

Destination Gettysburg





*Creating Historic Memories for
Over Two Centuries*

- ♥ *Wedding Receptions*
- ♥ *Rehearsal Dinners*
- ♥ *Bridal Showers & Brunches*
- ♥ *Guest Accommodations*
- ♥ *Wedding Ceremonies*
- ♥ *Bridal Suites*



GETTYSBURG HOTEL
Established 1797



The Gettysburg Hotel, Est. 1797 is the perfect setting for your once in a lifetime event.

The Gettysburg National Bank, built in 1814, is now the home of our Historic Grand Ballroom featuring 28 foot hand-painted ceilings, inlaid with gold, green and burgundy colors and a Grecian border. This is accentuated with sweeping velvet evergreen draperies and 19th Century chandeliers and sconces, which is a tribute to all the grandness of soirees from days gone by.



Impeccable Service and Attention to Detail

Our spacious and airy Atrium is a welcoming location for your cocktail hour. Your family and friends will be treated to cocktails and Hors D'oeuvres served by our classically trained staff. Every facet of your wedding reception will be meticulously cared for by our professional and hospitable team.





Romantic Luxury

Since 1797, guests have enjoyed the warmth and graciousness of individual service in this historic landmark. Blending tradition with modern amenities, the hotel featuring 119 spacious guest rooms appointed with elegant period furnishings. Created especially for newlyweds, our bridal suites offer exceptional quarters to start your lives together. You and your guests will recapture the spirit of Gettysburg at the Historic Gettysburg Hotel.

Our Wedding Packages Include:

Cocktail Hour in our Beautiful Atrium
Bridal Suite w/ Jacuzzi & Fireplace
Pre-Reception Room for Bridal Party
Children's Room with Games, Movies & Puzzles
Hurricane Globe Centerpieces
Wedding Maitre D'
Multi-Tiered Wedding Cake by Karen Rodkey

Traditional Flavors Include:

*Chocolate, Yellow, Marble, Spice, White, Red Velvet,
Almond Pound, Lemon Pound, Orange Pound, Vanilla Pound.*



All of our Menu Packages are prepared exclusively by our Executive Chef, Shelley Funt



The Historic White House Reception

Fresh Vegetable Crudite

With sundried tomato dip

Display of Domestic and Imported Cheeses

Garnished with fresh fruit

Crisp Garden Salad with two dressings,
Fresh Baked Rolls and Creamy Butter.

Hot Hors D'Oeuvres

(Your selection of three of the following)

Blue Cheese Canapé
Chicken Satay
Pesto Shrimp Toast
Spanikopita

Crab Croustade
Cocktail Quiche
Stuffed Artichoke Hearts
Smoked Salmon Mousse Canapé

Choice of Entrée

(Your selection of two)

Filet Mignon

Grilled tenderloin of beef finished with
a béarnaise sauce

Stuffed Shrimp en Croute

Jumbo shrimp stuffed with crab
imperial baked inside puff pastry

Frangelico Chicken

Boneless chicken breast encrusted with
Almonds and finished with a
Frangelico Cream sauce.

Crab Imperial Salmon

Fresh Atlantic Salmon filled with
crab imperial, finished with
Cardinal sauce

Chef's selection of vegetable, potato or rice.

Freshly brewed coffee, tea, decaffeinated coffee and iced tea

**All Wedding Packages include a
customized wedding cake from
our preferred Pastry Chef,
Karen Rodkey.**

**Includes a Three Hour Open Bar and
Champagne Toast for all your guests.**



The Presidential Reception

Fresh Vegetable Crudite

With sundried tomato dip

Display of Domestic and Imported Cheeses

Garnished with fresh fruit

Hot Hors D'Oeuvres

(Your selection of three of the following)

Crab Croustade

Chicken Satay

Brie & Raspberry

Scallops wrapped in Bacon

Petite Quiche

Spanikopita

Stations

Salad Station

Crisp Garden Salad with
Assorted Toppings and Dressings
Caesar Salad

Pasta Station

Angel Hair & Penne Pastas
Sautéed Vegetables, Chicken & Shrimp
(Choice of Three Sauces)
Alfredo, Marinara, Pesto Cream
Tomato Vodka, Garlic Butter, 5 Cheese

Carving Station

(Choice of Two)

