



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 | ONE HOUR OF ASSORTED HOT HORS D'OEUVRES (SELECT 5)
PASSED BUTLER STYLE AND CHAMPAGNE TOAST

APPETIZER

(Please Select One)

Shrimp Crab Cakes

With Napa Cabbage Cole Slaw and Chipotle Sauce

Grilled Asparagus

With Roasted Red Pepper and Parmesan Cheese

Beefsteak Tomatoes & Mozzarella

Served with Balsamic Vinaigrette

Crab Meat Salsa

Lump Crab, Onions, Peppers, Tomato Salsa in Wonton Skin Cup topped with Guacamole

SALAD

(Please Select One)

House Garden Salad

Tomato, Cucumber, Carrots and Champagne Dressing

Romaine & Bok Choy

Red Onion, Carrots, Sweet Creamy Dressing and Crispy Wontons

Spinach Salad

Baby Greens, Dried Cranberries, Walnuts, Topped with Blue Cheese and Raspberry Vinaigrette

Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan and Traditional Caesar Dressing

ENTRÉES

(Please Select Three)

Grilled Medallions of Chicken

Twin Breasts served with Herb Wild Rice, Grilled Asparagus and Tomato Pepper Cilantro Salsa

French Cut Breast of Chicken

Pan seared and served with Garlic Whipped Potato, Green Beans, Baby Carrots and Port Wine Demi Glaze

Roast Prime Rib

Tender Sliced cut of Beef, with Herb Roasted Potatoes, Fresh Medley of Vegetables and Au Jus

Grilled 12oz New York Strip Steak

Whipped Potatoes, Grilled Asparagus and Port Wine Sauce

Chilean Sea Bass

Pan Seared with Risotto, Sautéed Spinach and Chardonnay Parsley Cream Sauce

Grilled Salmon

Herb Wild Rice, Roasted Baby Vegetables and Lobster Sauce

Pork Tenderloin

Sliced Roast Pork with Spanish Rice, Fresh Medley of Vegetables, Apple Calvados Sauce

Freshly Baked Rolls & Butter

DESSERT

Assortment of Fresh Fruit & Petit Fours

Freshly Brewed Coffee, Decaffeinated

Coffee, Herbal Tea, Soft Drinks

\$105 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

COCKTAIL RECEPTION

Five Hours of Open Bar Serving Premium Brand Liquor, Imported and Domestic Beer

California Vineyards Selection of Cabernet Sauvignon Chardonnay & White Zinfandel,

Assorted Sodas & Mineral Water.

International & Domestic Cheese display
Assorted Crackers, Flatbreads

Fresh Vegetable Crudités & Herbal Dip

CARVING STATION

(Please Select one)

Turkey, Ham, Pork Loin, sirloin steak
(Additional selection add \$8)

PASTA STATION

(Selection of Two Pastas & Two Sauces)

~ Penne, Farfalle, Rigatoni, Linguini, Tortellini

~ Pesto, Pomodoro, Ala Vodka, alfredo, white clam

All Served with Parmesan Cheese, Garlic Bread, and Bread Sticks

One Hour of Assorted Hot Hors D'Oeuvres Passed Butler Style White Glove Service

APPETIZER

(Please Select One)

Beefsteak Tomatoes & fresh Mozzarella
Served with Balsamic Vinaigrette

Crab Meat Salsa
Lump Crab, Onions, Peppers, Tomato Salsa
in Wonton Skin Cup topped with Guacamole

SALAD

(Please Select One)

Spinach Salad
Baby Greens, Dried Cranberries, Walnuts, Topped
with Blue Cheese and Raspberry Vinaigrette

Caesar Salad
Crisp Romaine, Garlic Croutons, Parmesan
and Traditional Caesar Dressing

House Garden Salad
With Tomato, Cucumber, Carrots and
Champagne Dressing

ENTRÉES

(Please Select three)

French Cut Breast of Chicken
Pan seared and served with Garlic Whipped Potato,
Green Beans, Baby Carrots and Port Wine Demi Glaze

Roast Prime Rib
Tender Sliced cut of Beef, with Herb Roasted
Potatoes, Fresh Medley of Vegetables and Au Jus

Grilled 12oz New York Strip Steak
Whipped Potatoes, Grilled Asparagus and
Port Wine Sauce

Chilean Sea Bass
Pan Seared with Risotto, Sautéed Spinach
and Chardonnay Parsley Cream Sauce

Grilled Salmon
Herb Wild Rice, Roasted Baby Vegetables
and Lobster Sauce

DESSERT

Mini French and Italian Pastries
at each table

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

\$119 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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