



S SPECIAL OCCASION PACKAGES

THE *Sunny Brook* BALLROOM

WITH ITS HISTORIC CHARM,
IS THE PREMIER VENUE
TO CELEBRATE YOUR
SPECIAL OCCASION.
FROM EXQUISITE CUISINE
TO IMPECCABLE SERVICE,
YOUR EVENT IS OUR TOP PRIORITY.

... MAKE IT

M MEMORABLE.



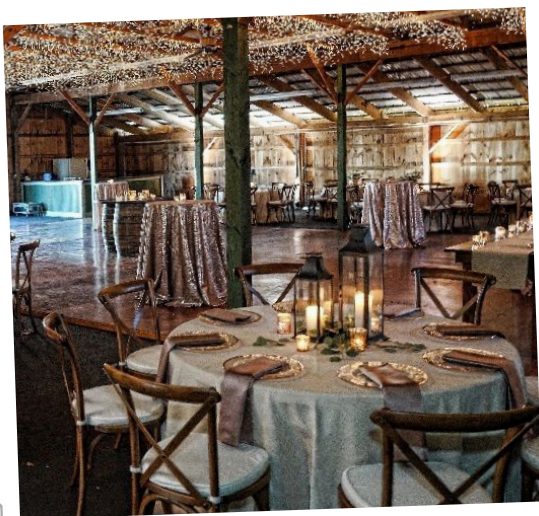
WELCOME TO THE SUNNYBROOK BALLROOM

SPECIAL OCCASION PACKAGES

A well-known landmark of the "Big Band" era, The SunnyBrook Ballroom is Pottstown's premier event venue. Whether you envision a celebration that's formal, intimate or grand scale, our venue offers a variety of unique sites to create your own customized event. From our elegant Wedding Gardens & Grand Ballroom to our open air Social House & twenties inspired Gatsby's, we want to make your day memorable. From exquisite cuisine to impeccable service, your event is our priority at SunnyBrook. The SunnyBrook Ballroom provides the highest standards in food, service, and presentation, and offers a picturesque location for proms, anniversary celebrations, birthday parties, showers, rehearsal dinners, family reunions and other special occasions. Choose from a variety of indoor and outdoor spaces that accommodate anywhere from 20-850 guests. Our on-site experts are attentive to every detail for your corporate or social event, from the beginning of your planning stages to finalizing your menu, to the execution of your event.

Plan your next Special Occasion at The SunnyBrook Ballroom and

... MAKE IT *M*EMORABLE.





HORS D'OEUVRES

Priced as noted
plus 20% service charge & 6% tax

ARTISAN DISPLAYS | priced per person

Seasonal Vegetable Display: \$7.

**Assortment of Fine Cheeses &
Gourmet Crackers: \$9.**

Tropical Fresh Fruit Display: \$8.

ARTISAN DISPLAYS | priced per display

Assorted Chips & Dips: \$250.

Buffalo chicken dip, spinach & artichoke dip,
SunnyBrook crab dip, pita chips, crostinis

Candied Bacon Tree: \$225.

skewered bacon roasted with pure maple syrup

BUTLER PASSED HORS D'OEUVRES

Served for the first 30 minutes of event

Priced per 50 pieces

\$175.

Antipasto Skewer mozzarella, sun-dried tomato,
Kalamata olive, artichoke heart

Fried Breaded Avocado slices with garlic aioli

Asparagus Tips with Asiago & Parmesan in puff
pastry

Edamame Dumplings with Asian dipping sauce

Cranberry & Pesto Tortellini Skewers

\$200.

Asian Chicken Meatball with sriracha, honey **Satay**

Chicken Skewer chicken marinated in Thai peanut
sauce

Buffalo Chicken Rangoon with bleu cheese dip

Bacon Cheddar Cheese Bites

Asparagus & Cheese in Phyllo

\$215.

