

WEDDING PACKAGES

include the following:

- *Planning and coordination of your event details with experienced staff.*
- *Event Manager to lead your event.*
- *Ornate table settings: chairs, floor length linens, round guest tables (sizes may vary), glassware, flatware, barware and dinnerware.*
- *Five-hour wedding reception. (Addition of ceremony adds 30 minutes to your timeline.)*
- *Open Bar with optional wine service.*
- *Glass of champagne provided to all guests.*
- *Cocktail hour with butlered and stationary hors d'oeuvres.*
- *Two-course dinner: served salad course and plated dinner course with the inclusion of two entrée selections. Gluten-free and vegetarian/vegan options available.*
- *Complimentary cake cutting service with coffee station.*
- *Complimentary bridal changing space up to three hours prior to your event.*
- *Option to reserve on-site overnight accommodations for bridal couple, wedding guests and bridal party—special room rates for your guests with a minimum of 10 rooms reserved.*
- *\$200 credit to The Imperial Restaurant for your rehearsal dinner or post-wedding brunch.*
- *List of The Imperial's suggested professional vendors—includes photographers, DJs, musicians, bakers, florists, wedding planners, shuttle services, officiants and others. Don't forget all the wonderful photo ops the beautiful historic City of Lancaster has to offer!*
- *Preference on booking other functions at The Imperial to celebrate your special day—rehearsal dinners, post reception parties, brunches, showers and more!*

Throw a party like royalty!

ELEGANT
WEDDING PACKAGE

Selection of 3 butlered hors d'oeuvres
Selection of 1 stationary hors d'oeuvres display
Served dinner includes: salad and entrée
Complimentary cake cutting service with coffee station
Four-hour consecutive bar with premium brands

GRAND
WEDDING PACKAGE

Selection of 4 butlered hors d'oeuvres
Selection of 1 stationary hors d'oeuvres display
Served dinner includes: soup or salad and entrée
Complimentary cake cutting service with coffee station
Four-hour consecutive bar with deluxe brands

REGAL
WEDDING PACKAGE

Selection of 5 butlered hors d'oeuvres
Selection of 2 stationary hors d'oeuvres displays
Served dinner includes: soup, salad and entrée
Complimentary cake cutting service with gourmet coffee station
Five-hour consecutive bar with deluxe brands



Wedding
PACKAGES

Listed rates are per person plus 22% service charge and 6% Pennsylvania sales tax.

No venue rental fee.
Catering minimums do apply.

Optional on-site ceremony is \$1,000.

Offering pricing incentive for Fridays, Sundays, weekdays and off-season dates (December through March).

Get the celebration started!

COLD BUTLERED HORS D'OEUVRES SELECTIONS:

- ◊ Spinach and artichoke dip on crostini
- ◊ Roasted red pepper feta crostini
- ◊ Chicken salad on focaccia
- ◊ Caprese skewer
- ◊ Chilled jumbo shrimp
- ◊ Smoked salmon on crostini
- ◊ Fruit skewers with yogurt dip
- ◊ Old Bay bloody mary oyster shooters
- ◊ Mini lobster rolls
- ◊ Vegetable pizza
- ◊ Assorted deviled eggs
- ◊ Mini avocado toast

HOT BUTLERED HORS D'OEUVRES SELECTIONS:

- ◊ Assorted mini quiche
- ◊ Sun-dried tomato and kale quinoa cakes
- ◊ Vegetable or pork pot sticker with sweet soy sauce
- ◊ Sweet and sour meatballs
- ◊ Sonoran chicken skewers
- ◊ House-made pigs in a blanket
- ◊ Bacon wrapped sea scallops
- ◊ Stuffed mushroom caps
- ◊ Mini crab cakes
- ◊ Herbed sea salt french fries
- ◊ Coconut shrimp
- ◊ Pulled pork sliders
- ◊ Grilled cheese with tomato soup shooters
- ◊ Vegetable spring rolls with Thai chili sauce
- ◊ Fried pickles with ranch dipping sauce

STATIONARY DISPLAYS SELECTIONS:

- ◊ Gourmet cheeses with assortment of fresh and dried fruits
- ◊ Crudité and dips
- ◊ Assorted salsa and hummus
- ◊ Fresh fruit with yogurt dip
- ◊ Bruschetta display
- ◊ Antipasto with assortment of cheeses, meats, grilled vegetables and breads

Cocktail
HOURS

Plated and buffet dinner packages include choice of selections based on wedding package chosen:

ELEGANT PACKAGE

3 butlered selections and 1 station

GRAND PACKAGE

4 butlered selections and 1 station

REGAL PACKAGE

5 butlered selections and 2 stations



Raise your glasses, time to toast!

