



WEDDINGS by  
**WYNDHAM**



 **WYNDHAM  
GARDEN**  
YORK, PA

2000 Loucks Road  
York PA, 17408

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# *Weddings by Wyndham*

*Packages Include:*

*On-Site Event Supervisor for The Duration of the Reception & On-Site Wedding Specialist*

*5 Hour Reception Time*

*Private Hospitality Room For The Bridal Party Prior to the Reception*

*Dance Floor, Head or Sweetheart Table, Floor Length Linens, Tables, Chairs, China, Flatware & Beverage Ware, Centerpieces, and Diagrams for Seating Arrangements*

*Discounted Children (ages 12 and under – ½ price the package)*

*Vendor Meals*

*Discounted Overnight Guest Rooms*



*Discounted Room Rental for Bridal Showers, Rehearsal Dinners,  
Farewell Wedding Brunch*



## *Important Dates & General Information*

### *Menu Selections & Price*

*Customized menus may be discussed with your Wedding Specialist.  
Room rental fee, food, and beverage are all subject to 20% service charge and 6% tax.*

### *Ceremony Rental Fees*

<i>Room Flip</i>	<i>.....</i>	<i>\$500.00</i>
<i>Outdoor Courtyard</i>	<i>.....</i>	<i>\$400.00 - \$600.00</i>

### *Reception Rental Fees*



<i>Crystal Ballroom</i>	<i>.....</i>	<i>\$1,300.00 - \$1,500.00</i>
<i>Ballroom of the Roses</i>	<i>.....</i>	<i>\$1,300.00 - \$1,500.00</i>
<i>Fridays, and Sundays</i>	<i>.....</i>	<i>\$750.00 - \$1,200.00</i>

### *Deposit & Payment Information*

*A non-refundable deposit (rental fee) of \$2,000.00 is due with the signed contract. Within 30-90 days after signing the contract, 30% of the estimated food revenue is due (also non-refundable).*

*Full payment must be provided 2 (two) weeks prior to the reception. Payment may be made by credit card, cash, or check. A credit card is required to be kept on file for all events.*

*A private tastina is available for contracted clients. You may select specific items to try. Please schedule a private tasting with your wedding specialists*



*The Notebook Buffet*  
*Five Hour Reception \$60.00 per person*

*Plus 20% service charge, 6% sales tax*

*Package includes White or Ivory floor length linens and overlays, choice of napkin color, Hurricane Globes centerpieces, Bridal Suite, Bridal Hospitality room, coffee & tea station*

*ONE HOUR COCKTAIL DISPLAY*

*Seasonal vegetable with creamy herb dipper and your choice of warm spinach and artichoke dip, tomato mozzarella bruschetta, or gourmet cheese sphere with crackers*

*Buffet Dinner Service*

*Includes Salad, Two Entrée Selections, One Vegetable and Two Starch Selections, Freshly Baked Rolls and butter*

*Menu Entrees Salad Selections – Choice of ONE*

*Medley of Fresh Greens  
topped with tomatoes, cucumbers, carrots,  
and house vinaigrette dressing*

*Classic Caesar Salad  
Traditional dressing and parmesan crisp*

*Gorgonzola Pear Salad  
Sugared pecans, roasted shallots and  
diced pears tossed in a merlot vinaigrette  
dressing*

*Entrees - Choice of TWO*

*Stuffed Chicken Marsala  
Top Round of Beef  
Sliced Medallions of Bistro Tender  
Parmesan Crusted Chicken*

*Baked Filet of Flounder  
Bourbon Glazed Atlantic Salmon  
Grilled Pork Tenderloin  
Roasted Vegetable Ravioli*

*Starches – Choice of Two*

*Garlic Mashed Potatoes  
Scalloped Potatoes  
Oven Roasted Red Bliss Potatoes*

*Cheese Tortellini with Vodka Cream Sauce  
Sugar Snap Peas with Baby Carrots  
Zucchini & Red Pepper Sauce*

*Vegetables – Choice of One*

*Asparagus, Green Bean Provencal,  
Broccoli Crowns with Red Pepper Silvers*

*Package pricing subject to change*

*Simply Romance Package*  
*Five Hour Reception \$60.00 per person*

*Plus 20% service charge, 6% sales tax*

*Package includes White or Ivory floor length linens and overlays, Choice of napkin color, Hurricane Globe centerpieces, bridal suite, bridal hospitality room, three-tiered wedding cake by Codi, coffee & tea station & champagne toast*

