



Wedding Packages

INCLUDE THE FOLLOWING:

- *Planning and coordination of your event details with a wedding specialist.*
- *Event Manager to lead your event.*
- *Complimentary centerpieces.*
- *Five-hour wedding reception.
(Addition of ceremony adds 30 minutes to your timeline.)*
- *Complimentary glass of champagne for all guests to toast the wedding couple.*
- *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 Parlor 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.*
- *Complimentary overnight accommodations to the wedding couple on the night of the wedding.*
- *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!*



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
- Three-hour bar with deluxe 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 bar with premium 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 coffee station
- Five-hour bar with premium brands
- Enhanced linen selections and chargers

**Book by December 31, 2023*

Wedding Packages

- Rates are per person plus 22% service charge and 6% PA sales tax.
- No ballroom rental fee. Catering minimums do apply.
- Optional on-site ceremony available.
- Buffet package available
- Offering pricing incentive for Fridays, Sundays, weekdays and off-season dates (December through March).



COLD BUTLERED HORS D'OEUVRES SELECTIONS:

- Spinach and artichoke dip on crostini
- Roasted red pepper feta crostini
- Caprese skewer
- Chilled jumbo shrimp
- Smoked salmon on pumpernickel with caper cream cheese
- Chilled gazpacho shooters with cucumber and lime.
- New England style mini lobster rolls
- Goat cheese stuffed piquillo peppers
- Chorizo deviled eggs

HOT BUTLERED HORS D'OEUVRES SELECTIONS:

- Assorted mini quiche
- Mushroom arancini
- Vegetable or pork pot sticker with sweet soy sauce
- Sonoran chicken skewers
- House-made pigs in a blanket
- Bacon wrapped sea scallops
- Vegetable stuffed mushroom caps
- Maryland style mini crab cakes
- Coconut shrimp
- Fried mac & cheese bites
- Grilled cheese with tomato soup shooters
- Vegetable spring rolls with Thai chili sauce
- Fried pickles with ranch dipping sauce

STATIONARY DISPLAYS SELECTIONS:

- Mashtini bar of sweet and regular mashed potatoes with bacon, cheese, chives, sour cream, green onions, gravy
- Crudit  and dips
- Assorted salsa, hummus, tri-color tortilla chips and pita bread
- 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 or 1 station

GRAND PACKAGE

4 butlered selections and 1 station

REGAL PACKAGE

5 butlered selections and 2 stations



Raise Your Glasses and Toast

SIGNATURE COCKTAIL

- *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

*Personalized Signature Cocktails available upon request.

Open Bar

INCLUSIONS

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

PREMIUM & DELUXE BRAND BARS INCLUDE:

four bottled beer selections, champagne, house wine and assorted sodas.

BARTENDER FEE COMPLIMENTARY

One Bartender for 75 guests.

Open bar packages are stocked with deluxe or premium liquor and wines, selected beer packages, assorted sodas, iced tea and water.

DELUXE BRANDS

LIQUOR

Smirnoff Vodka, New Amsterdam Gin, Cruzan White Rum, Seagram's 7 Whiskey, Ezra Brook's Bourbon, Dewar's White Blend Scotch, Margaritaville 100% Agave Tequilla

Upgrade to Premium

PREMIUM BRANDS

LIQUOR

Grey Goose, Tito's, Hendrick's, Diplomatico Planas White Rum, Bacardi 8 yr Reserve, Patron Tequilla, Knob Creek, Johnnie Walker Black, Jameson Black Barrel, Bailey's Irish Cream, Disaronno Amaretto

Bar service fees

Fee for cash or hosted bar service shall apply.

All food and beverage purchases subject to 22% charge and 6% PA sales tax



First Course

Elegant or Grand plated dinner packages includes soup or salad. Regal Wedding Package includes soup and salad.

SOUP SELECTIONS

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

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 SALAD
*Cured bacon, petite tomatoes, house pickled red onions,
crumbled blue cheese and blue cheese dressing*

Elegant and Grand packages may add a salad to your
soup selection for an additional charge.

UPGRADED SALAD SELECTIONS

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

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*

ENHANCEMENTS TO YOUR SALAD

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

INTERMEZZO COURSE

PLEASE ASK ABOUT OUR SELECTIONS!

All food and beverage purchases subject to 22% charge and 6% PA sales tax



Plated Dinner

Choose up to two entrée selections for plated dinner service. A third entrée selection may be chosen for an additional charge. 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 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

Honey glazed

PORK CHOP

Whole grain mustard sauce

SHRIMP SCAMPI

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

CARVED ROSEMARY TENDERLOIN OF BEEF

Roasted with garlic and rosemary

CHICKEN AND CRAB CAKE

Additional \$18 Per Person.