Grilled Garlic Shrimp Skewers

White Truffle Filet Mignon with mushrooms,
red peppers

Smoked Salmon & Crab Cake Crostini

Baby Beef Wellingtons wrapped in puff pastry

Bacon Wrapped Scallops



... MAKE IT *M*EMORABLE .



BUFFETS

**Priced per person/Minimum of 40 guests
plus 20% service charge & 6% tax**

Guests are welcomed to the buffet where they can help themselves to selected offerings.

All buffets require a 40-person minimum & include freshly brewed coffee, herbal tea, chilled orange & cranberry juice, maximum of 3 hours, must conclude by 2PM

FRESH START | \$26.95

Farm Fresh Scrambled Eggs

French Toast with warm maple syrup

Roasted Potatoes with onions & peppers

Bacon

THE TWO STEP | \$28.95

Quiche Lorraine

Pineapple & Cherry Glazed Ham

Hash Brown Casserole

Pasta Primavera with fresh vegetables in creamy four cheese sauce

Bacon

THE WALTZ | \$33.95

Traditional Eggs Benedict with Hollandaise sauce

French Toast with warm maple syrup

Chicken Francaise

House-Made Vegetarian Lasagna

Roasted Potatoes with onions & peppers

Bacon

ADD ON: SAVORY BREAKFAST CREPE STATION | \$10.95

Fried eggs, bacon, & Gruyere & mozzarella cheeses

ALL BUFFET OPTIONS INCLUDE:

Soft Drinks, Coffee, Tea
Assorted **Pastries & Muffins**
Choice of **Fresh Fruit Display** or
an **Artisanal Cheese Tray**

FAMILY-STYLE ENTREES

**\$32.95 per person 20-40 guests plus
20% service charge & 6% tax**

Selections are presented on platters for guests to pass among themselves.

FIRST SELECTION | choose one

Farm Fresh Scrambled Eggs

Traditional Eggs Benedict with Hollandaise Sauce

Quiche Lorraine smokey bacon, nutty Gruyere, shallots

FIRST SIDE | choose one

Bacon

Sausage

Corned Beef Hash

SECOND SELECTION | choose one

French Toast

Pineapple & Cherry Glazed Ham

Pasta Primavera with fresh vegetables in creamy four cheese sauce

SECOND SIDE | choose one

Hash brown Casserole

Roasted Breakfast Potatoes with onions & red peppers

Biscuits & Gravy

ALL FAMILY STYLE ENTREES INCLUDE:

Soft Drinks, Coffee, Tea
Assorted **Pastries & Muffins**
Choice of **Fresh Fruit Display** or
an **Artisanal Cheese Tray**



PLATED ENTRÉES

**\$29.95 per person/Minimum of 20 guests
plus 20% service charge & 6% tax**

**Waitstaff presents guests with their own
composed plate.**

Lunch portions.

Maximum of 3 hours, must conclude by 2PM

FIRST COURSE | choose one

Mixed Greens carrots, tomatoes, cucumbers, craisins,
sherry vinaigrette

Caesar Salad hearts of Romaine tossed in a house
Caesar dressing, aged Parmesan, herbed croutons

Caprese Salad fresh mozzarella, thinly sliced tomato,
basil, pesto sauce, olive oil, sea salt

Italian Wedding Soup fresh spinach, grated
Parmesan cheese, meatballs, orzo pasta,
in a hearty chicken broth

MAIN COURSE | choose two

Rosemary & Garlic Chicken boneless chicken
baked with fresh rosemary & garlic cloves, finished
with a tangy lemon sauce

Bistro Filet thinly sliced shoulder filet topped with
champagne pan sauce

Cast Iron Atlantic Salmon with bourbon & cracked
black pepper glaze

Roasted Pork Tenderloin with maple-Dijon glaze

Wild Mushroom Ravioli jumbo ravioli lightly tossed
in an Asiago & Parmesan vodka sauce

Vegetable Spaghetti Putanesca spiraled zucchini
squash, Kalamata olives, shallots, capers, in a zesty
tomato sauce

Roasted Portabella with sautéed spinach & roasted
red peppers on red pepper risotto

DESSERT | choose one

Apple Cobbler

Cherry Cobbler

Seasonal Sliced Pie

INCLUDES:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch



... MAKE IT *M*EMORABLE.

