



THE IMPERIAL
BALLROOMS

✦ 25-26 weddings ✦



it's lovely to meet you!

We are located in the heart of Downtown Lancaster - where historical charm meets urban sophistication.

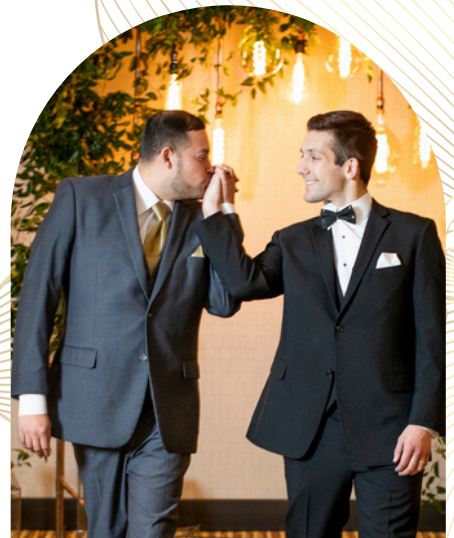
Our two unique ballrooms & The outdoor Terrace with city skyline views overlook Ewell plaza and Binns park.

Imagine a wedding day where you can focus solely on the magic of the moment. This is the beauty of the growing trend of all-inclusive weddings at the Imperial ballrooms.

Our Inclusive packages offer venue, bar, catering, tables, linens, friendly skilled staff and much more.

We also offer personal and professional assistance for you to create a custom event.

Our team brings your vision to life so you and your guests can have fun and enjoy your dream day.



GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



Terrace Ceremony



UP TO 220 GUESTS





Imperial Blue Ceremony



UP TO 220 GUESTS





Imperial Blue Reception



UP TO 140 GUESTS





Imperial Grande Reception



UP TO 220 GUESTS





Wedding packages

THE REGAL PACKAGE

\$75 Per Person

One stationary hors d'oeuvre display and
choice of four butlered hors d'oeuvres during cocktail hour.

Champagne toast, served salad or soup,
Intermezzo and choice of two plated entrees
one late night snack station

THE GRAND PACKAGE

\$65 Per Person

One stationary hors d'oeuvre display or
choice of four butlered hors d'oeuvres during cocktail hour.

Served salad or soup, intermezzo and choice of two plated entrees.

THE ELEGANT PACKAGE

\$55 Per Person

One stationary hors d'oeuvre display or
choice of three butlered hors d'oeuvres during cocktail hour

Served Salad, Intermezzo & Single Plated Entree

THE CUSTOM PACKAGE

Our wedding specialist will guide you through
creating the custom wedding you have always dreamed of

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



Bar packages

HOUSE SPECIALTY

Four hours \$50 per person/ Five hours \$63 per person

Yuengling, Miller Light, Michelob Ultra, Blue Moon, Stella Artois, New Trail IPA, Woodbridge Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Prosecco, House Vodka, Gin, Rum, Whiskey, Bourbon, Tequila, and Scotch.

BRANDS WE ALL KNOW

Four hours \$55 per person/ Five hours \$69 per person

Yuengling, Miller Light, Michelob Ultra, Blue Moon, Stella Artois, New Trail IPA, Josh Cabernet, Mark West Pinot Noir, Kendall Jackson Chardonnay, Casal Thaulero Pinot Grigio, Prosecco, Titos Vodka, Tanqueray Gin, Bacardi Rum, Don Q Coco, Captain Morgan Spiced Rum, Espolon Tequila Blanco, Jim Beam Bourbon, Dewars White Label Blended Whiskey, and Kahlua

PREMIUM CHOICES

Four hours \$60 per person/ Five hours \$75 per person

Yuengling, Miller Light, Michelob Ultra, Blue Moon, Stella Artois, New Trail IPA, Josh Cabernet, Mark West Pinot Noir, Kendall Jackson Chardonnay, Casal Thaulero Pinot Grigio, prosecco, Grey Goose Vodka, Bombay Sapphire Gin, Malibu Coconut Rum, Bacardi 8 Year, Cabo Wabo Tequila, Makers Mark, Jonnie Walker Black, Jack Daniels, Jameson, Bailey's Irish Cream, and Disaronno Amaretto

