

HOTEL GETTYSBURG

|| LINCOLN SQUARE ||

Welcome!

2025 Wedding Pricing

Hotel Gettysburg is the premier downtown venue to host your once in a lifetime celebration! The Grand Ballroom was originally built as the Gettysburg National Bank in 1814. We've maintained the original elegance of the space, including the 28', hand painted, exquisite ceiling, which is inlaid with gold and accentuated with the original Grecian border. Our 19th century chandeliers add to the charm and character of this historic space. In addition to the one of a kind ceiling, we have also maintained our beautiful and impressive bank vault, which will be open to your guests throughout the evening. It's the perfect location to house your wedding gifts or display your engagement photos and is a unique backdrop for photos that your guests are sure to enjoy!

Hotel Gettysburg is located in the heart of downtown Gettysburg, within walking distance of shops, dining, museums and many leading tourist attractions. Your guests will love making your wedding celebration a weekend getaway to remember when they enjoy the vast array of entertainment options available in our picturesque, small town.

Spaces are also available for rehearsal dinners, bridal showers, engagement parties and post wedding breakfasts. If you book your reception with Hotel Gettysburg, we will waive the rental fees for the spaces you need for your additional events. Ask for more details!

Make your wedding an historic event at the Hotel Gettysburg!

Alaina Rineman

Catering Manager

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www.hotelgettysburg.com

The above pricing does not include a 22% service charge and 6% sales tax. Pricing is subject to change.

Your Wedding Package

Includes:

Hors d' Oeuvre Reception in Our Elegant Atrium
Pre-Reception Room for the Wedding Party with Select Hors d' Oeuvres
Honeymoon Suite with Fireplace and Celebratory Amenities
Hurricane Globe Centerpieces with Mirrored Tile and Tapered Candle
Ivory Floor Length Linens
Choice of Napkin Color from Over 50 Options
Chiavari Chairs
Fine China, Glassware, Silverware
Ballroom Dance Floor
Best Available Rate for Guestroom Block
On-site Coordination
Wedding Maitre d'
Preferred Professionals List
Custom Designed Wedding Cake
Cake Cutting
One Complimentary Bartender per 100 Adult Guests
(Applies to Open Bars Only)
Tasting for Two
Setup and Teardown of All Ceremony and Reception Decorations
(Some Limitations Apply)

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Pearl Package

Artisanal Display of Imported and Domestic Cheeses
Accompanied by Assorted Seasonal Fruits and Berries

Selection of One Displayed Hors d' Oeuvre Station

Selection of Two Passed Hors d' Oeuvres

Plated Three Course Dinner Includes:

Choice of Salad

Choice of Two Signature Entrée Selections

Choice of One Vegetarian Entrée

Choice of One Starch and One Vegetable

Wedding Cake Prepared by Karen Rodkey or Main Street Sweets

Includes Fresh Bread and Coffee and Hot Tea Service

\$82++ per person

Upgrade to Buffet for \$12++ per person

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Diamond Package

Artisanal Display of Imported and Domestic Cheeses
Accompanied by Assorted Seasonal Fruits and Berries

Selection of Three Displayed Hors d' Oeuvre Stations

Selection of Four Passed Hors d' Oeuvres

Plated Four Course Dinner Includes:

Choice of Salad

Choice of Two Signature Entrée Selections

Choice of One Vegetarian Entrée

Choice of One Starch and One Vegetable

Wedding Cake Prepared by Karen Rodkey or Main Street Sweets

Choice of Après Dinner Treat

Includes Fresh Bread and Coffee and Hot Tea Service

\$120++ per person

Upgrade to Buffet for \$12++ per person

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Displayed Hors d' Oeuvre Stations

Selection of Meatballs
(Swedish or Marinara)

Hot Spinach and Artichoke Dip
with Breads and Crackers

Old Bay Crab Fondue with Breads and Crackers

Gruyere Fondue with Breads and Crackers

Fresh Vegetable Crudit 

Red Pepper Hummus with Warm, Homemade
Pita, Cucumbers and Carrots

Shrimp Cocktail

Passed Hors d' Oeuvre Selections

Lemon Ricotta Crostini with Pistachios, Honey

Tomato Bruschetta

Spanakopita

Brie and Berry Compote Crostini

Spring Rolls

Marinated Chicken Skewer with Peanut Sauce

Pork Pot Stickers

Marinated Beef and Pepper Kabobs

Prosciutto and Boursin Pinwheels

Smoked Salmon and Cream Cheese Phyllo Cups

Scallops Wrapped in Bacon

Coconut Shrimp with Spicy Pineapple Sauce

Crab Stuffed Mushroom Caps

Salads

Caesar Salad with Croutons and Parmesan Cheese

Garden Greens with Tomato, Cucumber
and Carrot Zest

Greek Salad with Kalamata Olives, Feta, Cucumber and Cherry Tomatoes

Spinach, Romaine, and Radicchio with Gorgonzola, Dried Cranberries
and Spicy Candied Pecans

