



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*EMORABLE.



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.



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



HORS D'OEUVRES

Priced per person

ARTISAN DISPLAYS | priced per person

Candied Bacon Tree

skewered bacon roasted with assorted flavors

Assorted Chips & Dips

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

Assortment of Fine Cheeses & Gourmet Crackers

Fresh Fruit Display

Seasonal Vegetable Display



BUTLER PASSED HORS D'OEUVRES

Served for the first 30 minutes of event

MELODY

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

CHARLESTON

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


**BUFFET or
FAMILY-STYLE ENTREES**
Priced per person

Guests can enjoy the buffet or family style servings.

May be reserved for up to 3 hours and must conclude by 2pm.

**FIRST
SELECTION | choose one**

Farm Fresh Scrambled Eggs

Traditional Eggs Benedict with Hollandaise Sauce

Quiche Lorraine smokey bacon, nutty Gruyere, shallots

French Toast

FIRST SIDE | choose one

Bacon

Sausage

Corned Beef Hash

**SECOND
SELECTION | choose one**

Pineapple & Cherry Glazed Ham

Pasta Primavera with fresh vegetables in creamy four cheese sauce

Chicken Francaise

House-Made Vegetarian Lasagna

SECOND SIDE | choose one

Hash Brown Casserole

Roasted Breakfast Potatoes with onions & red peppers

Biscuits & Gravy

ALL OPTIONS INCLUDE:

Soft Drinks, Coffee, Tea

Assorted Pastries & Muffins

Choice of Fresh Fruit Display or an Artisanal Cheese Tray



“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.



FAMILY STYLE LUNCH OPTIONS

Priced per person

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

May be reserved for up to 3 hours and 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:

Soft Drinks, Coffee, Tea

Warm Rolls & Butter

Chef Selected Mini Desserts



... MAKE IT *M*EMORABLE .



PLATED ENTRÉES

Priced per person

Waitstaff presents guests with their own composed plate.

May be reserved for up to 3 hours and 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:

Soft Drinks, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

... MAKE IT

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MEMORABLE.



BUFFET OPTIONS

Priced per person

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

All buffets include soft drinks, freshly brewed coffee, & herbal tea. Hot buffets include chef's selection starch & vegetable, warm rolls & butter, dessert.

May be reserved for up to 3 hours and must conclude by 2pm.

STARTER | 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

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

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

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



FAMILY STYLE OPTIONS

Priced per person

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, 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

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:

Soft Drinks, Coffee, Herbal Teas

Warm Dinner Rolls & Butter

Assortment of three Mini Desserts





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

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-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

... MAKE IT *M*EMORABLE .



BUFFET OPTIONS

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

WALTZ: choose three

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

TWO-STEP: 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

TANGO: choose two

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



ADD-ON & CHEF-ATTENDED STATIONS

Priced per person

CHEF-ATTENDED STATIONS |

Chef fee priced per hour

MADE TO ORDER ACTION STATION

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 and Alfredo

MADE TO ORDER CARVING STATION serves 50 guests

Carved Prime Tenderloin of Beef

served with bearnaise sauce

Carved Roast Beef Sirloin

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

Roasted Stuffed Pork Loin

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

Herb Roasted Boneless Turkey Breast

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.

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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

Choose a Minimum of 3
Includes Soft Drink Station

STIR-FRY BAR

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

SLIDER STATION

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

CHOCOLATE FOUNTAIN DISPLAY

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

WALKING TACO BAR

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

PARTY FAVORITES

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

ICE CREAM SUNDAE BAR

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

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

FRENCH FRY BAR

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

MAC & CHEESE BAR

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

PRETZEL BITE STATION

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



... MAKE IT *M*EMORABLE .



DESSERT ENHANCEMENTS

Priced per person

CHOCOLATE FOUNTAIN DISPLAY

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

ICE CREAM SUNDAE BAR

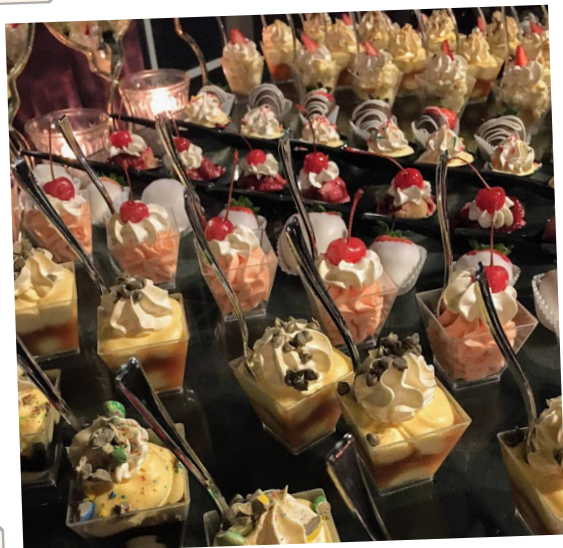
Vanilla bean and chocolate ice creams with caramel, hot fudge, & butterscotch sauces, M&Ms, Reese's Pieces, toasted coconut, whipped cream, chocolate chips, sprinkles, peanuts, marshmallow topping

MINI DESSERT DISPLAY

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

GOURMET CUPCAKE STATION

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



BAR SERVICES

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



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 | 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



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.

