



*Weddings By*  
**THE QUEEN MARY**



1126 Queens Highway | Long Beach, California | 90802  
T 562-499-1749 | [www.queenmary.com](http://www.queenmary.com)



## *Congratulations!*

You are about to embark on a journey that will change your entire life. One of the most important parts of that journey will be your wedding reception. It must be perfect – a grand beginning for your new life together. Because you want perfection, you have come to the Queen Mary. Rest assured, you have made the right decision.

Such a momentous occasion deserves only the best – down to the smallest detail. From the very beginning, the Queen Mary's expert Catering Sales Staff will work with you, assisting you with your own plans and suggesting new ideas to design a wedding reception that is truly original. Whether you are simply looking for ideas or know exactly what you want, the Queen Mary offers a variety of reception packages that can be tailored to fit your every wish.

Call our Catering Sales Department at 562-499-1749 to create your special day at the Queen Mary. Our professional staff and personal service will ensure an exquisite affair that will long be remembered.



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## *List of Services Provided*

- Wedding Consultation
- Reception Planning
- Complete Wedding Package
- Rehearsal Dinner Package
- Menu Tastings
- Wedding Planner Services

## *Wedding Reception Package*

*(Included in the price of wedding reception menu)*

One Hour Call Brands Beverage Reception

Choice of Two of the Following Hors D'oeuvre (Butler Passed):

Chicken Pecan Skewers

Vegetable Samosa

Beef Sate Skewers

Crudités in Shooters

Mozzarella Salami Pick

Complimentary Champagne Toast to the Wedding Couple

- Three Course Lunch or Dinner
- Wedding Cake
- Standard Table Linens & Napkins
- Complimentary Stateroom
- Complimentary Ballroom
- Wooden Parquet Dance Floor
- Head Table or Sweetheart Table
- Banquet Round Tables
- Table for Gifts and Cake Table
- Welcome Table
- Service Staff with Banquet Captain
- Vegetarian, Vegan, Gluten Free Meal Options upon request



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## Wedding Ceremony Venues

*(Location and Seasonal Pricing Will Apply)*

- Site Fee Ranging From 750 to 2,500
  - Two Hour Rentals
- Queen Mary Wedding Chapel | 150 people
- Sport Deck | 250 people
- Capstan Deck | 150 people
- Gazebo | 100 people
- Well Deck | 40 people
- Wheel House | 20 people
- Sea Walk Area | 150 people

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## Wedding Ceremonies Package

*(Included in Wedding Ceremony Package)*

Sound System with Two Speakers and One Microphone

Recorded Music

Guest Book Table Draped

One Hour Rehearsal Prior to Wedding

Outdoor Ceremony site in addition to the items listed above also includes:

White Garden Chairs

Fresh Fruit Infused Water Station

Table with Linen as an Alter

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## Officiant Services

Ship's Officer will perform a non-denominational service in Captain's uniform

**350**



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# Reception Enhancements

(Minimum order 50 pieces per selection)  
(All prices listed are per piece)

## Hors D'oeuvres

### Cold Selections

- Shrimp on Boursin Toast 7
- Roasted Vegetable Napoleon 5
- Ciliegine Mozzarella "Antipasto" Brochette 5
- Shrimp and Scallop Tartlet 7
- Smoked Salmon Rose 6
- Viennese Beef Salad in Red Bliss Potato 6

### Hot Selections

- Coconut Shrimp 7
- Mikado Style Chicken Spring Roll 6
- Flame Roasted Piquillo Pepper Spring Roll 5
- Chicken Satay with Thai Peanut Sauce 6
- Spinach and Feta Spanakopita 5
- Brie and Pear Phyllo Pouch 5
- Sun Dried Tomato and Goat Cheese in Phyllo Pastry 5

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## Reception Displays

*(Chef Attendant required 150 per each chef attendant)  
(All prices listed are per person)*

