



Weddings By
THE QUEEN MARY



1126 Queens Highway | Long Beach, California | 90802
T 562-499-1749 | 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 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 Satay 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

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

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

Buttlet Pass

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

**Prices do not include 22% service charge or applicable sales tax.
Prices guaranteed 90 days prior to event. Package prices are subject to change without notice.*

Reception Displays

*(Chef Attendant required 150 per each 100 people)
(All prices listed are per person)*

Vegetable Crudité	12
Asparagus, Sugar Snap Peas, Cherry Tomatoes, Carrots, Celery, Broccoli, Cauliflower and Marinated Mushrooms. Served with Ranch Dressing and Sun Dried Tomato Dressing	
Artisan Cheese	18
Bellweather San Andreas, Bravo White Cheddar, Cypress Grove Bermuda Triangle Goat Cheese, Fiscalini Bandaged Cheddar, Aged Purple Moon, Shafts Blue Cheese Served with Local Honey, Fig Jam and Crisps	
Grilled Vegetable Display	13
Eggplant, Zucchini, Sweet Peppers, Crookneck Squash, Carrots, Artichokes, Portabella Mushrooms, Olive Oil and Balsamic Vinegar	
Sushi Display	22
<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	
Seafood Bar	25
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)

Hand Carved Turkey	16
Oven Roasted, Herbed Mayonnaise, Cranberry Chutney, Whole Grain Rolls	
Carved Canella Pork Belly	18
Cured, Roasted, Chipotle Cream, Pretzel Knots	
Carved Pastrami	18
Peppered, Roasted, Stone Ground Mustard, Slaw, Rye Brioche Rolls	
Asian Noodle Station	19
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	
Pasta Station	16
Tortellini Carbonara, Rigatoni with Hot and Sweet Sausage, Garlic, Gnocchi with Brown Butter Sage and Walnuts	
Seared "Perfect" Filet Mignette	22
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



Entrées

Includes seasonal fresh vegetables, artisan bread & butter

(Choice of one)

Poultry

- | | Lunch/Dinner |
|--|--------------|
| • Parmesan Crusted Chicken, Mashed Yukon Gold Potatoes, Thyme Crème Sauce | 65/82 |
| • Roasted Chicken Breast, Rice Pilaf, Jus Lié | 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

Includes seasonal fresh vegetables & artisan bread

(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 Caper 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, Scampi Butter, Demi Glace **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 - 25 person minimum - served for 1 1/2 hours)

Buffet

Lunch 78 Dinner 90

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 - 25 person minimum- served for 1 1/2 hours)

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



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Rehearsal Dinner Package Buffet Selections

(All prices listed are per person - 25 person minimum - served for 1 1/2 hours)

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

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Rehearsal Dinner Package

Buffet Selections

(All prices listed are per person - 25 person minimum - served for 1 1/2 hours)

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

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Farewell Brunch Package

(All prices listed are per person - 25 person minimum - served for 1 1/2 hours)

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 - per 100 people

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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

- 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 Bleu

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
Chopin
Famous Grouse
Jack Daniels
Sauza Silver
Jack Daniels

Premium

Bombay Sapphire
Johnny Walker Black
Patron Anejo Silver
Maker's Mark
Jameson
Grey Goose

Cordials

Kahlua
Baileys

Cognac

Hennessy
Remy Martin

Drink Type

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

Hosted Bar

9
11
10
8
8
5
5

No Host Bar

10
12
11
9.50
9
5
5

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

28
36
42
46
50

Beer, Wine, & Soda Bar

One Hour
Two Hours
Three Hours
Four Hours
Five Hours

Per Person

22
24
30
34
35

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
Beer, Wine by the Glass, Water and Soft Drinks
Signature Drinks

Per Person

10
12
8
14

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Banquet Wine List

Champagne

Queen Mary Sparkling, NV Brut	38
Piper-Heidsieck Brut	109
Taitinger, "La Francais" NV Brut, Reims	119
Laurent Perrier, NV Brut Rose	135
Charles Heidsieck, NV Brut Reserve, Reims	125
Armand de Brignac, NV Brut, Reims	450
Dom Perignon, France	400
Perrier Jouet "Fleur"	210

Sauvignon Blanc

Rodney Strong, Charlottes Home	46
Starmont by Merryvale, Napa Valley	48
Groth, Napa Valley	56
Justin, Central Coast	58

Chardonnay

Robert Mondavi	38
Bianchi, Santa Barbara	44
Cambria, Bench Break, Monterey	49
Chalk Hill, Russian River	79
Merryvale, Carneros	75
Jordan, Sonoma County	86
Cakebread Cellars, Napa Valley	95
Saddle Rock, CA	46
Ferarri Carano	69
Ponzi, Williamette Valley	52
BR Cohn "Sangiaco" Chardonnay	58
Ravenswood, Vintners Blend, Sonoma Valley	44

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Banquet Wine List

(Continued)

Pinot Noir

Saddle rock, Central Coast	55
La Crema, Sonoma	72
Cline, Sonoma	46
DeLoach, Green Valley, Russian River	76
Hartford Court, Land's Edge, Sonoma	88
Merryvale, Carneros	75
Chalk Hill Estate Pinot Noir, Russian River	110

Merlot

Robert Mondavi	38
Cakebread, Napa Valley	122
Stags Leap, Napa Valley	95

Cabernet Sauvignon

Robert Mondavi	38
St. Francis, Sonoma	56
Alexander Valley Vineyards, Alexander Valley	52
Groth, Napa Valley	150
Merryvale, Napa Valley	135
Chateau Montelena, Napa Valley	98
Jordan, Sonoma	125

Syrah

Alexander Valley Vineyards, Alexander Valley	45
Kenwood, "Jack London", Sonoma	58

Zinfandel

St Francis, Sonoma	50
Beringer	45
Cline, CA	48
BR Cohn	75

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WEDDINGS

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The Queen Mary offers an exclusive, “one stop shop” with our wedding salon.

Meet with your event manager to turn your dream wedding into a reality.

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



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