



**WYNDHAM**  
GETTYSBURG

# *Menus*

*Wyndham Gettysburg  
95 Presidential Circle  
Gettysburg, PA 17325  
(717) 339-0020 Hotel  
(717) 334-0456 Sales Fax  
[www.wyndhamgettysburg.com](http://www.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 city. 19% Service Charge and 6% Sales Tax will apply to all Room Rental, Food and Non-Alcoholic Beverages. 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.

**Guarantees:** In arranging private food and beverage functions, the final attendance must be received no later than three (3) business days (72 working day hours) prior to your function. If we have not received a guarantee three (3) business days prior to your function, you will be billed at the contracted number listed in this agreement or the actual number of guests served, whichever is greater. The hotel does 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. If no verbal or written guarantee is received, the contract number will be considered your guarantee. **"An Under Minimum Surcharge on Buffets may apply if guest count does not meet the minimum required."**

**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.

**Pre-Set Menu Items:** For pre-set menu items; the patron will be charged for the actual number of pre-set courses regardless of the guarantee.

**Labor Fees & Custom Menus:** A \$50.00 Labor Charge will be added to groups with guarantee of 25 people or fewer. More than one entrée is offered; guarantees for each entrée are required in accordance with the above guarantee schedule. If a chef attendant is requested, a labor charge per attendant will apply. **Changes made to approved set-up guidelines noted in Banquet Event Orders/Diagrams after banquet/meeting room(s) are set -are subject to Labor Charges.**

**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.

**Food and Beverages:** No food or alcoholic beverages may be brought into the Hotel from outside sources. The Patron acknowledges that the State Alcoholic Beverage Commission 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.

**Split Entrée Selections:** All split entrée selections will be subject to an extra charge of \$3.00 per person.

**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 Confirmation Agreement.

**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.

**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.

**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. Pipe & Drape is available to hang Banners at a minimum charge of \$75.00 per Banner. In addition, no displays or signage are permitted in the lobby area of the hotel.

**Vendor 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.

**Damages:** Client(s) are responsible for any damage done to the Hotel while on the premises.

**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.

Wyndham Gettysburg

## *Continental Breakfast Selections*

### *Continental Breakfast #1*

*Chilled Orange, Grapefruit, Tomato Juice*

*Assorted Danishes, Croissants, Muffins and New York Style Bagels*

*Plain Cream Cheese, Butter and Preserves*

*Whole Milk and 2% Milk*

*Freshly Brewed Coffee, Decaffeinated Coffee and a Fine Selection of Teas*

*\$7.50 per person*

### *Continental Breakfast #2*

*Chilled Orange, Grapefruit, Tomato Juice*

*Sliced Seasonal Fruit and Fresh Berries*

*Assorted Danishes, Croissants, Muffins and NY Style Bagels*

*Plain Cream Cheese, Butter and Preserves*

*Whole Milk and 2% Milk*

*Freshly Brewed Coffee, Decaffeinated Coffee and a Fine Selection of Teas*

*\$9.50 per person*

## *Breakfast Entrées*

*All Entrées Include:*

*Chilled Orange, Grapefruit or Tomato Juice*

*Basket of Assorted Bakeries,*

*Butter and Preserves*

*Chef's Selection of Potato*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

### *Entrées Selections*

*Scrambled Eggs on Croissant with Cheddar Cheese and Bacon*

*\$9.25 per person*

*Fluffy Scrambled Eggs, with Chive*

*Choice of Country Sausage, Hickory Smoked Bacon*

*\$10.50 per person*

*Poached Eggs Benedict on Toasted English Muffins and Canadian Bacon*

*\$11.75 per person*

*Wyndham Gettysburg, 95 Presidential Circle, Gettysburg, PA 17325 (717) 339-0020  
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## ***Breakfast Buffet***

*(Minimum 25 People)*

*Chilled Orange, Grapefruit and Tomato Juice*

*Sliced Seasonal Fruits and Berries with Brown Sugar*

*Scrambled Eggs with Chive*

*Crispy Bacon Strips*

*Country Linked Sausages and Turkey Sausages*

*Chef's Selection of Breakfast Potato*

*Assorted Breakfast Bakeries*

*Butter and Preserves*

*Whole Milk and 2% Milk*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$13.50 per person*

## ***Brunch***

*(Minimum 35 People)*

*Chilled Orange, Grapefruit and Tomato Juice*

*Sliced Seasonal Fruits and Berries with Brown Sugar*

*Imported and Domestic Cheeses*

*Penne Pasta Salad with Grilled Vegetables, Sun-dried Tomatoes, Basil & Olive Oil*

*Tomato, Cucumber and Red Onion Salad*

*Mixed Baby Greens with Choice of Dressing*

*Scrambled Eggs Served Plain or Your Choice of Tomato, Peppers or Grated Cheese*

*Crispy Bacon Strips*

*Country Linked Sausages*

*Whole Roasted Chicken with Rosemary and Garlic*

*Chef's Selection of Breakfast Potato*

*Mixed Vegetables*

*Assorted Breakfast Bakeries*

*Butter and Preserves*

*Assorted Cakes and Pies*

*Whole Milk and 2% Milk*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$21.50 per person*

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## *If you wish to add to your Breakfast or Brunch Buffet*

*Belgium Waffle with Maple Syrup, Fresh Strawberries and Whipped Cream \$2.50 per Person*

*Cheese Blintzes \$1.75 per Person*

*Assorted Pancakes with Fruit Topping and Whipped Cream \$1.75 per Person*

*French Toast with Whipped Cream and Maple Syrup \$1.95 per person*

*Eggs Benedict with Orange Hollandaise Sauce \$3.50 per Person*

*Omelets (Prepared in Room);  
Ham, Cheese, Peppers, Onions, Tomatoes, Mushrooms \$3.50 per Person*

