



*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.



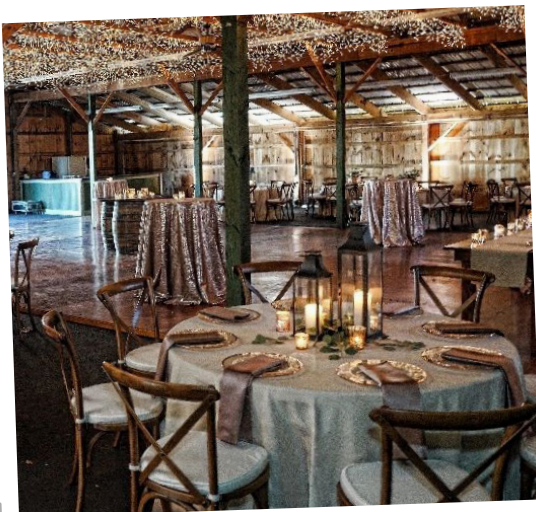
## WELCOME TO THE SUNNYBROOK BALLROOM

# 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.





## HORS D'OEUVRES

**Priced per person**  
plus 20% service charge & 6% tax

### ARTISAN DISPLAYS | priced per person

Seasonal Vegetable Display: \$6.

Assortment of Fine Cheeses &  
Gourmet Crackers: \$8.

Tropical Fresh Fruit Display: \$7.

### ARTISAN DISPLAYS | priced per display

Assorted Chips & Dips: \$200.

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

Candied Bacon Tree: \$200.

skewered bacon roasted with pure maple syrup

### BUTLER PASSED HORS D'OEUVRES

Served for the first 30 minutes of event

**\$150.**

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

**Fried Breaded Avocado** slices with garlic aioli

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

**Edamame Dumplings** with Asian dipping sauce

**Cranberry & Pesto Tortellini Skewers**

**\$175.**

**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**

**\$195.**

**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**



... MAKE IT *M*EMORABLE .



## BUFFETS

Priced per person/Minimum of 40 guests  
plus 20% service charge & 6% tax

## FAMILY-STYLE ENTREES

\$29.95 per person 20-40 guests  
plus 20% service charge & 6% tax

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

All buffets require a 40-person minimum & include freshly brewed coffee, herbal tea, chilled orange & cranberry juice, maximum of 3 hours, must conclude by 2PM

### FRESH START | \$24.95

**Farm Fresh Scrambled Eggs**

**French Toast** with warm maple syrup

**Roasted Potatoes** with onions & peppers

**Bacon**

### THE TWO STEP | \$27.95

**Quiche Lorraine**

**Pineapple & Cherry Glazed Ham**

**Hash Brown Casserole**

**Pasta Primavera** with fresh vegetables in creamy four cheese sauce

**Bacon**

### THE WALTZ | \$32.95

**Traditional Eggs Benedict** with Hollandaise sauce

**French Toast** with warm maple syrup

**Chicken Francaise**

**House-Made Vegetarian Lasagna**

**Roasted Potatoes** with onions & peppers

**Bacon**

### ADD ON: SAVORY BREAKFAST CREPE STATION | \$9.95

Fried eggs, bacon, & Gruyere & mozzarella cheeses

### ALL BUFFET OPTIONS INCLUDE:

Soda, Coffee, Tea

Assorted **Pastries & Muffins**

Choice of **Fresh Fruit Display** or an **Artisanal Cheese Tray**

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

### FIRST SELECTION | choose one

**Farm Fresh Scrambled Eggs**

**Traditional Eggs Benedict** with Hollandaise Sauce

**Quiche Lorraine** smokey bacon, nutty Gruyere, shallots

### FIRST SIDE | choose one

**Bacon**

**Sausage**

**Corned Beef Hash**

### SECOND SELECTION | choose one

**French Toast**

**Pineapple & Cherry Glazed Ham**

**Pasta Primavera** with fresh vegetables in creamy four cheese sauce

### SECOND SIDE | choose one

**Hash brown Casserole**

**Roasted Breakfast Potatoes** with onions & red peppers

**Biscuits & Gravy**

### ALL FAMILY STYLE ENTREES INCLUDE:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch  
Plated Seasonal Dessert



## PLATED ENTRÉES

**\$27.95** per person/Minimum of 20 guests  
plus 20% service charge & 6% tax

Waitstaff presents guests with their own  
composed plate.

Lunch portions.

Maximum of 3 hours, 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:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

... MAKE IT

*MEMORABLE*

...