LUNCH



FAMILY STYLE LUNCH OPTIONS

\$33.95 per person 20-40 guests
plus 20% service charge & 6% tax

Selections are presented on platters for guests to pass among themselves.

Maximum of 3 hours, must conclude by 2PM

FIRST COURSE | choose one

Mixed Greens carrots, tomatoes, cucumbers, craisins, sherry vinaigrette

Caesar Salad hearts of Romaine tossed in a house Caesar dressing, aged Parmesan, herbed croutons

Caprese Salad fresh mozzarella, thinly sliced tomato, basil, pesto sauce, olive oil, sea salt

Italian Wedding Soup fresh spinach, grated Parmesan cheese, meatballs, orzo pasta, in a hearty chicken broth

ENTRÉES | choose two

Rosemary & Garlic Chicken boneless chicken baked with fresh rosemary & garlic cloves, finished with a tangy lemon sauce

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

PASTA | choose one

Pasta Primavera fresh vegetables in creamy four cheese sauce

Fettuccine Alfredo tossed with butter and Parmesan cheese

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

STARCH | choose one

Rosemary Long Grain Wild Rice Pilaf

Lemon & Green Pea Risotto

Roasted Red Bliss Potatoes

VEGETABLE | choose one

Green Bean Almondine

Vegetable Medley

INCLUDES:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef Selected Mini Desserts



... MAKE IT *M*EMORABLE .



BUFFET OPTIONS

**Priced per person/Minimum of 40 guests
plus 20% service charge & 6% tax**

Guests are welcomed to the buffet where they can help themselves to selected offerings.

All buffets require a 40-person minimum & include soda, freshly brewed coffee, & herbal tea, chef's selection starch & vegetable, warm rolls & butter, dessert. Maximum of 3 hours, must conclude by 2PM

FIRST COURSE | choose one

Mixed Greens carrots, tomatoes, cucumbers, craisins, sherry vinaigrette

Caesar Salad hearts of Romaine tossed in a house Caesar dressing, aged Parmesan, herbed croutons

Caprese Salad fresh mozzarella, thinly sliced tomato, basil, pesto sauce, olive oil, sea salt

Italian Wedding Soup fresh spinach, grated Parmesan cheese, meatballs, orzo pasta, in a hearty chicken broth

MAMBA : choose two | \$30.95

Roasted Pork Tenderloin with maple-Dijon glaze

Chicken Bruschetta grilled chicken breast, fresh mozzarella, balsamic glaze

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Rosemary & Garlic Chicken boneless chicken baked with fresh rosemary & garlic cloves, finished with a tangy lemon sauce

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

Ricotta Gnocchi butternut squash, cream, roasted apple, fried sage

CHARLESTON: choose two | \$28.95

Rosemary & Garlic Chicken boneless chicken baked with fresh rosemary & garlic cloves, finished with a tangy lemon sauce

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

Roasted Pork Tenderloin with maple-Dijon glaze

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

DESSERT CHOICES

Chef Selected **Mini Desserts**

Apple Cobbler

Berry Cobbler

Seasonal Sliced Pie

FOXTROT: choose two | \$27.95

Chipotle Chicken Avocado Wrap smoked Gouda cheese, avocado, cilantro, chipotle aioli

Grilled Veggie Wrap hummus, fresh basil leaves, zucchini yellow squash, bell pepper

Ham & Swiss on Sourdough with honey mustard

Roast Turkey & Cheddar on Wheat sweet apples, cranberry mayonnaise

INCLUDES:

Assorted Bagged Chips

Soup du Jour

Pasta Salad

Assorted Freshly Baked Cookies



PLATED ENTRÉES

\$39.95 per person
plus 20% service charge & 6% tax

Waitstaff presents guests with their own composed plate.