Baby Greens with Bacon, Egg and Cheese

Caprese Salad with Fresh Mozzarella, Tomato and Basil

Dressings

Ranch | Creamy Italian | Blue Cheese | Thousand Island | Honey Mustard | Poppy Seed | Caesar |
Raspberry Vinaigrette | Balsamic Vinaigrette

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Signature Entrees

Margarita Chicken with House-Made Pesto, Sundried Tomatoes and Fresh Mozzarella

Parmesan Encrusted Breast of Chicken with Fontina Cream and Tomato Relish

Grilled Chicken with Blackberry Barbeque Sauce

Seared Breast of Chicken with House-made Salsa Verde

6 oz. Grilled Filet Mignon with Red Wine Bordelaise

12 oz. Peppered New York Strip with Gorgonzola Cream

Horseradish Encrusted Salmon with Citrus Cream

Seared Salmon with Pineapple Mango Salsa

Basil Crusted Cod with Fresh Lemon

Two Jumbo Lump Crab Cake with Spicy Remoulade*

Cajun Dusted Shrimp with Spiced Tomato Chutney*

Starches

Roasted Red or Fingerling Potatoes

Mashed Red, Yukon Gold or Sweet Potatoes

Mushroom and Goat Cheese Risotto

Seasonal Risotto

Caprese Orzo Pasta

Sweet Potato Hash

Rice Pilaf

Vegetables

Chef's Choice Seasonal Vegetable Medley

Roasted Brussel Sprouts

Green Bean Almondine

Roasted Whole Carrots

Steamed Broccoli and Cauliflower

Julienned Squash and Zucchini Medley

*If upgrading to a buffet, you may only select one entrée marked with an asterisk.
The second option may be any other signature entrée.

*Menu subject to change or may be limited to season

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Après Dinner Treats

Antipasto Platter

Cured Meats, Marinated Vegetables, Cheeses
Cipollini Onions, Stuffed Cherry Peppers
Caprese, Fresh Mozzarella, Tomato
Stemmed Artichokes, Marinated Mushrooms

Market price

Nacho Bar

Seasoned Ground Beef
Salsa, Guacamole, Sour Cream
Lettuce, Diced Tomatoes, Jalapenos
Mexican Cheese Blend
Tortilla Chips

\$9++ per person

Mac and Cheese Bar

Elbow Pasta with Creamy Cheddar Cheese
Chopped Bacon, Roasted Tomatoes
Tomato Salsa, Diced Spring Onions
(Upgrade to Signature Crab Mac and Cheese for
an additional \$5++ per person)

\$9++ per person

Slider Station

Beef and Veggie Burgers with Cheddar and
Caramelized Onions,
Bar-B-Q Pulled Pork
Pulled Chicken with Smoked Gouda
Accompaniments

\$12++ per person

Gourmet Popcorn Station

Assorted Freshly Popped Warm Popcorn
Powdered Seasonings:
Ranch, Butter, Kettle Corn, Nacho Cheddar
Cheesy Jalapeno, Old Bay, Salt

\$8++ per person

Viennese Display

Assortment of miniature pies, cakes, desserts
and cookies

\$11++ per person

Hot Chocolate Display

Gourmet Dark Hot Chocolate
Miniature Marshmallows, Whipped Cream
Warmed Cream, Chocolate Sprinkles
Chocolate Chips

\$7++ per person

*Après Dinner Treat choice is included in Diamond Package or à la carte

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Miscellaneous

Vegetarians

Vegetable Quinoa with House-made Pesto
Stuffed Portabella Mushroom with Artichoke Spinach and Cheese
Cauliflower Steak
Mediterranean Farro with Sundried Tomatoes, Kalamata
Olives, Rosted Cauliflower and Feta
Eggplant Ratatouille (Select One)

Children's Meals

First Course Apple Sauce

Second Course (Select One)

Chicken Tenders and French Fries

Spaghetti and Meatball

Macaroni and Cheese

Grilled Cheese and French Fries

\$26++ per child

Preferred Professional Meals

Your Preferred Professionals may choose from your selected entrees
and will be provided the plated meal at a dinner only rate.

Dietary Requests

All dietary restrictions and/or allergies will be cared for on an individual basis.
All requests must be made via final seating chart due 15 days prior to wedding.
Strict Kosher meals cannot be prepared on property.

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Beverage Packages

All beverage packages are based on 3 Hours of Service.
One additional hour may be added to any package.

