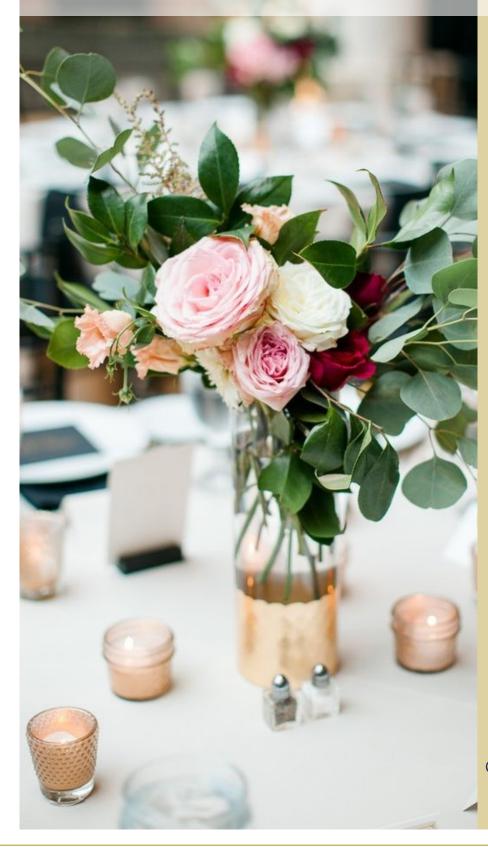
The SunnyBrook Ballroom Wedding Packages



SunnyBrook 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.





Social Reception Traditional Wedding Toast Plated Entrée or Buffet Specialty Wedding Cake or Cupcakes Ivory or Black Floor Length Linens & Napkins Chivari Chairs, Stemware & Flatware Complimentary Menu Tasting On-Site Parking



Reception Displays

Fresh Vegetable Crudité | Display of International & Domestic Cheeses

Butler Passed Hors D'oeuvres

Norwegian Smoked Salmon on Pumpernickel with Dill Cream Cheese

> Bacon Wrapped Chicken with Balsamic Glaze

Feta & Spinach Spanakopita

Wonton Shrimp

Chicken & Sausage Stuffed Mushrooms

Assorted Gourmet Bruschetta

Vegetable Spring Rolls

Skewered Teriyaki Chicken with Plum Sauce Coconut Shrimp Pork & Ginger Pot Stickers

Bacon Wrapped Scallops with Balsamic Glaze

Tomato Caprese Skewers

Baby Lamb Chops with Wine Demi

Asiago Risotto Croquettes

Seared Ahi Tuna Tataki with Wasabi & Green Wakame on a Crispy Wonton

> Baby Beef Wellingtons Wrapped in Puff Pastry



Salad SunnyBrook Specialty Salad Mixed Baby Greens & Crisp Seasonal Vegetables, Herbal Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine tossed in a House Caesar Dressing, Aged Parmesan, & Herbed Croutons

Entrées

 Malibu Chicken

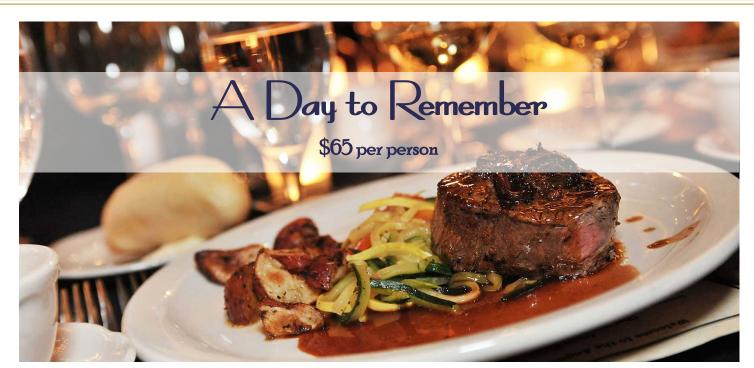
 Pan Fried Chicken Breast topped with Ham & Swiss, drizzled with Pineapple Sauce

Sliced Shoulder Filet Thinly Sliced and topped with a Rich Green Peppercorn Demi Glace

Grilled Atlantic Salmon Fillet of Atlantic Salmon with a Fresh Dill Cream Sauce

Wild Mushroom Ravioli Jumbo Ravioli lightly tossed in an Asiago & Parmesan Vodka Sauce

> Includes Warm Dinner Rolls & Butter, Soda, Coffee & Tea Stationary Hors D'Oeuvres Choice of Four Butler Passed Hors D'oeuvres Choice of One Salad Choice of Two Entrées & One Vegetarian Option Chef's Selection of Seasonal Vegetable & Starch Custom Designed Cupcakes or Wedding Cake



Includes the Better Together package plus:



The "Gatsby" Salad

Mixed Baby Greens, Green Apples, Roasted Beet Bits, Toasted Walnuts Goat Cheese Crostini, & Cinnamon Cider Vinaigrette

_ntrées

New York Strip Steak 12oz New York Strip Steak Chargrilled & topped with Herb Infused Demi-Glace

