

# SUNNYBROOK GOLF CLUB



398 Stenton Avenue  
Plymouth Meeting, PA 19462  
610-828-9617  
[www.sunnybrook.org](http://www.sunnybrook.org)

# **Breakfast Menus**

Prices are quoted per person

## **Continental Breakfast \$10**

Fresh Bowl of Seasonal Fruit, House Made Breakfast Bread, Danish, Cinnamon Buns, Muffins  
Assorted Juices, Wawa Coffee and Assorted Flavored Tea

## **Enhanced Continental Breakfast \$15**

Continental Breakfast plus  
Toaster Station including Bagels, English Muffins and Jellies  
Assorted Cereals, Granola  
Assorted Flavored Yogurts, Fruit Parfaits

## **Breakfast Buffet \$25**

Enhanced Continental Breakfast Plus  
Scrambled Eggs, Sausage Links, Bacon, Scrapple  
French Toast Casserole Served with Syrup or Belgium Waffles  
Creamed Chip Beef or Sausage, Home Fries

## **Enhancements per person**

Eggs Benedict \$4

Filet Mignon Eggs Benedict \$6

Omelets \$5

# **Cold Buffet Lunch Menu**

\$18 per person on site  
(Choice #1)

## **Deli Board Choices (choose four)**

Cappacola Ham, Ham, Turkey, Smoked Turkey, Salami, Roast Beef,  
Liverwurst, Prosciutto, or Pastrami

## **Sliced Cheese (choose two)**

American, Swiss, Muenster, Cheddar, or Provolone

## **Salads (choose one)**

Chicken Salad, Tuna Salad, Egg Salad, Turkey Salad, or Asian Beef Noodle Salad

## **Cold Buffet includes:**

Mediterranean Pasta Salad, Cole Slaw, Spicy Mustard Potato Salad,  
Leaf Lettuce, Local Tomato, Red Onion,  
Assorted Breads and Rolls, Condiments,  
Assorted Soda, Black China Ice Tea, Wawa Coffee and Tea

## **Enhancements per person**

Crab Louis Salad \$10

Shrimp Salad \$9

Lobster Salad \$15

## **Hot Buffet Lunch Menu**

\$20.00 per person on site  
(Choice #2)

### **Chef Grilling on Charcoal Grill**

Hamburgers, Cheeseburgers, Local All Beef Hot Dogs, Chicken

### **Chafing Dish Stations**

Baked Beans, Sauerkraut, French Fries or Onion Rings

### **Salads (choose one)**

Garden Salad or Caesar Salad

### **Hot Buffet includes:**

Mediterranean Pasta Salad, Cole Slaw, Spicy Mustard Potato Salad,  
Leaf Lettuce, Local Tomato, Red Onion,  
Assorted Breads and Rolls, Condiments,  
Assorted Soda, Black China Ice Tea, Wawa Coffee and Tea

### **Enhancements per person**

Baby Back Ribs \$9

Crab Cakes \$12

# Hors d'oeuvres

Our servers will butler your selection of hors d'oeuvres.  
You may choose six from the following list.

**One Hour Passed Hors d'oeuvres** (before dinner: \$15.00 per person)

**One Hour Passed Hors d'oeuvres** (NO dinner following: \$21.00 per person)

**Two Hour Passed Hors d'oeuvres** (NO dinner following: \$27.00 per person)

Artichoke and Spinach Tart	Filet on Toast	Quinoa and Zucchini Fritters GF
Thai Chicken Spring Roll	Goat Cheese Bruschetta	Kale and Farro Fritter
Brie and Raspberry in Phyllo	Vegetable Tikis GF	Scallop Wrapped Bacon GF
Buffalo Chicken Empanada	Chicken Siracha Dumpling	Smoked Salmon Cucumber GF
Chicken Quesadilla	Macaroni and Cheese Poppers	Spinach and Feta in Phyllo
Chicken Yacatori	Mini Cake Crabs	Swedish Meatballs
Crab Stuffed Mushroom	Mini Hot Dogs	Tuna Tartar Cones
Deviled Eggs GF (traditional, smoked salmon dill)	Miniature Vegetable Lasagna	Vegetable Spring Roll
	Mini Pulled Pork Taco	Turkey, Sage wrapped in Bacon GF