Pork Loin, Turkey Breast,
Honey Baked Ham or Top Round of Beef.
Prime Rib of Beef (Additional Charge)
Beef Tenderloin (Additional Charge)

or

Mashtini Bar

Mashed Potatoes served in a Martini Glass
With Chili, Broccoli, Bacon Bits
Sour Cream, Cheese, & Gravy

Freshly brewed coffee, tea, decaffeinated coffee and iced tea included
Stations will be open for 1 1/2 hours, Attendants required for Carving and Pasta Stations

***Includes a Three Hour Open Bar and
Champagne Toast for all your guests.***

***All Wedding Packages include a
customized wedding cake from
our preferred Pastry Chef,
Karen Rodkey.***



The First Lady Reception

Fresh Vegetable Crudite

With sundried tomato dip

Display of Domestic and Imported Cheeses

Garnished with fresh fruit

Crisp Garden Salad with two dressings,
Fresh Baked Rolls and Creamy Butter.

Hors D'Oeuvres

(Your selection of two of the following)

Blue Cheese Canapé
Spanikopita
Petite Quiche

Crab Croustade
Brie and Raspberry

Choice of Entree

(Your selection of two)

Roast Prime Rib of Beef

Served au jus with Yorkshire Pudding

Crab Imperial Flounder

White fish filled with crab
imperial and topped with dijon sauce

Chicken Oscar

Grilled breast of chicken topped with
lump crab, asparagus and béarnaise sauce

Chicken Gettysburg

Breast of chicken topped with
Smithfield ham and sauteed apples

Chef's selection of vegetable, potato or rice.

Freshly brewed coffee, tea, decaffeinated coffee and iced tea.

***All Wedding Packages
include a customized
wedding cake from our
preferred Pastry Chef,
Karen Rodkey.***



***Includes a Three Hour Open Bar and
Champagne Toast for all your guests.***

The "1797" Reception

Fresh Vegetable Crudite
With sundried tomato dip

Display of Domestic and Imported Cheeses
Garnished with fresh fruit

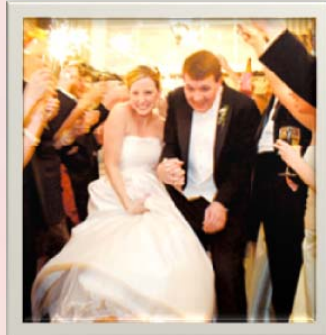
Crisp Garden Salad with two dressings,
Fresh Baked Rolls and Creamy Butter.

*Includes a Three Hour Open Bar and
Champagne Toast for all your guests.*



Choice of Entree

(Your selection of two)



Herb Chicken Normandy

Boneless breast of chicken in a
mushroom herb sauce

Grilled Flank Steak

Thinly sliced marinated flank steak
served with an onion and
lager marmalade

Rosemary Roast Pork Loin

Porkloin encrusted with fresh herbs and
finished with a cream sauce

Grilled Filet of Salmon

Grilled with a delightful tangy
sun-dried tomato basil
vinaigrette



*All Wedding
Packages include a
customized
wedding cake from
our preferred Pastry
Chef, Karen Rodkey.*

Chef's selection of vegetable, potato or rice
Freshly brewed coffee, tea, decaffeinated coffee and iced tea

The Gettysburg Address Reception

Buffet Reception

Choice of Entree

(Your selection of two)

Chicken Dijon

Fresh Chicken Breast laced with Dijon Sauce

Baked Ham

Sliced and glazed with pineapple

Vegetable Strudel

Sautéed vegetables and Feta layered
in a flaky pastry

Penne Primavera

Pasta in a light cream sauce

Flank Steak

Marinated and sliced thin

Flounder Roulade

Rolled flounder with spinach and
Béchamel sauce

Chef's selection of vegetable, potato or rice.

Freshly brewed coffee, tea, decaffeinated coffee and iced tea

Fresh Vegetable Crudite

With sundried tomato dip

Display of Domestic and Imported Cheeses

Garnished with fresh fruit

**Crisp Garden Salad with two dressings, Fresh
Baked Rolls and Creamy Butter.**



**All Wedding Packages
include a customized
wedding cake from our
preferred Pastry Chef,
Karen Rodkey.**

**Includes a Three Hour Open Bar and
Champagne Toast for all your guests.**



Hors D' Oeuvres

Cold Selections

Spinach Dip with Pumpernickel Bread
Assorted Dessert Mirror
Assorted Fancy Finger Sandwiches
Cheese and Chutney Balls
Salmon Mousse Canapés
Blended Blue Cheese Canapés
Cherry Tomatoes Stuffed with Boursin
Bruchetta