<b>Vegetable Crudité</b>	<b>12</b>
Asparagus, Sugar Snap Peas, Cherry Tomatoes, Carrots, Celery, Broccoli, Cauliflower and Marinated Mushrooms. Served with Ranch Dressing and Sun Dried Tomato Dressing	
<b>Artisan Cheese</b>	<b>18</b>
Bellweather San Andreas, Bravo White Cheddar, Cypress Groove Bermuda Triangle Goat Cheese, Fiscalini Bandaged Cheddar, Aged Purple Moon, Shafts Blue Cheese Served with Local Honey, Fig Jam and Crisps	
<b>Grilled Vegetable Display</b>	<b>13</b>
Eggplant, Zucchini, Sweet Peppers, Crookneck Squash, Carrots, Artichokes, Portabella Mushrooms, Olive Oil and Balsamic Vinegar	
<b>Sushi Display</b>	<b>22</b>
<i>5 pieces total per person</i> Fresh Display of California Rolls, Spicy Tuna Rolls, Rainbow Roll, Salmon, Shrimp, Nigiri Sushi, Pickled Ginger, Wasabi and Soy Sauce	
<b>Seafood Bar</b>	<b>25</b>
Cocktail Crab Claws with Remoulade, King Crab Legs, Snow Crab Clusters, Seafood Ceviche with Shrimp and Scallop, Shrimp Cocktail With Cocktail Sauce, Lemon	

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# Reception Enhancements

## Action Stations

(All prices listed are per person)

<b>Hand Carved Turkey</b>	<b>16</b>
Oven Roasted, Herbed Mayonnaise, Cranberry Chutney, Whole Grain Rolls	
<b>Carved Canella Pork Belly</b>	<b>18</b>
Cured, Roasted, Chipotle Cream, Pretzel Knots	
<b>Carved Pastrami</b>	<b>18</b>
Peppered, Roasted, Stone Ground Mustard, Slaw, Rye Brioche Rolls	
<b>Asian Noodle Station</b>	<b>19</b>
Wok Fired Udon and Rice Noodles, Bok Choy, Lotus Root, Cabbage, Tofu, Shrimp, Chicken, Beef, Peanuts and Sprouts. Finished with Ponzu Sauce and Chili Soy Sauce	
<b>Pasta Station</b>	<b>16</b>
Tortellini Carbonara, Rigatoni with Hot and Sweet Sausage, Garlic, Gnocchi with Brown Butter Sage and Walnuts	
<b>Seared "Perfect" Filet Mignette</b>	<b>22</b>
Grilled to Order. Served with Maître d' Butter, Maytag Bleu Cheese, Cabernet Demi and Horseradish Mashed Potatoes	

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# Menu Selections

## Plated Selections

(All prices listed are per person)  
(Choice of one)

### Salads

- Classic Caesar, Roasted Garlic Croutons, Parmesan Cheese
- Baby Field Greens, Feta Cheese, Julienne Vegetables, Balsamic Dressing
- Fresh Field Greens, Seasonal Berries, Red Onions, Candied Walnuts, Bleu Cheese, Raspberry Vinaigrette
- Roasted Beet and Goat Cheese Salad, Arugula, Champagne Vinaigrette
- Caprese Salad of Tomatoes, Mozzarella Cheese, Pesto Vinaigrette
- Grilled Eggplant, Fresh Mozzarella, Sliced Tomatoes, Balsamic Vinaigrette

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### Entrées

(Choice of one)

### Poultry

- |  | Lunch/Dinner |
|--|--------------|
| • Parmesan Crusted Chicken, Mashed Yukon Gold Potatoes, Thyme Crème Sauce                  | 65/82        |
| • Roasted Chicken Breast, Rice Pilaf   | 65/82        |
| • Wild Mushroom, Sun Dried Tomato Stuffed Chicken Breast, Rice Pilaf, Roasted Pepper Crème | 68/84        |
| • Porcini Crusted Chicken, Rice Pilaf, Roasted Garlic Crème Sauce                          | 68/84        |

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# Menu Selections

## Plated Selections

(All prices listed are per person)  
(Choice of one)

### Fish

Lunch/Dinner

- Grilled Salmon, Jasmine Rice, Thyme Butter Sauce **68/88**
- Herb Grilled Halibut, Vegetable Couscous, Lemon Capers Butter Sauce **76/89**
- Miso Glazed Salmon, Jasmine Rice, Vanilla Rum Butter Beurre Blanc **68/84**

### Beef

- Garlic Herb Roasted Tri-Tip Roasted Potatoes, Herb Demi-Glaze **68/85**
- Sirloin Château, Roasted Garlic Mashed Potatoes, Wild Mushroom Cabernet Sauce **68/85**
- Black Pepper Roasted Prime Rib, Loaded Baked Potato, Cabernet Sauce **73/88**
- Filet Mignon, Dauphinoise Potatoes, Port Wine Demi-Glaze **83/95**