## ENHANCEMENTS

Raw Bar, including Oysters and Clams	\$ 9.00 per Person
Shrimp Cocktail	\$ 6.00 per Person
Baby Lamb Chops	\$10.00 per Person
Snow Crab Claws	\$ 8.00 per Person
Assorted Tea Sandwiches	\$ 1.50 per Piece
Lobster Salad on Cucumber or Mini Taco	\$ 4.00 per Piece
Foie gras Soup Shooter	\$ 4.00 per Piece

*Raw Bar items will be served on ice display with appropriate condiments*

# Display Station Enhancements

All prices are quoted per person per hour

## **Whole Sides of Smoked Salmon \$8**

Capers, Onions, Grated Eggs and Served with Brown Breads

## **SGC Gourmet Charcuterie \$9**

Assortment of Imported Italian Meats, Marinated Olives,  
Roasted Red Peppers with House Made Crostini

## **Terrine and Pates Display \$6**

Chicken and Truffle Mousse, Country Pork,  
Vegetable and St. Andrews

## **Fresh Seasonal Fruit Display \$6**

Seasonal Fruits such as Melons, Berries, Citrus Fruits

## **Fresh Vegetable Crudités \$5**

Assortment of Garden-Fresh Vegetables and Two Dipping Sauces

## **Imported and Domestic Cheese Display \$6**

Assortment of the Finest Cheese from Around the World  
Accompanied by Grapes and Crackers

## **Caviar Bar \$15**

Three Types Caviar, Crème Fraiche,  
Red Onion, Capers, Mini Blini

## **Tuna Martini Display \$14**

Ahi Tuna, Ponzu, Avocado, Crushed Pistachio, Spicy Mayo, Micro Greens

# Gourmet Tapas Stations

Reception station priced per person \ additional charges for action station attendants

## **Sous Vide Strip Loin \$19**

Seasonal Mushroom Risotto, Chimichurri Sauce

## **SGC Crab Cakes \$19**

Avocado, Tomato and Red Onion Salad  
Remoulade

## **Barnegat Light Diver Scallop \$15**

Coconut Jasmine Rice "Risotto" Mango, Mushroom and Basil

## **Roasted Rack of Lamb \$18**

Lamb Jus, Quinoa Tabbouleh

## **House Made Pasta \$12**

Choice of Two Artisanal Pastas  
Choice of Two Sauces

## **Salmon \$12**

Spinach Quinoa, Romesco Sauce

## **Braised Short Rib \$14**

Whipped Horseradish Potato, Natural Jus

## **Braised Lamb Shank \$14**

Risotto Du Jour, Natural Jus

## **Tennessee Hot Chicken \$10**

Baguette, Pickles, Secret Sauce

# Dinner Menu

All prices are quoted per person

## All Inclusive Dinner

All entrees are served with a choice of one soup or salad.

Appetizer enhancements are available for an additional charge.

Included in the meal are the chef's choices of seasonal vegetables, appropriate sides, rolls, butter, dessert, Wawa coffee and tea.

All steaks are served Medium Rare unless otherwise requested in advance by the host.

Please select one entree. If a choice of two or more is selected, a 20% surcharge will be added to the price of each entrée selected.

Combination plates will be customized to your taste and priced accordingly.

Our Executive Chef will be happy to prepare any dish that may not be listed on our menu.

## Choice of One

### Soups

Vichyssoise – Chives (seasonal)

Gazpacho - Crab Salad (seasonal)

SGC Snapper Soup (seasonal)

Seafood Bisque

Wild Mushroom – Fried Parsnip and Chive

Escarole -Tiny Meatballs, Acini de Pepe

(All soups are made in house and any soup can be prepared for your event)

### Salads

Iceberg Wedge, Creamy Blue Cheese, Heirloom Tomato, Bacon

Traditional Caesar Salad, Bacon, Cherry Tomato, Croutons,

Roasted Beets, Goat Cheese, Arugula

Apple Salad, Arugula, Crispy Chick Peas, Bleu Cheese

Burrata Cheese, EVOO, Heirloom Tomato, Balsamic Drizzle, Sourdough Bread

Heirloom Tomato and Mozzarella Tower

Garden Salad

(We can also customize and create a seasonal salad for your event)