Chicken breast accompanied by a pan seared crab cake

TENDERLOIN OF BEEF AND SHRIMP

Additional \$20 Per Person.

Tenderloin of beef with roasted garlic demi-glace

TENDERLOIN OF BEEF AND CRAB CAKE

Additional \$22 Per Person.

Tenderloin of beef with port wine demi-glace accompanied by a crab cake with Old Bay aioli

Vegetarian and Vegan

Choice of vegetarian or vegan entrée. Select entrées can be prepared gluten free. Choose an option for more than 10 persons.

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

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

PASTA WITH SAUTÉED BROCCOLI, CRUSHED CAULIFLOWER AND GARLIC OIL

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Brides Ready or Knot Package

Minimum of 15

PRIVATE ROOM - CHOOSE ONE

*Assorted Bagels with House-Made Flavored Cream Cheese
Pick 2 bagel spreads: Vegetable, Scallion, Regular*

Assorted Fresh Sliced Fruit and House-Made Granola & Yogurt

Mediterranean Plate

Toasted Pita, hummus, celery, carrots, and assorted olives

Coffee, Decaffeinated Coffee, Hot Tea, Water, Orange Juice

Groomsmen "Pre-Game" Package

Minimum of 15

PRIVATE ROOM

Use of 60-inch TV

Choice of 2 sandwiches:

*Black Forest Ham, Bibb Lettuce, Cheddar, Vine-Ripened Tomato
on Crispy Baguette with Mustard Mayonnaise*

*Roast Beef Sandwich on Ciabatta Roll, Cheddar, Lettuce,
Tomato, Horseradish Aioli Turkey Club Wrap with Citrus Aioli
and Lettuce, Tomato, Bacon*

*Vegetarian Wrap with Portobello, Roasted Red Peppers
Hummus, Mozzarella*

Chips

Potato Salad or Macaroni Salad

Bar Packages

Ask Your Wedding Specialist for Pricing.

ADD TO YOUR PRIVATE ROOM:

BLOODY MARY BAR

MIMOSA'S

ASSORTMENT OF BEER

BOURBON BAR

All food and beverage purchases subject to 22% charge and 6% PA sales tax

After Party Bar

Please see your Sales Manager for details on restaurant rental fee, bartender fee and security deposit.

After Dinner Options

Additional stations for a late night snack.

TACO BAR
Beef or chicken

MASHED POTATO BAR

BAVARIAN PRETZEL STATION
*Bavarian pretzel sticks, smoked cheddar sauce,
whole grain mustard*

TATER TOT BAR WITH POPCORN CHICKEN

CHEESE PIZZA

*Per sheet pan (24 squares) or
per half sheet pan (12 squares)*

*Choice of two toppings: mushrooms,
onions, roasted peppers, sausage, pepperoni*

Ask about our White Pizza

Bon Voyage Breakfast

Gluten-free and vegetarian/vegan options available upon request.

Minimums of 25

ORANGE JUICE

FRESH CUT FRUIT

ASSORTMENT OF BREAKFAST BREADS

CLASSIC SCRAMBLED EGGS

BREAKFAST POTATOES

COFFEE, HOT TEA,

DECAFFEINATED COFFEE

CHOICE OF ONE

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

BACON & SAUSAGE

All food and beverage purchases subject to 22% charge and 6% PA sales tax



Imperial Grande Ballroom



Photo courtesy of Lauren Fisher Photography

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 original chandeliers. Features a built-in bar, ample pre-function space and nearby bridal suite.



Imperial Blue Ballroom



ACCOMMODATES 150 | OUTDOOR TERRACE CAPACITY 200

Stylish and polished, the Imperial Blue Ballroom delivers a fresh and modern aesthetic. A wall of windows provides natural light with views of Downtown Lancaster. The white marble dance floor and matching “waterfall” marble bar adds a touch of class to elevate the ambiance of any special event. The ballroom is adjacent to the impressive 3 story atrium and pre-function areas and a nearby bridal suite to accommodate all facets of an event. The room also opens up to the stunning outdoor Terrace, which offers an unparalleled seasonal outdoor experience.



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, 215 on site Holiday Inn hotel rooms, brand new swimming pool and fitness center overlooking Lancaster’s square, on site 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 FOR A WEDDING RECEPTION?

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 ON SITE ACCOMMODATIONS?

Yes, 215 renovated Holiday Inn hotel rooms! We also have a 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 ON SITE?

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

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 ON SITE EVENT COORDINATOR TO PLAN OUR BIG DAY?

Three months before your big day we will schedule a timeto 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

We are here to help with any questions you may have. Please reach out and allow me to help you plan the day of your dreams!



MONICA HARRIS
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