

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.

The SunnyBrook Ballroom



All Packages Include

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



Social Reception

Reception Displays

Fresh Vegetable Crudit  | 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

Better Together

\$50 per person



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

A Day to Remember

\$65 per person



Includes the *Better Together* package plus:

Salad

The "Gatsby" Salad

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

Entrées

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 Squash, 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



Happily Ever After

\$75 per person

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

Salad

The "Charleston" Salad

Romaine Lettuce, Bleu Cheese, Dried Cranberries,
Candied Pecans, & Lemon Poppy Seed Vinaigrette

Entrées

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, Capicola, & 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



Custom Wedding Cake

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!





Dessert Enhancements

Priced per person

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



Bar Services

Priced per person

	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, Tequila, Amaretto

Call Brands

Absolut, Stolichnaya, Titos, Pinnacle Citrus, Tanqueray, 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



Bar Enhancements

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 \$500.00

8AM Arrival 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 \$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 \$250.00

12PM Arrival in Bridal Suite

Your own Personal Server

Unlimited Mimosas

Soda, Coffee, & Tea Assorted

Assorted 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



General Information

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 "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% 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