### Duo Entrées

- Grilled Salmon with Herb Crusted Chicken, Mashed Yukon Gold Potatoes, Roasted Pepper Sauce **74/88**
- Grilled Jumbo Garlic Shrimp with Filet Mignon, Roasted New Potatoes, Grilled Asparagus **84/98**
- Herb Roasted Chicken with Filet Mignon, Yukon Gold Mashed Potatoes, Wild Mushroom Cabernet Sauce **78/96**
- Garlic Herb Roasted Tri-Tip with Sage Rubbed Chicken, Roasted Potatoes, Wild Mushroom Cabernet Sauce **78/94**

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# Queen Mary Grand Buffet

*(All prices listed are per person)*

## Buffet

**Lunch 75    Dinner 85**

A Selection of Assorted Breads, Olive Oil, Balsamic Vinegar, Sweet Butter

Lobster Chowder

Grilled Artichoke Halves, Crispy Pancetta, Mint, Aged Balsamic

Spinach Salad, Mandarin Orange Wedges, Toasted Walnut Vinaigrette

Traditional Caesar Salad, Roasted Garlic Croutons, Parmesan Cheese, Caesar Dressing

Garlic and Herb Roasted Breast of Chicken, Chardonnay Lemon Beurre Blanc

Thai Chili Baked Sea Bass, Tarragon, Oregano, Olive Oil

Medallions of Peppered Beef Tenderloin, Cabernet Sauce

Orzo Pasta with Pesto Cream Sauce

Garlic and White Cheddar Potato Gratin

Roasted Seasonal Vegetables

White and Dark Chocolate Dipped Strawberries

Assorted Miniature French Pastries and Petit Fours

Sacher Torte

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

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## *After Hours Late Night Snack Selections*

*Keep the party going strong all night with these fun snack stations that are sure to fuel your hungry dance crowd.  
(All prices listed are per person)*

### **Sliders & Pomme Frites**

**24**

Beef Sliders with Cheddar Cheese, Fried Onions, Garlic Chive Aioli  
Black Truffle Oil Scented Pomme Frites  
Vanilla and Chocolate Milk Shake Shots

### **Tacos & Chips**

**22**

Carne Asada Tacos, Fresh Tortilla Chips, Salsa and Guacamole  
Onions and Cilantro  
Mango and Strawberry Smoothie Shots

### **Pizza & Pasta**

**26**

Assorted Flatbreads, Italian Meats and Roasted Vegetables  
Fried Three-Cheese Ravioli, Marinara Sauce  
Pistachio and Espresso Gelato Cream Shots



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*Rehearsal Dinner Package*  
*Buffet Selections*

*(All prices listed are per person)*

*Queen Mary Elegance*

**58**

Caesar Salad with Roasted Pepper  
Caesar Dressing

Tuscan White Bean Salad

Pasta and Roasted Vegetable Salad

Artisan Bread Display

Oven Roasted Chicken, Mushroom  
Marsala Sauce

Pan Seared Mahi Mahi, Citrus and Fennel Slaw

Carved Roasted Pork Loin with Apple Chutney

Sweet Potato Purée

Ratatouille

Vanilla Bean Cheesecake

Assorted Berry Fruit Tart

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**Chef Attendant Fee 150**

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# *Rehearsal Dinner Package*

## *Buffet Selections*

*(All prices listed are per person)*

### *West Coast Bar-B-Que Buffet*

**65**

Arugula, Shaved Red Onion, Dried Corn, Croûtons, Buttermilk Ranch Dressing  
Southwestern Cole Slaw  
Loaded Potato Salad

Buttermilk Biscuits and Corn Bread  
Sweet Butter

From The Queens Smoker:  
Barbecue Beef Brisket, Beer Can Chicken, Barbecue Baby Back Ribs, Cedar Plank Salmon  
Jack Daniels Barbecue Sauce

Smoked Corn on the Cob  
Baked Beans  
Smoked Gouda Macaroni and Cheese

Cherry Pie  
Peach Cobbler, Vanilla Bean Ice Cream

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**Chef Attendant Fee 150**

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# *Rehearsal Dinner Package*

## *Buffet Selections*

*(All prices listed are per person)*

### *Southwest Buffet*

**49**

Tortilla Soup with Corn Tortilla Strips, Cilantro, Avocado, Lime Wedges and Cotija Cheese

Southwest Caesar with Queso Fresco, Diced Tomatoes, Black Beans with Chipotle  
Caesar Dressing

