



*W*EDDINGS

THE  
*Sunny Brook*  
BALLROOM

WITH ITS HISTORIC CHARM,  
IS THE PREMIER VENUE TO  
CELEBRATE YOUR SPECIAL DAY.

FROM EXQUISITE CUISINE  
TO IMPECCABLE SERVICE,  
YOUR WEDDING DAY  
IS OUR TOP PRIORITY.

... MAKE IT

*M*EMORABLE.



## ALL RECEPTION PACKAGES INCLUDE:

- Hospitality Server For the Bridal Party
- Champagne Greeting with Bar Package
- Butlered hors D'oeuvres
- Maitre D'
- White Glove Dinner Service
- Traditional Wedding Toast
- Specialty Craft Cocktail with Bar Package
- Complimentary Wedding Cake or Cupcakes
- Formal Linens in Ivory or Black
- Personal Wedding Coordinator
- Private Menu Tasting for up to Six Guests
- Ceremony Rehearsal
- Seasonal Coat Check
- Freshly Brewed Coffees, Hot Tea, & Sodas

*W*  
WEDDINGS





## PRE-RECEPTION GATHERING

### RECEPTION DISPLAYS

Seasonal Vegetable Display  
Artisanal Cheese Tray



### BUTLER PASSED HORS D'OEUVRES

**Antipasto Skewer** mozzarella, sundried tomato, Kalamata olive, artichoke heart

**Asian Chicken Meatball** with sriracha, honey

**Satay Chicken Skewer** chicken marinated in Thai peanut sauce

**Buffalo Chicken Rangoon** with bleu cheese dip

**Breaded Fried Avocado** slices with garlic aioli **Grilled**

**Garlic Shrimp Skewers**

**Asparagus Tips** with Asiago & Parmesan in puff pastry

**Edamame Dumplings** with Asian dipping sauce

**White Truffle Filet Mignon** with mushrooms & red peppers

**Smoked Salmon & Crab Cake Crostini**

**Seafood Stuffed Mushrooms**

**Baby Beef Wellingtons** wrapped in puff pastry

**Bacon Wrapped Scallops**



*"My husband and I had a great experience.  
Everyone was so nice and did an amazing job decorating.  
I would recommend y'all get married at SunnyBrook.  
I didn't want my night to end!"*

— Kiera J.

... MAKE IT *M*EMORABLE .



## A DAY TO REMEMBER

**\$77 per person**  
plated sit-down style

### FIRST COURSE | choose one

**Kale & Arugula** apples, blue 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

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

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

### MAIN COURSE | choose two

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

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

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

**Broiled Jumbo Lump Crab Cake** remoulade drizzle

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

### VEGETARIAN & VEGAN | choose one

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

**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:

Warm **Dinner Rolls** & Butter

Choice of **Five Butler-Passed Hors D'oeuvres**

Choice of **One Starter, Two Main Course, One Vegan/Vegetarian**

Chef's Selection of **Seasonal Vegetable & Starch**

... MAKE IT *MEMORABLE* .



## BETTER TOGETHER

**\$65 per person plated**  
**\$70 per person buffet style**

### FIRST COURSE | choose one

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

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

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

**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

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

**Cast Iron Atlantic Salmon** with bourbon & cracked black pepper glaze

**Roasted Pork Tenderloin** with maple-Dijon glaze

### VEGETARIAN & VEGAN | choose one

**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:

Warm **Dinner Rolls** & Butter

Choice of **Three Butler-Passed Hors D'oeuvres**

Choice of **One Starter, Two Main Course,**  
**One Vegan/Vegetarian**

Chef's Selection of **Seasonal Vegetable & Starch**

... MAKE IT *M*EMORABLE .



A MATCH MADE IN HEAVEN

\$70 per person

## 4 HOUR COCKTAIL PARTY

### STATIONARY DISPLAYS | choose two

Seasonal Vegetable Display | Artisanal Cheese Tray  
Chips, Dips, & Spreads

### BUTLER-PASSED HORS D'OEUVRES |

choose 8 served on rotation for first 2 hours

Bacon Cheddar Cheese Bites

Cranberry & Pesto Tortellini Skewers

Crispy Green Beans

Jalapeno Cheese Curds

Asparagus & Cheese in Phyllo

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

Asian Chicken Meatball with sriracha and honey

Satay Chicken Skewer chicken marinated in  
Thai peanut sauce

Edamame Dumplings with Asian dipping sauce

Buffalo Chicken Rangoon with bleu cheese dip

Smoked Salmon & Crab Cake Crostini

Grilled Garlic Shrimp Skewers

### CHEF-ATTENDED STATIONS

### MADE TO ORDER ACTION STATION | choose one

**Stir Fry Station** rice, fresh vegetables, carrots,  
snow peas, ginger, bell peppers, sprouts, shrimp,  
chicken, beef