FIRST COURSE | choose one

Kale & Arugula apples, bleu cheese, spiced walnuts, white balsamic vinaigrette

Mixed Greens carrots, tomatoes, cucumbers, craisins, sherry vinaigrette

Caesar Salad hearts of Romaine tossed in a house Caesar dressing, aged Parmesan, herbed croutons

Caprese Salad fresh mozzarella, thinly sliced tomato, basil, pesto sauce, olive oil, sea salt

Champagne Scallop Soup buttery pan-seared sea scallops, creamy white wine sauce

Fried Brussel Sprouts smoked maple aioli, kosher salt, grated Parmesan cheese

PROTEINS | choose two

Rosemary & Garlic Chicken boneless chicken baked with fresh rosemary & garlic cloves, finished with a tangy lemon sauce

Cast Iron Seared Shrimp & Scallops citrus marinade, olive oil, garlic

Broiled Jumbo Lump Crab Cake remoulade drizzle

Filet Mignon 8 oz. roasted center cut CAB finished with a white wine, tarragon, shallot, butter sauce

Herb Encrusted Delmonico 12 oz. CAB Ribeye rubbed with fresh herbs and seasonings, topped with merlot demi-glaze

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

VEGETARIAN | choose one

Ricotta Gnocchi butternut squash, cream, roasted apple, fried sage

Wild Mushroom Ravioli jumbo ravioli lightly tossed in an Asiago & Parmesan vodka sauce

Roasted Portabella with sautéed spinach & roasted red peppers on red pepper risotto



INCLUDES:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

Plated Seasonal Dessert

... MAKE IT *M*EMORABLE.



BUFFET OPTIONS

Priced per person/Minimum of 40 guests
plus 20% service charge & 6% tax

Guests are welcomed to the buffet where they can help themselves to selected offerings.

FIRST COURSE | choose one

Kale & Arugula apples, bleu cheese, spiced walnuts, white balsamic vinaigrette

Mixed Greens carrots, tomatoes, cucumbers, craisins, sherry vinaigrette

Caesar Salad hearts of Romaine tossed in a house Caesar dressing, aged Parmesan, herbed croutons

Caprese Salad fresh mozzarella, thinly sliced tomato, basil, pesto sauce, olive oil, sea salt

Champagne Scallop Soup buttery pan-seared sea scallops, creamy white wine sauce

OPTION 1: choose three | \$39.95

Herb Encrusted Delmonico 12 oz. CAB Ribeye rubbed with fresh herbs and seasonings, topped with merlot demi-glaze

Chicken Medallions with Black Forest Ham, spinach, sharp white cheddar, Marsala sauce

Roasted Portabella with sautéed spinach & roasted red peppers on red pepper risotto

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

Blackened Mahi Mahi with mango citrus chutney

Wild Mushroom Ravioli jumbo ravioli lightly tossed in an Asiago & Parmesan vodka sauce

Braised Short Ribs braised and grilled bone-in short rib topped with Cabernet demi-glaze, fire-roasted zucchini, yellow squash, carrots

Chicken Francaise breaded chicken in a lemon caper sauce

Roasted Pork Tenderloin with maple-Dijon glaze

Five Cheese Vegetarian Lasagne

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

OPTION 2: choose three | \$37.95

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

Blackened Mahi Mahi with mango citrus chutney

Chicken Saltimbocca pan-seared chicken, prosciutto, Italian cheese

Wild Mushroom Ravioli jumbo ravioli lightly tossed in an Asiago & Parmesan vodka sauce

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

OPTION 3: choose two | \$34.95

Roasted Pork Tenderloin with maple-Dijon glaze

Chicken Bruschetta grilled chicken breast, fresh mozzarella, balsamic glaze

Five Cheese Vegetarian Lasagne

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

DESSERT : choose one

Assorted Mini Dessert Display

Apple Cobbler

Seasonal Sliced Pie

INCLUDES:

Soft Drinks, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch



FAMILY STYLE OPTIONS

\$38.95 per person
 Service for 20-40 guests
 plus 20% service charge & 6% tax

Selections are presented on platters for guests to pass among themselves.

