



WYNDHAM  
GARDEN®

YORK, PA



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Wertman Photographer



# Venue Rental



## *Ceremony Rental*

Outdoor Courtyard \$550 - \$750.00



## *Reception Rental*

Crystal Ballroom \$1,750-\$2,000

Ballroom of the Roses \$1,300 - \$1,800

Friday or Sunday \$1,400 - \$1,700

# *General Information*

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

A non - refundable deposit of \$2,000 is due with the signed contract.

Within 30-90 days after signing the contract, 30% of the estimated food revenue is due

Full payment must be provided 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 tasting is available for contracted clients. You may select specified items to try.

Please schedule a private tasting with your wedding specialist.

# *J D & B BQ*

## **PACKAGE FEATURING**

Three-Tiered Floating Candle Centerpieces on each Table Floor-Length Linens in White or Ivory and Coordinating Linen Napkins Fresh Rolls, Butter, Water, Iced Tea, Coffee & Hot Tea Service

## **COCKTAIL DISPLAYED HORS D' OEUVRES**

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

## **SERVED SALAD SELECTIONS**

### **CHOICE OF ONE**

#### **CAPRESE TOMATOES**

Fresh Mozzarella Cheese on Bed of Boston Lettuce and Basil Pesto Finish, Balsamic Drizzle

#### **FARMER'S CAESAR**

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,  
Pretzel Croutons, Creamy Caesar Dressing

#### **FARMER'S GARDEN**

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,  
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

## **SERVED ENTRÉE SELECTIONS**

### **CHOICE OF TWO**

#### **BUTTERMILK FRIED CHICKEN**

"Bone in" Chicken, Country sage Gravy

#### **MARINATED BONELESS CHICKEN BREAST**

#### **PULLED PORK**

Dry Rubbed, Slow Cooked, Served with Slider Rolls, BBQ Sauce

#### **BROWN SUGAR RUBBED FLANK STEAK**

Chimichurri Sauce

#### **GRILLED STEAK BURGER**

Potato Rolls, Traditional Toppings

#### **GRILLED SHRIMP SKEWERS**

Red Onions, Bell Peppers & Center Square Brewery Ale Sauce

#### **GRILLED SWEET ITALIAN SAUSAGE**

Onions, & Peppers

#### **SMOKED BEEF BRISKET**

Grilled on Site

BRAISED SHORT RIBS "BONELESS" +4.00 per person

BROILED SEAFOOD CAKE +4.00 per person

## **VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO**

Creamy Broccoli Salad – Creamy Coleslaw – Smoked Baked Beans – Baked Corn Custard – Street Corn on the Cob  
Red Skin Potato Salad – Pasta Salad – White Cheddar Baked Macaroni – Baked Potatoes - House Made Chips

## **THREE TIER WEDDING CAKE**

### **CHAMPAGNE TOAST**

**\$50.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Grand Package

## PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table Floor-Length Linens in White or Ivory and Coordinating Linen Napkins Fresh Rolls, Butter, Water, Iced Tea, Coffee & Hot Tea Service

## COCKTAIL DISPLAYED HORS D'OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers  
-OR-

Choose Three Passed Hors d'oeuvres

## CHAMPAGNE TOAST

## SERVED SALAD SELECTIONS

### CHOICE OF ONE

#### GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,  
House Merlot Vinaigrette

#### FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,  
Pretzel Croutons, Creamy Caesar Dressing

#### FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,  
Balsamic Vinaigrette, Pesto Buttermilk, or Green Goddess

## SERVED ENTRÉE SELECTIONS

### CHOICE OF TWO

#### TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

#### CHICKEN CORDON BLEU

Jarlsberg Swiss, Applewood Smoked Ham, Herbed Panko, Mornay Sauce

#### SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

#### STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling, Pan Gravy

#### APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

#### HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

#### BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

#### FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

## VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Baked Corn  
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

## THREE TIER WEDDING CAKE

## CHAMPAGNE TOAST

## \$60.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Signature Package

## PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table Floor-Length Linens in White or Ivory and Coordinating Linen  
Napkins Fresh Rolls, Butter, Water, Iced Tea, Coffee & Hot Tea Service

## COCKTAIL DISPLAYED HORS D'OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers  
&  
Choose Three Passed Hors d'oeuvres

## CHAMPAGNE TOAST

## SERVED SALAD SELECTIONS

### CHOICE OF ONE

#### BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese  
Raspberry Vinaigrette

#### FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion  
Pretzel Croutons, Creamy Caesar Dressing

#### APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries  
House Honey Vinaigrette

## SERVED ENTRÉE SELECTIONS

### CHOICE OF TWO

#### PARMESAN CRUSTED CHICKEN

Herbed Breadcrumbs, Vodka Cream Sauce

#### CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

Rich Porter Jus

#### APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

#### PRIME LORK LOIN

Apple cider marinade, whiskey bacon jam

#### PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

#### COVERED PORK SCHNITZEL

Gouda cream

#### BROWN SUGAR & CHILI CRUSTED FLANK STEAK

Chimichurri

#### HOUSE MADE CRAB CAKE

Old Bay aioli

#### NEW YORK STRIP STEAK

Bourbon Garlic Butter, Frizzled Onion Straws

#### BOURBON GLAZED SALMON

Northern Atlantic, Oven Seared

## VEGETABLE & STARCH SELECTIONS

### CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets – Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots  
Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes - Smoked Gouda Mashed Potato - Twice Baked Potato