PREMIUM BRAND BAR

Stolichnaya Vodka • Tanqueray Gin • Bacardi Rum • Jim Beam Bourbon
Seagrams Whiskey • Dewars Scotch • Cuervo Silver Tequila • Kahlua
Peach Schnapps • Amaretto • Triple Sec • Sweet & Dry Vermouth

DELUXE BRAND BAR

Additional \$14 per person

Grey Goose Vodka • Tito's Vodka • Bombay Sapphire Gin
Bacardi Rum • Captain Morgan Spiced Rum • Maker's Mark Bourbon
Crown Royal Whiskey • Chivas Regal Scotch • Cabo Tequila • Kahlua
Peach Schnapps • Amaretto • Triple Sec • Sweet & Dry Vermouth

Signature cocktail Additional price per person

Sweet On You: strawberry vodka & lemonade

Something Blue: champagne, blue curacao, lemon-lime soda

Summer Sangria: white wine, cointreau, lemon-lime soda,
assorted fresh fruit

White Wedding Cake: vanilla vodka, crème de cacao, pineapple juice

Blushing Bride: vodka, peach schnapps, cranberry juice

Honey I Do Martini: vodka, Midori, honeydew puree, honey, lemon,
topped with champagne

After party bar See coordinator for details



Open bar INCLUSIONS

Plated and Buffet Dinner Packages include a four hour consecutive open bar. Regal Wedding Package includes a five hour consecutive open deluxe bar.

PREMIUM AND DELUXE BRAND BARS INCLUDE:
two bottled beer selections, champagne, house wine and assorted sodas.

BARTENDER FEE COMPLIMENTARY
One Bartender for 75 guests.

First course SELECTIONS

Plated Dinner Packages includes soup OR salad. Regal Wedding Package includes one choice of soup AND salad.

SOUP SELECTIONS

VEGETABLE LENTIL
TOMATO BASIL BISQUE
ITALIAN WEDDING
WHITE BEAN AND SAUSAGE
BUTTERNUT SQUASH

SALAD SELECTIONS

HOUSE SALAD
Spring mix served with grape tomatoes, cucumbers, carrots and house-made balsamic or ranch dressing

CAESAR SALAD
House made garlic caesar dressing, aged parmesan and crostini

WEDGE OF ICEBERG
Cured bacon, petite tomatoes, house pickled red onions, fresh cilantro jalapeño ranch dressing

ITALIAN CHOPPED SALAD
Chopped romaine lettuce served with cucumber, cherry tomatoes, red pepper, black olives tossed in Italian dressing

UPGRADED SALAD SELECTIONS

Additional \$2 per person

WILD BABY ARUGULA
Coffee roasted beets, baby fennel, mixed radishes, caramelized grape dressing

FRESH ARTISANAL FIELD SALAD
Locally grown cucumber, baby tomatoes, carrots, watermelon radish, candied walnut, maple balsamic vinaigrette or blue cheese

FRESH TOMATO AND MOZZARELLA SALAD
Served over spring mix with balsamic reduction

SPINACH AND STRAWBERRY SALAD
Fresh baby spinach served with locally sourced strawberries, red onion and feta cheese with house made balsamic dressing

APPETIZERS SELECTIONS:

ADD A COURSE TO YOUR MEAL

Additional \$3 per person

SHRIMP COCKTAIL
BROILED LUMP CRAB CAKE
SEARED SALMON
SEASONAL RAVIOLI
SEASON FRESH FRUIT WITH COINTREAU

INTERMEZZO COURSE SELECTIONS

Additional \$2 per person

CHAMPAGNE • RASPBERRY • LEMON • LAVENDER

Plated dinner

ENTRÉE SELECTIONS

Choose up to two entrée selections for plated dinner service. A third entrée selection may be chosen for an additional price per person. Exact entrée counts are due 14 days prior to event date. Dietary options are available upon request. Select entrées can be prepared gluten free.

