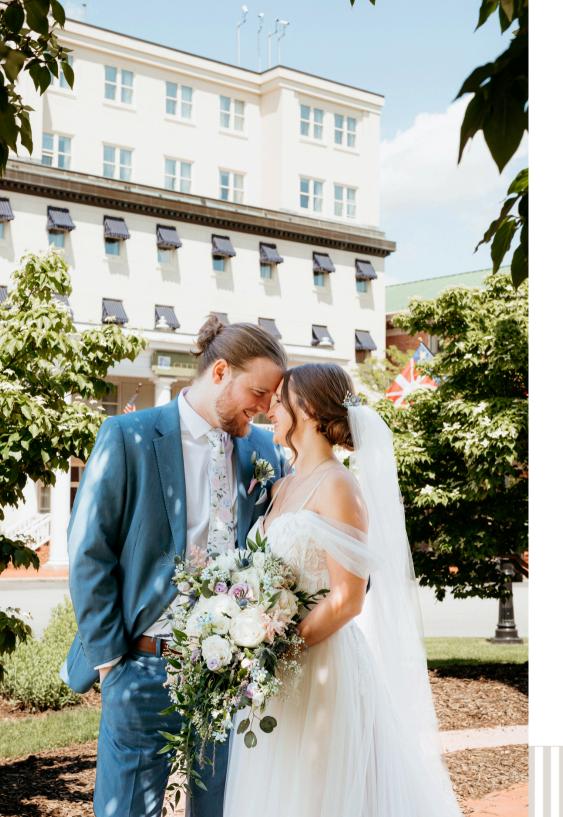
HOTEL GETTYSBURG

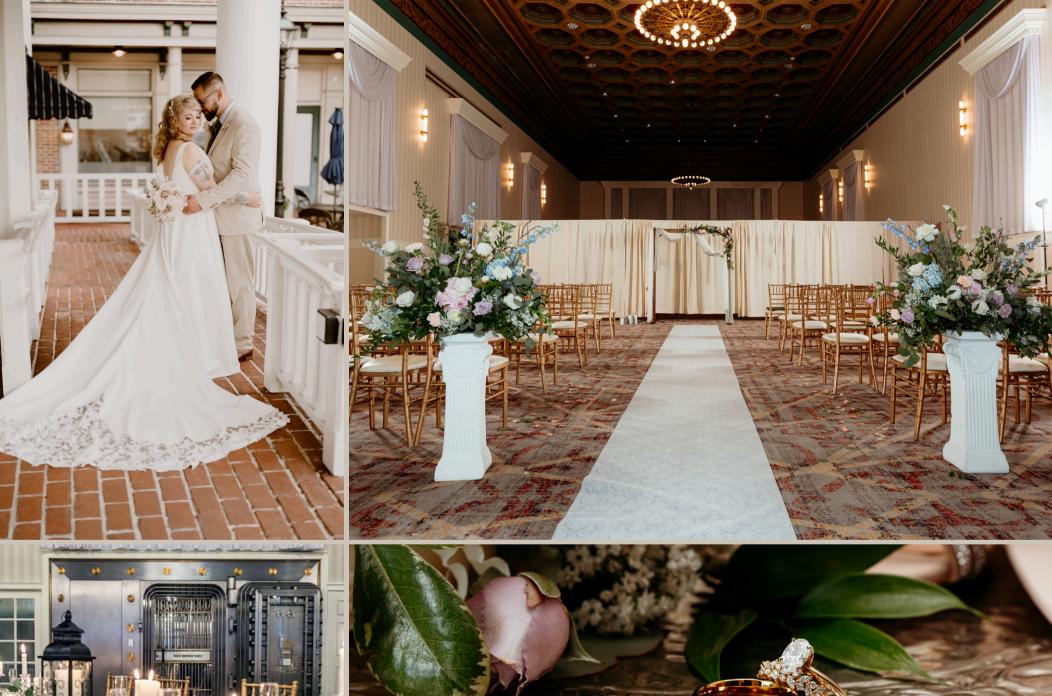
LINCOLN SQUARE

Wedding Packages





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.









