, Pinot Noir, California	\$30.00
Mirassou, Pinot Noir, California	\$30.00
Canyon Road, Merlot, California	\$30.00
Columbia Winery, Merlot, California	\$30.00
Penfolds, Koonunga Hill, Shiraz	\$39.00
Canyon Road, Cabernet Sauvignon, California	\$30.00
Beringer Founders	\$39.00

All Brands are Subject to Change and Availability

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