## FAMILY STYLE LUNCH OPTIONS

**\$31.95** per person 20-40 guests  
plus 20% service charge & 6% tax

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

Maximum of 3 hours, 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:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef Selected Mini Desserts



• • MAKE IT *M*EMORABLE • •



## BUFFET OPTIONS

**Priced per person/Minimum of 20 guests  
plus 20% service charge & 6% tax**

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

All buffets require a 40-person minimum & include soda, freshly brewed coffee, & herbal tea, chef's selection starch & vegetable, warm rolls & butter, dessert. Maximum of 3 hours, 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 | \$28.95

**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 | \$26.95

**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 | \$24.95

**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



## PLATED ENTRÉES

**\$37.95 per person**  
plus 20% service charge & 6% tax

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:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

Plated Seasonal Dessert

... MAKE IT *M*EMORABLE.





## BUFFET OPTIONS

**Priced per person**  
plus 20% service charge & 6% tax

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 | \$38.95

**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

### OPTION 2: choose three | \$34.95

**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 | \$32.95

**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:

Soda, Coffee, Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch



## FAMILY STYLE OPTIONS

**\$36.95 per person**  
Service for 20-40 guests  
plus 20% service charge & 6% tax

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:

Warm Dinner Rolls & Butter

Assortment of three Mini Desserts





## ADD-ON & CHEF-ATTENDED STATIONS

Priced per person/Minimum of 30 guests plus 20% service charge & 6% tax

**CHEF-ATTENDED STATIONS | \$90. per Chef per Hour**

### MADE TO ORDER ACTION STATION

**Stir-Fry Station | \$15.95**

rice, fresh vegetables, carrots, snow peas, ginger, bell peppers, sprouts, shrimp, chicken, beef

**Pasta Station | \$16.95**

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

**Risotto Station | \$16.95**

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

### MADE TO ORDER CARVING STATION serves 50 guests

**Carved Prime Tenderloin of Beef | \$480.**  
served with bearnaise sauce

**Carved Roast Beef Sirloin | \$440.**  
served with four-grain mustard, horseradish cream, au jus, warm rolls, butter

**Roasted Stuffed Pork Loin | \$400.**  
with traditional bread stuffing & dijonaise sauce, warm rolls, butter

**Herb Roasted Boneless Turkey Breast | \$400.**  
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.

... MAKE IT *M*EMORABLE.



## 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**  
plus 20% service charge & 6% tax

**Choose a Minimum of 3**  
**Includes Soda Station & Signature "Mocktail"**

**WALKING  
TACO BAR | \$9.95**

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

**MAC & CHEESE  
BAR | \$7.95**

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

**STIR-FRY BAR | \$14.95**

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

**SLIDER STATION | \$11.95**

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

**PARTY  
FAVORITES | \$9.95**

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

**FRENCH FRY BAR | \$8.95**

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

**SOFT PRETZEL  
STATION | \$7.95**

Classic, cheddar, cinnamon-sugar, assorted dipping sauces

**PRETZEL BITE  
STATION | \$7.95**

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

**CHOCOLATE FOUNTAIN  
DISPLAY | \$11.95**

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

**S'MORES  
BAR | \$8.95**

Graham crackers, chocolate bars, marshmallows, miniature fire stations for roasting

**ICE CREAM  
SUNDAE BAR | \$9.95**

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 | \$9.95**

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

... MAKE IT

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MEMORABLE.



## DESSERT ENHANCEMENTS

**Priced per person**  
plus 20% service charge & 6% tax

### MINI DESSERT DISPLAY | \$8.95

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

### ICE CREAM SUNDAE BAR | \$9.95

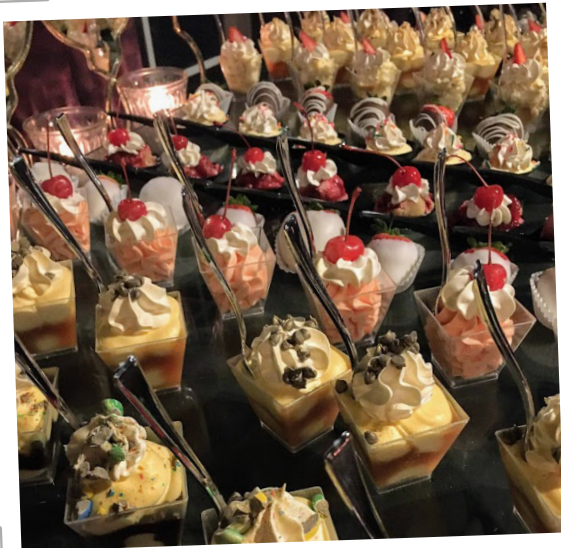
Vanilla bean and chocolate ice creams with caramel, hot fudge, & butterscotch sauces, M&Ms, Reese's Pieces, toasted coconut, whipped cream, chocolate chips, sprinkles, peanuts, marshmallow topping

### CHOCOLATE FOUNTAIN DISPLAY | \$12.95

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

### GOURMET CUPCAKE STATION | \$9.95

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**  
plus 20% service charge & 6% tax