Silver Package

Selection of 3 Bottled Beers

House Wines to Include:

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Moscato

Assorted Soft Drinks

Champagne or Sparkling Cider Toast for All Guests with Berry Garnish

\$34+ per person (3 hours total)

Extra Hour Available at \$10+ per person

Gold Package

Liquors to Include:

Bacardi, Cuervo Gold, Cuervo 1800, Dewar's, Malibu, Captain Morgan, Seagram's VO,
Absolute, Stolli, Bombay Silver, Maker's Mark, Jack Daniel's, Courvoisier VS,
Amaretto DiSaronno, Baileys Irish Cream, Jameson, Southern Comfort, Kahlúa, Grand Marnier

Selection of 3 Bottled Beers

House Wines to Include:

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Moscato

Assorted Soft Drinks

Champagne or Sparkling Cider Toast for All Guests with Berry Garnish

\$41+ per person (3 hours total)

Extra Hour Available at \$11+ per person

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Platinum Package

All Premium Brand Liquors plus Top Shelf Liquors Including:

Grey Goose, Johnny Walker Red, Crown Royal, Bombay Sapphire, Patrón Silver,
Knob Creek, Glenlivet, Rémy Martin V.S.O.P.

Selection of 3 Bottled Beers

Mondavi Wines to Include:

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Moscato

Assorted Soft Drinks

Champagne or Sparkling Cider Toast for All Guests with Berry Garnish

\$45+ per person (3 hours total)

Extra Hour Available at \$12+ per person

Beer Selections

Yuengling, Tröegs Perpetual IPA, Blue Moon, Dog Fish Head 60 Minute IPA,
Heineken, Budweiser, Sam Adams Boston Lager, Stella Artois, Angry Orchard,
Corona, Bud Light, Heineken Light, Miller Lite, Coors Light, Michelob Ultra, White Claw

Bottled Wine Service

Wine service during the dinner hour is available.

Varieties Include:

White

Chardonnay, Sauvignon Blanc

Pinot Grigio, Riesling

Red

Malbec, Cabernet Sauvignon

Pinot Noir

Ask for additional details.

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Breakfast & Brunch Packages

All breakfast buffets are served with assorted fruit juices, freshly brewed coffee, hot tea, and water.
Room rental waived with wedding package purchase.

Classic Hot Breakfast

Assorted Cold Cereals and milk
Fresh Seasonal Fruit Display
Assorted Breakfast Pastries
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes

\$22++ per person

McClellan Brunch

Oatmeal with Accompaniments
Fresh Seasonal Fruit Display
Assorted Breakfast Pastries
Scrambled Eggs and Chef's Choice Quiche
Bacon & Sausage
Smoked Salmon Platter- tomato, red onion, capers
Belgian Waffles- berry topping, syrup, butter

Choice of:

Caesar Salad, One Lincoln Gorgonzola Salad, Garden Greens Salad or Tomato Cucumber Salad

Choice of:

House Spice Rub Pork Loin, Flat Iron Steak with Sherried Mushrooms, Chicken Alfredo with Fresh Vegetables, Honeyed Ginger Soy Salmon or Pesto

Cheese Tortellini

\$35++ per person

Majestic Breakfast

Assorted Cold Cereals and milk
Oatmeal with accompaniments
Fresh Seasonal Fruit Display
Assorted Breakfast Pastries
Scrambled Eggs and Chef's Choice Quiche
Bacon & Sausage
Breakfast Potatoes
Belgian Waffles- berry topping, syrup, butter

\$26++ per person

Breakfast Stations

Omelet Station:

Eggs to order including, onions, bell peppers, spinach, bacon, sausage, cheddar cheese, Swiss cheese, mushrooms

\$15++ per person

Smoked Salmon Station:

Assorted bagels, smoked salmon, cream cheese, butter capers, sliced red, onion, sliced tomato

\$17++ per person

*Stations may be added to any breakfast buffet or à la carte. Chef attendant required per 25 guests
\$125 fee per attendant

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Terms & Conditions

FOOD & BEVERAGE

The above pricing does not include a 22% service charge and 6% sales tax. Pricing is subject to change.

Due to liability and legal restrictions, no outside beverage and food may be brought into the Hotel unless approved by The Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

A food and beverage minimum (excluding room rental, audiovisual, service charges or tax) is required and will be determined based on each event. Should the minimum not be achieved in total catering revenues, the difference will be applied to the Master Account as meeting room rental.

GUARANTEES

To ensure the success of your event, it is necessary that you provide us with menu selections, beverages, audiovisual equipment, room setup, and starting and finishing times, which must be confirmed in writing at least ten (10) business days prior. The exact number of guests in attendance for each function will need to be confirmed at least ten (10) business days prior. This number will become your guarantee, not subject to reduction. Final charges will be based on the guaranteed guest count or the actual attendance, whichever is greater.

MEETING AGENDA

In order to provide the finest service to your group, it is important that you notify your executive meeting manager of time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program.

Hotel requires that last minute changes to the room set-up will affect the hotel staffing and additional charges will be incurred.

Ballroom Rental Fees	
Month	Saturday Evening
January & February	\$1,000
March & April	\$1,300
May- August, November & December	\$1,500
September & October	\$1,800

Friday, Sunday and Weekday Wedding Room Rental Rates vary.

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