Shrimp Ceviche

Chicken Chilaquiles

### *Soft Taco Bar*

Carne Asada, Spicy Chicken with Warm Tortillas and Tostada Shells  
Grated Queso Fresco, Diced Tomatoes, Sliced Jalapeños, Shredded Lettuce, Onions, Guacamole, Sour Cream,  
Lime Wedges, Assorted Salsa and Hot Sauces

Southwest Beans  
Red Chili Rice

Sopaipilla  
Chocolate Mole Tarts  
Key Lime Pie

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**Chef Attendant Fee 150**

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# *Farewell Brunch Package*

*(All prices listed are per person)*

## *Champagne Brunch*

**65**

### **Brunch Stations**

Carving Station: Prime Rib with Au Jus, Carved Spiral Cut Honey Baked Ham

### **Pacific Rim**

Sesame Chicken, Mongolian Beef  
Yakisoba, Fried Rice  
Asian Style Ribs  
California Rolls and Spicy Tuna Rolls

### **Under the Tuscan Sun**

Gnocchi with Sage and Brown Butter  
Tortellini Carbonara  
Chicken Piccata  
Caprese Salad, Antipasto Salad with Grilled Vegetables  
Rustic Bread with Flavored Oils

### **South of the Border**

Chicken Tortilla Soup, Chile Rellenos  
Huevos Rancheros

### **Rise n Shine**

Eggs Benedict  
Bacon, Sausage, Scrambled Eggs  
Country Potatoes  
Display of Assorted Danish, Croissants, Breakfast Quick Breads  
Display of Seasonal Sliced Fruit & Berries  
Vanilla Scented Yogurt  
Homemade Granola

### **Pâtisserie**

Mini Filled Cupcakes, Petite Éclairs  
White Chocolate and Mocha Cake  
California Fruit Tarts, Chocolate Raspberry Towers  
Mini Cookies and Macarons  
Coffee, Decaffeinated Coffee and Assorted Herbal Teas

### **Chef Attendant Fee 150**

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## Special Entrée Selection

(All prices listed are per person)

### Kosher Meals

98

We partner with a local Kosher caterer for our Kosher meal needs.

The Dairy Kitchen is Cholov Stam and the Meat Kitchen is Glatt Kosher.

Certificate available upon request.

All the following items are served with fresh baked rolls and choice of salad:

Italian, Garden, Spinach and a Fruit Salad

(Choice of one)

- **Roast Pepper Chicken**

Chicken Topped with Oven Roasted Peppers and Yellow Pepper Coulis. Served with Roasted Potatoes

- **Sliced Top Sirloin**

Sliced Top Sirloin with Burgundy Mushroom Sauce. Served with Fingerling Potatoes

- **Grilled Salmon Filet (Dairy)**

Grilled Salmon Topped with Lemon Caper Cream. Served with Israeli Couscous



### Children's Meals (Children 4-11)

(Choice of one)

- Garden Salad with Ranch Dressing, Chicken Fingers with French Fries, Chocolate Chip Cookie, Juice or Milk Slider

- Mini Burgers and French Fries, Chocolate Chip Cookie, Strawberry Jello, Juice or Milk

Lunch/Dinner  
25/30



### Vendor Meals

39/45

Mixed Green Salad with Tomato, Cucumber and Black Olives, Chicken Cordon Blue

with Seasonal Vegetables and Potatoes, Triple Layer Chocolate Cake, Coffee & Tea Service

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# Beverage, Wine, & Bar List

## Banquet Beverage List

(All prices listed are per drink)

### Call

Bombay  
Bacardi  
Famous Grouse  
Finlandia  
Jimador  
Jack Daniels

### Premium

Bombay Sapphire  
Johnny Walker Black  
Grey Goose  
Patron Silver  
Gentleman Jack  
Jameson

### Cordials

Kahlua  
Apple Pucker

### Cognac

Hennessy  
Remy Martin

### Drink Type

Call  
Premium  
Cordials  
House Wine/Glass  
Beer  
Mineral Water  
Soft Drink  
Red Bull

### Hosted Bar

**8.25**  
**9.50**  
**9.75**  
**7.50**  
**6.75**  
**4.00**  
**3.75**  
**4.00**

### Cash Bar

**8.75**  
**10.00**  
**10.00**  
**8.00**  
**7.00**  
**4.00**  
**3.75**  
**4.00**

## Fixed Bar Price Options

150 Bartender Attendant Fee Per Bar Station - Labor Fee Based on a Minimum of 4 Hours.  
One bartender required for every 100 guests