## LATE NIGHT SNACK

## THREE TIERD CAKE

## CHAMPAGNE TOAST

**\$80.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Premiere Package

## PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table Floor-Length Linens in White or Ivory and Coordinating Linen  
Napkins Fresh Rolls, Butter, Water, Iced Tea, Coffee & Hot Tea Service

## COCKTAIL DISPLAYED HORS D' OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade  
Tomato Mozzarella Bruschetta, Mixed Olives  
Garlic Hummus with Flatbreads, Crackers  
&  
Choose Three Passed Hors d'oeuvres

## CHAMPAGNE TOAST

## SERVED SALAD SELECTIONS- CHOICE OF ONE

BOSTON BIBB & SPINACH  
Hard Boiled Eggs, Mushrooms, Warm & Creamy Bacon Dressing

## STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

## ENGLISH GARDEN

Mesclun Blend, Peas, Baby Carrots, Grape Tomatoes, Cucumbers, Parsley, Grated Pecorino, Lemon Mint Vinaigrette

## SERVED ENTRÉE SELECTIONS

### CHOOSE TWO

CHICKEN NAPOLEON  
Layered Boursin Whipped Potatoes, Spinach,  
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR  
Lump crabmeat, asparagus, hollandaise sauce

PAN SEARED ROCKFISH  
Ginger butter, honey soy glaze

PRIME RIB  
Au jus, horseradish cream

SHRIMP STUFFED FLOUNDER  
Cajun Creole Sauce

OR

### CHOOSE ONE DUEL ENTREE

HERB ROASTED TENDERLOIN &  
STUFFED PORTOBELLO  
Chef Carved Beef, Natural Demi & Spinach,  
Parmesan Stuffing

FILET & CRAB CAKE  
Horseradish Cream & Red Pepper Basil Aioli

LOBSTER TAIL & CHICKEN ROULADE  
Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS  
Red Wine Demi & Chimichurri Sauce

## VEGETABLE & STARCH SELECTIONS CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccolini Truffle Mash  
Tri-Colored Roasted Potatoes - Asiago Pistachio Risotto Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto - Potatoes Anna

## LATE NIGHT SNACK

## THREE TIERD CAKE

## CHAMPAGNE TOAST

**\$95.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Passed Hors D'Oeuvres

**CHOOSE ONE FROM EACH TIER  
INCLUDED IN SIGNATURE & PREMIERE PACKAGE**

## **TIER ONE**

Baked Brie Bites – Raspberry Coulis  
Crispy Cheese Ravioli – Marinara Dipper  
Meatballs – Bourbon or Teriyaki Glaze  
Caprese Skewer – Balsamic Drizzle  
Zesty Sausage Stuffed Mushroom Cap  
Mac & Cheese Bites – Blackberry Jalapeno  
Tomato Bisque Shooter – Grilled Cheese Crouton  
Artichoke, Parmesan, Oregano, EVOO Flatbread  
Watermelon Gazpacho Shooter  
Fig & Bleu Cheese Tart with Honey  
Brussels, Bacon, Ricotta Toast

## **TIER TWO**

Smoked Salmon & Cucumber Round  
Pretzel Crusted Chicken Bites – Ale Sauce  
Cheesesteak Egg Roll – Spicy Ketchup  
Prosciutto Wrapped Melon Balls  
Bistro Crostini – Brown Sugar & Chili Bistro  
Beef Tender, Horseradish Cream, Arugula  
Thai Curry Chicken Skewer – Mint Yogurt  
Pork Dumplings – Ponzu Sauce  
Deconstructed French Onion Bite  
Grilled Watermelon Shooter –  
Honey Lime Syrup, Blackberry  
Shrimp Cocktail Shooter

## **TIER THREE**

Mini Potato Latke – Sriracha, Sour Cream  
Tempura Chicken – Chili Thai Sauce  
Bacon Wrapped BBQ Shrimp  
Seared Sea Scallop Crostini – Gremolata  
Italian Crab & Roasted Red Pepper Shooter – Parsley,  
Lemon, EVOO  
Mini Crab Cake – Old Bay Aioli  
Crab Bruschetta Crostini  
Mustard Encrusted Beef Skewer  
Avocado & Tuna Poke Wonton Chip  
Mini Beef Wellington – Horseradish Cream

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# Late Night Snacks

**ALL LATE-NIGHT SNACKS ARE \$7.50 PER GUEST  
ARE INCLUDED IN SIGNATURE & PREMIERE PACKAGE**

## **POPCORN STATION**

Featuring Popcorn Machine with Freshly Popped Popcorn Accompanied by  
Assorted Flavorings to Include  
Kettle Corn, Cheddar, Caramel Corn, Ranch, Old Bay & Butter