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



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

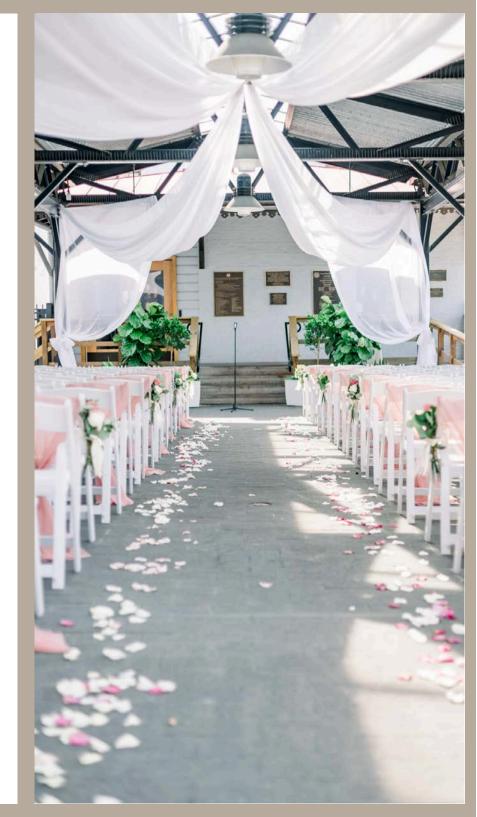
Plated Four Course Dinner Includes:

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





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 Crudité | 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



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

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



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



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.





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 | Stoli | 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

HouseWines 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.





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 Ouiche

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 Ouiche

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

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

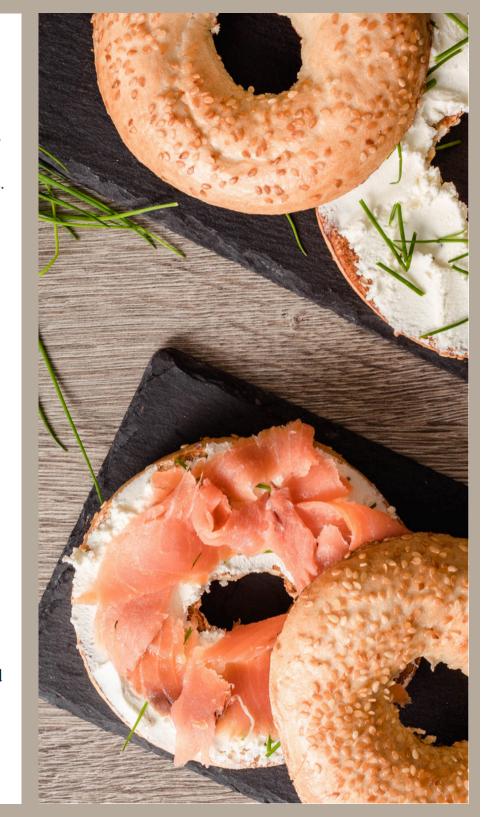
Nutella | Seasonal Berries | Honey | Chantilly Cream

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



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

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

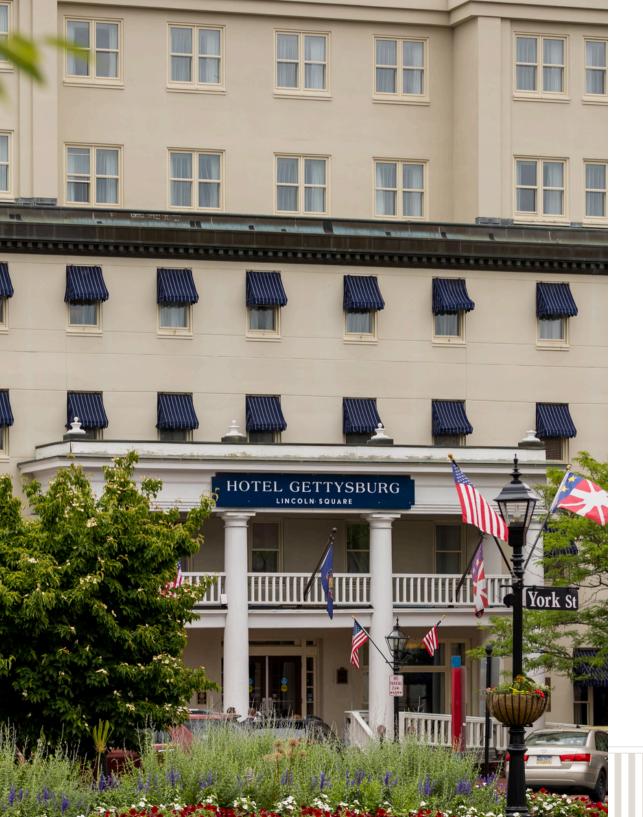
To ensure the success of your event, it is necessary that you provide us with menu selections, beverages, audiovisual equipment, room setup, and starting and finishing times, which must be confirmed in writing at least ten (10) business days prior. The exact number of guests in attendance for each function 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.

One Lincoln Square Gettysburg PA 17325 717-337-2000 hotelgettysburg.com