



**Sheraton®**

LAGUARDIA EAST HOTEL

# Celebrate your special day with us

## **YOUR WEDDING RECEPTION WILL INCLUDE (OVER 120 GUESTS):**

Complimentary Room for the Bride and Groom with a Split Bottle of Champagne

Discounted Guest Room Rates

Complimentary Breakfast for Bride & Groom

Direction Cards / Place Cards

Complimentary Private Room for the Bridal Party Reception (Tea Ceremony Room)

Elegant Hotel Linen Selection & Elegant Chair Covers

Complimentary Shuttle Service to LaGuardia Airport

**PLEASE CALL OUR CATERING PROFESSIONALS TO START PLANNING THIS ONCE-IN-A-LIFETIME EVENT**

**EMAIL: SALES@SHERATONLAGUARDIA.COM | TEL: 718-670-7408**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.  
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LAGUARDIA EAST HOTEL

# Celebrate your special day with us

## **YOUR WEDDING RECEPTION WILL INCLUDE (OVER 180 GUESTS):**

Complimentary Room for the Bride and Groom with a Split Bottle of Champagne

Complimentary Private Room for the Bridal Party Reception (Tea Ceremony Room)

Complimentary Shuttle Service to LaGuardia Airport

Complimentary Breakfast for Bride & Groom

Discounted Guest Room Rates

Wedding Cake

Direction Cards / Place Cards

Elegant Hotel Linen Selection & Elegant Chair Covers

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LAGUARDIA EAST HOTEL

# Elegant Wedding Package

FOUR HOURS OPEN BAR INCLUDED

## COCKTAIL RECEPTION

Passing Hors d'Oeuvres  
(Selection of 5)

International & Domestic Cheese Board

Charcuterie Board, Marinade and  
Pickled Vegetable

Crudités, Ranch Dips, Blue Cheese  
or Romesco

## CARVING STATION

(Additional \$8 per person)  
(Please select one)

Herb Roasted Turkey  
Cranberry Sauce

Roasted Pork Loin  
Apple Calvados Sauce

Roasted Sirloin Steak  
Au Jus

Country Ham  
Honey Pineapple Glaze

Grilled Flank Steak  
Chimichurri

## PASTA STATION

(Please select two kinds of pasta and two  
kinds of sauce)

Penne, Farfalle, Rigatoni, Tortellini,  
Cavatelli, Orecchiette

Pesto Cream, Pomodoro, Pink a La  
Vodka, Alfredo, Bolognese, White Clam

Served with Parmesan Cheese and  
Garlic Bread

## APPETIZER

(Please select one)

Burrata Tomato Salad  
Cherry Tomato, Shaved Red Onion, Micro  
Basil, Tomato Coulis, Extra Virgin Olive Oil

Beef Steak Mozzarella Tier  
Sliced Beefsteak Tomato, Sliced Mozzarella  
Cheese, Pesto Sauce

Melon Prosciutto Di Parma  
Seasonal Melons, Prosciutto Di Parma, Feta  
Cheese, Extra Virgin Oil and Balsamic Reduction

## SALAD

(Please select one)

Caesar Salad  
Romaine Lettuce, Crouton, Parmesan Cheese,  
Caesar Dressing

Arugula Salad  
Baby Arugula, Crispy Walnut, Dried Cranberry,  
Red Onion, Champagne Vinaigrette

House Mix Green

Cherry Tomato, Julienne Carrot, Cucumber,  
Radish, Balsamic Vinaigrette

## ENTRÉE

(Please select 3 Entrée or Duo of Protein is allow  
with choice of 1 Starch and 1 Vegetable for  
the whole entire party)

French Cut Seared Chicken Breast  
Potato Purée, Tomato Mushroom Ragout

Filet Mignon  
Red Bliss Sour Cream Mash Potato, Seasonal  
Vegetable Medley, Bordelaise

Grilled Atlantic Salmon  
Creamy Risotto, Braised Green, Lobster Dill Sauce

Grilled 12oz NY Strip Steak  
Herb Roasted Potato, Grilled Asparagus, Au Jus

## DESSERT

Mini Pastries and French Macaron  
Served Family Style

Freshly Brewed Coffee, Decaffeinated  
Coffee, Herbal Tea, Soft Drinks

**\$129 PER PERSON**

PLEASE ADD 21% SERVICE CHARGE & 8.875% SALES TAX. THIS IS A SAMPLE MENU. WE WILL GLADLY CUSTOMIZE ANY ITEM TO SUIT YOUR NEEDS.