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



See what's included

Choose your space: Two unique ballrooms & seasonal outdoor City View Terrace

A Dedicated Wedding Specialist for planning your big day

Cocktail reception and bar

Hors d'oeuvres for Cocktail Hour

Complimentary glass of champagne* or sparkling cider for all guests

Multi Course Dinner Options

Complimentary cake cutting service with coffee & tea station

Complimentary base centerpieces

Choice of chair style: Black Chivari or Gold King Louis

Floor length linens and napkins in a variety of colors

Complimentary Bridal Parlor

Special on-site room block rates for your overnight guests

Complimentary one night stay at our accommodations for the wedding

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX

26 E CHESTNUT ST LANCASTER, PA 17602 | 717-909-2001 | INFO@HILANCASTER.COM





Venue Rental

Grande Ballroom 4000 sq ft	\$3000 Venue Fee
Imperial Blue Ballroom 3600 sq ft	\$2500 Venue Fee
Imperial City View Terrace	\$2500 Venue Fee
Imperial Blue Ballroom & City View Terrace	\$4000 Venue Fee

Add your ceremony +\$500 for 50 guests or under/ +\$1,000 for 50 guests or more

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX

Cocktail hour

BUTLERED HORS D'OEUVRES

Seared beef with horseradish cream and pickled onions on crostini

Shrimp cocktail with traditional cocktail sauce

Rare seared tuna with soy glaze served on a chilled cucumber

Roasted goat cheese and braised beets on crostini (v)

Spinach and goat cheese spanakopita (v)

Fried pork wonton with chili lime sauce

Thai vegetable spring roll with sweet chili sauce

Chicken satay with Thai peanut sauce

Curried lamb meatballs with red curry sauce

Roasted wild mushroom arancini with herb aioli

Deviled eggs with chives

Mini crab cakes with jalapeno aioli (+ \$3pp)

STATIONARY DISPLAYS

Charcuterie and Cheese Display

Assortment of gourmet cured & smoked meats, artisanal cheeses, jams, preserves, mustard & pickles with assorted crackers & crostini

Fruit and Vegetable Display (v)

Assorted local, seasonal fruit with honey and mint yogurt dip. Vegetables served with buttermilk ranch, herb creme and garlic aioli with assorted crackers and crostini

Mediterranean Platter (v)

Marinated & roasted seasonal vegetables, house made garlic hummus, fresh tzatziki, assorted olives, goat and feta cheese almonds, dried fruits, pita bread and bread sticks

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



Dinner is served

SOUPS

Vegetable Lentil (v)

Roasted seasonal vegetables, green lentils & roasted seasonal vegetables, green lentils and hearty vegetable broth

Tomato Basil Bisque (v)

Creamy tomato base with fresh herbs

Italian Wedding Soup

Meatball, Bucca Di Peppi, parmesan, egg, fresh vegetables

Butternut Squash Bisque (v)

Roasted squash, apples and sweet potatoes with coconut cream

SALADS

Caesar Salad

Romaine, aged parmesan, traditional Caesar dressing with brioche croutons

Tomato Mozzarella Salad

Arugula, Campari tomatoes, fresh mozzarella, basil oil, and balsamic reduction

Spinach & Strawberry Salad

Baby spinach, strawberries, red onion, feta and balsamic dressing

Garden Salad

Mixed greens, cherry tomatoes, pickled onion, cucumber, shaved radish, choice of dressing- Balsamic-honey vinaigrette, buttermilk ranch, bleu cheese, or Italian

Rolls and butter included

INTERMEZZO

Chef's Seasonal Sorbet for additional charge

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



The main dish

Braised beef short ribs in wild mushroom au jus with garlic mashed potatoes & lemon and garlic green beans

Honey glazed salmon with basmati rice and seasonal asparagus bundle

Roasted chicken breast in pan gravy with mashed potatoes and honey and thyme-roasted carrots

Grilled pork tenderloin with house dry rub or chipotle rub with basmati rice and chef's seasonal vegetables

Sliced roast beef in au jus with gruyere potatoes au gratin and seasonal roasted vegetables

Lemon and rosemary baked chicken with roasted sweet potatoes and garlic and lemon green beans