Filet Mignon Center Cut 6oz CAB Filet Mignon topped with Sundried Tomato and Gorgonzola Crème Sauce

> Sautéed Grouper Pan Seared and topped with Lemon Parsley Butter

Vegetable Spaghetti Putanesca Spiraled Zucchini Sguash, Kalamata Olives, Shallots, and Capers in a Rich Tomato Sauce

> Includes Warm Dinner Rolls & Butter, Soda, Coffee & Tea Stationary Hors D'Oeuvres Choice of Five Butler Passed Hors D'oeuvres Choice of One Salad Choice of Two Entrées & One Vegetarian Option Chef's Selection of Seasonal Vegetable & Starch Custom Designed Cupcakes or Wedding Cake



Includes the Better Together & A Day to Remember Packages plus:

Salad

The "Charleston" SaladRomaine Lettuce, Bleu Cheese, Dried Cranberries,
Candied Pecans, & Lemon Poppy Seed Vinaigrette

_ntrées

Seafood Newburg Sautéed Shrimp & Scallops in a Lobster Cream Sauce over Linguini and topped with Grilled Mahi-Mahi

Filet Mignon & Sautéed Grouper Herb Roasted Petit CAB Filet Mignon with a Red Wine Demi Glace & Pan Seared Grouper with Lemon Parsley Butter

Filet Mignon & Crab Cake Herb Roasted Petit CAB Filet Mignon & Broiled Crab Cake with Remoulade

Filet Mignon & Lobster Tail (add \$15 per person) Herb Roasted Petit CAB Filet Mignon & Broiled Lobster Tail with Drawn Butter

Includes Warm Dinner Rolls & Butter, Soda, Coffee & Tea Stationary Hors D'Oeuvres Choice of Six Butler Passed Hors D'oeuvres Choice of One Salad Choice of Two Entrées & One Vegetarian Option Chef's Selection of Seasonal Vegetable & Starch Custom Designed Cupcakes or Wedding Cake

Buffet Offerings

Pop The Question

Sliced Shoulder Filet with Green Peppercorn Demi Grilled Salmon with Vin Rouge Sauce Chicken Limon with Lemon Caper Butter Chef's Selection of Starch & Vegetable \$50 per person

Save The Date

Chicken Française with Lemon Caper Sauce Blackened Mahi-Mahi with Mango Citrus Chutney Five Cheese Vegetarian Lasagna Chef's Selection of Starch & Vegetable **Chef Attended Carving Station** ~ Prime Roast Sirloin with Au Jus \$60 per person

Tie The Knot

Sautéed Grouper with Lemon Parsley Butter Cider Braised Pork with Apples & Brandy Sauce Chicken Française with Lemon Caper Sauce Chef Selection of Starch & Vegetable **Chef Attended Carving Station** ~ Chateaubriand with Béarnaise \$75 per person

> Includes Warm Dinner Rolls & Butter, Soda, Coffee & Tea Stationary Hors D'Oeuvres Choice of Four Butler Passed Hors D'oeuvres Choice of Caesar OR SunnyBrook Specialty Salad Custom Designed Cupcakes or Wedding Cake

Dining Enhancements

Priced per person

Seafood Station

Pickled Shrimp, Smoked Salmon, Ahi Tuna, Mini Crab Cakes, Scallops Wrapped in Bacon, SunnyBrook Crab Dip, Lobster Mac & Cheese **\$21.95**

Antipasto Display

Selection of Grilled & Roasted Vegetables, Marinated Artichokes, Tapenade, Roasted Red Pepper Pesto, Sundried Tomato Pesto, Prosciutto, Salami, Capacolla, & Assorted Italian Cheeses with Bruschetta & Focaccia **\$8.95**

Assorted Chips and Dips Buffalo Chicken Dip, Spinach & Artichoke Dip, SunnyBrook Crab Dip, Pita Chips & Crostini \$6.95

> Fresh Fruit Presentation Display of Seasonal Sliced Fresh Fruit **\$6.95**

> Soft Pretzel Station Classic, Cheddar, & Cinnamon Sugar served with Assorted Dipping Sauces \$6.95



Created By: Beverly's Pastry Shop

Beverly's Pastry Shop is a full service bakery that offers sweet treats to everyone. They do weddings in a unique way. They offer both cakes and cupcakes for your special day. You receive 12 "fan favorite" cupcakes to take home and try at your leisure. *Beverly's also offer gluten free, vegan, and nut free for anyone who has allergies!





