

# HOTEL GETTYSBURG

LINCOLN SQUARE

## *Wedding Packages* MENU

ANDERSON  
AMY & KRISTI  
BY THE SEA



Hotel Gettysburg, established in 1797, offers a stunning historic venue for your wedding celebration in downtown Gettysburg. The elegant Grand Ballroom, once the Gettysburg National Bank, features a 28-foot hand-painted ceiling, original Grecian border, and a charming 19th-century chandelier. Your guests will enjoy an unforgettable weekend getaway, while spaces for rehearsal dinners and more are available with waived rental fees for booked receptions. With its unmatched historic charm and exclusive offerings, Hotel Gettysburg ensures your wedding will be a truly unforgettable and extraordinary event.





A wedding reception in a grand ballroom. The room is decorated with white drapery, gold Chiavari chairs, and tables with white linens and gold accents. A bride in a white gown and a groom in a blue suit are embracing on the right. The ceiling is ornate with a chandelier and hanging floral arrangements. The text 'WEDDING PACKAGES' is centered in a white box.

# WEDDING PACKAGES

# **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**

**Choice of Linen and Napkin Color**

**Chiavari Chairs**

**Fine China, Glassware, Silverware**

**Ballroom Dance Floor**

**Discounted Guestroom Block**

**On-site Coordination**

**Wedding Maître d'**

**Preferred Professionals List**

**Custom Designed Wedding Cake**

**Complimentary Tasting for Couple**

# 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 Two Sides

Wedding Cake

Prepared by Karen Rodkey or Main Street Sweets

Includes Fresh Bread and Coffee and Hot Tea Service

**\$82++ per person**

The above pricing does not include a 24% service charge and 6% sales tax. Pricing is subject to change.



# 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 Two Sides

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**

The above pricing does not include a 24% service charge and 6% sales tax. Pricing is subject to change.





HORS  
D'OEUVRES &  
SALAD



# HORS D'OEUVRES & SALAD COURSE

## 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

Whipped Ricotta and Asparagus Crostini | Tomato Bruschetta | Spanakopita | Brie Crostini with Fig and Honey | Vegetable Spring  
Rolls | Chicken Satay with Spicy 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 | Mini Crab Cakes with Spicy Remoulade | Caprese Kabob

## Salads

Caesar Salad with Croutons and Parmesan Cheese  
Garden Greens with Tomato, Cucumber and Carrot Zest  
Spinach, Romaine, and Radicchio with Gorgonzola, Dried Cranberries and Spicy Candied Pecans  
Local Apple Salad with Arugula, Spinach, Goat Cheese, Candied Walnut

## Dressings

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

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SIGNATURE  
ENTREES

# 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

6 oz. Grilled Filet Mignon with Red Wine Bordelaise

12 oz. Peppered New York Strip with Gorgonzola Cream

Two Jumbo Lump Crab Cake with Spicy Remoulade

Basil Crusted Cod

Crab Topped Salmon with Citrus Cream

## 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

Boursin Au Gratin Potatoes

## 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

Roasted Asparagus

Can upgrade to a buffet for additional cost.

\*Menu subject to change or may be limited to season

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APRÈS DINNER  
TREAT

# APRÈS DINNER TREAT

## Antipasto Platter

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

**\$19++ 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**

## Tater Tot Bar

Bacon | Green Onion | Cheddar Cheese | Sour Cream  
Homemade Beer Cheese

**\$7++ per person**

## Mashed Potato Bar

Mashed Red Potatoes | Bacon | Sweet Butter | Sour Cream  
Shredded Cheddar Cheese | Green Onion | Fried Onion

**\$8++ per person**

## Quesadilla Station

Marinated Chicken | Beef or Chorizo Sausage  
Pepper Jack Cheddar Cheese | Roasted Pepper | Onions  
Sour Cream | Guacamole | Salsa

**\$12++ per person**

## Nacho Bar

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

**\$9++ per person**

## Slider Station

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

Accompaniments

**\$10++ per person**

## Viennese Display

Assortment of Miniature Desserts

**\$11++ per person**

\*Après Dinner Treat choice is included in Diamond Package or à la carte  
The above pricing does not include a 24% service charge and 6% sales tax. Pricing is subject to change.

A close-up photograph of a bouquet of roses. The bouquet features a mix of colors: several large, fully bloomed peach-colored roses, several vibrant pink roses, and some white roses. Interspersed among the roses are green buds, greenery, and small purple flowers. A central, light-colored label with a decorative border contains the word "EXTRAS" in a white, serif font.

