

THE
Sunny Brook
BALLROOM

EW
WEDDINGS

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.

... MAKE IT

*M*EMORABLE

ALL RECEPTION PACKAGES INCLUDE

Hospitality Server For the Bridal Party

Butlered hors D'oeuvres

Traditional Wedding Champagne Toast

Specialty Craft Cocktail with Bar

Package Formal Linens in Ivory or Black

Personal Wedding Coordinator

Menu Tasting for up to Six Guests

Ceremony Rehearsal

Indoor Reception Space

Full Place Settings & Bar ware Service

Staff

Furnishings

Ceremony Chairs

Dining Chairs

Dining Tables

Freshly Brewed Coffees, Hot Tea, & Soft Drinks


WEDDINGS

PRE-RECEPTION GATHERING

BUTLER PASSED HORS D'OEUVRE SELECTIONS

Served during Cocktail Hour

Antipasto Skewer mozzarella, sundried tomato, Kalamata olive, artichoke heart

Asian Chicken Meatball with sriracha, honey

Satay Chicken Skewer chicken marinated in Thai peanut sauce

Buffalo Chicken Rangoon with bleu cheese dip

Breaded Fried Avocado slices with garlic aioli

Grilled Garlic Shrimp Skewer

Asparagus Tips with Asiago & Parmesan in puff pastry

Edamame Dumpling with Asian dipping sauce

White Truffle Filet Mignon Crostini with mushrooms & red peppers

Smoked Salmon & Crab Cake Crostini

Seafood Stuffed Mushroom

Bacon Wrapped Scallop

Caprese Skewer mozzarella, tomato, basil, balsamic glaze

A DAY TO REMEMBER

Priced per person
Plated Sit-down Style

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

Minestrone Soup tomato broth, vegetables, ditalini pasta

Italian Wedding Soup fresh spinach, grated Parmesan cheese, meatballs, orzo pasta, in a hearty chicken broth

MAIN COURSE | choose two

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

Filet Mignon roasted center cut CAB finished with a white wine, tarragon, shallot, butter sauce

Shrimp & Scallop Scampi citrus marinade, olive oil, garlic

Broiled Jumbo Lump Crab Cake remoulade drizzle

Chicken Marsala with Marsala wine and mushrooms

Roasted Pork Tenderloin with maple-Dijon glaze

VEGETARIAN | choose one

Pasta Primavera fresh vegetables in a creamy four cheese sauce *

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 *

INCLUDES:

5-hour Reception

Choice of Five Butler-Passed Hors D'oeuvres

Warm Dinner Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

*option can be made Vegan

BETTER TOGETHER

Priced per person
Plated or Buffet Style

FIRST COURSE | choose one

Mixed Greens carrots, tomatoes, cucumbers, craisins, sherry vinaigrette

Caprese Salad fresh mozzarella, thinly sliced tomato, basil, pesto sauce, olive oil, sea salt

Caesar Salad hearts of Romaine tossed in a house Caesar dressing, aged Parmesan, herbed croutons

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

Braised Short Ribs braised and grilled bone-in short rib topped with Cabernet demi-glaze

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

Roasted Pork Tenderloin with maple-Dijon glaze

VEGETARIAN | choose one

Wild Mushroom Ravioli jumbo ravioli lightly tossed in an Asiago & Parmesan vodka sauce

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

INCLUDES:

5-hour Reception

Choice of Four Butler-Passed Hors D'oeuvres

Warm Dinner Rolls & Butter

Chef's Selection of Seasonal Vegetable & Starch

*option can be made Vegan

A MATCH MADE IN HEAVEN

Priced per person
4 Hour Reception

STATIONARY DISPLAYS | choose two

Seasonal Vegetable Display

Artisanal Cheese Tray

Assorted Chips and Dips

Fruit Display

BUTLER-PASSED HORS D'OEUVRES | choose 8

served on rotation for first 2 hours

Asparagus Tips with Asiago & Parmesan in puff pastry

Antipasto Skewer mozzarella, sun-dried tomato, Kalmata olive, artichoke heart

Fried Cheese Curds

Satay Chicken Skewer chicken marinated in Thai peanut sauce

Edamame Dumplings with Asian dipping sauce

Buffalo Chicken Rangoon with bleu cheese dip

Smoked Salmon & Crab Cake Crostini

Grilled Garlic Shrimp Skewers

White Truffle Filet Mignon Crostini with

mushrooms & red pepper

Breaded Fried Avocado slices with garlic aioli

Caprese Skewers mozzarella, tomato, basil, balsamic glaze

CHEF-ATTENDED STATIONS | served for 2 hours

ACTION STATION | choose one

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, meatballs, chicken, shrimp, with marinara or Alfredo

