



# WEDDINGS BY

LONG BEACH'S GRAND ICON  
THE  
**QUEEN MARY**

1126 Queens Highway | Long Beach, California | 90802  
562.499.1758 | [QueenMary.com](http://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. 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 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 562.499.1758 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.

# CEREMONIES ABOARD THE QUEEN MARY

- sound system with speakers + microphone
- fresh fruit infused water station
- guest book table

## INDOOR CEREMONY

- royal wedding chapel | 150 guests

two-hour chapel rental | **2,000**

without reception (2pm) | **3,000**

## OUTDOOR CEREMONY

include: white garden chairs

- long beach vista deck\* | 100 guests
- capstan deck | 150 guests
- sports deck\* | 250 guests

two hour rental | **2,500**

\*without reception | **3,500**

## INTIMATE CEREMONIES

DO NOT INCLUDE SOUND SYSTEM

well deck - (outdoor) capacity 40 for seated ceremony | **1,500** for two-hour rental

wheelhouse\* - (indoor) capacity 25 for standing room only ceremony | **1,000** for one-hour rental

- complimentary parking for couple

\*stair access only

## OFFICIANT

ship's officer will perform a non-denominational service in captain's uniform | **425**

**THE QUEEN MARY DOES NOT PROVIDE A MARRIAGE LICENSE.**

**IT IS THE RESPONSIBILITY OF THE COUPLE TO OBTAIN A LEGAL MARRIAGE LICENSE PRIOR TO THE CEREMONY.**

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PRICES GUARANTEED 90 DAYS PRIOR TO EVENT DATES. ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

# WEDDING RECEPTION PACKAGE

included in the price of the wedding entrée selection

- butler passed hors d'oeuvres  
choice of two  
chicken pecan skewers  
vegetable samosa  
beef wellington  
crudités in shooters  
mozzarella salami skewers
- buffet or two-course plated lunch or dinner
  - cake cutting
  - champagne or cider toast
- standard floor length table linens + napkins
- complimentary wedding night hotel stateroom  
(minimum spend of \$7,500++ required)
  - dance floor
- one bartender/bar for every 100 guests
  - head table or sweetheart table
- banquet round tables, silverware, glassware, plateware
  - table for gifts + cake table
  - service staff with banquet captain
- vegetarian, vegan, gluten free, kids' meals options upon request

## ENHANCEMENT

### SHIP'S OFFICER MEET & GREET

one hour - **350**

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# BUTLER PASSED HORS D' OEUVRES

minimum order 50 pieces per selection  
all prices listed are per piece

## COLD SELECTIONS

|   |   |
|---|---|
| traditional deviled eggs   dijon mustard, smoked paprika, crispy shallot                  | 6 |
| roasted vegetable napoleon   layered roasted vegetables & cream cheese on crostini        | 7 |
| ciliegine mozzarella "antipasto" brochette   mozzarella, artichoke hearts, kalamata olive | 7 |
| smoked salmon rose   served on cucumber   | 7 |
| wild mushroom tartlet   goat cheese, truffle, herbs                                       | 7 |
| vegetable summer roll   hoisin bbq sauce  | 7 |
| seared beef tenderloin rye crostini   gorgonzola, red onion marmalade                     | 8 |
| shrimp ceviche tostada   chipotle crema   | 8 |
| shrimp summer roll   sweet chili sauce  | 8 |
| sesame crusted ahi tuna   cucumber, micro wasabi, sriracha                                | 9 |

## HOT SELECTIONS

|  |   |
|--|---|
| spanakopita   spinach, feta, phyllo              | 7 |
| brie and pear phyllo purse                       | 7 |
| fried vegetable spring rolls   sweet chili sauce | 7 |
| chicken satay   peanut sauce                     | 8 |
| beef satay   hoisin bbq                          | 8 |
| coconut shrimp   plum sauce                      | 9 |
| lamb lollipops   balsamic fig reduction          | 9 |
| bacon wrapped achiote shrimp   chimichurri       | 9 |
| maryland style crab cakes   lemon caper aioli    | 9 |