	<b>BEER &amp; WINE ONLY</b>	<b>CALL BRANDS</b> Includes Beer & Wine	<b>PREMIUM BRANDS</b> Includes Beer & Wine
<b>One Hour</b>	<b>\$17.95</b>	<b>\$22.95</b>	<b>\$26.95</b>
<b>Two Hours</b>	<b>\$21.95</b>	<b>\$26.95</b>	<b>\$30.95</b>
<b>Three Hours</b>	<b>\$22.95</b>	<b>\$30.95</b>	<b>\$34.95</b>
<b>Four Hours</b>	<b>\$26.95</b>	<b>\$34.95</b>	<b>\$38.95</b>
<b>Five Hours</b>	<b>\$29.95</b>	<b>\$37.95</b>	<b>\$42.95</b>

**Call Brands**

Absolut, Stolichnaya, Tito's, Pinnacle Citrus, Tanqueray, Bacardi, Malibu, Captain Morgan, Jack Daniel's, José 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 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 | \$4.95 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 2 flavors | \$9.**

**Choice of 3 flavors | \$10.**

**Choice of 4 flavors | \$11.**

**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.

### 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

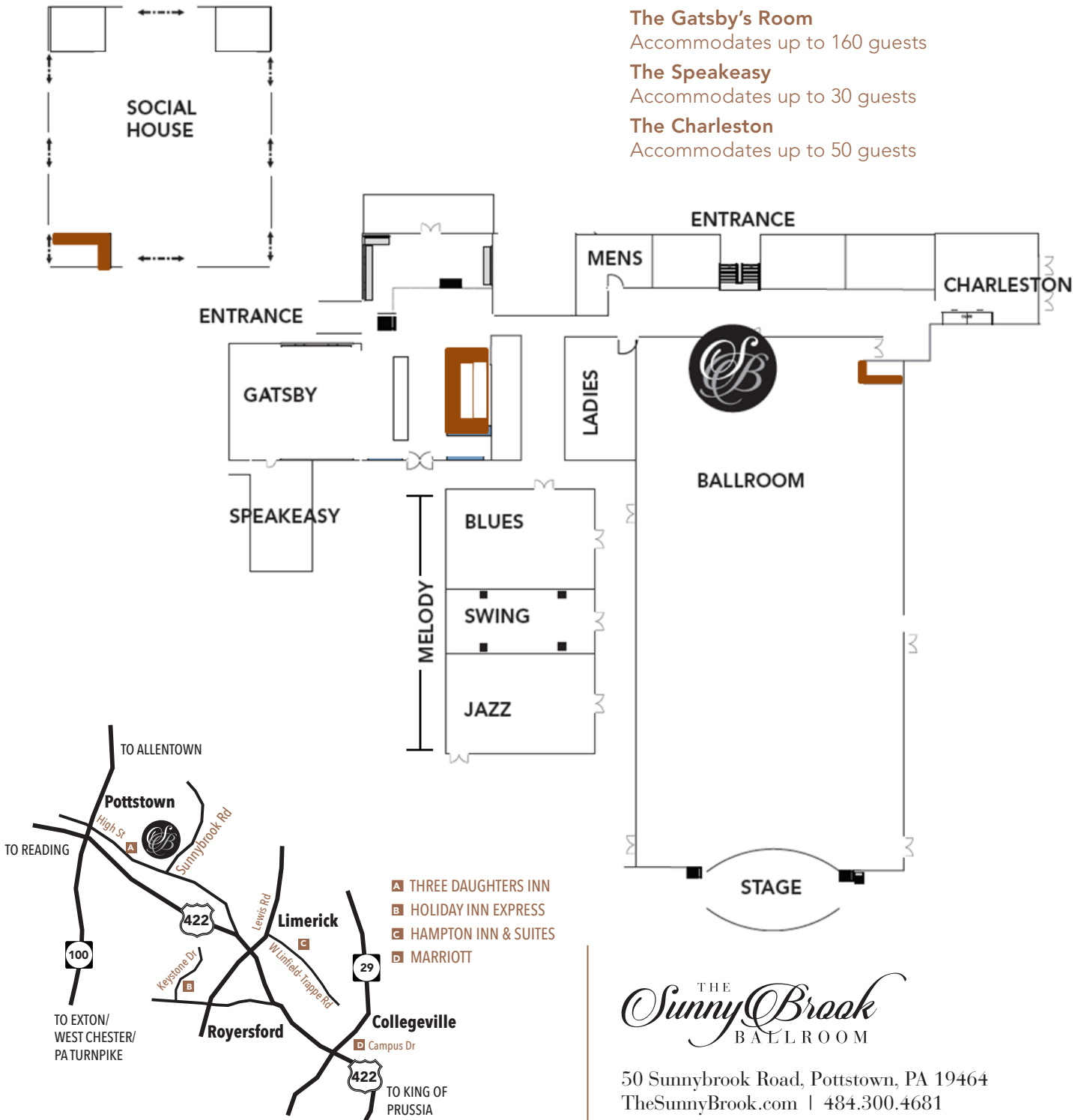
Accommodates up to 160 guests

### 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