

Wedding Packages



SCAN TO VISIT OUR
WEDDING WEBSITE



Venue Rental

Ceremony Spaces

Outdoor Courtyard

(Up to 130 guests)

Dreaming of saying 'I do' under the open sky? Step into our enchanting courtyard—newly renovated and full of charm. With a flickering fire pit and a cozy fireplace, it's a fairytale setting made for magical moments, no matter the season or time of day."

STARTING AT \$550

Indoor Ballrooms

Imagining your wedding wrapped in elegance and romance, sheltered beneath a sparkling ceiling? At the Wyndham Garden York, your indoor fairytale awaits. Choose between our Ballroom of the Roses, perfect for celebrations of up to 350 guests, or our Crystal Ballroom ideal for gatherings of up to 175—each one a blank canvas ready to bring your love story to life. Whether your guest list is grand or charmingly petite, we have the perfect space to celebrate your happily ever after.



Reception Rental

Crystal Ballroom

(Holds up to 175 guests with dance floor)

Saturday's Starting at
\$1,500

Ballroom of the Roses

(Holds up to 350 with dance floor)

Saturday's Starting at
\$1,500



Rental rates are based on the date of the event. Off peak pricing is available for the months of January, February, March, July and August.

Rental Inclusions



- 30 Minute Ceremony
- 5 Hour Reception
- 1 Hour Rehearsal
- Climate Controlled Venue
- Complimentary Wedding Tasting for Couple
- Bridal Suite Access starting at 8AM
- Floor Length Table Linens & Linen Napkins (upgrades available)
- Round & Rectangle Guest Tables
- Banquet Chairs
- White Ceremony Chairs
- High Quality China, Flatware, Glassware
- Full-Service Wedding Packages for All of Your Food & Beverage Needs
- Wedding Room Blocks
- Complimentary Suite for Couple on their Wedding Night (Subject to Availability)

The Keystone Package

COCKTAIL DISPLAYED HORS D'OEUVRES

A Beautiful 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

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

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

FARMER'S CAESAR

Romaine Lettuce, Shaved Parmesan, Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Carrots, Scallions, Garden Tomatoes, English Cucumber, Balsamic Vinaigrette

SERVED ENTRÉE SELECTIONS

SELECT TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

APPLE JACK PORK LOIN

Sautéed Apples, Brandy Cream Sauce

CHICKEN CORDON BLEU

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

HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

STUFFED CHICKEN BREAST

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

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

VEGETABLE & STARCH SELECTIONS

SELECT TWO

Broccoli Florets - Garlic Buttered Green Beans - Snip Top Baby Carrots - Sautéed Seasoned Vegetables
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash - Wild Rice Pilaf

\$58.00 PER PERSON

PLUS 6% PA SALES TAX & 20% SERVICE CHARGE

The Crystal Package

COCKTAIL DISPLAYED HORS D'OEUVRES

A Beautiful 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

-or-

Choice of Three Passed Hors d'oeuvres (page 7)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

SUMMER BERRY SALAD

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

FARMER'S CAESAR

Romaine Lettuce, Shaved Parmesan, Pretzel Croutons, Creamy Caesar Dressing

APPLE HARVEST

Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Maple Vinaigrette

SERVED ENTRÉE SELECTIONS

SELECT 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 PORK LOIN

Apple Cider Marinade, Whiskey Bacon Jam

PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

PORK SCHNITZEL

Crushed Pretzels, Gouda Cream

BEER BRAISED SHORT RIB

Red Wine Demi-Glaze

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

SELECT TWO

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

\$78 PER PERSON

PLUS 6% PA SALES TAX & 20% SERVICE CHARGE

The Roses Package

COCKTAIL DISPLAYED HORS D'OEUVRES

A Beautiful Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade, Tomato Mozzarella Bruschetta, Mixed Olives, Garlic Hummus with Flatbreads & Crackers

&

Choice of Three Passed Hors d'oeuvres (page 7)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

WEDGE SALAD

Iceberg Lettuce, Cherry Tomatoes, Hard Boiled Egg, Applewood Smoked Bacon, Bleu Cheese Crumbles, Peppercorn Ranch

STRAWBERRY PECAN

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

CAPRESE SALAD

Arugula Basil Mix, Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction EVOO

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 (Seasonal)

Ginger Butter, Honey Soy Glaze

PRIME RIB

Au Jus, Horseradish Cream

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

OR

CHOOSE ONE DUEL ENTREE

CARVED TENDERLOIN & LOBSTER STUFFED PORTOBELLO

Hollandaise, Lobster Spinach Stuffing

FILET MIGNON & CRAB CAKE

Natural Demi-Glaze, Old Bay Aioli

VEGETABLE & STARCH SELECTIONS

SELECT TWO

Bacon Bundled Asparagus - Balsamic Brussel 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

LATE NIGHT BITES (PAGE 8)

\$98 PER PERSON

PLUS 6% PA SALES TAX & 20% SERVICE CHARGE

Passed Hors D'Oeuvres

CHOOSE ONE SELECTION FROM EACH TIER

TIER ONE

Baked Brie Bites

Raspberry Coulis

Crispy Cheese Ravioli

Marinara Dipper

Meatballs

Bourbon or Teriyaki Glaze

Mac & Cheese Bites

Blackberry Jalapeno

Fig & Bleu Cheese Tart with Honey

Watermelon Gazpacho Shooter

Artichoke, Parmesan, Oregano, EVOO Flatbread

Tomato Bisque Shooter

Grilled Cheese Crouton

Caprese Skewer

Balsamic Drizzle

Zesty Sausage Stuffed Mushroom Cap

Brussels, Bacon, Ricotta Toast

Mini Potato Latke

Sriracha, Sour Cream

TIER TWO

Tempura Chicken

Chili Thai Sauce

Bacon Wrapped BBQ Shrimp

Seared Sea Scallop Crostini

Gremolata

Mini Crab Cake

Old Bay Aioli

Crab Bruschetta Crostini

Mini Beef Wellington

Horseradish Cream

Mustard Encrusted Beef Skewer

Italian Crab & Roasted Red Pepper Shooter

Avocado & Tuna Poke Wonton Chip

TIER THREE

Cheesesteak Egg Roll

Spicy Ketchup

Pretzel Crusted Chicken Bites

Ale Sauce

Smoked Salmon & Cucumber Rounds

Prosciutto Wrapped Melon Balls

Bistro Crostini

Brown Sugar & Chili Bistro

Beef Tender, Horseradish Cream, Arugula

Pork Dumplings

Ponzu Sauce

Deconstructed French Onion Bite

Shrimp Cocktail Shooter

Thai Curry Chicken Skewer

Mint Yogurt

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Late Night Bites

ALL LATE-NIGHT BITES ARE \$7.50 PER GUEST

Late-night bites are included in the Roses package

NACHO BAR

House Made Salsa, Guacamole, Spinach & Queso Dips, House Made Nacho Chips

PRETZEL BAR

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

POPCORN STATION

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

DELUXE SWEETS

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

Rehearsal Dinner and Brunch

WE HAVE MENUS AVAILABLE TO SERVE YOUR REHEARSAL DINNER AND AFTER WEDDING BRUNCH NEEDS.



PLUS 6% PA SALES TAX & 20% SERVICE CHARGE

Beverage & Bar

OPEN BAR PACKAGES

BEER & WINE

Choice of 3 Bottled Beers (2 domestic, 1 Import/Craft), House Wines, and Sodas

FIRST HOUR \$15 per guest
EACH ADDITIONAL HOUR \$5 per guest

HOUSE BRAND BAR

Includes Premium Brand Liquors, Choice of 3 Bottled Beers (2 domestic, 1 Import/Craft), House Wines and Sodas (Absolut, Tanqueray, Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Maker's Mark, Jose Cuervo, Dewar's)

FIRST HOUR \$18 per guest
EACH ADDITIONAL HOUR \$6 per guest

PREMIUM BAR

Includes Ultra-Premium Brand Liquors, Choice of 4 Bottled Beers, Premium Wines and 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 \$6 per guest

BUBBLES

House Champagne (750ml)	\$30 per bottle
La Marca Prosecco (750ml)	\$50 per bottle
Veuve Clicquot Yellow Label Champagne Brut (750ml)	\$105 per bottle
Sparkling Cider (750 ml)	\$18 per bottle
Sparkling Grape Juice	\$18 per bottle

OPEN BAR SERVICE

Bartender Fee \$25 per hour, two hour minimum
Bar Setup \$50 per bar (1 bar per 125 guests)
Maximum bar service is 5 hours



PLUS 6% PA SALES TAX & 20% SERVICE CHARGE

Beverage & Bar

CONSUMPTION BAR

SPIRITS

Premium Brands \$9 per single drink
Ultra-Premium Brands \$11 per single drink

WINE

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato, White Zinfandel
By the Glass \$7 per glass

BEER

Domestic Bottle \$5 per drink
Craft & Import Bottles Market Price

SIGNATURE COCKTAIL

Signature Drinks can be made from Alcohol and Mixers included in your drink package.