*Smoked Salmon with Bagels and Cream Cheese \$4.50 per Person*

*Grilled Breast of Chicken with Wild Mushroom Sauce \$4.00 per Person*

*Whole Roasted Capon with Basil Juice \$4.50 per Person*

*Whole Roasted Loin of Pork with Rosemary Juice \$5.00 per Person*

*Roasted Whole New York Strip Loin with Green Peppercorn Sauce \$7.00 per Person*

*(If you wish to have an item prepared or carved in the room,  
please add \$75.00 per Chef — Maximum 2 hours)*

# *Executive Meeting Packages*

## **#1**

### ***Pre-Meeting***

*Selection of Chilled Fruit Juices  
Sliced Seasonal Fresh Fruit and Berries  
Breakfast Bakeries, Croissants and Muffins  
Butter and Preserves  
Freshly Brewed Coffee, Fine Selection of Tea,  
Decaffeinated Coffee*

### ***Mid-Morning***

*Freshly Brewed Coffee, Fine Selection of Tea,  
Decaffeinated Coffee  
Assorted Soft Drinks and Mineral Waters*

### ***Mid-Afternoon***

*Freshly Brewed Coffee, Fine Selection of Tea,  
Decaffeinated Coffee  
Assorted Soft Drinks and Mineral Waters  
Selection of Homemade Cookies and Brownies  
\$19.50 per person*

## **#2**

### ***Pre-Meeting***

*Selection of Chilled Fruit Juices  
Sliced Seasonal Fresh Fruit and Berries  
Scrambled Eggs and Cheddar Filled Croissants  
Blueberry and Bran Muffins  
Freshly Brewed Coffee, Fine Selection of Tea,  
Decaffeinated Coffee*

### ***Mid-Morning***

*Freshly Brewed Coffee, Fine Selection of Tea,  
Decaffeinated Coffee  
Assorted Soft Drinks and Mineral Waters*

### ***Mid-Afternoon***

*Freshly Brewed Coffee, Fine Selection of Tea,  
Decaffeinated Coffee  
Assorted Soft Drinks and Mineral Waters  
Selection of Homemade Cookies and Brownies  
Mini Eclairs and Chocolate Dipped Strawberries  
\$24.50 per person*

## **#3**

### ***Pre-Meeting***

*Selection of Chilled Fruit Juices  
Sliced Seasonal Fresh Fruit and Berries  
Breakfast Bakeries, Croissants and Muffins  
Butter and Preserves  
Freshly Brewed Coffee, Fine Selection of Tea, Decaffeinated Coffee*

### ***Mid-Morning***

*Freshly Brewed Coffee, Fine Selection of Tea, Decaffeinated Coffee  
Assorted Soft Drinks and Mineral Waters*

### ***Lunch***

*Fresh Mixed Green Salad with Choice Dressings  
Entree- Choice of One (1):  
Hot Opened Face Sandwich Turkey, Brisket, or Grilled Vegetables  
Chef's Choice Vegetable and Starch  
Strawberry Shortcake or Traditional Apple Pie  
Fresh Brewed Coffee, Fine Selection of Tea,  
Decaffeinated Coffee*

### ***Mid-Afternoon***

*Freshly Brewed Coffee, Fine Selection of Tea, Decaffeinated Coffee  
Assorted Soft Drinks and Mineral Waters  
Selection of Homemade Cookies and Brownies  
\$34.95 per person*

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## *A La Carte — Fresh from the Bakery*

*(Price per Dozen)*

<i>Chocolate Chip Cookies with Walnut, White Chocolate Macadamia Nut, Peanut Butter, or Double Chocolate Fudge Walnut Brownies</i>	\$18.00
<i>Assorted Muffins</i>	\$24.00
<i>Selection of Breakfast Bakeries, Butter and Preserves</i>	\$24.00
<i>Assorted New York Style Bagels with Flavored Cream Cheese</i>	\$24.00
<i>Assorted French Mini Pastries and Chocolates</i>	\$32.00
<i>Chocolate Dipped Strawberries</i>	\$24.00
<i>Hot Pretzels with Dipping Mustard</i>	\$18.00
<i>Scones: Blueberry, Orange, Cinnamon Twist</i>	\$18.00

## *A La Carte Refreshment*

*(Price per Gallon)*

<i>Freshly Brewed Coffee or Decaffeinated Coffee</i>	\$33.00
<i>Selection of Teas with Lemon, Sugar and Hot Cocoa</i>	\$32.00
<i>Chilled Orange and Grapefruit Juice</i>	\$22.00
<i>Tomato, V8, Apple Cranberry Juice</i>	\$22.00
<i>Lemonade</i>	\$22.00
<i>Non-Alcoholic Fruit Punch</i>	\$22.00
<i>Iced Tea</i>	\$22.00

*(Price per Item)*

<i>Selection of Soft Drinks</i>	\$2.50/Bottle
<i>Mineral Waters</i>	\$2.50/Bottle
<i>Flavored Sparkling Waters</i>	\$2.50/Bottle
<i>Assorted Bottled Fruit Juices</i>	\$3.00/Bottle
<i>Natural and Fruit Flavored Yogurts</i>	\$2.50/Each
<i>Assorted Chocolate Bars/Granola Bars</i>	\$1.95/Each
<i>Seasonal Whole Fruit</i>	\$1.50/Each
<i>Fruit and Cheese Kabob</i>	\$2.75/Each
<i>Ice Cream Bar</i>	\$2.50/Each
<i>Soft Pretzel with Dipping Mustard</i>	\$1.50/Each

*(Price per Pound)*

<i>Deluxe Assorted Nuts</i>	\$18.00
<i>Dry Roasted Nuts</i>	\$16.00
<i>Hard Pretzels</i>	\$10.00
<i>Potato Chips with Onion Dip</i>	\$9.00
<i>Tortilla Chips with Salsa</i>	\$9.50

