

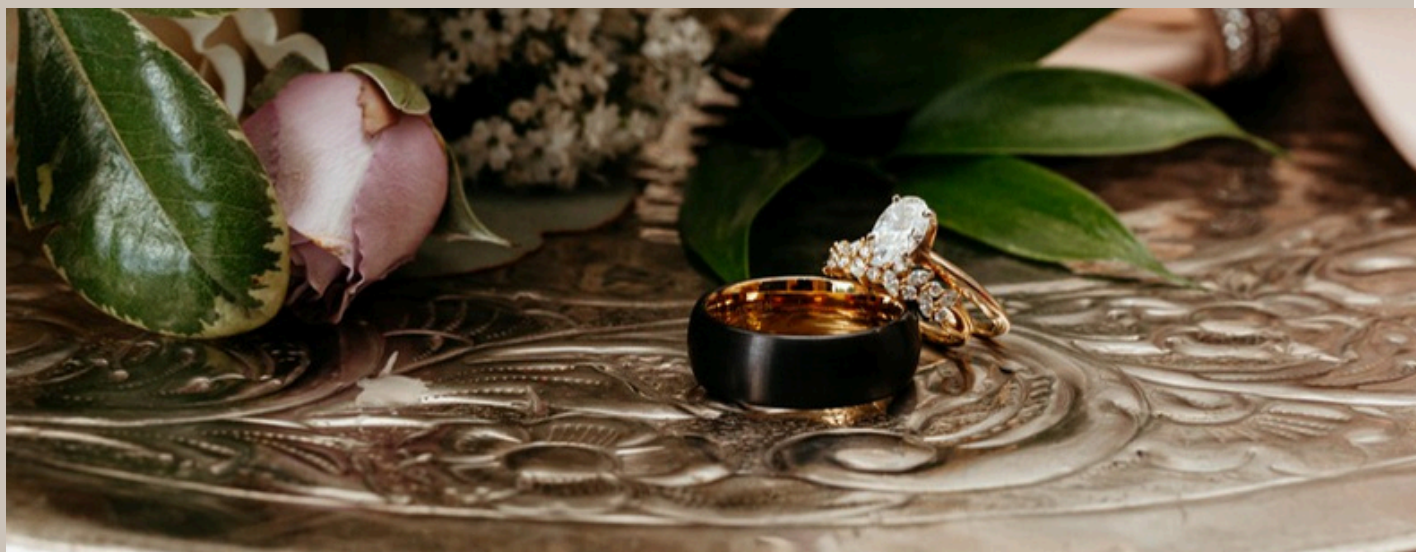
HOTEL GETTYSBURG

||| 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.





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 Food and Cocktail 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.



A collage of various appetizers. On the right, a large glass bowl is filled with cooked shrimp, garnished with fresh green herbs and several slices of orange. To the left, a wooden board is laden with a variety of items: a wedge of blue cheese, a pile of tortilla chips, a stack of cubed white cheese, a pile of red salami, and a pile of yellow cheese cubes. In the center, a small white square dish contains a thick red dip, and a small round bowl holds a dark, chunky dip. The background shows more of the appetizer spread, including more cheese cubes and vegetables.

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
Tuna Tartare with Wonton Chips | Mini Tacos with Ground Beef, Guacamole and Cheese
Fresh Vegetable Crudité | Red Pepper Hummus with Warm Homemade Pita, Cucumbers and Carrots | Shrimp Cocktail

Passed Hors d'Oeuvre Selections

Caprese Crostini | Spanakopita | Brie Crostini with Fig and Honey | Vegetable Spring Rolls | Bacon Wrapped Dates
Pork Pot Stickers | Marinated Beef and Pepper Kabobs | Mini Lobster Rolls | 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 | Mini Fried Chicken and Waffles | Grilled Cheese Strips with Tomato Soup Shooters
Spinach & Artichoke Stuffed Mushrooms | Deviled Eggs with Mignonette Pearls

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
Greek Salad with Mixed Greens, Kalamata Olives, Cucumbers, Tomato, Feta

Dressings

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

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

A top-down view of a dining table. In the center, a grey rectangular box with a white border contains the text "SIGNATURE ENTREES" in white, serif, all-caps font. To the right, a blue plate with a scalloped copper-colored rim holds a signature entree: a piece of meat in a dark sauce, a mound of white mashed potatoes, and several green asparagus spears. The table is set with silverware, glassware, and lit candles in small holders. A large green plant is on the left side of the table.

SIGNATURE
ENTREES

SIGNATURE ENTREES

Margarita Chicken with Pesto, Sundried Tomatoes and Fresh Mozzarella
Parmesan Encrusted Chicken Breast with Fontina Cream and Tomato Relish
Grilled Citrus Honey Dijon Chicken
Pecan Crusted Chicken with Maple Glaze
Flank Steak with Chimichurri
6 oz. Grilled Filet Mignon with Red Wine Bordelaise
8 oz. or 10 oz.** Sirloin with Mushroom Demi Glaze
10 oz. or 12 oz.** Ribeye with Bourbon Caramelized Onions

Braised Red Wine Short Ribs
Pork Loin with Local Apple Demi Glaze
Two Jumbo Lump Crab Cakes with Spicy Remoulade
Seared Salmon with Teriyaki or Chipotle Glaze or Blackened
Mahi with Roasted Tomato and Pepper Salsa
Crab Topped Salmon with Citrus Cream
Chilean Seabass with Lemon and Caper Sauce**
Seared Halibut with Lemon Oregano Jam**

Starch

Roasted Fingerling Potatoes | Mashed Redskin Potatoes | Truffle Mashed Potatoes | Boursin Au Gratin Potatoes
Mushroom and Goat Cheese Risotto | Local Mushroom Polenta | Creamed Orzo Pasta | Jasmine Rice Pilaf

Vegetable

Roasted Brussel Sprouts | Green Bean Almondine | Roasted Tri-Color Carrots | Roasted Broccolini | Julienned Squash and Zucchini Medley |
Roasted Asparagus | Sauteed Snap Peas with Peppers | Wilted Spinach with Garlic and Oil | Steamed Broccoli

** Upcharge \$5.00++

Upgrade to a buffet or family style for an 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.