NON ALCOHOLIC

Soda	\$3 per drink
Bottled Water	\$2 per bottle
Punch	\$20 per gallon
Lemonade	\$20 per gallon
Freshly Brewed Iced Tea	\$20 per gallon
Freshly Brewed Regular -or- Decaf Coffee -or- Hot Tea	\$31 per gallon

CONSUMPTION BAR SERVICE

Available with a Minimum Purchase of \$400
Bartender Fee \$25 per hour, two hour minimum
Bar Setup \$50 per bar (1 bar per 125 guests)
Maximum bar service is 5 hours



PLUS 6% PA SALES TAX & 20% SERVICE CHARGE

Frequently Asked Questions

HOW DO I RESERVE A SPACE FOR MY WEDDING DATE?

All dates are subject to availability and confirmed upon a signed contract and deposit of \$1,500.

ARE TAXES AND SERVICE CHARGE INCLUDED IN YOUR PRICING?

No, pricing is subject to a 6% PA sales tax and 20% service charge.

WHEN IS THE FINAL COUNT AND FINAL PAYMENT DUE?

Final count is due 14 business days prior to the event date and final payment is due 10 business days prior to the event date. Payment may be made by credit card, cash or cashier's check. Personal checks must be paid a minimum of 21 business days prior to event date. A credit card is required to be kept on file for all events.

DO YOU OFFER TASTINGS?

A tasting is available for contracted clients upon request. Private tastings may be scheduled Four (4) months prior to your wedding day on a day and time based upon availability. For tastings you may choose 2 proteins and 2 sides. Tastings are complimentary for the couple; any additional guests will be charged at \$20 per guest (up to 4 additional).

DO WE HAVE TO USE SPECIFIC VENDORS?

We have a Preferred Vendor list that we send to clients once they have booked. This includes vendors we have worked with in the past, but you may choose your own vendors for DJ/Band, Florist, Planner/Decorator, Photographer, etc.

CAN WE USE OUTSIDE CATERING?

All food and beverage excluding wedding cakes must be provided by our in-house catering team and Executive Chef Matthew Hamm.

DO YOU ACCOMMODATE DIETARY RESTRICTIONS AND ALLERGIES?

Yes, we have a final selections sheet for clients to fill out with all final choices. On this form there is a section to list any guests with dietary restrictions or allergies, their name and where they are sitting. Our chef will then create a meal to fit their dietary needs.

WHAT TIME CAN WE AND/OR OUR VENDORS ARRIVE TO SET UP?

Access to the venue space is 2 hours prior to the event start time unless otherwise agreed upon with the sales office.

ARE THERE ANY RESTRICTIONS TO DECOR?

Yes, there is to be no confetti, glitter or hanging items on the walls, chandeliers, or sconces. Candles may be used; however, they must be partially enclosed in a glass votive, vase, lantern, etc.

PLUS 6% PA SALES TAX & 20% SERVICE CHARGE

Plan with Us

Is your once-upon-a-time about to become a beautiful forever? At the Wyndham Garden Hotel in York, we believe every love story deserves a celebration as magical as the bond it honors. That's why so many couples choose to begin their next chapter with us. With the help of our caring wedding consultants and seasoned experts, we'll guide you through each detail—dreamy ceremony included—so your big day feels effortlessly, unmistakably you. Whatever you imagine, our York, PA venue is ready to bring your wedding dreams to life, one unforgettable moment at a time.

Meet Amanda- Wyndham Garden York's Happily-Ever-After Designer

"My name is Amanda Cooke, and as the Wedding and Events Specialist at Wyndham Garden York, I've had the joy of turning meaningful moments into lasting memories—and my passion for it only continues to grow. Your wedding day is one of life's most cherished milestones, and I'm here to make sure every detail is just right. I truly look forward to working together and bringing your unique vision to life!"

Want to Connect?

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