CHICKEN TOSCANA

Sautéed breast of chicken with lemon, white wine sauce, spinach and fontina cheese

CHICKEN MADEIRA

Sautéed breast of chicken with madeira wine sauce and wild mushrooms

CHICKEN TRENTINO

Asiago encrusted chicken breast with cognac cream sauce

SLOW-ROASTED CHICKEN BREAST

Oven roasted breast of chicken seasoned with herbs and spices and slowly baked

PAN SEARED SALMON

Pistachio encrusted with lemon leek sauce or pan seared with honey glaze

PAN SEARED HADDOCK

Served with pineapple salsa or cajun seared with lemon butter

ISLAND MAHI MAHI

Pan seared with pineapple salsa

SHRIMP SCAMPI

Jumbo shrimp sautéed with white wine butter sauce tossed with scallions and diced tomatoes over linguine

PORK CHOPS

Sautéed with a bourbon glaze

ROSEMARY TENDERLOIN OF BEEF

Roasted with garlic and rosemary (additional price per person)

FILET MIGNON

Served with roasted garlic or port wine demi-glace (additional price per person)

DUAL CRAB CAKES

House made and pan seared with Old Bay aioli (additional price per person)

CHICKEN AND CRAB CAKE

Your selection of chicken accompanied by a pan seared crab cake (additional price per person)

TENDERLOIN OF BEEF AND SHRIMP

Tenderloin of beef with roasted garlic demi-glace (additional price per person)

TENDERLOIN OF BEEF AND CRAB CAKE

Tenderloin of beef with port wine demi-glace accompanied by a crab cake with Old Bay aioli (additional price per person)

FILET MIGNON AND HADDOCK

Filet of beef with port wine demi-glace accompanied by your selection of haddock (additional price per person)

Vegetarian and vegan DINNER ENTRÉE SELECTIONS

Choice of vegetarian or vegan entrée. Select entrées can be prepared gluten free.

VEGETARIAN SELECTIONS

TUSCAN TOMATO

Fresh tomato with portobello ragout served on a bed of sautéed spinach and rice

STUFFED PORTOBELLO MUSHROOM

Filled with vegetable ragout on a bed of sautéed spinach with lemon cream

RUSTIC RAVIOLI

Vegetable filled ravioli with tomato basil sauce

VEGETABLE NAPOLEON

Seasonal roasted layered vegetables

CHEESE TORTELLINI

Presented with white wine shallot sauce and julienne vegetables

VEGAN SELECTIONS

VEGAN RICE BOWL

Short grain brown rice, minced fresh ginger, asparagus, radishes, avocado, toasted sesame seeds in a soy glaze

VEGAN LASAGNA

With zucchini, squash, mushrooms, marinara and fresh herbs

SPAGHETTI SQUASH

With vegan sausage in marinara

PASTA WITH SAUTÉED BROCCOLI, CRUSHED CAULIFLOWER AND GARLIC OIL

After dinner options

Additional stations for a late night snack or for your after party. Additional price per person.

NACHO BAR OR TACO BAR
Beef or chicken

ASSORTED FLATBREADS

BAKED OR MASHED POTATO BAR

TATER TOT BAR WITH POPCORN CHICKEN

MINI SLIDER BAR

GOURMET COFFEE STATION

*With choice of 2: cheesesteak, cheeseburger,
popcorn chicken or veggie burger*

After party bar

See coordinator for details.

Bon voyage breakfast

Additional price per person. Gluten-free and vegetarian/vegan options available upon request.

ORANGE JUICE

GOURMET COFFEE, HOT TEA,
DECAFFEINATED COFFEE

FRESH CUT FRUIT

CHOICE OF ONE

ASSORTMENT OF BREAKFAST BREADS

*Brioche French toast with maple syrup and
creamy butter • Pancakes with whipped cream
and chocolate chips*

CLASSIC SCRAMBLED EGGS

BACON & SAUSAGE

BREAKFAST POTATOES

Event spaces
IMPERIAL GRANDE BALLROOM



— accommodates 250 —

An elegant, classic and timeless space. Guests will delight in Imperial Grande's gracefulness, accented by floor to ceiling velvet curtains, gold framed mirrors, a black marble dance floor, King Louis chair seating and Italian designer Massimo Scolari chandeliers. Features a built-in bar, ample pre-function space and nearby bridal suite.