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

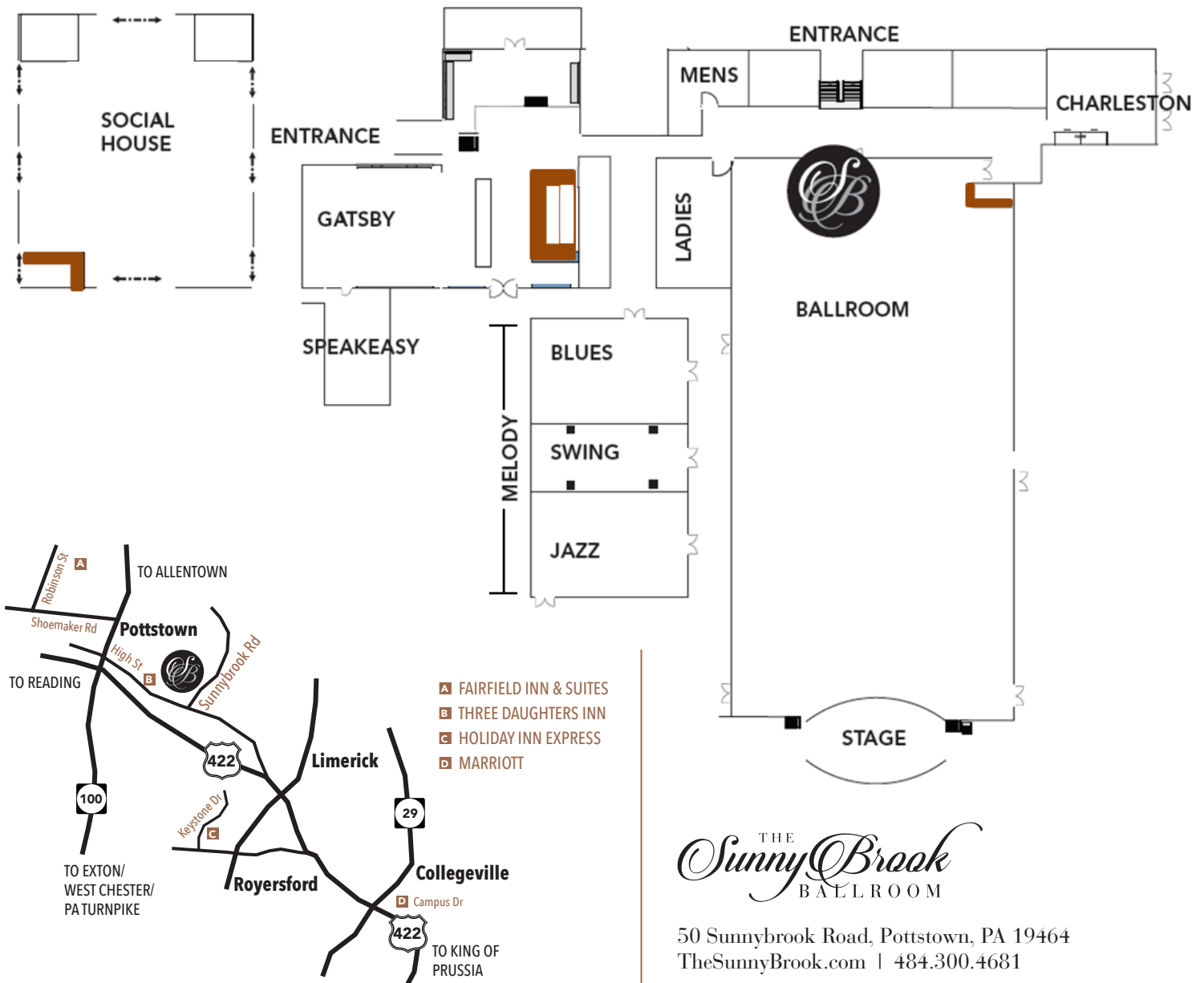
Accommodates up to 160 guests

The Speakeasy

Accommodates up to 30 guests

The Charleston

Accommodates up to 50 guests



THE SunnyBrook BALLROOM

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