STATIONS PACKAGE

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

Selection of Three, Four or Five Reception Stations

Wedding Cake

Prepared by Karen Rodkey or Main Street Sweets

Includes Fresh Bread and Coffee and Hot Tea Service

Three Stations \$54++ per person

Four Stations \$64++ per person

Five Stations \$74++ per person

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



A top-down view of a dining table. In the upper left, a floral centerpiece features a large orange rose, several white roses, and smaller blue and pink flowers with greenery. In the lower left, a lit candle sits in a small glass holder. On the right side, a dark platter holds several white, teardrop-shaped appetizer boats, each filled with diced red tomatoes, white cheese cubes, and green herbs. The table is set with light blue textured placemats and a gold-rimmed plate.

STATIONED ENTREES

STATIONS MENU

Carving Station

Choice of Sirloin, Roasted Turkey Breast, Marinated Pork Loin, Beef Tenderloin | Assorted Rolls | Accompaniments

Barbeque Station

Brisket | Ribs | Assorted Barbeque Sauces | Baked Beans
Cole Slaw | Cornbread

Elevated Macaroni and Cheese Station

Cavatappi | Pulled Pork | Hot Sauce | Truffle Oil | Croutons,
Shredded Cheddar

Tex-Mex Station

Ground Beef | Shredded Chicken | Black Beans | Assorted
Salsas | Guacamole | Sour Cream | Cilantro | Onion | Shredded
Cheese | Lettuce | Taco Shells | Tortilla Chips

Mediterranean Station

Grilled Chicken or Beef | Hummus | Tzatziki | Olives | Roasted
Peppers | Lettuce | Tomatoes | Onions | Cucumbers |
Warm Pita Bread

Salad Station

Romaine | Iceberg | Shredded Carrots | Tomatoes
Cucumbers | Olives | Onions | Peppers | Chick Peas
Hard Boiled Egg | Cheese | Croutons | Assorted Dressings

Fondue Station

Choice of Smoked Cheddar or Gruyere Fondue | Crusty
Breads | Crackers | Cauliflower | Broccoli | Apple Slices
Cherry Tomatoes | Gherkins | Grapes | Cured Meats

Slider Station

Beef and Veggie Burgers | Cheddar | Caramelized Onions
Barbeque Pulled Pork and Pulled Chicken | Smoked Gouda
Accompaniments

Dips Station

Choice of 3: Spinach Artichoke, Crab, Whipped Ricotta,
Sundried Tomato Goat Cheese, Beet Root Hummus or
Caramelized Onion Dip | Assorted Breads | Crackers
Vegetables | Fruit Slices

Mashed Potato Station

Creamy Yukon Gold Mashed Potatoes
Smoked Cheddar | Truffle Butter | House Pesto | Bacon
Pulled Pork | Parmesan | Caramelized Onions | Horseradish
Cream | Green Onions

Roasted Vegetable Station

Roasted and Grilled Marinated Seasonal Vegetables

Seafood Station* market price

Shrimp Cocktail | Snow Crab Clusters | Lemons | Cocktail
Sauce | Remoulade



APRÈS DINNER
TREAT

APRÈS DINNER TREAT

Tater Tot Bar

Bacon | Green Onion | Cheddar Cheese | Sour Cream

Homemade Beer Cheese

\$7++ per person

Quesadilla Display

Marinated Chicken | Beef or Chorizo Sausage

Pepper Jack Cheddar Cheese | Roasted Peppers | Onions

Sour Cream | Guacamole | Salsa

\$12++ per person

Warm Soft Pretzel Display

Warm Pretzel Bites and Sticks | Beer Cheese | Honey Mustard

| Caramel | Cinnamon Sugar | Spicy Mustard

\$7++ per person

Viennese Display

Assortment of Miniature Desserts

\$11++ per person

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



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



EXTRAS

CUSTOMIZE

Vegetarian

Choice of One

Zucchini Boat with Lentil Pilaf

Stuffed Portabella Mushroom with Artichoke, Spinach and Cheese

Polenta with Local Mushroom Tomato Ragout

Ratatouille Stuffed Squash

Pesto Gnocchi with Blistered Tomatoes

Chick Pea 'Crabcakes' with Spicy Remoulade

Seasonal Ravioli

Tofu Steak with Teriyaki or Chipotle Glaze or Blackened

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 background of the image features three glasses of beverages. The top-right glass contains a drink with a slice of orange and a sprig of rosemary. The bottom-right glass contains a drink with a slice of orange and a sprig of rosemary. The left glass contains a drink with a slice of orange and a sprig of rosemary. A central grey banner with a white border contains the text "BEVERAGES".

BEVERAGES

BEVERAGE 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 | Stol | 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 24% service charge and 6% sales tax. Pricing is subject to change.



BEVERAGE 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

Signature Cocktails included with Gold and Platinum Packages
One Complimentary Bartender per each 100 Guests

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 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 holds several appetizers, including what appears to be a bruschetta with melted cheese and a salad with green leaves and red tomatoes. 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

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

BREAKFAST & BRUNCH STATIONS

*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 (15) business days prior. The exact number of guests in attendance for each function will need to be confirmed at least ten (15) 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