



*W*EDDINGS

THE
Sunny Brook
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.

... MAKE IT

*M*EMORABLE.



ALL RECEPTION PACKAGES INCLUDE:

- Hospitality Server For the Bridal Party
- Champagne Greeting with Bar Package
- Butlered hors D'oeuvres
- Maitre D'
- White Glove Dinner Service
- Traditional Wedding Toast
- Specialty Craft Cocktail with Bar Package
- Complimentary Wedding Cake or Cupcakes
- Formal Linens in Ivory or Black
- Personal Wedding Coordinator
- Private Menu Tasting for up to Six Guests
- Ceremony Rehearsal
- Seasonal Coat Check
- Freshly Brewed Coffees, Hot Tea, & Sodas

W
WEDDINGS





PRE-RECEPTION GATHERING

RECEPTION DISPLAYS

Seasonal Vegetable Display
Artisanal Cheese Tray



BUTLER PASSED HORS D'OEUVRES

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 Skewers

Asparagus Tips with Asiago & Parmesan in puff pastry

Edamame Dumplings with Asian dipping sauce

White Truffle Filet Mignon with mushrooms & red peppers

Smoked Salmon & Crab Cake Crostini

Seafood Stuffed Mushrooms

Baby Beef Wellingtons wrapped in puff pastry



*"My husband and I had a great experience.
Everyone was so nice and did an amazing job decorating.
I would recommend y'all get married at SunnyBrook.
I didn't want my night to end!"*

— Kiera J.

... MAKE IT *M*EMORABLE .



A DAY TO REMEMBER

\$70. per person
plated sit-down style

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

Champagne Scallop Soup buttery pan seared sea scallops, creamy white wine sauce

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

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

MAIN COURSE | choose two

Herb Encrusted Delmonico 12 oz. CAB Ribeye rubbed with fresh herbs and seasonings, topped with merlot demi-glace

Filet Mignon 8oz roasted center cut CAB finished with a white wine, tarragon, shallot, butter sauce

Cast Iron Seared Shrimp & Scallops citrus marinade, olive oil, garlic

Broiled Jumbo Lump Crab Cake remoulade drizzle

Chicken Medallions with Black Forest Ham, spinach, sharp white cheddar, Marsala sauce

VEGETARIAN & VEGAN | choose one

Vegetable Spaghetti Putanesca spiraled zucchini squash, Kalamata olives, shallots, capers, in a zesty tomato sauce

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:

Warm **Dinner Rolls** & Butter

Choice of **Five Butler-Passed Hors D'oeuvres**

Choice of **One Starter, Two Main Course, One Vegan/Vegetarian**

Chef's Selection of **Seasonal Vegetable & Starch**

... MAKE IT *MEMORABLE* .



BETTER TOGETHER

\$60 per person plated
\$65 per person buffet style

FIRST COURSE | choose one

Mixed Greens carrots, tomatoes, cucumbers, raisins, 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-glace, fire-roasted zucchini, yellow squash, carrots

Cast Iron Atlantic Salmon with bourbon & cracked black pepper glaze

Roasted Pork Tenderloin with maple-Dijon glaze

VEGETARIAN & VEGAN | choose one

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:

Warm **Dinner Rolls** & Butter

Choice of **Three Butler-Passed Hors D'oeuvres**

Choice of **One Starter, Two Main Course, One Vegan/Vegetarian**

Chef's Selection of **Seasonal Vegetable & Starch**

... MAKE IT *M*EMORABLE .



A MATCH MADE IN HEAVEN

\$65. per person

4 HOUR COCKTAIL PARTY

STATIONARY DISPLAYS | choose two

Seasonal Vegetable Display | Artisanal Cheese Tray
Chips, Dips, & Spreads

BUTLER-PASSED HORS D'OEUVRES |

choose 8 served on rotation for first 2 hours

Bacon Cheddar Cheese Bites

Cranberry & Pesto Tortellini Skewers

Crispy Green Beans

Jalapeno Cheese Curds

Asparagus & Cheese in Phyllo

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

Asian Chicken Meatball with sriracha and honey

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

CHEF-ATTENDED STATIONS

MADE TO ORDER 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 florets, onions, bell peppers, mushrooms,
spinach, artichoke hearts, 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

MADE TO ORDER CARVING STATION | choose one

Carved Roast Beef Sirloin served with four grain
mustard, horseradish cream, au jus, freshly baked
rolls, butter

Roasted Stuffed Pork Loin with traditional bread
stuffing & dijonnaise sauce, freshly baked rolls, butter

Herb Roasted Boneless Turkey Breast with
house-made cranberry chutney, natural gravy,
freshly baked rolls, butter



"Our daughter was first drawn to SunnyBrook because of her grandparents. They had enjoyed many holiday events at the ballroom over the years. The charming venue holds so many historical memories!" – Larry M.