## ***Refreshment Breaks***

*(Thirty (30) Minute Breaks)*

### ***Coffee Break***

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*  
*\$4.50 per person*

*\$5.50 per person for Flavored Gourmet Coffee*

### ***Beverage Break***

*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*  
*\$5.50 per person*

### ***Classic Wyndham Break***

*Assorted Cookies and Fudge Nut Brownies*

*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*  
*\$6.50 per person*

### ***The Natural Break***

*Natural and Flavored Yogurt with Grated Coconut and Granola Bars*  
*Sliced Seasonal Fruit and Fresh Berries*

*Selection of Chilled Juices, Still or Mineral Water*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*  
*\$6.95 per person*

### ***The South of the Border Break***

*Tortilla Chips, Nacho Cheese Dip, Guacamole, Tomato Salsa, Jalapeno Cheese and Crackers*  
*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*  
*\$7.50 per person*

*Additional Option Premium Mexican Beer \$4.50 each*

### ***The Garden Break***

*Crudités with Dip, Vegetable Finger Sandwiches*

*Fresh Fruit and Cheese Kabobs*

*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*  
*\$7.95 per person*

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## *The Gateway Break*

*Warm Soft Pretzels with Mustard*

*Chocolate Whoopies*

*Assorted Cookies and Fudge Nut Brownies*

*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*

*\$8.25 per person*

## *The Utz Break*

*Pennsylvania Potato Chips*

*Buttery Popcorn and Roasted Peanuts*

*Cracker Jacks and Candy Bars*

*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*

*\$8.50 per person*

## *The Little and Big Round Top, Ice Cream Break*

*Assortment of Ice Cream, Drumstick and Dove Bars*

*Honey Roast Nuts, Chocolate Sprinkle*

*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*

*\$9.50 per person*

## *The Devil's Den, Chocolate Break*

*Chocolate Chip Cookies*

*Fudge Nut Brownies*

*Hershey's Chocolate Kisses*

*Chocolate Dipped Strawberries*

*Assorted Soft Drink, Mineral Water and Iced Tea*

*Freshly Brewed Coffee, A Fine Selection of Tea, Decaffeinated Coffee*

*\$9.50 per person*

## *Luncheon*

### *Deli Buffet*

*(Minimum 25 people)*

*Soup du Jour*

*Tomato, Onion and Cucumber Salad*

*Red Skin Potato Salad*

*Seasonal Greens with Choice of Dressing*

*Relish Tray with Condiments*

*Selection of Virginia Ham, Roasted Turkey Breast*

*Corned Beef, Roast Beef and Salami*

*Imported and Domestic Cheeses*

*Assorted Bread and Rolls, Butter*

*Sliced Seasonal Fruit*

*Selection of Desserts*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$18.95 per person*

### *Country Style Buffet*

*(Minimum 25 People)*

*Soup du Jour*

*Tomato with Buffalo Mozzarella, Red Onions and Balsamic Vinaigrette*

*Red Skin Potato Salad*

*Marinated Pasta with Grilled Vegetable Salad*

*Seasonal Greens with Choice of Dressing*

*Relish Tray with Condiments*

*Sliced Prosciutto, Country Salami, Pastrami*

*Chilled Whole Roasted New York Strip Loin*

*Chilled and Thinly Sliced Whole Roasted Pork Loin*

*Chilled Grilled Marinated Chicken Breast*

*Imported and Domestic Cheeses*

*Assorted Bread and Rolls, Butter*

*Sliced Seasonal Fruit*

*Selection of Desserts*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$22.50 per person*

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## *Salad Bar Luncheon*

*(Minimum 25 people)*

*Soup du Jour  
Bell Pepper, Tomato and Red Onion Salad*

*Fresh Greens to include;  
Romaine Lettuce  
Iceberg Lettuce  
Baby Spinach Leaves*

*Accompanied by garden fresh vegetables;  
Shredded Carrots  
Sliced White Mushrooms  
Sliced English Cucumber*

*Assortment of Condiments:  
Penne Pasta with Grilled Marinated Vegetables  
Red Skin Potato Salad  
Low Calorie Cottage Cheese  
Sliced Seasonal Fruit  
Assorted Bread and Rolls, Butter, Crackers and Garlic Croutons  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
\$15.50 per person*

### *If you wish to add to your Salad Bar*

*Classic Tuna Salad  
\$3.50 per person*

*Natural or Fruit Flavored Yogurt  
\$2.25 per person*

*Grilled and Smoked Chicken Salad  
\$3.50 per person*

*Slices of Assorted Pizza  
\$3.50 per person*

*Grilled Marinated Chicken Breast  
\$4.00 per person*

*Poached Salmon Filet with Garlic Tartar Sauce  
\$5.00 per person*

*Philadelphia Steak Sandwich  
\$5.50 per person*

## *The Penn Lunch Buffet*

### *Soup*

*Chicken and Corn Soup with Egg Noodle*

### *Salad*

*German Potato Salad*

*(Chow Chow) Pickled Vegetable and Bean Salad*

### *Entrées*

*Fried Battered Catfish served with Yellow Mustard*

*Classic Pennsylvania Dutch Chicken and Waffles with Gravy*

*Creamy Mashed Potato*

*Sautéed Fresh Vegetables*

*(Schnitz un Knepp) Baked Dried Apples and Dumpling served with Sweet Molasses*

*Assorted Bread, Rolls and Butter*

### *Desserts*

*Assorted Specialty of Dutch Desserts*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$21.50 per person*

## *The Italian Lunch Buffet*

*(Minimum 25 people)*

### *Soup*

*Italian Minestrone*

### *Salads*

*Tomato Salad and Buffalo Mozzarella with Red Onions and Basil Vinaigrette*

*Cannellini Bean Salad with Balsamic Vinaigrette*

*Mixed Green Salad with Toasted Sugared Walnuts and Italian Dressing*

### *Antipasto Platter with:*

*Salami, Mortadella, Prosciutto, Fontina Cheese, Provolone, Artichokes, Roasted Peppers*