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

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

### MADE TO ORDER CARVING STATION | choose one

**Carved Roast Beef Sirloin** served with four-grain  
mustard, horseradish cream, au jus, freshly baked  
rolls, butter

**Roasted Stuffed Pork Loin** with traditional bread  
stuffing & dijonnaise sauce, freshly baked rolls, butter

**Herb Roasted Boneless Turkey Breast** with  
house-made cranberry chutney, natural gravy,  
freshly baked rolls, butter



*"Our daughter was first drawn to SunnyBrook because of her grandparents. They had enjoyed many holiday events at the ballroom over the years. The charming venue holds so many historical memories!" – Larry M.*



## HAPPILY EVER AFTER BRUNCH

**\$80 per person**  
Available 10 AM-2 PM

### STATIONARY DISPLAYS | choose one

Smoked Salmon with Bagels  
& Flavored Cream Cheeses  
Assorted Danish, Croissants, & Breakfast Breads

### BUTLER-PASSED HORS D'OEUVRES | choose 4

Mini Bacon, Egg, & Cheese Croissants  
Chicken & Waffle Skewers  
One Bite Quiche Lorraine  
Pancake Sausage Skewers  
Deep-Fried Mac & Cheese Balls  
Fruit Cocktail Cup  
Feta & Sun-dried Tomato Phyllo Purses

### CHEF-ATTENDED STATION | choose one

Made to Order Omelet Station  
Crepe Station  
Scrambled Eggs Bar

### HAND-CARVED MEAT | choose one

Pineapple & Cherry Glazed Ham  
Maple Dijon Roast Pork Loin  
Apricot Jam Glazed Turkey Breast

### BRUNCH ACCOMPANIMENTS | choose two

Hash Brown Casserole  
Bacon or Sausage  
Crispy Breakfast Potatoes

### AFTERNOON FARE | choose two

Seasonal Salad  
Vegetable Medley  
Green Bean Almondine

### THREE-HOUR HOSTED BRUNCH LIBATION BAR | choose one

Sangria Bar  
Mimosa & Sparkling Cider Bar  
Bellini Bar  
Bloody Mary Bar  
Mocktail Bar  
Hot Cocoa Bar

### INCLUDES:

Champagne Toast  
Coffee & Tea  
Soda & Juice





## DINING ENHANCEMENTS

Priced per person

### RAW BAR | \$10.95

Two varieties of freshly shucked oysters, chilled shrimp, mussels, mignonette, lemons, house-made cocktail sauce

### PRE-CEREMONY FRESH FRUIT PRESENTATION | \$7.95

Display of seasonal sliced fresh fruit with house-made flavored lemonade in the Wedding Garden before the ceremony

### ANTIPASTO DISPLAY | \$9.95

Selection of grilled & roasted vegetables, marinated artichokes, tapenade, roasted red pepper pesto, sun-dried tomato pesto, prosciutto, salami, capocola, assorted Italian cheeses

### ASSORTED CHIPS AND DIPS | \$8.95

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

### SOFT PRETZEL STATION | \$8.95

Classic, cheddar, cinnamon & sugar, assorted dipping sauces

### CANDIED BACON TREE | \$9.95

Skewered bacon roasted with pure maple syrup



*“This venue was the most amazing place to have our wedding! The entire staff goes above and beyond to make your special day everything you’ve dreamed of. Everyone raved about the food and had such an amazing time. I would recommend this place to anyone. I can’t thank them enough for all they did to make our special day perfect.”*

– Danae E.

... MAKE IT *M*EMORABLE.





## BAR SERVICES

Priced per person

**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

**\$27.95**  
**\$31.95**  
**\$35.95**  
**\$39.95**  
**\$43.95**



#### Call Brands

Absolut, Stolichnaya, Tito's, Pinnacle Citrus, Tanqueray, Bacardi, Malibu, Captain Morgan, Jack Daniel's, 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 per person

### PRE-CEREMONY WELCOME | \$6.95

Lemon, lavender, mint or berry house-made lemonades, with chilled herb-infused waters in the Wedding Garden before the ceremony

### 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

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



## COMPLIMENTARY CUSTOM WEDDING CAKE

Included with  
all packages

We will create the perfect cake for your special day.