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# STATIONED DISPLAYS

require a minimum of 25 guests  
all prices listed are per person

|   |           |
|---|-----------|
| <b>FRUIT DISPLAY</b>  | <b>16</b> |
| Cantalope, honeydew, watermelon, pineapple and berries with honey yogurt dipping sauce  |           |
| <b>VEGETABLE CRUDITÉ</b>  | <b>18</b> |
| asparagus, sugar snap peas, cherry tomatoes, carrots, celery, broccoli, cauliflower, marinated mushrooms, ranch dressing + sun dried tomato dressing                                      |           |
| <b>GRILLED VEGETABLE DISPLAY</b>  | <b>20</b> |
| eggplant, zucchini, sweet peppers, crookneck squash, carrots, artichokes, portabella mushrooms, olive oil and balsamic vinegar  |           |
| <b>MEDITERRANO</b>  | <b>22</b> |
| traditional hummus, artichoke hummus, tzatziki, vegetable crudité, grilled pita chips   |           |
| <b>ARTISAN CHEESE</b>   | <b>26</b> |
| bellweather san andreas, bravo white cheddar, fiscalini bandaged cheddar, cypress grove bermuda triangle goat cheese, aged purple moon, shafts blue cheese, local honey + fig jam, crisps |           |
| <b>SUSHI DISPLAY</b>  | <b>52</b> |
| based on 5 pieces total per person<br>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>54</b> |
| cocktail crab claws with remoulade, king crab legs, snow crab clusters<br>seafood ceviche   shrimp and scallop<br>shrimp cocktail   cocktail sauce, lemon                                 |           |
| <b>VIENNESE TABLE</b>   | <b>54</b> |
| chocolate truffles, assorted petite fours, chocolate covered strawberries<br>sacher torte, fruit tartelettes, chocolate mousse<br>raspberry panna cotta, eclairs & macaroons              |           |

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# ACTION STATIONS

can be added during cocktail reception or lunch/dinner reception

require a minimum of 50 guests | all prices listed are per person

|   |           |
|---|-----------|
| <b>HAND CARVED TURKEY</b>   | <b>28</b> |
| oven roasted, herbed mayonnaise, cranberry chutney, whole grain rolls   |           |
| <b>PASTA STATION</b>  | <b>28</b> |
| tortellini carbonara, rigatoni with hot + sweet sausage, garlic<br>gnocchi with brown butter sage and walnuts |           |
| <b>CARVED BRISKET</b>   | <b>34</b> |
| peppered, roasted, stone ground mustard, slaw, rye brioche rolls  |           |
| <b>SLOW ROASTED PRIME RIB OF BEEF</b>   | <b>38</b> |
| horseradish cream, au jus, artisan rolls  |           |

chef attendant required 175 per 50 people

# ENTRÉE SELECTIONS

includes seasonal fresh vegetables, artisan bread + butter  
coffee + decaffeinated coffee  
iced tea + assorted herbal teas

## 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 | tomatoes, mozzarella cheese, pesto vinaigrette

artisan rolls + butter

## POULTRY & PORK

**Lunch/Dinner**

bourbon brined pork chop | garlic mashed potatoes, molasses mustard glaze

**74/92**

asiago crusted organic chicken breast | rice pilaf, caramelized shallot,  
marsala wine reduction

**74/92**

stuffed chicken breast | wild mushroom, sun dried tomato |  
rice pilaf, roasted pepper crème

**74/92**

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# MENU SELECTIONS (CONT)

## FISH

### Lunch/Dinner

|   |               |
|---|---------------|
| grilled salmon   jasmine rice, thyme butter sauce                           | <b>80/98</b>  |
| pan roasted sea bass   jasmine rice, oven dried tomato pesto, charred lemon | <b>84/98</b>  |
| herb grilled halibut   vegetable couscous, lemon caper butter sauce         | <b>87/105</b> |