HAPPILY EVER AFTER BRUNCH

\$76 per person
Available 10AM-2PM

STATIONARY DISPLAYS | choose one

Smoked Salmon with Bagels
& Flavored Cream Cheeses
Assorted Danish, Croissants, & Breakfast Breads

BUTLER-PASSED HORS D'OEUVRES | choose 4

Mini Bacon, Egg, & Cheese Croissants
Chicken & Waffle Skewers
One Bite Quiche Lorraine
Pancake Sausage Skewers
Deep Fried Mac & Cheese Balls
Fruit Cocktail Cup
Feta & Sun-dried Tomato Phyllo Purses

CHEF-ATTENDED STATION | choose one

Made to Order Omelet Station
Crepe Station
Scrambled Eggs Bar

HAND-CARVED MEAT | choose one

Pineapple & Cherry Glazed Ham
Maple Dijon Roast Pork Loin
Apricot Jam Glazed Turkey Breast

BRUNCH ACCOMPANIMENTS | choose two

Hash Brown Casserole
Bacon or Sausage
Crispy Breakfast Potatoes

AFTERNOON FARE | choose two

Seasonal Salad
Vegetable Medley
Green Bean Almondine

THREE-HOUR HOSTED BRUNCH LIBATION BAR | choose one

Sangria Bar
Mimosa & Sparkling Cider Bar
Bellini Bar
Bloody Mary Bar
Mocktail Bar
Hot Cocoa Bar

INCLUDES:

Champagne Toast
Coffee & Tea
Soda & Juice





DINING ENHANCEMENTS

Priced per person

RAW BAR | \$8.95

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

PRE-CEREMONY FRESH FRUIT PRESENTATION | \$6.95

Display of seasonal sliced fresh fruit with house-made flavored lemonade in the Wedding Garden before the ceremony

ANTIPASTO DISPLAY | \$8.95

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 | \$7.95

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

SOFT PRETZEL STATION | \$7.95

Classic, cheddar, cinnamon & sugar, assorted dipping sauces



“This venue was the most amazing place to have our wedding! The entire staff goes above and beyond to make your special day everything you’ve dreamed of. Everyone raved about the food and had such an amazing time. I would recommend this place to anyone. I can’t thank them enough for all they did to make our special day perfect.”

– Danae E.

... MAKE IT *M*EMORABLE.



BAR SERVICES

Priced per person

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

BEER & WINE ONLY

\$17.95
\$21.95
\$22.95
\$26.95
\$29.95

CALL BRANDS

Includes Beer & Wine

\$22.95
\$26.95
\$30.95
\$34.95
\$37.95

PREMIUM BRANDS

Includes Beer & Wine

\$26.95
\$30.95
\$34.95
\$38.95
\$42.95



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

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 per person

PRE-CEREMONY WELCOME | \$5.95

Lemon, lavender, mint or berry house-made lemonades, with chilled herb infused waters in the Wedding Garden before the ceremony

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

Heineken, Corona, Stella Artois, Angry Orchard, Miller Lite, Bud Light, Coors Light, Michelob Ultra, Beck's Non-Alcoholic



COMPLIMENTARY CUSTOM WEDDING CAKE

Included with
all packages

We will create the perfect cake for your special day.



DESSERT ENHANCEMENTS

Priced per person

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, pineapples, pecans, toasted coconut, cookies, strawberries



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BRIDAL SUITE PACKAGES

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

THE GREAT GATSBY PACKAGE | \$550.

8 Hour Arrival Prior to Ceremony 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 | \$400.

6 Hour Arrival Prior to Ceremony 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 | \$300.

4 Hour Arrival Prior to Ceremony in Bridal Suite

Your own Personal Server

Unlimited Mimosas

Soda, Coffee, Tea

Assorted Wrap Tray for Lunch

THE WALTZ PACKAGE | \$300.

4 Hour Arrival Prior to Ceremony in Grooms Suite

Select Alcoholic Beverages

Soda, Coffee, Tea

Assorted Wrap Tray for Lunch



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GENERAL INFORMATION

BANQUET ROOM FEES

A \$1,000 set-up 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.

An additional hour of any room or staff is \$750 per hour and will not include the bar service.

CEREMONY SITE

A \$500 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.

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 centerpieces and booking outside vendors (i.e. photographer, videographer, & entertainment unless booked through The SunnyBrook Ballroom). 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 food and beverage items.

6% Pennsylvania sales tax applied to all other applicable items.