## DESSERT ENHANCEMENTS

Priced per person

### 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, cream cheese icing, sprinkles, chocolate shavings, cherries, pineapples, pecans, toasted coconut, cookies, strawberries



... MAKE IT *M*EMORABLE .



## BRIDAL SUITE PACKAGES

Prices include up to 5 guests.  
\$50 per guest over 5.

### THE GREAT GATSBY PACKAGE | \$600.

**8 Hour Arrival Prior to Ceremony in Bridal Suite**

Your own Personal Server

Assorted Danishes, Muffins, Pastries, & Fruit Tray  
for Breakfast

Unlimited Mimosas

Fruit & Cheese Bridal Tray

Soda, Coffee, Tea

Assorted Wrap Tray for Lunch

### THE PERFECT PROMENADE PACKAGE | \$450.

**6 Hour Arrival Prior to Ceremony in Bridal Suite**

Your own Personal Server

Unlimited Mimosas

Fruit & Cheese Bridal Tray

Soda, Coffee, Tea

Assorted Wrap Tray for Lunch

### THE BEES KNEES PACKAGE | \$350.

**4 Hour Arrival Prior to Ceremony in Bridal Suite**

Your own Personal Server

Unlimited Mimosas

Soda, Coffee, Tea

Assorted Wrap Tray for Lunch

### THE WALTZ PACKAGE | \$350.

**4 Hour Arrival Prior to Ceremony in Grooms Suite**

Select Alcoholic Beverages

Soda, Coffee, Tea

Assorted Wrap Tray for Lunch



... MAKE IT *M*EMORABLE .



# GENERAL INFORMATION

## BANQUET ROOM FEES

A \$1,000 set-up fee will be charged for all weddings. This fee includes tables, chairs, linens, china, glassware, set-up & breakdown, a coordinated rehearsal prior to the wedding and a Wedding Coordinator the day of your wedding. All function spaces must be cleared by 11PM.

An additional hour of any room or staff is \$750 per hour and will not include the bar service.

## CEREMONY SITE

A \$500 set-up fee will be charged for all weddings. The ceremony site fee includes chairs, set-up, and breakdown. The ceremony site is located outdoors in our beautiful Wedding Gardens. In the event of inclement weather, the reception space will be utilized as the ceremony space.

## CATERING

SunnyBrook provides all food & beverage. No outside food or beverage is permitted on property, with the exception of the wedding cake. Additional dessert items are permitted with a signed food waiver (i.e. Candy Bar, Food Favors). A final detail meeting will be held approximately three weeks prior to wedding. All final menu selections are required at this time. Final guest count is due at least 21 days prior to your event. All menu prices are subject to change.

## PAYMENTS

A \$1,500 deposit is required along with a signed contract to guarantee the date, time, & room. A second payment of 50% of the guaranteed minimum expenditure will be due 180 days (approximately six months) prior to the event. We accept most forms of payment, and a 3% processing fee will be applied to all credit card payments, excluding initial deposit. Final payment will be due at least three weeks prior to the event.

## DECORATIONS

The Wedding Couple is responsible for providing centerpieces and booking outside vendors (i.e. photographer, videographer, & entertainment unless booked through The SunnyBrook Ballroom). All vendors must be insured. SunnyBrook requires that any lighting or drapery be hung by a licensed and insured company. Fireworks, paper lanterns, confetti, rice, birdseed, & glitter are not permitted. All items should be taken after reception. SunnyBrook is not responsible for lost, stolen, or items left after the reception.

## PERSONALIZED BRICK

Every wedding has a story and your story becomes a part of SunnyBrook's history when you tie the knot in our picturesque Wedding Garden. We are honored to host your wedding ceremony and reception, and in turn, we honor you with a personalized brick used to pave the very path you walk down to say "I DO." When you revisit us one, five, even ten years from now, you can easily reminisce as you gaze upon your piece of history at SunnyBrook.

*20% service charge and 6% Pennsylvania sales tax applied to all food and beverage items.*

*6% Pennsylvania sales tax applied to all other applicable items.*