FIRST COURSE | choose one

Kale & Arugula apples, blue cheese, spiced walnuts, white balsamic vinaigrette

Mixed Greens carrots, tomatoes, cucumbers, raisins, sherry vinaigrette

Caesar Salad hearts of Romaine tossed in a house Caesar dressing, aged Parmesan, herbed croutons

Caprese Salad fresh mozzarella, thinly sliced tomato, basil, pesto sauce, olive oil, sea salt

SECOND COURSE

ENTRÉES | choose two

Chicken Medallions with Black Forest Ham, spinach, sharp white cheddar, Marsala sauce

Chicken Saltimbocca pan seared chicken, prosciutto, Italian cheese

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Blackened Mahi Mahi with mango citrus chutney

Roasted Pork Tenderloin with maple-Dijon glaze

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

PASTA | choose one

Pasta Primavera fresh vegetables in creamy four cheese sauce

Fettuccine Alfredo tossed with butter and Parmesan cheese

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

STARCH | choose one

Rosemary Long Grain Wild Rice Pilaf

Lemon & Green Pea Risotto

Roasted Red Bliss Potatoes

VEGETABLE | choose one

Green Bean Almondine

Vegetable Medley

INCLUDES:

Warm Dinner Rolls & Butter

Assortment of three Mini Desserts

Soft Drinks, Coffee, Tea





ADD-ON & CHEF- ATTENDED STATIONS

Priced per person/Minimum of 30 guests
plus 20% service charge & 6% tax

CHEF-ATTENDED STATIONS | \$90 per Chef per Hour

MADE TO ORDER ACTION STATION

Stir-Fry Station | \$16.95

rice, fresh vegetables, carrots, snow peas, ginger,
bell peppers, sprouts, shrimp, chicken, beef

Pasta Station | \$17.95

linguine & penne pasta, tomatoes, broccoli florets,
onions, bell peppers, mushrooms, spinach,
artichoke hearts, meatballs, chicken, shrimp,
with marinara and Alfredo

Risotto Station | \$17.95

creamy Arborio rice, peas, asparagus, sun-dried
tomato, Parmesan cheese, broccoli, artichoke, spinach,
bacon, shrimp, chicken

MADE TO ORDER CARVING STATION serves 50 guests

Carved Prime Tenderloin of Beef | \$500.

served with bearnaise sauce

Carved Roast Beef Sirloin | \$460.

served with four-grain mustard, horseradish cream,
au jus, warm rolls, butter

Roasted Stuffed Pork Loin | \$425.

with traditional bread stuffing & dijonnaise sauce, warm
rolls, butter

Herb Roasted Boneless Turkey Breast | \$400.

with house-made cranberry chutney, natural gravy,
warm rolls, butter



*"Everyone at the dinner last night really
enjoyed themselves. They said the service
was great and the food was fantastic.
Thank you and your team for making my dad's
employee dinner a great one!"*

– Josh H.

... MAKE IT *M*EMORABLE.



EVERYONE LOVES A PARTY!

PARTY PACKAGES

Whether it's a Sweet 16, Quinceanera, Bar/Bat Mitzvah, Birthday, or Graduation, let our skilled Event Coordinators work with you to plan a party with the creative concepts and the latest trends that will leave your guests walking away with memories to last a lifetime.

With our full service Planning Team, we are here to execute your perfect special occasion from start to finish. We will help you organize decorations, DJ's, Photo Booths, and entertainment. Leave the setup, cleanup, and details up to us while you enjoy the party!