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

CARVING STATION | choose one

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

ENHANCEMENTS

Priced per person

RAW BAR

Two varieties of freshly shucked oysters, chilled shrimp, mussels, mignonette, lemons, house-made cocktail sauce

ANTIPASTO DISPLAY

Selection of grilled & roasted vegetables, marinated artichokes, tapenade, roasted red pepper pesto, sun-dried tomato pesto, prosciutto, salami, capocola, assorted Italian cheeses

ASSORTED CHIPS AND DIPS

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

DISPLAYS

Seasonal Vegetable Display

Artisanal Cheese & Fruit Display

Artisanal Cheese, Fruit, & Vegetable Display

DESSERTS

CHOCOLATE FOUNTAIN DISPLAY

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

MINI DESSERT DISPLAY

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

CUSTOM WEDDING CAKE

\$6 per person

Includes tasting cupcakes, cake cutting and serving.

BAR SERVICES

Priced per person

PREMIUM BRANDS

Includes Call Brands plus Beer & Wine

CALL BRANDS

Includes Beer & Wine

BEER & WINE ONLY

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

Draft Beer

Miller Lite, Yuengling, Gatsby's IPA, Blue Moon

Call Brands

Tito's, Stateside, Tanqueray, Bacardi, Malibu, Captain Morgan, Jack Daniel's, Cuervo, Seagram's 7, Jim Beam, Dewar's White Label, Jameson

SunnyBrook House Wine

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

BOTTLED BEER UPGRADE

Pricing upon request | Priced per person

SUITE PACKAGES

Prices include up to 5 guests
\$50 per guest over 5

THE GREAT GATSBY PACKAGE

6 Hour Arrival Prior to Ceremony

Your own Personal Server

Assorted Danishes, Muffins, Pastries, & Fruit Tray

Mimosas

Fruit & Cheese Tray

Soft Drinks, Coffee, Tea

Assorted Wrap Tray for Lunch

THE PERFECT PROMENADE PACKAGE

4 Hour Arrival Prior to Ceremony

Your own Personal Server

Mimosas

Fruit & Cheese Tray

Soft Drinks, Coffee, Tea

Assorted Wrap Tray for Lunch

THE BEES KNEES PACKAGE

2 Hour Arrival Prior to Ceremony

Your own Personal Server

Mimosas or Beer & Wine

Soft Drinks, Coffee, Tea

Assorted Wrap Tray for Lunch

*If a suite package is not purchased,
suite rooms are available 1 hour prior to
ceremony without food & beverages

GENERAL INFORMATION

BANQUET ROOM FEES

A venue fee will be charged for all weddings. 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.

CEREMONY SITE

A ceremony set-up fee will be charged for all weddings. The ceremony site fee includes chairs, set-up, and breakdown. The ceremony site is located outdoors in our beautiful Wedding Gardens. In the event of inclement weather, the reception space will be utilized as the ceremony 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 Favors). A final detail meeting will be held approximately three weeks prior to wedding. All final menu selections are required at this time. Final guest count is due at least 21 days prior to your event. All menu prices are subject to change.

PRICING

Pricing is determined by Friday through Sunday and Monday through Thursday. Price sheets available with selection pricing based on year of event. Pricing will change if event moved out of original price range.

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, and a 3% processing fee will be applied to all credit card payments, excluding initial deposit. Final payment will be due at least three weeks prior to the event.

DECORATIONS

The Wedding Couple is responsible for providing all decorations including centerpieces, table numbers, place cards for plated meals and booking 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, rice, birdseed, & glitter 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 items.



... MAKE IT *M*EMORABLE.

THE
Sunny Brook
BALLROOM

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