Hot Selections

Stuffed Mushrooms with Crabmeat
Crab Croustade
Petite Quiche
Mini Egg Rolls
Mini Beef Satays
Mini Chicken Satays
Spanikopita
Scallops Wrapped in Bacon
Stuffed Artichoke Hearts
Brie & Raspberry Packages

Special Requests

Children's Meals

Applesauce, Chicken Fingers and French Fries

Vegetarian Meals

Penne Pasta sautéed with assorted fresh vegetables in light garlic butter.

Special Dietary Meals

All dietary restrictions and/or allergies will be cared for on an individual basis.

Additional Displays

(Serves 75-100 people)

Sushi Mirror

Assorted fish and vegetable rolls served with Wasabi and Ginger Soy Sauce

Antipasto Platter

Assorted Italian Meats and Relish tray

Shrimp Cocktail Display

100 pieces of shrimp served with cocktail sauce

Historic Bread Display

Crab dip, Spinach dip, Sun dried Tomato Dip served with Assorted Breads

Intermezzo Sorbet

Choice of Berry or Lemon Sorbet

After Dinner

Chocolate Covered Strawberries

Fresh Strawberries hand-dipped in milk chocolate and drizzled with white chocolate

(Serves 75-100 people)



Rehearsal Dinners

Lincoln Address

(Choice of 2 entrees)

Fresh Baked Flounder with Tomato Bisque
and Fresh Herbs

Grilled Flank Steak with Onion
and Lager Marmalade

Baked Chicken Breast with Fresh Garden Vegetables

Grilled Filet of Salmon in Sun-Dried Tomato
Basil Vinaigrette

Tortellini Alfredo

Hotel Gettysburg

(Choice of 2 entrees)

Chicken Oscar with Asparagus and Crabmeat, topped
with Hollandaise Sauce

Smoked Pork Loin with Apple Almond Sauce and
Tortellini Alfredo

Sliced Roast Beef with Red Wine Mushroom Demi
Glaze

Seafood Saute
Breast of Chicken Tarragon

**Served with Crisp Garden Salad, Fresh Baked Rolls with creamy butter,
Chef's Choice of Vegetable & Potato, Chef's Select Dessert Coffee, Tea and Ice Water.**

Gift Opening Brunch

*Mimosas, Champagne Punch, Fruit Juice Bar
Orange, Tomato, and Grapefruit
Sliced Fresh Fruit Platter
Scrambled Egg Bar
Fresh Bacon Bits, Diced ham, Diced Green and Red Peppers
Diced Onions, Diced Tomatoes, Sliced Mushrooms
Grated Swiss and Cheddar Cheeses
Sausage Links and Crisp Bacon, Hash Brown Potatoes
Bakery Basket with Cheese & Fruit Danish,
Miniature Muffins, Coffee Cake,
Sliced Bagels with Smoked Salmon and Cream Cheese
Freshly Brewed Coffee and Tea*



Afternoon Tea / Bridal Shower

Finger Sandwiches

(pick three)

*Smoked Salmon and Cucumber on
Pumpernickel
Tomato, Fresh Basil, and Herb Mayonnaise
on Sourdough
Shrimp and Crab Salad Crostini
Chilled Tenderloin of Beef with Horseradish
Sauce on Rye
Chicken Salad with Apples on French bread*

Dessert Tray

*Short Bread Cookies with
Fruit and Cream
Assorted Biscotti
Petite Dessert Bars
Scones with Jam and Sweet Butter
Chocolate Covered Strawberries
Regular and Herbal Tea, Coffee*



Contact Information

Wanda Gemmell, CHSP

Director of Catering
The Historic Gettysburg Hotel
(717) 338-5407 (Direct Line)
(717) 337-2000 (Hotel Main Line)

*Are you ready to know everything will be taken care of?
Wanda will help you prepare for your special day from
beginning to end at your convenience.*

*We have preferred vendors for flowers, DJ's,
Limousines and Wedding Cakes.*

Customized menu's can be made to suit your needs.



Shelley Funt

Executive Chef

The Gettysburg Hotel, Est. 1797
(717) 338-5410

Phillip E. Murray, CHA

General Manager

The Gettysburg Hotel, Est. 1797
(717) 338-5400