Event spaces

IMPERIAL BLUE BALLROOM



— accommodates 150 —
— outdoor deck capacity 200 —

Stylish and polished, the Imperial Blue Ballroom delivers a fresh and modern aesthetic. A wall of windows provides natural light to a view of Downtown Lancaster. The white marble dance floor and matching “waterfall” marble bar adds a touch of class to elevate the ambiance of any event. The ballroom is adjacent to large pre-function areas and a nearby bridal suite to accommodate all facets of an event. The room opens up to a stunning outdoor deck, which can be used all year round.

F A Q

HOW DO I BOOK MY WEDDING AT THE IMPERIAL BALLROOMS?

You may reserve your wedding date/special event 24 months in advance. A deposit and signed contract must be received by The Imperial staff in order for your date to be confirmed. We do request a 25% event deposit at the time of signing the contract.

WHAT DOES OUR ALL-INCLUSIVE WEDDING/EVENT SPACE ENTAIL?

Reliable and direct parking, 216 onsite Holiday Inn hotel rooms, brand new swimming pool and fitness center overlooking Lancaster's square, onsite restaurant with entrance through the hotel lobby (The Imperial Restaurant), Ballrooms for weddings and private event spaces for other special events.

IS THERE A SITE RENTAL FEE?

No! We do not charge you to use our beautiful spaces. We do ask that you meet a food and/or beverage catering minimum with our all-inclusive packages. The minimums are represented on the number of guests in each space. For the Imperial Grande we ask for a minimum of 125 guests in season. For the Imperial Blue a minimum of 75 guests and for the Imperial Suite a minimum of 30 guests.

WHEN ARE THE FINAL GUEST COUNT AND ENTRÉE SELECTIONS (SERVED DINNER) DUE TO THE VENUE?

14 days prior to your wedding/special event date. We will then provide you with an updated Statement of Account for payment to be taken care of prior to your big day.

DO YOU HAVE SPACE TO ACCOMMODATE REHEARSAL DINNERS, WEDDING BRUNCHES/LUNCHESES, SHOWERS, ETC?

Absolutely! We have many different spaces to comfortably accommodate groups of all sizes. We are happy to share our packages and open to creating customized packages for you.

ARE THERE ONSITE ACCOMMODATIONS?

Yes, 216 brand new Holiday Inn hotel rooms! We also have a brand new swimming pool and fitness center for you and your guests to enjoy. We offer special pricing for groups with 10 or more guest rooms reserved.

MAY I BRING IN MY OWN CATERING FOR FOOD AND/OR BEVERAGE?

We do not permit outside food or beverage. All food and beverage must be provided through The Imperial Ballrooms at the Holiday Inn Lancaster. We do have a liquor license in all of our venues. We are happy to create customized food and/or beverage menus to meet your needs.

CAN OUR WEDDING CEREMONY BE HELD ONSITE?

Yes, we do have multiple spaces on-site to host your ceremony. There is a ceremony fee of \$1,000 for up to 250 guests.

DO YOU OFFER A LIST OF PHOTOGRAPHERS, DJS, BAKERS, ETC.?

Yes, we work with a list of recommended wedding vendors. We do ask that you choose vendors from our approved list. We will provide you with a copy of our vendor recommendations once you have booked the venue.

WHEN DO WE MEET WITH YOUR ONSITE EVENT COORDINATOR TO PLAN OUR BIG DAY?

Three months before your big day we will schedule a time to meet with the couple. We do suggest if a day-of wedding coordinator has been hired that they attend this meeting. We will cover all of the venue details of your big day during this meeting.

DO YOU OFFER TASTINGS FOR THE WEDDING COUPLE?

Yes! We would love to share this experience with you prior to your wedding. More information can be provided to you. Please see your coordinator for details.

Looking for more answers?



I'm here to help with any questions you may have. Please reach out and I'll help you plan the big day of your dreams!

DAKOTA DIEM
DIRECTOR OF WEDDINGS
AND CATERING SERVICES