Tenderloin medallions with roasted garlic demi-glace with herb roasted fingerling potatoes & brussels sprouts

Grilled filet mignon with red wine reduction, garlic mashed potatoes and roasted seasonal vegetables (Market price upcharge)

Crab cake duo with gruyere potatoes au gratin and seasonal asparagus with a lemon herb creme sauce (Market Price Upcharge)

Roasted seasonal vegetable penne with white wine garlic & herb butter sauce (v)

Stuffed portobello mushroom with vegetable ragout on a bed of sauteed spinach and lemon creme sauce (v)

Vegan brown rice bowl with fresh ginger, asparagus, radishes, avocado, and toasted sesame seeds in a soy glaze (vegan)

* Upgrade to a custom duo entree plate or buffet

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX

26 E CHESTNUT ST LANCASTER, PA 17602 | 717-909-2001 | INFO@HILANCASTER.COM





Late Night Bites

SLIDER BAR \$18

Beef Burgers with onion jam and Carolina beef burgers with onion jam and Carolina style pulled pork BBQ. with sweet pickle slaw (substitute one selection for impossible sliders)

BONELESS WINGS STATION \$18

Choice of two sauces

House dry rub, BBQ, hot or mild buffalo, garlic parmesan or Thai chili

Served with celery, bleu cheese and ranch dressing

CHIPS AND DIPS \$14

Crispy tortilla chips with smoked cheddar dip, salsa, guacamole and choice of one hot dip- buffalo chicken dip or spinach and artichoke dip

PRETZEL STATION \$10

Warm pretzels with smoked cheddar sauce, whole grain mustard, horseradish cream and brown sugar cinnamon dip

TACO BAR \$16

Choose one protein

Ground beef, shredded chicken, or vegan red bean chili
cheddar cheese, salsa, pico de gallo, shredded lettuce, sour cream
pickled onions, jalapenos with soft flour tortillas

FRENCH FRY STATION \$14

Hand cut fried with shredded cheese, bacon bits, cheese sauce
sour, cream and chives with ketchup, ranch, garlic aioli and malt vinegar

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX

26 E CHESTNUT ST LANCASTER, PA 17602 | 717-909-2001 | INFO@HILANCASTER.COM





Late Night Bites

HAND MADE PIZZA BAR

\$25 per 16" round pizza- with choice of two toppings: Pepperoni, sausage, ham, buffalo chicken, roasted peppers, mushrooms, onions, pineapple. Additional toppings available for \$2 per topping

PASTA STATION \$16

Choice of two pastas and accompanying sauce: Penne, farfalle, rotini and fettuccini with white wine butter sauce, marinara, garlic & herb cream, or vodka sauce

Included toppings- chicken, Italian sausage, caramelized onions, roasted tomatoes, spinach, mushrooms, aged parmesan

RISOTTO STATION \$18

Creamy risotto with included enhancements-

Fresh herbs, aged parmesan, mushrooms, seasonal vegetables & artisanal olive oil

CARVING STATIONS

\$125 Chef fee + per person price based on selection includes warm dinner rolls and whipped butter

Roasted Ham with Honey Dijon glaze \$18

Brined and Roasted Turkey with natural jus & cranberry chutney \$18

Slow cooked prime rib with jus & horseradish cream - Market price

Top round roast beef with demi-glaze and horseradish \$19

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



Vegetarian Options

Chicken tenders and Mac n Cheese and a cup of fruit

Bake Fish with green beans and cut of fruit

Marinara Cavatappi with Steamed Broccoli and a cup of fruit

Kids Menu (Under 12)

Chicken tenders and Mac n Cheese and a cup of fruit

Bake Fish with green beans and cut of fruit

Marinara Cavatappi with Steamed Broccoli and a cup of fruit

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



Frequently asked

CAN OUR WEDDING CEREMONY BE HELD ON-SITE?

Yes, we do have multiple spaces on-site to host your ceremony indoors or our outdoor terrace. There may be a ceremony fee.

Accommodation up to 250 guests

DO YOU REQUIRE THE USE OF SET VENDORS?

We offer a list of local vendors. We recommend. However, we are open to new additions with proof of insurance and a consultation with your wedding specialist prior to your wedding

WHO WILL BE OUR DAY-OF CONTACT?