*Assorted Olives, Pepperoncini*

### *Entrées*

*Pizza Quattro Stagioni with Tomato, Mozzarella, Artichoke Hearts, Ham*

*Chicken alla Cacciatore with Pancetta, Tomato and Bell Pepper Sauce*

*Penette Pasta alla Bolognese*

*Sautéed Potato Gnocchi with Sage*

*Assorted Bread and Rolls, Butter, Focaccia and Garlic Croutons*

### *Desserts*

*Assorted Cakes and Pies*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$20.50 per person*

# *An American Heritage Lunch Buffet*

*(Minimum 25 people)*

## *Soup*

*Navy Bean Soup with Country Sausage*

## *Salads*

*Tomato Salad with Red Onions and Crumble Bleu Cheese*

*Wedges of Iceberg Lettuce with Ranch Dressing and Crispy Bacon*

*Classic Caesar Salad with Garlic Croutons*

## *Entrées*

*Brunswick Country Chicken Stew with Lima Bean, Corn and Tomato & Potato Dumpling*

*Shaved Whole Top Round of Beef with Mushroom Gravy*

*Creamy Garlic Mash Potato*

*Sautéed Fresh Medley of Vegetable*

*Assorted Bread and Rolls, Butter*

## *Desserts*

*Assortment of Cakes and Pies*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$22.50 per person*

## ***“Rio Grande Valley” Mexican Lunch Buffet***

*(Minimum 25 people)*

### ***Soup***

*Chili con Carne*

### ***Salads***

*Mixed Green Salad with Tangerine, Jicama & Chili Vinaigrette*

*South Western Caesar Salad with Cotija Cheese and Tortilla*

*Marinated Grilled Corn, Avocado, Tomato and Lima Bean Salad with Cilantro*

### ***Entrées***

*Chicken Quesadillas*

*Grilled and Sliced London Broil with Julienne Bell Pepper and South Western Seasoning*

*Refried Bean Enchiladas*

*Mexican Rice*

*Sautéed Carrots with Sour Cream and Cilantro*

*Assorted Bread, Rolls and Butter*

### ***Desserts***

*Peach Cobbler, Sopapillas, Lemon Tequila Pie*

*Fresh Seasonal Fruit*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$23.50 per person*

## *Luncheon Selections*

### *Boxed Lunches*

*Wyndham Hotel Boxed Lunch Includes:*

*Whole Fruit*

*Potato Chips and Deli Salad*

*Assorted Cookies*

*Soft Drink or Water*

*Condiments*

*(Choice of One)*

### *Grilled Marinated Breast of Chicken*

*With Provolone Cheese, Lettuce and Tomato*

*On a Ciabatta Bread and Penne Pasta or Potato Salad*

*\$15.50 per person*

### *Grilled Chicken or Albacore Tuna Salad*

*With Shredded Lettuce*

*On Kaiser Roll and Fruit Salad*

*\$14.50 per person*

### *Tuscano Sandwich*

*Virginia Ham, Sliced Turkey, Salami, Pastrami and Mozzarella Cheese*

*With Lettuce, Tomato and Roasted Pepper*

*On a Fresh Baked Baguette and Italian Dressing*

*Penne Pasta or Potato Salad*

*\$15.50 per person*

### *Roasted Turkey Breast or Shaved Roast Beef*

*With Swiss Cheese and Condiment*

*Penne Pasta or Potato Salad*

*\$14.50 per person*

### *Tomato, Roasted Pepper and Fresh Mozzarella Sandwich*

*On Focaccia Bread and Olive Tapenade*

*Penne Pasta or Potato Salad*

*\$14.50 per person*

## *Luncheon Selections*

*(Entrées Include a Starter, Chef's Select Starch and Vegetable, Assorted Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

*Group less than 25 ppl will have Soup du jour.*

*\$3.00 Split Menu Choice applies for multiple entree selections.)*

### *Starters*

*New England Clam Chowder*

*add \$2.00 per person*

*Creamy Tomato Bisque with Tarragon*

*Cannellini Bean Soup with Italian Sausage*

*Pumpkin Cream Soup*

*Leek and Potato Soup*

*Italian Minestrone*

*Baby Spinach Salad with Belgium Endive, Hard Boiled Egg & Red Pepper Strips*

*Bacon Dressing*

*Classic Caesar Salad with Garlic Crouton and Lemon Garlic Dressing*

*Mixed Baby Greens Salad with Tomato, Red Pepper Strips*

*Mediterranean Salad with Tomato, Cucumber, Bell Pepper and Feta Cheese*

*add \$2.00 per person*

*Seasonal Fresh Fruit, Berries, Melon Salad*

*add \$2.00 per person*

### *Pastas*

*Penne Pasta with Roasted Vegetables and Marinara Sauce*

*\$16.50 per person*

*Spinach and Ricotta Cheese Ravioli with Baby Bok Choy, Wild Mushrooms and Sage Cream Sauce*

*\$17.50 per person*

*Orrechiette Pasta with Grilled Breast of Chicken, Basil and Alfredo Sauce*

*\$18.50 per person*

*Tortellini Pasta with Sautéed Bay Scallops and Broken Shrimp, Seafood Marinara*

*\$20.50 per person*

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## *Lunch Entrées Selections*

*(Entrées Include a Starter, Chef's Select Starch and Vegetable, Assorted Rolls and Butter, Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea  
Group less than 25ppl will have Soup du jour)*

*Sautéed Filet of Codfish with Lemon Caper Beurre Blanc  
\$17.50 per person*

*Grilled Filet of Salmon with Dry Vermouth Sauce and Fresh Chive  
\$17.95 per person*

*Jumbo Lump Crab Cakes with Citrus and Basil Oil  
\$24.50 per person*

*Grilled Double Breast of Chicken with Mushroom Cream Sauce  
\$17.95 per person*

*Sautéed Double Breast of Chicken Piccata with Dijon Mustard and Basil Jus  
\$17.95 per person*