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LAGUARDIA EAST HOTEL

# Grand Wedding Package

FOUR HOURS OPEN BAR INCLUDED

## COCKTAIL RECEPTION

Passing Hors d'Oeuvres  
(Selection of 5)

International & Domestic Cheese Board

Charcuterie Board, Marinade and  
Pickled Vegetable

Crudités, Ranch Dip, Blue Cheese  
or Romesco

## MINI SANDWICH AND FRIES STATION

(Please Select One Sandwich and One Kind of Fries)

Roasted Beef

Swiss Cheese (French Dip) on Mini Rolls, Au Jus

Mini Beef Slider on Mini Brioche

Parmesan Truffle French Fries

Sweet Potato Fries

Curly Cajun Fries

## ASSORTMENT SUSHI PLATTER

Extra \$125 For Sushi Chef

## CARVING STATION

(Additional \$8 per person)  
(Please select one)

Roasted Turkey  
Cranberry Sauce

Pork Loin  
Apple Calvados Sauce

Roasted Sirloin  
Au Jus

Country Baked Ham  
Honey Pineapple Glaze

Grilled Flank Steak  
Chimichurri

## PASTA STATION

(Please select two kinds of pasta and two  
kinds of sauce)

Penne, Farfalle, Rigatoni, Tortellini,  
Cavatelli, Orecchiette

Pesto Cream, Pomodoro, A La  
Vodka, Alfredo, Meat Bolognese,  
White Clam

Served with Parmesan Cheese and  
Garlic Bread

## APPETIZER

(Please select one)

Crabmeat Salad  
Avocado Mousse, Crispy Tortillas

Seared Rare Ahi Tuna  
Cilantro Lime Aioli, Avocado, Tobiko Yuzu, Fried  
Vermicelli

Burrata Tomato Salad  
Cherry Tomato, Red Onion, Micro  
Basil, Tomato Coulis, Extra Virgin Olive Oil

Melon Prosciutto Di Parma  
Seasonal Melons, Prosciutto Di Parma, Feta  
Cheese, Extra Virgin Oil and Balsamic Reduction

## SALAD

(Please select one)

Caesar Salad  
Romaine Lettuce, Crouton, Parmesan Cheese,  
Caesar Dressing

Baby Kale Salad

Sliced Almond, Red Onion, Cranberry, Blue  
Cheese, Champagne Vinaigrette

Sheraton Wedge Salad

Iceberg Lettuce Cup, Cherry Tomato, Bacon,  
Egg, Blue-Cheese, Blue-Cheese Dressing

Mesclun Green Salad

Cucumber, Carrot, Radish, Cherry Tomato,  
Balsamic Dressing

## ENTRÉE

(Please select 3 Entrée or Duo Protein is allowed  
with choice of 1 Starch and 1 Vegetable for  
the whole entire party)

Miso Chilean Seabass

Herb Risotto, Braised Green, Miso Glaze

Filet Mignon

Red Bliss Sour Cream Mash Potato, Pickled Pearl  
Onion, Root Vegetable, Bordelaise Sauce

Salmon Roulade Crabmeat Butter Crust

Potato Purée, Wilted Green, Lobster Dill Sauce,  
Fried Shallots

Grilled Prime NY Strip Steak

Potato Lyonnaise, Seasonal Vegetable Medley,  
Au Poivre

Seared Chicken Breast

Cauliflower Potato Puree, Artichoke Mushroom  
Tomato Ragout, Truffle Oil

## DESSERT

Fruit Plate

French Macaron and Cookie Plate

Freshly Brewed Coffee, Decaffeinated  
Coffee, Herbal Tea, Soft Drinks

**\$155 PER PERSON**

PLEASE ADD 21% SERVICE CHARGE & 8.875% SALES TAX. THIS IS A SAMPLE MENU. WE WILL GLADLY CUSTOMIZE ANY ITEM TO SUIT YOUR NEEDS.

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# Hors d'Oeuvres Selections

FOR WESTERN WEDDING MENUS

Vegetable Spring Roll	Fried Calamari Fingers	Mushroom Mousse Canapé
Mini Assorted Quiche	Beef Wellington	Avocado Mousse and Crabmeat Tartlet
Japanese Shrimp and Vegetable Shu Mai	Chicken and Cheese Quesadillas	Bocconcino Tomato Skewer with Pesto Sauce
Duck Spring Roll	Vegetable Fried Dumpling	Smoked Salmon Canapé
American Grilled Cheese Bite	General Tso Chicken Nugget	
Mini Crab Cake	Lobster Puff	
Pig in a Blanket	Pork Belly Skewer	
Bacon Wrapped Scallop	Vegetarian Samosa	
Fried Shrimp Tempura	Macaroni and Cheese Poppers	
Chicken Skewer	Tomato Bruschetta	

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