*ONE HOUR COCKTAIL DISPLAY*

*Seasonal vegetable with creamy herb dipper and your choice of warm spinach and artichoke dip, tomato mozzarella bruschetta, or gourmet cheese sphere with crackers*

*FIRST COURSE / CHOICE OF ONE*

*Garden Salad medley of fresh greens, topped with tomatoes, cucumbers, carrots and house vinaigrette dressing*  
*Caesar Salad with traditional dressing and parmesan crisp*  
*Gorgonzola Pear Salad with sugared pecans, roasted shallots and diced pears tossed in a merlot vinaigrette dressing*  
*Served with freshly baked rolls and whipped butter*

*SECOND COURSE / CHOICE OF TWO*

*Breast of Chicken*  
*Stuffed with traditional filling, combined with Applewood Smoked Ham*

*Tender Roast Beef, Sliced Thin*  
*Topped with rich brown gravy and filling*

*Boneless Chicken Breast*  
*Folded in Herb laced crumbs, baked and drizzled with Mornay sauce*

*Basil Pesto Crusted Haddock*  
*Topped with garlic cream sauce*

*Breast of Chicken*  
*Rolled with spinach ricotta and parmesan cheese, encased in Panko crumbs*

*Chef's Choice of Starch & Vegetable*

*Package pricing subject to change*

*The Bliss Package*  
*Five Hour Reception \$72.00 per person*

*20% service charge, 6% sales tax*

*Package includes White or Ivory floor length linens and overlays, choice of napkin color, Three Tiered floating candle centerpieces, bridal hospitality room, bridal suite, three tiered wedding cake by Codi, coffee & tea station, champagne toast*

*ONE HOUR COCKTAIL DISPLAY*

*Baked Brie and gourmet cheese spheres accompanied by a display of marinated & grilled vegetables, assorted flatbreads & crackers, or choice of three butlered hors d'oeuvres*

*Butlered Hors D'oeuvres*

*Assorted Mini Quiche  
Gruyere Cheese & Onion Tartlets  
Prosciutto & Melon Ball Lollipop  
Bacon Wrapped Asparagus  
Coconut Chicken Skewer*

*Fresh Mozzarella & Grape Tomato Skewers  
BBQ Shrimp wrapped in Bacon  
California Sushi Rolls  
Bruschetta Shooter with Crostini Paddle  
Jack Daniels Meatballs*

*FIRST COURSE / CHOICE OF ONE*

*Garden Salad / Caesar Salad / Gorgonzola Pear  
Served with freshly baked rolls and whipped butter*

*SECOND COURSE / CHOICE OF TWO*

*Grilled Breast of Chicken  
Topped with lump crabmeat, shrimp & finished with Béarnaise Sauce*

*Roasted New York Strip Loin*

*Topped with frizzled onions & peppercorn demi glaze*

*Chicken Breast*

*Crusted with a blend of parmesan cheese, breadcrumbs & herbs pan seared topped with vodka cream sauce*

*Bistro Steak Medallions*

*With a Red Wine Demi Glaze*

*Fresh Atlantic Salmon Brushed with a bourbon glaze*

*Chef's choice starch & vegetable*

*Package pricing subject to change*

Elegance Package  
**Five Hour Reception \$100.00 per person**

Plus 20% service charge, 6% sales tax

Package includes White or Ivory floor length linens and overlays, choice of napkins, chair covers or Mahogany chavari chairs, champagne toast, three tiered floating candle centerpieces, bridal suite, bridal hospitality room, champagne toast, coffee station, Wedding cake by Codi

Choice of One Hour Cocktail Display OR Three Butlered Hors D'oeuvres

ONE HOUR COCKTAIL DISPLAY

A display of seasonal berries, assorted wedge cheeses, relish tray of imported olives, grilled flatbreads & crackers

OR

THREE BUTLERED HORS D'OEUVRES

Assorted Mini Quiche  
Shrimp Cocktail Served in individual shot glasses  
Gruyere Cheese & Onion Tartlets  
Mini Beef Wellington  
Prosciutto & Melon Ball Lollipop

Bacon Wrapped Asparagus  
Mini Crab Cake with Lemon Aioli  
Fresh Mozzarella with Grape Tomatoes Skewers  
Sliced Bistro Tenderloin on a Crostade with  
Horseradish Cream

FIRST COURSE / CHOICE OF ONE

Garden Salad / Caesar Salad / Gorgonzola Pear Salad  
Served with freshly baked rolls and whipped butter

SECOND COURSE / CHOICE OF TWO

Prime Rib of Beef & Crab Cake  
Hand Carved Filet of Beef on a Portabello  
Mushroom  
Lobster Risotto with Asparagus Spears  
Grilled Atlantic Salmon & Jumbo Lump Crab  
Cake wrapped in puff pastry topped with white  
Wine butter sauce