## **PRETZEL BAR**

Soft Pretzels & Hard Pretzel Sticks,  
Assortment of Dippers Including  
Jalapeno Cheese, Ale Sauce,  
Sweet Bavarian & Dijon Mustards

## **DELUXE SWEETS**

Chef Selected Mini Desserts  
Including Miniature Cheesecakes,  
Dessert Bars & Freshly Baked Cookies

**PLUS 6% SALES TAX & 20% SERVICE CHARGE**

# Beverage & Bar

## Open Bar

### BEER & WINE

Choice of 3 Bottled Beers, 1 Center Square Brewing Draft,  
House Wines, and Sodas

FIRST HOUR \_\_\_\_\_ 15 per guest

EACH ADDITIONAL HOUR \_\_\_\_\_ 5 per guest

### PREMIUM BAR

Includes Premium Brand Liquors, Choice of 3 Bottled Beers,  
1 Center Square Brewing Draft, House Wines, Sodas  
(Absolut, Tanqueray, Jack Daniels, Jim Beam, Maker's Mark, Jose  
Cuervo, Dewar's)

FIRST HOUR \_\_\_\_\_ 18 per guest

EACH ADDITIONAL HOUR \_\_\_\_\_ 6 per guest

### ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors,  
Choice of 4 Bottled Beers, 1 CSB Draft, Premium Wines, Sodas  
(Grey Goose, Tito's, Bombay Sapphire, Hendricks, Bacardi,  
Knob Creek, Patron Silver, Johnnie Walker Black,  
Captain Morgan, Disaronno, Crown Royal)

FIRST HOUR \_\_\_\_\_ 20 per guest

EACH ADDITIONAL HOUR \_\_\_\_\_ 8 per guest

### SODA BAR

FULL EVENT \_\_\_\_\_ 4 per guest

### CHAMPAGNE

House Champagne (750ml) \_\_\_\_\_ 30 per bottle

J. Roget (750ml) \_\_\_\_\_ 39 per bottle

Sparkling Cider (750ml) \_\_\_\_\_ 18 per bottle

Bartender & Bar Setup \_\_\_\_\_ 150

## Consumption Bar

### CONSUMPTION BAR SERVICE

Available with a Minimum Purchase \_\_\_\_\_ 300

Bartender & Bar Setup \_\_\_\_\_ 150

### A LA CARTE

#### SPIRITS

Premium Brands \_\_\_\_\_ 7 per drink

Ultra-Premium Brands \_\_\_\_\_ 9 per drink

#### WINE

Copper Ridge Cabernet Sauvignon, Merlot, Chardonnay,  
Riesling, Barefoot Pinot Grigio, Moscato, White Zinfandel

By the Glass \_\_\_\_\_ 6.5 per drink

#### BEER

Center Square Draft \_\_\_\_\_ 5 per drink

Domestic Bottle \_\_\_\_\_ 5 per drink

Craft & Import Bottles \_\_\_\_\_ Market Price

#### SIGNATURE COCKTAIL

MINTY MOSCOW MULE PUNCH \_\_\_\_\_ 56 per gallon

Vodka, Lime Juice, Ginger Beer, Fresh Mint

BLACKBERRY WHISKEY LEMONADE \_\_\_\_\_ 56 per gallon

Whiskey, Lemonade, Fresh Blackberries, Soda

BLUSHING BRIDE PUNCH \_\_\_\_\_ 50 per gallon

White Zinfandel, Strawberries, Simple Syrup, Sprite

CARIBBEAN PEACH PUNCH \_\_\_\_\_ 54 per gallon

Parrot Bay, Peach Schnapps, Pineapple Juice, Soda

#### NON ALCOHOLIC

Soda \_\_\_\_\_ 2 per drink

Bottled Water \_\_\_\_\_ 2 per bottle

Punch by the Gallon \_\_\_\_\_ 20 per gallon



# Preferred Vendors

## **FLORIST**

FOSTERS FLOWERS  
fostersflowershop.com  
717.650.6009

BLOSSOM & BLISS blossom-  
bliss.com  
717.968.8005

INDIGO WOODS  
jenleedy428@aol.com  
717-968-0871

## **PHOTOGRAPHER**

CASEY ALBRIGHT  
caseyalbright.com  
717.818.1556

WERTMAN PHOTOGRAPHER  
wertmanphotography.net  
301.693.3021

## **DECOR RENTALS**

PARTY BELLES  
partybelles.com  
717.870.5906

SHINING STAR  
shiningstarphotobooth.com  
717.502.4588

## **DJ'S**

SOUNDMASTERS  
1djrpmuzic@gmail.com  
717-424-1600

THUNDER KISS  
thunderkissentertainment@gmail.com  
717-683-5366

STAYTUNED  
jfallinger@stayturneddjs.com  
717-870-1642

## **CEREMONY OFFICIATE**

REV. THERESA GILBERTI 717.695.2436

REV. KELLEY JO SINGLETON  
717.741.2324

## **DESIGNER BRIDAL GOWNS**

RENAISSANCE BRIDAL  
renaissancebridalsandprom.com  
717.846.0515

LILA'S BRIDAL lillasbridalboutique.com  
717.757.6788

DAVID'S BRIDAL davidsbridal.com  
717.755.1981