### Appetizer Enhancements

Tuna Martini, Ponzu, Avocado, Crushed Pistachio, Spicy Mayo, Mirco Greens +\$14

Butter Poached Lobster Tail, Local Micro Greens, Green Goddess Dressing +\$19

Crab Louis, Micro Greens +\$14

Crab Cake, Red Pepper Remoulade, Micro Greens +\$19

House Made Ravioli/ Pasta Dish Customized +10

Shrimp Cocktail +\$10



# Dinner Entrees

All prices are quoted per person

## **SGC Surf and Turf \$55**

Beef Tenderloin and Crab Cake  
Demi-glace and Roasted Red Pepper Remoulade

## **Free Range Chicken \$35**

Oven Dried Tomato, Spinach and Yukon Gold  
Sautee, Balsamic

## **Beef Tenderloin \$45**

Red Wine Demi-glace

## **Striped Bass \$34**

Romesco Sauce

## **Roasted Prime Rib \$40**

Au jus, Horseradish Sauce

## **Crab Cakes \$34**

Dijonnaise or Tomato Avocado Salad

## **12 oz. New York Strip Steak \$45**

Home Made Steak Sauce

## **Pan Seared Salmon \$30**

Ginger Leek Cream Sauce

## **Veal Piccata \$34**

Lemon, White Wine, Capers

## **Pan Seared Sea Scallops \$30**

Uni Butter, Crispy Pork Belly, Tobiko Caviar

## **Wild Boar Cavatelli \$35**

Braised Wild Boar, Wild Mushrooms,  
Whipped Goat Cheese, Slab Bacon,  
Tomato Demi-glace

## **Shrimp & Pasta \$30**

House Made Linguini, Shrimp,  
Shaved Brussels, Roasted Butternut Squash,  
Garlic Butter

## **Rack of Lamb \$45**

Demi-glace, Mint Jelly

## **Atlantic Halibut 35**

Roasted Vegetable Couscous, Dill Crema

## **Chicken Marsala \$30**

Wild Mushroom Marsala

## **Lobster Risotto MP**

Winter Harbor Lobster, Local Corn Tomato  
Parmesan

## **Dessert**

Included in entrée price

Make your Own Ice Cream Sundae with Assorted Toppings,  
Cookies and Fruit

### **Dessert Enhancements**

**Wedding Cake \$4**

**Mini Dessert Bar \$8**

Chef's Choice of Assorted Individual Mini Desserts

### **Single Served Desserts**

Chocolate Soufflé \$6

Crème Brulee \$6

Salted Caramel Chocolate Tart \$7

**Flambé Dessert Station \$10**

Banana Forester or Crepe Suzette

All Food Sales are Subject to a 20% Service Charge

# Beverage Price List

Your guests will enjoy a premium Open Bar. It will be set on our lawns adjacent to our terrace, overlooking the course, weather permitting.

\$150 per Bottle

Belvedere, Chivas Regal, Glen Fiddich, Glenmorangie, Grey Goose,  
Johnnie Walker Black, Tanqueray 10

\$ 110 per Bottle

Dewar's, J&B, Tullamore Dew, Makers Mark, Crown Royal,  
Bombay Sapphire, Kettle One, Jameson, Tanqueray, Mount Gay

\$ 95 per Bottle

Johnnie Walker Red, Old Grand Dad, Jack Daniels, Titos  
Cutty Sark, Absolute, Beefeaters, Stolichnaya, Bombay, Myers

\$ 90 per Bottle

Jim Beam, V.O., Canadian Club, Goslings,  
Southern Comfort, Bacardi Rum, Seagrams 7, Sweet and Dry Vermouth

## House Wines

Sycamore Lane Chardonnay	1.5L	\$ 40.00
Peirano Estates Chardonnay	750ML	\$ 40.00
Altana Pinot Grigio	1.5L	\$ 40.00
Ballard Lane Sauv Blanc	750ML	\$ 40.00
Sycamore Merlot	1.5L	\$ 40.00
Deloach Cabernet	750ML	\$ 40.00