### Call Brands

One Hour  
Two Hours  
Three Hours  
Four Hours  
Five Hours

### Per Person

**20**  
**28**  
**34**  
**38**  
**42**

### Premium Brands

One Hour  
Two Hours  
Three Hours  
Four Hours  
Five Hours

### Per Person

**24**  
**32**  
**38**  
**42**  
**46**

### Beer, Wine, & Soda Bar

One Hour  
Two Hours  
Three Hours  
Four Hours  
Five Hours

### Per Person

**18**  
**22**  
**26**  
**30**  
**34**

### Drink Tickets

Call Brands, Beer, House Wine by Glass, Mineral Water and Soft Drinks  
Premium Brands, Cordials, Beer, House Wine by the Glass, Mineral Water, and Soft Drinks  
Signature Drinks

### Per Person

**9**  
**10**  
**12**

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# Banquet Wine List

## Champagne

Queen Mary Sparkling, NV Brut	36
Piper-Heidsieck Brut	109
Taittinger, "La Francais" NV Brut, Reims	80
Laurent Perrier, NV Brut Rose	88
Charles Heidsieck, NV Brut Reserve, Reims	96
Armand de Brignac, NV Brut, Reims	400
Dom Perignon, France	250
Perrier Jouet "Fleur"	225

## Sauvignon Blanc

Semmler, Napa Valley	44
Starmont by Merryvale, Napa Valley	39
Roth Estate, Alexander Valley	51
Groth, Napa Valley	54
Justin, Central Coast	36

## Chardonnay

DeLoach Vineyards, California	36
Angeline, Santa Barbara	38
Bianchi, Santa Barbara	42
Cambria, Katherine's Vineyard, Monterey	48
BR Cohn, Sonoma	59
Chalk Hill, Russian River	84
Martin Ray, Russian River	60
Merryvale, Carneros	73
Jordan, Sonoma County	84
Cakebread Cellars, Napa Valley	87
Saddle Rock, CA	43
Ferarri Carano	67
Ponzi, Willamette Valley	71
BR Cohn "Sangiacomo" Chardonnay	65
Ravenswood, "Sangiacomo" Sonoma Valley	39

## Pinot Noir

Artesa, Carneros	50
Saddle Rock, Central Coast	53
La Crema, Sonoma	68
BR Cohn, Russian River	74

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# Banquet Wine List

(Continued)

## **Pinot Noir** (Continued)

Cline, Sonoma	43
DeLoach, Green Valley, Russian River	76
Hartford Court, Land's Edge, Sonoma	83
Merryvale, Carneros	72
Chalk Hill Estate Pinot Noir, Russian River	122

## **Merlot**

DeLoach, California	36
St. Francis, Sonoma	46
Cakebread, Napa Valley	113
Stags Leap, Napa Valley	93

## **Cabernet Sauvignon**

DeLoach Vineyards, California	36
St. Francis, Sonoma	51
Joel Gott, California	46
Alexander Valley Vineyards, Alexander Valley	48
Semmler, Malibu	34
Groth, Napa Valley	143
Merryvale, Napa Valley	113
Chateau Montelena, Napa Valley	92
BR Cohn, Sonoma	61
Jordan, Sonoma	94

## **Syrah**

Alexander Valley Vineyards, Alexander Valley	41
Kenwood, "Jack London", Sonoma	61

## **Zinfandel**

St Francis, Sonoma	46
DeLoach, Russian River	42
Cline, CA	43
BR Cohn Zinfandel	72

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# WEDDINGS

by THE QUEEN MARY

**The Queen Mary offers an exclusive, “one stop shop” with our newly opened wedding salon, Weddings by the Queen Mary.**

Meet with our Wedding Planner privately in our beautiful new wedding salon, Weddings by the Queen Mary. While enjoying a glass of Queen Mary champagne, we can turn your dream wedding into a reality. We offer useful ideas, attention to detail and individual guidance, resulting in your wonderful wedding memories.

We can secure any services desired for the event including:

- Invitations
- Menus and Placecards
- Specialty Linens
- Cakes and Desserts
- Flower Arrangements and Bridal Bouquets
- Entertainment/DJ
- Photographer and Videographer
- Officiant
- Party Favors and Gifts
- Spa Appointments
- Hair and Make-up Appointments
- Dresses, Tuxes and Alterations

Our Wedding Planner is available to meet with you by appointment only.  
**kacie.rattigan@queenmary.com** or call **562-499-1709** to enquire.



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