

CORPORATE PACKAGES

Sunny Brook BALLROOM

WITH ITS HISTORIC CHARM,

IS THE PREMIER VENUE

TO CELEBRATE YOUR

NEXT CORPORATE EVENT.

FROM EXQUISITE CUISINE

TO IMPECCABLE SERVICE,

YOUR EVENT IS OUR TOP PRIORITY.

... M A K E I T







Take care of business in style at The SunnyBrook Ballroom!

Located in Pottstown, Pennsylvania our central location and exemplary service come together to create the perfect setting, as we craft an extraordinary experience for you and your guests. With more than 70,000 square feet of flexible space that encompasses a grand ballroom, multiple breakout rooms, and our open-air Social House, SunnyBrook is the ideal spot for your next event.

From business meetings, conferences, conventions, corporate parties, trade shows or awards banquets, our magnificent ballrooms, elegant boardrooms and breathtaking outdoor spaces offer endless opportunities that SunnyBrook can customize for your needs. *

SunnyBrook Key Highlights:

Number Of Rooms: 8

Maximum Attendee Capacity: 1500 Floor Size: More than 70,000 square feet

Features:

Meeting Planning Services Virtual Meetings and Video Conferencing

Complimentary Event Parking Flexible Seating Arrangement

Technical Support Tables and Chairs
Exhibitor Services Complimentary Wi-Fi

Audiovisual Equipment On-site Catering







Priced individually

(plus 20% service charge & 6% tax)

Charge is per person per day and includes the following: Writing tablets, pens, water station, mints.

8-HOUR DAY MEETING PACKAGE | priced per attendee

General session meeting room

2 Breakout meeting room(s)

Continental Breakfast

Mid-Morning Refreshment break

Lunch buffet

Mid-Afternoon Refreshment Break

Audio/Visual in general session room includes:

(2) Flip charts with markers

LCD Projector with HDMI, VGA & sound

Projector Screen

Hand-Held wireless microphone & stand

Power strip

Basic Wi-Fi for all attendees



4-HOUR DAY MEETING PACKAGE with lunch without lunch

General session meeting room

2 Breakout meeting room(s)

Continental Breakfast

Mid-Morning Refreshment break

Lunch buffet

Audio/Visual in general session room includes:

(2) Flip charts with markers

LCD Projector with HDMI, VGA & sound

Projector Screen

Hand-Held wireless microphone & stand

Power strip

Basic Wi-Fi for all attendees

Additional Audio-Visual Equipment Services

LCD Screen & Projector

Flat Screen TV on Rolling Cart

Hand-held Wireless Microphone & Stand

Blu-Ray DVD Player

Lavalier Microphone

Flip Chart with Markers & Easel

Whiteboard with Markers

Portable Speakers

Breakout Meeting Space





MEETING PACKAGE MENUS

CONTINENTAL BREAKFAST

Fresh Seasonal Fruits and Berries Artisan Muffins, Danish, Breads and Croissants Greek Yogurt Parfaits with Berries, Granola and Honey Two Assorted Fruit Juices

Water

Freshly Brewed Coffees & Assorted Herbal Teas

MID-MORNING BREAK & AFTERNOON BREAKS

Choose 1 Option for each Break:

Sweet & Savory

Assorted cookies, brownies, pretzels, freshly popped popcorn, iced tea and lemonade

Soft Pretzels

Jumbo soft pretzels with mustard and cheese dip, freshly popped popcorn, iced tea and lemonade

Chips & Dips

Toasted pita points, tortilla chips, nacho cheese, salsa, iced tea, lemonade

Healthy Refresh

Hummus with carrot and celery sticks, fresh sliced fruit, assorted mixed nuts, unsweetened iced tea, green iced tea

DIY Trail Mix

Make your Own Individual Trail Mix with the following options: banana chips, yogurt-covered raisins, cranberries, apricots, dates, golden raisins, sunflower seeds, walnuts, almonds, peanuts, chocolate chips, coconut and granola clusters



"Your facility is beautiful, impeccably clean, and well organized. Your attention to detail is amazing as each morning the doors were open as promised and everything was ready to go.

Any requests made were immediately addressed with no hesitation and **always** with a smile.

- Diane S.

