

## WEDDING PACKAGES

START AT \$115.00 PER PERSON AND 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

\$115 PER PERSON

*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

\$125 PER PERSON

*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

\$135 PER PERSON

*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.*

*Buffet is +\$10 per package price listed.*

*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

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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

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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

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*Signature cocktail* Additional \$2 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

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*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 \$3 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 \$5 per person)*

### FILET MIGNON

*Served with roasted garlic or port wine demi-glace (additional \$10 per person)*

### DUAL CRAB CAKES

*House made and pan seared with Old Bay aioli (additional \$10 per person)*

### CHICKEN AND CRAB CAKE

*Your selection of chicken accompanied by a pan seared crab cake (additional \$15 per person)*

### TENDERLOIN OF BEEF AND SHRIMP

*Tenderloin of beef with roasted garlic demi-glace (additional \$20 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 \$20 per person)*

### FILET MIGNON AND HADDOCK

*Filet of beef with port wine demi-glace accompanied by your selection of haddock (additional \$20 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 \$8 per person.*

NACHO BAR OR TACO BAR

*Beef or chicken*

ASSORTED FLATBREADS

TATER TOT BAR WITH POPCORN CHICKEN

BAKED OR MASHED POTATO BAR

GOURMET COFFEE STATION

MINI SLIDER BAR

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

# After party bar

*See coordinator for details.*

# Bon voyage breakfast

*Additional \$14 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

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

ASSORTMENT OF BREAKFAST BREADS

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.*

*Look here for more answers*



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

SUSY DABNEY  
DIRECTOR OF CATERING