## BEEF

|   |               |
|---|---------------|
| garlic herb roasted tri-tip   roasted potatoes, herb demi-glaze   | <b>84/98</b>  |
| new york strip   garlic mashed potatoes, wild mushroom cabernet sauce   | <b>84/98</b>  |
| black pepper roasted prime rib   loaded baked potato, cabernet sauce  | <b>84/104</b> |
| forever braised chianti beef short ribs   garlic mashed potatoes, red wine reduction<br>fresh horseradish gremolata | <b>84/104</b> |
| filet mignon   dauphinoise potatoes, port wine demi-glaze   | <b>92/112</b> |

## DUO ENTRÉES

|   |               |
|---|---------------|
| grilled salmon + herb crusted chicken   yukon gold mashed potatoes<br>roasted pepper sauce                | <b>87/108</b> |
| garlic herb roasted tri-tip + sage rubbed chicken  <br>roasted new potatoes, wild mushroom cabernet sauce | <b>88/108</b> |
| herb roasted chicken + filet mignon   yukon gold mashed potatoes<br>wild mushroom cabernet sauce          | <b>94/112</b> |
| grilled jumbo garlic shrimp + filet mignon   roasted new potatoes<br>scampi butter, demi glace            | <b>96/116</b> |

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# VEGETARIAN SELECTIONS

## BLACK PEPPER LINGUINE

roasted vegetables served over black pepper linguine  
extra virgin olive oil, parmesan cheese  
garlic, basil + roma tomatoes

## TOFU SPINACH NAPOLEON

basil + olive oil marinated grilled tofu triangles  
garlic sautéed spinach layers  
oven roasted tomatoes  
topped with a boursin cheese vol au vent

## VEGETABLES EN CROUTE

medley of garden vegetables wrapped in flaky puff pastry  
fire-roasted bell pepper sauce  
over wild rice  
vegan

## GRILLED VEGETABLE TIMBALE

pesto marinated portobello, yellow squash, zucchini, carrot, onion, red bell peppers  
roasted and stacked  
carrot bisque + white wine fennel marmalade  
topped with fried leeks  
vegan and gluten free

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# QUEEN MARY GRAND BUFFET

all prices listed are per person - 25 person minimum - served for 90 minutes

## BUFFET

**Lunch 88    Dinner 108**

selection of assorted breads + sweet butter, olive oil, balsamic vinegar

lobster chowder

grilled artichoke halves | crispy pancetta, mint, aged balsamic  
spinach salad | mandarin orange wedges, toasted walnut vinaigrette  
caesar salad | roasted garlic croutons, parmesan cheese, caesar dressing

garlic + 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

penne pasta | pesto cream sauce  
garlic + white cheddar potato gratin  
roasted seasonal vegetables

white + dark chocolate dipped strawberries  
assorted miniature french pastries + petit fours  
sacher torte

freshly brewed regular + decaffeinated coffee  
assortment of hot tea

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# SPECIAL ENTRÉE SELECTION

all prices listed are per person

**LUNCH/DINNER**  
**25/30**

## **CHILDREN'S MEALS (CHILDREN 4-11)**

choice of one

chicken fingers + french fries | chocolate chip cookie, juice box or milk  
mini burgers + french fries | chocolate chip cookie, juice box or milk

## **VENDOR MEALS**

**45/50**

mixed green salad | tomato, cucumber and black olives  
chef's choice of entree | seasonal vegetables and potatoes  
chef's choice of dessert  
freshly brewed regular + decaffeinated coffee assortment of hot tea

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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

### **PIZZA + PASTA** **34**

assorted flatbreads | italian meats, roasted vegetables  
fried three-cheese ravioli | marinara sauce

### **MAC + CHEESE STATION** **34**

chipotle + chives  
aged cheddar + provencal bread crumbs  
parmigiano + reggiano, pancetta

### **SLIDERS + POMME FRITES** **36**

beef sliders | cheddar cheese, fried onions, garlic chive aioli  
black truffle oil scented pomme frites

### **TACOS + CHIPS** **38**

carne asada tacos, fresh tortilla chips, salsa + guacamole  
onions and cilantro

### **VIENNESE TABLE** **54**

chocolate truffles, assorted petite fours, chocolate covered strawberries  
sacher torte, fruit tartelettes, chocolate mousse  
raspberry panna cotta, eclairs & macaroons