STATIONS MENU

Priced per person/Minimum of 30 guests
plus 20% service charge & 6% tax

Choose a Minimum of 3
Includes Soda Station & Signature "Mocktail"

**WALKING
TACO BAR | \$10.95**

Seasoned ground beef, spicy chicken, beans, cilantro lime rice, shredded lettuce, tomatoes, diced onions, shredded cheese, pico de gallo, guacamole, sour cream

**MAC & CHEESE
BAR | \$8.95**

House-made three cheese sauce, macaroni, diced tomatoes, broccoli florets, red & green bell peppers, bacon, scallions, jalapenos, roasted red peppers

STIR-FRY BAR | \$15.95

Chicken, beef, shrimp, tofu, rice, noodles, carrots, snow peas, peppers, sprouts, grated ginger

SLIDER STATION | \$12.95

Miniature Angus burgers, pulled pork, chicken, applewood-smoked bacon, assorted cheeses, tomatoes, pickles, mustard, mayonnaise, ketchup, barbecue sauce

**PARTY
FAVORITES | \$10.95**

Chicken tenders, french fries, mac & cheese, mozzarella sticks, pizza rolls, warm pizza sauce, warm Alfredo sauce, skewered boneless wings

FRENCH FRY BAR | \$9.95

Selection of waffle, straight, & sweet potato fries, ketchup, malt vinegar, wasabi mayonnaise, old bay seasoning, honey mustard, ranch, Parmesan cheese, caramel syrup, brown sugar

**SOFT PRETZEL
STATION | \$8.95**

Classic, cheddar, cinnamon-sugar, assorted dipping sauces

**PRETZEL BITE
STATION | \$8.95**

Pretzel bites, barbeque sauce, honey mustard, spicy mustard, beer cheese dip

**CHOCOLATE FOUNTAIN
DISPLAY | \$12.95**

Pretzel rods, marshmallows, Oreo cookies, Graham crackers, crushed peanuts, sprinkles, cream puffs, honeydew, cantelope, pineapple, strawberries

S'MORES BAR | \$9.95

Graham crackers, chocolate bars, marshmallows, miniature fire stations for roasting

**ICE CREAM
SUNDAE BAR | \$10.95**

Vanilla bean & chocolate ice cream, with caramel, hot fudge & butterscotch sauces. M&M's, Reese's Pieces, toasted coconut, whipped cream, chocolate chips, sprinkles, peanuts, marshmallows

**DESSERT
STATION | \$10.95**

Assortment of chocolate covered strawberries, mini mousse cups, dessert shooters

... MAKE IT



MEMORABLE.



DESSERT ENHANCEMENTS

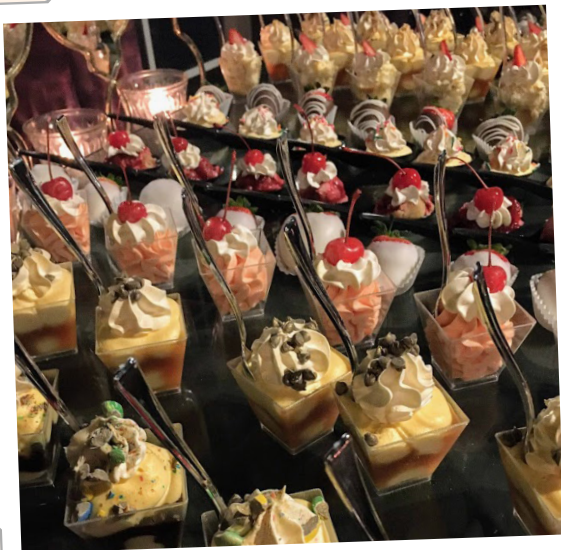
Priced per person
plus 20% service charge & 6% tax

MINI DESSERT DISPLAY | \$9.95

Assortment of mini cheesecakes, brownies, pies, mousse cups, dipped fruits, tarts, truffles