*Baked Chicken Tenderloin en Croute with Fresh Herb, Sauce Supreme  
\$18.50 per person*

*Roasted Loin of Pork with Sweet Vermouth Sauce  
\$19.50 per person*

*Braised Veal Stew with Creamy Polenta and Seasonal Vegetables  
\$19.50 per person*

*Roasted Top Round of Beef with Wild Mushroom Gravy  
\$18.50 per person*

*Whole Roasted NY Strip Loin with Onions and Au Jus  
\$20.95 per person*

## *Lunch Plated Desserts*

*Upside Down Caramelized Apple Walnut Pie with Vanilla Sauce*

*Strawberry Short Cake with Vanilla Sauce*

*New York Cheese Cake with Whipped Cream and Raspberry Coulis*

*Classic Tiramisu Served with Amaretto Sauce*

*Dark Chocolate Fondant Cake with Semi Sweet Chocolate Sauce*

*Classic Carrot Cake*

*Black Forest Cake*

*Mango, Orange or Lemon Sorbet in their Natural Shell  
add \$1.50 per person*

*Mixed Berries Cake Served with Vanilla Sauce  
add \$2.00 per person*

*Exotic Fruit Tart with Anglaise Sauce  
add \$2.00 per person*

# *The Wyndham, Dinner Buffet Selection*

## *A Pennsylvania Dutch Dinner Buffet*

### *Soup*

*Chicken and Corn Soup with Egg Noodle*

### *Salad*

*German Potato Salad*

*Frissee Lettuce and Bacon Salad*

*(Chow Chow) Pickled Vegetable and Bean Salad*

### *Entrées*

*Fried Battered Cod Served with Yellow Mustard*

*Slippery Pot Pie with Braised Beef and Served with Stewed Potatoes and Dumplings*

*Roasted Pork Loin and Sauerkraut and Apple*

*Classic Pennsylvania Dutch Chicken and Waffles with Gravy*

*Creamy Mashed Potato*

*Sautéed Fresh Vegetables*

*(Schnitz un Knepp) Baked Dried Apples and Dumpling served with Sweet Molasses*

*Biscuits and Apple Butter Sauce*

### *Desserts*

*Assorted Specialty of Dutch Desserts*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$36.50 per person*

## *A Tuscan Evening Dinner Buffet*

*(Minimum 25 people)*

### *Soup*

*Minestrone Soup*

### *Salads*

*Antipasto Platter with Artichokes, Roasted Peppers, Salami, Mortadella, Prosciutto*

*Provolone, Fontina Cheese, Assorted Olives, Pepperoncini*

*Tomato Mozzarella with Red Onions and Balsamic Vinaigrette*

*Frissee and Arugula Salad with Choice of Dressing*

*Penne Pasta Salad*

### *Entrées*

*Home Made Vegetable Lasagna*

*Salmon Fillet with Sun Dried Tomato, Lemon-Oregano Oil and Eggplant Caponata*

*Sautéed Chicken Breast with Lemon Caper Sauce*

*Oven Roasted Potatoes with Rosemary and Garlic*

*Fresh Vegetables*

*Assorted Breads, Rolls and Butter*

### *Desserts*

*Assorted Specialty Italian Desserts*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$33.50 per person*

## *A Country Texan Dinner Buffet*

*(Minimum 25 people)*

### *Soup*

*Tortilla Soup with Shredded Monterey Jack and Fried Tortilla Strips*

### *Salad*

*Mixed Green Salad with Tangerine, Jicama and Chili Vinaigrette*

*Fiesta Shrimp Salad: Marinated Shrimp Salad with Lime Juice and Bell Pepper Strips,  
Black Olive and Red Onions*

*Grilled Sweet Corn and Avocado Salad with Black Beans, Tomato and Cilantro*

*Mexican Style Caesar Salad with Cotija Cheese and Crispy Tortilla*

### *Entrées*

*Filet of Codfish with Tomato – Pine Nut Relish and Crumbled Goat Cheese, Cilantro Beurre Blanc*

*Tequila Lime Grilled Chicken with Chili Salsa*

*Grilled and Sliced Flank Steak with Ancho Chili Sauce*

*Sautéed Mixed Vegetables*

*Bean and Rice with Green Chili*

*Assorted Bread, Rolls and Butter*

### *Desserts*

*Apple Pie, Apricot Pecan Tart, Lemon Tequila Pie, Sopapillas*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$38.50 per person*

## *A Pacific Rim Dinner Buffet*

*(Minimum 25 people)*

### *Soup*

*Simple Chicken Soup with Water Chestnut Ginger & Chinese Wonton*

### *Salads*

*Grilled Marinated Breast of Chicken Salad with Chinese Cabbage, Mushrooms,  
Bean Sprouts and Coconut Ginger Dressing*

*Chilled Soba Noodles Salad with Tofu, Stir Fry Bell Pepper, Snow Peas*

*Tropical Island Salad with Bay Scallops, Exotic Fruit and Bell Peppers*

*You May Add*

*Assortment of California Roll, Wasabi and Pickle Ginger \$2.95 per person*

### *Entrées*

*Miso Yaki Salmon Filet with Julienne Vegetables*

*Steamed Duck Dumpling with Baby Bok Choy and Oriental Dipping Sauce*

*Tempura Fry Pork with Asparagus, Oranges & Hoisin Sauce*

*Beef and Noodle with Broccoli*

*Vegetable Fried Rice*

*Vegetable Stir Fry*

*Assorted Bread and Rolls, Butter*

### *Desserts*

*Exotic Fruit Tart, Mango Mousse Cake, Coconut Pastries*

*Sliced Fresh Exotic Fruit*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$43.50 per person*

## *Dinner Selections*

*(Entrées Include a Starter, Chef's Selection of Starch and Seasonal Vegetable  
Assorted Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea  
Group less than 25 ppl will have Soup du jour)*