Pan Seared Rockfish Cilantro infused Crème  
Fraiche  
Asian Marinated Fillet of Salmon Twinned with  
Carved Medallions of Bistro Beef Wasabi  
Hand Carved Beef Tenderloin & Grilled Jumbo  
Shrimp in Tarragon Butter sauce  
Lobster Tail and Pan Seared Chicken Breast with  
Chablis Sauce

Chef's Choice Starch & Vegetable

Package pricing subject to change

# Bar Packages

## Beer & Wine Bar

Includes Domestic Beer, House Wines & Assorted Soda

\$10.00 per person for the first hour

\$4.00 per person for each additional hour

### House Brand

Bourbon: Old Crow

Gin: Banker's

Rum: Calico Jack

Spiced Rum: Calico Jack Silver

Tequila: Juarez

Vodka: Banker's

Whiskey: Banker's

Also Includes: Apple Pucker,  
Coconut Rum, Cointreau, Melon  
Schnapps, Peach Schnapps, and  
Triple Sec

Domestic Beers: Coors Light,  
Miller Lite, Yeungling

Wine: Copper Ridge and Sutter  
Home - Cabernet Sauvignon,  
Chardonnay, Merlot, and White  
Zinfandel

\$12.00 per person for the first  
hour & \$4.00 per person every  
additional hour

### Premium Brand

Bourbon: Jim Beam

Gin: Tanqueray

Rum: Bacardi Superior

Scotch: Cutty Sark

Spiced Rum: Captain Morgan

Tequila: Jose Cuervo

Vodka: Absolut

Whiskey: Jack Daniels,  
Seagram's 7, Seagram's VO

Also Includes: Apple Pucker,  
Coconut Rum, Cointreau, Di  
Amore Amaretto, Kahlua, Melon  
Schnapps, Peach Schnapps, and  
Triple Sec

Imported Beers: Heineken and  
Corona

\$14.00 per person for the first  
hour & \$4.50 per person every  
additional hour

### Ultra-Premium Brand

Bourbon: Jim Beam, Wild Turkey

Gin: Bombay Sapphire, Tanqueray

Rum: Bacardi Silver

Scotch: Johnnie Walker Red,  
Dewar's White Label

Spiced Rum: Captain Morgan

Tequila: Jose Cuervo, Patron

Vodka: Absolut, Grey Goose

Whiskey: Crown Royal, Jack  
Daniel's, Maker's Mark,  
Seagram's 7, and Seagram's VO

Also Includes: Apple Pucker,  
Bailey's, Cruzan Coconut Rum,  
Chambord, Cointreau, Disaronno,  
Kahlua, Melon Schnapps, Peach  
Schnapps, and Sweet & Dry  
Vermouth

Imported Beers: Heineken and  
Corona

\$16.00 per person for the first  
hour & \$5.50 per person every  
additional hour

Soda Bar \$2.50 per person

All Bars Are Subject to a \$50.00 Bar Set-Up Fee & a \$25.00/Per Hour, Per Bartender Fee

There is a \$300.00 Minimum with a Cash Bar. If Revenue Does Not Meet This Minimum Requirement, The Host Will Be Responsible for Paying the Difference.

All Open of Consumption Bars Are Subject to a 20% Service Charge Plus a 6% Tax on The Service Charge.

Maximum of 5 Hours Bar Service





## Preferred Vendors

### FLORESTS

*Butera the Florist – 717.741.4226*

*Fosters Flowers – 717.650.6009*

*Blossom & Bliss – 717.968.8005*

### DJ's

*Titus Touch Music – 717.699.4455*

*Jason Klock – 717.836.7366*

*Lynn Sheely – 717-515-2442*

### EVENT DÉCOR

*Party Belles – 717.870.5906*

*Shining Star 717-502-4588*

### PHOTOGRAPHY

*Casey Albright – 717.818.1556*

*Leigh G – 717.880.5659*

*Revelation Photography – 717.249.9374*

### WEDDING CEREMONY OFFICIATE

*Rev. Theresa Gilberti – 717.412.7345*

*Rev. Kelly Jo Singleton – 717.471.3599*

### INVITATIONS

*Party Belles – 717.870.5906*

*Persnickety Invitation Studio – 717.741.2324*

### DESIGNER BRIDAL GOWNS

*Renaissance Bridal – 717.846.0515*

*Lila's Bridal – 717.757.6788*

*David's Bridal – 717.755.1981*