Three weeks before your big day we will schedule a "Final details meeting" with your sales manager and you will meet your day-of banquet manager who will be present on the day-of your event

DO YOU OFFER TASTINGS FOR THE WEDDING COUPLE?

Tasting experience for the couple and 2 guests is typically scheduled three months prior to your wedding. Fees may apply

ARE YOU LGBTQIA+ FRIENDLY?

Absolutely! We celebrate all couples in love!

WHEN ARE THE FINAL GUEST COUNT AND MENU SELECTIONS DUE?

Menu selection is due 90 days prior to the wedding date. You will receive a schedule of to do's and deadlines.

This is to ensure both you and the Imperial Event Center deliver a memorable experience

DO YOU OFFER VENDOR MEALS?

Your vendors may have a choice of your selected entrees at a discount

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

We will work with clients on licensed outside catering services due to cultural reasons/religious purposes and restrictions will apply. We will not permit alcoholic beverages from outside sources due to the liability of serving alcoholic beverages.

DO YOU OFFER KIDS MEALS?

Of course! kids meals are available with age restrictions

IS THERE A MINIMUM?

We do ask that you meet a food and beverage catering minimum. This minimum varies based on the space, season & day of the week. Ask your sales manager for more information

WHAT DOES OUR ALL-INCLUSIVE VENUE OFFER?

The menu outlines the inclusive products.

There are other services available.

WHAT COORDINATION SERVICES ARE AVAILABLE?

Consultation with you on your wedding to include all details from food and beverage selection to keeping track and scheduling the to do lists. We are available to expertly answer questions and work with you to develop the internal plan for the day of your event.

IS A CEREMONY REHEARSAL INCLUDED?

Yes! A one hour ceremony rehearsal is included if you book a ceremony on site. All scheduled activities will be clearly outlined on the event order for your review and approval.

DO YOU HAVE RECEPTION AND AFTER PARTY SPACE AVAILABLE?

The Imperial Restaurant is the center of your overall experience whether it be a wedding or a bon voyage breakfast. We have multiple spaces to host a bridal shower, rehearsal dinner, welcome reception, after party and bon voyage brunch for your guests. We'd love to show you your options on a personal tour.

I'M IN! NOW HOW DO I BOOK MY WEDDING AT THE IMPERIAL BALLROOMS?

You may reserve your wedding date as early as 24 months in advance. A deposit and signed contract must be received in order to secure your date and booking. **Space and dates will not be held for any period unless** a signed contract is received and all contractual components are met.

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX



Preferred Vendors

PLANNERS / COORDINATORS

Che&Co. Weddings
Planned Perfection
Simply Events

DJS

Supreme Weddings
3 West Productions
Klock Entertainment
Occasion Disk Jockeys

TRANSPORTATION

Star Express Limousines
Shultz Transportation
Lancaster Luxury Limo
Infinity Transportation

BEAUTY

Marked By Tiffani Rose
Nicole Castano MUA
Studio Envy

MUSICIANS

Che&Co. Weddings
Vivace Live
Renaissance Orchestra

FLORALS

Petals With Style
Central Market Flowers
Pearls & Petals Designs
Splints & Daisies
Honey Bee & Fox Co.

PHOTOGRAPHY

Christie Heimbach Photo
Shifted Focus Photography
Emily Avila Photography
John Shaw Photo
Meghan Lucken Bill Photography

OFFICIANTS

Che&Co. Weddings
The Tattooed Minister
Diane Dayton
Reenie Panzini

BAKERIES

The Sweet Botanist
Salt & Light Pastry Co.
Rosie's Creative Cakes
Lancaster Cupcake
Sugar Petals Cakes

VIDEOGRAPHERS

Zach Beiler Videography
Salt Films
Seth Umbenhaur Wedding Films
Way Finder Films

DECOR & RENTALS

Harper Co. Rentals
Shumaker Event Design
Treasured Events
LEO Design Gallery
Red House Design Co.
Stray Lights & Sounds

GUESTS MUST BE 21+ TO ENJOY CHAMPAGNE TOAST AND BAR OFFERINGS
ALL PURCHASES SUBJECT TO 22% SERVICE CHARGE AND 6% SALES TAX