### *Appetizers* *Cold*

*Atlantic Smoked Salmon with Dill Cucumber Salad, Red Onion and Capers  
\$4.00 per person*

*Seared Rare Ahi Tuna with Shaved Fennel and Roasted Pepper Salad  
\$4.50 per person*

*Chilled Shrimp with Lemon and Cocktail Sauce  
\$5.50 per person*

*Poached Jumbo Shrimp with Celery Root and Granny Smith Apple Salad  
\$5.95 per person*

*Jumbo Lump Crabmeat Salad with Minted Melon Relish  
\$6.50 per person*

### *Hot*

*Sautéed Jumbo Sea Scallop with Stone Ground Grits and Port Wine Sauce  
\$6.50 per person*

*Maryland Jumbo Lump Crab Cake with Shaved Fennel & Citrus Oil  
\$6.95 per person*

*Orrechiette Pasta with Grilled Breast of Chicken and Sauce Supreme  
\$4.00 per person*

*Grilled Duck and Orange Sausage with Creamy Polenta and Port Wine Sauce  
\$4.50 per person*

## *Dinner Selections*

### *Starters*

*Tomato Soup with Tarragon*

*Leek and Potato Soup with Pancetta Bacon*

*Asparagus Cream Soup*

*Italian Minestrone*

*Lobster Bisque*

*Add \$2.00 per person*

*New England Clam Chowder*

*Add \$2.00 per person*

*Baby Spinach Salad with Belgium Endive, Hard Boiled Egg and Bell Pepper Strips*

*Bacon Dressing*

*Classic Caesar Salad with Garlic Crouton and Lemon Garlic Dressing*

*Mixed Baby Greens Salad with Tomatoes, Red Pepper Strips, Italian Dressing*

*Mediterranean Salad with Tomato, Cucumber, Bell Pepper and Feta Cheese, Lemon Olive Oil and Oregano*

*Add \$2.00 per person*

*Belgium Endive and Frissee Salad with Crumbled Bleu Cheese, Dried Figs and Sugared Walnut*

*Add \$2.00 per person*

*Tomato and Fresh Mozzarella with Red Onions, Balsamic Vinaigrette*

*Add \$2.00 per person*

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## ***Seated Dinner Entrées Selections***

*(Entrées Include a Starter, Assorted Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.  
Group less than 25 ppl will have Soup du jour.  
\$3.00 Split Menu Choice applies for multiple entree selections.)*

### ***Fish and Seafood***

*Grilled Filet of Salmon with Dry Vermouth Sauce and Fresh Chive  
\$26.50 per person*

*Sautéed Filet of Halibut with Gingered Carrot Coulis  
\$28.50 per person*

*Sautéed Filet of Rockfish with Mustard-Tarragon Cream Sauce  
\$27.50 per person*

*Grilled Scampi and Jumbo Sea Scallops with Lobster Basil Coulis  
\$30.00 per person*

### ***Meat and Poultry***

*Sautéed Breast of Chicken Piccata with Lemon, Caper Sauce  
\$23.95 per person*

*Crabmeat Stuffed Breast of Chicken with Lobster and Pink Peppercorn Sauce  
\$29.50 per person*

*Baked Chicken Tenderloin en Croute with Sauce Supreme  
\$26.50 per person*

*Roasted and Sliced Beef served with Au Jus  
\$29.95 per person*

*Grilled Beef Tenderloin with Port Wine Sauce and Wild Mushroom Compote  
\$37.50 per person*

*Grilled New York Strip Loin Steak with Creamy Green Peppercorn Sauce  
\$35.50 per person*

*Grilled Ribeye Steak with Mushrooms and Gravy  
\$35.50 per person*

*Whole Roasted Prime Rib of Beef with Au Jus  
\$33.00 per person*

*Sautéed Veal New York with Creamy Marsala Wine Sauce  
\$34.00 per person*

*Grilled Lamb Loin Chops with Thyme Jus  
\$ 33.00 per person*

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## ***Dinner Entrées Selections***

*(Entrées Include a Starter, Assorted Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea  
Group less than 25 ppl will have Soup du jour)*

### ***Combination Plates***

*Grilled Beef Tenderloin and Salmon Filet with Mustard Tarragon Sauce  
\$39.50 per person*

*Sautéed Beef Tenderloin with Baked Lobster Tail  
\$54.00 per person*

*Sautéed Beef Medallion, Grilled Lamb Chop and Breast of Chicken with Marsala Wine Sauce  
\$44.00 per person*

*Sautéed Chicken and Trio of Jumbo Shrimp  
\$34.00 per person*

## ***Dinner Plated Desserts***

*Upside Down Caramelized Apple Walnut Pie with Vanilla Sauce*

*New York Cheese Cake with Whipped Cream and Raspberry Coulis*

*Classic Tiramisu Served with Amaretto Sauce*

*Mixed Berries Tart Served with Vanilla Sauce*

*Black Forest Cake with Cherries and Crème Anglaise*

*Dark Chocolate Fondant Cake with Mango Compote and Fresh Berries*

*Individual Chocolate Mousse Cake with Soft Center and Vanilla Sauce*

*Add \$2.50 per person*

*Individual Hazelnut Mousse Cake with Praline Cream Sauce*

*Add \$2.50 per person*

## *Reception*

### *Specialty Stations*

*(Minimum 30 people)*

#### *Pastas*

##### *Penne Pasta / Agnoletti*

*Fresh Crushed Tomato and Reggiano Parmesan  
Pesto Cream Sauce, Reggiano Parmesan and Sage  
Alfredo Cream Sauce  
\$6.00 per person*

#### *Seafood*

*Crab Cake, Jumbo Sea Scallops, Florida Shrimp  
Tomato Sauce  
Garlic Cream Sauce  
Sautéed Seafood with your Choice of Sauce  
\$11.00 per person*

#### *Oriental*

*Stir Fry  
Beef or Shrimp or Chicken Stir Fry with Oriental Vegetables  
Steamed Chinese Dumpling  
\$9.50 per person*