## Miscellaneous

\$ 7.00 per Beer (*Import, domestic & draft*)

\$ 4.00 per San Pellegrino 12 oz bottle

\$ 2.50 per for Sodas

\$ 2.00 per Soda on Course

\$ 2.00 per Bottle Gatorade

- Bottle Counts are to the Tenth of the Bottle
- Specialty Wines and Champagnes Available on Separate List
- Cordials Available at Additional Charge
- There will also be a Separate Charge of \$125.00 per Bartender (One Bartender per 50 Guests)
- All Bar Sales are Subject to a 20% Service Charge

# Banquet Information

## Clubhouse Rental

30 – 50 people	\$100.00
51 – 100 people	\$250.00
over 100 people	\$750.00
Prices Shown until Midnight	
\$75.00 per half hour after Midnight	

## Miscellaneous Charges

Dance Floor	\$400.00
Heaters	\$150.00
In House Linens	\$120.00
Votive Candles (per)	\$ 1.50
Flowers (bud vases per)	\$ 15.00
Ice Carvings	TBD
Attendants, Bartenders (per)	\$125.00
Relocation of Furniture	\$175.00

- Banquets must have a MEMBER sponsor.
- Banquet menus, room arrangements, and other details pertaining to functions must be submitted to Sunnybrook Golf Club three weeks prior to function date.
- The group representative must make guarantee of exact attendance for all banquet functions three working days in advance. This count is not subject to reduction after three-day deadline. Sunnybrook Golf Club will set up and be prepared to serve 5% over this guarantee. If no guarantee is received, SGC will determine the guarantee to be the number shown on the menu contract.
- Additional lunch, cocktail and dinner guests are welcome. All volunteers having meals are to be included in final numbers. Additional guests will be charged accordingly.
- The guaranteed minimum number of people anticipated assigns rooms. Room rental fees are applicable if group attendance drops below the estimated attendance at time of booking. Sunnybrook reserves the right to change location of rooms due to weather.
- Sunnybrook will select the linen color, unless a special color is requested.
- The Engager assumes all responsibility for damage to the Club property.
- Parking of cars will be at guests' own risk. The Club is not responsible for damages to any car or personal property left therein. The Club is not responsible for lost or stolen articles at the Club or in car.
- Sunnybrook prohibits any donated food or beverage products to be distributed during your Banquet. The patron, guests, or invitees cannot bring beverages of any kind into SGC, under any circumstance.
- Sunnybrook does not permit the sale of alcohol to minors or those who appear to be intoxicated.
- Cordless in-house microphone system is available.
- Any special audio or visual needs must be communicated two weeks prior to your event.
- Smoking is prohibited in the clubhouse.
- Sunnybrook does not allow the use of cell phones in the clubhouse.

## **Cancellation Policy**

Notice of cancellations regardless of when it is received by SGC shall result in a forfeit of deposit money.

If Party cancels within 10 days of the event, the Party will be held responsible for the cost of food.

## **Financial Details**

A non-refundable deposit of \$2,500.00 will reserve your date. Final bill for food, service, and liquor will be presented within seven days after event. Payment will be expected within 10 days.

## **Food & Beverage**

Refer to ala carte menu attached.

Prices do not include taxes and service charges.

Service Charge - 20% on total Food & Beverage Service

Sales Tax - 6% on food

Tax-exempt organizations must provide all PA State sales tax-exempt forms.

Tax-exempt organizations are not exempt from PA state amusement tax.



Your contacts at the Club:

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*General Manager*

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*Executive Chef*

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**Susan Holdsworth-Lauter**

*Clubhouse Manager/Catering Director*

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**Greg Wingate, PGA**

*Head Golf Professional*

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Sunnybrook Golf Club  
398 Stenton Avenue  
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Office: 610-828-9617

Website: [www.sunnybrook.org](http://www.sunnybrook.org)

You can find directions on our guest website. We are located at the corner of Sunnybrook and Joshua Road. When using GPS, please type in *Sunnybrook Golf Club, 398 Stenton Avenue, Plymouth Meeting, PA*. Otherwise, you may be taken to a wrong location.