HOT LUNCH BUFFET

Includes: Assorted Soft Drinks & Bottled Water, Freshly Brewed Coffee, Assorted Herbal Teas

STARTERS | 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

Chicken Bruschetta grilled chicken breast, fresh mozzarella, balsamic glaze

Roasted Pork Tenderloin with maple-Dijon glace **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

VEGAN/VEGETARIAN | 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

Five Cheese Vegetarian Lasagne

Tomato Basil Penne Pasta course chopped tomato & basil tossed with penne & Parmesan cheese

DESSERT | choose one

Chef Selected Mini Desserts Apple or Berry Cobbler Seasonal Sliced Pie



MEETING PACKAGE MENUS

SANDWICH LUNCH BUFFET

Includes choice of 3 pre-made sandwiches, soup du jour, Chef's selection of salads, bagged chips, freshly baked cookies, soft drinks & bottled water, freshly brewed coffee, herbal teas

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

Chicken BLT on Corn Tortilla grilled chicken breast, lettuce, tomato, bacon, spicy Aioli

Roast Beef on Brioche cheddar cheese, lettuce, tomato, horseradish mayonnaise

LUNCHES-TO-GO

Includes choice of 3 pre-made sandwiches, individual bag of potato chips, whole fruit, dill pickle spear, baked cookie, soft drink or bottled water.

Turkey with pesto mayo, roasted red pepper and provolone on whole grain bread

Roast Beef with spinach and roasted tomatoes on ciabatta

Chicken Salad with walnuts and grapes on whole grain bread

Tuna Salad with olives, celery, mayonnaise on a hoagie roll

Veggie Sandwich with bean sprouts, tomato, red onion, avocado, mixed greens, cream cheese and provolone on Ciabatta

Grilled Chicken Caesar wrap with a corn tortilla



"...I requested a vegetarian option at a recent luncheon. The zucchini and squash "noodles" in a puttanesca-style broth were absolutely delicious! The dish was flavorful, health-conscious, and still filling. It was, hands-down, one of the best vegetarian dishes I've been served in a conference/large group situation like today's."

- Stephanie T., Administrative Director, Hobart's Run Pottstown









PLATED ENTRÉES

Priced per person

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

MAIN COURSE | 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-glace

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:

Soft Drinks, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

Plated Seasonal Dessert





Priced per person

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

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

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-glace, fire-roasted zucchini, yellow squash, carrots

Chicken Francaise breaded chicken in a lemon caper sauce

Roasted Pork Tenderloin with maple-Dijon glace

Five Cheese Vegetarian Lasagne

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

OPTION 2: choose three

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

Roasted Pork Tenderloin with maple-Dijon glace

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



Priced per person

STATIONARY DISPLAYS | choose two

Seasonal Vegetable Display | Artisanal Cheese Tray Assorted Chips and Dips

BUTLER PASSED HORS D'OEUVRES | choose 4 served on rotation for first 30 minutes

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 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

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

Add Mini Dessert Display | priced per person





Priced per person

One, Two, Three, Four and Five Hour Packages Available

PREMIUM BRANDS

Includes Call Brands plus Beer & Wine

CALL BRANDS

Includes Beer & Wine

BEER & WINE ONLY

Premium Brands

Includes all Call Brands plus Grey Goose, Ketel One, Bombay Sapphire, Crown Royal, Woodford Bourbon, Johnny Walker Black, Patrone, Gran Marnier

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

Draft Beer

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

SunnyBrook House Wine

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



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 | priced 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 4 flavors

Choice of 3 flavors

Choice of 2 flavors

Available Flavors:

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



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.

A venue set-up fee will be charged for all events. This fee includes tables, chairs, linens, china, glassware, set-up & breakdown. All function spaces must be cleared by 11PM.