#### *Andalusia*

##### *Paella*

*Chicken, Seafood, Vegetables, Chorizo Sausage with Saffron Rice  
\$9.00 per person*

#### *Mexico*

##### *Quesadillas*

*Flour Tortilla with Chicken or Shrimp or Vegetable Filling, Cooked to Order  
Guacamole, Sour Cream and Salsa  
\$7.00 per person*

*(Action Stations/Carving Stations Require a Chef Attendant at \$75.00 per Chef — Maximum 2 Hours)*

## ***Reception Packages***

*(Minimum of 30 People Required)*

### ***Welcome to Town***

*Assortment Domestic Cheeses*

*With Bread, Crackers & Fresh Fruit*

*Platter of Fresh Garden Vegetables with Assorted Dips*

*Brie and Grape with Walnut on White Toast*

*Salami and Herbed Cream Cheese on Toast*

*Shaved Prosciutto Ham and Black Olive Tapenade on Country Baguette*

*Chicken Satay with Coconut Peanut Sauce*

*Spanakopita*

*Swedish Meat Balls*

*\$25.00 per person*

*(Based on 10 Pieces per person)*

### ***Gateway Gettysburg Reception***

*Assortment of Domestic Cheeses with Bread and Crackers & Fresh Fruit*

*Platter of Fresh Garden Vegetables with Assorted Dips*

*Wild Mushroom Tarts*

*Poached Jumbo Shrimp with Cocktail Sauce*

*Bacon Wrapped Scallops*

*Beef Satay*

*Duck Pate Canapé on Country Baguette*

*Curried Chicken and Apple in Tart Shell*

*Roasted Beef Strip Loin with Au Jus*

*Assorted Silver Dollar Rolls and Condiments*

*\$35.00 per person*

*(Based on 15 Pieces per person)*

## Reception

### Cold Hors D'Oeuvres

<i>Herbed Boursin Cheese on Brioche Bread</i>	\$1.90
<i>Duck Pate Canapé on French Baguette</i>	\$1.90
<i>Tuna Salad in Tart Shell</i>	\$1.90
<i>Brie and Grape with Walnut on White Toast</i>	\$1.90
<i>Salami and Herbed Cream Cheese on Toast</i>	\$1.90
<i>Curried Chicken and Apple in Tart Shell</i>	\$1.90
<i>Gorgonzola Cream and Walnut on Toast</i>	\$1.90
<i>Prosciutto Ham and Black Olive Tapenade on Country Baguette</i>	\$2.25
<i>Smoked Salmon Canapé with Red Onions and Capers</i>	\$2.25
<i>Marinated Goat Cheese Medallion on Whole Wheat Cracker</i>	\$2.50
<i>Crabmeat Salad with Granny Smith Apple in Phyllo Shell</i>	\$2.50
<i>Shaved Beef Tenderloin and Creamy Horseradish on Country Bread</i>	\$2.50
<i>Poached Shrimp Canapé on White Toast</i>	\$2.50
<i>California Rolls</i>	\$2.95

*(The Wyndham Gettysburg Recommends 8 to 10 Pieces per Person)*

*(Minimum 50 pieces per item per order)*

## Reception

### Hot Hors D'Oeuvres

<i>Spinach and Feta Cheese Spinakopita</i>	\$1.90
<i>Ricotta Pesto Crescent</i>	\$1.90
<i>Mushroom Risotto Ball</i>	\$1.90
<i>Mushroom Tart</i>	\$1.90
<i>Vegetable Quesadilla</i>	\$1.90
<i>Oriental Spring Roll with Dipping Sauce</i>	\$1.90
<i>Mushroom Cap with Italian Sausage</i>	\$1.90
<i>Mushroom Cap with Crab Meat</i>	\$2.25
<i>Swedish Meat Ball</i>	\$1.90
<i>Mini Reuben Sandwich</i>	\$2.25
<i>Parmesan Breaded Artichoke Heart with Goat Cheese Filling</i>	\$1.90
<i>Lobster Phyllo</i>	\$3.00
<i>Mini crepe with Caramelized Onions</i>	\$2.50
<i>Coconut Breaded Shrimp</i>	\$3.00
<i>Bacon Wrapped Scallop</i>	\$3.00
<i>Chicken Tenderloin Satay</i>	\$2.50
<i>Beef Satay</i>	\$3.00
<i>Mini Jumbo Lump Crab Cake</i>	\$3.00
<i>Grilled Mini Lamb Chop</i>	\$3.50

*(The Wyndham Gettysburg Recommends 8 to 10 Pieces per Person)*

*(Minimum 50 pieces per item per order)*

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## ***Reception — Enhancements***

### ***Domestic and Imported Cheeses***

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

*To Serve 25 — \$125.00    To Serve 50 — \$250.00    To Serve 100 — \$450.00*

### ***Fresh Fruit and Berries***

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

*To Serve 25 — \$100.00    To Serve 50 — \$180.00    To Serve 100 — \$350.00*

### ***Vegetable Crudités***

*Selection of Fresh Garden Vegetables Served with Assortment of Dips*

*To Serve 25 — \$100.00    To Serve 50 — \$180.00    To Serve 100 — \$350.00*

### ***Whole Wheel Almond Baked Brie***

*With Sliced Red Delicious Apple and French Country Bread Baguette & Crackers  
Serve 35 to 40 People — \$75.00*

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

*Serve with Cocktail Sauce, Lemon and Sauce Louis  
\$39.00 per Dozen*

### ***Seafood Bar***

*Cracked Snow Crab Claws, Oyster and Clams on Half Shell  
Serve with Condiments, Bread and Crackers  
\$12.95 per Person (4 pieces per person)*