EXTRAS

# MISCELLANEOUS

## **Vegetarian Choice of One**

Vegetable Quinoa with Housemade Pesto  
Stuffed Portabella Mushroom with Artichoke Spinach and Cheese  
Mediterranean Farro with Sundried Tomatoes,  
Kalamata Olives, Roasted Cauliflower and Feta  
Eggplant Ratatouille

## **Children's Meals First Course | Apple Sauce**

**Second Course  
Choice of 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.

The above pricing does not include a 24% service charge and 6% sales tax. Pricing is subject to change.



The image features three glasses of amber-colored beverages, likely whiskey or bourbon, arranged in a triangular pattern. Each glass contains a large ice cube and is garnished with fresh ingredients. The top-right glass has a slice of citrus fruit. The bottom-right glass has a sprig of rosemary. The bottom-left glass has a sprig of rosemary and a slice of citrus. A central grey label with a white border contains the word "BEVERAGES" in white, serif, all-caps font.

# BEVERAGES



# BEVERAGES PACKAGES

All beverage packages are based on 3 Hours of Service.  
Up to two additional hours may be added to any package.

## Silver Package

Selection of 3 Bottled Beers

House Wines to Include:

Chardonnay | Pinot Grigio | Merlot | Cabernet Sauvignon | Moscato | Sparkling

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 | Sparkling

Assorted Soft Drinks

Champagne or Sparkling Cider Toast for All Guests with Berry Garnish

**\$44+ per person (3 hours total)**  
**Extra Hour Available at \$11+ per person**

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



# BEVERAGES PACKAGES

## 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

House Wines to Include:

Chardonnay | Pinot Grigio | Merlot | Cabernet Sauvignon | Moscato | Sparkling

Assorted Soft Drinks

Champagne or Sparkling Cider | Toast for All Guests with Berry Garnish

**\$49+ per person (3 hours total)**

**Extra Hour Available at \$12+ per person**

## Beer Selections

Yuengling | Tröegs Perpetual IPA | Blue Moon | 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.



A close-up photograph of a champagne flute being filled with a golden, bubbly liquid. The glass is on the left side of the frame. To the right, a white plate with a woven gold placemat underneath contains several appetizers, including what looks like a bruschetta with melted cheese and a small salad with green leaves and a red cherry tomato. The background is softly blurred, showing more of the table setting.

BREAKFAST AND  
BRUNCH PACKAGES

# 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

**\$24++ per person**

## Majestic Breakfast

Assorted Cold Cereals and Milk

Oatmeal with Accompaniments

Fresh Seasonal Fruit Display

Assorted Breakfast Pastries

Scrambled Eggs

Chef's Choice Quiche

Bacon & Sausage

Breakfast Potatoes

Belgian Waffles: Berry Topping, Syrup, Butter

**\$27++ per person**

## McClellan Brunch

Oatmeal with Accompaniments

Fresh Seasonal Fruit Display

Assorted Breakfast Pastries

Scrambled Eggs

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 | 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 | Pesto Cheese

Tortellini

**\$38++ per person**

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# BREAKFAST & BRUNCH STATIONS

All breakfast buffets are served with assorted fruit juices, freshly brewed coffee, hot tea, and water.

Room rental waived with wedding package purchase.

\*May be added to any breakfast buffet or à la carte. Chef attendant required per 25 guests. 125 per attendant (service charge & tax inclusive)

## **Omelet Station\* | 15 per person**

Fresh Eggs | Egg White | Onions | Bell Peppers | Mushrooms | Spinach | Bacon |  
Sausage | Cheddar Cheese | Swiss Cheese

## **Smoothie Station | 9 per person**

Green | Superfood | Berry

## **House Made Crepe Station\* | 12 per person**

Nutella | Seasonal Berries | Honey | Chantilly Cream

## **Avocado Toast Station\* | 13 per person**

Multigrain or Sourdough on Toast | Avocado Spread | Pickled Onion Sliced  
Tomato | Feta Cheese

## **Smoked Salmon Station\* | \$17++ per person**

Assorted Bagels | Smoked Salmon | Cream Cheese Butter Capers | Sliced Red  
Onion | Sliced Tomato

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# EVENT POLICIES

## **FOOD & BEVERAGE**

The above pricing does not include a 24% 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 & SERVICE CHARGE**

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.





Thank you for considering the opportunity to host your wedding at Hotel Gettysburg. Our dedicated team is thrilled to create an extraordinary experience, crafted uniquely for you. With meticulous attention to detail and an unwavering commitment to excellence, we look forward to helping bring your vision to life and making your celebration unforgettable.

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