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

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

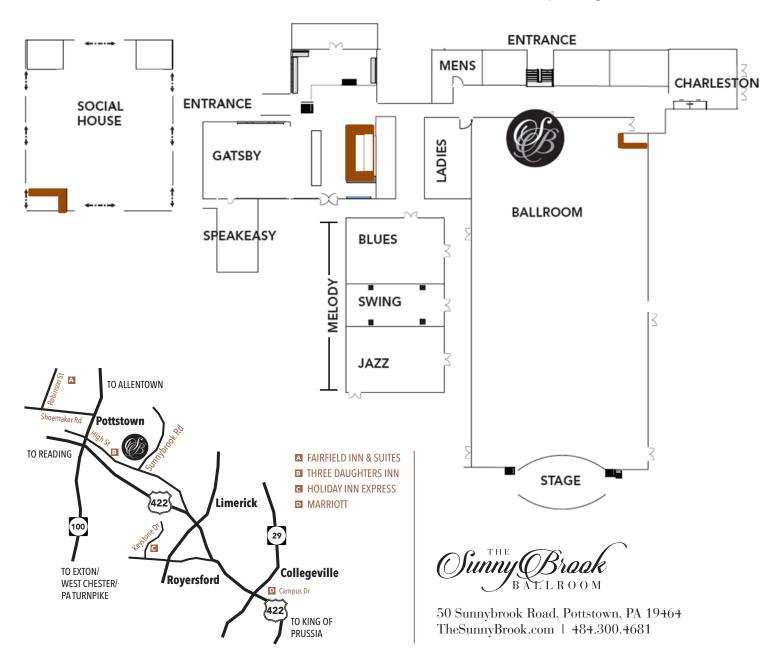
Accommodates up to 160 guests

The Speakeasy

Accommodates up to 30 guests

The Charleston

Accommodates up to 50 guests





ROOM SPECIFICATIONS/SET-UP OPTIONS

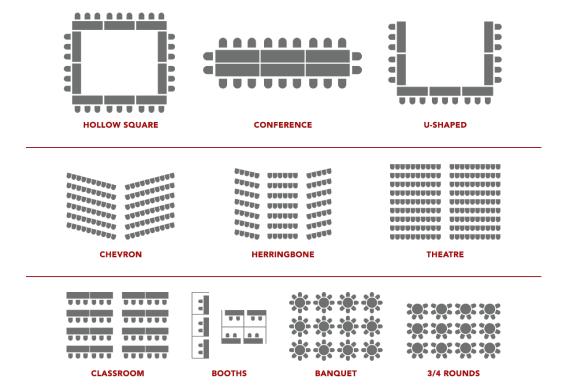
MEETING ROOM DIMENSIONS

	Social House	Ballroom	Melody	Blues	Swing	Jazz	Speakeasy	Gatsby	Charleston
Dimensions	70 x 60	78 x 160	40 x 71	40 x 27	40 x 17	40 x 27	17 × 30	56 x 50	30 x 30
Square Feet	4200	12480	2840	1080	680	1080	510	2800	900

MEETING ROOM SEATING CAPACITY

	Social House	Ballroom	Melody	Blues	Swing	Jazz	Speakeasy	Gatsby	Charleston
Hollow Square	101	312	70	26	N/A	26	N/A	60	19
Conference	101	312	70	26	17	26	20	60	19
U-Shape	75	234	52	19	N/A	19	14	45	14
Chevron	250	1000	250	50	16	50	N/A	200	50
Herringbone	250	1000	250	50	N/A	50	N/A	200	50
Theatre	250	1000	250	50	16	50	25	200	50
Classroom	175	541	121	46	29	46	15	105	30
Booths	21	65	18	7	4	7	4	16	5
Banquet	150	900	170	80	24	80	30	150	60
Crescent	100	675	127	60	18	60	15	125	45

SET-UP OPTIONS





Making events memorable since 1926!

One of the few remaining dance halls of the pre-World War II era still in existence, The SunnyBrook Ballroom is a vivid and well-known landmark in Pottstown, Pennsylvania. It began as a swimming club in 1926, featuring a large circular swimming pool where the socialites spent their summer days basking in the sun. In 1931, during the depression, the ballroom was constructed rising to prominence as one of the country's great dance floors during the big band era of the 1930's and 1940's.

Throughout its heyday, the historic ballroom was a regular stop on the tours of all the era's big bands and entertainers, including: Benny Goodman, Tommy and Jimmy Dorsey, Glenn Miller, Louie Armstrong, and Frank Sinatra. The venue has also hosted political rallies, community meetings, weddings, wedding receptions, class and family reunions, high school proms, and other special events.

The historic ballroom underwent minor cosmetic renovations to revitalize and modernize the grand space. In addition to the ballroom, The Melody room was constructed which added three new banquet spaces. The Wedding Garden, which was once the well-known circular swimming pool, received an extensive makeover. Keeping the history of SunnyBrook in mind, the style of the 1920's and 1930's was the inspiration for the Gatsby's Banquet Room. More recently, a second Wedding Garden was added which provides a more intimate and natural setting. The rustic Social House also received a make-over with a new bar, dance floor, and patio, perfect for outdoor events.