ICE CREAM SUNDAE BAR | \$10.95

Vanilla bean and chocolate ice creams with caramel, hot fudge, & butterscotch sauces, M&Ms, Reese's Pieces, toasted coconut, whipped cream, chocolate chips, sprinkles, peanuts, marshmallow topping



CHOCOLATE FOUNTAIN DISPLAY | \$13.95

Pretzel rods, marshmallows, Oreo cookies, Graham crackers, crushed peanuts, sprinkles, honey dew, cantaloupe, pineapple, strawberries, cream puffs

GOURMET CUPCAKE STATION | \$10.95

Chocolate & vanilla cupcakes with peanut butter, chocolate, vanilla, or cream cheese icing, sprinkles, chocolate shavings, cherries, pineapple, pecans, toasted coconut, cookies, strawberries



*"Thank you for making our senior prom
such a success. Your staff was amazing,
the food was delicious and the chocolate
fountain was a hit with the kids."*

— Marian, Norristown Prom

... MAKE IT *M*EMORABLE.

ALL OCCASIONS



BAR SERVICES

Priced per person
plus 20% service charge & 6% tax

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

BEER & WINE ONLY

\$19.95
\$22.95
\$23.95
\$27.95
\$30.95

CALL BRANDS

Includes Beer & Wine

\$23.95
\$27.95
\$31.95
\$35.95
\$38.95

PREMIUM BRANDS

Includes Beer & Wine

\$26.95
\$31.95
\$35.95
\$39.95
\$43.95

Call Brands

Absolut, Stolichnaya, Tito's, Pinnacle Citrus,
Tanqueray, Bacardi, Malibu, Captain Morgan,
Jack Daniel's, José Cuervo, Seagram's 7, Jim Beam,
Dewar's White Label, Jameson

Premium Brands

Grey Goose, Ketel One, Bombay Sapphire, Crown
Royal, Bulleit Bourbon, Johnny Walker Black

Draft Beer

Miller Lite, Yuengling, Gatsby's Ale, Blue Moon

SunnyBrook House Wine

Cabernet Sauvignon, Merlot, Pinot Noir, White
Zinfandel, Pinot Grigio, Chardonnay, Champagne



BAR ENHANCEMENTS

Priced individually

PREMIUM TABLESIDE WINE SERVICE | priced per bottle

Wine is poured by our experienced waitstaff
twice throughout the course of dinner. Wine
selections are subject to change. Specialty
wines are available upon request.

SPECIALTY DRINK STATIONS | custom priced

Single malts, whiskeys, bourbons, tequilas,
craft cocktails, sangria, specialty coffees

BOTTLED BEER UPGRADE | \$5.95 per person

Heineken, Corona, Stella Artois, Angry Orchard,
Miller Lite, Bud Light, Coors Light, Michelob Ultra,
Beck's Non-Alcoholic

BUILD YOUR OWN MIMOSA BAR | priced per person

**2-Hour unlimited mimosa bar includes sparkling
cider for non-alcohol drinkers & fresh fruit garnish**

CHAMPAGNE MIMOSAS:

Choice of 2 flavors | \$10

Choice of 3 flavors | \$11

Choice of 4 flavors | \$12

Available Flavors:

Orange juice, cranberry, strawberry, pomegranate,
blood orange, mango, concord grape



OUR VENUE

With several different sized rooms, SunnyBrook is the perfect place for your next corporate event or party. Breakout meeting spaces are also available at SunnyBrook for those larger events which need smaller separate spaces.