### ***Poached and Decorated Whole Salmon***

*Serve with Assortment of Sauces  
Serve 40 People — \$240.00*

### ***Side of Smoked Salmon***

*Serve with Mini Rye Bread and Classic Condiments  
Serve 30 People- \$270.00*

*Ice Carving Starting at \$400.00 per Block.*

## ***Carving Specialty Stations***

*Whole Roasted Turkey Served with Assorted Dinner Rolls,  
Zesty Cranberry Sauce and Turkey Gravy  
Serve 35 People – \$160.00*

*Roasted Honey Glazed Virginia Ham with Assorted Fresh Fruit Relish and Dinner Rolls  
Serve 50 People – \$175.00*

*Pepper Crusted Whole New York Strip Loin  
with Creamed Horseradish and Assorted Mini Rolls  
Serve 50 People – \$350.00*

*Roasted Whole Steamship Round of Beef Served with Au Jus, Creamed Horseradish  
and Assorted Mini Rolls  
Serve 150 People – \$600.00*

*Herb Crusted Roasted Rack of Lamb with Mint Jelly and Lamb Jus  
Serve 8 People – \$50.00*

*Whole Roasted Beef Tenderloin with Creamed Horseradish, Condiments and Mustard  
Serve 25 People – \$250.00*

*(Carving Stations Require a Chef Attendant at \$75.00 per Chef — Maximum 2 Hours)*

## ***Viennese Dessert Table***

*To Include:*

*Fresh Fruit Tarts, Cakes*

*A Selection of Mousses, Assortment of Miniature French Pastries*

*Fresh Berries and Melon*

*Fresh Brewed Regular, Flavored and Decaffeinated Coffee, Selection of Hot Teas*

*\$8.50 per person*

# *Banquet Beverage Menu*

## *Premium Brand Liquors*

*Vodka – Absolut*  
*Scotch – Dewars*  
*Rum – Bacardi Superior*  
*Canadian – Seagram VO*

*Gin – Beefeater*  
*Tequila – Sauza Commemorativo*  
*Bourbon – Maker's Mark*

## *Name Brand Liquors*

*Vodka – Smirnoff*  
*Scotch – J & B*  
*Rum – Captain Morgan*  
*Canadian – Canadian Club*

*Gin – Tanqueray*  
*Tequila – Sauza Gold*  
*Bourbon – Jim Beam*

## *House Wines*

*Pinot Grigio, Sycamore Lane*  
*Chardonnay, Sycamore Lane*  
*White Zinfandel, Montevina*  
*Merlot, Sycamore Lane*  
*Cabernet Sauvignon, Sycamore Lane*

## *Domestic Beer*

*Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra*

## *Imported Beers*

*Amstel Light, Stella Artois, Corona, Heineken, Molson Golden*  
*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*

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# Banquet Beverage Menus

## Beverages

	<i>Host Bar</i>	<i>Cash Bar</i>
<i>Top Shelf Brand Liquors</i>	\$6.00	\$6.25
<i>Premium Brand Liquors</i>	\$5.50	\$6.00
<i>Name (House) Brand Liquors</i>	\$5.00	\$5.75
<i>Imported Beers</i>	\$4.25	\$4.75
<i>Domestic Beers</i>	\$3.75	\$4.50
<i>House Wines</i>	\$5.00	\$5.50
<i>Soft Drinks</i>	\$2.25	\$2.50
<i>Mineral Waters</i>	\$3.50	\$3.50
<i>Cordials</i>	\$6.00 & up	\$7.00 & up

*Host Bars.....Beverages are charged to your account per drink plus tax and Service charge (Bartender fees apply)*

*Cash Bars.....Beverages are sold on a cash basis to guests and are inclusive of tax and Service charge (Bartender & Cashier fees apply)*

*Bartenders' Fees...\$30.00 per hour.....per tender  
Minimum (1) Bartender per 75 – 100 guests*

*Cashiers' Fees.....\$20.00 per hour.....per cashier  
Minimum (1) Cashier per 100 – 125 guests*

### Open Bar Packages

*(Paid by Host on hourly basis per person)*

*Top Shelf Brands \$17.00 per person – (Each additional hour \$7.00 per hour per person)*

*Premium Brands \$15.50 per person – (Each additional hour \$6.00 per hour per person)*

*Name (House) Brands \$13.50 per person – (Each additional hour \$6.00 per hour per person)*

*House Wines \$22.50 Per Bottle*

*House Champagne Call for pricing*

*Champagne Punch \$80.00 Per Gallon*

*Margaritas \$70.00 Per Gallon*

*Bloody Mary \$65.00 Per Gallon*

*(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% service charge.)*

**Wine List**  
(Pricing per .75l Bottle)

***Sparkling Wine and Champagne***

*Freixenet Cordon Negro Brut – Spain- \$26.00*

*Domaine St Michelle, Blanc de Blanc, Columbia Valley-Washington \$33.50*

*Domaine Chandon Brut Classic NV-California \$50.00*

***White Wine***

*Montevina White Zinfandel - \$28.00*

*Trinity Oaks Chardonnay - California - \$29.50*

*Belmondo Pinot Grigio, Veneto, Italy - \$27.00*

*Jewel Collection Voignier - California - \$39.50*

*Estancia Chardonnay, Monterey, California - \$34.50*

*Stonehaven “Winemaker Selection”, Chardonnay, Australia - \$35.50*

*Redcliffe Sauvignon Blanc, Sonoma County, California - \$39.50*

***Red Wine***

*Trinity Oaks Pinot Noir - California - \$38.00*

*Sycamore Lane Cabernet Sauvignon, California - \$24.50*

*Trinity Oaks Merlot - California - \$28.00*

*Chateau Saint Julien Monterey Merlot, France - \$33.50*

*Trinity Oaks Cabernet Sauvignon - California - \$28.00*

*Pinossimo Pinot Noir, Burgundy, France - \$31.50*

*Reynolds Shiraz, Australia - \$32.00*

*Kenwood “Yulupa” Old Vine Zinfandel, Sonoma County - \$34.50*

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