

THE
Sunny Brook
BALLROOM

SPECIAL
OCCASION
PACKAGES

WITH ITS HISTORIC CHARM ,
IT IS THE PREMIER VENUE TO CELEBRATE
YOUR SPECIAL OCCASION. FROM EXQUISITE
CUISINE TO IMPECCABLE SERVICE, YOUR EVENT
IS OUR TOP PRIORITY.

... MAKE IT

*Q*U *M*EMORABLE

WELCOME TO THE SUNNYBROOK BALLROOM

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 40-800 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.

SPECIAL
OCCASION
PACKAGES

... MAKE IT *M*EMORABLE

HORS D'OEUVRES

Priced per person

ARTISAN DISPLAYS

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 Crostini with mushrooms, red peppers

Baby Beef Wellingtons wrapped in puff pastry

Bacon Wrapped Scallops

CHARLESTON

Edamame Dumplings with Asian dipping sauce

Buffalo Chicken Rangoon with bleu cheese dip

Asparagus Tips with Asiago & Parmesan in a puff pastry

Satay Chicken Skewer marinated in Thai peanut sauce

BRUNCH

BUFFET STYLE

Priced per person

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

FIRST SELECTION | choose one

Farm Fresh Scrambled Eggs

Quiche Lorraine with seasonal vegetables

French Toast

Pancakes

SECOND SELECTION | choose one

Roasted Pork Tenderloin with maple Dijon glaze

Penne Vodka blush sauce

Chicken Marsala with marsala wine sauce and mushrooms

House-Made Vegetarian Lasagna

SIDES | choose two

Bacon

Sausage

Roasted Breakfast Potatoes with onions & red peppers

Corned Beef Hash

INCLUDES:

Soft Drinks

Coffee

Assorted Hot Tea

LUNCH

PLATED ENTRÉES

Priced per person

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

FIRST COURSE | choose one

Mixed Greens carrots, tomatoes, cucumbers, raisins, 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 and garlic cloves, 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

Chicken Marsala with Marsala wine sauce and mushrooms

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

Stuffed Portabella with sautéed spinach & roasted red peppers on red pepper risotto, with Parmesan cheese, balsamic glaze *

DESSERT | choose one

Seasonal Sliced Pie

Cookies & Brownies

Assorted Mini Desserts (additional \$4 per person)

INCLUDES:

Soft Drinks, Coffee, Hot Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

*option can be made Vegan

LUNCH

BUFFET STYLE

Priced per person

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

Roasted Pork Tenderloin with maple-Dijon glaze

Chicken Marsala with Marsala wine sauce and mushrooms

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Rosemary & Garlic Chicken boneless chicken baked with fresh rosemary and garlic cloves, tangy lemon sauce

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

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

Ricotta Gnocchi butternut squash, cream, roasted apple, fried sage

DESSERT | choose one

Seasonal Sliced Pie

Cookies & Brownies

Assorted Mini Desserts (additional \$4 per person)

INCLUDES:

Soft Drinks, Coffee, Hot Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

*option can be made Vegan

PLATED ENTRÉES

Priced per person

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

Minestrone Soup tomato broth, vegetables, ditalini pasta

Fried Brussel Sprouts smoked maple aioli, kosher salt, grated Parmesan cheese

PROTEINS | choose two

Rosemary & Garlic Chicken boneless chicken baked with fresh rosemary and garlic cloves, tangy lemon sauce

Shrimp & Scallop Scampi lemon garlic butter sauce

Herb Encrusted Delmonico Ribeye rubbed with fresh herbs and seasonings, topped with merlot demi-glaze

Bistro Filet 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

Chicken Marsala with Marsala wine and mushrooms

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

Stuffed Portabella with sautéed spinach & roasted red peppers on red pepper risotto, Parmesan cheese, balsamic glaze *

DESSERT | choose one

Seasonal Sliced Pie

Cookies & Brownies

Assorted Mini Desserts (additional \$4 per person)

INCLUDES:

Soft Drinks, Coffee, Hot Tea

Warm Rolls & Butter

Chef's Selection of Seasonal

Vegetable & Starch

DINNER

BUFFET STYLE

Priced per person

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

Minestrone Soup tomato broth, vegetables, ditalini pasta

WALTZ | choose three

Herb Encrusted Delmonico Ribeye rubbed with fresh herbs and seasonings, topped with merlot demi-glaze

Stuffed Portabella with sautéed spinach & roasted red peppers, Parmesan, balsamic glaze, 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

Chicken Marsala with Marsala wine and mushrooms

Roasted Pork Tenderloin with maple-Dijon glaze

Rosemary & Garlic Chicken boneless chicken baked with fresh rosemary and garlic cloves, lemon sauce

Five Cheese Vegetarian Lasagne

Pasta Primavera fresh vegetables in a creamy four cheese sauce *

OR

TANGO | choose two

Roasted Pork Tenderloin with maple-Dijon glaze

Chicken Marsala with Marsala wine and mushrooms

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

Bistro Filet thinly sliced shoulder filet topped with champagne pan sauce

Five Cheese Vegetarian Lasagne

Pasta Primavera fresh vegetables in a creamy four cheese sauce *

DESSERT | choose one

Seasonal Sliced Pie

Cookies & Brownies

Assorted Mini Desserts (additional \$4 per person)

INCLUDES:

Soft Drinks, Coffee, Hot Tea

Warm Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

*option can be made Vegan

STATIONS MENU

Priced per person per hour

CHEF ATTENDED

Chef fee \$50 per hour

Carved Prime Tenderloin of Beef

served with Bearnaise sauce, warm rolls, butter

Carved Roast Beef Sirloin

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

Herb Crusted Pork Loin

served with dijonnaise sauce, warm rolls, butter

Honey Smoked Turkey Breast

served with house-made seasonal chutney, natural gravy, warm rolls, butter

Stir Fry Station

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

Pasta Station

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

SAVORY

Sliders

Minature Angus burgers, pulled pork, chicken, applewood smoked bacon, assorted cheeses, tomatoes, pickles, mustard, mayonnaise, ketchup, barbeque sauce

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

Party Favorites

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

Mac & Cheese Bar

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

Pretzel Bar

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

SWEET

Chocolate Fountain Display

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

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, mini marshmallows

BAR SERVICES

Priced per person

PREMIUM BRANDS

Includes Call Brands plus Beer & Wine

CALL BRANDS

Includes Beer & Wine

BEER & WINE ONLY

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

Premium Brands

Includes all Call Brands plus

Grey Goose, Ketel One, Bombay Sapphire, Crown Royal, Woodford Bourbon, Johnny Walker Black, Patrone

Call Brands

Tito's, Stateside, 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 IPA, Blue Moon

SunnyBrook House Wine

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

BAR ENHANCEMENTS

Priced per person

BUILD YOUR OWN MIMOSA BAR

\$75 Bartender Fee Per hour

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 Juice, Pineapple Juice, Peach, Pomegranate Juice

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 800 guests

The Melody Room

Accommodates up to 150 guests

The Social House

Accommodates up to 125 guests

The Gatsby's Room

Accommodates up to 125 guests

The Speakeasy

Accommodates up to 20 guests

The Charleston

Accommodates up to 50 guests