The Grand Ballroom

Accommodates up to 850 guests

The Melody Room

Accommodates up to 160 guests

The Social House

Accommodates up to 150 guests

The Gatsby's Room

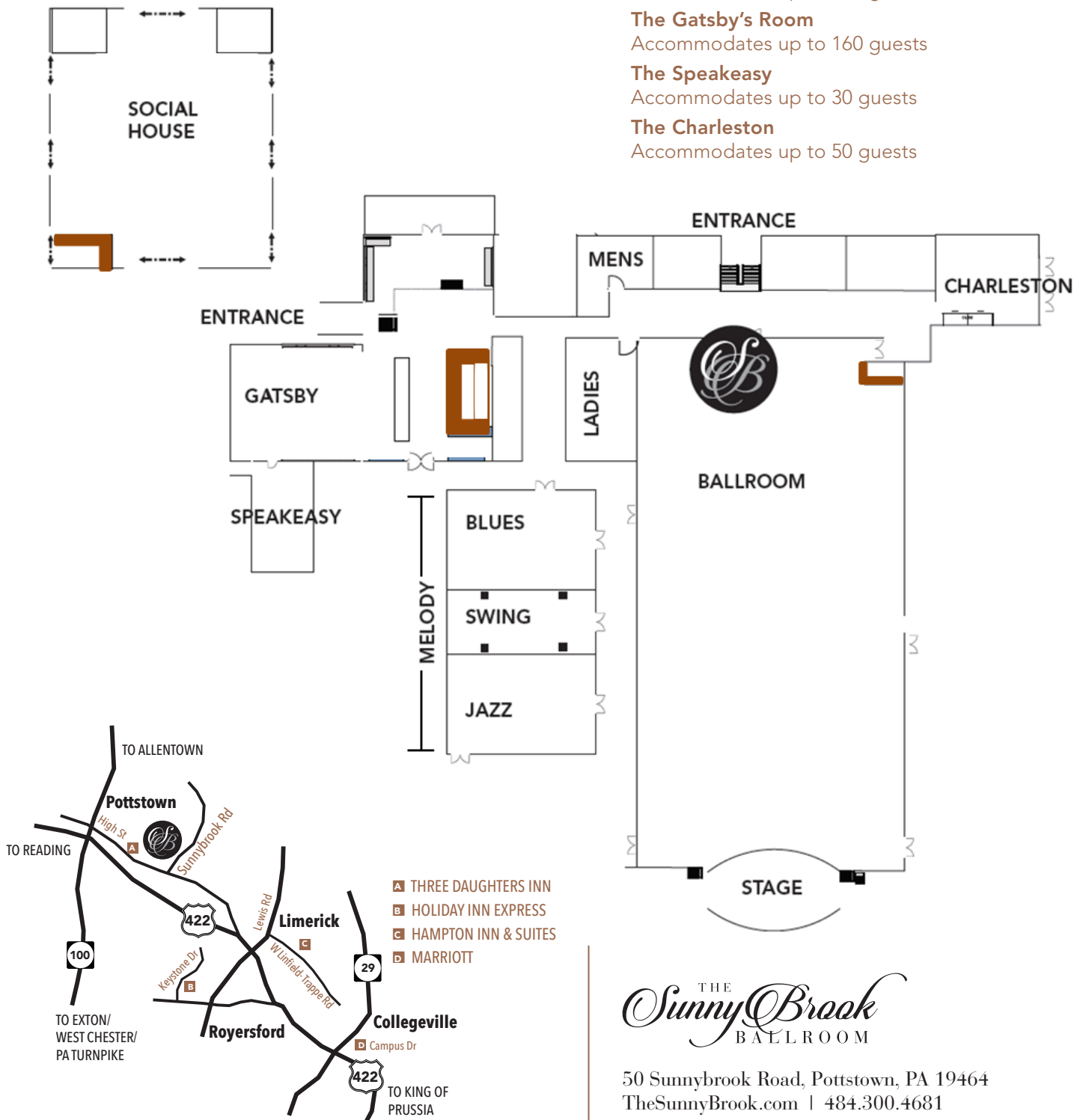
Accommodates up to 160 guests

The Speakeasy

Accommodates up to 30 guests

The Charleston

Accommodates up to 50 guests



THE
SunnyBrook
BALLROOM

50 Sunnybrook Road, Pottstown, PA 19464
TheSunnyBrook.com | 484.300.4681