Chocolate Fountain Display

Served with Pretzel Rods, Marshmallows, Oreo Cookies, Graham Crackers, Crushed Peanuts, Sprinkles, Honey Dew, Cantaloupe, Pineapple, Strawberries & Cream Puffs \$12.95

Gourmet Cupcake Station

Chocolate & Vanilla Cupcakes with Peanut Butter, Chocolate, Vanilla or Cream Cheese Frosting served with Sprinkles, Chocolate Shavings, Cherries, Pineapples, Pecans, Toasted Coconut, Cookies & Strawberries \$9.95

Ice Cream Sundae Bar

Vanilla Bean & Chocolate Ice Cream with Caramel, Hot Fudge, Butterscotch, M&Ms, Reese's Pieces, Toasted Coconut, Whipped Cream, Chocolate Chips, Sprinkles, Peanuts & Marshmallow Topping **\$9.95**

> Mini Dessert Display Assortment of Mini Cheesecakes, Brownies, Pies, Mousse Cups, Dipped Fruits, Tarts, & Truffles \$8.95



	BEER & WINE ONLY	HOUSE BRANDS *Includes Beer & Wine	CALL BRANDS *Includes Beer & Wine	PREMIUM BRANDS Includes Beer & Wine
ONE HOUR	\$15.95	N/A	N/A	N/A
TWO HOURS	\$19.95	\$22.95	\$24.95	\$27.95
THREE HOURS	\$22.95	\$24.95	\$28.95	\$31.95
FOUR HOURS	\$26.95	\$28.95	\$32.95	\$36.95
FIVE HOURS	\$29.95	\$32.95	\$35.95	\$40.95

House Brands

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Teguila, Amaretto

Call Brands

Absolut, Stolichnaya, Titos, Pinnacle Citrus, Tangueray, Bacardi, Malibu, Captain Morgan, Jack Daniels, Seagrams 7, Jim Beam, Dewars 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



Iced Tea, Lemonade & Champagne

Freshly Brewed Iced Tea & Freshly Squeezed Lemonade Displayed in the Wedding Garden during the Ceremony, & Butlered Champagne Service directly after the Ceremony \$5.95 per person

Wine Service

Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Reisling, White Zinfandel & Moscato (Priced per Bottle)

Premium Wine Service

Carmenet Cabernet, Le Pinot Noir, Terra Brisa Malbec, Greystone Merlot, Forest Ville Reisling, Domino Moscato, Veramonte Sauvignon Blanc, & Ardeche Chardonnay (Priced per Bottle)

Wine is poured by our Experienced Wait Staff Twice throughout the Course of Dinner. Wine Selections are Subject to Change. Specialty Wines are Available upon Request.

Bottled Beer Upgrade Heineken, Corona, Stella Artois, Angry Orchard, Miller Lite, Bud Light, Coors Light, Michelob Ultra, & Becks Non-Alcoholic \$4.95 per person

Cordial Cart Single Malts, Kahlua, Cognacs, Brandies, Amaretto, Grand Marnier, & an Assortment of Specialty Coffees (Priced per Cordial)

Bridal Suite Packages

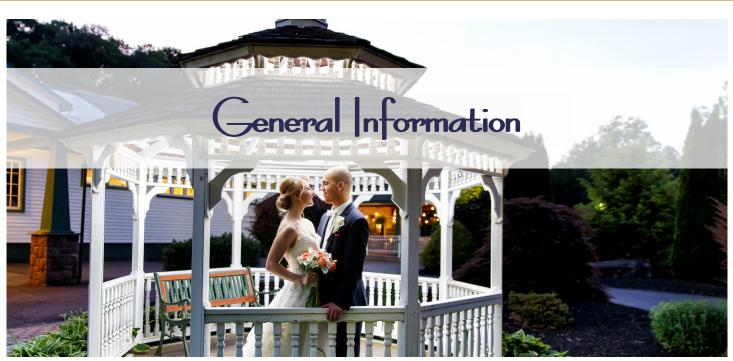
The Great Gatsby Package \$500.008AM Arrival in Bridal SuiteYour own Personal ServerAssorted Danishes, Muffins, Pastries, & Fruit Tray for BreakfastUnlimited MimosasFruit & Cheese Bridal TraySoda, Coffee, & TeaAssorted Wrap Tray for Lunch

The Perfect Promenade Package \$350.00

10AM Arrival 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 \$250.0012PM Arrival in Bridal SuiteYour own Personal ServerUnlimited MimosasSoda, Coffee, & Tea AssortedAssorted Wrap Tray for Lunch

The Waltz Package \$250.00 12PM Arrival in Grooms Suite Select Alcoholic Beverages Soda, Coffee, & Tea Assorted Assorted Wrap Tray for Lunch



Banquet Room Fees

A \$1,000 set-up fee will be charged for all weddings of 61+ people. 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 \$500 per hour and will not include the bar service.

Ceremony Site

A \$250 set-up fee will be charged for all weddings of up to 60 guests. A \$500 set-up fee will be charged for 61+ guests. The ceremony site fee includes chairs, set-up, and breakdown. The ceremony site is located outdoors in our beautiful Wedding Garden. In the event of inclement weather, the reception space will be utilized for the backup 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 & Beverage Favors). A final detail meeting will be held approximately one month prior to wedding. All final menu selections are required at this time. Final guest count is due at least 14 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. Final payment will be due at least two weeks prior to the event.

Decorations

The Wedding Couple is responsible for providing centerpieces and booking outside vendors (i.e. photographer, videographer, & entertainment). All vendors must be insured. SunnyBrook requires that any lighting or drapery be hung by a licensed and insured company. Fireworks, paper lanterns, confetti and sparklers 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 "IDO". 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% tax added to all ceremony, setup, & bridal suite fees. Menu, prices, and taxes are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness